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Favorite Southern Recipes

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SOUPS

THIN WHITE SAUCE

Two cups of milk, two tablespoonsful of flour, two tablespoonsful of butter. Scald milk, melt the butter, stir the flour in the melted butter; do not cook. Gradually add part of hot milk, stirring well; add remainder of milk, cook over hot water. This sauce may be used as the foundation of soups.—MRS. A. JOHNSON, *Lyons, Texas*.

MUTTON BROTH

Put two pounds of mutton and two quarts of cold water to boil, add one tablespoonful of rice, washed carefully through several waters. Let it boil till the meat will leave the bone and the rice is cooked to a liquid mass. Take from the fire, season with a little salt, and skim if preferred. If for a patient, leave on all the fat (the more fat, the better).—JEWEL TAYLOR, *Winnsboro, Louisiana*.

VEGETABLE SOUP

After boiling a soup bone or a piece of beef until done, add to the broth boiling water to make the amount of soup wanted, and when boiling again, add a large handful of cabbage cut fine as for slaw, a half pint of tomatoes and three good-sized onions, cut fine, and three Irish potatoes sliced very thin, and a half pint of corn. Let boil about a half hour. If the soup is liked a little thick, beat one egg with two tablespoonsful of sweet milk and one teaspoonful of flour put in five or ten minutes before taking off. This makes it very rich. Serve with crackers. Try this straight, then sweeten to taste. Also add pepper, salt, and a little butter.—MISS ROSA FERRELL, *Durham, N. C.*

VEGETABLE SOUP

One quart of okra after cut, several large tomatoes, two carrots, one ear of corn, one onion, all cut in small pieces and allowed to steam in vessel ten or fifteen minutes. Then add one heaping tablespoonful of butter and sufficient hot water to cook thoroughly. Season to suit taste and serve with toasted bread.—MRS. C. W. BURCH, *Port Gibson, Miss.*

VEGETABLE SOUP

Wash, peel and slice six medium-sized rutabaga turnips, place in a boiler, add a small piece of lean pork, and boil until both turnips and pork are tender. Remove from boiler and mash turnips fine, and place on a dish for dinner; cut the pork in small pieces and put back in turnip stock, add one can of tomatoes, one pint of cooked rice, one large onion, chopped fine. Add pepper and salt to suit taste.—MRS. J. B. WARMACK, *Alachua, Fla.*

VEGETABLE SOUP

Take eight potatoes (Irish), peel and slice very thin two small turnips, one onion, one large or two medium-sized tomatoes (five-cent can will do, if no fresh ones are at hand), one-third cupful of good rice, one small can of peas—fresh ones if you have them (one small cupful); put

all these in about one quart of good beef broth made by boiling a soup bone or soup meat, add salt and pepper to suit taste, set on back part of stove to simmer, stir often so it will not scorch; serve with crackers or bread sticks, made by frying bread cut in strips brown. This is a delicious soup, easily prepared and not at all expensive.—E. H., *Slidell, La.*

TOMATO SOUP

Take one-half gallon of ripe tomatoes (or more, according to the quantity of soup needed), place them carefully in a pan or bucket, have ready a kettle of scalding water, pour over and let stand ten minutes. By this process they are much easier peeled. Slice very thin. Have your pot or vessel of any kind on stove with about two or three pints of water, and three or four slices of fat meat in the water. Let come to a boil, put the tomatoes in, let cook ten or fifteen minutes, season with salt after it has cooked, as the salt prevents the scum from rising; also a little black pepper. Take one-half cupful of sweet milk, thicken with flour, stir this constantly into the soup until cooked; add one-fourth pound of butter and one tablespoonful of sugar. Serve hot in deep soup bowls with crackers.—MRS. F. M. MCGUCKIN, *Sharon, S. C.*

TOMATO SOUP

One can tomatoes, one can corned beef, one teacupful of cold rice, one common-sized Irish potato, one common-sized onion; salt and pepper to taste. First put one pint of water in kettle, then tomatoes, beef and onion. Let your potato and rice be previously cooked, and stir all; boil fifteen minutes, and serve hot. This soup can be made of fresh beef instead of canned beef.—MRS. BOYD BRYAN, *Harlem, Fla.*

TOMATO SOUP

To one quart of canned tomatoes add an equal part of water; let this come to a boil, then add a pinch of soda, a scant teaspoonful of salt, a tablespoonful of sugar, season with butter or meat gravy and thicken by putting a little flour in a cup and mixing well with water, adding a little at a time till smooth, then fill the cup with sweet milk and stir into the soup.—MRS. F. G. VAUGHN, *Falls City, Ala.*

TOMATO SOUP

Take a slice of ham and add a quart and a half of water. Let boil about thirty minutes, then add about one-third package of macaroni and five to six fresh tomatoes, or one pint of canned tomatoes. Season with sweet or evaporated cream and add salt and pepper to taste. Serve in soup plates while hot.—EMMA L. HOLLOWAY, *Plant City, Fla.*

TOMATO SOUP

To one-half gallon of cold water add a small piece of meat chopped fine, preferably ham or beef, and let cook slowly thirty minutes, adding salt and pepper to taste; also two tablespoonsful of butter, one pint of tomatoes, canned, or three or four medium-sized ones, peeled, if in tomato season. Thicken soup slightly by mixing one tablespoonful of flour or corn starch in a little cold water, adding slowly to the boiling soup. Serve hot with crackers.—LOUISE E. JONES, *Pocahontas, Tenn.*

TOMATO SOUP

Place contents of a can of tomatoes over fire and cook to pieces, then rub through colander, using wooden potato masher. Return to fire, add soda the size of a pea, salt and pepper to taste, a generous lump of butter and one and a half cupsful of milk. Rub one tablespoonful of flour to a thin paste with cold water and add to the other ingredients. Let boil

up, and serve with small squares or fingers of toasted bread.—**MRS. E. B. HOLLAND**, *Pecan, Miss.*

TOMATO SOUP

Put one pint of canned tomatoes into an enameled kettle, add salt, pepper and a lump of butter. Cook fifteen minutes. Stir in about one-sixth of a teaspoonful of soda, add one pint of good sweet milk and let it come to the boiling point slowly, but not boil. Serve hot with crackers or light bread.—**MRS. R. B. STRATTON**, *Bagwell, Texas.*

TOMATO SOUP

Put one small piece of joint meat in pot with water; in this slice a small onion fine, add one can of tomatoes. Boil until meat is done. Slice two biscuits and brown in oven, beat four eggs to froth; add the biscuit crumbs and eggs to the soup and remove from stove. Serve hot. **MRS. F. T. HUDSON**, *Dexter, Ga.*

TOMATO SOUP

Stew and run through a sieve enough tomatoes to make one quart, set back on stove and put into the pulp one-half teaspoonful of soda, then add one quart of sweet milk (always put in the soda before the milk); also add two or three slices of onions and leave in the stew just long enough for the onion flavor to taste, then take out; also add celery in some form, enough to flavor, salt, pepper and butter to taste. Serve with oyster crackers.—**MRS. J. W. CEERZE**, *Knoxville, Tenn.*

TOMATO SOUP

Two quarts of sweet milk scalded to boiling point in double boiler, salt to taste, and add a little black pepper. Heat one can of tomatoes and use a light spoonful of soda, a lump of butter size of an egg, and milk and tomatoes mixed just before serving. This keeps milk from curdling. Serve with crackers.—**MRS. C. O. KAGG**, *Perry, Ga.*

SALMON SOUP

One can of salmon, mashed, to one or two quarts of sweet milk, salt, pepper and butter to suit taste. Let it come to a boil. Serve hot with good oyster crackers. Water can be added if desired.—**AMY E. SPARE**, *Cantonment, Florida.*

POTATO SOUP

Two tablespoonsful of cottolene, or any good grease, in a fryer. Peel and slice five or six large Irish potatoes, drop in hot cottolene, brown on both sides; sprinkle one teaspoonful of salt, and pepper to taste, and one cupful of sweet milk poured over this. You may add a small piece of butter. Serve hot.—**MRS. J. A. MALLOY**, *Smith's Station, Ala.*

POTATO SOUP

Take one-half teacupful of salt pork, cut in cubes; two pints of Irish potatoes, cut in cubes; one small onion, chopped fine; three pints of boiling water; salt and pepper to taste. This makes a cheap, nourishing dish.—**MRS. EMMA PETTIT**, *Traskwood, Ark.*

RABBIT SOUP

Unjoint a fat rabbit and put to cook in two quarts of cold water; when it begins to boil, add salt and pepper and set on back of the stove, where it will cook slowly till the meat is very tender. Take out the meat and add a cupful of sweet cream and butter the size of an egg. Serve with squares of toasted bread or crackers. Roll the meat in flour and fry a light brown in butter. Take up the meat and add a small spoonful

of flour to the butter in frying pan; when browned, add a little of the soup, let boil up and pour over meat.—MRS. C. E. PLEAS, *Chipley, Fla.*

PORK BONE SOUP

Put soup bone in a gallon of water, boil perfectly tender until meat falls off the bone. Leave half gallon of water in boiler with meat, then take one pint of cold water, one teacupful of flour, and mix well in a vessel. Put this in with meat and boil well together. Add black pepper and onion if desired.—MARTHA L. MCCrackEN, *Ralph, Ala.*

JUMBO SOUP

Wash one cupful of navy beans and put on to boil in cold water with one-fourth teaspoonful of soda; when just at the boiling point drain in a colander. Pour cold water over them; drain. Put beans in soup kettle and nearly fill with cold water. Add a slice of salt pork or bacon; add turnip, cabbage, onion, potato, all cut up fine. Boil slowly several hours; season with salt, pepper and celery salt. A handful of barley is a nice addition; also tomatoes. If tomatoes are used, heat them and add a bit of soda to them, then rub through a sieve before adding to the soup. On a busy day this makes almost a meal of itself.—MRS. FRANK DORLAND, *Anona, Fla.*

MACARONI SOUP

Cut two pounds of soup beef, or one chicken, and simmer until almost done, in enough water to have about one gallon when done. An hour before time to serve add one-half package of macaroni, in small pieces, one-half teacupful of rice; season.—MRS. C. F. URMEY, *South Hill, Va.*

NOODLE SOUP

Boil a full grown and pretty fat hen until tender, take the meat out of the broth and add noodles, which prepare three hours before, by taking one egg and beat till quite foamy, then add a pinch of salt and enough flour to make a stiff dough just right to roll as thin as thick paper, then let lay on moulding board until dry; cut in halves, roll two parts together and cut as fine as possible. Some boil them tender in salt water (be sure and have water boiling when adding noodles). I often boil them right in the broth, which I season with salt, pepper, ground nutmeg or onion.—MRS. W. F. BERNHARDT, *Olney, Texas.*

NOODLE SOUP

One tablespoonful of butter, two eggs and flour; work the flour into the butter and eggs, until you can handle on a pastry board, without sticking to the hands. Roll out as thin as you can, add more flour if the dough sticks to the board, and then cut it in fine strips, and then put them in a kettle with boiling chicken or beef broth, well seasoned.—MRS. M. T. SKODE, *Copeland, Ala.*

OYSTER SOUP

One quart of milk, one quart of oysters, one tablespoonful of butter, one teaspoonful of salt, one teaspoonful of pepper. Crush a dozen crackers and pour the soup over them; just as soon as it comes to a boil, remove from the fire and serve immediately.—LEORA NEWTON, *Barnesville, Georgia.*

A GOOD SOUP FOR POOR FOLKS

Take some meat grease, put in your boiler some chips of Irish potatoes, onions, some rice, macaroni—if you have it—ham, or just lean shoulder, or any kind of salt meat, some tomatoes, pepper to taste. Put all in pot to steam, stir to keep from burning, fill with hot water; serve

with crackers or baker's bread browned in oven.—MRS. N. CONN, *Long Beach, Mississippi*.

CREAM OF BEET SOUP

Six small new red beets; boil till tender and wash fine; add a tablespoonful of butter and a round teaspoonful of salt, with one-half teaspoonful of pepper and a scraped onion. Put one quart of milk in a kettle, add to it one-half cupful of stale bread crumbs, two whole cloves and a bay leaf. Cook gently for fifteen minutes, then add the beets. Press all through a fine sieve and serve with squares of toasted bread. Cold "left-over" beets may be used.—M. M. TAYLOR, *Louisiana*.

CREAM OF TOMATO SOUP

One quart of strained tomatoes, two slices of onion, five cloves, one tablespoonful of sugar, one teaspoonful of salt. Boil thoroughly, strain and add two tablespoonsful of butter and two tablespoonsful of flour, worked together and well cooked in one pint of sweet milk. Then cook all together for ten or fifteen minutes. Pour into cups or small bowls, add a dash of paprika and a spoonful of whipped cream to each dish. Serve with salted wafers.—MRS. L. D. ROBINSON, *Velasco, Texas*.

CREAM OF TOMATO SOUP

Stew tomatoes, canned or fresh, with a bit of pepper, corn, bay leaf, mace, parsley, etc., for one-half hour; then strain, add one-eighth teaspoonful of soda for each pint. Combine with an equal quantity of thin white sauce. Serve immediately.—MRS. A. JOHNSON, *Lyons, Texas*.

FAVORITE SOUP

Boil a fresh beef bone, take out and put in one can of tomatoes, about one dozen sticks of macaroni, three onions, one pod of red pepper; boil a piece of fat bacon in it; one tablespoonful of rice, one ear of green corn, if convenient; add one or two carrots if you can, season to taste. Boil at least an hour.—MRS. ETHEL RAYNOR, *Cottondale, Ala.*

RICE SOUP

Boil part of one ham until tender, put in two cupsful of rice, one onion chopped fine, salt to taste.—MISS ESIE JOINER, *Pavo, Texas*.

BEAN SOUP

Cook one pint of lima beans in slightly salted water, until tender, rub through a colander and add one quart of sweet milk. Peel two onions, run through a food chopper, and add to your beans. Let cook, then thicken with one tablespoonful of butter, melted, and well stirred with two tablespoonsful of flour. Stir constantly until smooth and creamy. Season with a dash of salt and pepper. Serve very hot with crackers, croutons, or tiny dinner biscuits, on cold days.—MRS. J. A. GARRICK, *Dickinson, Ala.*

BEEF SOUP

Take a nice beef bone and cook until tender; lift out bone, then cut up fine one onion, one can of corn, one-half box of macaroni, one can of tomatoes; salt to taste, and flavor with one tablespoonful of chili powder; cook till thick and serve.—MRS. LOTTIE RHODES, *Gibbsland, La.*

BISQUE SOUP

Boil one can of tomatoes twenty minutes, add one-fourth teaspoonful of soda, one teaspoonful of butter, one-half teaspoonful of salt, and a little pepper. Heat one quart of skimmed milk (not quite boiling), to

which add tomatoes. Serve with crackers or browned bread.—MRS. T. B. REEVES, *Lorane, Ga.*

CHICKEN SOUP

One young chicken, jointed, one stalk of celery, cut fine, one dozen oysters, one teaspoonful of corn starch, one tablespoonful of butter, sweet milk to equal soup stock in quantity; salt and pepper to taste. Cook the chicken until tender in three pints of water, remove the chicken, strain the stock, add a cupful of sweet milk, then the celery cut fine, the butter and the corn starch, which has been dissolved in a little water. Just before serving, add to the boiling soup the oysters and remove at once from the fire.—MRS. MAIDA JOHNSON, *El Campo, Texas.*

SOUP WITHOUT MEAT

One pint of sliced okra and one pint of tomatoes; put okra in boiler and cover with boiling water and cook until tender; then add the tomatoes and an even tablespoonful of salt, and boil ten minutes. Add a quart of boiling water, a heaping tablespoonful of butter and a little cracked black pepper. Boil half an hour longer and it is ready to serve. I can okra and tomatoes prepared thus for winter use, adding the boiling water, butter and pepper when I open the can. This is a fine soup for summer or winter.—MISS LULA G. HOLLAND, *Ninety-Six, S. C.*

SOUP

Two cupsful of tomatoes, either fresh or canned. Put on in water and cook until done, fifteen or twenty minutes, adding water as needed. When done, put in a small lump of soda. Have prepared two cups of boiling sweet milk in which you have already put salt, black pepper, and a lump of butter the size of an egg. Put all together, then crumble in it a cold biscuit or two or three crackers. Serve while warm with crackers or egg-bread.—MRS. CLAUDIA OZLEY, *Arcadia, La.*

SOUP

To one gallon of water add a piece of bacon, two by three inches, sliced, six large peeled and sliced tomatoes, one medium-sized sliced onion and eight or ten roasting ear cobs, after the corn has been scraped from them. After cooking an hour, the cobs can be taken out and as much corn put in as was scraped from the three large roasting ears, or more, if very tender. When cooked sufficiently, add half gallon of sweet milk, salt and pepper to taste, and when it boils it is ready to serve. Replenish water as it boils away.—MRS. M. A. TAYLOR, *Anderson, Texas.*

SOUP

Some kind of fresh meat bone, one cup of rice, one cup of tomatoes, two onions, one-half box of macaroni, one cup of milk, pepper and salt to suit taste.—MRS. MARY BRISTES, *Cole, Miss.*

SOUP

Slice three medium-sized onions fine, put them in a graniteware saucepan with three tablespoonsful of butter. Stir until onions are slightly browned, then add one quart of tomatoes, which have been pressed through a sieve. Season with cayenne or black pepper and salt; add one pint of soup stock. Just before ready to serve, add one scant pint of sweet milk. This is very nice served hot with toasted bread or small crackers.—MISS CHARLIE I. WALKER, *Sugar Tree, Tenn.*

SOUP

Put on two pints of small white beans or butter beans, let boil fifteen or twenty minutes, then drain and put on again with a generous piece

of pork to season. Boil until tender, keeping plenty of water over them. One hour before meal-time peel two large potatoes, chop fine, add one large onion, chopped fine, and boil in a separate kettle until tender. When beans are done, drain off all the soup (about two quarts) and add to the potatoes and onions, also add a small cupful of tomatoes; season with pepper and salt and a wee bit of sugar, and serve with crackers. Take the remainder of beans, add one-half cupful of sugar or molasses, one tablespoonful of vinegar, pepper and salt to taste. Set in oven to brown, and serve hot.—MRS. MINNIE OWENS, *Almyra, Ark.*

SOUP

Put a fresh soup bone in a boiler, cover with cold water and let gradually come to a boil; never allow to boil hard, but slowly until meat of bone is tender. Salt has a tendency to harden the fibres and check the flow of the juices, so this should not be added until meat is done. When meat is tender, strain water through a muslin cloth. For vegetable soup, to one quart of this water take one medium-sized Irish potato, peel, cut in small squares, one-half cupful of rice, or omit rice and use okra instead; when rice and potatoes are soft, add one can of tomatoes chopped fine, and let come to a boil; then add one cupful of sweet cream with one tablespoonful of flour stirred in smoothly; let boil five minutes, remove from fire and serve while hot, adding black pepper to suit taste.—MRS. W. P. HOWELL, *Mendenhall, Miss.*

EXCELLENT SOUP

Beef stock or a good shank bone boiled until done. To one-half gallon of stock add one pint of tomatoes, one-half pint of corn, one-half cupful of rice, one cupful of Irish potatoes, cut fine, onion, celery, pepper, and salt to taste; one teaspoonful of sugar and a pinch of mixed spices. Cook well done, adding more water if necessary.—MRS. M. J. MADDOX, *Elberton, Ga.*

MEATS

COLD ROAST BEEF

Cut the beef in thin slices. Butter a baking dish, cover the bottom with the slices of beef, add salt and pepper, bits of butter and a few very thin slices of onion. Pour over it one-half cupful of stewed tomatoes. Repeat the seasoned beef and tomatoes until the dish is nearly full, then add one-half cupful of gravy, sprinkle with bread or cracker crumbs which have been soaked in melted butter. Bake one-half hour in a hot oven.—MRS. J. S. PADGETT, *White City, Fla.*

MEAT ROAST

Take a joint of beef or pork, wipe dry and sprinkle thickly with flour, and salt, if not already salted. Place in baking pan, in bottom of stove, with about one-half cupful of grease. Bake for about fifteen minutes, then pour a cupful of water in pan and let steam. Repeat this at intervals until meat is tender enough to be pierced with a fork, then place on platter, sprinkle flour in gravy until thick, stirring until brown; thin with sweet milk or water and serve with the roast.—MISS NETTIE ETHERIDGE, *Sweetwater, Ala.*

POT ROAST

Put one cupful of lard or drippings in a pot—an iron kettle is best. When quite hot, lay in a nice size loin or brisket roast. Any nice piece of beef or mutton will do. Let fry, with an onion chopped and added, till brown. This holds the juice. Then pour boiling water to half the height of meat. Add salt and pepper. Cover pot closely, simmer two or three hours; thicken the gravy with a few spoonsful of flour. When done, take up on a broad dish and pour the gravy over it. Serve hot with corn bread, rice, sweet potatoes, or bread, as you like.—MRS. SUSIE P. WHEAT, *Wheat, Miss.*

ROAST

Take a medium roast, say for a family of six, and put it in the pot with about two cupsful of water, and let cook until perfectly tender. While meat is cooking, prepare sauce to baste it with as follows: Take two lemons and slice thin, put in a saucepan with one cupful of good vinegar, two tablepoonsful of butter, and a teaspoonful of black pepper. Let come to a boil and when the meat is tender put in roaster, stock and all, and baste with sauce and brown nicely in oven, basting and turning until all of the sauce is used. When browned nicely, carve it and put on a platter and pour the sauce, or gravy, over it, and garnish with lemons. Beef, pork, mutton or kid are nice cooked in this way.—MRS. G. F. KINARD, *Lumberton, Miss.*

BEEF STEAK

Beat or crush slices after they are cut thin; have ready hot lard and dip beef in dry flour, put in lard and fry until a light brown with top lid on. Then cover with hot water and simmer for one-half hour, or

until tender. Season with salt, pepper and onions when liked. Serve with hot biscuit or bread.—MRS. W. R. JOHNSON, *Lloyd, Fla.*

ROAST BEEF

Select a nice piece of beef, salt and pepper to taste, roll in flour, put in the oven and bake slowly for two hours. Serve with gravy made from the beef and tomato catsup.—MISS ANNIE NELSON, *Harbor View, Fla.*

BEEF STEAK

Pound your steak as usual. To a half gallon of water add one tablespoonful of soda, three tablespoonsful of salt. Let dissolve, and then put steak in; soak for three hours, then rinse steak in clean water. Have egg well beaten, dip steak in egg, then roll in flour. Have grease hot and when fried it will be tender.—JOE CRAP, *Peach, Texas.*

STUFFED STEAK

Take a nice, large round steak, free from bone or gristle, make a dressing same as for turkey, spread on the steak. Roll up in a clean white cloth; tie or sew up to prevent dressing coming out. Boil in just enough water to cover for one hour, then brown in oven; make a gravy of the liquid. Steak treated this way will be nice and tender, and will go much further than when prepared the usual way.—MRS. ETHEL RAYNOB, *Cottondale, Ala.*

TENDER STEAK

Salt and pepper the steak, roll in flour and fry as usual. When well browned draw to back of the stove and pour over meat one and a half cupsful of rich milk, seasoned lightly with salt and pepper. Simmer twenty minutes.—MRS. W. H. MARTIN, *Marshall, Texas.*

BEEF STEAK

Cut steak in slices, beat to a pulp, season with salt and black pepper to taste, roll in flour, put in hot lard or anything you have to fry in. Fry without cover until brown on both sides. Pour in one-half cupful of water, put tight cover on and steam a few minutes. Take steak up and you have a delightful brown gravy to serve with steak.—MRS. E. M. HINES, *Franklin, Ga.*

TO MAKE STEAK TENDER

Beat into a two-pound round steak one cupful of flour; have ready hot skillet with grease; brown on each side, then pepper and salt; add hot water enough to cover meat; cover skillet and set in moderate oven. Bake two hours, adding more water, if necessary, while cooking. Serve in platter with broth.—MRS. W. P. WHEELER, *Union Springs, Ala.*

CREOLE STEAK

Two pounds of round steak and one onion, chopped fine. Yolk of two eggs, a cupful of cracker crumbs, a cupful of tomato pulp, salt and pepper to taste. Mix and form in loaf; bake thirty minutes in covered pan. Remove cover and bake fifteen minutes longer. Serve with tomato sauce.—MRS. W. P. WHEELER, *Union Springs, Ala.*

BEEF LOAF

A left-over piece of roast, a cheap cut of beef, even a large soup bone, may furnish the foundation. Run the cooked meat through the meat chopper, or cut it coarsely with knife; crumble as much stale bread as you have meat. Chop a medium-sized onion, season all with salt, pepper

and sage, and moisten with liquor in which meat was boiled, or left-over gravy. Mix well, put in greased pan and bake about thirty minutes, or longer if loaf is large. May be eaten hot, or sliced and served cold, which makes it nice for the Sunday dinner if prepared the day before.—MRS. J. M. S. MYERS, *Lafayette, Ga.*

HAMBURGER FOR LUNCH

Chop cold boiled ham very fine and put on stove with a little fried meat grease. To every pint of meat, add two eggs. Stir till the eggs are cooked. Put a thin layer of this on thin pieces of bread, with a layer of chow-chow between.—MRS. BELLE WHITAKER, *Gibtown, Texas.*

LEFT-OVER MEATS

A good way and easy method is to take left-over meat, chop fine, add two large onions, also a little water. Boil twenty minutes, and serve while hot.—MRS. S. M. UPSHAW, *Dexter, Ga.*

BEEF LOAF

Three pounds of beef, or beef and pork mixed, one cupful of crackers, or bread crumbs, one cupful of sweet milk, two eggs, salt and pepper to taste, two tablespoonsful of butter, if all beef is used. Have meat ground and crackers rolled; mix all ingredients, form into loaves, place in roasting pan, bake one hour.—MRS. E. E. HEIBNER, *Yellow Pine, Ala.*

BEEF MELT

Get a smooth melt, see that it has no cuts on it. Begin at large end and with long, sharp knife split it as though it were to be used as a pudding bag. Chip fine three cupsful of leaf fat, one onion, red and black pepper, and salt. Stuff melt and pin up opening with sharp stick. Place in long pan, pour in boiling water. Let boil for a few minutes; turn. Pour off the water, add just a little clear water and bake slowly until done.—MRS. M. M. SMITH, *Union, Texas.*

MEAT PIE

Stew till very tender one or two pounds of round steak, with cold water, pepper, salt and onion, also a little Irish potato, then thicken with two tablespoonsful of flour. (Be sure there is plenty of gravy.) Then place this stew in a bake dish. Now, for the one crust on top: Mix with hands, two cupsful of flour, two full teaspoonsful of baking powder, one-half teaspoonful of salt and two tablespoonsful of butter (sometimes I use lard); with a spoon mix this, with the following: One well-beaten egg, to which has been added one-half cupful or more of milk; then roll with the hands, adding a little flour and place carefully over the meat in bake dish. Bake till a rich brown on top; I then slip the dish on a silver tray and send it to the table.—MRS. F. S. WHITNEY, *Elkton, Fla.*

BEEF STEAK AND OYSTER PIE

Cut three pounds of fillet of beef or rump steak into large scallops. Fry them quickly over a very brisk fire, so as to brown them before they are half done; then place them on the bottom of dish, leaving the center open, in two successive layers. Fill the center with four dozen oysters, previously parboiled and breaded; season with pepper and salt, and pour the following preparation over the whole: When the scallops of beef have been fried in a sauce or frying pan, pour nearly all the grease out, and shake a tablespoonful of flour into it. Stir this over the fire for one minute, and then add a pint of good gravy or broth, two table-spoonsful of mushroom catsup, an equal quantity of sauce, and the

liquor of the oysters. Stir the whole over the fire, and keep it boiling for a quarter of an hour. Half an hour after this sauce has been poured into the pie, cover it with puff paste in the usual way. Bake for an hour and a half, and serve.—JEWEL TAYLOR, *Winnaboro, La.*

FARMER'S DAINTY DISH—MEAT PIE

Peel and slice thin Irish potatoes and onions (five potatoes to one small onion), take half a pound of sweet salt pork to a pound of beef, mutton or veal, cut the meat in small pieces. Take some nice bread dough and shorten a little, and line the bottom of pan with slices of pork, then a layer of meat, potatoes and onions. Dust over a little pepper, and cover with a crust; repeat this until the pan is full—the size of the pan will depend on the number in the family; pour in sufficient water to cover and finish with crust. Let it simmer till meat, vegetables, etc., are done, but do not let it boil hard. Serve hot.—MRS. H. O. KIRTON, *Rome, Ga.*

HAMBURGER PUDDING

Fifteen cents' worth of round steak, piece of suet, three good-sized onions, cut fine, five eggs, three slices of stale bread soaked in cold water, then squeeze out; salt, pepper and sage to suit taste. Make in big pone and put in pan with half cupful of hot lard; set in oven and brown, then pour water over and bake three quarters of an hour.—MRS. W. H. DUNLAP, *Van Buren, Ark.*

MEAT PUDDING

One can of roast beef, two boiled Irish potatoes, two onions; run through food chopper, add one tablespoonful of butter, season to taste and bake in hot oven. Serve with poached eggs.—MRS. O. E. MARTIN, *Oxford, Fla.*

SPANISH MEAT BALLS

One can of tomatoes, one onion chopped fine, cayenne to taste—this forms the Spanish; one and a half pounds of Hamburg steak, or cold boiled beef, ground fine. Soak half a loaf of stale bread, drain off all water; one egg, pepper and salt to taste; mix together, roll into balls the size of an egg and cook in the Spanish three quarters of an hour.—MRS. P. L. MOBLEY, *Hilliard, Fla.*

PILLAU

To make a good pillau, take six or seven force meat balls after they are fried, pour one pint of boiling water over them and mash well, add a little salt and one-half pint of rice; cook in double boiler. Onions can be added if liked.—MRS. D. G. CALDWELL, *Kingsland, Ga.*

MEAT LOAF

One pound of round steak, one pound of pork, two eggs, two small onions, butter size of walnut, one-half teaspoonful of chili powder, one cup of juice from a can of tomatoes, two cupful of crackers or stale bread crumbs, salt and pepper to taste; grind the meat, roll the bread crumbs, mince the onions, mix all ingredients well; form into loaves and bake half-hour.—MRS. MARY SAMS, *Rockwall, Texas.*

VEAL LOAF

Three pounds of veal knuckle, boiled until it will fall from the bone. When done, there should be about one pint of broth. Take out the meat, chop while hot and pick out all bones and gristle. After chopping fine, season well with pepper, salt and nutmeg. Add two tablespoonsful of

vinegar, then pour in the broth and mix well. Line a deep dish with hard boiled eggs cut in slices and place the chopped meat in the dish; when cold, cut in nice slices.—MRS. C. L. HEATH, *Loughman, Fla.*

MEAT OMELET

One cup of stewed meat, any kind, chopped fine; put in pan with enough lard to fry the eggs, beat five eggs well, add one-half cupful of sweet milk, pour in pan with meat and scramble; salt and pepper to taste.—MRS. ANNIE M. FLOYD, *Asheville, N. C.*

VEAL OR BEEF LOAF

Two pounds of lean beef or veal (raw), one-fourth pound of salt pork, one and three-quarters cupful of butter, two cupful of crackers, two eggs well beaten, one level teaspoonful of salt, one level teaspoonful of pepper, one-half teaspoonful of mace or nutmeg, a sprinkle of thyme. Put beef or veal, pork and crackers through food chopper, mix well and mould into loaf and bake from one and a half to two hours, basting with water. This is very good when cold for lunches and sandwiches.—MRS. WILLIE L. LYON, *Whitehouse, Fla.*

PORK AND POTATOES

Peel Irish potatoes, put them in a pan, adding a teacupful of water, one cupful of sweet milk, one-half teaspoonful of black pepper, and one spoonful of salt. Slice fat pork and lay on top of potatoes. Cover pan and put in the stove and bake until the meat and potatoes are brown.—MRS. MINNIE LAMBERT, *Manistee, Ala.*

PIGS IN BLANKETS

One dozen large oysters, one dozen thin slices of bacon; seasoning. Pick over the oysters carefully, roll each in a slice of bacon and fasten the ends with a skewer. Put in a hot spider or chafing dish. Cook until the bacon is crisp. Season and serve very hot.—MISS EULA MILLER, *Cantonment, Fla.*

ROAST PIG

Prepare a bread dressing as for poultry, adding a little onion, and set it aside. Select a pig about six weeks old. Wash it thoroughly, inside and outside. Salt the inside and stuff it with the prepared dressing; make it full and plump, its original size and shape. Sew the pig up, place it in a kneeling position in the dripping pan, tying the legs in proper position; pour a little hot salted water in the dripping pan. Baste with butter and water a few times, as the pig warms, afterwards with gravy from dripping pan, when it begins to smoke. Skim off most of the grease; stir into that remaining in the pan a good tablespoonful of flour, adding enough water to make it the right consistency.—MRS. MAIDA JOHNSON, *El Campo, Texas.*

BAKED HAM

Enclose the ham in a dough made of flour and water, put in a dripping pan, place in a heated oven and cook twenty minutes, or until the dough is of a good brown. Reduce heat to a low temperature. Allow to bake four or five hours. It is a slow process, but there is no basting, and when the ham is done the flavor is perfect, and it has been cooked in its own juices.—MRS. J. F. E., *Panama City, Fla.*

BOILED HAM

Soak a small ham over night in cold water. In the morning, take it out, wipe it, and put over the fire in a saucepan, covering it with fresh cold water. Let it boil slowly for about three hours, then remove the

skin and sprinkle it with a little sugar. Make a few incisions on the surface and cover it lightly with fine bread crumbs, sprinkling a little white pepper over it. Then set it in the oven and bake till well browned. It may be served at once, but is considered prime delicately sliced when it is thoroughly cold.—*CÆCIL RUST, Pelican, La.*

FRIED HAM

Cut the ham in thin slices, put it in frying pan with a half cupful of water. Turn occasionally and when moisture dries out, add a table-spoonful of lard. Let brown a little, take up the ham and make gravy. If the ham is fat enough, grease will boil out to make gravy. In preparing it this way you will find it much better than the ordinary hard fried ham.—*MISS MAGGIE L. HENDRICK, Roberta, Ga.*

HAM PIE

Take a small ham, or part of a large one, wash with soda and hot water, scraping it well. Have ready some hot water in a dinner pot, put the ham in this and cook until meat falls from the bone; mince very fine. Now wash about two cupful of rice, cooking it in the ham liquor a short while, or until tender. Take the minced ham and rice, stirring well together, seasoning nicely with pepper and salt. Pour into a pan, putting a layer of ham on top. Set this in a moderate oven and bake a light brown.—*MRS. Z. D. DUKE, Cushing, Texas.*

BAKED LIVER LOAF

Boil one hog's liver thoroughly, then grate through a grater or mash with a fork; put the liver in one pint of the soup in which it has been boiled, or one pint of sweet milk; cut fine one pound of fresh pork, two eggs, two large onions, chopped fine, one small nutmeg, salt and pepper to taste, and mix. Bake in oven one and a half hours.—*EDITH JERSILD, Oak, Ala.*

LIVER PUDDING

Take the lean part of head, also heart and liver, mash very fine; add three cups of rice, well cooked. Mash all together, season well with salt, pepper and sage. Make into balls, flour and fry.—*MRS. C. J. GOOLSBY, Monticello, Ga.*

LIVER PUDDING

Boil hog liver and kidneys until done. Boil one and a half cupful of rice, mash liver and rice together and season with black pepper and red pepper, salt to taste (onions may be added if you like), and one small handful of dried sage mashed through a sieve. Make out in small cakes and fry.—*MRS. E. W. DE MEDICIS, Eden, Ala.*

CRIPPLE

Boil the head and haslet of a hog until well done. Take out and leave liquor boiling. Into this add meal, stirring all the while, until thick; season with salt, pepper and sage. Pour into pan and when cold slice and fry in hot fat.—*MRS. C. J. GOOLSBY, Monticello, Ga.*

LIVER PUDDING

Cook half of hog's head until very tender, take out of the pot and remove all bones, then mash fine. Cook half of liver in another vessel and mash it fine when done. Add water to the broth in which the head was cooked until there is half a gallon or more, season to taste with salt and pepper, let come to a boil, then stir in enough meal to make a thick mush. When it has cooked a few minutes stir in the liver and head, then empty into a jar or pan to cool. When cold, cut in thin slices and

fry in hot, greased skillet, being sure that it is brown on the under side before you attempt to turn it over or it will tear up in the turning.—*Mrs. R. B. ENGLAND, Rocky Face, Ga.*

CHITTERLINGS

Wash them in real warm water and let soak over night in strong salt water. Then wash again, put on to boil, boiling until real tender. Grind through sausage mill, season with black pepper, add more salt, if needed, put in stone bowl and press. When ready to fry, slice real thin and have an egg beaten very lightly. Dip in this and then fry in hot lard until brown.—*Mrs. C. E. WHATLEY, Towns, Ga.*

HOG'S HEAD CHEESE (SOUSE)

Boil hog's head and feet until meat falls off the bone; cut up fine, put on salt and pepper to suit taste, add one small red pepper, two-thirds cupful of vinegar, and small handful of sage. Mash sage through sieve. Mix all well together and put in earthen bowl, mould and serve cold. Never mould in tinware. This is excellent for lunches.—*Mrs. E. W. DE MEDICIS, Eden, Ala.*

PICKLED MEAT

Boil together seven pounds of salt, one-half gallon of syrup, or three pounds of sugar, in eight gallons of water. Pack meat in layers, and when water is perfectly cool, pour over the meat, and be sure to keep well under water by weights. This proportion is for one hundred pounds. It is fine to keep back-bone and spare-ribs fresh.—*Mrs. J. C. GOOLSBY, Graham, Ga.*

PRESSED MEAT

Take the head and feet of one hog, perfectly free from the least particle of hair, place them in pot with water to cover well. Salt and cook slowly until meat drops from the bone. Place a colander over a large mixing bowl, and pour meat and liquid into it. Let it drip until cool, then with the hands mash the meat until every bone or piece of one is removed. Then run the meat through a meat chopper and put away until the following day. Lift the lard off of the jelly now formed in the mixing bowl until it is free of grease. Heat jelly and mix ground meat and any desired seasoning together and set away to harden in a mould. Add vinegar, if desired.—*Mrs. JUDSON McCONNELL, Mt. Airy, Ga.*

SCRAPPLE

Take the head, heart, liver, feet and other meat scraps, and trim fat off. Meat must be lean. Add water and cook until the meat falls from the bones, take all the bones out and cut meat in small pieces. Take the water it was cooked in and cool it. Take the fat off, then put it back on the fire. As soon as it comes to a boil, put the chopped meat into it, and pepper and salt to taste. When this cooks, stir in enough corn meal to make a thick mush—let the meal go through your fingers slowly to prevent it from lumping. Let this boil slowly for one hour, stirring constantly, then set it back and let simmer for another hour. Then pour it in a square pan two or three inches deep to give it form.—*Mrs. KATE STICKLE, Bridgeport, Ala.*

SCRAPPLE

Take a fresh hog's head and wash clean, one hog's liver, cleaned, and cut in small pieces; put both head and liver in a large kettle and cover with water, then boil until thoroughly tender; remove from head all bones. Chop the meat and liver very fine, put back in the kettle again, in which the stock meat was boiled and let boil again, add corn meal

slowly, stirring continually, adding meal enough to make the mass very hard when cold. While stirring, add sage, pepper and salt; when done pour into a large, shallow pan to cool. Slice and fry brown in hot fat. Serve hot.—MRS. J. B. WARMACK, *Alachua, Fla.*

SCRAPPLE

When making cheese of hog heads, save the water they are boiled in, skim off most of the grease, add a little of the chopped meat, season with onions, sage, thyme and pepper; bring to a boil, then stir in dry meal until it is stiff enough to hold the spoon up; then set away until cold; slice, dip in meal and fry a light brown.—MRS. D. G. CALDWELL, *Kingsland, Ga.*

SCRAPPLE

At butchering time take the bony pieces, head, backbone, etc., of the hog and boil until the meat will leave the bones; run the meat through a cutter and return to the liquor in which it was boiled, and from which the grease has been skimmed; season with salt, pepper and finely powdered sage. When the mass comes to a boil, stir in corn meal until as thick as mush; stir constantly until well cooked. When cold, slice and fry brown.—MISS MARGARET S. GRAHAM, *Jasper, Fla.*

SAUSAGE

Add to a heaping two-gallon dishpan of meat, cut up, one cupful of salt and one tablespoonful each of red and black pepper and a teaspoonful of sage; add the seasoning before grinding and it will save the trouble of working it in afterwards. If you want to keep it fresh for some length of time pack closely in one-half gallon fruit jars, or better still, small crocks, and cover with melted lard just warm enough to run.—MRS. F. G. VAUGHN, *Falls City, Ala.*

LIVER SAUSAGE

To make this, use hog livers, hearts, melts, sweetbreads, in fact, all eatable scraps that are often thrown away. Put them on and cook real tender. In another vessel cook your hog's head until it falls to pieces. Run all through a meat chopper, mix together and run through a meat chopper again. Season with salt, pepper and sage. Sack in clean, white sacks as you would sausage. It will keep for weeks.—MRS. T. E. ELLIOTT, *Vincent, Ala.*

SCRAMBLED SAUSAGE

To one pound of sausage use five eggs; have the pan hot and well greased, break the sausage in small bits, keep turning until done, then turn in the five beaten eggs; scramble till done.—MRS. W. H. MARTIN, *Marshall, Texas.*

PORK SAUSAGE

Four pounds of chopped meat, two level tablespoonsful of table salt, two tablespoonsful of powdered sage, one-half teaspoonful of red pepper, and one-half teaspoonful of black pepper.—MRS. E. FRAZIER, *Hallettsville, Texas.*

SAUSAGE

After trying many recipes and often getting my sausage either too hot, too salty or too fresh, I have evolved the following, which is always a success: If pork is very fat, use some beef, a fourth is a good proportion, and to every nine pounds of meat use six level teaspoonsful of salt, six level teaspoonsful of sage (three if home-grown), four level teaspoonsful of black pepper, half teaspoonful of red pepper. Weigh this amount each time, season and work thoroughly and you will find it much

more satisfactory than the old guess-work way. Stuff in muslin bags, holding two pounds each, or in casings bought at the market. They are fine and so much nicer than the home-cleaned casings.—MRS. J. J. MATHESON, *Bennettsville, S. C.*

SMOTHERED CHICKEN

Dress a good-sized young chicken, split open on back, salt all over and place skin side up in a pan covered with water. Cut thin slices of fat meat and onions, if onion flavor is liked. Turn another pan over it and cook in hot oven, basting and keeping enough water in pan to make gravy when done. Cook a nice brown.—MRS. C. J. RHODES, *Lincolnton, N. C.*

SMOTHERED CHICKEN

Dress chicken day before, salt well and leave whole. Two hours before ready to serve, rinse off all salt and while still wet roll in flour; lay in broiler, place one-half pound of butter on top, and pour two cupsful of boiling water over, and cover so no steam can escape. Let simmer until thoroughly tender, lay on platter and garnish with celery or parsley.—MRS. A. WHEELER, *Summerville, Ga.*

SMOTHERED BAKED CHICKEN

Dress and joint a chicken, then salt, pepper and flour each piece. Put in a bean pot, pour one-half pint of boiling water over it and bake for one and a half hours, if a young chicken; three and a half hours if an old one; then add one cupful of creamy milk and a lump of butter.—MRS. ANNIE KIRBY, *Mentone, Ala.*

SMOTHERED CHICKEN WITH RICE

Cut chicken down back, wash and wipe dry, season with salt and pepper, dredge with flour, put chicken in roaster with sufficient water to cover. Add one slice of fat pork, one-half pound of butter, bake until very tender and nice brown. Cook one-half pint of rice until done and every grain stands by itself, place chicken in center of dish with rice around edges, pour over this a brown gravy made from the water in which chicken was cooked, add a little browned flour and minced giblets, garnish with bits of parsley.—MRS. J. D. PORTER, *Senatobia, Miss.*

SMOTHERED FRIED CHICKEN

Take a plump young chicken, dress, salt slightly, season with black pepper, dip in dry flour and drop in hot lard or butter, and fry with lid on until light brown. Then cover with hot water and simmer a few minutes.—MRS. W. R. JOHNSON, *Lloyd, Fla.*

SMOTHERED CHICKEN

Clean a large, young chicken, split down the back, remove entrails, break breast bone so it will lay flat. Salt and lay skin side down. When ready to cook, put in pan, skin side up, dredge with a little flour, dot generously with butter, pour over two cups of hot water, cover tight and put in oven. When the chicken begins to get tender, leave the cover off and baste often, while browning. When done, which will take an hour or more (depends on age of chicken), take up, thicken liquor in pan with tablespoonful of flour, in a cup of sweet milk, adding salt if needed.—MRS. J. C. McDONALD, *Rockwall, Texas.*

CREAMED CHICKEN

Dress and joint a young chicken, place in a roasting pan, cover with sweet cream, season with salt, pepper and a little butter. Bake in the

oven; when there is just enough cream left to make a bowl of gravy, the chicken will be done.—MRS. T. J. HUGHEY, *Calhoun, Ga.*

CURRIED CHICKEN, VEAL OR MUTTON

Fry about a cupful of onions a rich brown, add to it a cupful of boiling water and a cupful of bits of meat. If the meat is raw, let it cook until done. If cold, merely bring to a boil. Mix together one teaspoonful of curry powder, a dash of cayenne pepper, one tablespoonful of flour and a little water or milk; stir this into the boiling meat, cook till done. Serve with rice or other vegetables.—KATE H. EVANS, *Milton, Fla.*

SHELL CHICKEN FRICASSEE

Boil a tender chicken and one calf's tongue, with a few carrots, some onions, celery and salt. Take out of gravy, skin calf tongue and let cool. Then cut in small pieces, melt one-half a cupful of butter, stir in about one-half cupful of flour, pour in the chicken gravy hot, to make a thick, smooth gravy, salt to taste, add a pinch of red pepper, two tablespoonsful of capers, a cupful of cut champignons. Mix the cut chicken and tongue with the hot gravy, fill in shells, sprinkle with grated cheese. Bake about twenty minutes to a golden brown color. Take out of the oven and place a slice of lemon to each shell and serve with rolls after soup in course of dinner.—MISS MINNA ANDREAE, *Mathis, Ga.*

FRIED CHICKEN

When chicken is dressed and cut up, add one heaping teaspoonful of salt, rub it on well, dredge with flour, after a generous sprinkle of black pepper. Put on in hot grease; cover; turn as it browns. When all is brown, add one cupful of water in which has been mixed two level teaspoonsful of flour. Steam and serve.—MRS. A. W. PARKMAN, *Greenville, Ala.*

SOUTHERN FRIED CHICKEN

Dress a frying-size chicken in the usual way, dip into well-beaten egg, then into seasoned flour. Fry over a quick fire, keeping just enough lard in the pan to keep it from burning. Cover the pan as soon as you put the chicken in, as the steam makes it tender; turn quickly every three or four minutes; it requires but twenty minutes to fry a panful when the chicken weighs about two pounds. When tender, remove to platter, but keep warm until time to serve it. Now add to the lard left in pan enough flour to make a thick paste; let brown, then add water to right consistency; when boiling, add to it the well-mashed yolks of two hard-boiled eggs and one whole sliced hard-boiled egg; season to taste with pepper and salt. Serve separately and do not pour over the nice, crisp, brown chicken.—MRS. CHARLEY DEAN, *Evergreen, Ala.*

ROAST CHICKEN

Take a fat chicken and dress nicely. Make a dressing as follows: Two loaves of corn bread, one-half cupful of butter, sage and pepper to taste, and one onion. Mix well, fill the chicken with this dressing, sew up and place in baker. Place dressing all around it. Bake for two hours, serving with gravy made from the chicken and potato salad.—VIRGINIA NELSON, *Harbor View, Fla.*

FRENCH BAKED CHICKEN

Joint one large chicken, season with salt and pepper, roll in flour, and brown quickly in hot lard. When browned, place in a granite pan or baking dish. Use part of the lard in which the chicken was browned to make a thin gravy, using flour and water. Season well with salt and pepper; a little bay leaf added gives a delicious flavor. Make enough

of the gravy to cover the chicken in the pan. Cover the pan closely with a lid and bake in a slow oven about two hours. This is fine for Sunday dinner, as it can be fixed before going to church and will be ready to serve when you get home.—MRS. S. B. LARIMORE, *Atlanta, Ga.*

JELLIED CHICKEN

Boil two chickens until so tender that meat can easily be removed from the bones. Place the meat in an earthen dish in alternate layers of dark and white meat, sprinkling a little salt and pepper over each layer. Allow the water, in which the chickens have been boiled, to boil until it measures only a pint. Let this cool and just before it begins to jelly, pour it over the meat.—MRS. W. M. WATKINS, *Fitzgerald, Ga.*

CHICKEN AND MACARONI

Disjoint chicken as for frying, put on in boiling water enough to cover and cook slowly until almost done. Cook macaroni in boiling salted water until tender, drain and add to the chicken; season with butter, salt and pepper. Turn all in a pan, set in stove and finish cooking. If gravy is not thick enough, thicken with a little flour, stirred in sweet milk.—MRS. G. T. PENNEY, *Independence, Texas.*

TO COOK AN OLD HEN THAT IS TOUGH

Cut the chicken in small pieces as for frying. Put in a covered pot with just enough hot water to cover. Salt to taste; cook slowly until tender. While chicken is cooking, cut two onions, one garlic, six carrots, three tomatoes (canned tomatoes will do). Put one large tablespoonful of lard in frying pan and when hot put in onions, garlic, carrots and two tablespoonsful of flour. Let brown and then put in the tomatoes, cook two or three minutes, and then add a cup of hot water. Be sure to have it well browned before adding water. Stir well and then pour in pot with chicken. Add water enough to make gravy. Cook half an hour longer, and you will have a very delicious dish.—MISS ELOISE TISDALE, *Chatawa, Miss.*

BAKED CHICKEN

Dress the fowl and cut up as if it were to be fried; season with salt and pepper, place in a granite pudding pan, and cover with sweet milk, to which add one tablespoonful of butter, put in oven and let bake and boil until tender, then put in a deep dish and pour the gravy over it, and serve hot.—LOUISE E. JONES, *Pocahontas, Tenn.*

BAKED CHICKEN AND DRESSING SERVED WITH CRANBERRIES

Select a grown fowl and fatten for, at least, two weeks. Dress two or three days before cooking, put in a flour sack and hang up to drain. In cold weather put very little salt, as it toughens the meat. To cook, get a lard can with top and steam in as little water as possible. Two or three tablespoonsful of cream add to the flavor. When the fowl is very tender, which it will be in two hours, take from the can, place in a large stove pan, and pack your dressing around it.—MRS. LEVERT SHIVERS, *Norwood, Ga.*

BAKED CHICKEN

When you are hungry for fried chicken and all your chickens are too large to fry, try this: Dress and joint your chicken as usual, place in salt water for one-half hour; place a baking pan on the stove and put about one teacupful of lard (butter is better) in pan. Season your chicken to taste with salt and pepper, roll in flour and when grease is

smoking hot, place chicken in pan and let stay until brown; turn and brown the other side. Then pour in sweet milk enough to cover well. Place in oven and cook one hour. If the milk boils low and gravy becomes too thick, add boiling water. I sometimes add a sliced onion just before putting the milk in.—MRS. L. E. SPALDING, *Blum, Texas*.

STEWED CHICKEN

To one chicken add three-fourths pound of pork (unless chicken is very fat; if so, one-half pound of pork will do), put on to cook in cold water; boil until very tender. Arrange so as to have all the water boiled out, being careful not to use too much salt. Rabbit may be cooked in the same way.—MRS. R. P. URSERY, *Starr, S. C.*

FRENCH STYLE CHICKEN

Almost any sized chicken can be used, cut as for frying; put in a pot or skillet in nearly enough fat to cover. Keep it turning until every piece is nicely browned. Now cut up an onion, a small potato, and add a can of tomatoes and one bay leaf; add enough flour after the chicken is browned to slightly thicken the gravy, set where it will slowly simmer until tender. Add salt and pepper to taste.—MRS. G. W. GLEASON, *Gahagan, La.*

CHICKEN AND DUMPLINGS

Make dumplings, kneading dough just as for biscuit; roll thin, cut in strips and bake them a very light brown. Next day, boil chicken tender, but not all to pieces; while it is boiling put in seasoning, salt, pepper and butter. When tender, take it up, then pour in one cup of rich sweet milk; let come to boil, then put in your baked dumplings. Stir one time, then put in the chicken. Put the lid on and set off.—MRS. M. E. CHESSER, *Andalusia, Ala.*

CHICKEN PIE

Pastry: One quart of good flour, two tablespoonsful of lard, salt and cold water. Rub lard into flour, add salt and wet with cold or ice water into a stiff dough. Handle lightly. Roll thin and line a deep pan, and bake a light brown (the same as you would tart shells). Prepare your chicken as for fried chicken, unjoint, salt, pepper and flour, and fry in lard to a good brown color, add hot water to cover chicken and let boil several minutes, also add a chopped onion and a sprig or two of thyme. Pour your chicken into the baked crust and cover with a thin crust and bake the top.—*Anonymous*.

CHICKEN PIE

Prepare three chickens as for frying, then boil until tender. Have eight boiled eggs ready, then put in a layer of chicken, a layer of sliced eggs, then a thin crust, butter, pepper, salt, more chicken and eggs until the entire preparation is in the pan; then put on top crust. Make a hole in the middle and pour the juice of the chicken in. If not covered well, add sweet milk until it is covered. Put in hot oven and bake thirty minutes.—MRS. W. E. HAMILTON, *Parkville, S. C.*

CHICKEN PIE

Take one young fowl, dress, cut in pieces and salt. Take a deep pan and line the sides with pastry, put a layer of the chicken on the bottom of the pan, then a layer of pastry, rolled thin and cut in strips one by four inches. Next a layer of chicken, then another of pastry, then chicken. Sprinkle each layer with pepper and butter cut into bits until you have used one-half pound of butter. Now cover well with boiling water, then put on crust of pastry rolled thin, cut two or three slits in

middle, and put on top of the stove until you think the chicken is done, then put inside the stove and let brown. When taken out, if it seems too dry, add more boiling water.—MRS. J. R. HOGG, *LaGrange, Ga.*

CHICKEN PIE—NORTHERN STYLE

Begin to fatten the nice, plump fowl one year in advance; then, after dressing and cooking very tender, season as though for the table. Place in the pan in which it is to be baked, after removing all large bones, and add one quart of the drippings. Thoroughly dredge with flour. Line the sides of pan and cover with rich, thick pie crust. Bake one hour.—LOUISE S. ROYCE, *Camp Walton, Fla.*

CHICKEN PIE

Take a young frying-size chicken, or smaller if preferred, and after dressing in the usually approved way, put the disjointed parts in cold water, sufficient to cover well. While this is boiling, the water having been well salted, make up a rich dough with salt and water, using about one-half as much lard as for pastry. Line a deep pie pan, that is, the sides, and pour your chicken and dumplings in; season with more salt, pepper to taste, and cover the whole with a top crust, which may be put on whole or in strips. Put a liberal amount of butter on top and brown in the oven. Be sure that the pie has plenty of juice before putting on the top crust. Back-bone is splendid prepared the same way.—MISS OBIE MANBY, *Hogansville, Ga.*

CHICKEN-OYSTER PIE

Select a year-old chicken, prepare it for cooking and let it simmer until tender, in just enough salted water to cover it. Add an onion, a bay leaf, a small carrot and a stalk of celery to the water. Drain off the liquor from a quart of oysters. When the chicken is done, put a layer of it in a deep dish which has been lined around the sides with a rich crust. Add a layer of oysters and repeat until the dish is full, seasoning each layer with salt and pepper. Add the oyster liquor and some of the strained chicken gravy until the liquor is even with the top of the dish. Then cover loosely with the crust; leave an opening in the center to permit the steam to escape. Bake forty minutes in a moderate oven. Thicken the chicken liquor with flour, rubbed smoothly into an equal amount of butter; add salt and pepper, if needed. Let boil five minutes or longer, stirring all the time. Serve with the pie.—MRS. Z. D. DUKE, *Cushing, Texas.*

CHICKEN CROQUETTES

Scald one cupful of milk, rub together two teaspoonsful of flour and one teaspoonful of butter. Stir in milk until thick. Take from fire and add one beaten egg, one tablespoonful of onion juice, one teaspoonful of salt and one-fourth teaspoonful of pepper. Place on fire long enough to cook the egg, then take from fire and add two cupsful of finely chopped, cooked chicken. Put on plate and let stand for two hours. Make into croquettes. Roll in bread crumbs and fry in hot lard.—MISS KATIE BANKS, *Pinola, Miss.*

JAMBALAYA

Boil one cupful of rice in four cupsful of water until tender, drain and set over boiling water fifteen minutes; put one tablespoonful of lard in hot skillet, sift in one tablespoonful of flour and stir until a deep brown; add one onion, chopped fine: when onion is brown, add two cupsful of cold chicken, chopped fine; pour in enough hot water to make a thick gravy, stir in the rice, salt, pepper and remove from the stove and

serve hot. This is a favorite Creole dish and is really delicious.—MRS. C. N. KENDALL, *Lake Charles, La.*

A GOOD BASIS FOR CROQUETTES

Melt two and a half tablespoonsful of butter in a sauce pan, add one-third teaspoonful of salt and a few grains of pepper mixed in five and a half tablespoonsful of flour. Stir to a smooth paste, add one cupful of scalded milk and beat until smooth. Just bring to boiling point. This is good for any kind of meat croquettes.—MRS. S. L. CULVER, *Deatsville, Ala.*

HOT TAMALES

Boil a fowl until tender, adding salt to the water at the end of fifteen minutes. When done strip the meat from the bones, chop it very fine and season with cayenne and salt, adding a little garlic. Have ready made, a thick paste of corn meal mush. Make the meat into rolls or balls, encase each one of them in the corn meal paste and pack into the inner husks of Indian corn, first washing these in very hot water. Tie the husk securely around each ball and drop all into the boiling liquor in which the chicken was boiled. Boil fifteen minutes and serve very hot.—MRS. Z. D. DUKE, *Cushing, Texas.*

RICE PILLAU

Boil your chicken, beef, pork, veal or whatever meat is desired, until almost done, then add the rice and set on back of stove, letting it simmer for one hour. Season with salt and black pepper.—AGNES ADAMS, *Auburndale, Fla.*

GUMBO

One chicken, fried, one tablespoonful of flour, browned in lard, one onion cut in small pieces and fried, one can of tomatoes, twelve pods of okra, or one can of okra. Salt and pepper to taste. A little cayenne pepper, not too much, is good in it. Put about two quarts of boiling water in your soup pot and add the ingredients. Let boil until chicken is perfectly tender and falls apart. Add more water if necessary. Serve with rice, a tablespoonful to each soup plate.—MRS. J. M. COOK, *Evergreen, Ala.*

GUMBO

Any kind of fresh meat, though a hen or turkey is best. Chop the meat fine; if a chicken, break all the bones, place the meat on back of the stove in cold water, let it come to boil slowly. While it is boiling, take a cupful of lard, put it in a pan and add one cupful of flour; stir constantly till flour is a dark brown, then add water to this and stir till the chicken is tender, then add a large onion, chopped fine, one can of tomatoes, or one quart of fresh tomatoes peeled and chopped fine. Let all boil a few minutes, salt and pepper to taste. If you like, you may add one can of oysters or a few fresh ones. Use as much water in gumbo as you think you will need.—MRS. SUSTE P. WHEAT, *Wheat, Miss.*

CREOLE GUMBO

One small chicken, or four or five birds, one onion, one tablespoonful of "gumbo fila," or two-thirds of a cupful of tender okra may be substituted, and a tablespoonful of bacon grease. Fairly parch a tablespoonful of flour in the bacon fat. Add chopped onion, and chicken, cut up, with a few spoonsful of boiling water. Cover closely and let steam, stirring and adding a few spoonsful of boiling water occasionally until meat is ready to fall off of bone. Then add one and a half quarts of boiling water, salt to taste, and sprinkle in "fila," stirring to prevent lumping. A little catsup is an improvement. Remove from fire as soon as it boils up well. If okra is used it must be added with the chicken. Oyster

gumbo is made by adding one quart or a can of canned oysters just before "fla." Cook in iron pot with cover.—MRS. ALEX SCARBOROUGH, *Biloxi, Miss.*

SOUTHERN GUMBO

For a small family, take a fine fat chicken, dress and cut up fine; put in a pot and let it fry a light brown, put on a handful of flour and let it brown, then add boiling water. Take dried sassafras leaves and grind them fine (if strong, one tablespoonful is enough), add it last all together.—MRS. E. THOMPSON, *Bayou Chicot, La.*

TO USE AN OLD FOWL

Unjoint and cut the meat from the bones, then season with salt and pepper and put through the food chopper as you would sausage meat. Make in small cakes and fry in a little lard. When browned, set skillet where they will fry slowly till done. Keep closely covered. Cook the bones for soup or stew.—MRS. C. E. PLEAS, *Chipley, Fla.*

BAKED TURKEY

Select a nice fat turkey and dry-pick; if necessary, singe by holding over burning wrapping paper. Take out entrails very carefully and with a damp cloth wipe good inside and out. Put just as little water on it as you can. Rub well inside and out with salt and black pepper. Put in a cool, dry place for two days before cooking. When ready to cook, wash off salt with cold water, put in baking pan or roaster, breast down, and put roaster in hot oven with brisk fire and let brown all over. Take a half cupful of melted butter and flour enough to make thin batter; tie clean rag on a stick and rub turkey all over. Pour a quart of boiling water in roaster and put on lid and cook slowly for five or six hours, basting with the butter and flour. You will have the true turkey flavor.—MRS. W. H. BEASON, *Gurley, Ala.*

ROAST TURKEY

If the weather is cold enough, dress the turkey a week before time; let it hang on the north side of the house to freeze. To cook, place it on blocks above three inches of water in a covered boiler and let steam until tender. Season with pepper and salt and stuff with dressing. Lay several pieces of pork on the turkey, place in a roaster and bake brown.—MISS MAY WALKER, *Sugar Valley, Ga.*

ROAST TURKEY WITH CHESTNUT DRESSING

Make a dressing of six cupful of French chestnuts which have been shelled and blanched and boiled in salted water until tender; drain and force through potato slicer, seasoned with one-half cupful of butter, one and a half teaspoonsful of salt, one-fourth teaspoonful of pepper, one-half cupful of cream; then melt one-half cupful of butter, mix with two cupful of cracker crumbs, then combine the two mixtures together. After stuffing the turkey with the above mixture make a butter paste of one-third cupful of butter, one-fourth cupful of flour, spread over the body and wings. Place in a hot oven until a delicate brown. Add two cupful of water to the fat in the pan, basting every fifteen minutes until done.—MRS. J. F. E., *Panama City, Fla.*

MOCK DUCK

Soak stale bread in milk, squeeze dry, add a chopped onion, which has been browned in a tablespoonful of butter, a cupful of diced celery and two diced potatoes, an egg and a little parsley. Mix thoroughly and season to taste. Roll this mixture in a piece of steak, tie, and bake in slow oven, basting from time to time with water and butter. If you do

not wish to use the steak, add a cupful of chopped pecan meats to the above mixture, and place all in a greased baking dish, and cover and bake slowly. Add a little milk from time to time so it will not be too dry.—MRS. CHAS. A. LINDEY, *Whistler, Ala.*

ROAST DUCK

Dress two fat ducks for roasting. Make dressing as follows: Four cupsful of stale light-bread, over which pour hot water; one onion and the giblets, chopped fine, one lump of butter, pepper and salt to taste, mix well, stuff ducks, and sew up. Put in roaster with two cupsful of hot water, let roast for two hours, serve with mashed potatoes and gravy.—MRS. THEO. JOCKESCH, *Greensboro, Ala.*

BAKED RABBIT

Take a nice young rabbit, clean and soak in salt water for one hour, then rinse. Salt and pepper, roll in flour, put in bread pan, spread with butter and sprinkle more flour over it. Have enough hot sweet milk to fill pan half full. Bake until tender.—MRS. W. P. IBBY, *Pidcoke, Texas.*

RABBIT HAMBURGER

Boil a good-sized rabbit until it is tender enough to pull all the meat off the bones, and grind it through a meat chopper. Season with salt, black pepper and onions. Put a little water and enough flour to make it out into fritters and fry in hot lard. Brown on both sides, and serve with rice or bread and gravy.—MISS ARRA BOND, *Dead Lake, Miss.*

ROAST O'POSSUM

Dress the o'possum by scalding and scraping like a young pig; remove the entrails and wash well, then soak over night in salt water. Parboil for fifteen minutes in fresh salted water, then put in roasting pan with a cupful of water, pepper and a little salt, if needed. Place in oven and roast till tender, basting often with the gravy in the pan. Serve with baked, sliced sweet potatoes, or candied potatoes.—MRS. C. E. PLEAS, *Chipley, Fla.*

O'POSSUM—HOW TO COOK

To one o'possum add a half pound of pork and two pods of red pepper, boil until very tender, take out of water, put into pan; lay meat on top and sprinkle with black pepper and bake until brown.—MRS. R. P. URSEBY, *Starr, S. C.*

ROASTED FISH

Remove the scales from a trout weighing four pounds, split the fish in halves and gash on each side. Have the roast pan well cleaned and greased, put the fish in, adding salt and pepper to taste, one-half pound of butter and a few slices of fat bacon. Cook one hour, turn once or twice during the time. Take half a cupful of sweet cream, add one tablespoonful of corn-starch or flour, one medium-sized onion, chopped fine. Pour this over the fish while hot and steam five minutes. Serve while hot. Most any scale fish are good cooked this way.—MRS. A. J. McMICHAEL, *Hickman, Miss.*

BAKED FISH

Skin a large or several medium-sized fish, wash, dry with a clean cloth, and salt. Be sure that fish is fresh. Beat one or two eggs. Dip fish in them. Strew fish thick with grated cheese. Dissolve one-half pound of butter in a large broiling pan, put in a few slices of raw ham. Lay the fish in this, belly-side down. Place in baking compartment of

stove, bake about one hour in moderate heat, depending upon the size of fish. Pour juice over fish from time to time while baking. Before you take fish out of baking pan, pour a cupful of sour cream over it. Leave it to bake a few minutes longer. Take fish out of the pan, being careful not to break it. Stir two tablespoonsful of flour in half a cupful of beef or chicken broth. Stir this in the fish juice for a gravy. Serve hot with lettuce and rolls.—MRS. MINNA ANDREAE, *Mathis, Ga.*

BOILED SALMON

Take one can of salmon, drain off oil, pick out the bones, and with a fork tear into small pieces. Put into a pan a layer of cracker crumbs, butter, salt and pepper, then a layer of salmon, until all are used up. Then take three eggs, one cupful of milk, bits of butter, stir together, pour over the top and brown in the oven.—MRS. J. R. SIMMONS, *Mathis, Texas.*

FISH CHOWDER

First, peel six medium-sized potatoes (Irish), cut in dice-shaped pieces, also one large onion. Cut your fish (which should be fresh red snapper, though any large fish may be used), into convenient pieces. Have ready one quart of tomatoes, cut two or three slices of salt pork into dice-shaped pieces, fry to a crisp, turn the whole into a chowder kettle (or boiler), add one-half cupful of flour, allow it to brown well, then add tomatoes, potatoes, onions and fish; add one and a half quarts of boiling water, season well with salt, pepper (both black and cayenne), let boil long enough to cook the potatoes. Serve with crisp crackers.—MRS. H. A. WOODRUFF, *Century, Fla.*

SALMON CROQUETTES

One box of salmon, two eggs, a pinch of salt, a sprinkle of black pepper, one grated cold biscuit. Knead all well together, make out in small biscuit shape and fry brown in very hot grease.—MRS. ETHEL RAYNOR, *Cottondale, Ala.*

SALMON CROQUETTES

Drain all the water from cold biscuits which have been soaked over night. Mix with this a pint of canned salmon. Season with several chopped onions, peppers and salt. Make out into balls and fry in hot lard, mixed with butter.—MAGGIE SQUYRES, *Sicily Island, La.*

SALMON CROQUETTES

One can of salmon, turned into a vessel a little while to air before using. Use two-thirds as much rolled cracker meal as you have salmon, butter the size of yolk of egg, melted in a half cupful of water, season with pepper and salt. Sift the rolled crackers, mix the coarsest part with the salmon and use the fine part to roll the croquettes in. After mixing thoroughly, mold and roll in the cracker meal. Fry in hot lard and serve at once.—MRS. W. F. HARDY, *Clyde, Texas.*

FISH CROQUETTES

Take cold cooked fish and flake into very fine bits. To the fish add one-half its quantity of very fine bread crumbs. Add a beaten egg, or two, according to quantity. Season with salt and white pepper. Moisten to the right consistency with cream, and shape into croquettes. Fry in deep fat. Serve with Hollandaise sauce.—LULA HOWARD, *Canton, Ga.*

SALMON CAKES

Take a can of salmon, remove all the bones, break the meat up in small pieces, add a cupful of sweet milk, or water, if you have no milk;

one and a half teaspoonsful of salt, a little pepper, one egg, and add enough cracker crumbs to make stiff enough so as to make in cakes. Mix all well together, fry the cakes a light brown in part butter and part lard.—MISS MARTHA EDMUNDSON, *Bay Minette, Ala.*

JIMBELLI

One and a half cupsful of rice, picked and washed, one can of salmon a half cupful of bacon fat, one onion. Add chopped onion to boiling fat. Let simmer and add wet rice. Cover closely and let steam till tender, adding a spoonful of water as it dries away, and stirring often. Salt and add salmon; cover again and steam slowly on back of stove. When cooked carefully, rice grains should be light and flaky. Any fish, crabs, birds or oysters may be steamed and substituted for salmon. Cook in iron pot with cover.—MRS. ALEX SCARBOROUGH, *Biloxi, Miss.*

CRAB MEATS IN SHELLS

Select one dozen heavy crabs, boil fifteen minutes. When cool, pick out the meat. Rub the yolks of two hard-boiled eggs to a paste with three tablespoonsful of soft butter, add juice of a lemon, salt to taste, a little mustard, one teaspoonful of "kitchen bouquet," a half teaspoonful of black pepper, and blend with two and a half cupsful of crab meat. Add chopped whites of eggs, a half cupful of cream and two beaten eggs. Place in shells and cover with cracker crumbs with bits of butter on top. Brown in hot oven and serve at once.—MRS. FRANK LINDSEY, *Long Beach, Miss.*

OYSTER COCKTAIL

To each glass take six or more fat oysters. Add one tablespoonful of tomato catsup, a dash of cayenne, one teaspoonful of lemon juice, a dash of celery salt, a teaspoonful of horse-radish. Stir well with a fork. Decorate top of glass with lemon quarters, sprigs of parsley tops, and chill.—MRS. W. D. BROWN, *Hilton Head, S. C.*

FRIED OYSTERS

Pick them free from little particles of shell which may have adhered to them. Drain free of liquor, roll in corn meal which has been salted and peppered. Fry quickly in smoking hot fat, deep enough to cover them; turn them once with a spoon and lift into a wire basket to drip off the fat, and serve hot with crackers and pepper sauce.—MRS. J. W. ALLEN, *Long Beach, Miss.*

TO STEW OYSTERS

Take a quart of fresh milk, put in a sauce pan to come to a boiling point. Drain a quart of oysters dry. Put a large spoon of butter into a frying pan and as soon as this is hot, turn in the oysters. Lift them around with a spoon so the hot butter will go through them. Season with salt, black pepper, and a dash of cayenne. As soon as they scallop turn them into the hot milk, put on the back of the range to keep hot, but not boil, and serve while hot. Into each soup plate put a spoonful of rolled crackers, before dishing the oysters.—MRS. J. W. ALLEN, *Long Beach, Miss.*

STEWED OYSTER

Take one quart of oysters, put the liquor in a stew pan, and add half as much more water. Salt and pepper to taste, and let it boil. Have the oysters ready in a bowl, and the minute the liquor boils, pour in all the oysters, say ten for each person, or six will do. Now watch carefully, and as soon as it begins to boil, count just thirty seconds, and take oysters from the stove. Have dish ready with one and a half tablespoons-

ful of cream or milk for each person. Pour stew on this and serve immediately.—MISS DAISY BELL McMAHAN, *Lowndesville, S. C.*

OYSTER SHORT-CAKE

Make a good short-cake, roll in two pieces, rather thin, bake in pie tins. Put a quart of large oysters on stove with a cupful or more of liquor, a half cupful of cream and two teaspoonsful of butter, salt and pepper to taste. When hot, stir in one heaping tablespoonful of flour mixed to a paste with the cream. Bring to a boil and set on back of the stove; put in a little chopped parsley and green onion. When cakes are baked, split and spread oysters between and on top as you do for layer cake.—MRS. FRANK LINDSEY, *Long Beach, Miss*

BAKED HASH

Three cupsful of bread crumbs well mixed with one and a half cupsful of cold meat, any kind; small onion, one egg, season to taste. Put meat through food cutter and mix all ingredients well. Bake in oven until brown.—MRS. W. H. HOLLAND, *Ninety-Six, S. C.*

BAKED HASH

To two cupsful of cold boiled or baked beef that has been ground in food chopper or sausage mill, take one cupful of mashed potatoes, and one onion the size of an egg. Mix all together well, with one tablespoonful of butter, one small cupful of cream, one teaspoonful of salt, one-half teaspoonful of black pepper. Bake in moderate oven thirty minutes.—MRS. J. T. COTMAN, *Teague, Texas.*

BEEF HASH

To three cupsful of beef add one cupful of cold boiled potatoes and two onions, chopped fine or run through the food chopper; sage and pepper to taste, a large spoonful of lard and a little suet—not the tallow.—MRS. J. J. WOOLBER, *Townley, Ala.*

LIVER HASH

Cook until tender, hog or beef liver; mash it up fine and add two tablespoonsful of lard, one teaspoonful of sage, pepper to suit taste, two cupsful of the water where liver was boiled, and add corn meal enough to thicken. Put it in a pan and bake until brown.—MRS. MINNIE LAMBERT, *Manistee, Ala.*

SOUTHERN HASH

Put through chopper six raw potatoes, two onions, three or four green peppers and two large tomatoes. Melt four tablespoonsful of butter or drippings in pan and add vegetables with one cupful of stock and cook until the potatoes are done; keep covered and stir occasionally to prevent burning. Add two and a half cupsful of chopped meat, season with salt, a little black pepper and serve very hot with toast.—MRS. FRANK LINDSEY, *Long Beach, Miss.*

BROWN STEW

Put on in water, beef, flesh or bones; if bones, reserve enough smooth pieces or slices for a good panful, and fry in lard as steak; brown well on each side, adding this to bones in pot immediately after frying. Make a cream gravy by adding a teaspoonful of flour, stirred smooth in a half cupful of milk or water to gravy in pan; let boil until brown and thick. Add this also to the meat in pot. Season with salt and black pepper to taste, also a bit of onion if liked; let all stew until tender, having only

water or liquor enough for gravy when done.—MISS SALLIE BEATY, *Barwick, Ga.*

BEEF STEW

Take two or three pounds of beef and cut in small pieces. Cook until tender, then add six or eight Irish potatoes, sliced, and half as many onions. Cook twenty-five minutes longer. There should be two cupful of gravy or stock when it is done, which may be thickened with a little browned flour, if desired. Season to taste, when vegetables are added.—MRS. E. SANDERS, *Scottdale, Ga.*

BEEF STEW

Take three or four pounds of beef, and cut into small pieces; then put on in cold water. When nearly done, put in a half cupful of rice, six Irish potatoes, an onion cut up fine, one can of tomatoes, and a few dumplings. Season to taste with salt, chili, and black pepper. Chicken dressed and cut up as for frying may be used in place of beef.—MRS. ED. RICHARDSON, *Tenaha, Texas.*

BEEF STEW

Take a small onion, cut fine, four medium-sized potatoes, cut in dice-like pieces, cook until nearly done in the water where you cooked the beef, then add one full pint of cooked beef scraps and one pint of tomatoes, pepper and salt. Cook about ten minutes longer and serve in small dishes with crackers.—MRS. A. C. COLE, *Mountain City, Tenn.*

BRUNSWICK STEW

Put into cold water about one pound each of beef and pork, season to taste with red pepper and salt, boil until very tender, then add about one pound of cabbage (cut fine), one can each of tomatoes, corn and okra; cook until it begins to get quite thick, add good-sized piece of butter and serve quite hot. This is a good way to use up scraps of meat and vegetables; the quantity varying to suit what you have on hand. A fried chicken, with rich, brown gravy, stirred into this, when all is quite done, makes a fine addition to it and a dinner "fit for a king."—MRS. J. J. PLUSS, *Laurens, S. C.*

IRISH STEW

Take three slices of salt pork, put in iron pot and brown, then add one quart of sliced potatoes and three pints of water; salt and pepper; boil until potatoes fall to pieces, then add flavoring, butter the size of a hickory nut, two cupful of flour, one teaspoonful of baking powder, one teaspoonful of lard, a pinch of salt, water enough to make a very stiff batter. As soon as done (fifteen minutes), prick each dumpling with a fork to keep from falling.—MISS EMMA PETTIT, *Traskwood, Ark.*

MAYONNAISE DRESSING

Beat the yolks of three eggs well, add four tablespoonsful of vinegar. Mix thoroughly one tablespoonful of sugar, with one teaspoonful of salt and one teaspoonful of mustard. Add this to eggs and vinegar; then butter size of a hickory nut. Cook in a double boiler until the mixture is thick. Let cool and when ready to use, you can thin it with a half cupful of whipped cream.—*Anonymous.*

DRESSING

Mix together one tablespoonful of flour, two tablespoonsful of sugar, one teaspoonful of mustard, one-fourth teaspoonful of salt, and dash of red pepper; stir in a half cupful of vinegar and three-fourths cupful of water. Then boil until creamy. Pour while hot over the beaten yolks

of three eggs, stirring hard all the time. Last, add one tablespoonful of butter in little bits at a time.—MRS. E. B. HOLLAND, *Pecan, Miss.*

MUSTARD DRESSING

Mix well the yellow of two eggs, one tablespoonful of mustard, one tablespoonful of sugar, one tablespoonful of flour, a half teaspoonful of salt, one cup of vinegar. Cook until thick.—MRS. J. E. BROWNLEE, *Brownlee, S. C.*

FRENCH DRESSING

Use two-thirds oil to one-third vinegar. For every tablespoonful of vinegar and two of oil, take a half tablespoonful of salt and one-fourth teaspoonful of black pepper. Mix the salt and pepper with the oil and add the vinegar slowly, stirring all the while, until it becomes white and a little thickened. The dressing must be used or served at once or it will separate.—MRS. FRANK ARNOLD, *Iva, S. C.*

SAUCE FOR MEAT

One tablespoonful of butter, one tablespoonful of fat taken from soup, one heaping tablespoonful of flour, stir in frying pan over fire till quite brown, add broth or water, slowly stir all the while to make it smooth, then season with salt and pepper, onion, nutmeg or anything desired.—MRS. W. F. BEENHARDT, *Olney, Texas.*

CHICKEN DRESSING

Bake a small hoecake of corn meal, using two tablespoonsful of lard and a pinch of salt. When this is cooked, crumble it finely into a bowl, and add one cupful of cold cooked rice or cold biscuit crumbs. Then stir into this four eggs, a lump of butter the size of a goose egg, one small onion, one tablespoonful of black pepper, one cupful of sweet milk, and enough of the stock where the fowl has been cooked to make a mass of thin batter. Lay fowl in a well greased pan, and pour dressing around it, and bake a nice, rich brown, turning fowl occasionally to prevent burning. When it is served, slice two or more boiled eggs and place on top of dish, and if possible, serve while warm. This is very delicious and very easy to prepare. Can be used in cooking pork if desired.—MRS. C. C. BAKER, *Ozark, Ala.*

CHICKEN DRESSING

Take one quart of crumbled cold biscuit, one teacupful of crumbled muffin bread, or if none on hand, make a batter bread with buttermilk and soda of four to one parts flour and meal, well shortened; when cooked done, crumble this, add a small onion, and several sprigs of parsley, minced. Pour over this enough of the rich top of water in which fowl has been boiled to soften. Add now from two to six eggs, black pepper and salt to taste and butter as desired. Have stiff enough to drop from spoon. Spread over the well-browned fowl after filling the cavity.—MRS. G. A. TAYLOR, *Bolingbroke, Ga.*

MUSH DRESSING

One quart of turkey or chicken broth, thicken with equal parts of corn meal and shorts, cook for thirty minutes before taking off the stove; add a little sage and onion, chopped fine, salt, pepper, a piece of butter and three or four well-beaten eggs. Serve hot with gravy over it.—MRS. L. O. ASHLEY, *Honea Path, S. C.*

WILD GOOSE DRESSING

This recipe may be used for any large fowl: One tablespoonful each of butter, sage and chopped onion, one egg, giblets, well-cooked and

chopped, with the soup from them; three medium-sized cakes of corn bread, and three cupful of rice, cooked; moisten well with liquor from baked goose, stir in other ingredients, salt and pepper to taste; stuff in the hot goose, and bake in oven one-half hour. Set on platter and put on the table. It is perfectly delicious.—MRS. E. H. MACKENZIE, *Lake Charles, La.*

CHICKEN DRESSING

The bread is to be two or three days old, two-thirds cold biscuit, one-third corn bread or corn meal muffins; grind in the food chopper, season with black pepper, salt, and add two cans of oysters, fresh ones will do if you have them. If the liquor from the oysters is not sufficient to moisten, sweet milk or warm water will do. I always just have enough water left in the steamer for gravy. Brown on both sides and make the gravy. Boil two eggs for it. Mash the yolks smooth and add the whites, cut in rings. If eggs are plentiful, boil hard one dozen and cut in halves to place around the chicken after it is put in a large flat dish for the table.—MRS. LEVERT SHIVERS, *Norwood, Ga.*

CHICKEN DRESSING

To two cupful of corn bread crumbs add one cupful of biscuit crumbs, and one-half cupful of pecans, a little onion, salt and pepper. Pour over this enough of chicken stock to make soft. Add the yolk of one egg and stir in well and then the well-beaten white. Bake quickly a nice brown in hot oven and you will have a light, delicious dressing. Stuff chicken with the same.—MRS. J. B. E. ERWIN, *Fairmount, Ga.*

EGG GRAVY

Beat up two eggs, add a little cold water and beat in enough flour to make a smooth paste, put a quart of hot water in a pan on the stove and stir the above in it. Then add salt, pepper, a little butter and cream.—MISS EVA ELDRED, *Foley, Ala.*

FLOUR GRAVY

Put two tablespoonsful of pork grease in a frying pan and stir in enough flour to soak up the grease. Cook until a dark brown. Then add cold water, and stir until thick. Add salt and pepper to suit taste.—MISS EVA E. ELDRED, *Foley, Ala.*

SARDINE GRAVY

Get two cans of sardines, put them in a skillet and add one tablespoonful of lard; let the sardines get hot in this, and then add enough hot water to make the amount desired. Thicken with flour and season with salt and pepper.—MRS. M. T. SKODEN, *Copeland, Ala.*

VEGETABLES

BROWNEED IRISH POTATOES

Boil six or eight nice-sized potatoes until tender, peel and place in a fryer that contains a little hot grease, cover them with butter, pepper and salt, and put in a hot oven to brown.—MRS. W. F. MITCHELL, *Slate Spring, Miss.*

BAKED IRISH POTATOES

Take eight or more good-sized boiled potatoes, mash up fine, season to taste with salt, pepper and butter, and add four or five eggs. Put in stove and bake.—MRS. W. C. MCMURRY, *Canon, Ga.*

POTATOES AU GRATIN

Sliced cold boiled potatoes in a greased baking dish. Sprinkle with salt, pepper and a generous amount of grated cheese; add another layer of potatoes, then the grated cheese. Pour milk over all and cover with chunks of butter. Bake.—MRS. FRANK DOELAND, *Anona, Fla.*

IRISH POTATOES IN TWO WAYS

Take a quart of mashed potatoes, season with salt and pepper to taste, a tablespoonful of butter or lard, one or more eggs. Mix, put in baking pan, mark across with fork, and bake. Season the potatoes with salt and pepper; make into balls, beat two eggs and add a little water. Dip balls in and fry in hot lard.—MRS. J. B. TYNER, *Williston, Fla.*

IRISH POTATOES AND CHEESE

Boil Irish potatoes in the jacket, peel, slice thin on dish you wish to serve potatoes at table; sprinkle grated cheese thickly over potatoes, with a dash of salt, pepper and mustard; pour over this enough of sweet milk to moisten potatoes well. Place in oven until cheese melts. Serve hot.—MRS. H. P. SALLEY, *Antreville, S. C.*

CREAMED POTATOES

Slice about eight medium-sized potatoes, add water and boil until done; mash well, add salt and pepper to taste, a lump of butter the size of an egg, a small onion, chopped fine. Now put in enough cream or sweet milk to make thin enough to beat well. Beat until light and creamy.—MRS. CLAUDIA OZLEY, *Arcadia, La.*

CREAMED POTATOES

Take four large potatoes, boil until real tender, mash fine through a grape seeder, take one small cup of cream, a piece of butter the size of an egg, a small onion, chopped fine, a little salt and pepper; put on the stove to boil, then add to the potatoes while hot, beating hard, and serve hot.—MRS. L. O. ASHLEY, *Honea Path, S. C.*

PANNED POTATOES

Pare and slice Irish potatoes lengthwise, one-fourth inch thick; put some melted lard or drippings in a large baking pan, put in the potatoes,

sprinkle with salt and pepper and stir so that each piece receives a little of the grease; then place in a hot oven and bake till done and well browned.—MRS. C. E. PLEAS, *Chipley, Fla.*

POTATO PUFF

One cupful of either cold boiled or mashed potatoes, mix thoroughly with a lump of butter about the size of an egg, two well-beaten eggs, and enough sweet milk to make a very thin batter. Salt and pepper to taste. Bake one-half hour.—MRS. J. G. WILLIAMS, *Whitehouse, Fla.*

IRISH POTATO PUFF

Pare and boil four potatoes the size of a goose egg; while they boil put into another vessel a half teacupful of sweet milk and one table-spoonful of good butter; let it just come to the boiling point, then take off the stove to cool. When potatoes are soft, drain off water and mash as fine as possible, then add a half teaspoonful of salt, a sprinkle of black pepper and the scalded milk, and beat five minutes. Then add, one at a time, the yolks of three eggs, beating all the time until each one is beaten in. Then add a pinch of salt to the whites and beat to a stiff foam all together. Fold them into the mixture, pour into a well-greased baking dish and bake twenty minutes in a quick oven. Serve in same dish as a vegetable.—MRS. D. D. MCCALL, *Pushmataha, Ala.*

SCALLOPED POTATO

Line a buttered baking dish with cracker crumbs. Put in a layer of sliced potatoes, then a layer of onions, and lastly a layer of cracker crumbs. Sprinkle with salt and pepper and add small piece of butter. Continue in this way until dish is nearly full, having cracker crumbs on the top. Pour over enough milk to cover and bake one hour. Have the top well browned.—MRS. MABELLE A. WARDEN, *Elkton, Fla.*

IRISH POTATO CAKES

Boil and mash one large potato, add a half cupful of fresh milk, one egg, and enough flour to make a thin batter, salt to taste, and fry in hot grease.—MRS. J. L. DONALDSON, *Charlotte, N. C.*

POTATO BALLS

Take mashed potatoes, one pint, two eggs, a half cupful of sweet milk, pepper, a half pint of flour; mix and fry in hot lard in spoonful drops.—MRS. THEO. JOCKESCH, *Greensboro, Ala.*

IRISH POTATO PIE

Peel and slice potatoes and cover with salt water. Let cook until nearly done on stove. Line a deep pan with rolled dough, put in a layer of potatoes, sprinkle pepper over them and put pieces of butter about over it; then a layer of dumplings, another layer of potatoes, pepper and butter; lastly, a crust over top as for any pot pie. Put water in it, and when nearly done add a cupful of sweet milk through hole in top.—MRS. J. B. TYNER, *Williston, Fla.*

IRISH POT PIE

Slice sweet bacon or pork very thin and put on in a small amount of water to boil. Cook until tender. Have pared and sliced equal amounts of potatoes and onions; when meat is nearly done, add potatoes, then onions on top; cover and simmer until onions are nearly done. Season with butter, salt and pepper. Put about two layers of dumplings on top

and set in stove and brown, or cover tightly and simmer until done.—*MRS. G. T. PENNY, Independence, Texas.*

SWEET POTATOES FRIED

Boil sweet potatoes, not enough to mash; peel and slice, put in dish and sprinkle each layer generously with sugar; put a little lard in pan when hot. Fry a nice brown.—*MRS. J. B. TYNER, Williston, Fla.*

MASHED BAKED SWEET POTATOES

Peel and wash four nice-sized potatoes, slice thin as for frying, put in stew pan and cover well with boiling water. Let boil until tender, then drain and mash very fine. Add two tablespoonsful of cream, one-half cupful of sugar, piece of butter the size of an egg, and a pinch of salt. Beat hard for about five minutes, then put in a tin pie plate and smooth in a nice mound. Make a hole in center of mound and put in another piece of butter, and sprinkle lightly with sugar. Place in oven and bake until outside is a nice brown.—*MRS. T. B. GRAVES, Goldthwaite, Texas.*

FRIED SWEET POTATOES

Pare and slice potatoes, slicing a little thicker than for dressed potatoes. If wanted brown and crisp, have lard or cooking oil hot enough to fry when laid in. If potatoes are wanted soft, have lard not so hot. Cover and let fry, turning so as to fry on both sides. Remove from lard as soon as done.—*SALLIE J. CARMICAL, Turin, Ga.*

CANDIED SWEET POTATOES

My favorite way of cooking sweet potatoes is to "candy" them. Select average-sized potatoes, wash clean and peel as many as you desire, then cut in narrow strips, two inches long and one-fourth inch thick. Boil slowly with a little water, sugar, and the desired flavoring, until tender. Always put in enough sugar to make the pieces of potatoes have a sticky, candied appearance when done. Cook slowly, and with enough water to prevent scorching.—*MRS. SIDNEY HARRISON, Marietta, S. C.*

HOW TO COOK RICE

Put three teacupful of water on stove, with one level teaspoonful of salt, and half as much lard. Then wash one cupful of rice, rubbing briskly through the hands until the water is clouded. Put in the hot water. Never stir.—*MRS. T. E. NORRIS, Tuscaloosa, Ala.*

FRIED RICE

Wash one cupful of rice; put in frying pan one tablespoonful of lard. When hot, add rice, stirring constantly until slightly browned, then add one-fourth can of tomatoes, one small sliced onion, two cloves, garlic, mashed to a pulp with a little water, adding one quart of water, salt and pepper to taste. Cook without stirring until dry. Cook thirty minutes.—*MRS. J. R. SIMMONS, Mathis, Texas.*

RICE AND ONIONS

Wash one cupful of rice, put in an enamel ware pan, add enough water to cook rice tender. Take one onion, size of an egg, and slice and add to rice, season with butter or lard size of walnut, salt to suit taste and add some black pepper.—*MRS. ANNIE BUTLER, Helmic, Texas.*

RICE AND TOMATOES

Take one cupful of rice, cook until tender, and add one can of tomatoes, or two or three ripe ones, let cook till tomatoes are done, and sea-

son with salt and pepper; put in either butter or lard, about one tablespoonful.—MRS. M. T. SKODEN, *Copeland, Ala.*

RICE (SOUTHERN STYLE)

For six rice eaters, take one teacupful of whole grain rice, wash thoroughly, rubbing it between the hands; rinse and cover it with water. Let stand for half an hour. An hour before it is to be served, put two cupful of water into a sauce pan, having a close-fitting lid, add a rounded teaspoonful of salt and let it come to a boil. Drain your rice, add it to the salted boiling water, boil violently with lid on for fifteen minutes. Remove lid, and with a fork gently mound the rice in the center of the sauce pan, leave the lid off for fifteen minutes with the sauce pan on the back of stove. With the fork tear down your mound, replace the lid, and put the sauce pan as far back on the stove as possible. The rice will be grainy and delicious and will contain every bit of its food value. Never use a spoon.—MRS. E. T. C., *South Carolina.*

RICE WITH TOMATOES

Cook one cupful of rice until tender. Add an equal amount of stewed tomatoes, season with salt and black pepper, and butter or bacon gravy, if liked. You can vary this with chopped onion and celery flavoring; also use cooked okra.—MRS. L. O. BROWNE, *Tuscaloosa, Ala.*

RICE PIE

Boil a chicken several hours in enough water to make one pint of rich stock, seasoning with salt, pepper and a little onion. Take a pint of rice and boil as for the table. Mix while hot with the chicken stock, beat in three or four eggs, and salt to taste. Bake half an hour or more in a quick oven and serve in the same pan in which it is baked. Garnish with slices of hard-boiled egg and sprigs of parsley. The meat of the chicken may be used for salad, croquettes, etc., or if an especially nice pie is wanted, chop the meat and add to the rice pie before baking.—JENNIE H. HOLMAN, *St. Matthews, S. C.*

CORN PUDDING

Take two cupful of canned corn, add two well-beaten eggs, two cupful of milk, mixed with one teaspoonful of corn-starch, one tablespoonful of butter, and salt to taste. Turn into a pudding pan and bake about twenty-five minutes. Serve as a vegetable. This is a great favorite with the Scandinavians.—MRS. E. C. CEDARHOLM, *Marine Mills, Minn.*

CORN CHOWDER

Brown together one-half pound of salt pork, cut into dice, and two chopped onions, then place in kettle with two diced Irish potatoes and cover with boiling water. Cook until potatoes are tender, then add cupful of milk and a can of corn, seasoning, and a slice of butter. Have some crackers in a dish and pour the chowder over them and serve hot.—MRS. CHAS. A. LINDEY, *Whistler, Ala.*

STEWED CORN

Husk corn, draw sharp knife down each row of grains, press out the pulp with the back of the knife. To one pint add a half teaspoonful of salt, a half teaspoonful of sugar, a dash of pepper, a half cupful of cream or rich milk. Heat and simmer ten minutes.—MRS. F. M. PITTS, *Anniston, Ala.*

FRIED RIPE TOMATOES

Select firm tomatoes, wash well and core. Cut in slices about one-fourth inch thick. Cover both sides with flour or corn meal. Put one

layer in the frying pan, when lard is real hot. Keep a steady heat or the tomatoes will stew instead of fry. When the tomatoes get brown, turn over on the other side to brown. When done, take out and lay on a long flat dish. Then put a piece of butter in pan and about one tablespoonful of flour; stir well. When it begins to brown, salt and stir in sweet milk until it becomes thick as cream. Then pour it over the tomatoes.—MAUDE McMICHAEL, *Charlotte, N. C.*

FRIED TOMATOES

Take four large green tomatoes, slice very thin, sprinkle two table-spoonsful of salt over tomatoes, and let stand one hour; then sprinkle with corn meal and fry brown.—MRS. J. S. BRISCOE, *Haleyville, Ala.*

GREEN TOMATOES

Wash and peel two dozen tomatoes, chop; pour in skillet that has had two tablespoonsful of grease put in it and is now hot. Cover tightly, stir occasionally; when the water is almost fried out, add one pint of sweet milk, salt and pepper, and set on back of the stove to simmer a few minutes. Serve hot.—MISS EULA WILDER, *Cantonment, Fla.*

TOMATO HOTS

Mince one or two onions very fine and put on in a sauce pan with a half cupful of good vinegar to cook for a few minutes. Let cool, and add a half teaspoonful of salt, one sweet pepper and two large tomatoes, minced fine.—MRS. L. M. YARBROUGH, *Cartersville, Ga.*

STEWED TOMATOES

To one-half gallon of peeled and sliced tomatoes, add sugar to make quite sweet, season with a small quantity of black pepper, one cupful of butter, prepared bread crumbs or crackers; stir all well together, pour into a porcelain pudding pan and stew or cook down quite low near the preserving point. Place in the oven a short while before serving.—MRS. Z. D. DUKE, *Cushing, Texas.*

STEWED TOMATOES

Scald some firm tomatoes and peel off the skin, place in a stew pan and cook slowly with a little water. When tender whip them fine and season with butter, salt, pepper and a little flour or corn-starch to thicken. Serve while hot.—MRS. A. J. McMICHAEL, *Hickman, Miss.*

COOKED TOMATOES

To a pint of tomatoes, add one cupful of water and one small onion. Let boil ten or fifteen minutes, then mix a cupful of sweet milk thickened with two tablespoonsful of flour. Season with butter, pepper and salt. Let boil until thick.—NETTIE BOYD, *Flowery Branch, Ga.*

CREAMED TOMATOES

Let one quart of canned or fresh tomatoes come to a boil, then add one heaping tablespoonful each of flour and sugar, one teaspoonful of salt, and a pinch of soda. Mix all together well with a little cold milk to a smooth paste. Let boil up once, then add one cupful of thick, sweet cream, and when heated through, serve at once.—MRS. W. D. LOUGHRIDGE, *LaFayette, Ga.*

TOMATO NUTORA

Two cupsful of strained tomato juice, one cupful of flour, two cupsful of peanut butter; salt to taste, and a little grated onion may be added. Mix well and pour in a large tomato can and place can in a

larger vessel of water, and steam three or four hours, or until firmly set. When done remove from the can and you have a delicious vegetable cheese.—MRS. A. H. ROBERTSON, *Griffin, Fla.*

BAKED BEANS

Soak beans over night; drain, cover with boiling water, add pinch of soda, parboil, and drain again. Place two tomatoes (or half a can), a chopped onion, a few cloves, a few celery seed, a tablespoonful of molasses in a stew pan to cook for twenty minutes, then strain and salt and pepper to taste. Now put some bacon or pork chops in bottom of baking dish (stone), and then the beans. Over all pour the prepared liquid, enough to cover. Bake about two hours, according to the quantity of beans used.—MRS. CHAS. A. LINDEY, *Whistler, Ala.*

BAKED BEANS

Soak one quart of navy beans in cold water over night. In the morning add one teaspoonful of soda, and parboil. Pour off this water and rinse well; then put on more water, and boil for an hour; then add one teaspoonful of mustard, one tablespoonful of salt, four tablespoonsful of molasses, and boil for half an hour longer, or until quite tender. Cut three-fourths of a pound of bacon into small pieces, and fry until done, but not crisp. Make a sauce of two tablespoonsful of butter and two tablespoonsful of flour, one teaspoonful of salt, worked smooth; then add it to one pint of hot milk, and cook until thickened. Put into the bean crock, first, a layer of beans, then a layer of bacon, then a layer of sauce, and repeat the layers until all have been used, having a layer of sauce on top. Lastly, pour over all the fat from the bacon, or part of it, and bake in a moderate oven for half an hour.—MRS. L. D. ROBINSON, *Velasco, Texas.*

BAKED BEANS

Soak one quart of white beans over night; while getting breakfast parboil until skin breaks when taken from the water. Place in bean pot or closely covered vessel; put about a half pound of bacon in middle of pot, so that meat will be level with beans. Add two tablespoonsful of molasses, one tablespoonful of sugar, one teaspoonful of salt, a half teaspoonful of pepper; cover with boiling water. Bake in slow oven six to eight hours, adding hot water if they become too dry. Serve with brown bread and tomato sauce, or, when beans are about half cooked, add one cupful of tomatoes and let bake into beans.—MRS. CHAS. G. MEDLIN, *Salisbury, N. C.*

BAKED BEANS

Wash and soak one quart of beans over night. In the morning put on to boil in cold water; let them boil about ten or fifteen minutes, then dip them out of the water they were boiled in and put them in a pan or bean pot. Put a half cupful of molasses, a spoonful of salt and a pinch of ginger, and about a half pound of fat salt pork on the top of the beans; then fill the pan with boiling water, put in the oven, cover tight, and let them bake all day, occasionally adding hot water so they do not get too dry, although they should not be very juicy when done.—MRS. W. R. PARKER, *Woodruff, S. C.*

BOSTON BAKED BEANS

Soak five cupsful of white beans over night. In the morning wash thoroughly, put in the bean jar, then add about a fourth of a pound of bacon, sliced, one teaspoonful of mustard, a tablespoonful of syrup, a dash of black pepper; add cold water until it stands about two inches above the beans. After they begin cooking, keep them just covered with

water until done; bake eight hours. Do not stir while cooking, and let the water cook down when they are nearly ready to remove from the oven.—MRS. CARL O. SVENDSEN, *Brunswick, Ga.*

BEAN STEW

String and snap about two quarts of wax beans. Wash and put them on to boil with a piece of salt pork. Cut one pod of okra up fine and put in before they begin to boil. Cook down until nearly all the liquor is out, when they should be ready for eating.—MISS ARRA BOND, *Dead Lake, Miss.*

BROWN OR MEXICAN BEANS

Soak two cupsful of beans over night, boil tender with bacon; add salt, a little sugar, pinch of soda, two large pods of chili pepper, one teaspoonful of chili powder, enough cayenne pepper to make real hot. Beans prepared like this take the place of chili in a most substantial way. This is good on cold days, served with hot skillet bread and home-made pickled beets.—MRS. J. EDNA WHITE, *Kempner, Texas.*

CABBAGE (FRIED)

Take a fresh head of cabbage, cut it fine in a large pan; sprinkle one tablespoonful of salt over cabbage, take both hands and knead down. If cabbage is fresh, there will be enough water to cook it. Have ready some fat where meat has been cooked, or a heaping tablespoonful of lard. Stir often to keep from burning.—MRS. H. J. GRAULEE, *Dora, Ala.*

BAKED CABBAGE

Chop one-half head of cabbage fine and boil until tender in salted water. When done, drain and put in alternate layers of cabbage and cracker crumbs, sprinkled with pepper and butter. When baking dish is almost full, pour over one cupful of sweet cream and bake until brown.—MISS BLAIR ALLEN, *Bryant, Ark.*

CREAMED CABBAGE

One head of cabbage, cut fine as for slaw; place in pan and set on stove; let it get hot and then cover with boiling water and boil rapidly twenty minutes, if young and tender; otherwise, thirty minutes. Drain dry and pour over it a cupful of rich milk or cream with one teaspoonful of flour, rubbed smooth, in it, a half teaspoonful of sugar, and salt and pepper to taste. Let boil up and serve. This will not disagree with a weak stomach and is especially nice in the spring with young cabbage, as it tastes very much like asparagus.—MRS. E. SANDERS, *Scottdale, Ga.*

CREOLE CABBAGE

Take one medium-sized cabbage, five large tomatoes, seed removed, and three small onions, and cut into small pieces. Then take four or five good slices of fat bacon and fry till brown and crisp; after the pieces of bacon are taken out, drop above ingredients into the boiling grease, with salt and pepper to taste, and a little boiling water. Cover and steam till done.—MRS. D. D. MCCALL, *Pushmataha, Ala.*

GERMAN CABBAGE

An easy and simple way of preparing cabbage is to take a small head and cut fine. Put on the stove in a granite kettle one tablespoonful of lard and one of butter, two cupsful of hot water; salt to taste. Then put cabbage in kettle and cook slowly until cabbage is soft; then add a tablespoonful of sugar and one of flour. Set cabbage back when stirring

in sugar and flour so as not to scorch. When this is done, add a half cupful of vinegar.—B. H., *Wahoo, Neb.*

HOT SLAW

Select very firm cabbage, quarter it, cut it in very thin, long strips. Turn in small quantities, cutting across equally as fine. Handle lightly to keep crisp. Place prepared cabbage in cold water on stove, heating slightly, drain off and salt to taste. Have ready two level tablespoonsful of best mustard, into which break three eggs, one at a time, working each smoothly; add a cupful of vinegar, a tablespoonful of butter, stirring it in. Pour into saucepan on stove, stirring constantly until quite thick. Stir into this prepared cabbage and serve.—MRS. M. A. PEARSON, *St. Augustine, Fla.*

PICKLED CABBAGE

Chop cabbage as fine as slaw, put a little salt in stone jar, then a layer of cabbage with black pepper, mustard, horse-radish and celery seed. Fill the jar with layers, first cabbage, then salt, cabbage with seasoning, until jar is full; pour over all good cider vinegar until when weighted the vinegar will cover top. Put on top a plate with stone to weight it down.—MRS. J. H. JENKINS, *Dahlonega, Ga.*

SCALLOPED CABBAGE

One pint of bread crumbs, three eggs, one and a half pints of whole milk, a pint of cooked cabbage; salt and pepper to suit taste; butter the size of walnut; mix bread and milk until smooth. Then add beaten eggs and cabbage. Thoroughly mix together, add butter and pour in pudding pan, cover top with cracker crumbs. Bake until done.—MRS. O. W. HINES, *McLeansville, N. C.*

COLD SLAW

Cut very fine one quart of good white cabbage, mix two tablespoonsful of salt with this and let stand two hours. Put on stove to boil, one cupful of vinegar, not very strong. It depends on one's taste in this matter. Add two well-beaten eggs, a half cupful of brown sugar, a teaspoonful of ground mustard and a pinch each of black pepper and white pepper. Squeeze every bit of brine out of the cabbage and boil in the above mixture ten minutes. Add a half cupful of sour, thick cream and a tablespoonful of butter, and let boil and cool before using it.—MRS. J. F. SIGMON, *Weirsville, Fla.*

CABBAGE SLAW

One cabbage and one onion finely minced, salt, and let stand until salt is melted; press out all brine and add dressing as follows: One-half cupful of sour cream, one egg, one teaspoonful of black pepper, three tablespoonsful of vinegar; put in double boiler and boil until it thickens. Pour over the cabbage and mix well.—MRS. THEO. A. JOCKESCH, *Greensboro, Ala.*

SMOTHERED CABBAGE

Take two quarts of finely shredded cabbage, place in a kettle with a close-fitting cover in which has been melted a piece of butter as large as an egg. Sprinkle with salt and pepper and cook till tender, stirring often to prevent browning. When tender, pour on a cupful of sweet cream and a little vinegar, if liked, or the vinegar may be added at the table.—MRS. C. E. PLEAS, *ChIPLEY, Fla.*

BAKED KRAUT

Drain the liquor from one quart of kraut, grate six good-sized potatoes into the liquor, season with salt, pepper, and the drippings from

seven slices of smoked bacon. Add the kraut and mix well. Bake one hour.—MISS BLAIR ALLEN, *Bryant, Ark.*

CABBAGE PIE

Take a small head of cabbage and cut into small bits, put into kettle containing a very little water, and one tablespoonful of lard (this should be boiling). Let cook until cabbage is done. Make a nice light biscuit dough, roll very thin and cut into small pieces and add to cabbage. Let steam five minutes, or until dumplings are nearly done. Add one cupful of cream, and if too dry, add milk enough to make it right; salt and pepper to taste. Salt should be put in water before cabbage is put in.—MAUDE CROSS, *Gaiter, Fla.*

BAKED PEPPERS

Cut sweet peppers, near the stem, nearly off. Leave top on like a cap. Scrape out seed. Soak awhile in salty water. Prepare a dressing as for turkey or chicken—bread crumbs, egg, tomatoes and cold boiled meat—and stuff peppers, pulling the cap down. Place in baking pan, half cover with water. Bake for an hour, keeping them basted all the while.—MRS. C. R. MYERS, *Byhalia, Miss.*

CREAMED BEETS

Boil young beets till tender, then peel and slice them into a frying pan in which has been melted a good-sized lump of butter. Fry till a light brown and pour over them a cupful of thick sweet cream and cook for a few minutes. If the cream is not very thick, a very little flour may be added to the butter before pouring in the cream.—MRS. C. E. PLEAS, *Chipley, Fla.*

EGG PLANT

Peel and cut up, put in boiler, adding enough water to cook until perfectly done, then drain off water and mash them well; add two cupful of milk, one tablespoonful of butter, salt and pepper to taste. Use the beaten crumbs of about three biscuits, or a half boxful of crackers. Put in a well-greased pan, bake until brown. Serve hot.—MRS. BESSIE PROCTOR, *Keysville, Fla.*

EGG PLANT

After paring, cut them in slices as thin as possible, let them lay an hour in salt water, then season with pepper and salt, dredge finely powdered cracker or stale bread crumbs over each piece, beat up an egg as for veal cutlet, dip in each alternately, and put in a pan with some hot butter or beef drippings. Fry slowly until quite soft and a dark brown on both sides.—RUBY TAYLOR, *Winnsboro, La.*

FRIED EGG PLANT

Peel and cut egg plant in thin slices, not over a quarter of an inch thick. Lay the slices in strong salt water for half an hour. Something heavy must be placed on the egg plant to keep it from floating. Take egg plant out of water and either dry with soft cloth, or let drain through a colander for a few minutes, then dip in egg and cracker crumbs, just as you would oysters, and fry in hot lard or cottolene. Have enough grease to cover, same as in frying oysters or potato chips. Serve hot.—MRS. H. H. CHAPPELL, *Sanford, Fla.*

SCALLOPED EGG PLANT

Pare, slice and soak in salt water as for frying. Then put in a layer of egg plant in a baking dish with a layer of cracker crumbs and bits of butter, then another layer of egg plant, crumbs and butter till

dish is full. Moisten crumbs a little with milk or water. Place dish in roasting compartment of fireless cooker for an hour and a half. If baked in oven add a little more moisture and bake slowly with cover on.—MRS. C. E. PLEAS, *Chipley, Fla.*

SCALLOPED EGG PLANT

One egg plant, ordinary size; one box of crackers, oysterettes preferred; one and a half cupsful of sweet milk, butter the size of an egg, salt and pepper. Boil egg plant whole, unpeeled, in water enough to cover, till you can stick a straw to the center. Take out of the water, remove the skin. Next, put a layer of egg plant in a rather deep vegetable dish, using a tablespoon to scoop it up. Salt and pepper the layer of egg plant, then put a layer of crackers, another of egg plant, not forgetting the salt and pepper, and last, another layer of crackers. Over this pour a cupful and a half of scalding hot milk in which the butter has been melted. After so doing, set the dish in a hot oven for a few minutes until crackers are brown. Serve hot in the same dish in which it is cooked. This is very nice and tastes very much like oysters prepared in like manner.—MRS. H. H. CHAPPELL, *Sanford, Fla.*

TURNIPS

Prepare turnips by slicing, add a few greens if you like. Put in pot with just enough water to cook them done. Put in shortening; when done put in a small handful of sugar, salt to taste, and a sprinkle of pepper if you like; mash well the turnips and greens together.—MRS. CLAUDIA OZLEY, *Arcadia, La.*

TURNIP SLAW

Pare turnips and cut fine on slaw cutter; put into wooden dish and pound with potato masher or a cup till juicy; mix with salt, pepper and a little sugar, pour over it hot bacon grease and a cupful of vinegar; hard boiled eggs mixed with the salad improve it.—AGNES ADAMS, *Auburndale, Fla.*

BAKED SQUASH

Fordhook is best, but if crookneck is used, let them be rather mature. Peel, seed and boil. To one pint mashed, drained squash add one cupful of cracker or bread crumbs, two tablespoonsful of sweet milk, two tablespoonsful of melted butter, two eggs, beaten very light. Salt and pepper. Stir all together and place in a buttered baking dish, about two inches thick. Bake quickly.—MRS. F. D. ROOD, *Montreat, N. C.*

COOKED SQUASH

Boil squash until tender, peel four or five ripe tomatoes, mash squash and tomatoes together and drop by spoonsful in hot lard and fry brown; salt and pepper to taste.—MRS. EVA CLOER, *Ethelsville, Ala.*

TO COOK SUMMER SQUASH

Gather the tender ones, wash and slice in pan. Put enough water in to start them cooking; when done, drain off, and season with cream or butter, and salt to taste.—MRS. G. N. CLOER, *Falkville, Ala.*

SUMMER SQUASH, FRIED

Slice the squash, dip in beaten egg, season with pepper and salt; roll in flour and fry in hot butter or lard.—MRS W. DICKERSON, *Lyns, Ga.*

SQUASH PIE

Select squashes, wash, peel and slice; place a pan on the stove with enough water to cover, then, when sliced, let boil until done. Mean-

while have a pan of batter prepared, flour, soda and more than enough salt to season bread, plenty of black pepper. Mix stiffly with sour milk; have about as much dough as squash, pour squash into the batter, mix well. Place batter in cakes in a pan of hot grease and let fry until a light brown. It is ready to serve and is excellent.—*Anonymous.*

MACARONI

Boil a small box of macaroni or spaghetti in salted water until thoroughly tender. Slice three or four large onions and fry in butter, then add a can of drained tomatoes, cover and allow to cook about twenty or twenty-five minutes. Stir into this the macaroni and thinly sliced cheese and serve as soon as cheese has melted.—*MRS. K. M. COOK, Bovina, Miss.*

MACARONI

Have a sauce pan on the fire, half full of boiling water, with a tablespoonful of salt. Add a small package of macaroni and boil till tender; drain and cover with cold water and let it stand till cold. Chop two slices of bacon, put in a hot spider with one onion, sliced; stir constantly till bacon is thoroughly cooked and onion a nice brown. Then add a small can of tomatoes, and last, after draining the water from macaroni, add it seasoned with salt, pepper and a dash of cayenne. Move to back of stove and simmer about twenty minutes, then serve.—*MRS. GEORGE W. WILEY, Robertsdale, Ala.*

BAKED MACARONI

Break in one-inch pieces, boil until soft, then put in a pudding pan in layers an inch thick and separate these by layers of cheese, sprinkling with salt and butter; grate cheese over the macaroni and add from time to time, until the cheese has melted, a mixture of hot sweet milk and melted butter.—*MISS ANNIE NELSON, Harbor View, Fla.*

ONIONS BAKED WITH MACARONI

Butter a pudding dish and line with cracker crumbs, lay on a layer of onions cut in rings, then a layer of parboiled macaroni and a grating of cheese, salt and pepper; then add more cheese and cracker crumbs; dot with butter and cover with hot milk. Bake forty-five minutes. Remove from oven, cut in squares, serve on hot platter, garnished with parsley and rings of raw onion.—*GRACE SHULL, Goodland, Kans.*

MACARONI WITH TOMATOES AND CHEESE

Half package of macaroni cooked until tender in salted water, two cupsful of cooked tomatoes, one cupful of cheese; put two tablespoonsful of cooking oil in pan with one heaping spoonful of flour. Let it get very hot, then put in tomatoes and cook for five minutes. Stir in cheese and keep stirring until cheese is melted. Pour on macaroni while hot. Season well. A small onion and a sprig or two of parsley cooked with tomatoes add greatly to the dish, provided one is fond of onion flavor. Serve very hot.—*MRS. W. H. HOLLAND, Ninety-Six, S. C.*

FRIED CUCUMBERS

Peel and cut lengthwise four large cucumbers and if the seeds are very large, remove them. Boil in water until tender, pour off surplus water, add one egg, a lump of butter the size of an egg, and black pepper and salt to taste, then stir and beat until well mixed and light, thicken with bread crumbs and make into cakes and fry in a hot greased skillet.—*MRS. R. B. ENGLAND, Rocky Face, Ga.*

WILTED GREEN ONIONS

Cut young onions into quarter-inch pieces, using both tops and roots; fry some smoked ham, take up and pour out the fat, then put in the

onions, cover close and cook until all are thoroughly wilted, stirring often. Just before taking up, add a little vinegar.—MRS. C. E. PLEAS, *Chipley, Fla.*

VEGETABLE SMOLLOX

One quart of green beans, sliced fine as possible, two large carrots, diced; four medium-sized potatoes, diced; one onion, minced fine; two tomatoes, chopped fine; a sprig of parsley, a bit of celery and a pod of red or green pepper. Cook all together for one hour; season with salt, cream and butter and thicken the broth with a little flour.—AGNES ADAMS, *Auburndale, Fla.*

VEGETABLE POTS

One cupful of cooked rice, a half cupful of mashed potatoes, two cupsful of baked beans without juice, one tablespoonful of butter, two tablespoonsful of flour, a few drops of onion juice, a half cupful of tomatoes. Melt the butter, add flour, make smooth, add tomato. Cook five or six minutes, add other ingredients, mix all together, and when cold shape and fry in deep fat.—MRS. J. H. JENKINS, *Dahlonega, Ga.*

CHILI GUMBO

One quart of tomatoes, one pint of okra, sliced; one onion, chopped fine; as much green pepper as you like. Stew all in juice of tomatoes until rather thick. Season with butter or fried meat grease and salt.—MRS. M. M. SMITH, *Union, Texas.*

SALADS

IRISH POTATO SALAD

Boil four large potatoes; when done, peel, cut or mash into pieces as large as the end of little finger. Now peel and cut the same size as potatoes, two large mellow apples and put with potatoes. Then cook together, in double boiler, a half cupful of vinegar, a half cupful of water, a tablespoonful of sugar, a teaspoonful of mustard, and one egg. Cook this until as thick as cream, pour over potatoes and apples, and mix thoroughly with fork, and allow to cool before serving. Add salt to taste.—MRS. W. L. SWEARINGEN, *Vienna, Ga.*

POTATO SALAD

Take nice, smooth potatoes, wash clean and boil with jackets on; then drain and let get cold, then peel, slice round, or dice them. Have ready two or three fresh eggs hard boiled. Dressing for potato salad: Four eggs (yolks) beaten light, four tablespoonsful of vinegar, one tablespoonful of sugar, one teaspoonful of mustard, one teaspoonful of salt, a pinch of red pepper, dash of celery—salt or celery seed—butter size of walnut. Cook in double boiler until smooth, then when cool with sweet milk. Take the hard-boiled eggs and slice and mix with potatoes, then pour over dressing.—MRS. WILLIS L. LYON, *Whitehouse, Fla.*

POTATO SALAD

Boil, peel and chop potatoes fine, two onions, two eggs, a half cupful of vinegar, two teaspoonsful of salt, two teaspoonsful of black pepper, one teaspoonful of sugar, two teaspoonsful of butter. Mix together, put on and cook until it thickens. Pour over the potatoes. Mix in a large dish before you put it in a dish for the table.—MRS. JOHN PURVIS, *Stephenville, Texas.*

POTATO SALAD

One dozen Irish potatoes, boiled and mashed, butter the size of an egg, one onion, one teaspoonful each of celery seed and mustard; add salt, pepper and vinegar to taste, one teaspoonful of sugar, six hard-boiled eggs. Stir well together.—MRS. L. C. HINE, *Old Town, N. C.*

POTATO SALAD

Boil four large potatoes, peel and mash. Chop one good-sized onion, two cucumber pickles, two hard-boiled eggs, mix with one tablespoonful of vinegar, salt, add pepper to taste. Mould in a cake and garnish with a hard-boiled egg.—MRS. J. W. THOMPSON, *Pisgah, Ala.*

POTATO SALAD

Boil several large potatoes until very tender, cut six small onions in with the potatoes, adding the following dressing: Put two-thirds cupful of vinegar in a pan and let boil, then add one egg, beaten in a large cup; add enough cream to finish filling the cup, four tablespoonsful of sugar, a little salt and pepper; stir this in the vinegar, let cook for about five

minutes, then pour over the potatoes and onions and mix well. Put in a dish, serving cold.—MISS MARTHA EDMUNDSON, *Bay Minette, Ala.*

POTATO SALAD

Put about an inch layer of diced cold boiled potatoes in dish, sprinkle over them one teaspoonful of minced onions, two teaspoonsful of minced beet and one teaspoonful of minced parsley, then cover thickly with salad dressing. Repeat. On the top layer place the beet and parsley on top of the dressing for garnish.—MRS. E. B. HOLLAND, *Pecan, Miss.*

POTATO SALAD

Twelve large potatoes, boiled in water and salt until very tender; drain, mash, add a half cupful of butter, four tablespoonsful of vinegar, one teaspoonful of black pepper; mix all together, place in salad dish on lettuce leaves; cut six hard-boiled eggs in rings and place on top, and one onion chopped fine.—MRS. W. J. ARCHER, *Glenwood, Ala.*

POTATO SALAD

Boil six potatoes until very soft, peel and mash them while hot, season to taste with salt, pepper and spice, adding one tablespoonful of butter. Boil two eggs hard and dissolve the yolks in two tablespoonsful of vinegar; pour it over potatoes and mix well. Put on plate or small platter with the whites cut in circles, or arranged on the potatoes.—MISS VIVIAN HODGES, *Gillis, La.*

IRISH POTATO SALAD

Put four common-sized potatoes into a pot of boiling water, to which a teaspoonful of salt has been added. When done, remove and take the skins off, mash, and add one teaspoonful of butter, one onion cut fine, a half teaspoonful of prepared mustard, two of vinegar; mix well and put into a salad dish. Garnish with lettuce.—MRS. EMMETT WILLIS, *Boca Grande, Fla.*

POTATO SALAD

Beat yolks of two eggs very light, one tablespoonful of flour, one teaspoonful of ground mustard, a half teaspoonful of celery seed, one-third teaspoonful of salt, one-fourth teaspoonful of black pepper, one cupful of sweet milk; boil till thick; one cupful of vinegar, two tablespoonsful of sugar, butter size of walnut. Let get hot and stir into above. Put on again and boil until thick. Let cool and mix with potatoes and onions.—MRS. MARY SAMS, *Rockwall, Texas.*

POTATO SALAD

Of plain, boiled, dried Irish potatoes, measure a quart. Add a hard-boiled egg and onion, chopped fine, a tablespoonful of vinegar and pepper, salt and celery seed to taste. Just before serving, add slowly, mixing thoroughly, two-thirds of a cupful of sweet cream.—MRS. WM. LEA, *Selmer, Tenn.*

IRISH POTATO SALAD

Boil potatoes in salted water till done. Drain off water, let steam in boiler till mealy; skin, mash and mix with two eggs, well beaten; add salt, pepper, onion cut fine, mustard, vinegar to taste; let stand till cool. Nice with any kind of meat.—MRS. N. CONN, *Long Beach, Miss.*

POTATO SALAD

One pint of cold sliced potatoes, one large onion sliced into slivers, a half teaspoonful of salt, one-fourth teaspoonful of pepper, three tablespoonsful of pure olive oil, two tablespoonsful of vinegar. Let stand and

ripen. Serve in a border of lettuce and garnish with hard-boiled eggs.—MISS FREDA NEARING, *Chipley, Fla.*

IRISH POTATO SALAD

Peel a half gallon of Irish potatoes, boil in clear water until tender, put them in a pan, mash fine, then add a half teacupful of sweet cream, two medium-sized onions that have been well cut up, six boiled eggs cut in small pieces, butter the size of a guinea egg, black pepper and salt to taste. Mix all together, put in a bowl or meat platter, peel some boiled eggs, cut half in two, place about over the salad. Serve while warm with biscuit or corn bread.—MRS. L. E. HAWKINS, *Lingle, Miss.*

TOMATO SALAD

Take one medium-sized smooth tomato for each person to be served; peel carefully and core as you would an apple, and put each tomato in a small dessert dish and fill the center of each with a dressing made as follows: Beat two eggs and one level teaspoonful of salt, until smooth; add two teaspoonsful of made-mustard, a half cupful of sweet cream, stirring constantly. Add this to one cupful of vinegar, place inside a vessel containing boiling water and cook and stir until the mixture is thick and smooth.—MRS. MINNIE OWENS, *Almyra, Ark.*

VEGETABLE SALAD

One quart of cabbage, chopped fine, one dozen small cucumbers, peeled and sliced, a half dozen large tomatoes, cut into dice. Mix and place on ice while preparing the following dressing: One-half cupful of cream, one teaspoonful of corn-starch, whites of two eggs, beaten stiff, three tablespoonsful of vinegar, two tablespoonsful of salad oil or butter, two teaspoonsful of sugar, one teaspoonful of salt and pepper, one teaspoonful of prepared mustard. Heat cream, add corn-starch, wet with a little milk; add sugar. Let it boil. Cool, beat in the whites of eggs and other ingredients, pour over salad and serve.—MRS. MAIDA JOHNSON, *El Campo, Texas.*

SURPRISE SALAD

For this salad use any kind of cold vegetables, mix dressing with vegetables while hot and serve very cold. Dressing: Boil a half cupful of vinegar, stir in a tablespoonful of butter, one teaspoonful each of sugar, white pepper and celery salt. Wet one teaspoonful of flour in a little vinegar with a half teaspoonful of dry mustard. Stir this into the hot vinegar, stirring all the while till thick as cream. Remove from fire and add one well beaten egg. The hot mixture will cook the egg sufficiently. Put your vegetables in a bowl of potatoes in dices, peas, corn, asparagus, celery, walnuts and apples. Mix well with the hot dressing. Arrange tastily on lettuce or cabbage leaves. Garnish with beets, eggs, olives, or anything you have.—MRS. W. D. BROWN, *Hilton Head, S. C.*

SWEET POTATO SALAD

Boil a dozen large potatoes, peel and dice. Cut fine, onions and bits of celery. Have two or three eggs boiled hard and cut in it. Sprinkle over with cinnamon. Pour over it good cider vinegar.—MRS. HENRY J. REED, *Hilliard, Fla.*

ONION SALAD

Take stale biscuit and grate; then brown, chop enough onions to make layers with the crumbs. Place a layer of crumbs in a dish, moisten with vinegar, add a dash of mustard, black pepper, spice, sugar and salt. then a layer of onions. Fill dish with alternate layers of crumbs and onions, etc.; use plenty of vinegar, chop boiled eggs and place on top. It

is good to use with any vegetable, especially beans.—MRS. S. A. WILLIAMS, *Ohatchee, Ala.*

EGG SALAD

Boil as many eggs as you wish to have. Be sure they are thoroughly done, take off the shell, cut half in two crosswise, separate the yolks from the whites, mix the yolks with vinegar, black pepper, and salt, put back the mixture in the whites.—MRS. M. R. SHIELDS, *Fin-gerville, S. C.*

CORN SALAD

Two dozen ears of green corn, boiled on cob twenty minutes, then cut off, making two cuts, so it will not be too coarse; one head of cabbage cut fine, eight sweet peppers (four red, four green), six hot peppers; cut all fine; one cup of sugar, a half gallon of vinegar, two tablespoonsful of mustard seed, one tablespoonful of celery seed, salt to taste. Mix all together, boil twenty minutes and seal. If vinegar boils away much, add more, as pickles should not be too stiff.—MRS. J. M. C. MYERS, *LaFayette, Ga.*

CORN SALAD

Twelve roasting ears, one pint of sugar, four sweet peppers, four stalks of celery, one head of cabbage, one and a half tablespoonsful of mustard seed, one and a half tablespoonsful of salt, three pints of water. Cook corn and cut from the cobs, grind or chop other ingredients. Mix and boil one-half hour, after it begins to boil. Jar while hot and seal.—MRS. F. MCFARLAND, *Pinellas Park, Fla.*

OYSTER SALAD

One can of oysters, chopped fine, drain off the liquor; eight crackers grated, five hard-boiled eggs, chopped fine; one tablespoonful of chopped cucumber pickles. Mix all this, then add a dressing made of two tablespoonsful of sugar, one teaspoonful of butter, one uncooked egg, one teaspoonful of mustard, one teaspoonful of pepper, three-fourths cupful of vinegar; place this dressing in a double boiler. Cook till it begins to thicken. Cool and pour over the salad.—MRS. J. E. BROWNLEE, *Brownlee, S. C.*

GREEN BEAN SALAD

Take tender, green beans, string and split them, boil tender in salt water; when well done, drain and add to the following: Dice up several slices of fat meat, fry brown with two sliced onions, then add one cupful of vinegar and one teaspoonful of black pepper, in which pour beans and let come to a boil.—MRS. THEO. JOCKESCH, *Greensboro, Ala.*

CABBAGE SALAD

Shave a medium-sized cabbage fine, sprinkle with salt and pepper and pour over it the following dressing: Heat a half cupful of milk to a boil, beat two eggs, a half cupful of sugar, piece of butter size of a walnut, and stir all in the boiling milk. Let it come to a boil, then add a half cupful of vinegar and pour over cabbage and let cool, stirring occasionally.—MRS. DAVE OATTS, *Rankin, Ky.*

CANNED SALAD

Eighteen ears of sweet corn, four large onions, one large head of cabbage, one green pepper, one red pepper, two quarts of vinegar. Chop onions and cabbage, put them on in the vinegar and cook fifteen minutes, then add corn, two cupsful of sugar, a fourth cupful of salt, scant. Mix together two tablespoonsful of ground mustard, one teaspoonful of tumeric powder, one cupful of sifted flour and same quantity of water.

Stir until there are no lumps, add to the vinegar and other ingredients. Cook all together a half hour and put in cans and seal. In cutting corn from cob, take care not to get any of the hulls.—MRS. L. J. ABEL, *Phoenix, Miss.*

LETTUCE SALAD

One small cupful of sugar, a half cupful of vinegar, a fourth tablespoonful of salt, a pinch of pepper, a half teaspoonful of prepared mustard, or small half teaspoonful of dry mustard, one teaspoonful of water, one tablespoonful of butter. Put on the stove and let it come to a boil; use one egg beaten well. Take off of the stove and beat in the egg. If it boils with the egg in, it will curdle. After the egg has been beaten in, let it stand and cool. Before using, put in a half cupful of milk or cream and mix in the lettuce.—MISS MARGUERITE SHAVER, *Fort Meade, Florida.*

LETTUCE SALAD

Cut enough lettuce into small pieces to fill dessert dish, and add two small onions, cut fine. Beat together a half cupful of vinegar, one egg, a pinch of salt, pepper and mustard, and one tablespoonful of butter. Heat, pour over the lettuce, stir well and set aside to cool.—MRS. MABELLE A. WARDEN, *Elkton, Fla.*

LETTUCE SALAD WITH CREAM DRESSING

One large solid head of lettuce, a tablespoonful of vinegar, a half teaspoonful of salt, four tablespoonsful of thick cream. Remove the outer leaves, leaving only crisp, blanched leaves, and if clean, put in a towel and place on ice. At serving time, put in salad bowl; mix the salt, pepper and vinegar and sprinkle over lettuce, stir, then add cream, spoonful at a time. Mix by tossing the lettuce lightly with spoon or fork. MRS. BERTA BROOKS, *Atlanta, Ga.*

SALAD

Take crisp lettuce, about three large bunches, wash in cold water and drain; four large boiled potatoes, one onion, four hard-boiled eggs, salt and pepper to taste, one tablespoonful of vinegar, one teaspoonful of prepared mustard, and a lump of butter the size of a walnut. Line the salad bowl with the lettuce leaves, having the curly part for edge. Dice the potatoes, cut balance of lettuce in small pieces, also onion, and two of the eggs. Mix all well together with vinegar and put in bowl; then cut balance of eggs and lay around on top. Also add a teaspoonful of sugar.—MRS. E. H. MASON, *Casco, Va.*

SALAD

One cupful of chopped apples, one cupful of celery, one cupful of nut meats, one cupful of raisins; mix well and pour over salad dressing. MRS. H. P. SALLEY, *Antreville, S. C.*

ASPARAGUS SALAD

Take the small tender tips, wash and boil in salt water until they are tender, set on the ice to chill. Serve on lettuce leaves. Pour over them this dressing: Chop one onion and one tomato fine, mix with one tablespoonful of olive oil, two tablespoonsful of vinegar, salt and paprika.—MRS. C. H. HUDSON, *Bay Minette, Ala.*

SALAD

Six tablespoonsful of melted butter, six tablespoonsful of sweet cream, one tablespoonsful of salt, a half tablespoonful of black pepper, a half tablespoonful of mustard, one cup of vinegar. Boil well, thin, add

three raw eggs, beaten to a foam, remove from fire and stir five minutes. Take six boiled potatoes and one onion (cut up fine) and mash up and pour the dressing over them.—MRS. O. E. MARTIN, *Oxford, Fla.*

NUT SALAD

Chip fine a fourth of a small cabbage, two green apples and one cupful of pecans, all together, and you may use other nuts if you like. For the dressing, use a half cupful of vinegar, a half cupful of sugar, two eggs, well beaten, and a pinch of salt, mustard to taste, and black pepper a pinch, a lump of butter, a cupful of sweet milk or water as preferred. Cook this till thick, as desired, and then pour over the cabbage and nuts, and serve.—MRS. WILLIE MORGAN, *Lockhart, Texas.*

NUT SALAD

Take equal parts of celery, apples, nuts, chopped not too fine. You may use either walnuts, hickorynuts or pecans. Dressing: Yolks of two eggs, a half cupful of vinegar, a fourth cupful of sweet milk, one teaspoonful of ground mustard, a half teaspoonful of salt, one teaspoonful of flour or corn-starch, one teaspoonful of sugar. Beat well the eggs, sugar, salt, mustard and flour together, then stir in vinegar. Cook until it begins to thicken. Then stir in milk. Keep stirring until thick, then cool. Put in chopped celery, apples and nuts. Serve on lettuce or cabbage leaves in individual dishes.—MRS. J. R. GABLE, *Sharpsburg, Ga.*

FRUIT SALAD

One-half dozen bananas, a half dozen oranges, one pint can of pineapple, one pint of fruit, canned or fresh, a half box of gelatine dissolved in one pint of water, one cupful of sugar, fifty-four English walnuts. Mix and let stand over night. Peel and chop oranges, and slice bananas.—MRS. V. S. STANEART, *Grand Cane, La.*

FRUIT SALAD

One dozen apples, cut fine; put juice of three lemons over them; sweeten to taste. Add one or two cupsful of nuts; flavor with celery, and serve with salad dressing.—MRS. R. E. BARWICK, *Pace, Miss.*

FRUIT SALAD

One box of acidulated gelatine, soak five minutes in one pint of cold water; add two pints of boiling water, two cupsful of sugar, and set to cool. In large salad dish, have ready one can of pineapple, a half dozen oranges, a half dozen bananas, a half pint of pecan or English walnut meats, all cut in small pieces. When gelatine is cool, pour over fruit, arranged in salad dish. Set away to get firm. Grated cocoanut may be sprinkled over top, if desired.—M. O. S. W., *Katy, Texas.*

FRUIT SALAD

Peel and slice three oranges and four bananas, wash and hull one pint of ripe berries (any kind), add one cupful of nut meats, twelve dates (stoned) and one apple minced fine. Arrange fruit in layers in glass dish, pour a fruit salad dressing over whole and chill thoroughly before serving. Dressing: Pour one pint of boiling water over one package of fruit jello, pour over the well-beaten yolks of three eggs, whip two minutes, chill and pour over fruit.—MRS. GRACE SHULL, *Goodland, Kans.*

FRUIT SALAD

Cut in one-half cubes four or six oranges, two lemons, three large bananas, grate one small cocoanut and add a can of pineapple. Put in a glass dish a layer of the mixed fruit, a sprinkle of sugar, until fruit is

all in, putting sugar on top. Let stand four to six hours until the flavors blend.—MRS. M. J. MADDOX, *Elberton, Ga.*

FRUIT SALAD

Cut up three bananas, three oranges, three apples, and almost any amount of pecans. Stir these together with any desired amount of whipped cream.—MRS. F. D. MAY, *Brandon, Miss.*

FRUIT SALAD

Chop fine one cupful of nuts, four ripe apples, four bananas, a half cupful of celery. Make a dressing of a half teaspoonful of butter, melted, add a half tablespoonful of flour. Stir into a smooth paste, add a half pint of sweet milk and let thicken. Have mixed one egg beaten, a fourth cupful of sugar, a half cupful of vinegar, a fourth teaspoonful of mustard. Add this to the thickened milk, stirring constantly until smooth. Pour over chopped fruits and serve at once with meats.—MRS. F. M. DAVENPORT, *Valley Head, Ala.*

MIXED FRUIT SALAD

Select a pineapple with a graceful top, peel and slice it and pile one slice on the other in the center of the dish in the form of the fruit. Sprinkle each slice, as placed, with powdered sugar and add at last the leafy top of the fruit; then peel and divide four oranges into sections, remove seeds and arrange pieces about the pineapple. After that, put the lengthwise slices of four peeled bananas on the dish to form all around an effect like the spokes of a wheel. Fill the spaces that remain on the dish with any attractive fruit in season, strawberries, raspberries, and pomegranate seeds make a pretty effect, and when serving, add sugar and cream and a glass of sherry or brandy if liked. This dressing is put on at the last moment, so as to preserve the natural crispness of the fruit as long as possible.—AMY E. SPARE, *Cantonment, Fla.*

FRUIT SALAD

Take equal parts of celery, apples and white grapes. Cut the celery up fine, and pare and cut up apples. Cut grapes in two and take out seeds. Mix well. Dressing: Take yolks of two eggs, whites of one, about three tablespoonsful of vinegar, two of sugar, and one spoonful of butter; salt and pepper to taste. Beat eggs and put sugar and other ingredients in, and mix with a half cupful of water, put on stove and boil till thick; if not thick enough, add flour. Let cool well before mixing with fruit.—MRS. NOAH H. DAVIS, *Lakeland, Texas.*

FRUIT SALAD

One large cocoanut, grated; a half dozen oranges, peeled and cut fine, all seeds and white skin removed; six bananas, peeled and sliced cross-ways in small pieces, one ten-cent can of grated pineapple. Put a layer of cocoanut, then one of oranges, and one of bananas, and one of pineapple in a dish, sprinkling a tablespoonful of sugar between each layer. Repeat until all are used, pour the milk from the cocoanut over the top and sprinkle cocoanut and a little sugar on top.—MISS ELOISE TISDALE, *Chatana, Miss.*

FRUIT SALAD IN APPLE CUPS

Select large red apples, hollow out the core and some of the inner meat of the apples, and slice a piece from the bottom so they will stand up as cups. Make the salad thus: One orange, one cupful of grated cocoanut, the inner part of the apples, and one banana. Mix well, and fill

apple cups. When ready to serve spread whipped cream over this, and into it drop raisins.—PEARL L. HAMMOND, *Evatt, S. C.*

FRUIT SALAD

Take a half dozen each of apples and oranges, a can of shredded pineapple and one cocoanut. Pare and chip fine the fruit, grate the cocoanut and add the pineapple. Mix in a half cupful of sugar and serve on dessert dishes.—MISS NETTIE ETHEREDGE, *Sweetwater, Ala.*

APPLE SALAD, OR HEAVENLY HASH

To two cupful of chopped apples add one cupful of walnut meats, chopped fine, and add to the above ingredients the following dressing: Put the yolks of two eggs in a bowl and beat well, add a half teaspoonful of sugar, a pinch of salt, and stir; add, drop by drop, four tablespoonsful of melted butter and one and a half tablespoonsful of lemon juice, gradually. Just before serving add a cupful of whipped cream to the dressing and toss all lightly together. A little lemon juice squeezed over the apples after they are chopped prevents them discoloring.—NONA LAWLEY, *Oakville, Texas.*

APPLE SALAD

Pare and cut into quarter inch dice two rich tart apples, mix with two cupful of nuts, pecans or English walnuts. Use the following dressing: Two eggs, the juice of three oranges and two lemons, one cupful of sugar. Mix juices and sugar, pour into the well-beaten eggs, cook until thick; let cool and pour over salad.—MRS. W. J. MANKIN, *Whitt, Texas.*

BANANA SALAD

Slice one dozen bananas, add peanuts, rolled fine, and a cupful of sugar, mix together and over this pour mayonnaise dressing made as follows: Beat the yolks of three eggs well and add one tablespoonful of sugar, three tablespoonsful of water and one tablespoonful of cornstarch. Boil until the mixture is thick.—MRS. FRANK KOOP, *Vanderbilt, Texas.*

CHICKEN SALAD

Mince the white meat of a cold boiled or roasted chicken; set aside and prepare dressing as follows: Run through sieve the yolks of two hard-boiled eggs, add teaspoonful of salt and pepper, and one of mustard, and a half cupful of vinegar; heat to boiling point and pour over the chicken. Mix well and garnish with eggs and celery.—MRS. W. P. HOWELL, *Mendenhall, Miss.*

CHICKEN SALAD

Cook one chicken until meat falls from the bones, use three cupful of Irish potatoes, two cupful of chopped celery, one cupful of nut meats. Pour over this a good mustard dressing, with one cupful of sherry wine; use as much dressing as you like, but do not have salad stiff.—MRS. H. P. SALLEY, *Antreville, S. C.*

CHICKEN SALAD

The salad, par excellence, is made of chicken. Everything used in preparing salad should be cold—the fowl, eggs and oil—and should always be chilled before serving. Boil the fowl until tender, letting it cool in the water in which it is cooked; when cold cut into small pieces and add an equal quantity of celery to each chicken. Chop three hard-

boiled eggs and two cucumber pickles. Chill, mix and serve on lettuce leaves with mayonnaise dressing.—*Anonymous.*

SALMON SALAD

One can of salmon, three hard-boiled eggs, a half of a small head of cabbage, chopped fine, one minced pickle, salt and pepper and a little vinegar; mix.—*MRS. T. A. LAWHON, Taylor, Texas.*

SALMON SALAD

One can of salmon well picked and boned, a half pint of cracker crumbs, then cream with a tablespoonful of butter, a teaspoonful of mustard, one teaspoonful of sugar, one teaspoonful of salt, one small onion, chopped fine, two boiled eggs, chopped fine, one-fourth teaspoonful of black pepper, a cupful of vinegar, a half cupful of hot water; stir all together and serve at once.—*MRS. A. LEWIS, Hazlehurst, Miss.*

SALMON SALAD

Thoroughly mash one good salmon immediately upon opening. Stir a mixture of one-half teacupful of vinegar and a half teaspoonful of mustard. Add pepper and salt to taste, and several sour cucumber pickles minced. Garnish dish with two hard-boiled eggs, sliced, and several sprigs of parsley.—*MRS. G. A. TAYLOR, Bolingbroke, Ga.*

SALMON SALAD

Two cans of salmon, ten eggs (hard boiled), one tablespoonful of salt, one teaspoonful of black pepper, one tablespoonful each of celery and white mustard seed, and one or two medium-sized cucumber pickles, chopped fine. Place a salmon in a stone crock, boil the eggs, shell them, and cut in halves; put all the yolks and half the whites into the crock; add the seasoning and a half cupful of vinegar. Mix all well together. Garnish with the remaining whites.—*MRS. G. E. ADDISON, Spider, La.*

SALMON SALAD

One cupful of salmon, free from bones and skin, picked fine, one cupful of finely chopped cabbage, one cupful of celery, cut in small pieces, one tablespoonful of minced onion, two crackers, rolled fine; season with salt and pepper and add vinegar to suit taste, the amount depending on the strength. If celery is out of season, use raw apple and a good pinch of celery seed. English peas, either canned or freshly cooked, are quite an addition, also a hard-boiled egg.—*MRS. J. C. McDONALD, Rockwall, Texas.*

FISH SALAD

Take cold left-over fish or canned salmon, two cupsful, one large or two small Irish potatoes, boil till tender; mash and mix with fish while warm, using a fork. Cut into small pieces two sour cucumber pickles, mix with above and pour over the following dressing and stir in thoroughly: The yolks of three hard-boiled eggs, one teaspoonful of salt, a teaspoonful of sugar, one teaspoonful of Worcestershire sauce, a dash of black pepper. Mix well together and add one cupful of vinegar; stir well, then pour over fish.—*MRS. NELLIE C. BRADSHAW, Fairmont, Tenn.*

DRESSINGS

POTATO SALAD DRESSING

Beat one egg in a large coffee cup, fill this with sour cream. Put a half cupful of vinegar into a granite pan, add one teaspoonful of salt, one tablespoonful of butter, three tablespoonsful of sugar, and pepper to taste. Set on stove, add the cream and egg. Stir until thick. Pour over potatoes and onions finely chopped. This is equally good for cabbage salad.—MRS. J. N. POTTER, *Hilliard, Fla.*

SALAD DRESSING

Mix well yolks of two eggs, one tablespoonful of mustard, one tablespoonful of sugar, one tablespoonful of flour, a half teaspoonful of salt; add one cupful of vinegar; cook till thick. Bottle for use; will keep indefinitely.—MRS. H. P. SALLEY, *Antreville, S. C.*

SALAD DRESSING

Two eggs, or three yolks are better, a half cupful of sugar, a half cupful of vinegar, a half cupful of water, one small teaspoonful of butter, one teaspoonful of salt, a half teaspoonful of dry mustard. Beat the eggs and sugar together, add vinegar and water and stir well. Set on stove and stir constantly for three or four minutes, and then thicken to a stiff paste with flour. Be sure to stir all the while to keep from lumping. After it is cool, mix the salt and mustard together and put in salad dressing. When ready to use, thin to the consistency of good cream, with cream, if you have it; if not, milk will do. This is fine for fruit, meat or vegetables. With fruit whip the cream before using, adding a few finely chopped nuts. This is a delicacy at any meal either as a salad or last course for dinner.—MRS. J. W. CEERZE, *Knorrville, Tenn.*

BOILED SALAD DRESSING

Into two well-beaten eggs beat a heaping teaspoonful of sugar, a half teaspoonful of English mustard, a half pint of vinegar, and cayenne and salt to taste. Put in a sauce pan and bring to a boil, stirring steadily. When it bubbles, stir in a spoonful of butter, and as soon as this is melted, take from fire. Set aside until very cold.—MRS. A. J. KOHN, *Wade, Fla.*

SALAD DRESSING

Place on stove one tumblerful of vinegar, butter the size of a walnut; cool. Add beaten yolks of three eggs, and boil. Cool again, adding one tumblerful of cream, one tablespoonful of sugar, and one teaspoonful of salt.—MRS. STARKE WILLIS, *Gray's Port, Miss.*

SALAD DRESSING

Three-fourths cupful of vinegar, one tablespoonful of sugar, one egg beaten with sugar, a pinch of red pepper, a half teaspoonful of salt, one tablespoonful of butter, a half teaspoonful of mustard, one tablespoonful of corn-starch, dissolved in one-fourth cupful of water. Mix all together. Let come to a boil, stirring constantly. This dressing is fine

for salads or fresh meat and will keep several days.—Miss MAGGIE L. HENDRICK, *Roberta, Ga.*

DRESSING FOR SALAD

Cream together one potato while hot, the yolks of two eggs, two table-spoonsful of thick cream and one teaspoonful of celery extract, then add vinegar until acid enough.—MRS. H. H. KEYS, *Ingleside, Texas.*

SALAD OR FRENCH DRESSING

Beat two whole eggs or four yolks, adding four tablespoonsful of hot vinegar. Cook in double boiler until thick and creamy, stirring constantly so it will not lump. Remove from fire and add gradually four tablespoonsful of olive oil or melted butter. Season with one teaspoonful of salt, one of ground mustard, one quarter teaspoonful of two kinds of pepper and one tablespoonful of fine sugar.—MRS. G. M. PARKER, *Roberts, Ala.*

DRESSING FOR SLAW

Yolks of two eggs, well beaten, one-third teacupful of new milk, and a teaspoonful of mixed mustard; pepper and salt to taste, butter the size of an egg. Stir over the fire until thick and then pour over the slaw.—MRS. W. DICKEBSON, *Lyons, Ga.*

SANDWICH FILLING

Three pounds of ham, chopped fine, three pounds of chopped cucumber pickles; heat one pint of vinegar, then beat three eggs well, and to the eggs add one tablespoonful of flour, one tablespoonful of mustard, and one tablespoonful of butter. Add pepper and salt to taste. Beat this together and pour into hot vinegar, but do not boil. Pour this dressing over chopped ham and pickles and mix well.—MRS. A. J. BRYE, *Hilliard, Fla.*

GOLDEN SALAD DRESSING FOR FRUIT SALADS

Two eggs, one-half cupful of lemon juice, one-fourth cupful of orange, pineapple or grapefruit juice, and cook, stirring constantly. Remove from fire as soon as lightly thickened and cool quickly as possible.—MRS. P. H. ROEFS, *Gainesville, Fla.*

BREAD

EGG BISCUIT

Sift together two cupful of flour, two teaspoonsful of baking powder, one teaspoonful of salt, and add slowly one-third cupful of butter, two well-beaten eggs, and three-fourths cupful of milk. Stir well, drop by spoonsful on greased pan and bake ten minutes in hot oven.—MRS. MABELLE A. WARDEN, *Elkton, Fla.*

SWEET BISCUITS

One pint of sweet milk, warmed, a half pint of lard melted, one teacupful of white sugar, butter the size of an egg, one teaspoonful of salt, and a half pint of yeast. Stir in enough flour to make a rather stiff batter. Mix this up early in the morning and set in a warm place to get light. Then add enough flour to knead smooth. Now let rise again, then pinch off in little biscuits, and when light, bake the same as light bread.—MRS. KELLAR MAXWELL, *St. Petersburg, Fla.*

DROPPED BISCUITS

To a pint of flour add sweet milk to make a rather stiff batter, add salt and two teaspoonsful of baking powder and a tablespoonful of butter or lard, melted. Drop by spoonsful on a greased tin and bake in a quick oven. If the spoon is dipped each time in sweet milk the biscuits will look neater. This is a delicate hot bread which is easily digested.—JENNIE H. HOLMAN, *St. Matthews, S. C.*

BISCUIT

Biscuit raised with baking powder, or soda and sour milk, are lighter if made quickly and baked at once, as the gas formed by the acid and alkali escapes rapidly after the liquid is added to the flour. The following is a quick way to make them and saves unnecessary handling: Have everything needed at hand before mixing. To a quart of flour use a scant level teaspoonful of soda and one teaspoonful of salt. Sift all together and rub in a half cupful of lard. Mix with sour buttermilk to make a moderately soft dough, kneading lightly and quickly until smooth. Then turn into a goodsized baking pan, which has been dusted with flour, roll into a sheet and prick with a fork and cut with biscuit cutter, gathering up the bits of dough between, and leaving the biscuit evenly placed on the pan where cut. Bake at once. The fragments of dough may be saved in a small quantity of milk and added to the next dough.—MRS. R. T. STEELE, *Wagram, N. C.*

BISCUIT

Sift one quart of flour in bread tray, next add salt, about one level teaspoonful, a half teaspoonful of soda, one level teaspoonful of baking powder. Mix thoroughly with part of the flour at one side of tray, then add tablespoonful of lard. Take one cupful of good, thick buttermilk, add a little and then mix. Use a large-sized fork to mix dough. Add all the milk and keep mixing as you add it, until you have the dough so it

wont stick to your hands. Then take your hands and finish. Make a smooth soft dough, knead it about three minutes; have dough board sprinkled with flour so that dough wont stick. Roll dough out thin—the thickness of half a biscuit—then fold one side back and roll lightly again so the two layers will stick together. Cut out and bake in a quick oven. They will be light and nice and will break open in halves without the use of a knife.—MRS. T. B. GRAVES, *Goldthwaite, Texas*.

BISCUIT

To one quart of flour take one level teaspoonful of soda, one level teaspoonful of baking powder, one level tablespoonful of salt, two teacupsful of sour milk, and lard the size of an egg; work into a soft dough; roll, cut and bake in a moderately hot oven. This measure will make plenty for four people.—LIZZIE JONES, *Springville, Ala.*

SOUTHERN BISCUIT

One quart of sweet cream, one and a half cupsful of butter, two tablespoonsful of white sugar, one teaspoonful of salt, a half teaspoonful of soda, and one teaspoonful of cream of tartar; add flour sufficient to make a stiff dough, knead well and mold into neat, small biscuit with the hands.—MRS. WM. LEA, *Selmer, Tenn.*

BEATEN BISCUIT

Beaten biscuit are so delightful for the sick and for travelers that I give my recipe: Into a pound of sifted flour mix a teaspoonful of sugar and one of salt, a bit of soda the size of a pea. Rub into this five ounces of lard. When thoroughly blended, add sweet milk to make rather stiff dough. Beat twenty minutes, cut with a small biscuit cutter (I use a talcum powder box), bake very slowly to a light brown. These will keep for months.—MRS. ERNEST COCHRAN, *Anderson, S. C.*

SPOON CORN BREAD

Two pints of buttermilk, one pint of corn meal, two eggs, one teaspoonful of soda and a pinch of salt. Stir all together, pour in dish and bake until done. The bread should be soft and light. Use plenty of butter.—MISS MAUDE WOODWARD, *Jonesville, Va.*

STEAMED CORN BREAD

Four cupsful of yellow meal, two cupsful of flour, two cupsful of sweet milk, two cupsful of sour milk, one cupful of molasses, one teaspoonful of soda, one teaspoonful of salt. Steam three and a half hours or longer. This may be eaten with butter or rich milk, sweetened.—EMMA AKERS, *Hilliard, Fla.*

SWEET CORN BREAD

Two cupsful of sifted corn meal, a half cupful of flour, two cupsful of buttermilk, two eggs, a half cupful of molasses or sugar, one teaspoonful of salt, two tablespoonsful of melted butter or lard. Put one level teaspoonful of baking soda in the buttermilk, mix the whole thoroughly, and bake in two pans not too shallow. Sweet milk may be used instead of buttermilk, and baking powder instead of soda.—MRS. KATE STICKLE, *Bridgeport, Ala.*

CORN BREAD

Beat two eggs, white and yolks together; add a half teaspoonful of soda, one teaspoonful of salt, a half pint of buttermilk, a half pint of sweet milk, nine tablespoonsful of sifted corn meal. Put a piece of lard, size of an egg, in pan in which it is to be baked; when melted (not hot)

pour in batter; beat it well. Allow three-fourths of an hour for making batter and baking it. When a nice brown, remove from oven, turn a cover over it, and steam a few minutes, then it will come out of pan nicely. Use cotton seed oil instead of lard, when you have it.—SALLIE J. CARMICAL, *Turin, Ga.*

CORN BREAD

Have ready the steamer filled with one-pound baking powder cans, about seven in number, well greased. Take of syrup, two cupsful, in which is dissolved two teaspoonsful of soda. In the absence of sour milk, use three cupsful of sweet milk with three teaspoonsful of baking powder, one tablespoonful of salt, four cupsful of corn meal, one cupful of flour. Fill cans two-thirds full, steam over boiling water forty-five minutes, then bake fifteen minutes.—LOUISE S. BOYCE, *Camp Walton, Fla.*

CORN LIGHT BREAD

Boil a pint of water, stir in a pint of meal already mixed with water. Let it boil to mush and then add a half gallon of warm water. Add two teaspoonsful of salt, and one teaspoonful of soda, then stir in meal enough to make the mixture thick. Dust a layer of meal over the top and set in a warm place. Stir in an hour*or two, and when risen, add two or three eggs, two tablespoonsful of lard, and enough meal to thicken. Grease pan well and bake slowly.—MRS. B. F. WALKER, *Duluth, Ga.*

BATTER BREAD

One-half cupful of sugar, a fourth cupful of lard, one egg, one and a fourth cupsful of sweet milk, one teaspoonful of baking powder, one cupful of corn meal, two cupsful of flour, one-fourth teaspoonful of salt.—MRS. REED, SR., *Hilliard, Fla.*

CORN BREAD

One well-beaten egg, two cupsful of buttermilk, one teaspoonful of soda, one teaspoonful of salt, two cupsful of meal, and two tablespoonsful of flour; that is, when using bolted meal. Where coarse meal is used, leave out flour.—MRS. W. J. MANKIN, *Whitt, Texas.*

YANKEE CORN BREAD

Beat well one egg and a large pinch of salt, add one large tablespoonful of sugar, one cupful of milk (scant), nutmeg, a half cupful of corn meal, one rounding cupful of flour (white), two teaspoonsful of baking powder, one heaping tablespoonful of butter (or lard) melted. I take all sorts of liberties with this recipe—sometimes using two eggs or leaving them out entirely, using buttermilk and soda instead of sweet milk, using more of one kind of flour and less of the other. I always melt my butter or lard in the pan I am going to use, as I prefer a warm, well-greased pan.—MRS. F. S. WHITNEY, *Elkton, Fla.*

EGG BREAD

Two eggs well beaten, two cupsful of sour milk, one smooth teaspoonful of soda, one small handful of corn meal, lard the size of small eggs, melted, and added to batter. A little salt. Bake in hot oven.—MISS IDA TIDWELL, *Oncota, Ala.*

GOOD EGG BREAD

One well-beaten egg, one cupful of good sour milk, a half teaspoonful of soda, and a little salt, one tablespoonful of flour. Add enough meal to make a soft batter. Put two tablespoonsful of lard in a pan and let

it get smoking hot, then pour into your batter. Serve while hot.—**Mrs. N. B. STONE**, *Wewahitchka, Fla.*

CORN LIGHT BREAD

Put a half gallon of water in boiler; let it almost boil, stir in corn meal enough to make thin. Mash, cook almost done, set off to cool, but not cold. Then put in one pint of cold water, two teacupsful of flour, one heaping tablespoonful of sugar, or good molasses, one-half level teaspoonful of soda, and salt to taste; then more corn meal, enough to make stiff dough; work well, then put in a quart of dry meal on top. Set by fire or keep in a warm place. Between 11 or 12 o'clock work well again, let it rise in a warm place, then put in pie pan, set in stove and cook slowly until done.—**MARTHA L. MCCrackEN**, *Ralph, Ala.*

SALT RISING BREAD

One cupful of mashed potatoes (hot), four level tablespoonsful of corn meal, two level tablespoonsful of sugar, one teaspoonful of salt. Mix thoroughly in deep vessel, pour in one quart of boiling water, stirring to prevent lumps. Cover and keep all afternoon in pan of water, uncomfortably warm for the hand. Keep in warm place over night and if there are bubbles—even a patch not larger than a dime—warm up. Then pour off the liquid and blend it with a pint of milk heated and cooled to lukewarm. Add one and a half teaspoonsful of salt, two tablespoonsful of shortening, and enough flour to make a batter stiffer than ordinary cake batter. Keep in warm place until it has risen to double its bulk. Mould into loaves, by working in flour, and keep warm until it has risen double its bulk, then bake in hot oven forty-five minutes. This bread requires a much greater degree of heat than can be used in ordinary bread.—**KARON M. SMITH**, *Union, Texas.*

CORN MUFFINS

One pint of buttermilk, one-half teaspoonful of soda, two eggs, a teaspoonful of butter and enough corn meal to make a smooth, thick batter. Add the soda to the buttermilk, beat the eggs, white and yolks together, until light; pour the milk on the eggs and add the sifted meal. Bake in gem pans in a very hot oven. It is better to try a little of the batter before baking the muffins, because sour milk has different degrees of acidity, and if there is not soda enough, a little more may be added by dissolving it in water.—**MISS MARGARET S. GRAHAM**, *Jasper, Fla.*

CORN MUFFINS

To one well-beaten egg add one cupful of sour milk, one cupful of corn meal, a third of a teaspoonful each of salt and soda. Mix thoroughly, pour into a hot, well-greased pan, and bake with a quick heat.—**Mrs. M. J. GASKIN**, *Newton, Texas.*

ROASTING-EAR BREAD

Prepare one dozen good ears of corn. With a sharp knife split the grains lengthwise from the cob; cut edge very thin and scrape. To this add two eggs, one teaspoonful of sugar, salt, a little flour. Have batter thin. Pour into hot, well-greased pan; bake quickly and serve hot with butter.—**Mrs. M. M. SMITH**, *Union, Texas.*

PONE CORN BREAD WITHOUT SHORTENING

Three cupsful of sifted meal, one tablespoonful of salt, pour in boiling water, stirring all the time, until you get the meal wet; then take a half teaspoonful of soda, mix well with milk. Make into pones, putting

on a hot, greased pan. Cook in top of stove until a light brown, then remove to bottom of stove and cook a half hour.—MRS. ARTHUR DENNOSS, *Plain Dealing, La.*

SPOON BREAD

Scald one cupful of meal with three cupsful of boiling water, stir in three cupsful of buttermilk in which you have dissolved one teaspoonful of soda; add two eggs, salt to taste. Have your bread pan piping hot with one tablespoonful of lard, pour over bread. Then pour all into bread-pan and bake quickly.—MRS. LUCY M. PERRY, *Byhalia, Miss.*

RAISED BREAD

First, make a sponge at night by dissolving two yeast cakes in one pint of warm water, then thicken with flour to a stiff batter, set in a warm place till morning, when it will be light. Put flour in large deep pan, add two tablespoonsful of salt, mix through flour, make large hole in center of flour and pour in yeast-sponge; add handful of sugar and tablespoonful of lard, and one pint of warm water. Pour the water in yeast jar and rinse, then pour in bread pan, mixing all to a stiff dough. Then set to rise in a warm place, in a pan that has been greased. Let rise to twice its size, mould out in loaves, put in pans, let rise again and bake. Have oven hot when bread is put in to bake.—MRS. L. R. McQUEEN, *Egans, Texas.*

BREAD — MILK-RAISED

The night before the bread is to be made, take two spoonsful of corn meal and pour over it enough boiling milk, fresh from the cow, to wet the meal and make it spongy. Beat until smooth and set in a warm place till morning. In the morning, take a large pitcher, into which pour three cupsful of fresh milk, one spoonful each of sugar and salt; over this pour three cupsful of boiling water. Let the mixture cool to milk warm, add flour enough to make a thick batter and beat until perfectly smooth and free from all lumps; lastly, add the meal sponge of the night before. Set the pitcher in a vessel of warm water and stir the batter several times before rising. If the day is a warm, summer day, the yeast will rise in about two hours and be ready to make into dough. Add nothing to the flour except the yeast and a small spoonful of lard; have the stove just warm enough to make the bread rise, then make a quick fire and bake.—MISS MARGARET S. GRAHAM, *Jasper, Fla.*

SPOON BREAD

One cupful of corn meal, two cupsful of boiling water, one teaspoonful of salt, three tablespoonsful of butter, two eggs, one cupful of buttermilk, one-fourth teaspoonful of soda. Stir salted meal into boiling water, add milk and soda. Brown in moderate oven.—ELIZABETH BOOTH PARNELL, *Browns, Ala.*

SPOON BREAD

One cupful of meal, one cupful of boiling water, one cupful of buttermilk, one cupful of sweet milk, one egg, a half teaspoonful of soda, a little salt. Cook till it is well set.—MRS. S. H. MARSHALL, *Carrollton, Miss.*

SOUTHERN STYLE CORN PONE

Two and a half cupsful of meal, one cupful of flour, one heaping tablespoonful of lard, a heaping teaspoonful each of salt and sugar, one level teaspoonful of soda, two cupsful of buttermilk; in sifting meal, add the soda, salt and sugar; rub lard in well; add buttermilk, stir quickly,

mold into pones, put in well-greased pans. Bake in hot oven; serve hot. MRS. E. H. MACKENZIE, *Lake Charles, La.*

GINGER BREAD

One cupful of molasses, a half cupful each of sugar and butter, one cupful of boiling water, three cupsful of flour, two level teaspoonsful of soda, one tablespoonful of ginger, one egg. Stir molasses, sugar and butter together, put soda in boiling water; add to the other ingredients, stir thoroughly, add flour and ginger, and last, beat in the egg. In a shallow pan, this will bake in about one-half hour.—MRS. G. T. PENNEY, *Independence, Texas.*

HARD GINGER BREAD

One cupful of molasses, two tablespoonsful of butter, a half teaspoonful of soda in three tablespoonsful of water, one tablespoonful of ginger, and one teaspoonful of baking powder sifted in flour. Use enough flour to make a soft dough. Roll in sheets and mark off into checks. Bake quickly. Glaze with a spoonful of molasses and milk after baking.—THORNTON PEARL HALL, *Acworth, Ga.*

MOLASSES GINGER BREAD

Two cupsful of molasses, one cupful of sour buttermilk, one heaping teaspoonful of soda, one tablespoonful of ginger and a pinch of black pepper. Butter or cottolene about the size of an egg and flour to make a stiff dough. Bake.—MRS. LENA HATTON, *Sarah, Miss.*

MOTHER'S GINGER BREAD

Two-thirds of a cupful of sugar, finish filling cup with syrup, a half teaspoonful each of ginger and cinnamon, two even teaspoonsful of soda, a half cupful of water, two tablespoonsful of lard. Work out with just enough flour to handle easily. Roll thin and bake quickly.—MRS. ALLIE PATTERSON, *Santo, Texas.*

OLD-FASHIONED GINGER BREAD

Two cupsful of molasses, one cupful of sugar, a cupful of buttermilk, one cupful of lard or butter, one tablespoonful of soda, one tablespoonful of pulverized ginger, a half teaspoonful of salt. Flour to make stiff dough, roll and bake in moderate oven.—MRS. J. B. JENNISON, *Alexton, La.*

SOFT GINGER BREAD

Two cupsful of black molasses, one cupful of sugar, one cupful of butter, two eggs, one cupful of boiling water, two teaspoonsful of soda, two teaspoonsful of ginger, one teaspoonful of salt, two teaspoonsful of cinnamon, one teaspoonful of allspice, six rounded cups of flour. Raisins and nuts make a nice addition to this.—MRS. A. J. BURDICK, *Trout, La.*

SOFT GINGER BREAD

One cupful of sugar, one cupful of molasses, one and a fourth cupsful of shortening, three eggs, two teaspoonsful of soda, four cupsful of flour, spice to suit taste, and last of all, one cupful of boiling water. Batter will be thin, but bake as directed.—MRS. F. MCFARLAND, *Pine-llas Park, Fla.*

GINGER BREAD

One cupful of sugar, one cupful of molasses, one cupful of water, one egg, a half cupful of lard, one teaspoonful of soda, dissolved in the water, two teaspoonsful of baking powder sifted with one quart of flour, and one teaspoonful each of ground cinnamon, cloves, spices and ginger and a scant teaspoonful of salt. Part of the spices may be omitted and ex-

tract used. May be made without eggs.—MRS. M. T. WILEY, *Mission, Texas.*

SOFT GINGER BREAD

One-half cupful of sugar, a cupful of molasses, a half cupful of butter, one teaspoonful of ginger, cinnamon and cloves, two teaspoonsful of soda dissolved in one cupful of boiling water, two and a half cupsful of flour. Add two well-beaten eggs the last thing before baking.—MISS MARTHA EDMUNDSON, *Bay Minette, Ala.*

LIGHT BREAD

One yeast cake to a quart of warm water, heaping tablespoonful of salt and sugar. Make the batter in the morning and set in a warm place till evening, or make in evening and let stand till morning; pour the batter in flour with same amount of sugar and salt as before, and lard as for biscuits. Let rise in pan, then work and beat; the more it is beaten the better it is. Make into loaves or rolls and let rise. Bake in a moderate oven as for bread.—MRS. J. H. MCANN, *Jacksboro, Texas.*

LIGHT BREAD (WITH RICE)

Set yeast to rise overnight in the usual way. In the morning put one cupful of rice and three pints of water on to boil. When rice is well done, drain off the water and let cool. When cool, add one quart of fresh sweet milk that has been scalded and cooled, one tablespoonful of salt, two tablespoonsful of sugar, a lump of lard, and enough of warm flour, in which one pint of corn starch has been sifted, to make a stiff dough. Knead well and let rise twice before baking. This makes four loaves.—MISS BLAIR ALLEN, *Bryant, Ark.*

LIGHT BREAD (WHEAT BRAN USED)

Scald three cupsful of sweet milk with three cupsful of hot water, and add one heaping tablespoonful of sugar, two teaspoonsful of salt, and one heaping tablespoonful of meal. When cool enough to bear the hand in, thicken with wheat bran and set out in sun to rise. When risen and cracked on top, take in and strain, and make up dough with the yeast, adding a teaspoonful of soda, a half teaspoonful of salt, and a little shortening. Put dough in sun, and when risen to twice its thickness, put in stove and bake. I make it in winter by keeping the vessel containing the yeast in warm water, just hot enough to bear the hand in, and raising the bread in the stove. This recipe makes a large loaf.—MRS. W. C. MCMURRY, *Canon, Ga.*

LIGHT BREAD

At night, after supper, take one quart of luke-warm water and dissolve a yeast cake in it; put in about two tablespoonsful of sugar and one of salt; thicken with flour to a stiff batter and set away until next morning. It will not rise much but will be full of little bubbles. Sift enough flour to make a stiff dough, put in one and a half tablespoonsful of sugar and a lump of lard the size of an egg; then mix to a stiff dough. Set it to rise; let rise till it doubles its size, then work down in a little flour. Work it a good while, then loaf it and put in baking pan and let rise again until it doubles its size, and then bake. When done, grease the nice brown top with butter to prevent its being tough.—MRS. CHAS. CALLAHAN, *Pisgah, Ala.*

LIGHT BREAD

Take one cup of fresh milk, in the morning, add two cupsful of hot water, a little salt, a small handful of meal and flour enough to make a stiff batter. Put in a vessel and then set in a vessel of warm water

and keep just warm enough to bear your hand in. In about four hours put in a pinch of soda and a little meal. When it rises, make your dough, adding lard and a little warm water and salt. Set to rise in a warm place. When it rises put it to bake in hot stove.—MRS. LENA HATTON, *Sarah, Miss.*

SALT-RISING LIGHT BREAD

One pint of fresh sweet milk, add a pinch of salt and beat in enough flour to make a thin batter; let stand till about 9 o'clock, then beat again and set in the warm sunshine, or in a vessel of warm water. Let rise, sift what flour you want, add salt and butter about the size of a hen's egg, and make up. Make into a loaf, let rise, then bake, being careful not to shake either yeast or bread.—MARY WEBB, *Fulton, Miss.*

OLD-FASHIONED LIGHT BREAD

Pour three cupsful of boiling water over three cupsful of sweet milk. Let stand till warm enough to allow finger in without burning. Add one tablespoonful of sugar, pinch of soda, salt; stir in two tablespoonsful of corn meal, add flour enough to make a stiff batter. Let stand till it rises. Then add lard and work in flour and make into loaves and bake in moderately warm oven.—MISS SARA HENDERSON, *Griffin, Ga.*

OLD-TIME LIGHT BREAD

Take one cup of boiled sweet milk, skim while boiling and add corn meal to make a thin batter. Let set overnight in a warm place. Next morning add a cup of warm water and a cup of fresh milk; stir in flour enough to make a stiff batter, set in warm place, let it rise, then sift flour in tray, pour in the batter. Take a heaping tablespoonful of lard, teaspoonful of salt, one tablespoonful of sugar and make a stiff dough, then put in baking pans and set in warm place and let rise. Put in the oven and bake, and as soon as it starts to brown, rub butter over the top of it, which will make it moist.—MRS. EVA CLOER, *Ethelsville, Ala.*

LIGHT BREAD

After mixing the sponge for light bread, before setting it to rise, try grinding it several times through the meat or food chopper, using the coarse plate and leaving out the cutter; it makes the bread finer-grained and the dough may be shaped into loaves at once, and when light it is ready for the oven without a second kneading.—MRS. R. T. STEELE, *Wagram, N. C.*

TOAST

Use a loaf of bread sliced three-fourths of an inch thick. Take one egg, one and a half cupsful of sweet milk or thin cream, one tablespoonful of sugar and beat together until light, dip slices of bread in, turn on both sides, then drop in hot butter and fry light brown, add sprinkle of cinnamon before serving.—MRS. A. M. ADAMS, *Macon, Miss.*

FRENCH TOAST

Break four eggs in a dish, salt, pepper and beat well. Slice bread thin and dip quickly in the egg; fry a deep brown in hot butter. Serve hot for breakfast.—MRS. C. N. KENDALL, *Lake Charles, La.*

TOMATO TOAST

Put in a shallow baking pan, one inch layer of biscuit crumbs, with a liberal amount of sugar stirred through it, and dot on top with bits of butter and a light sprinkle of nutmeg. Set in stove to brown nicely; take out, cover the toast with well-sweetened stewed tomatoes and put

on more bits of butter. Set back in stove to bake awhile.—MRS. J. G. PATILLO, *LaGrange, Ga.*

GERMAN TOAST

To one quart of sweet milk add two-thirds of a cupful of sugar, three eggs (well beaten), and one teaspoonful of nutmeg. Slice stale bread and dip in this mixture and fry in hot lard.—MRS. JAS. McNAB, *Douglas, Ga.*

YEAST FOR BREAD

Dissolve one cake in two and a half cupsful of lukewarm water. Sift flour and add one and a half tablespoonsful of sugar, salt and lard, then knead well. Grease a gallon vessel, into which put dough, then wrap and set in sun to rise. In hot weather it will be ready to bake in seven hours.—MRS. T. B. REEVES, *Lorane, Ga.*

YEAST CAKES

Let one cupful of buttermilk come to a boil, when luke-warm dissolve Magic yeast cake, add meal for stiff batter, then set to rise overnight. In the morning, add meal and make cakes. You can use one of these cakes for a fresh start next time.—MRS. T. B. REEVES, *Lorane, Ga.*

NEVER-FAIL YEAST

Boil three good-sized Irish potatoes. When tender mash fine and add enough water to make one quart. When luke-warm add one tablespoonful of sugar and one tablespoonful of flour, mixed together; lastly, add one-half of a Magic yeast cake (mashed fine). Set away in covered vessel and when the potato rises to the top it is ready for use and will keep for weeks in a cool place.—MRS. W. R. SHANNON, *Jefferson, S. C.*

MUFFINS

FLOUR MUFFINS

Sift two cupsful of flour, two teaspoonsful of baking powder, two teaspoonsful of sugar, one scant teaspoonful of salt. Beat one egg, add nearly one cup of sweet milk and two tablespoonsful of melted butter; mix with flour and pour in hot gem pans. Cook in hot stove.—MRS. A. R. WARE, *Greenville, S. C.*

FLOUR MUFFINS

Three cupsful of flour, two cupsful of buttermilk, one teaspoonful of soda, one egg, one tablespoonful of sugar (the sugar is not absolutely necessary), three tablespoonsful of melted butter or lard, a little salt.—MRS. GLENN BAXTER, *Louisville, Ala.*

PUFF MUFFINS

One pint of flour, one pint of milk, three eggs. Break the eggs in a bowl. Beat very lightly; add flour with a little salt and then milk and flour, alternately, until batter is light and well-mixed. It should not be thicker than buttermilk. Have muffin pan heated on top of stove; grease well with sweet lard, and half fill with the batter. Cook quickly in a well-heated oven. Do not put lard in them.—MISS NELL COOK, *Vicksburg, Miss.*

RICE MUFFINS

Beat together two eggs and one cup of cold, cooked, seasoned rice. Add two cupsful of flour, two cupsful of sweet milk and a pinch of salt. Stir thoroughly and put into hot gem pans, filling them full. Bake in moderate oven for a half hour.—MRS. C. E. PLEAS, *Chipley, Fla.*

ROLLS

ROLLS

Mix two scant teacups of warm milk and a half cupful of liquid yeast, one tablespoonful of sugar, one teaspoonful of salt, and lard the size of a walnut. Mix into a rather stiff dough and knead fifteen or twenty minutes. Grease a deep pan or bowl, and also grease dough all over. Put in greased vessel and place in warm place; let rise to double its size, knead down and make into rolls; set aside to rise, and when risen, bake in hot oven.—MRS. W. R. SHANNON, *Jefferson, S. C.*

BUTTER ROLLS

Three cupsful of sweet milk, butter the size of an egg, one cupful of sugar, one teaspoonful of salt, one teaspoonful of lemon extract. Boil five minutes. Take a piece of biscuit dough the size of a large cocoanut and roll thin, cut in strips two inches wide, dot with butter and sprinkle with sugar, then roll up strips, set in deep pie pan with one cupful of boiled milk; brown nicely and serve with rest of the milk.—MRS. T. W. CANTRELL, *Liberty, S. C.*

BUTTER ROLLS

Take a small bit of pastry or biscuit dough. Roll thin and spread thickly with butter, then sprinkle thickly over one-half of the dough some sugar and grated nutmeg, or any desired flavor, then fold over other half of dough. Pinch edges tightly together and bake quickly in a hot oven. When done, spread butter over tops and sprinkle with sugar and serve.—MRS. C. C. BAKER, *Ozark, Ala.*

LIGHT ROLLS

The day before making the rolls, about 10 o'clock, make the yeast as follows: One-half cake of yeast foam dissolved in two cupsful of warm water, one heaping tablespoonful of sugar, one teaspoonful of salt, flour enough to make stiff batter; keep in warm place to rise. About 10 o'clock the following morning sift flour in pan or tray as for biscuits, use one heaping tablespoonful of lard, add the yeast and knead fifteen minutes, put in a warm place and let rise for three hours, then knead down and let rise to double its size, knead again and make into rolls, or use part in a loaf; let rise one hour and bake in slow oven at first, increasing heat.—MRS. A. M. ADAMS, *Macon, Miss.*

LIGHT ROLLS

To make these for the evening meal begin about 10 o'clock in the morning by dissolving one cake of dry yeast in one quart of luke-warm milk, stir in one cupful of flour, let rise a half hour; add the whites of three eggs, one cupful of butter and lard, one teaspoonful of salt, the same of sugar, and flour to make as stiff as you can. Stir, let rise until after dinner; flour your bread-board well; turn out your dough and roll out, handling as little as possible. Cut with biscuit cutter, dip in melted butter and fold over, let rise until tea time. Bake in a moderate oven

about twenty minutes. This recipe will make over 100 rolls, which are delicious to the taste.—VIVIAN BRANTLY, *Minden, La.*

LIGHT AND DELICIOUS ROLLS

Dissolve one yeast cake in a teacupful of luke-warm water. In another vessel make a paste of one cupful of water and flour sufficient to make it the thickness of cream. In this, beat two eggs as light as can be, and add one tablespoonful of sugar, one of salt, and one of lard; mix with the dissolved yeast and let stand overnight. The next morning, sift any quantity of flour desired and make up with the yeast and luke-warm water. Knead and beat with rolling pin until the dough "blisters" in places as it is kneaded. Set aside until it rises, then knead once more, make into rolls, grease each one well as it is placed in the pan and set aside to rise before baking. This is the finest bread I ever tasted.—MRS. D. H. RUST, *Pelican, La.*

FRESH ROLLS.

Put into one pint of scalded milk, while hot, a half cupful of sugar, one tablespoonful of butter; when cool add a little salt, one cake of yeast (dissolved) in a little warm water, flour enough to make a stiff sponge. Let it rise as for bread, then punch it down with the hand. Repeat this two or three times. Then turn it out on a bread board and pound with a rolling pin thin enough to cut out with a tumbler. Brush with melted butter and let rise in pan. Bake and while warm brush again with melted butter to make crust tender.—MRS. MAMIE CUMMING, *Albany, Ky.*

CINNAMON ROLLS

When making pies, I take what pie crust is left, roll out, spread with butter, then sprinkle with sugar and cinnamon. Roll up in a roll, cut with a knife, and bake the rolls with the cut side placed vertically in the pan.—MRS. J. B. TYNER, *Williston, Fla.*

CHERRY ROLL

Stone one quart of cherries and set aside until pastry is made. For this, use one quart of flour, one cooking spoonful of unmelted lard, one teaspoonful of salt, enough cold water to make a stiff dough. Save enough of the flour to roll the dough. Roll very thin; then spread the cherries over the surface. Over them sprinkle one and a half cupsful of sugar, small bits of butter until a piece the size of an egg has been used. Commence at edge nearest you and roll, keeping the ends pinched together to prevent cherries from falling out. Place roll in pan, sprinkle generously with sugar and pour one pint of boiling water over the same. Bake in hot oven and baste often with the liquid while cooking. If preferred, this quantity may be separated into two rolls, which are easier to handle. About 45 minutes are required for baking.—MRS. SALLIE M. R. LANG, *Sandersville, Ga.*

JELLY ROLL

Sift one cup of flour, one cup of sugar, one and a half teaspoonsful of baking powder. Break two eggs in bowl and beat until light, add a half cup of cold water, flavor with lemon. Add flour, baking powder, and sugar, then beat. Bake in moderate oven. When done, turn out in sugared cloth; spread with jelly, roll at once in the cloth around it to allow it to steam.—MRS. L. C. ALEXANDER, *Greenville, S. C.*

JELLY ROLL

Beat the yolks of three eggs, add one and a half teacupsful of sugar, one-half teacupful of water, one-fourth teaspoonful of salt and one tea-

spoonful of vanilla. Mix thoroughly and stir in two teacupful of flour in which two teaspoonsful of baking powder have been sifted, and lastly, mix in the frothed whites of three eggs. Pour into a square pan to the depth of an inch and a half. Bake in a moderate oven for ten or fifteen minutes, turn out on a wet cloth, spread with warm jelly, roll and put aside to cool.—MRS. J. R. PITTMAN, *Sandersville, Ga.*

JELLY ROLL

Four eggs (beaten light), one cup of sugar, one cup of flour, two teaspoonsful of baking powder. Mix well, spread thin in biscuit pan (well greased); cook in hot oven; spread with jelly or icing and roll quickly. This is good to use when you want a quick cake.—MRS. H. P. SALLEY, *Antreville, S. C.*

JELLY ROLL

Two eggs and one cup of sugar (beaten together), one and a half cupsful of flour with one and a half teaspoonsful of baking powder, two tablespoonsful of water. Cook in a long bread pan on greased paper. Turn out while hot on a sugared paper. Spread on the jelly and roll thickly while hot.—MRS. O. C. JENNISON, *Alexton, La.*

ORANGE ROLL

Make a good, rich pastry, roll out in a thin sheet; sprinkle with oranges prepared as follows: Peel six or more oranges, split open each section, with knife or fork loosen meat from the white part or it will be bitter. After getting the meat out, drain off juice, in a separate bowl, discarding seeds. Take the meat of oranges, spread on pastry, with generous amount of butter and sugar over the oranges, then sprinkle or sift with flour; roll up and put in a well-greased pan. Place in stove to dry out pastry; pour the juice over the roll and a sprinkle of sugar and butter over the top, add a small quantity of water to the juice. Leave in stove until a nice brown. If not juice enough to make its own sauce, make a rich sauce of sugar and butter. Serve hot.—MRS. NELLIE CRAIG BRADSHAW, *Fairmount, Tenn.*

PEACH ROLL

Cook dried peaches and mash fine. To one teacupful of fruit put one cup of sugar and one-fourth teaspoonful of spice. Have smooth dough, roll it thin, and spread the peaches on and make rolls. Place in pan, adding two tablespoonsful of butter, one teacupful of sweet milk and one teacupful of boiling water. Place in stove and bake.—MRS. J. W. HAMILTON, *Choudrant, La.*

PINEAPPLE ROLL

Four eggs, one cup of sugar, one cup of flour, a teaspoonful of baking powder. Mix and bake as for jelly roll and spread on the following: one pint can or one cupful of grated fresh pineapple, two tablespoonsful of lemon juice, two tablespoonsful of butter. Heat the fruit and add sugar to taste. When boiling add cornstarch and cook two minutes. Cool a little. Spread on cake and roll quickly.—MRS. P. H. ROEFS, *Gainesville, Fla.*

BUNS

TEA BUNS

One cupful of milk, one-half cupful of sugar, two tablespoonsful of butter, one cupful of light bread sponge. Mix well and let stand until very light, knead thoroughly; again set to rise before forming into biscuit. When light, bake in a moderate oven.—MISS EVA ELDBRED, *Foley, Ala.*

BUNS

Beat two eggs (light), add a spoonful of lard and beat again, add three gills of fresh milk, a little salt and a tablespoonful of sugar; beat in flour to make a stiff batter, add a good half teacupful of leaven and beat light and smooth; put in greased pan and let rise to twice the original size. Bake.—MRS. A. B. ANDREWS, *Willington, S. C.*

LONDON BUNS

Three cupsful of flour, one-half cup of butter, one cup of sweet milk, salt, five tablespoonsful of sugar and grated orange rind, add one heaping teaspoonful of baking powder to the flour, mix in the sugar, and salt, and sift three times. Rub in butter, then add eggs after beating yolks and whites separately, and reserving one tablespoonful of white to be mixed with milk for rubbing over buns before cooking. Add milk and grated orange rind, cutting it in with heavy knife. Place dough on bread board and continue the chopping with knife until it is thoroughly mixed. Roll out and cut with biscuit cutter, having them rather thick. Place in buttered pan, rub over with egg and milk mixture and bake about fifteen minutes in hot oven.—MRS. K. M. COOK, *Bovina, Miss.*

GEMS

GRAHAM GEMS

Take one pint of sweet milk that has not been skimmed, and beat in enough graham flour to make a stiff batter; salt. Bake in cast-iron gem pans, and have the pans hot before putting in a hot oven. Have the milk cold, and beat hard, to get in as much air as possible while adding the flour, and they will be as light as though raised with baking powder.—MRS. C. E. PLEAS, *Chipley, Fla.*

BREAKFAST GEMS

Soak a half yeast cake in warm water until soft, take one pint of sweet milk, heat until scalding hot, thicken with flour. Beat in yeast cake, one egg, one tablespoonful of sugar, add water to make the quantity desired, then stir in flour enough to make a stiff batter; let stand overnight in a warm place. Knead flour until ready to roll; roll thin, cut and sprinkle over with sugar; let stand 15 or 20 minutes. Fry in hot grease and serve.—MRS. L. HELM, *Oklahoma, Texas.*

CRULLERS

FARMERS' CRULLERS

One-half cupful of butter or lard, two cups of sour milk, three cupful of sugar, four eggs, nutmeg or lemon flavor, one teaspoonful of soda in flour enough to make a stiff dough; roll thin and fry in a kettle of hot grease. Powder with sugar while hot.—*Mrs. J. BEATY, Lament, Fla.*

CRULLERS

One and a half cupful of granulated sugar, a half cupful of butter or lard, one cupful of sweet milk, two eggs. Flour enough to make a soft dough. One teaspoonful of baking powder, ground cinnamon to taste. Mix to a soft dough. Roll and cut and fry in deep, hot lard.—*Anonymous.*

SALLY LUNN

SALLY LUNN

In warm weather this should be started at about 10 or 11 o'clock in the morning to be ready for tea. Use a half cake of good yeast, softened in warm water, and make a yeast, not too thin, of a pint of flour and warm water, or half sweet milk and water. A freshly boiled Irish potato is always an improvement to this, or any kind of yeast bread, and must be well mashed. Beat the batter thoroughly and set to rise in a warm place until 3 or 4 o'clock in the afternoon, when it should be well risen. Then beat in a half cupful of creamed butter, two eggs and another pint of flour, with salt and a large spoonful of sugar. The batter should be very stiff and after beating thoroughly place in a deep pan, well greased, and let rise until light.—*Mrs. K. M. Cook, Bovina, Miss.*

SALLY LUNN

Sift in a pan one and a half pounds of flour, add two ounces of butter, warmed in one pint of sweet milk, one saltspoonful of salt, three eggs (well beaten), two tablespoonsful of good yeast. Mix well together, pour in a greased pan and put in a warm place to rise. When quite light, bake.—*Miss Laura Pickett, Fitzpatrick, Ala.*

SALLY LUNN

One-half cupful of sugar, one egg, one pint of sweet milk, three level teaspoonsful of baking powder, flour enough to make as thick as cake dough. Bake in shallow pans or muffin rings. Serve hot with good butter.—*Mrs. James Wily, Dickson, Tenn.*

MARVELS

MARVELS

Four eggs, two cupsful of sugar, one pint of milk, flavoring, lard as for biscuits. Cream eggs and sugar together, add milk, then put lard in flour enough to mix as you would for biscuits. Roll thin, cut in squares, slice nearly all the way through; twist the three pieces and press the ends together. Have a pan of boiling lard and fry.—FANNIE COOKREY, *Lamont, Fla.*

MARVELS

One tablespoonful of sugar to one egg, mix in enough flour to roll out very thin, cut in squares with slashes across, drop in boiling lard; drain in colander.—MRS. A. B. ANDREWS, *Willington, S. C.*

CHEESE STRAWS

One-half cupful of lard, one-half cupful of water, one pound of grated cheese, one teaspoonful of salt, one teaspoonful of baking powder, a pinch of cayenne papper, flour for stiff dough. Roll thin. Cut in tiny strips and bake a light brown.—MRS. E. J. BLOW, JR., *Teddy, Ala.*

CRUSTS

PASTRY CRUST

To four cupsful of flour add two cupsful of butter and lard, mixed, one cup of ice water, a pinch of salt. This makes four pies.—MRS. C. J. GOOLSBY, *Monticello, Ga.*

PIE CRUST

One and a half cupsful of flour, one-half cupful of lard, teaspoonful of baking powder, a little soda and salt. Mix baking powder and soda in the flour. Add enough cold water to hold together.—MISS EVA E. ELDRED, *Foley, Ala.*

PIE CRUST

One quart of flour, one cupful of lard, one teaspoonful of sugar, one teaspoonful of salt, one cupful of cold water. No soda nor baking powder.—MRS. LOTTIE PORTER, *St. George, S. C.*

PIE CRUST

Put a half teaspoonful of salt into five cupsful of sifted flour; add one cupful of lard or butter, then mix lightly with your hands until thoroughly mixed. It will be mealy; add one cupful of water, knead as little as possible. For the benefit of housekeepers with small families, you can bring this recipe down to five or ten tablespoonsful of flour, one or two tablespoonsful of shortening (spoons to be heaping full), with water enough to mix; enough for two custards or one plate pie with two crusts.—MRS. G. W. DEAN, *Gause, Texas.*

STICKERS

STICKERS

Take a piece of biscuit dough and roll thin, spread on after creaming together a half cupful of sugar and a half cupful of butter. Roll up and cut with a knife, about one inch thick. Set around in a deep pan; grate nutmeg over them. Cover with water and bake a nice brown.—**Mrs. T. E. NORRIS, Tuscaloosa, Ala.**

STICKERS

When baking pies, there is usually a small piece of dough left. Roll this out in a sheet of medium thickness, spread some baking powder on this and roll in. Next put in some butter, sugar and ground spice on this sheet and roll up. Then cut off one and a half inch cubes, put in a well-buttered pan and bake brown.—**Mrs. J. F. SIGMON, Weirsdale, Fla.**

CEREALS

BREAKFAST DISH

Into two quarts of rapidly boiling water and one tablespoonful of salt stir one cup of Quaker rolled oats and one cupful of corn meal. Let boil thoroughly for half an hour, stirring frequently to prevent burning; then add one cupful of Graham flour, stir all well together and cook for fifteen minutes longer. When ready to remove from the fire, drop in two eggs and stir them well into the mixture. Serve with cream and sugar. This will be enough for six dishes.—MRS. L. D. ROBINSON, *Velasco, Texas.*

LYE HOMINY

Put a third as much corn as you want hominy (as it swells two-thirds its quantity when done) in a pot. Put hard wood ashes into a little sack made of cloth; put in the corn and boil until the skins will slip. Remove from the fire and wash until the water is clear. Return to the fire and boil until tender. Beat fine with a hominy beater. Season with salt and butter or fat fried from bacon.—MRS. J. W. ABERCROMBIE, *Douglasville, Ga.*

WAFFLES AND PANCAKES

CREAM WAFFLES

One pint of sour cream, two eggs, one pint of flour, one tablespoonful of corn meal, one teaspoonful of soda, one-half teaspoonful of salt. Beat it all together until very light. Have your waffle iron very hot and well greased; drop in a big tablespoonful of batter. When a rich brown, turn over and brown on the other side. Serve immediately with butter and molasses.—MRS. JOHN MCDOWELL, *Vernon, La.*

WAFFLES

One tablespoonful of lard, one quart of flour, enough milk to make a rather stiff batter, one egg, one teaspoonful of salt, and scald a teaspoonful of soda, and beat till it bubbles and is thin enough to spread. It is advisable to try a little in a skillet to see if it has enough soda, as the amount of soda depends on how sour the milk is. Cook in waffle irons.—MRS. C. O. KAGG, *Perry, Ga.*

WAFFLES

Melt one tablespoonful of butter in mixing bowl, add one egg and beat lightly, then add one small cup of milk. Sift one teaspoonful of baking powder in one cup of flour and stir in the mixture. Bake on hot, greased waffle irons.—MRS. ANNIE M. FLOYD, *Asheville, N. C.*

OLD VIRGINIA PANCAKES

One pint of sifted flour, four eggs (beaten very light), a half teaspoonful of salt, and same quantity of soda, the latter mixed just before it goes into the buttermilk, a teaspoonful of vinegar, two and a half cupsful of milk. Beat the yolks very smooth, stir into the milk; then the salt and soda finally with a few swift strokes, the flour and stiffened whites, alternately. Cook in large cakes, butter, and sprinkle with sugar or spread with jelly or jam; roll upon itself and serve at once.—MISS OLIVE R. PICKETT, *Fitzpatrick, Ala.*

PIES AND CUSTARDS

CHOCOLATE PIE

One cupful of milk, two tablespoonsful of grated chocolate, three-fourths of a cupful of sugar; yolks of three eggs. Heat chocolate and milk together; add the sugar and yolks of eggs, beaten to a cream; flavor with a teaspoonful of vanilla. Bake with under crust; cover with a meringue made of whites of eggs (beaten stiff), and brown delicately in the oven.—MRS. A. J. PRATER, *Lake Charles, La.*

CHOCOLATE PIE

Two cupsful of sugar, two cupsful of sweet milk, one cupful of butter, one-half cupful of chocolate, dissolved in a little boiling water: four eggs, one teaspoonful of vanilla. Bake in one crust. Use a small cup.—MRS. J. F. HARRIS, *Camden, Ala.*

CHOCOLATE PIE

Three tablespoonsful of grated chocolate, stirred into one cupful of milk; heat to the boiling point; stir in a teaspoonful of corn-starch, dissolved in a very little cold milk. Cook until the milk thickens, remove from the fire and cool. Beat the yolks of three eggs well with four tablespoonsful of sugar; add a saltspoonful of salt, and a teaspoonful of vanilla extract. Stir all together until light and bake with one crust.—MRS. A. C. COLE, *Mountain City, Tenn.*

CHOCOLATE PIE

Yolks of four eggs, two cupsful of sugar, two cupsful of cold water, six teaspoonsful of flour, four to six teaspoonsful of chocolate, a pinch of salt. Flavor with vanilla; stir yolks and one cup of water together, add sugar; stir in flour and another cup of water and salt; put on stove and boil while stirring constantly. Have baked crusts and pour in the well-beaten whites of the eggs with a little sugar. Sprinkle over the top.—MRS. F. E. WALLIS, *Gainesville, Texas.*

CHOCOLATE PIE

Put in double boiler, one pint of milk, two heaping tablespoonsful of sugar, one heaping tablespoonful of grated chocolate, or cocoa, the well-beaten yolks of two eggs, a dash of salt, one heaping tablespoonful of corn starch, mixed until well thickened. While the filling is cooking, bake the pie crust, then put filling in crust. Beat the whites of eggs until stiff, adding one tablespoonful of sugar. Spread over the top of pie and place in oven until nicely browned.—MRS. ARTHUR SMITHERS, *Bunnell, Fla.*

CHOCOLATE PIE

A delicious chocolate pie is made with one pint of milk, two tablespoonsful of grated chocolate, three-fourths of a cup of sugar, and yolks of three eggs. Heat the milk and chocolate together, add the sugar and yolks and beat to a cream; flavor and bake with an under-crust. Whip the whites and spread on top and brown in the oven, or if pre-

ferred, spread whipped cream on top instead of the whites of eggs.—
AMY E. SPARE, *Cantonment, Fla.*

CHOCOLATE PIE

Three cupsful of milk, one and a half cupsful of sugar, three table-
spoonsful of flour, three tablespoonsful of chocolate. Bake in one crust.
—MRS. V. S. STANEART, *Grand Cane, La.*

CHOCOLATE PIE

One pint of good, rich, sweet milk, three-fourths of a cupful of
sugar, yolks of three eggs, one square of chocolate, one large table-
spoonful of corn starch. Cook in double boiler until thick; stir to keep
from lumping while cooking. Bake crust before you make the filling,
using the whites on top.—MRS. W. H. DUNLAP, *Van Buren, Ark.*

COCOANUT PIE

Five eggs, leaving out four whites for frosting; one and a half
cupsful of sugar, one cup of cream, a half cupful of butter, one cup of
cocoanut, one tablespoonful of flour. Bake in rich crusts. This makes
two pies.—MRS. F. E. WALLIS, *Gainesville, Texas.*

COCOANUT PIE

Take a coffee cup of cocoanut, fill with sweet milk and let soak a
few hours. Mix two table-
spoonsful of flour with milk, stir in three-
fourths of a cupful of milk or water; cook slowly, stirring always, until
it thickens some, but not too thick; add butter the size of a walnut,
while warm. When cool, add a little salt, two eggs, saving the white
of one for top. Sweeten to taste, add the cocoanut, beating well. Bake,
and when done, add the white, beaten with one tablespoonful of sugar.
Brown slightly.—MRS. M. J. BEARD, *Brierfeld, Miss.*

COCOANUT PIE

Boil one pint of sweet milk and stir in one cup of grated cocoanut;
boil ten minutes, take from the fire and add four table-
spoonsful of sugar and the yolks of two eggs; have ready a pie tin, lined with rich
pastry. Pour in the filling and add a few lumps of butter and bake till
done. Use the whites of eggs for the frosting.—MRS. W. P. IRBY, *Pid-
coke, Texas.*

COCOANUT PIE

Two eggs, whites and yellow, beaten separately, butter the size of
an egg, one cupful of sugar, a half cupful of sweet milk. Beat all to-
gether and add a half of a grated cocoanut, and bake with one crust.—
MRS. A. WHEELER, *Summerville, Ga.*

COCOANUT PIE

Line a pie plate with good pastry. Fill with the following mixture:
Mix together two heaping table-
spoonsful of corn starch with three-
fourths of a cupful of sugar; then add two cupsful of milk, two well-
beaten eggs, one cupful of cocoanut, a pinch of salt, one heaping table-
spoonful of butter, one-half teaspoonful of almond extract, the grated
rind and strained juice of one lemon. Bake in a moderate oven till set.
—LULA HOWARD, *Canton, Ga.*

COCOANUT PIE

Take four teaspoonsful of flour, the same of sugar, stir smoothly
with a little milk, add one cupful of milk to this, and cook in a porcelain

boiler until thick; set off to cool. Add to this, three eggs and one cupful of sugar, beaten well; add enough milk to make three cupsful. Flavor with lemon and one cup of cocoanut. Bake in one crust. This is for two pies.—MISS SALLIE BEATY, *Barwick, Ga.*

COCOANUT CUSTARD PIE

One quart of milk, six eggs (beaten to a froth), one-half pound of sugar, one cocoanut (grated). Cook on top of stove until it boils. Bake in pie pans lined with pastry, or cook as a custard. Bake in oven.—MRS. E. THOMPSON, *Bayou Chicot, La.*

LEMON PIE

Yolks of four eggs, one and a half cupsful of sugar, two-thirds of a cupful of water; two tablespoonsful of flour, one grated lemon. Beat yolks and sugar together until smooth. Add the grated lemon, then the flour, and lastly, the water. Stir well, and pour in pie pans lined with pastry. When baked, take from the stove and spread the whites of the eggs, beaten to a froth with four tablespoonsful of sugar. Return to the stove and brown. This will make two pies.—MISS ROSA FERRELL, *Durham, N. C.*

LEMON PIE

Beat one cupful of sugar, three tablespoonsful of flour, the yolks of two eggs, a piece of butter the size of a walnut, to a cream. Add the grated rind and the juice of one lemon, then one cup of milk, gradually. Then fold in the whites of the eggs, beaten to a froth. Bake in one crust.—MRS. K. A. LEITNER, *Survey, Fla.*

LEMON PIE

Yolks of four eggs, two cupsful of sugar; beat eggs and sugar together well, then add two cups of sweet cream, or fresh sweet milk, one tablespoonful of corn starch, or two tablespoonsful of flour, two tablespoonsful of melted butter and juice of two lemons. Beat whites of eggs and a half cupful of sugar, and put on top of pie after baking and brown lightly.—MRS. PEYTON H. COLQUITT, *Mira, La.*

LEMON PIE

One lemon, three eggs, two tablespoonsful of sugar to each egg, butter half the size of an egg, one-half cupful of sweet cream.—MRS. CLINT SIMMONS, *Star Hill, La.*

LEMON PIE

Juice and grated rind of three lemons, three eggs, three tablespoonsful of sugar to each lemon. No top crust.—MRS. A. J. KOHN, *Wade, Fla.*

LEMON PIE

Three eggs, one and a half cupsful of sugar, one and a half cupsful of boiling water, one lump of butter the size of an egg, two lemons and a little cream of tartar to thicken; a little grated lemon peel is nice. Beat the whites to a stiff froth and add three tablespoonsful of sugar; spread on pie, and cook to a light brown and serve.—MRS. WILLIE MORGAN, *Lockhart, Texas.*

LEMON PIE

Into a deep bowl, grate the rind of one lemon and squeeze the juice of two. Break in, gradually, the yolks of five eggs, and add one level cup of sugar, also one tablespoonful of corn starch (flour will do as well); after this is well mixed, add slowly, one cup of sweet milk. Bake in custard pans that have been lined with rich pastry. While cooking, beat the whites of the eggs to a stiff froth, add a half cupful of sugar,

and lemon flavoring. When the custard has cooked sufficiently, spread whites on and brown in the top of the stove with door open. — Miss OBIE MANRY, *Hogansville, Ga.*

LEMON PIE

Grated rind and juice of one lemon, three tablespoonsful of flour, one cupful of cold water, four eggs (yolks), one and a half cupsful of sugar. This makes two pies; whip the whites, add three tablespoonsful of sugar. Spread over top of pies after they are cooked; bake a delicate brown.—MRS. S. H. MARSHALL, *Carrollton, Miss.*

LEMON PIE

The yolks of four eggs, well beaten, with one cupful of sugar; one-half of a cupful of melted butter, one tablespoonful of flour. Put mixture in two pie pans, lined with rich pastry, and bake. Then add meringue of four whites of eggs (well beaten), and four tablespoonsful of sugar, flavored with lemon. Bake a nice brown.—MRS. C. W. BURCH, *Port Gibson, Miss.*

LEMON PIE

Two-thirds of a cupful of rich sweet milk, two-thirds of a cupful of sugar, three eggs, save the whites of two for top of pie; two crackers, pulverized for thickening; one good-sized lemon.—MRS. W. H. DUNLAP, *Van Buren, Ark.*

LEMON PIE WITH MERINGUE

Mix one heaping tablespoonful of flour, or slightly less of corn starch, with three-fourths of a cupful of sugar, and add the well-beaten yolks of three eggs and white of one, the grated rind of half and juice of one large lemon, one cupful of water. Bake it in plate lined with rich crust in a moderate oven. Beat whites of two eggs with one-half of a cupful of powdered sugar till very stiff; pile it on the pie and brown it slightly in oven.—*Anonymous.*

LEMON PIE

First, we must have good pastry to have a good pie. *Pastry for Two Pies*—Sift two cupsful of flour, add one and a half cupsful of equal parts of lard and butter, one-half teaspoonful of salt, one-half cupful of ice water. Mix rapidly and put in pie pans and bake, pricking to prevent air blisters. This baking before putting in the filling will insure a crisp pie. *Filling*—Dissolve one heaping tablespoonful of corn starch in a little cold water and stir into one cupful of boiling water, cook until clear, then add one tablespoonful of butter, and one cupful of sugar. When creamy, take from the fire, and when it cools a little, add the juice and grated rind of one lemon, and the well-beaten yolks of two eggs. Fill the crust and cover with the meringue, made of the whites of three eggs, beaten very stiff, and three tablespoonsful of powdered sugar, and one tablespoonful of lemon juice. Put in a slow oven and bake about twenty minutes.—NONA LAWLEY, *Oakville, Texas.*

LEMON PIE

To three cupsful of water add one and a half cupsful of sugar, four heaping tablespoonsful of corn starch, one teaspoonful of butter, and the well-beaten yolks of four eggs. Put on the stove and stir constantly until it thickens. Then remove and add the juice and grated rind of four lemons. The custard is now ready for the crusts, which I make up with cold water, and lard enough to shorten. Also add one tablespoonful of sour cream, roll very thin, and put in well-buttered pie plates, and

bake a light brown. If the crust should puff up, take a wet cloth and gently press down; remove from oven when light brown and put the custard on crusts, then bake about five minutes. Beat the whites of the four eggs to a stiff froth, and add one tablespoonful of sugar. Spread this thickly over pies and bake a light brown. This amount is sufficient for three small or two large pies.—MRS. BESSIE PROCTOR, *Keyville, Fla.*

LEMON PIE

Grated rind and juice of one large lemon, three eggs, yolks and whites well beaten, separately, using the yolks and saving the whites for frosting; one cupful of sugar, three cupsful of water and three tablespoonsful of flour. Mix sugar, flour, water, yolks of eggs and lemon, and cook in a double boiler until thick. Have crust baked, pour in the filling, cover with the whites, whipped stiff, with two or three tablespoonsful of sugar and place in the oven to brown.—MRS. R. L. CHILDERS, *Wiliston, Fla.*

LEMON PIE

Cook four tablespoonsful of corn starch in one pint of water. Rub one tablespoonful of corn starch in one teacupful of sugar; add two well-beaten eggs, the grated rind and juice of two lemons, and one tablespoonful of butter. Mix thoroughly and pour in the cooked corn starch. Bake with one crust. This is enough for two pies.—MRS. S. E. MANSSELL, *Sydney, Fla.*

LEMON PIE

Juice and grated rind of one lemon, two eggs, one cup of sugar, butter the size of a walnut, two tablespoonsful of corn starch, one cup of water; cook corn-starch in the water, add sugar and eggs, reserving the white of one egg (well beaten) for meringue. Have a nice crust baked, fill with mixture cooked till thick, put on meringue and brown lightly.—MRS. L. J. ABEL, *Phoenix, Miss.*

LEMON PIE

Five eggs, two cupsful of sugar, one cupful of butter, one tablespoonful of flour, the grated rind and juice of three lemons. Beat eggs and sugar together, add flour and butter, then the lemon. Bake in one crust.—MRS. J. F. HARRIS, *Camden, Ala.*

LEMON PIE

One grated lemon, and the juice; into this put one cupful of sugar, three eggs, a small piece of butter, three tablespoonsful of flour (mixed with cold water), and one cupful of hot water. Cook this till it thickens, stirring all the time to keep from scorching. Have a nice pie crust ready baked; fill with this mixture, cover with a meringue made of the whites of two eggs and a little sugar. Place in oven just long enough to get a delicate brown. Serve cold.—MRS. C. B. EDWARDS, *Knowville, Ga.*

LEMON PIE

One cupful of sugar, butter the size of an egg, and the juice and grated rind of two large lemons; six eggs; reserve the whites of three, and add one-half of a cupful of sweet milk. Beat the whites of three eggs to a stiff froth; add three tablespoonsful of sugar. Spread on the top of the pies when done; brown again.—MRS. J. J. HOOBLER, *Townley, Ala.*

LEMON PIE

Put the crust intended for the pie into a deep plate. Stir one tablespoonful of corn starch into a little cold water, add a cup of boiling

water, let all boil, then add seven tablespoonsful of sugar, the well-beaten yolks of four eggs and the grated rind and juice of two lemons, and bake. Beat the whites of four eggs and one heaping tablespoonful of sugar to a stiff froth; when the pie is baked, spread this smoothly over the top, then set in the oven for two or three minutes. This is long enough to give it the desired golden brown color.—MRS. B. F. SATTERWHITE, *Oakhurst, Texas*.

LEMON PIE

Five eggs, two and a half cupsful of sugar, one and a half cupsful of water, one-half cupful of flour, one-fourth cupful of butter, juice of two large lemons and grated rind of one. Reserve three whites of eggs and a half cupful of sugar for meringue; beat eggs, sugar and butter to a cream. Add flour and mix well. Add water and lemon juice and rind; this makes two large or three small pies. Bake in plates lined with pie crust. When pies are set and light brown, spread meringue over them and leave in oven for a few minutes, when meringue should be a delicate brown.—MRS. M. H. OVERSTREET, *Attapulgus, Ga.*

LEMON PIE

Grate rind and squeeze the juice of two lemons, add two cupsful of sugar, yolks of five eggs (well beaten), and four tablespoonsful of flour; then two tablespoonsful of melted butter, one cupful of sweet milk, one cupful of water. Beat whites of eggs until dry and to each white use one tablespoonful of granulated sugar. Spread on pies and brown lightly.—MRS. O. C. JENNISON, *Alexton, La.*

LEMON CREAM PIE

For crust, rub together four ounces of flour and two ounces of lard; mix with cold water and bake before putting in filling. *Cream Filling*—Mix three ounces of sugar, one and a half ounces of flour with two eggs (beaten), then add one pint of hot milk and cook until thick, adding the juice of one lemon. *Frosting*—Whites of two eggs and two tablespoonsful of sugar. After pie has cooled, put frosting on and brown.—MRS. H. H. KEYS, *Ingleside, Texas*.

BUTTERMILK PIE

Beat the yolks of four eggs very lightly; one teacupful of sugar, one-half teacupful of flour mixed with sugar, two tablespoonsful of butter, a half teaspoonful of soda, a pint of buttermilk; flavor with lemon or vanilla. This makes three pies. Beat the whites to a froth with four tablespoonsful of white sugar; a tablespoonful of baking powder added will keep the meringue from falling. Spread over pies when done and bake a delicate brown.—MRS. A. W. PARKMAN, *Greenville, Ala.*

BUTTERMILK PIE

Six eggs, one cupful of butter, six tablespoonsful of flour, four cupsful of sugar, three cupsful of buttermilk, just after churning, while the buttermilk is thick and fresh. Beat whites and yolks of eggs to a stiff froth, separately; then cream the sugar and butter, add yolks of eggs, still beating, flour, milk, and, last, the whites of eggs; flavor with lemon juice or extract. Bake in plates on rich pie crust; is best mixed with lard and two or three eggs instead of water or milk. A very little soda or baking powder is used. This will make six pies.—MRS. SUSIE P. WHEAT, *Wheat, Miss.*

BUTTERMILK PIE

Yolks of three eggs, one-half cupful of sugar, two cupsful of buttermilk, two tablespoonsful of flour, one tablespoonful of butter and one

tablespoonful of lemon extract. Bake with an under-crust. Beat the yolks of eggs and sugar, rub butter and flour together, then add the eggs and sugar, then the buttermilk, last, the extract; frost with whites of eggs and a little sugar added.—MRS. LENIX SWANGO, *Maytown, Ky.*

BUTTERMILK PIE

Four eggs, one cupful of buttermilk, one cupful of sugar, one-half cupful of butter, two spoonfuls of flour. Flavor to suit taste. Bake on crust.—MRS. EMILY H. LIVINGSTON, *McComb, Miss.*

BUTTERMILK PIE

One cupful each of buttermilk and sugar, three eggs, reserving white of one for frosting. Beat egg and sugar, add buttermilk and any flavoring that is liked. Bake in one crust, the same as for custard pie. Beat the white of one egg with two tablespoonfuls of sugar; spread on pie when done and brown slightly.—MISS VIVIAN HODGES, *Gillis, La.*

CARAMEL PIE

Two cupsful of brown sugar, one tablespoonful of butter. Mix this with a little water and boil until a thick syrup. Then mix the yellows of three eggs, after beating them awhile, with two tablespoonfuls of flour and one cup of sweet milk; beat well and pour into the syrup. Let all boil again as thickly as custard and pour in crust and bake. Save the whites of eggs to go on top of pies. This makes two pies.—MRS. DAVE OATTS, *Rankin, Ky.*

CARAMEL PIE

Put one cupful of sugar and one tablespoonful of flour in a skillet to brown, add one cupful of sweet milk. Let cook until sugar dissolves; as you take from stove, add vanilla, one-half cupful of sweet milk, and bake in crust. Beat the whites of eggs well and add five tablespoonfuls of sugar, spread on top and return to oven for two minutes.—MRS. EMILY EASLEY, *Guntersville, Ala.*

BLACKBERRY PIE

Gather, pick over, and wash wild berries; then prepare the dumplings in the following manner: Sift flour, add salt and a generous amount of shortening. Put your soda in a half cupful of clabber and beat well. Add to the flour and shortening, then finish making up with clabber. Roll the dough thin and cut in squares or strips, line the pie pan, sides and bottom, with the dough. Pour in berries, sprinkle with sugar, then a layer of the strips, more berries and sugar till the pan is nearly full, only allowing for the pie to rise. Cover with the strips and fill with cold water till you can see water. Bake and serve with plenty of rich cream.—NANCY J. HAVEN, *Bear, La.*

CUSTARD PIE

One cupful of butter, one cupful of sweet milk, yolks of two eggs, two tablespoonfuls of flour; flavor to taste. Stir all together and bake with one crust. Take whites of two eggs, beat well, add two tablespoonfuls of sugar, spread over pies and return to the oven to brown. This makes two pies.—MRS. ALLIE PATTERSON, *Santo, Texas.*

CREAM PIE

Beat pure cream till very stiff, using the white of an egg if it fails to whip well. Sweeten to taste and flavor with lemon or vanilla. Line your custard pans with rich pastry and bake them in the oven a golden brown. Remove from the oven, place on plates, and when cold, put

the whipped cream on the pastry shells and set in a cool place to harden. When ready, serve these pies like any other.—MISS OBIE MANRY, *Hogansville, Ga.*

CREAM PIE

Four eggs, two cupsful of sugar, one teaspoonful of butter, one teaspoonful of flour, and one cupful of sweet milk.—MAUDE BARKER, *Davilla, Texas.*

CREAM PIE

Sweet cream, one cupful; sugar, eight tablespoonsful; flour, one tablespoonful; butter the size of an egg, a little grated nutmeg, all creamed together. Bake like a custard or put strips of crust across the top.—MARY B. ZITRANES, *Marlow, Ga.*

CREAM PIE

Four eggs, one scant cupful of sugar, four tablespoonsful of flour or corn starch, butter the size of a walnut. Mix smooth with one pint of milk, pour into two pints of boiling milk. Use flavoring. Save whites of two eggs for meringue. This makes two pies.—MRS. FRANK REED, *Hilliard, Fla.*

YELLOW PIE

Yolks of five eggs, two cupsful of sugar, one cupful of sweet milk, butter the size of an egg, two tablespoonsful of flour, a pinch of salt. Season with extract of lemon. Make a meringue of the whites and put on top. Bake in two crusts.—MRS. L. B. ROBERTS, *Magnolia, Miss.*

SORGHUM CHESS PIE

One large cupful of sorghum, one-half cupful of butter (or more if you have it), yolks of three eggs. Beat together and put in pie pans lined with biscuit dough rolled very thin. Bake slowly till set, then make a meringue of the three whites of eggs and use as usual.—MRS. L. M. YARBROUGH, *Cartersville, Ga.*

CHESS PIE

Mix two tablespoonsful of flour with one and a half cupsful of sugar, add yolks of four eggs; beat well, then add a half cupful of butter and one cupful of sweet milk. Whip the whites of eggs to a stiff froth, add one-half cupful of sugar and spread on top, place in oven until brown. This makes two pies.—MRS. CARRIE BONDS, *Blevins, Ark.*

CHESS PIE

Four eggs, two cupsful of sugar, two-thirds of a cupful of butter, one cupful of sweet cream or milk, one tablespoonful of flour. Mix the flour and sugar, add the butter and when mixed well, add the yolks (beaten), then stir in the milk. Beat well and then add the stiffly-beaten whites; flavor with nutmeg. Line a pie plate with a rich crust and pour in the custard. Bake slowly until set. This is enough for two pies.—MISS ELOISE TISDALE, *Chatawa, Miss.*

EGG PIE WITHOUT MILK

Two eggs, one spoonful of flour, one spoonful of sugar to each egg, one cupful of cold water. Save whites and beat stiff with two spoonful of sugar to put on top after it has set, and brown.—MRS. LOTTIE PORTER, *St. George, S. C.*

MOCK CHERRY PIE

To one large cupful of cranberries, cut in halves, add one cupful of sugar, a half cupful of water; one tablespoonful of flour, a half tea-

spoonful each of almond and vanilla extract and a little salt. Bake with two crusts, or one crust with strips on top. I often omit the flavoring.—MRS. F. S. WHITNEY, *Elkton, Fla.*

EGG PIE

Fry the eggs, salt and pepper them. Fry enough ham or some lean meat to cover the bottom of the pan. Put meat in bottom of the pan, a layer of dumplings and a layer of eggs, and so on, until you have the pan filled; add some grease, and then the crust, and bake as you would chicken pie.—MRS. LENA BRYAN, *Osyka, Miss.*

TRANSPARENT PIE

The well-beaten yolks of five eggs, three-fourths of a cupful of sugar, three-fourths of a cupful of butter. Beat well together and flavor with lemon or vanilla. Spread this mixture on a nice, light paste, rolled thin; use only one crust. When they are baked brown, have the whites well beaten, a tablespoonful of sugar, flavored; spread this over the pie, and bake to a very light brown. Cut while hot to prevent falling. This will make two pies.—MRS. W. C. THOMPSON, *Altoona, Ala.*

TRANSPARENT PIE

Three eggs, one cupful of sugar, one tablespoonful of butter, one teaspoonful of syrup; flavor with vanilla and lemon. Make a short pie crust.—MRS. J. L. DAVIS, *Irvine, Fla.*

VINEGAR PIE

One cupful of molasses, one cupful of sugar, one cupful of vinegar, one and a half cupsful of flour, three cupsful of water. Flavor with lemon and boil all together, stir almost constantly to prevent burning. Let cool, and make crust, baking like custard pie.—MRS. KELLAR MAXWELL, *St. Petersburg, Fla.*

VINEGAR PIE

One and a half cupsful of sugar, yolks of three eggs and three table-spoonsful of flour. Cream this together and add one-third of a cupful of good vinegar and one and a half cupsful of boiling water. Flavor with nutmeg and bake in three crusts. When the mixture boils up clear in the crust, cover with a meringue made of the whites of three eggs, with two table-spoonsful of sugar to each egg, and return to the oven to brown.—MRS. R. A. ALLEN, *Lexington, Texas.*

VINEGAR PIE

Two table-spoonsful of corn starch, one and a half cupsful of boiling water, one and a half cupsful of sugar, the yolks of two eggs, three table-spoonsful of good vinegar, two teaspoonsful of butter; flavor with lemon. Use the whites of the eggs to frost the tops and bake with one crust. Flour may be used instead of corn starch.—MRS. T. J. HUGHEY, *Calhoun, Ga.*

VINEGAR PIE

Make dough as for biscuits, roll thin, cut in strips, take one-half of a cupful of good vinegar, two cupsful of water, one pint of sugar. Mix, put a layer of dough, then some of the vinegar water, then more dough until all the vinegar has been used, flavor with spice, then pour boiling water to cover. Set in the oven as for other pies. Serve with sweet cream.—MISS C. L. HODNETT, *Colfax, La.*

FRUIT CUSTARD PIE

Make a rich short crust and line your pie plate. Have ready a nice apple sauce of either green or evaporated apples. Do not have the sauce

too sweet. Spread the sauce in pie plate to the depth of half an inch. Make a custard of one whole egg, yolks of two eggs, two-thirds of a cupful of sugar, one-half of a cupful of sweet milk, a small bit of butter, a pinch of baking powder. Beat until very light, pour over the apple sauce and place in oven to bake. For meringue, beat the whites of two eggs, add two heaping tablespoonsful of sugar and the juice of one juicy lemon. When the pie is done, spread the meringue over the pie and return to stove and bake a light brown.—MRS. DORA MCCORMICK, *Pine Grove, La.*

GRAPEFRUIT PIE

Cut the grapefruit in half, crosswise, and scoop out the pulp, being careful not to get any of the white, as that is bitter. Mix with the pulp and juice of six large ones, one and a half cupsful of water, two cupsful of sugar (or more if desired), one tablespoonful of cinnamon, nutmeg or other spices to taste. Thicken with a half cupful of corn starch or flour and add a pinch of soda. Bake with two crusts, slowly, until brown.—AGNES ADAMS, *Auburndale, Fla.*

CUSTARD PIE

Beat the whites of two eggs very stiff; add the yolks of four eggs and beat thoroughly again. Add four level tablespoonsful of sugar and a generous-sized pint bowl of good, rich milk. Flavor to taste, nutmeg preferred. Care in cooking is the key to success. The oven must be sufficiently hot to bake the crust quickly and to set, but *not* boil the custard. *Boiled* custard will invariably curdle and whey.—MRS. G. W. DEAN, *Gause, Texas.*

FLAKY PIE CRUST

Three cupsful of flour; one cupful of lard, one cupful of water (scant), a pinch of salt; put lard into flour with stout spoon until it will crumble up fine, add water, a little at a time, but don't get it too soft. Place on floured board and put in shape with spoon, using hands as little as possible. Roll thin and cut in rounds with small saucer to fit bottom of muffin pans. Bake till a rich brown. It is much easier to press over bottom of pan than in the cups. Fill with prepared pumpkin or other custard, and bake until firm.—MRS. ANNIE KIRBY, *Mentone, Ala.*

FRUIT PIE

Take a half pint of flour, add soda and salt, mix with one-third of sour cream and two-thirds of sour milk, using enough to make a thick dough, but not stiff enough to mold. With a spoon spread the dough on the bottom and sides of a deep pie tin, which has been greased. Fill with any well-sweetened fruit. Bake a nice brown in a moderate oven. Serve either hot or cold. If no cream is at hand, lard may be used. Make the dough quite short.—MRS. R. B. STRATTON, *Bagwell, Texas.*

PEACH PIE

Line a pie pan with rich crust, fill half full of peaches and cover them with boiling water; add a cupful and a half of sugar. Put on top crust and cover it with bits of butter, browning slowly. Serve with sweet milk or cream.—MINNIE E. BRAMBLETT, *Cumming, Ga.*

ORANGE PIE

Three eggs, three-fourths of a cupful of sugar, two tablespoonsful of butter, juice and grated rind of half an orange, juice and rind of half a lemon, nutmeg to taste; beat butter and sugar together well, then beat in the yolks of the eggs and the orange and lemon. Put into pastry

without top crust and bake. When done, spread over them the whites of the eggs, beaten with powdered sugar and return to the oven to brown.—MISS ANNIE NELSON, *Harbor View, Fla.*

ORANGE PIE

Fill a tin with crust, crimp the edges and bake lightly in a quick oven. Grate the rind of one orange, add the juice of two, one cupful of sugar, a small lump of butter, two cupful of water and five drops of vanilla. Bring it to a boil and thicken with corn starch dissolved in a little water. Pour it over the well-beaten yolks of two eggs and beat quickly together. Pour into the crust. Beat the two whites stiff with a little sugar, place it upon the pie and brown in the oven to a golden shade.—MISS EVA ELDBRED, *Foley, Ala.*

ORANGE PIE

Make a rich pie crust, line pie pan. Pare three nice, large oranges, be careful not to get any of rind; slice thin; cover bottom of the pan; cut thin slices of butter, lay over the orange and then sprinkle with sugar. Lay strips of dough, diamond-shaped, over top; sprinkle again with sugar. Bake in a hot oven.—MRS. NORA JONES, *Piedmont, S. C.*

STRAWBERRY PIE

Fix your berries as usual and prepare with the usual accompaniment—cream and sugar. Have a crisp, thin and tender pie crust and spread thickly with the berries, cream and sugar. On top add a good-sized piece of butter and lattice your pie with strips of the pastry.—DAISY KEYTON, *Waycross, Ga.*

SWEET POTATO PIE

One cupful of sweet potatoes, one cupful of sugar, one pint of rich milk, two eggs, one tablespoonful of flour, one-half teaspoonful of nutmeg, a little salt and ginger. Have the potatoes cooked and rubbed fine. Bake in crust like pumpkin pie. This is enough for two pies.—MRS. FRANK GEBHART, *Seminole, Ala.*

SWEET POTATO PIE

Peel and boil three large potatoes, add a cupful of butter and two cupful of sugar, and any flavoring desired. Mash the potatoes, mix thoroughly and bake in one crust. This makes six pies. They are better with an egg for every pie, added, but are fine without eggs.—NETTIE MCPHEARSON, *Sardis, La.*

SWEET POTATO PIE

Peel and slice a half dozen baked potatoes. Place a layer in pan, sprinkle thickly with sugar and about a teaspoonful of ground spice; another layer of potatoes, and so on, until pan is full; two cupful of rich milk; beat into this two eggs, pour over potatoes. Bake a golden brown.—MRS. LUCILE DAVIS, *Bonwier, Texas.*

POTATO CUSTARD PIE

Sweet potatoes, either roasted or baked slowly, retain their natural sweetness much better than when boiled. One should be careful and bake them with as little heat as possible. They should be put in the oven with a moderate temperature; then gradually increased until hot enough to bake them nicely. If placed in a hot oven, the peeling will crack and part of the natural sugar will escape. Here is my recipe for custard: Bake the potatoes until tender; then peel and mash; add sugar to taste, and flavor with grated nutmeg. Add an egg to every tea-

cupful of the mixture and enough sweet milk to make the right thickness. A tiny pinch of ginger and a few drops of lemon extract can be added for those who like highly-flavored custard. If the potatoes are a large, coarse variety it is best to strain the filling through a colander or cheesecloth. All the stringy, coarse particles are thus left out. The filling should be thoroughly mixed before baking. To be thorough, I will also give my method of making custard and pie crust. The crust must be crisp, of course; but many cooks overdo this by putting in entirely too much lard. First, mix together one cupful of flour and two tablespoonsful of lard; stir in three tablespoonsful of water and a pinch of salt. Roll thin and you have the crust for one custard or pie.—MRS. SIDNEY HARRISON, *Marietta, S. C.*

POTATO PIE

Take sliced sweet potatoes, put in pan, cover with water, cook until tender, add enough sweet milk to cover, sweeten and flavor to taste and then put in dumplings and a top crust. Cook until brown.—MRS. W. TURNIPSEED, *Blythewood, S. C.*

SWEET POTATO PIE

Take one large sweet potato and grate or grind it fine; add a half cupful of sugar, yolks of two eggs, keeping the whites for meringue; one teaspoonful of ground cinnamon and one cupful of milk. Beat potato, eggs and sugar together until light, then add the milk and cinnamon. Line pie plate with light crust and add this as filling. When brown, take out and cover with meringue made with the whites of eggs, beaten to a stiff froth. Put in oven until baked to a light brown and you will have a most delicious pie.—MISS CLARA SCHRIEFER, *Perry, La.*

SWEET POTATO PIE

Slice four good-sized potatoes, put in baking pan one layer of each, pastry, one and a half cupsful of sugar, pinch of salt, a half cupful of sweet milk, pour in enough hot water to cover, grate a fourth of an orange peel; cover with pastry and bake one hour.—MISS ESIE JOINER, *Pavo, Ga.*

SYRUP PIE

One quart of syrup, two eggs, one teaspoonful of orange flavor, one-half teaspoonful of baking powder, one-half teacupful of flour, one-half pint of water. Stir well, then make crust, just as for potato custard and spread mixture on and bake.—MRS. BOYD BRYAN, *Harlem, Fla.*

SYRUP PIE

To eight well beaten eggs add three cupsful of good syrup. Line four pie tins with good pastry and bake in a quick oven.—MRS. J. BEATY, *Lamont, Fla.*

APPLE PIE

One cupful of flour, not quite half a cupful of lard (never use butter alone), and one-fourth cupful of water. Mix flour and lard with spoon or knife, then add water and roll thin. This is a very nice and flaky crust. Now, peel and slice six or seven good-sized apples, put into a plate lined with crust; put sugar, a little cinnamon, little dots of butter and some currants over the apples and cover with upper crust a little larger than the tin. Tuck this edge under the edge of the lower crust to keep the juice from running out while baking. Don't forget to prick or cut slits into the top for air holes. If the oven should be too hot during time of baking, let pie get a nice brown, then cover with an-

other pie plate. It takes about three-quarters of an hour to bake.—MRS. MARTHA YOUNG, *East Lake, Fla.*

DRIED APPLE PIE

Cook and press through a sieve one pound of apples; to one cupful of apples mix two cupsful of sugar and two tablespoonsful of flour. Beat well; add one cupful of cream and the well-beaten yolks of four eggs. Bake in one crust. Whip the whites of the eggs to a stiff froth with two tablespoonsful of sugar. Spread on the pies after they have baked. Set back in the oven and brown lightly. This makes two pies.—MRS. FLORENCE McDUFF, *Winnsboro, La.*

APPLE CUSTARD PIE

To one pint of stewed apples, add one tablespoonful of butter, one cupful of sugar, two well-beaten eggs and a half cupful of cream. Line a pie plate with a rich crust, rolled thin, and fill the plate with the mixture. Bake in a quick oven.—MRS. Z. D. DUKE, *Cushing, Texas.*

BANANA CREAM PIE

Line a deep pie plate with a crust and fill with thin slices of bananas. Beat the yolks of two eggs with two tablespoonsful of granulated sugar; add three tablespoonsful of orange juice and one cupful of rich milk; pour over the bananas. Bake like custard. Make a meringue of the whites of the eggs, with two heaping teaspoonsful of granulated sugar. Brown lightly in oven.—EMMA AKERS, *Hilliard, Fla.*

BANANA MERINGUE PIE

Have a pie crust ready-baked; place bananas, sliced across, over the bottom; cover with a meringue made of the whites of two eggs, beaten with three tablespoonsful of powdered sugar. Place in a slow oven and bake a delicate brown.—MISS LAURA WARD, *Edwards, Miss.*

BANANA PIE

Make a pie shell of rich crust, the same as for lemon or custard pie. Bake them on the outside of pie tin, which is turned upside down, and prick with a fork. When done and cool, cover the bottom with a layer of nice bananas, sliced, with a little orange juice; add a layer of sweetened, whipped cream, on the top of that put another layer of bananas and a thick layer of cream. Strawberries may be used with the bananas.—MRS. J. A. GARRICK, *Dickinson, Ala.*

BANANA PIE

Line pie pan with pastry, slice bananas across, very thin, and place in pan. Make egg custard of two eggs (beaten light), four tablespoonsful of sugar, one teaspoonful of butter, one tablespoonful of flour, one cupful of milk. Flavor with nutmeg and pour over bananas. Bake slowly. Make a meringue of the whites of two eggs, using two heaping tablespoonsful of powdered sugar. Pour over pie. Set in stove to brown.—MISS LAURA WARD, *Edwards, Miss.*

BANANA PIE

One egg and yolk of another, one cupful of sugar, two tablespoonsful of flour, one scant cupful of milk, one banana (mashed fine), little butter. Bake with only one crust, using white of egg for frosting top.—MAY LITTLE, *Kennedale, Texas.*

PUMPKIN PIE

Cook pumpkin until very dry and it begins to brown, stirring often to keep from scorching. To one quart of pumpkin add a half pint of

molasses, one-fourth pint of sugar and two teaspoonsful of ginger, one teaspoonful of grated orange peel, one of cinnamon, allspice, and a half teaspoonful of cloves. Cook all together until thick enough to slice with a knife, pack in jelly glasses. This will keep a long time in cold weather. Take one glassful to each pie, add one pint of rich milk and heat, then add two eggs (well beaten), and more sugar if necessary.—*MRS. ANNIE KIRBY, Mentone, Ala.*

PUMPKIN PIE

The following recipe is sufficient quantity for three pies: Take one quart of rich milk—a little cream is an improvement—three cupsful of boiled and strained pumpkin, two cupsful of sugar, a little piece of butter, four eggs, the yolks beaten thoroughly and stirred in, and the whites beaten to a froth and added just before putting the pie into the oven; a scant tablespoonful of ginger and cinnamon. Have a rich crust and bake in a quick oven.—*MISS EVA ELDRED, Foley, Ala.*

PUMPKIN PIE

Peel and cut into small pieces half of a medium-sized pumpkin. Put into a granite sauce pan; add two cupsful of good, home-made molasses. Cook slowly until perfectly done and of the consistency of thick cream; make a good biscuit dough, pinch off pieces the size of a biscuit, roll out thin, spread pumpkin on half; fold the other half over, pinch the edges together. Fry in hot lard.—*MRS. FLORENCE McDUFF, Winnsboro, La.*

PUMPKIN PIE

Prepare and cook a large-sized pumpkin until it is soft. Salt and sweeten to suit taste, and beat four eggs and mix with the cooked pumpkin and flavor with nutmeg. Bake on a crust as for any other pie.—*MISS ABRA BOND, Dead Lake, Miss.*

PUMPKIN PIE

One quart of stewed pumpkin, strained through a sieve; nine eggs, whites and yolks beaten separately; two quarts of milk, one and a half cupsful of sugar, one teaspoonful of cinnamon and mace. Beat well and bake without top crust.—*MRS. FRANK ARNOLD, Iva, S. C.*

PUMPKIN PIE

Two quarts of pumpkin, three quarts of milk, one dozen eggs, two and a half cupsful of sugar, two teaspoonsful of ground cinnamon, two teaspoonsful of ground cloves. Rub pumpkin through a sieve, add sugar, spice, then the well-beaten eggs and, lastly, the milk.—*MRS. H. E. PARTRIDGE, Loxley, Ala.*

PUMPKIN PIE AND CUSTARD

For pumpkin pies and custards, I use the same filling and flavoring as for apples and potatoes, although I think pumpkin custards are best when flavored with either cinnamon or vanilla alone.—*MRS. S. HARRISON, Marietta, S. C.*

RAISIN PIE

Two cupsful of seeded raisins (10c package), cut fine with scissors or food chopper, pour over them two teacupsful of hot water, add two cupsful of sugar (brown is best), put on stove, cook a few minutes, thicken with tablespoonful of corn starch, mixed with water (flour will do), a few drops of lemon juice and a little butter is nice to add for those who do not like such a sweet pie. Cook in double crust made as follows: One cupful of flour to one heaping spoonful of shortening.

mixed with cold water and about one saltspoonful of salt.—E. H., *Slidell, La.*

RAISIN PIE

Put one cupful of raisins into a stew pan with one cupful of cold water and a half cupful of sugar and let come to a boil. Have a table-spoonful of flour stirred smooth in five table-spoonfuls of water. Stir this into raisins, stirring them constantly. Add a teaspoonful of butter and three table-spoonfuls of vinegar. Cook two or three minutes and bake between two crusts.—TINNIE WILLIAMS, *Florence, Miss.*

RAISIN PIE

Two and a half cupsful of seeded raisins, three table-spoonfuls of sugar, one teaspoonful of vinegar, one table-spoonful of butter. Cook raisins in enough cold water to cover; then add other ingredients and bake in two crusts. This is enough for two pies.—MRS. E. FRAZIER, *Hallettsville, Texas.*

RAISIN PIE

Six eggs (reserve four whites for the top), one and a half cupsful of sugar, three-fourths of a cupful of butter, three table-spoonfuls of flour, two cupsful of sweet milk, one cupful of chopped raisins.—MRS. O. C. JENNISON, *Aleaton, La.*

RAISIN PIE

Mix with one cupful of raisins, juice and grated rind of one lemon, yolks of two eggs, two table-spoonfuls of water, two cupsful of sugar. Bake in rather rich paste. Meringue the whites and sweeten to taste.—OLIVIA V. SMITH, *Waynesboro, Miss.*

RAISIN PIE

One package of raisins, two cupsful of sugar, one quart of water, two table-spoonfuls of corn starch or flour. Mix flour with sugar, pour into boiling water, add raisins. Let boil five or ten minutes.—MRS. J. A. ST. DIZIER, *Lake Charles, La.*

SQUASH PIE

Split the squash open and scrape out seeds and stringy pulp. Bake with split side up, inside the oven, until tender. Then scrape all the pulp from the shell. To each quart of dry squash add two well-beaten eggs, one cupful of sugar, one table-spoonful of corn starch, one cupful of milk, two table-spoonfuls of butter. Flavor with nutmeg, or any spice you prefer. Bake with one crust. This makes two pies.—MRS. CHAS. G. MEDLIN, *Salisbury, N. C.*

RHUBARB MERINGUE PIE

Two cupsful of stewed rhubarb (canned or fresh); stir into this while boiling, one heaping table-spoonful of corn-starch, mixed with the yolks of two eggs, one cupful of sugar, one table-spoonful of butter, and a generous dash of nutmeg. Have a nice pie crust ready baked, fill with this mixture, cover with a meringue made of the whites of the eggs beaten with two table-spoonfuls of sugar. Place in slow oven and bake a delicate brown. Serve cold.—MRS. E. CEDARHOLM, *Lands' End, Minn.*

CITRON PIE

Peel and slice citron in any quantity desired. Put in agate vessel and stew down until thoroughly tender, removing juice as it cooks out. When done, add the juice and grated rind of one lemon, sweeten to

taste, and stir in a little flour or corn starch to thicken. Put in pans lined with good pie crust and bake. The citron will not brown much, but when crust is done, spread pie with half a cupful of sugar and whites of two eggs, beaten stiff. Put in oven and cook to a delicate brown.—MRS. G. C. STORY, *Ellabell, Ga.*

MOCK MINCE PIE

One cup of grated, raw Irish potato, three-fourths of a cupful of sugar, one-half of a cupful of molasses, one-half of a cupful of vinegar, two teaspoonfuls of cinnamon, a teaspoonful of nutmeg, one cupful of seeded raisins, butter the size of an egg. Bake with an upper crust.—MRS. JAMES WYLY, *Dickson, Tenn.*

MOLASSES PIE

Two eggs, six tablespoonful of vinegar, three tablespoonful of flour, one cupful of molasses; one cupful of sweet milk, one teaspoonful of cinnamon, a half teaspoonful of nutmeg. This makes two pies.—IRENE CROWNOVER, *Bridgeport, Ala.*

MOLASSES PIE

Three eggs, one cupful of sweet milk, one-half cupful of butter, one cupful of sugar, one cupful of molasses. Cream eggs and sugar. Add milk, then molasses, then melted butter, one rounded tablespoonful of corn starch stirred in the sugar. Flavor with a little ginger and cinnamon, and bake in two lower crusts.—ABIGAIL M. HENRY, *Guntersville, Ala.*

CRACKER PIE

One and a half cupsful of chopped raisins, one cupful of sugar, one cupful of molasses, one cupful of warm water, one-half cupful of vinegar, two eggs (well beaten), five crackers (rolled fine). Season to taste with cinnamon, cloves and nutmeg, and bake in rich crusts.—MRS. J. C. McDONALD, *Rockwall, Texas.*

JAM PIE

Three eggs (beat the eggs separately), one-half cupful of jam, one cupful of sugar, one-half cupful of butter, two tablespoonful of flour; add whites last (well beaten). Stir all together. This makes two pies.—MRS. CORA MOORE, *Darden, Tenn.*

JAM PIE

Have pan of paste ready, fill with jam which has been warmed. Bake without upper crust, then spread with the well-beaten whites of two eggs, to which a half cupful of sugar has been added. Set in stove to brown lightly.—MRS. MAMIE CUMMING, *Albany, Ky.*

JELLY PIES

Yolks of four eggs, one cupful of sugar, one-half cupful of butter, one-half cupful of jelly, one-half cupful of sweet milk, one tablespoonful of flour. Beat whites and put on top.—MRS. C. M. LANGFORD, *Lena, Miss.*

SHOO-FLY PIE

One large cupful of black molasses put into dish which will hold three cupsful. Put one teaspoonful of soda into a cup, fill this with boiling water and stir, and then pour immediately over molasses. Add one teaspoonful of ground allspice. Stir. Divide this filling into three pie crusts. Take two cupsful of flour, one cupful of sugar, a half cup-

ful of shortening. Mix these into fine crumbs and divide equally into the three pies. Bake slowly.—MRS. J. N. POTTER, *Hilliard, Fla.*

IRISH POTATO PIE

Two large or four small potatoes, two cupsful of hot water, sugar to suit taste, rind and juice of one lemon, nutmeg. Bake with two crusts.—MRS. EUGENE HENTZ, *Pomaria, S. C.*

TOMATO PIE

Take sound, ripe tomatoes, peel and slice; set on stove where they will heat, but not boil; put one cupful of water and one cupful of sugar in pie pan, butter the size of an egg; set on stove to boil. With a fork lift out tomatoes enough to cover the bottom of pan, then put in baked dumplings. Finish the pie that way, all but a top crust, which should be rolled thin. Bake in quick oven.—MRS. M. E. CHESSER, *Andalusia, Ala.*

BAKED TOMATO PIE

Take a pie pan, put in layer of tomatoes and layer of bread crumbs, then sprinkle sugar and pepper and then more tomatoes and crumbs, and so on, until enough, put sugar and butter on top; cook slowly until brown. It is nice with vegetables or meat.—MRS. W. TURNIPSEED, *Blythewood, S. C.*

GREEN TOMATO PIE

Line a pie dish with rich pastry. Slice into it enough green tomatoes, very thin, to fill it. Sprinkle with a little cinnamon and cloves, two or more tablespoonsful of sugar, and a few drops of lemon juice or vinegar. Bake between two crusts.—MRS. W. D. LOUGHRIDGE, *La-Fayette, Ga.*

GREEN TOMATO PIE

Peel and slice green tomatoes, add four tablespoonsful of vinegar, one of butter, three of sugar, flavor with nutmeg; bake with two crusts slowly; tastes like green apple pie.—MRS. W. G. HERRINGTON, *Hermarville, Miss.*

GREEN TOMATO PIE

Line a baking dish with pie crust. Fill two-thirds full with thin slices of green tomatoes, add two cupsful of milk or water, and one cupful of sugar. Flavor to suit taste with nutmeg. Place on top of the range and cook until tomatoes are done, then cover with top crust and bake in oven until light brown. Serve with or without sauce.—LENA GASKIN, *Newton, Texas.*

PIE FOR DYSPEPTICS

Four tablespoonsful of oatmeal and one pint of water. Let stand a few hours, or till the oats are swelled. Then add two large apples, pared and sliced, a little salt, one cupful of sugar, one tablespoonful of flour. Mix all well together and bake in a buttered pie dish, and you have a most delicious pie.—MRS. H. O. KIRTON, *Rome, Ga.*

OSGOOD PIE

Four eggs, two tablespoonsful of butter, two cupsful of sugar, three tablespoonsful of vinegar, one teaspoonful each of powdered cloves, spice and cinnamon, one cupful of chopped raisins or preserves. Re-

serve whites of eggs for meringue if desired.—MISS MAUDE WOODWARD, *Jonesville, Va.*

PASTRY FOR PIES

Three cupsful of sifted flour, one tablespoonful of sugar, one of salt, one cupful of lard and half cupful of cold water. Stir with a spoon and roll out for pies. This will make crust for three pies. Do not put your hands in it if you want it short and crisp.—MRS. N. B. STONE, *Wewahitchka, Fla.*

SWEET POTATO CUSTARD WITHOUT EGGS

Peel and slice potatoes, cross-wise, and put in steamer with enough water to cook. When done, mash, sweeten and use plenty of butter and sweet milk with just a little flour.—MRS. W. E. BALLARD, *Hanceville, Ala.*

POTATO CUSTARD

Boil sweet potatoes tender. Take six small ones, mash fine; four eggs, one and a half cupsful of sugar, one cupful of butter, one pinch of salt, add sweet milk or cream to make as thin as desired. Bake with one crust. Flavor to suit taste. This is enough to make two custards.—MRS. JOHN BLACKWOOD, *Weir, Miss.*

SWEET POTATO CUSTARD

One pint of milk, three eggs, one-half cupful of sugar. Beat yolks until light, add milk and sugar; press steamed potatoes through a sieve and stir into custard until it is thick. Season with cinnamon and a tablespoonful of butter. Bake in an under crust. Make a meringue of the whites and spread over the top and set in oven until brown. Irish potatoes may be used in same way.—MRS. CARRIE BONDS, *Blevins, Ark.*

GRATED SWEET POTATO CUSTARD

One cupful of grated sweet potato, one quart of sweet milk, one cupful of sugar, three eggs. Flavor with nutmeg. Scald milk and stir in the potato. When cold, add the eggs (well beaten, with sugar mixed), and flavor. Bake in one crust.—MRS. A. H. ROBERTSON, *Griffin, Fla.*

IRISH POTATO CUSTARD

Mash very smoothly a pound of Irish potatoes, cream with them half a pound of butter; beat three eggs with half a pound of sugar; mix well, flavoring with wine and nutmeg. Bake in puff paste, and sprinkle with loaf sugar when done. Excellent either hot or cold.—BERTHA Z. NEASE, *Marlow, Ga.*

IRISH POTATO CUSTARD

To a pint of potatoes that have been rubbed through a colander I add a pint of sweet milk, one and a half cupsful of sugar, a little salt, and the yolks of two eggs. I mix all well together and bake in a crust made with a pint of flour, a tablespoonful of lard, a little salt and cold water, and roll it very thin. When done I put a meringue on top made of the two whites (beaten stiff), and two tablespoonsful of sugar. I flavor the custards with vanilla.—ALICE TAYLOR, *Bolingbroke, Ga.*

MOLASSES CUSTARD

Boil one cupful of molasses until thick, set off and when cool, add the yolks of an egg, one tablespoonful of flour, one-half cupful of cream, one teaspoonful of ground orange peel. Line pie plate with crust, slightly brown, then fill with the ingredients and bake. When done,

beat the white of one egg to a stiff froth, add two tablespoonsful of sugar, spread over top and return to oven and let brown. This makes two custards.—F. O. JONES, *McCall Creek, Miss.*

MOLASSES CUSTARD

Five eggs, a cupful of sugar, a cupful of molasses, a half cupful of butter, a half cupful of flour, one and a half cupsful of sweet milk; flavor with ginger. Bake.—MRS. C. J. GOOLSBY, *Monticello, Ga.*

MOLASSES CUSTARD

Six eggs (yolks), two cupsful of sugar, one and a half cupsful of good molasses, one spoonful of vanilla extract. Mix all together well and put in rich crust made of one part flour and one-half part lard, mixed with water, salt added to flour; beat the whites stiff, add sugar and put on top of pies after they have been cooked. Brown the meringue a golden brown.—*Anonymous.*

MOLASSES CUSTARD

For six custards or pies, take five cupsful of molasses, six eggs, one cupful of butter and two heaping tablespoonsful of flour. Put the molasses in something that will heat quickly and bring to a boil. Cook until it is nearly candy, then add the butter and set off the stove to cool. As soon as it is cool enough not to cook the eggs, add them (well beaten), then the flour, stirring it well together. Bake in one crust.—NETTIE MCPHERSON, *Sardis, La.*

RICE CUSTARD

Two cupsful of cold, boiled rice, softened with very little hot water if lumpy; a lump of butter the size of a walnut, seven eggs, two cupsful of sugar and enough sweet milk to make it thin. Bake in a deep pan until thick. Season with lemon to taste.—BERTHA Z. NEASE, *Marlow, Ga.*

LEMON CUSTARD

Two lemons, grated rind and juice (grate only the outside yellow part), two cupsful of white sugar, yolks of two eggs, and two whole eggs, which reserves two whites for the meringue; mix and add three tablespoonsful of corn starch (or flour may be used), and two cupsful of boiling water, stirring constantly. After boiling until thick, watching carefully to prevent sticking, put in crusts that are already baked, and add the meringue, made by whipping the two whites with three tablespoonsful of sugar. Place in oven and brown slightly.—MRS. J. M. C. MYERS, *LaFayette, Ga.*

LEMON CUSTARD

Yolks of three eggs, one cupful of sugar, one teaspoonful of flour mixed in sugar, one tablespoonful of sweet milk, one-half of a grated lemon, one teaspoonful of butter. Make a nice, rich crust, beat whites for top; use double the amount for two pies and only five eggs.—MRS. E. H. NIVENS, *Rockdale, Texas.*

LEMON CUSTARD

The yolks of eight eggs, one-half pound of butter, three-fourths pound of sugar, two lemons. Grate all the yellow in and then add the juice. Bake in rich paste.—BERTHA Z. NEASE, *Marlow, Ga.*

LEMON CUSTARD

Grate one lemon, rind and all; add two cupsful of hot water, two cups of sugar, yolks of three eggs (beaten well), two tablespoonsful

of corn starch. Divide for two custards. Bake until set, then cover with the beaten whites slightly sweetened. Return to the oven and brown.—MRS. THEO. JOCKISCH, *Greensboro, Ala.*

LEMON CUSTARD

Put into one cupful of cold water, grated peel and juice of one lemon; cream one tablespoonful of butter, one cupful of sugar, two table-spoonsful of flour, yolks of five eggs; add the cup of water and juice; bake in a crust. This will make three small or two large custards. Meringue the whites with three-fourths of a cupful of sugar.—OLIVIA V. SMITH, *Waynesboro, Miss.*

LEMON CUSTARD

Yolks of six eggs, whites of two eggs, two cupsful of sugar, one cupful of butter, two lemons with a little of the rind (grated). Mix well and cook in double boiler until thick enough to spread on crust. Bake the crust before spreading custard on. Whip the whites of four eggs to a stiff froth, then add four tablespoonsful of sugar and a few drops of lemon; spread on top of custard; place in oven and brown lightly. This quantity makes three medium-sized pies.—MRS. J. W. HAWKINS, *Crawford, Ga.*

LEMON CUSTARD

One cupful of sugar, mixed well with one-half cupful of flour; juice of one lemon, yolks of two eggs (beaten light), and one and a half cupsful of boiling water. Cook custard until thick, beating to prevent lumps forming. Fill a baked crust with the custard, cover with a meringue made by beating the whites of two eggs stiff, with a spoonful of sugar, and brown lightly in the oven.—MRS. W. D. LOUGH-RIDGE, *LaFayette, Ga.*

LEMON CUSTARD

Six eggs (less two whites), two cupsful of sugar, one cupful of sweet milk, one-half cupful of flour, pinch of salt, grated rind and juice of three lemons. Sufficient for three custards made with an under-crust. Use more lard or fried meat grease than water by measure, and work into a stiff dough, with flour. Mix first flour and sugar, then the well-beaten eggs; then the milk and a pinch of salt, and lastly, the grated rind and juice of lemons. When the custards are cooked, draw to the front of stove and spread with a meringue made of the reserved whites beaten with six tablespoonsful of sugar. Keep in stove until brown.—MRS. M. A. TAYLOR, *Anderson, Texas.*

MILK CUSTARD WITH RAISINS

Four eggs, two cupsful of sweet milk, one cupful of seeded raisins, four tablespoonsful of sugar (one heaping tablespoonful to each egg), one teaspoonful of vanilla. Beat the eggs well together, add sugar, butter and raisins and then the milk and vanilla. Beat for a minute and pour in a baking pan and bake slowly, as it will whey if left too long in stove. Leave out butter and raisins and you will have a light, nutritious dessert for invalids and children.—MISS ELOISE TISDALE *Chatawa, Miss.*

CREAM CUSTARD

The yellow of three eggs, three teacupsful of milk, three table-spoonsful of flour, rubbed to a smooth paste, with the milk; three heaping tablespoonsful of sugar. Boil to a thick custard; let cook and flavor with lemon. Pour into crusts after the crusts have been baked a few minutes, then set custard in oven and cook till firm and until

thick. Make a meringue of the whites of eggs and spread on custards and brown lightly. This makes two large custards.—MRS. LOTTIE RHODES, *Gibbsland, La.*

COCOANUT CUSTARD

One pint of sweet milk, one egg, one heaping cupful of sugar, a pinch of salt, one teaspoonful of flavoring, two cupsful of grated cocoanut. Beat egg and sugar until light, then add flavoring, milk and cocoanut. Line custard pan with crust, put in mixture and bake.—MRS. EDITH TURNER, *Cowpens, S. C.*

COCOANUT CUSTARD

One cupful of cocoanut, one pint of milk, one-half cupful of sugar, two eggs, one-half of a grated nutmeg. Bake on crusts.—MRS. L. G. TIPTON, *Andalusia, Ala.*

COCOANUT CUSTARD

Take one egg, one cupful of sugar, a lump of butter the size of a walnut, two tablespoonsful of flour, one and a half cupsful of fresh buttermilk, one-third of a teaspoonful of soda, pinch of salt and one small package of shredded cocoanut. This will make two custards.—MISS JANIE HARRINGTON, *Coles Mill, N. C.*

COCOANUT CUSTARD

Grate one cocoanut; a well-beaten egg, two cupsful of sugar, a lump of butter, one cupful of sweet milk, half a cupful of flour, stirred in water; now add the cocoanut and flavor with pineapple.—LOREANNA ALLEN, *Gaston, Ala.*

COCOANUT CUSTARD

Eight eggs, three cupsful of sugar, four tablespoonsful of butter, one grated cocoanut. Beat the yolks, sugar and butter together, add well-beaten whites and grated nut. Mix well, add any flavoring desired. Bake in four pie pans lined with smooth dough.—MRS. J. W. HAMILTON, *Choudrant, La.*

CUP CUSTARD

To four well-beaten eggs add six cupsful of sweet milk, one cupful of sugar; flavor with lemon. Place custard cups in pan of boiling water, put in a moderately-heated oven and bake until custard is set.—MRS. M. J. GASKIN, *Newton, Texas.*

EGG CUSTARD

Six eggs, whites and yolks beaten separately; one cup of sugar, a little flour (about three teaspoonsful), one and a half cupsful of rich, creamy sweet milk; flavor to taste and bake in two crusts.—MRS. R. A. ALLEN, *Lexington, Texas.*

EGG CUSTARD

One cupful of sugar, two cupsful of sweet milk, four eggs, two tablespoonsful of flour, one tablespoonful of butter.—MRS. A. PENN, *Bolton, Miss.*

EGG CUSTARD

First separate the whites and yolks of four eggs; put the yolks in a bowl; then add a cupful of sugar and two tablespoonsful of flour; beat together to keep from lumping; then add one cupful of sweet milk and one tablespoonful of butter. Flavor to suit taste. This will make two

custards. When the custards are a nice brown, beat the whites of four eggs to a stiff froth; then add four tablespoonsful of sugar and spread over the custards; put back in stove and cook until a delicate brown.—LIZZIE JONES, *Springville, Ala.*

EGG CUSTARD

One cupful of sugar, yolks of two eggs, a tablespoonful of butter, a tablespoonful of buttermilk and, last, the whites of the eggs, beaten stiff, and flavor to suit taste.—MRS. O. J. RHYME, *Dallas, N. C.*

EGG CUSTARD

To two eggs add a scant cupful of sugar, a cupful of sweet milk, one-half cupful of butter, one tablespoonful of flour, nutmeg to taste (or whatever flavor liked), beat all thoroughly in a mixing bowl. Place on the stove and stir constantly until it begins to curdle. Have ready two pie tins lined with crust, pour on the batter and bake immediately in a moderate oven.—MRS. F. M. BISHOP, *Holly Springs, Ga.*

EGG CUSTARD

Six eggs, two cupsful of sweet milk, one cupful of sugar, one-half cupful of butter, one teaspoonful of pineapple or some good flavoring. Reserve the whites of four eggs for icing, to which add a little more flavoring. This will make four nice, delicious custards.—MINNIE E. BRAMBLETT, *Cumming, Ga.*

CHESS CUSTARD

For two custards, take three eggs, beat well one and a half cupsful of brown sugar, one-half cupful of butter; beat all together; cook slowly. This is fine.—MRS. F. R. KNIGHT, *Peoples, N. C.*

CHESS CUSTARD

Four eggs, one cupful of butter, one cupful of sugar; flavor to taste. Enough for two custards.—MRS. S. L. HUDSON, *Rusk, Texas.*

CHOCOLATE CUSTARD

One-half cupful of sugar, one cupful of sweet milk, one-fourth cupful of butter, three-fourths cupful of chocolate, two tablespoonsful of corn starch, four eggs (yolks), use whites for meringue. Put butter and sugar on the stove and add grated chocolate, dissolve starch in sweet milk, stir in with the sugar and butter, then add beaten yolks of eggs and one spoonful of vanilla. Let cook a few minutes, stirring constantly. Line a pie pan with good, rich crust, and pour in desired filling; bake, then cover with meringue made of beaten whites of eggs with two tablespoonsful of sugar. Brown.—MINNIE H. FRANCIS, *Ohatchee, Ala.*

CHOCOLATE CUSTARD

Four eggs, two cupsful of sugar, three-fourths cupful of butter, six teaspoonsful of flour or corn starch, two cupsful of sweet milk, six teaspoonsful of chocolate.—MISS SARA HENDERSON, *Griffin, Ga.*

CHESS CUSTARD

Take six eggs, two and a half cupsful of sugar, one cupful of butter; beat eggs separately, take one-half of the whites and a half cupful of sugar and beat stiff. Take the remaining whites, beat well, add to the yolks (well beaten), the remaining two cupsful of sugar, adding butter. Stir all well together, put in crust and bake slowly. Take out of the

oven and put whites on top. Put back and brown. Flavor with nutmeg.—MRS. LENA BRYAN, *Osyka, Miss.*

CLABBER CUSTARD

Beat six eggs light, add one and a half cupsful of sugar, two cupsful of clabber, two tablespoonsful of flour, heaping tablespoonful of butter; flavor with a little grated nutmeg. Pour in greased pan. Cook slowly until firm.—MISS LAURA WARD, *Edwards, Miss.*

CARAMEL CUSTARD

One cupful of butter, one cupful of sugar, one cupful of Damson preserves, five eggs (beaten separately), one tablespoonful of vanilla. Add whites of eggs last. Bake in crust of rich pastry.—MRS. J. E. BROWNLEE, *Brownlee, S. C.*

JEFF DAVIS CUSTARD

Four eggs, beaten separately, one cupful of sugar, one cupful of sweet milk, butter the size of an egg, one teaspoonful of vanilla; cream butter, sugar, milk and the yolks together, adding the flavoring and stiffly-beaten whites last, bake on rich crust; two custards.—MRS. J. J. HOOBLE, *Townley, Ala.*

BUTTERMILK CUSTARD

Take four eggs, one cupful of sugar, one cupful of buttermilk, one tablespoonful of butter and one tablespoonful of flour. Separate eggs; beat the yolks lightly, add the flour; stir well and then add the melted butter, and then the milk; flavor with nutmeg. After mixing this well, fold in the beaten whites. Cook in a nice, rich pastry. This makes two custards.—MRS. C. T. MURPHY, *Union, S. C.*

BUTTERMILK CUSTARD

Yolks of four eggs, one cupful of sugar, three tablespoonsful of flour, two tablespoonsful of butter, one-half teaspoonful of soda, one pint of buttermilk. Make a meringue of the whites of four eggs, four tablespoonsful of sugar, one teaspoonful of baking powder. Beat the whites to a stiff froth, add the sugar, and last, the baking powder; spread on the custard and bake to a delicate brown.—MRS. A. PENN, *Bolton, Miss.*

BUTTERMILK CUSTARD

Seven eggs, two cupsful of sugar, two tablespoonsful of flour, mixed with sugar to prevent lumping; two tablespoonsful of butter, one cupful of buttermilk. Flavor with lemon or vanilla. Reserve the whites of two eggs for the meringue. This makes three custards.—MRS. IVA MITCHELL, *Borom, Ala.*

BUTTERMILK CUSTARD

The well-beaten yolks of five eggs, two cupsful of sugar, one cupful of thick buttermilk, one heaping tablespoonful of flour; mix flour with sugar; add one lump of butter the size of an egg; one teaspoonful of lemon extract. This will make two good custards. Line pans with good rich pie paste. Bake in moderate oven until done. Beat whites of eggs until stiff. Beat in one-half cupful of sugar and spread over top. Return to oven and brown.—MRS. H. A. BELL, *Purdy, Okla.*

BUTTERMILK CUSTARD

Make up dough as for biscuit; roll out thin and line a pie plate with same. Cut up two tablespoonsful of butter and put on the crust.

Sprinkle a half cupful of sugar over the butter, grate a pinch of nutmeg into it, take a teacupful of sweet milk, stir two spoonsful of flour into the milk and pour it over the butter. Set in the stove and bake.—MRS. MINNIE LAMBERT, *Manistee, Ala.*

BUTTERMILK CUSTARD

Two eggs, one cupful of sugar, one pint of buttermilk, butter the size of an egg, three tablespoonsful of flour. Extract to taste.—MRS. W. A. WRIGHT, *Varnell Station, Ga.*

BUTTERMILK CUSTARD

For two custards use three eggs, one cupful of sugar, one and a fourth cupful of buttermilk. Then take two tablespoonsful of buttermilk and the same amount of flour, stir together until perfectly smooth and add to the custard mixture. Then bake in shallow custard pans lined with a crust until custard is firm, which will require only a few minutes.—MRS. C. C. BAKER, *Ozark, Ala.*

BUTTERMILK CUSTARD

One quart of fresh buttermilk, four eggs, two and a half cupful of sugar, butter the size of a walnut, one-half cupful of flour stirred in water, one-half teaspoonful of soda; flavor with nutmeg to taste. This makes five delicious pies.—LOREANNA ALLEN, *Gaston, Ala.*

SYRUP CUSTARD

Beat five eggs thoroughly and add three cupful of good, thick syrup. Stir together, add one tablespoonful of butter, part of a nutmeg, a pinch of allspice and a pinch of cinnamon. Make the pastry very short, roll thin and place in deep pie plates; then pour custard on the crust and bake.—MRS. J. B. WARMACK, *Alachua, Fla.*

SYRUP CUSTARD

For each custard use one-half cupful of syrup, one-third cupful of sweet milk, one tablespoonful of butter, one teaspoonful of flour and one egg. Put syrup and butter on together and let cook until real thick. Beat egg, flour and milk together, and add syrup after it has cooled a little. Put in a pan lined with rich pastry and bake. If the syrup is not very sweet, use one-half cupful of sugar.—MRS. J. R. HOGG, *La-Grange, Ga.*

SYRUP CUSTARD

Four eggs, one cupful of ribbon syrup, one-half cupful of sugar, a lump of butter the size of an egg, nutmeg to taste. Brown the butter, as it adds to the flavor. Add more syrup if you want your custard thicker. This is for two custards.—MRS. S. L. HUDSON, *Rusk, Texas.*

SNOWBALL CUSTARD

Beat whites of three eggs stiff and sweeten to taste. Drop by tablespoonsful into boiling milk, and as they harden on under side turn over. When done put into glass dish. Add the beaten yolks to the boiling milk, sweeten to taste, stir until it thickens, remove from fire and flavor. Pour this custard around the white balls in the glass dish.—MRS. W. P. STRICKLAND, *Shady Grove, Fla.*

TAPIOCA CUSTARD

Soak five tablespoonsful of tapioca in one teacupful of water over night. Place over the fire one quart of milk, let come to boil, then stir in tapioca. Keep stirring until it thickens. Then add beaten yolks of three eggs and one cupful of sugar, and a pinch of salt. If not thick

enough, stir up a little corn-starch or flour and water and add. After removing from the fire, add flavoring. Beat the whites of eggs stiff, then add little sugar and beat again. Spread over top of custard and put in oven to slightly brown.—MRS. F. A. CURRY, *Venice, Fla.*

TRANSPARENT CUSTARD

Five eggs, leaving out the whites of four; one cupful of sugar, one-half cupful of butter. Beat well, then add three tablespoonsful of sweet milk and one teaspoonful of lemon or vanilla extract. Pour this into the custard pans, lined with a very rich crust. While baking, take the four whites and beat thoroughly, and add a scant cupful of sugar, gradually, to this. When custards are done, spread this on and let brown slightly. This will make two custards.—MRS. W. F. MITCHELL, *Slate Spring, Miss.*

TRANSPARENT CUSTARD

Six eggs, two cupsful of sugar, a half cupful of butter, two tablespoonsful of sweet milk; flavor to taste. This makes three custards.—MRS. J. H. McANN, *Jacksboro, Texas.*

CUSTARD

Three eggs, one cupful of sugar; beat together until light; add a cupful of sweet milk, a slice of butter, a half teaspoonful of vanilla, and thicken with a little flour. Have pie pan greased and hot; place a nice thick crust, pour batter in, take a cocoanut, grate very fine, cover the custard with it and let cook.—MRS. F. M. MCGUCKIN, *Sharon, S. C.*

CUSTARD

Three eggs beaten together with six tablespoonsful of sugar, one neaping tablespoonful of flour or corn-starch, a small piece of butter, three cupsful of buttermilk. Flavor to suit taste.—MRS. FLOSSIE CASTLE, *New Hope, Ala.*

CUSTARD

Juice of three oranges, one whole egg and yolk of two eggs, three cupful of sugar, one cupful of sweet milk, one teaspoonful of butter, two tablespoonsful of flour, a half teaspoonful of baking powder. Use white of two eggs for frosting. This is for three custards.—MRS. O. E. MARTIN, *Oxford, Fla.*

APPLE CUSTARD

One heaping pint of apples, mashed fine or rubbed through a colander, one scant pint of sugar, one pint of cold water, two rounded tablespoonsful of flour, yolks of three eggs, lump of butter the size of an egg; flavor with lemon and bake with the crust. Beat the whites of the eggs, stiff, and add three tablespoonsful of sugar. When pies are done, spread on top and set in oven to brown slightly.—MRS. BETTIE BONDS, *Blevins, Ark.*

APPLE CUSTARD

Four tart apples, one cupful of sugar, one cupful of sweet milk, two eggs. Peel, cover and slice the apples in rings. Place in baking dish alternately a layer of apples and one of sugar until all the apples and half the sugar are in the baking dish. Set in hot oven for ten minutes to bake. Then pour over it a custard made of the beaten eggs, sweet milk and the rest of the sugar. Return to the oven and bake until the custard sets.—MRS. S. C. PAYNE, *Tag, Ark.*

APPLE CUSTARD

For two custards, use six or seven large apples. Pare and core, steam until tender, and press through sieve. Add two tablespoonsful

of butter, beaten yolks of three eggs, and one cupful of sugar. Flavor with nutmeg. Turn into pastry-lined pie plates, and bake until set. Beat whites of eggs stiff; add three tablespoonsful of sugar while beating. Spread over custards and set in oven until tinted brown. Serve cold.—MRS. STELLA COLEMAN, *Edison, Ga.*

APPLE CUSTARD

Twelve large apples, grated; one pound of white sugar, a half pound of butter, six eggs, beaten well; one lemon, grate the rind; flavor with nutmeg. Cook with one crust.—MRS. S. A. MCGOUGH, *Townley, Ala.*

GREEN APPLE CUSTARD

Steam the apples and pour them through a colander. Take the yolks of six eggs, a half pound of butter, one teacupful of sugar, beat them well together, then add one pint of apples, and bake in rich pastry. Make a meringue of the whites.—MRS. R. N. LIGHTFOOT.

PEACH CUSTARD

Mash peaches very fine; one cupful of sugar, a half cupful of butter, scant; stir all together, pour in custard pan. Beat whites of two eggs stiff; add a half cupful of sugar slowly, beating all the while. Put this on peaches and bake slightly brown.—MRS. JOHN BLACKWOOD, *Weir, Miss.*

BANANA CUSTARD

Mash four bananas, pour over them one-third cupful of cream and one and a half tablespoonsful of sugar. Cook the custard and beat the white of one egg, then brown.—MRS. T. L. MCDANIEL, *King's Mountain, N. C.*

AUNT JANE'S CUSTARD

One egg, one cupful of sweet milk, three tablespoonsful of sugar, one teaspoonful of butter, one level tablespoonful of flour or corn starch; flavor with any prepared flavoring. This quantity will serve three persons. Break an egg in pan you wish to cook in. Stir in sugar, butter, flour or corn-starch, and flavoring, and lastly, milk. Set in stove; bake in moderate oven. This may be varied by dropping in raisins or currants rolled in flour, cocoanut, etc.—MRS. J. R. GABLE, *Sharpsburg, Ga.*

TARTS

Roll the crust very thin, cut round with biscuit cutter. Then take one-half of these crusts and cut out four holes in each with your thumb; prick with a fork the other half, and after baking, press the two together after having them filled with a little bright jelly.—LOUISE S. BOYCE, *Camp Walton, Fla.*

CHESS TARTS

Make a rich pie crust and line twelve patty tins and fill with the following mixture: One cupful of sugar, two cupsful of English currants, three eggs, one piece of butter, the size of an egg, one pinch of salt. Bake.—MRS. C. L. HEATH, *Loughman, Fla.*

ORANGE TARTS

Peel and pull apart in sections as many oranges as desired. Make a rich pie crust, roll thin and cut in squares. Lay four pieces of orange on a square, sprinkle over them a teaspoonful of sugar and a small piece of butter; put another square over and fasten the edges securely with a fork. Bake slowly in a moderate oven.—AGNES ADAMS, *Auburndale, Fla.*

FRITTERS

APPLE FRITTERS

Pare large, hard apples; core them and cut into thin slices. Boil until done. Make up a stiff dough. Break off a piece of dough a size smaller than a biscuit. Roll out this like dumplings. Place apples, after sweetening, in the dough. Double it back and fry.—MRS. S. M. UPSHAW, *Dexter, Ga.*

PINEAPPLE FRITTERS

Make a batter as for apple fritters, then pare one large pineapple, cut it in slices quarter of an inch thick, cut the slices in halves, dip them into the batter and then fry.—MISS NELLIE RUMLEY, *El Campo, Texas.*

CORN FRITTERS

Grate six ears of corn and mix with one tablespoonful of flour, two eggs, salt and pepper to taste; drop by spoonful in hot lard and fry brown.—MRS. W. DICKERSON, *Lyons, Ga.*

OKRA FRITTERS

To every cupful of cold boiled okra, allow one egg seasoned with pepper and salt; beat well. Drop in spoonful on a hot, greasy griddle.—MRS. A. B. ANDREWS, *Willington, S. C.*

POP-OVERS

For these, one must have iron gem cups, as they retain the heat most nearly perfect. Set them on top of stove while oven is heating, and by the time your pop-overs are ready for the gem irons the oven should be hot. Now for recipe: Two eggs beaten till creamy, add one cupful of milk, a half teaspoonful of salt. In another dish place one cupful of sifted flour and pour the mixture gradually into this, beating until smooth; strain this batter if you wish, then fill the hot oiled cups half full and bake.—MRS. J. H. MILLER, *Fruitdale, Ala.*

PUDDINGS

TAPIOCA PUDDING

One pint of sweet milk, three tablespoonsful of tapioca, three eggs, a half cupful of sugar, a pinch of salt, yolks of eggs, and sugar, beaten together. Put pinch of salt in milk, let come to a boil, stir in the tapioca. Let boil three minutes, then stir in yolks of eggs, and sugar. Boil until a thick cream, take off the fire, stir in the well-beaten whites; add a few raisins; flavor.—MISS SARA HENDERSON, *Griffin, Ga.*

TAPIOCA PUDDING

One quart of sweet milk, one cupful of tapioca, two eggs, four tablespoonsful of sugar, butter half the size of an egg, a little salt, nutmeg to taste. Put a part of the milk upon the tapioca for one hour, beat the eggs and sugar together, mix all, and bake it.—MARY B. ZIT-TRANES, *Marlow, Ga.*

CREAM TAPIOCA PUDDING

Soak three tablespoonsful of tapioca in water overnight. Put the tapioca into a quart of boiling milk and boil one-half hour; beat the yolks of four eggs with a cupful of sugar, add three tablespoonsful of prepared coconut. Stir and boil ten minutes longer; pour into a pudding pan, beat the whites of the four eggs to a stiff froth, stir in three tablespoonsful of sugar. Put this over the top and brown for five minutes.—MISS ANNIE NELSON, *Harbor View, Fla.*

APPLE TAPIOCA

Four apples, two tablespoonsful of tapioca, one quart of water, one-fourth teaspoonful of salt, four tablespoonsful of sugar, one teaspoonful of butter. Wash, pare and core the apples, fill in the centers with two tablespoonsful of sugar, and put a small piece of butter on each apple. Bake in moderate oven until tender. Put the two tablespoonsful of tapioca on in the water, add the salt and balance of sugar. Boil fifteen minutes, pour over the baked apples, and bake in a moderate oven ten minutes. The tapioca can be flavored with vanilla or lemon, or you can dust the top of the dish with a little ground cinnamon.—MISS C. L. HODNETT, *Colfax, La.*

BROWN BETTY

Cut into thin slices several apples; have ready a buttered pudding pan. Put into this a layer of bread crumbs, then a layer of sliced apples; over this sprinkle sugar and so on, alternately, bread, apples, sugar, until pudding pan is full. Let bread crumbs be the top layer. On this put three lumps of butter and set in oven and bake brown. Serve hot with sauce.—MRS. ANNIE McDONALD, *Dry Creek, N. C.*

STEAM PUDDING

One pound of bread crumbs scalded in one quart of sweet milk; add eight eggs, a half pound of butter, two pounds of raisins, a half pound of

citron. Boil three hours in steamer; a half gallon tin bucket will do for a steamer. Butter sauce for pudding: One cupful of butter, two cupful of brown sugar, creamed to the consistency of honey. Serve while pudding is hot.—MRS. H. P. SALLEY, *Antreville, S. C.*

SUET PUDDING

One cupful of suet, chopped fine; one cupful of molasses, a half cupful of sugar, a cupful of sweet milk, three and a half cupful of flour, one cupful of raisins, one teaspoonful of cinnamon, a half teaspoonful of cloves, a pinch of salt and one teaspoonful of soda. Steam three and a half hours.—MRS. NELLIE FULLER.

SUET PUDDING

One and a half pounds of flour, six ounces of beef suet, chopped fine; one-fourth teaspoonful of saleratus, a half pound of raisins. Mix this together with water, as stiff as can be stirred with a spoon. Put into a bag, tie securely, put in a kettle of boiling water; boil one and one-fourth hours. Serve with cream and sugar or with any sauce desired.—MRS. J. L. SMITH, *Webster, Texas.*

RAISIN PUDDING

Take four medium-sized biscuits, crumbled fine. Put in boiling water to soak. Put one cupful of sugar into three eggs well beaten. Stir briskly for two minutes. Add a half cupful of melted butter and a pinch of salt. Mash biscuit with potato masher. Mix all together. Drop in one cupful of raisins (seedless preferred), and bake brown. Pour one pint of sweet cream on pudding. Serve hot.—MRS. JOHN BLACKWOOD, *Weir, Miss.*

RAISIN PUDDING

Pour one quart of boiling water over six or eight soda crackers; when cool, stir in three eggs, a spoonful of melted butter, one teacupful of raisins (floured), sweeten to taste; flavor with vanilla and bake in greased pan until firm.—MRS. D. G. CALDWELL, *Kingsland, Ga.*

RICE PUDDING

One teacupful of rice, one teacupful of sugar, one quart of milk, one teaspoonful of lemon. Bake slowly one and a half hours.—MRS. ROSA CAUGHRAN, *Philadelphia, Miss.*

RICE PUDDING

One cupful of rice, boiled soft in water; add one pint of cold sweet milk, and a piece of butter the size of an egg, the yolks of four eggs, the grated rind of one lemon. Mix and bake a half hour. Beat the whites of four eggs, stir in one pint of sugar, juice of lemon; after the pudding is baked and cooled a little, pour this over and brown. Serve cold.—MRS. H. O. LACY, *Oxford, La.*

SOUTHERN SWEET POTATO PUDDING

Grate one quart of potatoes, add two beaten eggs, one tablespoonful of butter, one cupful of sugar, one cupful of sweet milk, a half teaspoonful of grated nutmeg. Bake one hour.—MRS. J. W. FOWLER.

SWEET POTATO PUDDING

Wash and peel three good-sized potatoes, or enough to make three cupful of potato when grated. Grate on a common grater into a mixing bowl. To three cupful of the raw grated potato, add one well-beaten egg, two cupful of sugar, one teaspoonful of allspice. Mix well

and put into a well-buttered baking pan. Set this into a warm oven, and when it begins to get dark stir with a spoon and set back into oven. Continue this until it has been stirred three or four times, then let bake until the top is a nice brown. It may be served hot, but is better if let stand until cold.—MRS. EMMETT WILLIS, *Boca Grande, Fla.*

SWEET POTATO PUDDING

One pint of sweet potatoes, one and a half pints of rich milk, two tablespoonsful of flour, one cupful of sugar, a half cupful of raisins, one teaspoonful of nutmeg. Beat all together until light and bake in a buttered pan.—MRS. FRANK GEBHART, *Seminole, Ala.*

SWEET POTATO PUDDING

Take five eggs, a half pound of butter, one-fourth pound of sugar; add as much sweet potato as will thicken it, the juice and grated peel of one lemon; beat it very lightly.—JEWEL TAYLOR, *Winnsboro, La.*

SWEET POTATO PUDDING

Pare and grate two large sweet potatoes; cream one cupful of sugar and a half cupful of butter, add the beaten yolks of four eggs, one tablespoonful of ground cinnamon, one teaspoonful of nutmeg, the juice and grated rind of one lemon. Beat the potatoes in by degrees till all are light, then add one quart of sweet milk and the well-beaten whites of four eggs. Bake in a well-greased baking dish. Serve with sweet cream.—MRS. T. N. PEARSON, *Webster, Texas.*

SWEET POTATO PUDDING

Grate potatoes, and to each half gallon of potatoes add three teacupful of sugar, four eggs, one teacupful of sweet milk, one teacupful of butter, two teaspoonsful of spice, one teaspoonful of salt. Put in a well-greased pan, place in the stove. Keep well stirred and bake about one and a half hours until thoroughly done.—MRS. J. W. HAMILTON, *Choudrant, La.*

SWEET POTATO PUDDING

Three large sweet potatoes grated fine, three eggs, one cupful of sugar, or more if desired; small lump of butter: flavor to suit taste, and add a little salt. Bake slowly.—MRS. S. L. HUDSON, *Rusk, Texas.*

SWEET POTATO PUDDING

Take six medium-sized potatoes, peel and grate them well, then add sweet milk to make it into a batter; six eggs, well beaten; one teaspoonful of spice, a dash of salt, and three cupsful of sugar, one cupful of butter; mix well and put into a well-greased pan and bake in a medium-hot oven.—MRS. W. E. HAMILTON, *Parksville, S. C.*

SUNDERLAND PUDDING

Ten eggs, a heaping tablespoonful of flour to every egg, one quart of milk, and a little salt. Cream the eggs and flour together and add milk. Make a bag that will hold about two and a half quarts. Wet bag in boiling water, turn wrong side out and rub good with flour, turn back and pour pudding in; tie well and place in boiling water. Cook two hours. Turn in fifteen minutes, after putting in pot, to prevent sticking. When done, dip bag in bucket of cold water, and turn pudding out. Serve hot with butter sauce.—FANNIE COOKREY, *Lamont, Fla.*

PRUNE PUDDING

One pound of prunes, one cupful of sugar, the whites of four eggs. Stew the prunes, drain off the juice, remove the stones and chop. Beat

the whites, add one cupful of sugar, stir in the chopped prunes, and bake twenty minutes. Serve cold with whipped cream.—MRS. L. C. ALEXANDER, *Greenville, S. C.*

PRUNE PUDDING

Cook one quart of dried prunes till done, seed and mash very fine, add a half cupful of sugar. Beat the whites of seven eggs to a stiff froth and mix sugar and eggs, with one teaspoonful of vanilla flavoring, thoroughly, with prunes; bake in moderate oven five minutes, or till brown. Serve as dessert with whipped cream and cake.—MRS. W. F. HARDY, *Clyde, Texas.*

PRUNE PUDDING

Stew a half pound of prunes, and stone, add one cupful of bread crumbs, one egg, one heaping tablespoonful of butter, and one cupful of sugar. Mash with potato masher, stir in milk, to thin batter, bake in buttered dish for one hour, covered; uncover and brown.—MRS. R. H. HALL, *Webster, Fla.*

PRUNE PUDDING

Wash and cook twenty prunes until tender. Remove seed and chop fine. Then beat the whites of five eggs to a stiff froth. To this, add five scant tablespoonsful of sugar. Then stir in prunes and boil this mixture twenty minutes in double boiler. Serve cold.—MRS. N. B. STONE, *Wawahitchka, Fla.*

QUEEN PUDDING

Three-fourths cupful of sugar, one cupful of grated biscuit crumbs, four eggs, one pint of sweet milk, one tablespoonful of butter, one cupful of dried or fresh apples, well cooked and mashed. Cream the butter and sugar, add the milk, the well-beaten yolks of the four eggs and whites of one, mix thoroughly and pour over the bread crumbs, using either lemon or vanilla flavor. Bake in buttered pudding dish until well set, draw to door of oven and spread the apples over it, which, according to season, may be dried or fresh. Cover this with a meringue made of whipped whites of eggs and three-fourths cupful of sugar. If eaten cold, serve with cream.—LOUISE E. JONES, *Pocahontas, Tenn.*

QUEEN OF PUDDINGS

Yolks of four eggs, a half cupful of sugar, butter size of an egg, one pint of bread crumbs, soaked in a quart of sweet milk. Bake one hour in a moderate oven, spread with jelly or jam. Beat the whites of the eggs to a stiff froth, add one tablespoonful of sugar to each egg, flavor with lemon, spread over jelly and let brown. Flavor pudding with nutmeg or vanilla.—MRS. LUCY M. PERRY, *Byhalia, Miss.*

PLUM PUDDING

Six eggs, one pound of sugar, a half pound of butter, a half pint of sweet milk, a pint of grated biscuit crumbs, a half teaspoonful of soda, a half pint of raisins, a half pint of currants, a half pint of citron, a teaspoonful of mixed spices, one of nutmeg and a tablespoonful of cinnamon. Beat the eggs separately, mix all together, pour into a ten-pound lard bucket, place it in a pot of boiling water and boil four hours. Serve with whipped cream or butter sauce. This size will serve sixteen people bountifully, and is better when warmed over than at first.—MRS. EBNEST F. COCHRAN, *Anderson, S. C.*

PLUM PUDDING

One cupful of finely chopped beef suet, one cupful of grated bread crumbs, one scant cupful of molasses, and one scant cupful of milk. Stir

together one cupful of raisins, one cupful of currants, a little citron, one teaspoonful of salt, one teaspoonful each of cloves, cinnamon, allspice and soda, two scant cupful of flour, or enough to make a stiff batter. Put into a well greased pudding mold or pail and cover closely. Set this pail into a larger kettle, half full of water. Add boiling water as it evaporates, steaming no less than four hours. Put away to ripen. When ready for use, cut off as much as necessary, put in the bucket and steam for one hour. Serve with hard sauce, made as follows: One cupful of sugar, a half cupful of butter; stir together until it creams; flavor with brandy, whiskey or vanilla.—*Anonymous.*

PLUM PUDDING WITHOUT EGGS

One cupful of finely chopped beef suet, two cupful of fine bread crumbs, one cupful of molasses, one cupful of chopped raisins, one cupful of currants, one spoonful of salt, one teaspoonful each of cloves, cinnamon, allspice and soda, one cupful of sweet milk, and flour enough to make a stiff batter. Pour into a well-greased pudding mould, or three-quart pail, cover closely, set pail into a larger kettle, closely covered and half full of boiling water. Add boiling water as it evaporates, steaming not less than four hours. One-half of this recipe is enough for eight persons. It will keep two or three months. Steam one hour and keep closely covered when you wish to warm it.—*MRS. S. B. LARIMORE, Atlanta, Ga.*

PLUM PUDDING

Four eggs, beaten separately, one cupful of sugar, one cupful of molasses, one cupful of milk, a half cupful of butter, two cupful of raisins, two cupful of currants, one cupful of citron, one cupful of candied orange peel, two teaspoonsful of baking powder, and any kind of spices desired. Add flour until stiff as can be beaten. Boil four hours in mold or pudding bag.—*MRS. H. H. KEYS, Ingleside, Texas.*

PEACH OR APPLE PUDDING

One pint of flour, two and a half teaspoonsful of baking powder, a half teaspoonful of salt, one-third cupful of sugar. Roll through a sieve and add three-fourths cupful of milk, one well-beaten egg, and three tablespoonsful of soft cottolene. Spread this in a shallow cake pan that has been greased. Cover the top of the dough with canned fruit, sprinkle two tablespoonsful of sugar over this and bake in a moderately hot oven for half an hour. Serve hot, with sugar and cream, or egg sauce.—*MISS OLIVE PICKETT, Fitzpatrick, Ala.*

PERSIMMON PUDDING

Beat together a half cupful of sugar, butter the size of an egg, and three eggs; then add one cupful of sour milk, one teaspoonful of soda, a little salt and two cupful of persimmons that have been rubbed through a colander; now add three rounded cupful of sifted flour and beat well. Bake in a well-buttered pan in a moderately hot oven. Test with a straw the same as cake to tell when done. Sauce: Beat together one cupful of sugar, a half cupful of butter, and one egg. Set vessel containing sauce in a pan of boiling water and cook, stirring often. A few minutes before taking from fire, stir in one cupful of sweet cream.—*MRS. C. E. PLEAS, Chipley, Fla.*

PERSIMMON PUDDING

Four cupful of grated sweet potato, two cupful of persimmons after they are seeded, two and a half cupful of sugar, four eggs, one cupful of butter, one cupful of flour, two cupful of sweet milk or water. Flavor with nutmeg. Bake in hot oven. Work the persimmons up with

warm water and mash through colander to get the seed and skins out.—MISS JANIE HARRINGTON, *Coles Mill, N. C.*

MOUNTAIN DEW PUDDING

One cupful of sweet milk, one cupful of rolled crackers, a half cupful of sugar, yolks of four eggs, four tablespoonsful of cocoanut, a pinch of salt. Bake one-half hour, then spread with frosting made of whites of four eggs and one cupful of sugar. Flavor with lemon. Set in oven to brown.—MISS MAY WALKER, *Sugar Valley, Ga.*

OATMEAL PUDDING

Three cupsful of water, two cupsful of oatmeal, one cupful of sugar, three eggs, one square of chocolate, one large teaspoonful of baking powder, one teaspoonful of salt. Let the water come nearly to a boil, stir oatmeal in and let boil until done (about twenty minutes); beat three yolks and one white of eggs very lightly together, add a little water or milk (about three tablespoonsful), add sugar, chocolate and eggs, and let cook a few minutes. Move from stove, add baking powder and whip a few seconds, and then set in oven fifteen minutes. Take the two eggs remaining and beat to a stiff froth; add a half cupful of sugar and a pinch of baking powder. Mix well and pile in a careless way on pudding. Set back in oven until a light brown. Serve pudding with sweet cream or milk.—MAUD CROSS, *Gaiter, Fla.*

ORANGE PUDDING

Three oranges, juice of one-half lemon, one pint of milk, one tablespoonful of corn-starch, one cupful of sugar, two eggs, one-fourth teaspoonful of salt. Cut oranges into pieces, half size of nutmeg. Place in a pudding dish, squeeze lemon juice over them, add a half cupful of the sugar, stir and set aside while preparing the rest. Beat the yolks of the eggs, stir in two teaspoonsful of milk, add the same quantity of milk to the corn-starch, and beat the two mixtures together. Heat the rest of the milk, and when boiling, add the egg and corn-starch mixture. Cook for five minutes. Add salt and rest of sugar. Remove from fire, and lay the preparation, one spoonful at a time, upon the oranges in the dish. Beat whites of the eggs stiff, add a tablespoonful of sugar, spread on top of pudding, and brown in stove.—MRS. B. F. WALKER, *Duluth, Ga.*

ORANGE PUDDING

Four large oranges, peeled and cut in small pieces; sprinkle over them one cupful of sugar. Take one pint of sweet milk, let come to a boil. Have yolks of three eggs beaten; three tablespoonsful of corn-starch dissolved in a little milk. Add egg yolks to this, also pinch of salt. Stir this into the boiling milk. Cook ten minutes, cool and pour over the oranges. Have the whites beaten very stiff with two tablespoonsful of sugar. Place on top of pudding, and set in oven to brown. Serve very cold.—MRS. E. E. HEIBNER, *Yellow Pine, Ala.*

LEMON PUDDING

Put on stove in double boiler one quart of rich sweet milk. When at the boiling point add a mixture made of four well-beaten eggs, one cupful of white sugar, a half cupful of flour, rubbed smooth with milk or water, two teaspoonsful of lemon extract, and one tablespoonful of butter. It is best when cold.—MRS. J. F. SIGMON, *Weirsdale, Fla.*

LEMON PUDDING

The juice and grated rind of one lemon, one cupful of sugar, yolks of two eggs, three tablespoonsful of flour, a pint of rich milk; mix to a

smooth paste. Add the juice and rind of the lemon, the sugar and yolks well beaten, and the rest of the milk. Line the pan with paste, one-fourth of an inch thick; pour in the custard and bake. Beat the whites to a stiff froth, add two tablespoonsful of sugar, and brown. Serve with cream or whipped cream.—MISS MAGGIE SQUIRES, *Sicily Island, La.*

FROSTED LEMON PUDDING

Take a pint of bread or cake crumbs, a quart of milk, the juice and grated peel of a lemon, yolks of three eggs, and sweeten to taste. When baked, cover with jelly, make a frosting of the whites of the eggs and sugar, pour over the top, and set in the oven a few minutes to brown.—CECIL RUST, *Pelican, La.*

FROSTED LEMON PUDDING

Take a pint of bread or cake crumbs, one quart of sweet milk, the juice of two lemons, the yolks of three eggs; then sweeten to taste. Bake in quick oven. When baked make a frosting of the whites of the eggs and sugar and pour over the top and put in the oven and brown.—MARY HAGAR, *Bear, La.*

APPLE PUDDING

Stew one quart of sun-dried apples until very soft. Let the water boil nearly all away. Sweeten to taste. Beat the yolks of two eggs to a cream and mix it with the apples. Place in a shallow dish and frost with hard beaten whites of two eggs, with a half cupful of sugar stirred in. Place in oven two or three minutes. Serve cold with warm, crisp biscuits.—LEONA PACE, *Daleville, Miss.*

APPLE PUDDING

Stew eight or ten apples, according to size, and mash through a sieve. Put them in a saucepan with a tablespoonful of butter and cupful of sugar. Set on fire for five minutes, then take off, and let cool. Beat five eggs well, then beat eggs and apples well together. Place the mixture in a buttered pan. Place this in another pan of hot water, and put into oven and bake half hour. When it is firm, turn out on dish and serve with whipped cream.—MRS. J. A. GARRICK, *Dickinson, Ala.*

APPLE PUDDING

One quart of milk, three teaspoonsful of baking powder, three eggs, two teaspoonsful of melted butter, enough flour to make a griddle cake batter. Fill the pan half full of sliced apples. Pour the batter over them. Bake two hours. Eat with sweet sauce.—NABE JONES, *New Lexington, Ala.*

BAKED PUDDING

Take a quart of fruit of any kind, stewed peaches and pears are good. Make pastry as for pies, with plenty of lard. Roll in circles. Put one or two spoonsful of fruit in center, a big drop of butter, sugar to sweeten, and roll edges over; press together. Put rolls in pan, place a little butter and water over them and put in stove to bake. Serve with butter sauce.—FANNIE COOKREY, *Lamont, Fla.*

CHOCOLATE PUDDING

Stir four tablespoonsful of grated chocolate into a quart of boiling milk. When it is beaten smooth, add the yolks of five eggs and two tablespoonsful of corn-starch dissolved in a little milk. Then add one cupful of sugar; stir until it thickens and flavor with vanilla. Pour into a pudding dish and bake until well set. Beat the whites of five

eggs very light, add five tablespoonsful of sugar and spread over the top. Bake a delicate brown.—MRS. J. W. ABERCROMBIE, *Douglasville, Ga.*

CHOCOLATE PUDDING

One egg, a half teacupful of butter, one teacupful of sugar, one and a half teacupsful of flour, a teacupful of buttermilk, one teaspoonful of soda, two tablespoonsful of chocolate, one teaspoonful of allspice, one teaspoonful of cinnamon.—MRS. CHAS. CALLAHAM, *Pisgah, Ala.*

COCOANUT PUDDING

Take two teacupsful of grated cocoanut, two teacupsful of sugar, one teacupful of sweet cream, one-third cupful of butter, the yolks of six well-beaten eggs; then stir for a few minutes, put into a buttered pan, and bake a light brown. Beat the whites of eggs until dry; add one cupful of granulated sugar, flavor with lemon, mix together, spread over the pudding, set in stove, bake a light brown. Serve with biscuit while warm.—MRS. L. E. HAWKINS, *Lingle, Miss.*

COCOANUT PUDDING

One pint of sweet milk, a half cupful of sugar, yolks of two eggs, a half cupful of grated cocoanut, a half cupful of crackers, rolled fine, one teaspoonful of lemon extract; bake half an hour. Frosting: Whites of two eggs, one-fourth cupful of sugar; put in stove and brown slightly.—MRS. F. R. KNIGHT, *Peoples, N. C.*

COCOANUT PUDDING

To one large cocoanut, grated, add the whites of eight eggs, one-fourth of a pound of sugar, one-fourth of a pound of butter, two tablespoonsful of rose water. Bake it in a paste.—RUBY TAYLOR, *Winnsboro, La.*

DELMONICO PUDDING

One quart of sweet milk, four eggs, a half teacupful of sugar, one heaping tablespoonful of corn-starch. Put milk on to boil. Beat the yolks of eggs light, and add sugar. Stir corn-starch into a half cupful of milk. Add all to the boiling milk and stir constantly until thick. Flavor to taste. Beat the whites of eggs stiffly and add a half teacupful of sugar. Spread on the pudding and brown in the oven. Serve cold.—MRS. J. A. FRAZIER, *Hendersonville, N. C.*

CARROT PUDDING

A cupful of grated raw carrots, one cupful of grated raw potatoes, a half cupful of seeded raisins, a half cupful of currants, a half teaspoonful of ground cloves, a half teaspoonful of ground nutmeg, one teaspoonful of cinnamon, one teaspoonful of soda stirred into grated potatoes, five tablespoonsful of flour, five tablespoonsful of brown sugar, two tablespoonsful of butter; flour fruit well. Sauce: Two cupsful of powdered sugar, two eggs, beaten, butter the size of an egg; beat until smooth and flavor with sherry, or anything one likes best.—MRS. E. Y. DIETERICH, *Sanford, Fla.*

CARAMEL PUDDING

One quart of fresh milk, one cupful of brown sugar, four tablespoonsful of flour mixed with water, four eggs, vanilla to taste. Heat milk in a stewpan and brown the sugar in a skillet at the same time. When the milk gets to the boiling point and the sugar is dark in color, mix them together. When well mixed, add flour and water to thicken, then remove from the fire. Beat the yolks of the eggs and add to above when it cools a little. Bake until thick and cover with meringue made

from the whites. Brown quickly and serve hot or cold, with whipped cream.—MRS. H. J. ROGERS, JR., *Rockingham, N. C.*

CARAMEL PUDDING

Heat one pint of milk to the boiling point; melt a half cupful of sugar; when melted, add a half cupful of water. Allow the mixture to boil for a minute, then add to the milk. Take from the fire and let cool a little. Beat four eggs, without separating, with a half cupful of sugar and one spoonful of vanilla. Add the milk, placing the mixture in baking dish. Set dish in pan of boiling water. Bake until jelly-like.—MISS SUE B. SOMERVILLE, *Aliceville, Ala.*

DATE PUDDING

One cupful of chopped dates, one cupful of chopped English walnuts, three eggs, one cupful of sugar, two tablespoonsful of flour, two teaspoonsful of baking powder. Bake in a slow oven twenty-five minutes. It is almost as good as candy.—MRS. H. Y. DIETEBICH, *Sanford, Fla.*

FRUIT PUDDING

One cupful of canned fruit, one cupful of water, one tablespoonful of corn-starch for each cupful of the above. Cook in a double boiler. Put in molds, and when cold serve with whipped cream flavored with vanilla.—EMMA AKERS, *Hilliard, Fla.*

DRIED FRUIT PUDDING

Make an ordinary biscuit dough. Have prepared some well-cooked fruit, apples and prunes, half and half, or peaches, sweetened and flavored with cinnamon and allspice. Roll the dough just the length of the bread pan, and not too thin. Spread the fruit on this, roll and put in pan. Have cooking sauce made of a quart of water into which a tablespoonful of flour has been combined with a scant cupful of sugar, or a good tablespoonful of butter or cottolene. Bake in a hot oven half an hour.—MRS. A. P. CUBBY, *Miami, Fla.*

GINGER PUDDING

Four cupsful of flour, one cupful of sugar, one cupful of molasses, one cupful of butter, three-fourths of a cupful of buttermilk, five eggs, two teaspoonsful of soda, one-fourth cupful of ginger.—MRS. J. A. FRAZIER, *Hendersonville, N. C.*

GINGER PUDDING

One cupful of molasses, butter the size of an egg, one teaspoonful each of ginger and cinnamon. Mix well, add one egg, a half cupful of buttermilk, beat in two cupsful of flour, one teaspoonful of soda; beat until smooth; dissolve soda in the buttermilk; bake slowly in a moderate oven. Serve hot with sauce.—MRS. LUCY M. PERRY, *Byhalia, Miss.*

GRAHAM PUDDING

Sift one and a half cupsful of graham flour to make it light, add one cupful of sweet milk, one cupful of currants or raisins, a half teaspoonful of salt, a half cupful of molasses, a half teaspoonful of soda; steam three hours.—MRS. E. B. HOLLAND, *Pecan, Miss.*

INDIAN MEAL PUDDING

Pour a pint of scalding milk on a cupful of coarse Indian meal; add two beaten eggs, two-thirds of a cupful of dark molasses, salt and cinnamon to taste; add one pint of cold milk and bake two hours, stirring several times to make it whey. Make a sauce of one cupful of powdered

sugar and a half cupful of butter, beaten to a cream. Flavor with nutmeg or wine.—MRS. J. W. THOMPSON, *Pisgah, Ala.*

INDIAN MEAL PUDDING

One cupful of lard and one cupful of syrup (mixed), one cupful of hot water, two teaspoonsful of soda in the hot water and stirred in the syrup, three and a half cupsful of flour, sifted in slowly and well beaten. Add cooked grapes, rolled in flour, and any flavor liked. Grapes may be left out, if desired.—MRS. F. D. TALBERT, *Ruston, La.*

JAM PUDDING

One cupful of sugar, three-fourths cupful of butter, one cupful of jam, two cupsful of flour, four eggs, a half cupful of sweet milk, one teaspoonful of soda, a half cupful of sour milk; flavor with cinnamon and nutmeg. Cream butter and sugar, then add yolks of eggs, sweet milk and jam; dissolve soda in sour milk, add spices and flour. Grease a deep pie pan and pour in the above and bake; then cover with meringue, and brown. Serve with a sauce made of one and a half cupful of sugar, a half cupful of butter, one egg; cream thoroughly, adding a teaspoonful of vanilla.—MRS. S. A. WILLIAMS, *Ohatchee, Ala.*

TRANSPARENT PUDDING

Beat eight eggs, very light, add a half pound of sugar, the same of fresh butter, add half of a nutmeg, grated. Put a puff paste in a shallow pan, pour in the ingredients, sift sugar over it, and bake one-half hour in a moderate oven. Serve hot.—MISS LAUBE PICKETT, *Fitzpatrick, Ala.*

BUCKEYE PUDDING

Yolks of two eggs, one and a fourth cupsful of flour, one teaspoonful of chocolate, one cupful of raisins, a half cupful of warm water, one teaspoonful of soda, a half cupful of baking powder. Steam in greased mold one hour. Take from the mold with fork and place on warm dessert plates, on which it is served with butter and sugar sauce, to which the beaten whites of the two eggs have been added.—ABIGAIL M. HENRY, *Guntersville, Ala.*

BUCKEYE PUDDING

One cupful of seeded raisins, one and a half cupsful of molasses, one cupful of warm water, two and a half cupsful of flour, dessertspoonful of soda, yolks of two eggs; dissolve soda in water, steam two hours. Sauce for pudding: Cream one cupful of sugar, a half cupful of butter, with one tablespoonful of warm water. Beat the whites of two eggs to a stiff froth, and beat all together.—MRS. A. M. PALMER, *Grand Bay, Ala.*

CAKE PUDDING

Take a thin layer cake, or if you use a thick cake, slice it in about one-inch thick slices; put a layer of the cake in a buttered mold, then a layer of cocoanut, more cake and cocoanut until you have as much as wished, then pour in a custard made of the yolks of three eggs, one pint of rich milk, a half cupful of sugar, one-fourth teaspoonful of vanilla extract; cook until done. Beat the whites of three eggs perfectly stiff, and add six tablespoonsful of sugar. Spread a layer of cocoanut on the pudding, then spread the white of the eggs on, and let it brown in the stove just a bit.—MRS. S. L. PHILLIPS, *Fairburn, Ga.*

BREAD PUDDING

Two cupsful of grated bread crumbs, three eggs, sugar to taste. Add sweet milk enough to make very thin, flavor with nutmeg. A little lemon

extract and some butter make this nicer. Save the whites of two eggs, beat to a stiff froth, add two tablespoonsful of sugar, and when pudding is done, spread on top and brown.—MISS NORMA DAVIS, *North, S. C.*

BREAD PUDDING

Two cupsful of bread crumbs, fine as meal, two tablespoonsful of sugar, two tablespoonsful of melted butter, poured over the bread crumbs; two eggs, well beaten; one cupful of raisins, a half teaspoonful of nutmeg or allspice, two cupsful of milk. If milk is sour, put in one-fourth teaspoonful of soda; if milk is sweet, put in a half teaspoonful of baking powder; scant one-half cupful of flour. Put in mold and steam one hour or more:—MISS MARGUERITE SHAVER, *Fort Meade, Fla.*

BREAD PUDDING

Grease a deep pie pan and crumble nearly full of bread; make a rich custard as follows: Three cupsful of sweet milk, one and a half cupsful of sugar, four eggs, a half cupful of butter, flavor as liked. Mix well and pour over crumbs. This should more than cover them; do not stir; let stand twenty or thirty minutes. Bake in moderately hot oven till brown.—MRS. W. E. BALLARD, *Hanceville, Ala.*

BREAD AND APPLE PUDDING

Butter an earthen baking dish, put a layer of chopped apples (juicy, sour ones preferred), at the bottom, sprinkle with sugar, cinnamon, and a few bits of butter; cover with fine bread crumbs. Proceed in this manner until the dish is full, having a layer of bread crumbs on the top. Cover closely and bake about three-fourths of an hour, then remove cover and allow to become a nice brown. To be eaten warm, with a hard sauce of butter and sugar, or a sweet liquid sauce.—MISS ETHEL PATE, *Ashville, Ala.*

BREAD AND BUTTER PUDDING

Take a deep baking pan and fit into it enough sliced bread for two layers. This gives the right amount of bread to cut. Turn out and toast each piece brown on both sides and butter generously while hot and lay back in pan, having the top layer at different angles to the lower. Prepare a custard of one quart of scalded milk, one cupful of sugar, three eggs, with a scant tablespoonful of flour blended. Some additional butter may be added or one-half cottolene. Pour over the bread. Flavor with vanilla or lemon just before putting in oven, and sprinkle sugar over the whole. Bake slowly.—MRS. A. P. CURRY, *Miami, Fla.*

BAKE-WELL PUDDING

Make rich pie crust in usual way and line two pie plates. Into a pan empty one quart of quince preserves (apple will do if you have no quince), and chop fine. In another vessel, beat five eggs, leaving out whites of three, with six ounces of sugar, one cupful of butter, and one teaspoonful of vanilla. Now put layer of preserves on each crust and cover them with beaten eggs. Place in stove and cook until set, and then put on the meringue, made out of whites, beaten stiff, with four tablespoonsful of sugar. Put back in stove until rich brown.—MRS. W. H. WINTERS, *Union Church, Miss.*

BISCUIT PUDDING

Take six biscuits, cut in halves, put in pudding pan, pour one cupful of boiling water over them. Set in stove until hot through. Put in one cupful of sugar, two cupsful of sweet milk, two tablespoonsful of butter, and a half teaspoonful of ground cinnamon. Bake light brown and

serve at once. This far surpasses the old-time bread pudding and is quickly made.—MRS. J. EDNA WHITE, *Kempner, Texas.*

BLACKBERRY PUDDING

Cut up some cold biscuits, pour enough of hot water over them to dissolve them; beat the yolks of two eggs, stir in enough sugar to thicken the yolks, pour a cupful of milk and a slice of butter over the biscuits, and brown. Sweeten the berries, spread them over the browned pudding and let them come to a boil. Beat the white of the eggs, spread over it and brown.—MRS. T. L. McDANIEL, *King's Mountain, N. C.*

DELICIOUS PUDDING

Mix two tablespoonsful of corn-starch in one pint of cold sweet milk; stir until it boils. When cool, stir in six eggs, whites and yolks, beaten separately, and one cupful of sugar. Put in pudding dish and place in pan of water. Bake one and one-half hours. Sauce for pudding: One cupful of sugar, a half cupful of butter, one egg, one glass of wine. Rub sugar and butter to a cream; add egg and half of wine; put the dish in boiling water and stir ten minutes; add rest of the wine and serve.—MISS SUE B. SOMERVILLE, *Aliceville, Ala.*

PUDDING

Whites of six eggs, well beaten, one cupful of sugar, a half cupful of seeded raisins, chopped fine, a half cupful of nuts, chopped fine; soak the raisins over night in wine before making the dessert. About half an hour before dinner, beat the eggs to a stiff froth, put in the sugar, drain the wine from the raisins and stir them in, throwing the wine away; then add the nuts. Set in the stove and bake a delicate brown for a few moments. Serve with whipped cream, flavored with sherry.—MISS MAY E. SALLEY, *Salley, S. C.*

PUDDING

Three eggs, one cupful of sugar, a half cupful of butter, a half cupful of flour, a cupful of jam or preserves, one teaspoonful of soda in three teaspoonsful of sour milk; cinnamon and nutmeg to taste. Beat yolks light, add sugar and butter, then sour milk and soda, creaming together. Add jam and flour, beating whites to a stiff froth and adding last. Bake slowly in pudding pan in oven. It is to be served cold with whipped or plain cream.—MRS. WM. LEA, *Selmer, Tenn.*

PUDDING

Two eggs well beaten, add a half cupful of sugar, tablespoonful of lard and one of butter, a cupful of buttermilk, with teaspoonful of soda dissolved in milk. Half a cupful of good syrup, two and a half cupsful of flour, a half teaspoonful of spice, and a pinch of ginger. Cook in a moderate oven. You may add a cupful of preserves, or stewed fruit can be used the same way. Serve this pudding with a sauce of sweet milk and sugar.—MISS MAGGIE L. HENDRICK, *Roberta, Ga.*

PUDDING

Soak one pint of fine white bread crumbs in one quart of milk for fifteen minutes. Beat together until light the yolks of five eggs and a half pint of sugar; stir in a tablespoonful of softened butter, add just a bit of grated rind of lemon, two tablespoonsful of lemon juice and a teaspoonful of vanilla. Add this to the milk and bread, mix, and add a half pint of cocoanut. Bake in the pudding dish until the custard is set in the middle. Beat the whites of eggs to a stiff froth, add five tablespoonsful of powdered sugar, beat until white and fine. When the pud-

ding is done, cover thickly with cocoanut, heap over the meringue, dust thickly with powdered sugar, put back in oven and brown. Serve cold.—AMY E. SPARE, *Cantonment, Fla.*

PUDDING

Six cold biscuits run through food chopper, moisten with sweet milk, add three well-beaten eggs, piece of butter size of walnut, one cupful of sugar, one teaspoonful of baking powder; bake until light brown, spread over top a layer of jelly one inch thick. Serve with lemon sauce.—MRS. J. D. PORTER, *Senatobia, Miss.*

PUDDING

Take three eggs and one cupful of sugar, beat together well, and add one cupful of sweet milk, one of butter, one teaspoonful of baking powder or soda. Add two cupsful of flour, beat all together well, pour in a deep, hot pan, and cook very slowly. Sauce: One cupful of sugar and enough water to moisten; let it boil a little, take it from stove, flavor with vanilla. In serving, cut a slice, place in a dessert dish, pour the sauce over until very juicy, and place at each plate.—MRS. F. M. MCGUCKIN, *Sharon, S. C.*

DANDY PUDDING

Yolks of five eggs, beaten, four tablespoonsful of corn starch, five tablespoonsful of sugar, a pinch of salt, lemon to flavor, one quart of sweet milk. Boil till it thickens, in a double boiler; pour into dish and spread over it a meringue made of the whites of the five eggs, with enough sugar to sweeten it nicely, and a few drops of lemon extract beaten into it. Set in hot oven until the meringue is slightly brown. To be eaten cold.—MRS. L. D. BALDWIN, *Denaud, Fla.*

PRUNE WHIP

Beat the whites of three eggs to a stiff froth, with a pinch of salt; flavor with vanilla, sprinkle a salt spoonful of cream of tartar over the top and fold in three teaspoonsful of sugar. Stone six or eight prunes which have been cooked tender and sweetened. Drain and chop fine, carefully fold in prunes and turn into baking dish, which should be set in a pan of warm water. Bake in slow oven. Serve hot with cream.—MISS MAUDE WOODWARD, *Jonesville, Va.*

PRUNE WHIP

One pound of stewed prunes, whites of four eggs, one cupful of sugar. After prunes are stewed, drain off juice, remove stones and chop. Beat eggs stiff, add sugar, then stir in prunes. Bake twenty minutes. Serve cold with whipped cream, flavoring with wine.—MRS. L. H. WALKER, *Madison, Ga.*

ORANGE SOUFFLE

Take stale sponge cake and about six oranges. Peel oranges, slice them, and get out seed; have ready a large glass bowl, put in layer of cake (sliced thin), then layer of oranges; sprinkle with sugar; repeat until bowl is nearly full. Over this pour one quart of rich boiled custard. Let stand one hour or longer before serving. Have custard cold before pouring over cake. Other fruit or berries can be substituted.—MRS. NELLIE CRAIG BRADSHAW, *Fairmount, Tenn.*

COBBLER

Two quarts of berries or peaches, one quart of flour, two cupsful of sweet milk, one large tablespoonful of lard, one teaspoonful of baking powder, one teaspoonful of salt. Sift flour and baking powder, salt,

work in lard, mix with milk to soft dough. Roll rather thin and cut in strips four by six inches; line the sides of pan or baking dish, put in a layer of fruit, sweeten, dust flour over it and small bits of butter about, cover with strips of dough, add another layer of fruit in same manner as first, and cover; add boiling water until dish is half-full; bake in slow oven three-quarters of an hour; serve in its own juice or with sauce prepared as follows: Mix tablespoonful of flour in a cupful of sugar, pour over it a pint of boiling water, let boil up, flavor to taste.—MRS. MARY B. DAVIS, *Lake Charles, La.*

CARAMELED SWEET POTATOES

Pare enough sweet potatoes to fill a half gallon measure; if large, cut strips about two inches thick. Put into saucepan, add one pint of boiling water, one cupful of brown sugar, and a half cupful of butter. Boil until tender and the dressing is thick and like syrup.—MRS. T. S. HOWARD, *Childress, Va.*

POTATO PONE

Peel a half dozen sweet potatoes, cut in small pieces and run through a food chopper; add to this a half teaspoonful of salt, one tablespoonful of pulverized cloves, a half teaspoonful of nutmeg, one tablespoonful of lard or butter, two teacupful of molasses, water enough to make it as thin as fritter batter. Beat well. Place in a hot oven and stir frequently until done.—LENA GASKIN, *Newton, Texas.*

CREAM SAUCE FOR PLUM PUDDING

Cream together one cupful of sugar, a half cupful of butter, add yolks of four eggs, stir into this one teaspoonful of vanilla, a pinch of salt, one large cupful of hot cream. Beat well, put into a saucepan over the fire and stir to the consistency of cream, but do not boil.—MRS. S. B. LARIMORE, *Atlanta, Ga.*

PUDDING SAUCE

Cook together a half cupful of butter, one cupful of sugar, one well-beaten egg, the juice and grated rind of one lemon, a half cupful of boiling water. Cook until thick. Use hot or cold.—MRS. NELLIE FULLER.

PUDDING SAUCE

One cupful of sugar, a half cupful of butter, a half cupful of water. Let come to a boil and thicken with a half tablespoonful of corn-starch or flour dissolved in water, and one tablespoonful of vinegar; one tablespoonful of vanilla to be added just before taking up.—MISS MARGUERITE SHAVER, *Fort Meade, Fla.*

GUAVA SAUCE

One cupful of strained guava pulp, a half cupful of sugar, one tablespoonful of corn-starch or flour. Boil pulp and sugar, adding thickening, two minutes. This can also be made with pineapple or grapefruit, and is excellent on cottage pudding.—MRS. P. H. ROEFS, *Gainesville, Fla.*

STRAWBERRY SHORT CAKE

One pint of flour, a half teaspoonful of salt, three tablespoonsful of sugar, two of lard, two of butter, a half teaspoonful of soda, one teaspoonful of baking powder. Mix into a stiff dough with buttermilk; divide in half, roll thin and bake on two griddles. When done, spread butter over the top of each cake and prop against a cup to cool. Cap and split a quart of berries, spread over them a large cupful of sugar, put away for several hours. When ready to serve, spread half the berries on one cake, place the other cake on top and spread the rest of the berries

over it. This will serve twelve persons. We prefer plain cream with it, but if cream is scarce, whip it and spread it over the cake before serving.—MRS. ERNEST F. COCHRAN, *Anderson, S. C.*

STRAWBERRY SHORT CAKE

One cupful of powdered sugar, one tablespoonful of butter rubbed into sugar, three eggs, one cupful of flour, two even teaspoonsful of baking powder, two tablespoonsful of cream; bake in three jelly-cake tins; when cold lay between the cakes nearly one quart of ripe strawberries.—MRS. A. J. KOHN, *Wade, Fla.*

ORANGE SHORT CAKE

Sift together two cupsful of flour, one teaspoonful of baking powder, and one-half teaspoonful of salt. Mix with a cupful of rich cream, and roll out into two sheets. Brush over one layer with melted butter; lay the other on top and bake a delicate brown. Peel the oranges, being very careful to remove every seed. Chop fine and sweeten generously. Divide the cake, put a layer of the orange filling in the middles, replace the top, and cover with the filling. Over all spread a meringue made from the stiffly whipped whites of two eggs and two tablespoonsful of sugar. Six oranges will be required.—LULA HOWARD, *Canton, Ga.*

PEACH SHORT CAKE

Make a dough a little shorter than biscuit dough. Bake in hoe-cake style to a crisp brown. When done, slice through and butter well; then cut so as to have four layers. Have ready some canned peaches that have been cooked and sweetened to taste. Put a layer of the hoe-cake in a flat dish, cover with the peaches, lay on this another slice of hoe-cake and cover with peaches until you have covered the four pieces of hoe-cake. Pour the remaining peaches and juice over this and serve at once.—MRS. C. T. MURPHY, *Union, S. C.*

PEACH SHORT CAKE

Two heaping teaspoonsful of baking powder sifted into one quart of flour, a half teacupful of butter, two tablespoonsful of sugar, a little salt, and enough sweet milk, or water, to make a soft dough; roll out almost as thin as pie crust. Place one layer in baking pan, and spread with a little butter, upon which sprinkle some flour, then add another layer of crust, and spread as before, and so on, until crust is all used. This makes four layers in a pan fourteen inches by seven. Bake about fifteen minutes, and turn out upside-down. Take the crusts and spread with peaches sweetened with sugar to taste. Place layer upon layer, treating each in the same manner. When done you will have a delicious cake to be served with sugar and cream. The secret of having light dough is to handle as little and quickly as possible. Short cake is delicious served with charlotte russe or whipped cream. Strawberry and raspberry short cake may be made in the same manner.—MISS ROSA FERRELL, *Durham, N. C.*

FIG SHORT CAKE

Make light biscuit dough, and bake in a hoe-cake. Peel and boil until in pieces, one cupful of figs. Add one cupful of sugar, one tablespoonful of butter and one teaspoonful of flavoring. Split hoe-cake in half, place mixture between; slice and serve.—MISS NETTIE ETHEREDGE, *Sweetwater, Ala.*

DUMPLINGS

APPLE DUMPLINGS

Place four pared and cored tart apples in cooker, cover with a rich biscuit dough and steam twenty minutes. Serve with cream, sugar and nutmeg as sauce.—MRS. CHAS. A. LINDEY, *Whistler, Ala.*

APPLE DUMPLINGS

Pare and quarter enough good cooking apples to cover well the bottom of a granite pan; size of pan depends on number to be served. Make a batter as for pancakes, using buttermilk, flour, salt and soda. Mix batter a trifle thicker than desired before adding soda, as the lumps can be more easily beaten out, and the addition of soda dissolved in a little water thins it. Pour this batter over the apples in pan having enough to cover the apples nicely. Bake, and serve hot with cream and sugar.—MRS. J. H. MILLER, *Fruitdale, Ala.*

APPLE DUMPLINGS

Peel and pare six apples; make a dough as for biscuit, roll thin; lay a small plate or saucer on the dough and cut around with a sharp knife. Fill your rounds with apples, leaving enough dough to lap nicely. If apples are mellow, add one teaspoonful of sugar; if they are acid, add two. Put them in a deep pie pan and bake a nice brown. Take butter the size of an egg and rub over them, then sprinkle on one teacupful of sugar, pour one teacupful of sweet milk over them while hot, and let boil over them. This will make them juicy.—MRS. H. J. GRAULLEE, *Dora, Ala.*

APPLE DUMPLINGS

Peel six medium-sized apples, cut in small dice pieces, make a dough as for biscuits, only use more lard (butter is better), roll real thin, cut in rounds (by laying a saucer on the dough and cutting around with a knife); in each round put two or three tablespoonsful of the apples, and two teaspoonsful of sugar, fasten the edges of the dough together on top and in the center of each dumpling put a half teaspoonful of butter. Place all in good-sized granite pan, sprinkle one cupful of sugar and a little nutmeg over the whole; cover with boiling water and bake in moderate oven thirty minutes. Serve with the following sauce: One cupful of sugar, one egg, one tablespoonful of butter, one tablespoonful of corn-starch (or flour), mixed, add boiling water and cook until it begins to thicken; flavor with grated nutmeg.—MRS. H. A. WOODRUFF, *Century, Fla.*

OLD-FASHIONED APPLE DUMPLINGS

One quart of flour, a half teaspoonful of soda, salt, two tablespoonsful of lard; mix to a stiff dough with buttermilk. Pare and quarter ripe tart apples. Take a piece of the dough about the size of a biscuit, roll out, and fill with the apples, or enough to fill the small piece of dough; close into a ball. Make as many as desired. Have a saucepan of boiling water, put in the balls and boil without covering until done;

serve with the following sauce: Rub butter and sugar together until like cream, add a few drops of boiling water and essence of lemon to taste.—*Anonymous*

FRUIT DUMPLINGS

Take an enameled pan that is large enough to hold sufficient for the number of persons to be served. Put into it plenty of any good, juicy fruit. Add sugar to make quite sweet. Place on the stove till the fruit boils. Prepare dough as for fruit pie, making as much as needed. When the fruit boils, drop the dough in from a spoon. Place in a moderate oven and bake a light brown. Use plenty of fruit and sugar; have dumpling rich and light.—*MRS. R. B. STRATTON, Bagwell, Texas.*

GUAVA DUMPLINGS

One cupful of flour, one teaspoonful of baking powder, one teaspoonful of lard, one-half teaspoonful of salt; sift flour, baking powder and salt; rub in lard and add milk to make dough as for biscuit. Roll and cut in four squares. In center of each place a handful of guavas from which seeds and pulp have been removed, and place to cook. Roll the dumplings and put in pan where juice was strained from seeds and pulp, adding one-fourth cupful of sugar and one teaspoonful of butter. Bake fifteen minutes, basting frequently. Serve with sugar and cream, guava sauce or mock cream.—*MRS. P. H. ROEFS, Gainesville, Fla.*

CHICKEN DUMPLINGS

Two eggs, beaten thoroughly; add one pint of buttermilk and one-half teaspoonful of soda, a lump of butter or lard, size of hickory nut, salt. Sift flour to make very stiff dough, using one teaspoonful of baking powder. Have plenty of water in kettle, and drop bits of dough size of walnut into the kettle on and around the chicken. Dip the spoon after each one in the liquid to make dough slide off easily. Let boil for about fifteen minutes without cover, then put on cover and let steam for five minutes. They should be light and dry inside and can be eaten when the harder kinds are considered indigestible; they are delicious. Serve on large platter with the chicken and thickened gravy.—*MRS. J. W. CEERZE, Knoxville, Tenn.*

CHICKEN DUMPLINGS

Two eggs well beaten, one heaping teaspoonful of baking powder, three or four tablespoonsful of water or milk, flour enough to make very stiff batter. Drop into chicken broth while broth is boiling. Let boil with cover on only a few minutes. A pinch of thyme added to dumplings makes a fine improvement.—*MRS. WILLIS L. LYON, White House, Fla.*

DUMPLINGS

Stew chicken or beef until tender, but have plenty of broth. If not rich enough, add some butter, two cupsful of flour, two teaspoonsful of baking powder and a little less than one teaspoonful of salt. Mix well, add some boiling broth until mixture will drop from the spoon. Drop into the stew and allow to cook ten or fifteen minutes. Just before removing from the fire, stir in a little flour moistened with water to thicken the gravy.—*MRS. N. K. WILLIAMS, Galbis, Cuba.*

MEAT DUMPLINGS

Three eggs, and enough flour to make a dough to roll out thin like noodles. Cut in squares about four by five inches, and fill each with a tablespoonful of the following: One pound of hamburger steak, four onions, a half loaf of home-made bread, two eggs, salt, pepper and nutmeg to taste. Slice onions and fry a light brown, in butter. Soak the

bread in cold water, squeeze out dry and put in with the onions and steam a few minutes. Remove from the fire and mix all ingredients. Moisten edges of dumplings and lap together and cook in stock about fifteen minutes and serve as soup. A little parsley may be added if desired. If any filling is left, make into small balls and cook in stock or salted water.—MRS. J. G. SCHMIDT, *Fort Myers, Fla.*

CORN MEAL DUMPLINGS

Scald a small quantity of meal; leave dough very stiff. Add small quantity of buttermilk, with a pinch of soda, a spoonful of lard, chopped onions, black and red pepper to taste, and salt. Cook in flat vessel in boiling water, with more lard added. Lard must be very nice and sweet, or liquor from nice, fat piece of boiled pork may be used.—MRS. STARKE WILLIS, *Grays Port, Miss.*

HARD SAUCE FOR FRUIT DUMPLINGS

Cream one cupful of powdered sugar and a half cupful of butter. Just before serving add a fourth cupful of boiling water, the stiffly beaten white of one egg, and vanilla to taste.—MRS. E. B. HOLLAND, *Pecan, Miss.*

CAKES

SPONGE CAKE

Good sponge cake should be as yellow as gold, of velvety softness, and tender as marshmallow. Separate the whites and yolks of four eggs; when the whites are stiff enough to remain in the bowl when it is inverted, beat into them a half cupful of sugar, which must be granulated. Powdered sugar makes tough cake. Proper beating does away with the grains. After the yolks are beaten, add to them another half cupful of sugar, beating for five minutes by the clock, the latter being important, as the delicate texture of the cake depends upon it. Add to the yolks the juice and grated rind of a lemon; now beat well together the yolks and whites. At this stage beating is in order, but must be absolutely avoided after adding the flour, of which use one cup. The mixture should now look like a puff ball and the flour should be tossed or stirred into it with a light turn of a wooden spoon. Stirring is quite different from beating. The cup of sugar must be generous, the flour scanty. Bake for twenty-five minutes in a moderate oven. Just before putting in oven, sprinkle on top through a sifter about a tablespoonful of granulated sugar. This gives the crackly top crust so desirable.—MISS VIVIAN HODGES, *Gillis, La.*

SPONGE CAKE

Three eggs, two cupsful of sugar, a half cupful of water, two cupsful of flour, one teaspoonful of baking powder; flavor with any desired extract. Sift flour and baking powder three times; after measuring, beat eggs three minutes; add sugar, beat three minutes more; add water, with little flour to keep from separating, beat three minutes; add flour and baking powder, and beat three minutes; then add extract and beat again.—MRS. J. H. MILLER, *Fruitville, Ala.*

SPONGE CAKE

Two cupsful of sugar, two cupsful of flour, two teaspoonsful of baking powder, three eggs, one and a half teaspoonsful of vanilla extract, one teaspoonful of vinegar, three-fourths of a cupful of boiling water. Bake in layers. When cool, fill with whipped cream, add a little vanilla extract to cream. No lard nor butter is used.—MRS. WILLIS L. LYON, *White House, Fla.*

SPONGE CAKE

Grease pan, then sift together, five times, two cupsful of flour and two teaspoonsful of baking powder; then take four eggs, all together, beat until real light; then add, gradually, two cupsful of sugar, then the flour; last, one cupful of boiling water, stir well, and put in oven to bake quickly.—MRS. W. H. DUNLAP, *Van Buren, Ark.*

SPONGE CAKE

One and a half cupsful of sugar, two cupsful of flour, three eggs well beaten, a half cupful of water. Mix sugar and flour, then water, then eggs. Beat well and bake in three layers. Most any filling preferred

will do, but the one I use is this: One cupful of milk, three or four teaspoonsful of sugar, three or four teaspoonsful of flour. Flavor to taste. Mix sugar and flour first, as that prevents lumps in cream. Stir while cooking, and cook till thick. Put on cake as soon as it is taken from oven, as it so hardens that layer will not fit on other when cool.—MRS. GLENN BAXTER, *Louisville, Ala.*

SPONGE CAKE

Two cupsful of flour before sifting, one teaspoonful of baking powder, six eggs, two cupsful of sugar. Beat the yolks and sugar together very lightly, add six tablespoonsful of cold water, and one-half the flour and whites at a time. Beat well and bake in biscuit pan.—MRS. H. S. DALE.

SPONGE CAKE

Beat the yolks of four eggs, two cupsful of sugar, stir in gradually one cupful of sifted flour and the well-beaten whites of four eggs, then one cupful of sifted flour into which two teaspoonsful of baking powder have been stirred, and lastly, a scant teacupful of boiling water; stir in a little at a time. Add a pinch of salt, and flavor. However thin the mixture may seem, do not add any more flour.—MRS. E. J. BLOW, JR., *Teddy, Ala.*

SPONGE CAKE

Five eggs, three teacupsful of flour, two teacupsful of sugar, one teacupful of boiling water, one heaping teaspoonful of baking powder. Beat yolks and sugar together fifteen minutes; beat whites to a stiff froth and stir them in, then the boiling water, and last, the flour, into which has been sifted the baking powder. Bake in a biscuit pan, and when cool, put on the icing. Cut in squares to serve.—MRS. W. H. WALKER, *Willard, Ga.*

SPONGE CAKE

Beat three eggs very light, add a half tablespoonful of vinegar, two tablespoonsful of water, one teaspoonful of vanilla; beat again. Stir in one cupful of fine white sugar, one heaping cupful of flour; with flour sift one heaping teaspoonful of baking powder; bake quickly; cut in squares. This is fine for jelly roll, also for tea cakes, baked in muffin rings.—MRS. F. D. ROOD, *Montreat, N. C.*

SPONGE CAKE

Beat six eggs for three minutes, add one and a half cupsful of sugar, beat five minutes, add two teacupsful of well-sifted flour and two teaspoonsful of cream of tartar. Beat well, add a cupful of cold water and one teaspoonful of soda, then a half lemon, grated. Beat well, add two more cupsful of flour. Beat one minute, put in a large square pan which is well-greased and lightly sifted with flour. Cook quickly.—MISS NOBMA DAVIS, *North, S. C.*

SPONGE CAKE

One cupful of sugar, four eggs, one cupful of flour. Beat whites and yolks of eggs separately. Mix sugar and yolks and one-half of the whites, add flour. Mix lightly, then the rest of the whites. Flavor with vanilla or lemon.—MRS. E. J. BLOW, JR., *Teddy, Ala.*

SPONGE CAKE

Four eggs, two even cupsful of sugar, three-fourths cupful of hot water, one and three-fourths cupsful of flour, even measure, two teaspoonsful of baking powder, salt; flavor with lemon. Beat the eggs separately. To the yolks gradually add the sugar; mix well. Then

add hot water. Mix the baking powder with the flour and add part of the flour, then part of the well-beaten whites, and so on until all is used. Flavor. It will be thin, but do not add any more flour. Bake in a moderately quick oven.—LEONA PACE, *Daleville, Miss.*

SPONGE CAKE

One cupful of molasses, piece of butter the size of an egg; stir as stiffly as possible with flour, then add one cupful of boiling water, one teaspoonful each of soda and nutmeg, or any flavoring desired. The batter will seem thin, but will turn out right.—MARY WEBB, *Fulton, Miss.*

SPONGE CAKE

Balance the sugar with fourteen eggs and flour with seven. Beat eggs perfectly light, then add flour and pinch of salt. Bake in loaf or muffin rings or layers, with grape jelly between.—MISS OLIVE R. PICKETT, *Fitzpatrick, Ala.*

SPONGE CAKE

A sponge cake which can be used for the foundation of any layer cake with perfect success: Three cupsful of flour, two cupsful of sugar, two heaping teaspoonsful of baking powder, four eggs, one cupful of milk or thin cream. Mix the flour, sugar and baking powder, add the eggs, unbeaten, and the milk; flavor to taste and bake in four layers.—MRS. A. M. ADAMS, *Macon, Miss.*

SPONGE CAKE

Three eggs, one cupful of sugar, a half cupful of sweet milk, one cupful of flour, one and a half teaspoonsful of baking powder. Pour into a baking pan; bake slowly, and when done, spread jelly or jam over it. Roll up and wrap in cloth.—MRS. W. W. GRAY, *Clanton, Ala.*

SPONGE CAKE

Three eggs, one and a half cupsful of flour, one and a half cupsful of sugar, a half cupful of water, one teaspoonful of baking powder, a pinch of salt. Beat eggs and add sugar, then half of the water, and flour with baking powder sifted in it; add other half of water last. Use any flavoring you prefer.—MRS. J. B. TYNER, *Williston, Fla.*

HOT WATER SPONGE CAKE

Four eggs, two cupsful of sugar, two cupsful of flour, three-fourths cupful of boiling water, two teaspoonsful of baking powder and one teaspoonful of lemon.—MRS. A. J. BRYE, *Hilliard, Fla.*

A CHEAP SPONGE CAKE

Into a bowl put one and a half cupsful of sugar, sifted, and break into it yolks of four eggs. Beat to a cream, then add, stirring steadily, a half cupful of boiling water, one and a half cupsful of flour sifted with a teaspoonful of baking powder and a half teaspoonful of vanilla; lastly, fold in the whites of the eggs beaten stiff. Bake in a loaf tin.—MRS. LENIX SWANGO, *Maytown, Ky.*

CHOCOLATE SPONGE CAKE

Six eggs, one cupful of sugar, one cupful of flour, one-fourth teaspoonful of salt, one teaspoonful of baking powder, one teaspoonful of vanilla. Separate the eggs, beat whites to stiff froth, beat yolks until lemon color, add sugar, and beat until very creamy; add whites and fold in flour in which baking powder has been sifted, lightly; much stirring after flour has been added will render cake tough. Bake in two

medium-sized oblong pans. While cakes are still warm, spread chocolate, roll up and wrap in napkin until cold. Filling: One-fourth of a pound of bitter chocolate, one and a half cupsful of sugar, butter the size of a walnut, one-half cupful of water, one teaspoonful of vanilla. Put chocolate, sugar, butter and water in saucepan and cook until thick. Remove pan from the fire and stir until cool; add vanilla and spread on cake.—MRS. M. H. OVERSTREET, *Attapulgus, Ga.*

VELVET SPONGE CAKE

Six eggs (leaving out the whites of three), two and a half teacupsful of flour, two teacupsful of sugar, one teacupful of boiling water, one teaspoonful of baking powder; flavor to taste. Icing: Three cupsful of sugar, one cupful of water, whites of three eggs. Boil sugar until when dripping from spoon it will spin a thread. Add to the whites, beaten stiff and dry.—MRS. H. P. SALLEY, *Antreville, S. C.*

VELVET SPONGE CAKE

Two cupsful of sugar, six eggs (less the whites of three), one cupful of boiling water, two and a half cupsful of flour, one tablespoonful of baking powder in flour. Beat yolks a little, add sugar and beat fifteen minutes, add beaten whites and cupful of boiling water just before the flour. Flavor to suit. Bake in loaf or layers. Extra whites may be used for frosting.—MRS. H. Y. DIETERICH, *Sanford, Fla.*

VELVET CAKE

Three-fourths cupful of butter, one-fourth cupful of sugar, four eggs, two and a half cupsful of flour, a half cupful of sweet milk, a half teaspoonful of soda, one teaspoonful of cream of tartar sifted in the white of eggs. Flavor with vanilla. Bake in square pan, and when cold, cut in squares.—MRS. J. M. COOK, *Evergreen, Ala.*

SPICE CAKE

White part: Whites of four eggs, one cupful of sugar, a half cupful of butter, a half cupful of sweet milk, two scant cupsful of flour, one heaping teaspoonful of baking powder, one teaspoonful of vanilla. Dark part: Yolks of four eggs, a half cupful of butter, one and a half cupsful of brown sugar, a half cupful of sour milk, one level teaspoonful of soda, one teaspoonful of ground cinnamon, one teaspoonful of ground cloves, one teaspoonful of ground ginger, a half teaspoonful of nutmeg, and two cupsful of flour. Dissolve soda in tablespoonful of boiling water, and add last. Bake in layers and put together with boiled icing. Icing: Whites of three eggs, beaten to a stiff froth, one large cupful of granulated sugar moistened with four tablespoonsful of hot water. Boil sugar briskly for five minutes, or till it jingles on the bottom of the cup when dropped into cold water, or ropes or threads when dropped from the end of a spoon. Then with the left hand pour the boiling syrup upon the beaten eggs in a small stream, while beating hard with the right hand.—MRS. V. M. CRUTSINGER, *Victoria, Texas.*

CHEAP SPICE CAKE

One-half cupful of butter, one cupful of sugar, two cupsful of sifted pastry flour, two level teacupsful of baking powder, a half teaspoonful each of nutmeg, spice, cinnamon, cloves, ginger, and salt; three-fourths cupful of milk or water. Use vanilla and lemon extract, about a half teaspoonful of each, yolks of four eggs or two whole ones. Cream butter and sugar thoroughly and add eggs. Sift together three times, flour, baking powder, spices and salt, and add alternately with milk. Bake in thin layers. Make a sauce of one cupful of grated chocolate,

two cupsful each of sugar and milk, boil until it hardens enough for icing, remove and add a tablespoonful of butter and vanilla extract to suit taste. Beat until thoroughly smooth and put between layers, also ice cakes with the same. Then wrap and let set for a few days. If you should let cakes get too dry, dampen a little with warm water before applying chocolate.—MRS. SAM W. FLOURNOY, *Elk City, Okla.*

SPICE CAKE

Whites of six eggs, two cupsful of sugar, three cupsful of flour, one cupful of milk, three-fourths cupful of butter, two teaspoonsful of baking powder. When baking in a mold, one cupful of butter, one tablespoonful of chocolate, nutmeg, cloves, cinnamon. Put in after the batter is in the mold; stir a little bit.—MRS. L. C. HINE, *Old Town, N. C.*

SPICE CAKE

Six eggs, save two whites for icing, two cupsful of sugar, one cupful of butter, one cupful of buttermilk, one teaspoonful of soda, one teaspoonful of nutmeg, spice, cloves, cinnamon. Make a very thin batter.—MRS. JNO. PURVIS, *Stephenville, Texas.*

SPICE CAKE

One cupful of butter, two cupsful of sugar, one cupful of milk, four eggs, four cupsful of flour, two teaspoonsful of baking powder, one teaspoonful of ground cinnamon, a half teaspoonful of nutmeg. Cream butter and sugar, then add the eggs one at a time, beating well after each; sift flour, baking powder and spices together, and add alternately with milk. Bake in a loaf for one hour.—MRS. JULIUS WHITTINGTON, *Rozie, Miss.*

SPICE CAKE

Take two cupsful of sugar, two-thirds of a cupful of butter, two eggs, one cupful of buttermilk, one teaspoonful of soda, one teaspoonful each of cinnamon, cloves and nutmeg, two cupsful of sifted flour.—MRS. CLINT SIMMONS, *Star Hill, La.*

CINNAMON CAKE

Whites of eight eggs, one cupful of butter, two cupsful of sugar, four cupsful of flour, one cupful of sweet milk, and two teaspoonsful of baking powder. Cream butter and sugar together, then add whites of eggs, well beaten; flour and milk alternately until all are in. Have a deep pan well greased, and put in one-fourth of batter. Then put in a bowl one-third of remaining batter, and stir in enough cinnamon to make it look dark; put in the pan on the white batter and then add the remaining white batter. Bake about two hours in a moderate oven.—MRS. J. R. HOGG, *LaGrange, Ga.*

CINNAMON CAKE

One cupful of sugar, one cupful of water, a half cupful of butter, yolks of three eggs, two teaspoonsful of cinnamon, two cupsful of flour, two spoonsful of baking powder; mix all together. Maco icing: Two cupsful of powdered sugar, a fourth cupful of butter; cream together and thin with cold coffee.—MRS. NOAH H. DAVIS, *Lakeland, Fla.*

COCOANUT CAKE

Whites of seven eggs, two cupsful of sugar, one cupful of butter, one cupful of milk, three and a half cupsful of flour, two rounded teaspoonsful of baking powder. Cream butter and sugar, add flour and milk alternately, the baking powder first having been sifted with flour. When thoroughly mixed, lightly fold in the stiffly beaten whites. Bake in a

loaf. When cold, slice into four layers. Icing: (Grate (or scrape) two cocoanuts. Beat stiffly the whites of six eggs, add powdered sugar till thick enough to spread nicely. Ice bottom layer and sprinkle thickly with cocoanut. Ice bottom of next layer and place on first, and so on, till all is iced. Ice top and sides of cover with cocoanut.—MRS. R. H. PALMER, JR., *Lebanon, Tenn.*

COCOANUT CAKE

To the well-beaten yolks of six eggs, add two cupful of white sugar, three-fourths cupful of butter, one cupful of sweet milk, three and a half cupful of flour, two teaspoonsful of baking powder, whites of five eggs, beaten stiff. Icing: Beat well the white of one egg, mix with one cupful of white sugar, spread between layers, then sprinkle with cocoanut.—MRS. S. A. MCGOUGH, *Townley, Ala.*

COCOANUT CAKE

Cream together one cupful of butter and two cupful of sugar; add the whites of six eggs, well beaten, three cupful of flour, one cupful of sweet milk, two teaspoonsful of baking powder. This cake is to be cooked in tins. The more it is beaten the better it will be. Filling: Grate one ten-cent cocoanut; beat the whites of two eggs to a stiff froth; put a cupful of sugar in a double boiler and pour the whites of eggs in, stirring constantly, for ten minutes. Then add the grated cocoanut. Spread between cakes while hot.—MRS. PEYTON H. COLQUITT, *Mira, La.*

COCOANUT CAKE

One cupful of butter, three cupful of sugar, one cupful of sweet milk, four and a half cupful of flour, four eggs, whites beaten to a stiff froth, one teaspoonful of soda, two teaspoonsful of cream of tartar, one grated cocoanut; cream the sugar and butter together, add the eggs, then the milk and cocoanut. Sift the flour, soda and cream of tartar together. Mix well.—MRS. H. O. LACY, *Oxford, La.*

COCOANUT CAKE

Three-fourths cupful of butter, two cupful of sugar, one and a half pints of flour, yolks of ten eggs, one teaspoonful of baking powder, one cupful of milk. Rub butter and sugar to a light cream, add the eggs two at a time, beating five minutes after each addition. Sift the flour and baking powder together and add to the butter, etc. Add milk last. Bake in layers. When cold, put together with the following filling: Boil two cupful of sugar until it hardens when dropped in cold water, take from fire, pour slowly over the beaten whites of four eggs. add one grated cocoanut and beat with fork until creamy.—MRS. H. A. WOODRUFF, *Century, Fla.*

COCOANUT CAKE

Two cupful of sugar, one cupful of butter, the yolks of five eggs and whites of three, one cupful of milk, three and a half cupful of flour, two teaspoonsful of baking powder added the last thing. Bake in four layers. Filling: Make a boiled frosting by adding the juice of orange to one cupful of sugar, boil until it threads, add to beaten whites of two eggs, then one-fourth pound of cocoanut.—MRS. H. H. KEYS, *Ingle-side, Texas.*

COCOANUT LAYER CAKE

Take one and a half cupful of sugar and yolks of three eggs, three-fourths of a pound of butter; work them together until light and creamy. Take two cupful of flour, nearly one cupful of sweet milk, add a little flour and a little milk, until you have it all in. Put in one teaspoonful of lemon extract, one heaping teaspoonful of baking powder. Add the

beaten whites of two eggs, two cupsful of cocoanut, and bake in layers. Frosting: Beat the whites of three eggs until stiff, add three-fourths cupful of sugar, and a teaspoonful of lemon extract. Spread on layers and top of cake and sprinkle with cocoanut.—MRS. EDITH TURNER, *Cowpens, S. C.*

COCOANUT LAYER CAKE

Two cupsful of sugar, one cupful of butter, six eggs (saving whites of two for filling), four cupsful of flour, into which is sifted two teaspoonsful of baking powder, one cupful of sweet cream or milk, two teaspoonsful of vanilla extract. First, beat sugar and butter to a cream, beat yolks and whites of eggs separately, add yolks to sugar and butter, and beat thoroughly; add a little of whites, and beat; add a little flour, and beat; add some milk, and beat; add whites, and beat; add flour, and so on, until all are added and beaten thoroughly; add vanilla and bake in thin layers. Filling: One cupful of butter, two cupsful of sugar, whites of two eggs and one cupful of water. Cook in double boiler until thick and creamy. Cool, add shredded cocoanut, and put on thickly between layers.—MRS. J. B. JENKINS, *Putney, Ga.*

COCOANUT LOAF CAKE

One-half cupful of butter, two cupsful of sugar, two cupsful of flour, four eggs, a half cupful of sweet milk, one teaspoonful of baking powder. Beat eggs separately.—MRS. L. G. TIPTON, *Andalusia, Ala.*

CHOCOLATE CAKE

Whites of six eggs, beaten stiff, two cupsful of white sugar, a half cupful of butter, one cupful of sweet milk, three cupsful of flour, two teaspoonsful of baking powder; flavor with vanilla. Filling: One cupful of sugar, six tablespoonsful of sweet milk, three heaping tablespoonsful of grated chocolate. Place all in a pan, boil briskly for six minutes; after boiling, stir in one teaspoonful of vanilla. Spread between layers and on top of cake while warm.—MRS. S. A. MCGOUGH, *Townley, Ala.*

CHOCOLATE CAKE

Beat two eggs until thick. Then add a half cupful of sugar. Cream one-fourth cupful of butter with a half cupful of sugar and combine the two mixtures. Then alternately a half cupful of milk and one and a half cupsful of sifted flour, with two level teaspoonsful of baking powder. Add three ounces of chocolate melted over hot water. Flavor with one teaspoonful of vanilla extract. Bake in two layers. Put together with boiled icing and spread on top. Boiled icing for cake: Make icing of two cupsful of sugar, one-fourth teaspoonful of cream of tartar, with enough hot water to dissolve. Boil without stirring until it forms a soft ball when tested in cold water, then pour in slowly over the beaten white of one egg. Flavor with one teaspoonful of vanilla. Spread between layers and on top.—MISS LAURA WARD, *Edwards, Miss.*

CHOCOLATE CAKE

Part one: One cupful of grated chocolate, one cupful of brown sugar, a half cupful of sweet milk; set on stove until dissolved, but do not boil. Part two: One cupful of brown sugar, a half cupful of sweet milk, a half cupful of shortening, two cupsful of flour, three eggs, yolks only, one teaspoonful of soda, one teaspoonful of baking powder. Bake in layers.—MRS. F. MCFARLAND, *Pinellas Park, Fla.*

CHOCOLATE CAKE

Cream together one heaping cupful of sugar and a half cupful of butter, add two eggs, well beaten, a half cupful of fresh buttermilk, in

which dissolve a teaspoonful of soda, one and a half cupsful of flour and one square of melted chocolate. Bake in layers. Filling: Boil together one cupful of sugar, a half cupful of fresh buttermilk, add a piece of butter the size of an egg. When the syrup threads or will form a soft ball when dropped into cold water, remove from the fire; stir until cool. It should be thick enough so it will not run off the spoon, but not too hard.—MRS. R. P. URSEY, *Starr, S. C.*

CHOCOLATE CAKE

Beat the yolks of three eggs. Cream together one cupful of butter and one and a half cupsful of sugar. Add one cupful of sweet milk, sift one heaping teaspoonful of baking powder with enough flour to make a soft batter; bake in three layers. For the filling, dissolve half a block of chocolate (after shaving up fine with knife) in one-half cupful of boiling water, add this to beaten whites of egg, add one cupful of sugar, spread between and on top of layers.—MINNIE E. BRAMBLETT, *Cumming, Ga.*

CHOCOLATE CAKE

Two cupsful of brown sugar, one cupful of butter, a half cupful of sour milk, a half cupful of chocolate, a half cupful of boiling water (to dissolve the chocolate), three cupsful of flour, two eggs, one teaspoonful of soda dissolved in milk, one teaspoonful of baking powder; stir in flour last. Filling: Two cupsful of brown sugar, one-half cupful of butter, one-half cupful of sweet milk; boil till it threads. Let all cool.—MRS. H. J. ROGERS, JR., *Rockingham, N. C.*

CHOCOLATE CAKE

Four eggs, beaten separately, one cupful of sweet milk, two cupsful of sugar, one cupful of butter, three cupsful of flour, two teaspoonsful of baking powder, one teaspoonful of vanilla. Filling: One cupful of sugar, small piece of butter, a half cupful of sweet milk. Put on stove, boil slowly five minutes. Add a little hot water and chocolate until it thickens. This is also nice for the top of a loaf cake.—MRS. L. C. TIPPON, *Andalusia, Ala.*

CHOCOLATE CAKE

Two cupsful of sugar, two-thirds cupful of butter, and not quite two-thirds cupful of sweet milk, whites of eight eggs, three small teaspoonsful of baking powder, thoroughly sifted with three cupsful of flour. Stir sugar and butter to a cream, add milk and flour, and last, whites of eggs. Filling: Two cupsful of sugar, a half cupful of sweet milk, a half cupful of butter, a scant half cupful of chocolate or cocoa. Let come to a boil quickly, stir constantly; take off; beat till cool enough to spread.—TINIE WILLIAMS, *Florence, Miss.*

CHOCOLATE CAKE

Two cupsful of sugar, one cupful of butter, yolks of five eggs and whites of two, one cupful of sweet milk, one heaping teaspoonful of baking powder, three and a half cupsful of flour. Bake in jelly tins. Filling: Whites of three eggs, three tablespoonsful of grated chocolate, one teaspoonful of vanilla, pulverized sugar to make thick enough to spread.—MRS. ANNIE M. FLOYD, *Asheville, N. C.*

CHOCOLATE CAKE

One cupful of butter or lard, two cupsful of sugar, three cupsful of unsifted flour, six eggs (save whites of three), one cupful of cold water, two teaspoonsful of baking powder, sifted two or three times with flour. Cream butter, or if lard is used, put one-fourth teaspoonful of salt in

and beat well. Then put in sugar and proceed as for any cake. Bake in layers. Filling: Whites of three eggs, three cupsful of sugar, two ounces of chocolate, lutter the size of a large marble. Boil sugar with one and a half cupsful of water until it makes a soft ball, have eggs beaten stiff, and put chocolate broken in pieces and butter on end of dish with egg; pour hot syrup on and beat until chocolate is dissolved and icing is creamy. The butter will make it smooth, and keep it from getting hard and brittle.—MRS. W. H. HOLLAND, *Ninety-Six, S. C.*

CHOCOLATE CAKE

One cupful of butter, two cupsful of sugar, three of flour, four eggs, one and a half cupsful of sweet milk, three-fourths cupful of chocolate, one level teaspoonful of soda. Cream filling for same: Two and two-thirds cupsful of sugar, two-thirds cupful of butter, one cupful of sweet milk, one tablespoonful of flour, juice and rind, grated, of one lemon; stir frequently while cooking; as soon as it boils thick like syrup, or strings, remove from the fire and beat for fifteen minutes or longer; spread on cake quickly or it will get too hard.—OLIVIA V. SMITH, *Waynesboro, Miss.*

CHOCOLATE CAKE

Cream together two cupsful of sugar, one cupful of butter, eight egg-yolks and one egg, one cupful of sweet milk, four cupsful of flour, one teaspoonful of vanilla, one heaping teaspoonful of baking powder. Add the well-beaten eggs to the butter and sugar, then one cupful of flour; add sweet milk and balance of flour and baking powder. Bake in five agate layer pans. Chocolate filling: A half cupful of grated chocolate, a half cupful of sweet milk, a half cupful of brown sugar, two teaspoonsful of vanilla, a half teaspoonful of butter. Boil milk and chocolate together until thick and creamy, then add sugar; stir until smooth. Cook two minutes, and add butter and vanilla. Beat until cool and spread on all the layers. Decorate the top of the cake with English walnut meats sliced in half.—MRS. J. L. SINCLAIR, *Tyler, Ala.*

CHOCOLATE CAKE

Two cupsful of sugar, one cupful of butter, three cupsful of flour, one cupful of sweet milk, two teaspoonsful of baking powder, four eggs. Cream butter and sugar, add yolks of eggs, gradually add flavor and sweet milk; lastly, fold the beaten whites in. Bake in layers.—MRS. H. P. SALLEY, *Antreville, S. C.*

CHOCOLATE FUDGE CAKE

One cupful of sugar, a half cupful of butter. Cream well, add yolks of three eggs. Now add the fudge, which has been allowed to cool a little, a half cupful of milk, one cupful of nuts, cut fine, three cupsful of flour, two teaspoonsful of baking powder; add last, stiff-beaten whites of three eggs. Flavor with vanilla. Use either white or chocolate icing. Chocolate fudge: One heaping cupful of grated unsweetened or bitter chocolate, one cupful of sugar, a half cupful of sweet milk. Boil until it thickens, then add to batter.—MRS. SALLIE M. R. LANG, *Sandersville, Ga.*

CHOCOLATE LAYER CAKE

One cupful of butter, two of sugar, one of sweet milk, three whole eggs and two yolks, three of flour, sifted twice, with one heaping teaspoonful of baking powder. Flavor with vanilla, bake in layers and put together with filling made as follows: Boil two cupsful of sugar with a half cupful of water until the syrup hardens when dropped into cold water; beat the whites of two eggs to a stiff froth, pour over them the boiling syrup, beating all the time. Add to this two-thirds cupful of

grated chocolate. Beat till stiff enough, flavor with vanilla, one teaspoonful, and spread thickly between layers and over top. This makes a large cake. Five eggs will be enough for batter and filling, by keeping out two whites for icing.—MRS. LESSIE H. FORT, *Pelion, S. C.*

CHOCOLATE LAYER CAKE

Cream together six eggs, two cupsful of sugar, and one cupful of butter, then add one cupful of sweet milk, three cupsful of flour in which have been sifted one and a half teaspoonsful of baking powder; bake in thin layers. Filling: Put in a saucepan one cupful of water and one cupful of milk; let it come to a boil, then put in one square of grated chocolate and a half cupful of sugar. Let thicken, then pour in a dish. Let cool and spread between layers.—MISS AGNES HIERS, *Clito, Ga.*

CALEDONIA CHOCOLATE CAKE

Two squares of grated chocolate, one cupful of brown sugar, a half cupful of milk, yolk of one egg. Boil this mixture until it thickens, then remove and cook. Set this aside. Next, one cupful of brown sugar, a half cupful of butter, a half cupful of milk, two cupsful of flour, one egg and one yolk, one teaspoonful of vanilla, one teaspoonful of soda dissolved in hot water. Cream butter and sugar. Add eggs, soda, milk and one cupful of flour, then add cooked chocolate, after which add the last cupful of flour. Bake in two deep tins and put together with boiled icing made as follows: Two cupsful of white sugar, one cupful of cold water; put in vessel on the stove and boil until it threads. Have ready the whites of two eggs beaten to a stiff froth, and pour your cooked sugar in egg as slowly as possible.—MRS. M. P. CARROLL, *Aper, N. C.*

LITTLE CHOCOLATE CAKES

Two tablespoonsful of butter, one cupful of sugar, a half cupful of water, one and a half cupsful of flour, one teaspoonful of baking powder, two eggs, four tablespoonsful of grated chocolate melted over hot water, one teaspoonful of extract of vanilla, a pinch of salt. Put together as for cake with batter; bake in patty pans in a moderate oven.—MRS. R. E. BROOKER, *Switzerland, Fla.*

GOLD AND SILVER CHOCOLATE CAKE

Cream a half cupful of butter with two cupsful of sugar, add a cupful of sweet milk, three cupsful of flour in which two teaspoonsful of baking powder have been sifted, one teaspoonful of vanilla. Mix well together and divide into two equal parts. To the white or silver part add the well-beaten whites of four eggs and bake in three layers. To the yellow or gold part, add the yolk of six eggs and bake in three layers. Filling: Dissolve two heaping tablespoonsful of grated chocolate in one-third cupful of water, add a half cupful of sugar and boil till the water cooks out, then put in the whites of two eggs, beaten stiff. Put cake together in alternate layers with filling between.—MRS. W. P. STRICKLAND, *Shady Grove, Fla.*

HOT WATER CHOCOLATE CAKE

Two tablespoonsful of butter, one cupful of sugar, yolk of one egg, two squares of chocolate, dissolved in a half cupful of boiling water, one teaspoonful of soda, dissolved in a half cupful more of boiling water, one teaspoonful of baking powder sifted with one and a half cupsful of flour, and one teaspoonful of vanilla. Mix in order given and bake in a square loaf in a moderate oven for thirty minutes. Cover with boiled frosting, using the white of the egg left from the cake for the frosting. It is rather unusual to have both soda and baking powder as called for in this

recipe, but it is impossible to get light, spongy cake if a larger amount of one alone is used.—MISS MARGUERITE SHAVER, *Fort Meade, Fla.*

CHARLOTTE RUSSE CAKE

One cupful of butter, four eggs, two cupsful of sugar, one cupful of milk, one and a half teaspoonsful of baking powder, a pinch of salt, two and a half to three cupsful of flour; chocolate enough to color dark. When cold, slice and line cups; into the center pile whipped cream. Fresh fruit of some kind is fine.—MRS. C. H. HUDSON, *Bay Minette, Ala.*

CHECKERBOARD CAKE

Two cupsful of sugar, three eggs, a half cupful of butter, one cupful of milk, three and a half cupsful of flour, two and a half teaspoonsful of baking powder; beat the butter, sugar and eggs to a cream, saving the white of one egg for icing; add other ingredients and divide the batter into two equal parts; into one part stir a tablespoonful of melted chocolate, making it dark-colored. Bake in three layers. In two of the tins put a teaspoonful of the dark dough in the center, and in the third a teaspoonful of light dough; put four rows around, alternating first white around dark, then dark around white. Put the layer with the white center in the middle of the cake, and when it is cut, you have a good representation of a checkerboard.—LOREANNE ALLEN, *Gaston, Ala.*

CHECKERED CAKE

Two cupsful of sugar, two-thirds cupful of butter, creamed, yolks of three eggs, one cupful of sweet milk, three cupsful of flour, sifted with three teaspoonsful of baking powder, whites of eggs, beaten stiff. Divide in two equal parts; to one part add three tablespoonsful of molasses, one teaspoonful of ground cloves, one teaspoonful of cinnamon, one teaspoonful of powdered coffee, one-half cupful of currants, one-half teaspoonful of black pepper. Place in a square pan, one strip light, one dark cover dark with light, light with dark, until pan is half full. Cut crosswise in serving.—MISS MAY WALKER, *Sugar Valley, Ga.*

CARAMEL CAKE

Beat three eggs, two and a half cupsful of sugar, two-thirds cupful of butter and lard, two cupsful of milk, flour to make a good batter, sifted with two teaspoonsful of baking powder, one spoonful of vanilla. Bake in layers. Filling: Butter the size of a walnut, a half cupful of milk, one cupful of sugar. Boil until it begins to get thick; set off, and when it begins to get cool, flavor with vanilla and beat a few minutes.—MRS. FLOSSIE CASTLE, *New Hope, Ala.*

CARAMEL CAKE

Cream together two cupsful of sugar, one cupful of butter; to this add four eggs, well beaten, one cupful of milk, three heaping teaspoonsful of baking powder and four cupsful of flour. Flavor to taste with vanilla or nutmeg. Filling: Take two cupsful of granulated sugar and place over fire, stirring well until hard and lumpy. Let this cool thoroughly, then add one cupful of sweet milk. Put this in a double boiler and let it cook until sugar is dissolved. Flavor with vanilla or nutmeg, and spread between layers.—MRS. R. A. ALLEN, *Lexington, Texas.*

CARAMEL CAKE

One cupful of butter, two cupsful of sugar, five eggs, one cupful of milk—half sweet and half sour—three cupsful of flour, two heaping teaspoonsful of baking powder; bake in layers. Filling: A pound of brown sugar, one cupful of water, a half cupful of butter, boil till it thickens,

add two level teaspoonsful of vanilla; spread, when cool, between cakes and on top and sides.—MRS. F. R. KNIGHT, *Peoples, N. C.*

CARAMEL CAKE

Cream a half cupful of butter with one and a half cupsful of sugar, add beaten whites of three eggs, one cupful of cold water, three cupsful of flour, and three teaspoonsful of baking powder. Beat stiff, add flour and water last, alternately. Bake in shallow pan, cut in squares, and ice.—MISS SARA HENDERSON, *Griffin, Ga.*

CARAMEL CAKE

One cupful of butter, two cupsful of sugar, three and a half cupsful of flour, one cupful of milk, two teaspoonsful of baking powder, whites of six eggs. Caramel: One cupful of milk, two cupsful of sugar, lump of butter. Boil until it thickens. When cool enough spread between layers.—MRS. JENNIE CARY, *Marshall, Texas.*

CARAMEL CAKE

The yellows of five eggs, two cupsful of sugar, one and a half cupsful of sweet milk, two teaspoonsful of baking powder, three cupsful of flour, one cupful of butter. Flavor with banana. Filling: One cupful of sweet milk, one cupful of sugar, one tablespoonful of butter. Boil until it thread and beat till cold.—MRS. J. S. BRISCOE, *Haleyville, Ala.*

CARAMEL CAKE

One cupful of butter, two cupsful of sugar, a scant cupful of milk, one and a half cupsful of flour, cupful of corn starch, whites of seven eggs, three teaspoonsful of baking powder in the flour; a half pound of brown sugar, scant quarter pound of chocolate, a half cupful of milk, butter the size of an egg, two teaspoonsful of vanilla; mix well and cook as syrup until stiff enough to spread; spread on the cake and set in the oven to dry.—NENA IRENE BRANDON, *Keener, Ala.*

CARAMEL CAKE

One and a half cupsful of sugar, a half cupful of butter or lard, one cupful of sweet milk, three cupsful of flour, two whole eggs or the whites of three, two teaspoonsful of baking powder. Caramel for cake: One cupful of white sugar, one cupful of brown sugar, one cupful of sweet milk. Cook until it will form a soft ball when dropped in cold water. Remove from the fire and beat until thick enough to spread between and on the cake. Flavor with vanilla.—MRS. E. E. HEIBNER, *Yellow Pine, Ala.*

CARAMEL CAKE

Two cupsful of sugar, one cupful of sweet milk, five eggs, scant half teaspoonful of soda, two teaspoonsful of baking powder, pinch of salt, enough flour to make not very stiff. Filling: One cupful of sugar, half cupful of sweet milk, butter size of an egg; let it boil, stirring it all the time.—MISS ESIE JOINER, *Pavo, Ga.*

BURNT CARAMEL CAKE

Two cupsful of sugar, one cupful of butter, three cupsful of flour, four eggs, two-thirds cupful of sweet milk, two heaping teaspoonsful of baking powder; flavor with vanilla. Bake in layer filling. Put two tablespoonsful of sugar in a saucepan and let it melt and brown. Pour in a half cupful of boiling water. Add two cupsful of sugar and boil until it is waxy or stringy, remove from the fire, add add vanilla; beat

until stiff. Spread between layers of the cake.—**MRS. J. W. ABERCROMBIE**, *Douglasville, Ga.*

CARAMEL LAYER CAKE

Cream a half cupful of butter and add gradually, while beating constantly, two cupsful of sugar. Mix and sift three cupsful of pastry flour with four teaspoonsful of baking powder, and add the mixture, with one cupful of milk. Beat three minutes. Beat the whites of four eggs until stiff and add to mixture with one teaspoonful of vanilla.—**MISS MAUDE WOODWARD**, *Jonesville, Va.*

BRIDE'S CAKE

Sift with six teacupsful of flour two teaspoonsful of baking powder. Beat very light the whites of two dozen eggs and cream four teacupsful of butter. Add to the butter and sugar a portion of flour, using a teacupful of milk, then a portion of the egg, alternating until all is well mixed. Bake in a moderate oven for an hour and a half.—**MRS. JOHN SNYDER**, *Athens, Tenn.*

BRIDE'S CAKE

Whites of four eggs, one cupful of sugar, a half cupful of milk, a half cupful of butter, two cupsful of flour, one teaspoonful of cream of tartar, and a half teaspoonful of soda. The four yolks make a nice gold cake, using same amount as for white.—**SALLIE J. CARMICHAEL**, *Turin, Ga.*

WEDDING CAKE

Three pounds of flour, three pounds of butter, three pounds of sugar, two dozen eggs, three pounds of raisins, six pounds of currants, one pound of citron, one ounce of mace, one ounce of cinnamon, one ounce of nutmeg, one-half ounce of cloves, one-half pint of brandy. Beat the butter with your hand to cream, then beat the sugar into the butter and the froth of the yolks of the eggs after being well beaten, then the froth of the whites; mix fruit, spice and flour together; then add them in with beating. Five or six hours' baking will answer for a large loaf.—**RUBY TAYLOR**, *Winnsboro, La.*

WHITE CAKE

One-half cupful of butter, a half cupful of sweet milk, two teaspoonsful of baking powder, whites of nine eggs, a half cupful of sugar, two and a half cupsful of flour. Cream the butter, add sugar; beat light, put milk into this. Beat the eggs stiff, put in one cupful of flour and half the eggs; put the baking powder in the remaining half cupful of flour, stirring in last. Beat well for some minutes to make smooth cake.—**NABE JONES**, *New Lexington, Ala.*

WHITE CAKE

Two cupsful of sugar, one cupful of butter; mix well; seven eggs (whites), four cupsful of flour, add to the sugar and butter a little egg and a little flour until all have been added; now add one teaspoonful of soda and two teaspoonsful of cream of tartar, and one cupful of sweet milk. Bake slowly for one and a half hours.—**LEORA NEWTON**, *Barnesville, Ga.*

WHITE CAKE

Cream two cupsful of granulated sugar and a half cupful of butter together; add one cupful of sweet milk, sift in three cupsful of flour with one teaspoonful of baking powder well mixed, and the stiffly beaten whites of eight eggs. Flavor with extract of lemon or orange. Turn into a greased cake mold and bake for one hour. Ice when cold. Bake

in layers, if preferred, with caramel between. Caramel filling No. 1: Two cupsful of sugar, a half cupful of butter, one-third cupful of boiling water. When done, flavor with vanilla. Cream and spread between layers. Caramel filling No. 2: Two cupsful of sugar, a half cupful of sweet milk or cream, one-fourth cupful of butter, or piece size of turkey egg.—MRS. E. J. BLOW, JR., *Teddy, Ala.*

WHITE CAKE

Nine eggs (the whites only), three cupsful of sugar, one and a fourth cupsful of butter, four and a half cupsful of flour, one and a half cupsful of sweet milk, three teaspoonsful of baking powder; flavor with lemon or rose water; bake moderately.—MRS. J. E. BROWNLEE, *Brownlee, S. C.*

WHITE CAKE

Whites of six eggs, one teacupful of butter, two teacupsful of sugar, four teacupsful of sifted flour, one teacupful of sweet milk, one teaspoonful of baking powder and one teaspoonful of extract. Stir the butter and sugar to a smooth cream and add half the milk. Stir in the flour, a cupful at a time, and add the rest of the milk with baking powder dissolved in milk. Beat this smooth, and fold in the stiff whites last. Put the cake in cold stove in which the fire is just kindled and bake with moderate heat.—MISS LULA G. HOLLAND, *Ninety-Six, S. C.*

WHITE CAKE

One cupful of butter, three cupsful of sugar, five cupsful of flour, one cupful of water, two level teaspoonsful of baking powder, whites of twelve eggs; flavor with lemon or rose water. Cream butter and sugar until light, sift flour twice and add the ingredients alternately. Bake slowly one and a fourth hours.—MRS. L. H. WALKER, *Madison, Ga.*

WHITE CAKE

Cream together two cupsful of sugar, two-thirds cupful of butter; add one cupful of sweet milk, three cupsful of flour sifted with two level spoonsful of baking powder. Beat all well and add beaten whites of seven eggs.—MRS. A. S. WHITENER, *Burton, Texas.*

WHITE CAKE

One heaping tablespoonful of lard, one and a half cupsful of sugar, whites of five eggs, one and a half pints of flour, in which sift one and a half teaspoonsful of baking powder, one cupful of milk, one teaspoonful of vanilla. Mix in the usual way and ice with any kind of icing preferred.—MISS FREDA NEABING, *Chipley, Fla.*

WHITE CAKE

Two cupsful of sugar, a half cupful of butter, three and a half cupsful of flour, a half cupful of corn-starch, one cupful of lukewarm water, five whites of eggs, two heaping teaspoonsful of baking powder. Flavor to taste, cream sugar and butter, add water and flour, then beaten whites of eggs; beat until light before adding baking powder and flavoring. Filling: Boil one cupful of sugar and a fourth cupful of water until it strings from spoon, pour over the beaten white of one egg; beat vigorously until almost cold. Flavor to taste and spread between layers of cake.—MRS. W. P. WHEELER, *Union Springs, Ala.*

WHITE CAKE

Whites of eight eggs, one cupful of cream (or milk), two cupsful of sugar, one cupful of butter, four cupsful of flour, two heaping teaspoonsful of baking powder. Cream butter and sugar: add milk, then the flour,

which has been sifted with baking powder four times. Stir in the beaten whites last. Bake as a loaf cake.—MISS CARLIE I. WALKER, *Sugar Tree, Ten.*

WHITE LOAF CAKE

Two cupsful of butter, four cupsful of sugar, two cupsful of milk, four scant teaspoonsful of baking powder, six cupsful of flour, whites of twelve eggs.—MRS. CORA MOORE, *Darden, Tenn.*

WHITE LOAF CAKE

Six eggs, one cupful of milk, three cupsful of flour, three-fourths cupful of butter, two cupsful of sugar, one teaspoonful of baking powder. The yellow cake is the same as white, only use one and a half cupsful of milk and yolks of six eggs.—MRS. J. H. MCANN, *Jacksboro, Texas.*

PERFECTION WHITE CAKE

Three cupsful of sugar, one cupful of butter, one cupful of milk, three cupsful of flour, one cupful of corn-starch, whites of twelve eggs, beaten to a stiff froth, two teaspoonsful of baking powder, one teaspoonful of vanilla or lemon. Bake either in loaf or layers.—MRS. A. J. PRATER, *Lake Charles, La.*

PLAIN WHITE CAKE

Whites of eight eggs, two cupsful of sugar, one cupful of butter, one cupful of milk, four cupsful of flour, two teaspoonsful of baking powder; flavor to suit taste.—MRS. CLINT SIMMONS, *Star Hill, La.*

DELICATE WHITE CAKE

One cupful of butter, two cupsful of sugar, three cupsful of flour, one cupful of sweet milk, two teaspoonsful of baking powder, whites of five eggs. Bake in layers.—MRS. A. PENN, *Bolton, Miss.*

DELICATE WHITE CAKE

One cupful of butter and three cupsful of white sugar well creamed, one cupful of sweet cream, five cupsful of flour and two heaping teaspoonsful of baking powder sifted three times. Flavor to taste.—MRS. C. W. BURCH, *Port Gibson, Miss.*

FAVORITE WHITE CAKE

One cupful of butter, two cupsful of sugar, three and a half cupsful of flour, whites of ten eggs, beaten stiff, one teaspoonful of soda, two teaspoonsful of cream of tartar, one cupful of sweet milk, one teaspoonful of lemon extract. Bake in moderate oven.—MRS. J. B. JENNISON, *Alexton, La.*

WHITE LAYER CAKE

One-fourth cupful of butter, one cupful of sugar, a half cupful of milk, one and two-thirds cupsful of flour, whites of two eggs, two teaspoonsful of baking powder, vanilla or other flavoring. After the cake has been well beaten, then beat the whites of the two eggs to stiff froth and fold them in last. Bake in two oblong pans and when cool put together with boiled icing, flavored with lemon, vanilla, chopped raisins, chocolate, or anything desired.—M. M. TAYLOR, *Louisiana.*

WHITE LAYER CAKE

One cupful of butter, two cupsful of sugar, three-fourths cupful of water, three and a half cupsful of flour, eight eggs, using whites only, two teaspoonsful of baking powder and a pinch of salt. Flavor to taste. Chocolate filling: One cupful of milk, butter the size of a walnut. Four

milk slowly on sugar and chocolate while on the fire, then add the butter and boil until thick enough to spread.—MRS. A. J. BURDICK, *Trout, La.*

PLAIN WHITE CAKE

The whites of four eggs, two cupsful of flour before sifting, one cupful of sugar, a half cupful of butter, a half cupful of milk, one heaping teaspoonful of baking powder, and flavor to taste.—MRS. ROSA CAUGH-BAN, *Philadelphia, Miss.*

WHITE MOUNTAIN CAKE

Two cupsful of sugar, one cupful of butter, three cupsful of flour, a half cupful of sweet milk, two teaspoonsful of cream of tartar, whites of ten eggs, beaten very stiff (or the whole of five eggs if the shade from the yolks is no objection). Bake in three deep jelly tins or six thin layers. If iced, take the whites of four eggs and sixteen tablespoonsful of white powdered sugar. Flavor to suit taste.—MISS CLARA SCHRIEFER, *Perry, La.*

WHITE MOUNTAIN CAKE

Three eggs, one cupful of sugar, a half cupful of milk, a half cupful of butter, two cupsful of flour, two teaspoonsful of baking powder; flavor to taste.—MISS RUBIE M. CORSER, *Grand Saline, Texas.*

WHITE MOUNTAIN CAKE

One cupful of butter, two cupsful of fine sugar, three cupsful of flour, whites of twelve eggs, three teaspoonsful of baking powder, sifted into the flour. Wash and cream the butter until rather soft, beat the flour into it, a tablespoonful at a time. Beat the eggs to a stiff froth and the sugar into them. Beat the eggs and sugar into the flour and butter, a spoonful at a time. Beat into this a half teacupful of cream and, lastly, beat the whole ten minutes by the clock. Bake in jelly cake pans. Icing: Whites of five eggs, beaten very light, with eight teaspoonsful of powdered sugar to each egg, added gradually. Spread this between the layers and sprinkle grated cocoanut on top and sides.—MRS. G. E. ADDI-SON, *Spider, La.*

WHITE MOUNTAIN CAKE

Three eggs, one cupful of sugar, a half cupful of butter, a half cupful of sweet milk, one and a half teaspoonsful of baking powder, two scant cupsful of flour. Beat eggs until very light, add sugar and butter, beat well, then add flour in which the baking powder has been sifted. Bake from forty-five minutes to one hour.—MRS. EUGENE HENTZ, *Po-maria, S. C.*

WHITE MOUNTAIN CAKE

The whites of five eggs, one and a half cupsful of sugar, a half cupful of butter, one cupful of sweet milk, two cupsful of flour, two tea-spoonsful of baking powder. Beat whites of eggs till dry and put in last. This is a most delicious cake if made right. It is very nice put together with lemon filling or pink frosting made with the whites of two eggs and a half pound of pulverized sugar, colored pink, and cocoa-nut sprinkled over the top and sides, or just plain frosting.—AMY E. SPARE, *Cantonment, Fla.*

SILVER CAKE

Whites of six eggs, two scant cupsful of sugar, one cupful of sweet milk, four cupsful of sifted flour, two-thirds cupful of butter, two tea-spoonsful of good baking powder, and a pinch of salt. Stir sugar and butter to the lightest possible cream, add the milk and any flavoring preferred, then a part of the flour, beaten whites of eggs, the remainder

of flour. Bake in two biscuit pans (seven by fourteen inches) lined with paper on bottom, in a rather hot oven, and avoid looking often and jarring the stove.—MRS. C. J. RHODES, *Lincolnton, N. C.*

SILVER CAKE

Whites of ten eggs, two cupsful of sugar, three cupsful of flour, three-fourths cupful of sweet milk, a half cupful of butter, one and a half teaspoonsful of baking powder.—MRS. J. ELDER, *Oxford, Ala.*

SILVER CAKE

Whites of twelve eggs, five cupsful of flour, three cupsful of white sugar, one cupful of butter, one cupful of sweet milk, two teaspoonsful of baking powder. Cream the butter and sugar together. Add milk, then flour, add the baking powder in the fifth cupful of flour. Flavor to taste.—MRS. L. V. LAMBETH, *Salitpa, Ala.*

SILVER CAKE

Six eggs (whites), three cupsful of flour, two cupsful of sugar, one cupful of butter, one cupful of sweet milk, two teaspoonsful of baking powder. Bake in layers and take the two whites and beat stiff for icing. Boil two cupsful of sugar, one cupful of water and one-third teaspoonful of cream of tartar till it threads, then pour on stiffly beaten whites.—MRS. O. F. RUSHING, *Montgomery, Ala.*

YELLOW CAKE

Cream together two cupsful of sugar and two-thirds cupful of butter, add beaten yolks of seven eggs, one cupful of sweet milk, three cupsful of flour sifted with two level spoonsful of baking powder. Batter may be worked smooth with less trouble if half of milk is added last.—MRS. A. S. WHITENER, *Burton, Texas.*

YELLOW CAKE

Two cupsful of sugar, one cupful of butter, cream together well, add yolks of six eggs, one teacupful of sweet milk, four cupsful of flour and two teaspoonsful of baking powder sifted several times together. Bake in layers. Use any kind of filling desired.—MRS. CHAS. CALLAHAM, *Pisgah, Ala.*

POUND CAKE

One pound each of sugar, butter, flour, and ten eggs. Cream butter and sugar, beat the eggs well, sift one teaspoonful of baking powder through the flour; add two teaspoonsful of vanilla; add the flour last.—MRS. E. J. BLOW, JR., *Teddy, Ala.*

POUND CAKE

One pound of flour, one pound of butter, mixed thoroughly, one pound of sugar and twelve eggs, mixed well. Now mix the two parcels and add one teaspoonful of soda and two teaspoonsful of cream of tartar and a half cupful of sweet milk. Bake in a moderately hot oven for two hours.—ANNA NEWTON, *Barnesville, Ga.*

POUND CAKE

Twelve eggs, one pound of sugar, one pound of butter, one pound of flour, one teaspoonful of baking powder, two tablespoonsful of good brandy or whiskey. Separate eggs, whip whites to a very stiff froth, cream butter, beat yolks until lemon color, add sugar and butter, beat twenty minutes; add stiffly beaten whites and flour alternately and beat thirty minutes. Add brandy just before putting cake in pan. This

makes one very large or two medium-sized cakes. When cold, ice with following icing: Whites of two eggs, two cupful of granulated sugar, a half cupful of water. Place sugar and water in saucepan and cook until syrup will thread a hair. Pour over beaten whites. Do not beat whites too much, as the frosting will not be smooth if whites are beaten very stiffly; however, after syrup is added, the mixture should be beaten until thick and creamy; then it is ready to spread over the cake.—MRS. M. H. OVERSTREET, *Attapulcus, Ga.*

POUND CAKE

One pound of sugar, one pound of butter, one pound of flour, ten eggs. Rub sugar and butter to a cream. Beat the whites and yolks separately, very light, and add to the sugar and butter, stir in flour and bake, flavoring to suit taste.—MARY SETZLER, *Renno, S. C.*

POUND CAKE

One pound of eggs, one pound of sugar, one pound of butter, one pound of flour; flavor to suit taste. Beat well and bake three-quarters of an hour.—MRS. G. N. CLOER, *Falkville, Ala.*

IMITATION POUND CAKE

One pound each of sugar and flour, one-half pound of butter, six eggs, one teacupful of sour milk, a half teaspoonful of soda, one teaspoonful of lemon, just a sprinkle of salt. Beat part of the sugar with the butter, warm till soft, but do not melt; beat to a light cream. Beat the egg yolks with the other part of the sugar till light, and then mix butter and sugar. Add a little milk, then a little of the sifted flour. Put in a small portion of the whites, and so on, till done. Be sure and add some of the beaten whites last. Now put in soda, which has been melted in a tablespoonful of water, and flavor. Beat hard for a minute, or longer. Put in a warm oven. Let rise double its size, and bake.—MRS. E. O. FISK, *Cherokee, S. C.*

BOSTON POUND CAKE

One pound of sugar, three-fourths pound of butter, one pound of flour, six eggs, one cupful of cream or rich milk, one teaspoonful of baking powder, two grated lemons. Mix well; bake in a moderate oven.—MRS. W. W. GRAY, *Clanton, Ala.*

OLD-FASHIONED POUND CAKE

One pound each of sugar, butter, flour, ten eggs, and a half wine-glassful each of wine and brandy. Cream sugar and butter together, adding yolks of eggs, one at a time, beating hard after each one is added; sift in flour, already sifted once or twice, and add the wine and brandy; lastly, add well beaten whites of eggs. This may be made successfully with or without baking powder, adding two heaping teaspoonsful when used. Beat hard and bake in moderate, steady oven; may be left plain or frosted. After cake is cooled, put away in tight box, laying two or three apples in with it to keep moist, and it will grow richer with the keeping.—MRS. A. S. THOMPSON, *Tampa, Fla.*

ANGEL FOOD CAKE

Use the whites of eleven eggs, a scant pint of granulated sugar, a large half pint of flour, one teaspoonful of cream of tartar, and one teaspoonful of vanilla. Sift the flour four times, and then measure; add cream of tartar and then sift again. Sift the sugar four times, then measure. Beat the eggs to a stiff froth on a large dish, and on the same dish add the sugar quickly and lightly. Add the flour in the same way.

and last, the vanilla. Put at once into a moderate oven and bake forty minutes or more. Do not grease the pans. Turn upside down to cool, putting small blocks of wood under the edges so that air may reach the cake.—MISS DAISY BELL MCMAHAN, *Lowndesville, S. C.*

ANGEL FOOD CAKE

Whites of six eggs, beaten very stiffly, a pinch of salt, three-fourths cupful of sugar, a half cupful of flour, a half teaspoonful of cream of tartar. Flavor with lemon to taste.—MRS. ROSA CAUGHRAN, *Philadelphia, Miss.*

ANGEL FOOD CAKE

Beat the whites of eleven eggs until very stiff, add one and a half cupful of sugar; next gradually add one cupful of flour, to which has been sifted one teaspoonful of cream of tartar (sift flour five times); flavor. Bake in an ungreased pan in a moderate oven forty-five minutes.—MRS. F. M. DAVENPORT, *Valley Head, Ala.*

BLACK ANGEL CAKE

Beat up one egg, add a half cupful of sugar, one-third cake of chocolate, and a half cupful of milk; cool until quite thick. Let cool while making cake part. Cake part: One cupful of sugar, a half cupful of butter, two eggs, beaten separately, a half cupful of sweet milk, two cupful of flour; put a half teaspoonful of soda in the milk (do not use any cream of tartar). Add a half teaspoonful of vanilla, mix well and add the chocolate mixture, then beat well and bake in two layers and put together with white frosting.—MRS. W. R. PARKER, *Woodruff, S. C.*

MARBLE CAKE

Whites of seven eggs, four cupful of flour, two cupful of sugar, one cupful of sweet milk, one cupful of butter, two teaspoonsful of baking powder. Flavor to taste. Dark part: Yolks of seven eggs, three and a half cupful of flour, one cupful of brown sugar, one cupful of molasses, a half cupful of sour milk, a half teaspoonful of soda, a half cupful of butter. Flavor with nutmeg, spice, cloves and cinnamon.—MRS. L. V. LAMBERTH, *Salitpa, Ala.*

MARBLE CAKE

White part: One cupful of white sugar, a half cupful of butter, a half cupful of sweet milk, whites of four eggs, one teaspoonful of lemon, two teaspoonsful of baking powder, two and a half scant cupful of flour. Dark part: One cupful of brown sugar, a half cupful of butter, yolks of four eggs, a half cupful of molasses, a half cupful of sour milk, in which dissolve one teaspoonful of soda, one teaspoonful of cloves, cinnamon, mace, three-fourths of a nutmeg, one and a half cupful of flour. Bake three-fourths of an hour in a moderate oven. It takes two to mix and put in the pan alternately; put it in a larger cake pan, with a buttered paper. Use kind of icing you wish.—MRS. AMOS PARKER, *Ozark, Ala.*

WHITE MARBLE CAKE

Two cupful of sugar, one cupful of butter, creamed together, one cupful of sweet milk, four cupful of flour, eight eggs (whites) beaten very stiff, one teaspoonful of lemon extract, one heaping teaspoonful of baking powder with a little flour; sift flour twice; lastly, stir in the whites of eggs. Then in a small bowl dip out about one cupful of the batter, add a few drops of real fruit coloring to make a delicate pink. Put batter in pan with a spoonful of pink batter dropped in at a time to marble the cake. Bake in large deep cake pan. Icing for cake: Two cupful of sugar, put to this four table-spoonful of water; let boil

slowly until waxy and stringy. Beat the whites of two eggs stiff. Pour the hot syrup slowly over eggs, at the same time beating to a stiff cream. Dust the cake with flour and apply the icing.—MRS. J. L. SINCLAIR, *Tyler, Ala.*

LEMON CREAM CAKE

Three-fourths cupful of butter, two cupful of sugar, four eggs, three-fourths cupful of water, four cupful of flour, two cupful of raisins. Bake in layers and put together with filling. Filling: Add juice and grated rind of one lemon to a cupful of water and put on the stove to boil. While waiting to boil, mix five tablespoonsful of sifted flour with one-third cupful of water and add to this one and a fourth cupful of sugar, then pour the mixture slowly into the boiling water and lemon, and stir constantly until desired thickness. When done, pour into bowl to cool, adding a pinch of salt and a lump of butter the size of a hickory-nut.—MAGGIE ROBINSON, *Melrose, Fla.*

LEMON JELLY CAKE

For the cake: Four eggs, two cupful of sugar, one cupful of butter, a cupful of sweet cream, four cupful of flour, one and a half teaspoonsful of baking powder, one teaspoonful of lemon flavoring. Cook in layers. For the jelly: Cream together the yolks of two eggs, one cupful of sugar, a half cupful of butter, add the juice and grated rind of two lemons; cook slowly in a granite pan until it thickens. Spread between layers of cake.—MRS. T. S. BOOTH, *Naftel, Ala.*

LEMON JELLY CAKE

Cream one cupful of sugar with a half cupful of butter, add the beaten whites of three eggs, a half cupful of milk and two cupful of flour into which one and a half teaspoonsful of baking powder have been sifted. Bake in jelly tins and put together with the following filling: Beat the yolks of the three eggs and add juice of one lemon, also a half cupful of water. Cook until thick enough to spread between layers.—MRS. L. E. WEATHERS, *Celeste, Texas.*

LEMON CHEESE CAKE

Take four eggs, separate and beat the whites very light. To the yolks add two and a half cupful of sugar and a piece of butter the size of an egg and beat light, then add whites and one cupful of sweet milk and sift two teaspoonsful of baking powder to a quart of flour; add enough of this to make a soft dough, not too stiff. Bake in layers. Filling: Take three eggs, separate and reserve white for frosting. Take the yolks and one cupful of sugar, piece of butter the size of an egg and the grated rind and juice of one lemon, one cupful of warm water with two teaspoonsful of corn starch. Stir all together. Put on stove in double boiler and cook till thick.—MRS. W. E. DORSEY, *Mt. Vernon, Ga.*

CHEESE CAKE

One cupful of butter, the yellow of six eggs, whites of two eggs, one cupful of sweet milk, one tablespoonful of flour dissolved in milk.—MRS. MARY BRISTES, *Coles, Miss.*

RAISIN CAKE

Beat four eggs (whites and yolks) separately, add two teacupful of sugar, one of butter and one of sweet milk, and beat all together well. Put in one pound of seeded raisins, one grated cocoanut, and flavor with one grated nutmeg and one grated orange peel. Measure three scant teacupful of flour and add one teaspoonful of soda and two of cream of

tartar. Sift into the batter, mix well, and bake fifty minutes in moderately hot oven.—MRS. D. H. RUST, *Pelican, La.*

RAISIN LAYER CAKE

Cream one and a fourth cupful of sugar with the yolks of four eggs, a half cupful of butter, a half cupful of sweet milk and two cupful of flour, the well-beaten whites of three eggs and one and a half teaspoonsful of baking powder. Bake in layers. Filling: One cupful of sugar and a fourth cupful of water, boiled until it can be blown from a fork in feathers. Pour over the well-beaten white of one egg and beat until cold. Add one cupful of seeded raisins chopped fine, spread between layers. Take out a little of the frosting before the raisins are stirred in to spread on top. Mark in squares and put a whole seeded raisin in each square.—MRS. J. J. HOOBLE, *Townley, Ala.*

SPICED RAISIN CAKE

One scant cupful of butter, one cupful of sweet milk, one cupful of molasses, one cupful of chopped raisins, three eggs, four cupful of flour, two teaspoonsful of baking powder, one teaspoonful of cinnamon, a half teaspoonful of cloves and grated nutmeg. Bake in moderately hot oven.—MRS. CARRIE BONDS, *Blevins, Ark.*

ORANGE CAKE

One-fourth of a cupful of butter, a half cupful of sugar, one-fourth cupful of milk, four eggs (yolks), seven-eighths cupful of flour, one heaping teaspoonful of baking powder, and one teaspoonful of vanilla. Cream the butter, add gradually the sugar, then the egg yolks and the extract. The eggs should be beaten until light-colored. Mix and sift the dry ingredients, add alternately with the milk to the first mixture. Bake in a narrow, deep cake pan. Filling: Take the white of one egg, beat to a froth, add a little sugar and the juice of one orange. Beat all together and spread between the layers of an orange cake.—MRS. D. W. SPIGNER, *Equality, Ala.*

PECAN LAYER CAKE

To the well-beaten yolks of six eggs add two cupful of white sugar, three-fourths cupful of butter, one cupful of sweet milk, three and a half cupful of flour, three teaspoonsful of baking powder, whites of four eggs, well beaten; bake in five loaves in jelly cake pans. For frosting, beat whites of three eggs, three teaspoonsful of baking powder, and one and three-fourths cupful of sugar; to the frosting add two teacupful of pecan meat; put between layers and on top of layers when cold. One grated cocoanut added to the frosting instead of pecans makes a cocoanut cake.—MRS. W. G. HERRINGTON, *Hermanville, Miss.*

PERSIMMON CAKE

Strain two cupful of persimmons through a sieve and set aside. For the batter, use one cupful of butter, two of sugar, four eggs (beaten separately), one cupful of milk, a teaspoonful of soda, two of cream of tartar, three cupful of flour. Bake in layers. Filling: Beat the whites of two eggs until quite stiff and then stir in two cupful of granulated sugar. Set the pan in another containing boiling water and cook until smooth like icing, stirring constantly. When done, remove from the fire and add the strained persimmons, then put between the layers of cake and on top, and you have an unusual and delicious cake.—MISS A. JONES, *Eatonton, Ga.*

PINEAPPLE CAKE

One cupful of butter, two cupful of sugar, three and a half cupful of flour, one cupful of sweet milk, two tablespoonsful of baking powder,

whites of five eggs; bake in layers. Filling: Cook a pint can of pineapple, or a whole pineapple after paring, to a thick marmalade; sweeten to suit taste and spread between the layers.—MRS. H. P. SALLEY, *Antreville, S. C.*

SEA ISLAND FIG CAKE

Silver part: Two cupsful of sugar, two-thirds cupful of butter, two-thirds cupful of sweet milk, whites of eight eggs, three teaspoonsful of baking powder thoroughly sifted with three cupsful of flour; stir sugar and butter to a cream, add milk and flour and last, whites of eggs. Bake this in two long or square pie tins. Gold part: One cupful of sugar, three-fourths cupful of butter, a half cupful of sweet milk, one and a half teaspoonsful of baking powder, sifted into one and a half cupsful of flour, the yolks of eight eggs, thoroughly beaten, one teaspoonful of allspice and one teaspoonful of cinnamon, or until you can taste. Now, put one-half of this gold batter in a pie tin (same size as the one you baked the white in) and lay on halved figs (previously sifted with flour), so that they will just touch each other; put on the rest of gold batter and bake. Put the three cakes together with boiled icing, the gold between the white, cover with frosting, decorate top with candied figs, English walnuts or any desired decorations. White seasoning should be used in the white part, rose water, lemon or almond. Instead of pressed figs, preserved figs can be used, if previously dried a few minutes in oven.—MRS. W. D. BROWN, *Hilton Head, S. C.*

DATE CAKE

One and a half cupsful of sugar, a half cupful of butter and lard mixed, a pinch of salt, one and a half cupsful of sweet milk, two teaspoonsful of vinegar, one teaspoonful of cloves and nutmeg, three cupsful of flour, one and a half teaspoonsful of saleratus, one pound of dates, cut small. Bake in loaf, and ice.—MISS LAURE PICKETT, *Fitzpatrick, Ala.*

BLACKBERRY CAKE

Cream one cupful of sugar with a half cupful of butter, add two well beaten eggs, one cupful of crushed canned blackberries, strained through a sifter, and four tablespoonsful of juice. Into this put one and two-thirds cupsful of flour sifted with one teaspoonful of soda, and one-fourth teaspoonful of mixed spices, cloves and cinnamon.—MISS LAURA WARD, *Edwards, Miss.*

PLUM CAKE

Cream one-third cupful of butter with a cupful of light brown sugar, add three-fourths cupful of sour milk in which a half teaspoonful of soda has been stirred, also a half teaspoonful each of cloves, cinnamon, nutmeg and allspice, a half cupful of raisins, dredged with flour, and two heaping cupsful of flour to which a pinch of baking powder has been added. Bake forty-five minutes in a moderate oven. This cake requires no eggs, but is excellent.—MRS. FRANK KOOP, *Vanderbilt, Texas.*

ORANGE CAKE

One-half cupful of butter, two cupsful of white sugar, one cupful of sweet milk, four cupsful of flour, three teaspoonsful of baking powder, five eggs (leaving out two whites); bake in jelly pans. Frosting: Two whites of eggs and two pounds of powdered sugar, juice and pulp of two oranges; grate peel into the dough.—MRS. G. E. ADDISON, *Spider, La.*

ORANGE CREAM CAKE

One and a half cupsful of flour, two teaspoonsful of baking powder, one-fourth cupful of butter, one cupful of sugar, two eggs, two-thirds cupful of sweet milk; cream butter and sugar, add the eggs well beaten.

Sift the flour and baking powder, then add the milk. Bake in three layer-pans in rather quick oven. Filling: Mix together a half cupful of sugar, one egg, one heaping tablespoonful of flour, one teaspoonful of butter, the grated rind of half an orange, juice of a half orange, and a half tablespoonful of lemon juice. Bring to a boil, stirring constantly, then cook in a double boiler.—MRS. L. B. ROBERTS, *Magnolia, Miss.*

APPLE CAKE

One cupful of sugar, allspice, one cupful of boiled apples, a half cupful of butter, one and three-fourths cupful of flour, one cupful of raisins, one teaspoonful of soda, nutmeg, cinnamon, and cloves to taste.—MRS. J. N. POTTER, *Hilliard, Fla.*

DRIED APPLE CAKE

One cupful of dried apples soaked over night. In the morning, steam until soft, then put into them a cupful of molasses and simmer slowly until cooked. When cool, add one egg, a half cupful of sugar, a half cupful of butter, a half cupful of sweet milk, two and a half cupful of flour, one teaspoonful of soda and two teaspoonsful of cream of tartar; add spices to suit the taste. Bake in loaf in moderate oven.—MRS. W. R. PARKER, *Woodruff, S. C.*

APPLE SAUCE CAKE

Two and a half cupful of unsweetened stewed apples, green or dried, four teaspoonsful of soda in apples, two cupful of sugar, three-fourths cupful of butter, four cupful of flour, two cupful of raisins, one tablespoonful of cinnamon, one teaspoonful of cloves, one teaspoonful of nutmeg, one-fourth teaspoonful of salt.—MAGGIE ROBINSON, *Melrose, Fla.*

APPLE SAUCE CAKE

One and a half cupful of granulated sugar, one cupful of shortening, one and a half cupful of apple sauce, one and a half teaspoonsful of baking powder dissolved in two tablespoonsful of hot water, three cupful of flour, one teaspoonful each of salt, nutmeg, cinnamon, cloves and ginger. Raisins if desired.—MRS. J. G. WILLIAMS, *Whitehouse, Fla.*

APPLE CAKE FILLING

Take evaporated apples and cook till you can mash them well, flavor and sweeten with anything you like, spread between the cake, as you would jelly, only use more.—MRS. LENA BRYAN, *Osyka, Miss.*

BANANA CAKE

A half cupful of butter, a cupful of sugar, a half cupful of milk, two scant cupful of flour, a half teaspoonful of baking powder. Cream butter, sugar and beaten white of two eggs. Bake in layers. Mash bananas and put in between. Frosting: Break the whites of two eggs in a bowl, add sugar and beat until light and spread on cake when hot.—MRS. E. THOMPSON, *Bayou Chicot, La.*

BANANA CAKE

One cupful of butter, two cupful of sugar, one cupful of sweet milk, three cupful of flour, five eggs (whites), two teaspoonsful of baking powder. This makes three large layers. Filling for cakes: Boil one cupful of sugar and one-third cupful of water until it can be blown from a fork in feathers. Pour over the well-beaten white of one egg and beat

until cold. Peel your bananas and rub through a sieve, stir into the icing and spread between layers.—MISS SULA SMITH, *McDade, Texas*.

LIGHTHOUSE CAKE

Four eggs, one cupful of sugar, one cupful of flour, one teaspoonful of vinegar, one teaspoonful of flavoring. Beat the whites very stiff; put in sugar. Beat yolks and add vinegar to them. Now beat all together and carefully fold in the flour. Bake slowly in ungreased pan. Do not add anything to the above; no soda nor baking powder.—MRS. KELLAR MAXWELL, *St. Petersburg, Fla.*

NUT AND FRUIT CAKE

Light part: Two cupsful of white sugar, one cupful of butter, one cupful of sweet milk, three cupsful of flour, one tablespoonful of baking powder. Whites of eight eggs, beaten well, a half cupful of almonds. Hull and pour boiling water over them and peel off brown hull. Cook in four layers. Dark part: Eight eggs (yolks), two cupsful of sugar, one cupful of butter, one cupful of sweet milk, three cupsful of flour, one tablespoonful of baking powder, one teaspoonful of spice, cloves, cinnamon, ginger, nutmeg, one pound of seedless raisins, cut fine and flour well. Cook in four layers. Filling: Two cupsful of sugar, cooked with a half cupful of water, until it threads, whites of five eggs, beaten well, one package of cocoanut; grate rind and juice of two lemons. Let all cook a few minutes, set to cool. Place a light layer and then dark layer.—MAUDE BARKER, *Davilla, Texas*.

YELLOW NUT CAKE

Two cupsful of sugar, two teaspoonsful of baking powder, eight eggs, two teaspoonsful of lemon or other extract, one cupful of butter, one cupful of milk, three and a half cupsful of flour. Cream the butter and sugar, add flour, milk and extract. Then beat well. Beat the whites to a stiff froth and fold into the cake batter as gently as possible. Sift flour twice. Bake in three good-sized pans. Use yolks for filling. Nut filling: Two cupsful of sugar, one cupful of water, eight yolks. Cook sugar and water till it threads, beat the yolks well and pour the candy in the yolks, stirring fast while pouring. Then add two cupsful of nut meats. Spread between layers and on top.—MISS ANNIE REID, *Lake Charles, La.*

NUT CAKE

One-half cupful of butter, one and a half cupsful of sugar, three eggs, two and a half cupsful of flour, one and a half teaspoonsful of baking powder, a half cupful of milk, one cupful of English walnuts. Rub the butter and sugar to a light cream. Add the eggs, beaten a little, then the flour sifted with the baking powder. Mix with the milk and chopped nuts into a rather firm batter, and bake in a paper-lined tin in a steady oven thirty-five minutes.—MRS. S. E. MANSELL, *Sydney, Fla.*

NUT CAKE

One cupful of butter, two and a half cupsful of sugar, one cupful of sweet milk, four cupsful of flour, two teaspoonsful of baking powder; flavor to suit taste. Filling: One cupful of pecans; roll very fine, then add to the icing two cupsful of sugar; a half cupful of water. Boil until it threads, then add the whites of three well-beaten eggs. Can use grated cocoanut instead of pecans.—MRS. A. PENN, *Bolton, Miss.*

NUT AND FRUIT LAYER CAKE

Beat three eggs, add two cupsful of sugar, one cupful of butter, one cupful of sweet milk, three and a half cupsful of flour sifted with two

level spoonful of baking powder. When all are well beaten, add one pound of seeded raisins, floured, one package of shredded cocoanut, and one nutmeg. Bake in four layers. Put together with caramel made as follows: Two and a half cupsful of sugar, one cupful of sweet milk, butter the size of an egg. Cook until thick, and when cold enough, spread between layers, together with pecans or walnuts.—MRS. A. S. WHITE-
NER, *Burton, Texas.*

LADY BALTIMORE CAKE

Cream one pound of granulated sugar with a half pound of butter. Separate yolks and whites of six eggs, stir in the yolks, beating after each other. Add one pound of flour, sifted with four teaspoonsful of baking powder, one cupful of milk, and last, the stiffly-beaten whites of the eggs. Divide into four equal parts for layer cake, using filling as one chooses. If brown sugar is used, add a lump of butter the size of a walnut.—MRS. O. J. RHYNE, *Dallas, N. C.*

LADY BALTIMORE CAKE

One cupful of butter, two cupsful of sugar, three cupsful of flour, one cupful of sweet milk, and whites of eight eggs, two teaspoonsful of baking powder; flavor with vanilla or rose-water and bake in layers. Filling: Dissolve three cupsful of sugar with one cupful of water and boil until it threads, and pour over the stiffly beaten whites of three eggs and add one cupful of raisins, one cupful of figs and one cupful of pecans. Chop all together and spread between the layers.—MRS. J. S. RICHARD-
SON, *Delta, La.*

LADY BALTIMORE CAKE

Cream one cupful of butter, using a wooden spoon, then add, gradually, while beating constantly, two cupsful of fine granulated sugar. When very creamy, add one cupful of milk alternately with three and a half cupsful of pastry flour, mixed and sifted with two teaspoonsful of baking powder. Then add one teaspoonful of vanilla or rose water and the whites of six eggs, beaten stiff and dry. Bake in three buttered and floured shallow square cake tins, and put between and on top the following: Put three cupsful of sugar and one cupful of water in saucepan, heat gradually to the boiling point and boil without stirring until syrup will thread when dropped from spoon. Pour syrup gradually on beaten whites of three eggs, beating the mixture constantly and continue beating until mixture is of right consistency to spread. Then add one cupful of chopped seeded raisins, one cupful of chopped pecan meats and five figs, cut in thin strips.—MRS. STARKE WILLIS, *Graysport, Miss.*

LADY WASHINGTON CAKE

A half cupful of butter, a half cupful of sweet milk, whites of eight eggs, two and a half cupsful of sugar, two and a half cupsful of flour, one and a half teaspoonsful of baking powder; flavor with vanilla. Yellow part: One cupful of butter, two cupsful of sugar, one cupful of sweet milk, yolks of eight eggs, three and a half cupsful of flour, two teaspoonsful of baking powder. Brown part: Bake half of the above mixture and add three-fourths cupful of grated chocolate.—MRS. JENNIE
CARY, *Marshall, Texas.*

LADY WASHINGTON CAKE

Silver part: A half cupful of butter, a half cupful of sweet milk, whites of eight eggs, two and a half cupsful of flour, a half teaspoonful of baking powder; flavor with vanilla. Gold part: One cupful of butter, two cupsful of sugar, one cupful of sweet milk, yolks of eight eggs, three and a half cupsful of flour, and two teaspoonsful of baking powder. Brown part: A half cupful of butter, a cupful of sugar, a half cupful of

sweet milk, the yolks of four eggs, one and a half cupsful of flour, one teaspoonful of baking powder, and three fourths cupful of chocolate.—MARY HAGAR, *Beac, La.*

MARTHA WASHINGTON CAKE

Take one egg, a half cupful of sugar, a half cupful of molasses, two-thirds cupful of cold water, a half teaspoonful of soda, piece of butter the size of an egg, two and a half cupsful of flour, one heaping teaspoonful of ginger, one heaping teaspoonful of allspice, one level teaspoonful of cloves. Bake in layers. Filling: One and a half cupsful of granulated sugar, five tablespoonsful of hot water, whites of two eggs, one cupful of raisins, four marshmallows; boil sugar, water and marshmallows together until the mixture hardens when dropped in cold water. Remove crystals from the side of pan with a damp cloth; then pour over the stiffly-beaten whites and beat until nearly ready to put on cake, then add the raisins and vanilla.—MRS. Q. M. SHOCKLEY, *Gainesville, Texas.*

WHITE LILY CAKE

Cream together a half cupful of butter and two cupsful of sugar, add one cupful of sweet milk, next three cupsful of flour into which two teaspoonsful of baking powder have been sifted, and then put in the whites of seven eggs, beaten stiff. Flavor with lemon and bake in layers. Filling: Put one cupful of sugar and a half cupful of water in a saucepan and boil till it threads when poured from a spoon. Pour this over the beaten yolks of seven eggs, stirring constantly. Flavor with lemon and spread between layers when milk-warm.—MRS. W. P. STRICKLAND, *Shady Grove, Fla.*

LORD BALTIMORE CAKE

Two-thirds cupful of butter, two cupsful of sugar, three cupsful of flour, one cupful of sweet milk and yolks of eight eggs, two teaspoonsful of baking powder. Flavor with one teaspoonful of lemon extract and two teaspoonsful of vanilla. Filling: Add to a boiled frosting (when ready to spread between layers) a half cupful of macaroon powder (dried in the stove and rolled), one-fourth cupful of chopped almonds, one-fourth cupful of chopped pecans, twelve candied cherries, cut in small pieces, two teaspoonsful of lemon extract, one and a half teaspoonsful of vanilla, and one teaspoonful of orange extract. Cover the cake with frosting and garnish with half cherries and half pecans.—MRS. J. S. RICHARDSON, *Delta, La.*

ONE-EGG CAKE

One-fourth cupful of butter, a half cupful of sugar, one egg, a half cupful of milk, one and a half cupsful of flour, two teaspoonsful of baking powder.—MRS. NELLIE FULLER.

ONE-EGG CAKE

Cream four tablespoonsful of butter, add gradually two-thirds cupful of sugar and one well-beaten egg, a half cupful of milk, one and a half cupsful of flour in which have been sifted two and a half teaspoonsful of lemon extract. Bake in a moderate oven. If a larger cake is desired, double the recipe.—MRS. S. L. CULVER, *Decaturville, Ala.*

ONE-EGG CAKE

One cupful of sugar, one heaping tablespoonful of lard, one egg, one cupful of sweet milk, two level teaspoonsful of baking powder and a pinch of salt sifted with two cupsful of flour; flavor to taste and bake in loaf or layers. If baked in layers, here is a fine icing: One cupful of

powdered sugar with enough milk to make a thin paste. Flavor to taste. If chocolate flavoring is used, melt the chocolate first.—**MRS. ARTHUR SMITHERS**, *Bunnell, Fla.*

MOLASSES CAKE

Three eggs, three-fourths cupful of sugar, a half cupful of butter, one cupful of molasses, three-fourths cupful of sour milk, three cupsful of flour. Beat eggs, add sugar, molasses, butter and milk, then the flour; add one teaspoonful of soda, dissolved in a little water. Flavor with a half teaspoonful of allspice. Bake in a loaf. Also nice used as a layer cake put together with icing.—**MISS LAURA WARD**, *Edwards, Miss.*

MOLASSES CAKE

One cupful of molasses, a half cupful of butter or lard, ginger and cinnamon, or all kinds of spices, two level teaspoonsful of soda in one cupful of hot water, two eggs, three cupsful of flour. Bake in square or round tins or pans. Leave plain or frost; also add cocoanut to frosting if desired.—**AMY E. SPARE**, *Cantonment, Fla.*

MOLASSES CAKE

One cupful of molasses, a half cupful of sugar, a half cupful of lard, a teaspoonful of soda, two and a half cupsful of flour, a teaspoonful of spice, and add two well-beaten eggs.—**MRS. ARTHUR DENNOSS**, *Plain Dealing, La.*

MOLASSES CAKE

One cupful of molasses or syrup, one egg, one and a half cupsful of flour, a half cupful of butter or lard, a half cupful of sweet milk or water, one heaping teaspoonful of soda, one spoonful of ginger. Bake this slowly.—**MRS. E. W. DEMEDICIS**, *Eden, Ala.*

FAVORITE PLAIN CAKE

Take six eggs, beat whites separately, one pound of granulated sugar, one cupful of butter, cream the sugar and butter together, adding the yolks of eggs until smooth, two teaspoonsful of baking powder, sift with one pound of flour. Mix this in by adding one cupful of rich sweet milk, then, last, add the whites of eggs, stir until smooth, flavor to taste; bake slowly. Icing: One cupful of sugar and four tablespoonsful of boiling water; cook until it ropes, have the white of one egg beaten, pour on the boiling sugar slowly, beating it all the time until white and cool. You will have enough to ice your cake nicely.—**MRS. W. TURNIPSEED**, *Blythewood, S. C.*

PLAIN CAKE

Six eggs beaten separately, two cupsful of sugar, two cupsful of sweet milk, one cupful of butter, two teaspoonsful of baking powder, one teaspoonful of lemon extract, flour enough to make a stiff batter.—**MRS. A. LEWIS**, *Hazlehurst, Miss.*

PLAIN CAKE

Six eggs, leaving out whites of three, two cupsful of sugar, a cupful of butter, one cupful of milk, two teaspoonsful of baking powder, one teaspoonful of vanilla flavoring, two and a half cupsful of flour. Beat the three whites, add one cupful of sugar, one teaspoonful of flavoring, and spread on the cake. Bake in six layers.—**MRS. J. W. FOWLER**.

PLAIN CAKE

Six eggs, one cupful of butter, two cupsful of sugar, one cupful of sweet milk, four cupsful of flour, two teaspoonsful of baking powder,

flavoring to taste. Beat eggs separately, cream butter and sugar together, add the yellows, then milk, then two cupsful of flour, whites, and the other two cupsful of flour, baking powder and flavoring. Bake either in loaf or layer, put together with any kind of jelly.—MRS. ED. RICHARDSON, *Tenaha, Texas*.

GINGER CAKES

One cupful of sugar, one cupful of molasses, a half cupful of butter and lard mixed, two eggs, one cupful of buttermilk, three cupsful of flour, one rounding teaspoonful of soda, one teaspoonful of baking powder. Mix and bake. Can be baked in a loaf or in muffin tins, or layers and put together with jelly.—MRS. L. O. BROWNE, *Tuscaloosa, Ala.*

GINGER CAKES

One cupful of sugar, one cupful of molasses, one cupful of shortening, a half cupful of sour milk, the yolks of two eggs, one heaping tablespoonful of grated ginger, one scant teaspoonful of soda, a half teaspoonful of salt and enough flour to make a stiff dough. Roll very thin, cut in small round cakes and bake slowly until nicely browned. Make icing by boiling slowly a cupful of sugar and four tablespoonsful of water until it spins a thread when dropped from a spoon, pour it over the whites of two eggs, beaten stiff, and beat it until it begins to harden; flavor with lemon extract. Drop a spoonful of the icing in the center of each cake.—MRS. R. B. ENGLAND, *Rocky Face, Ga.*

GINGER CAKES

One cupful of molasses, one cupful of sugar, one tablespoonful of soda, one heaping tablespoonful of ginger, one teaspoonful of cinnamon, a half teaspoonful of black pepper, three eggs, butter or lard the size of an egg, enough flour to make a smooth dough.—MRS. W. N. CUMMINS, *Felix, Ala.*

GINGER CAKES

One cupful of sugar, one cupful of molasses, one tablespoonful of ginger, one tablespoonful of soda, dissolved in a half cupful of buttermilk, lard the size of a walnut, three eggs, make a stiff dough and bake.—MISS SARA HENDERSON, *Griffin, Ga.*

GOLD CAKE

Eight eggs (yolks), one cupful of sugar, one and a half cupsful of flour, a half cupful of butter, a half cupful of sweet milk, one and a half teaspoonsful of baking powder. Bake in loaf.—MRS. O. F. RUSHING, *Montgomery, Ala.*

GOLD CAKE

One and a half cupsful of sugar, one cupful of butter, creamed together, yolks of twelve eggs, beaten well, three cupsful of sifted flour, three-fourths cupful of sweet milk, one teaspoonful of soda, two teaspoonsful of cream of tartar. Flavor with vanilla.—MISS SUE B. SOMERVILLE, *Aliceville, Ala.*

GOLD CAKE

Two cupsful of sugar, one cupful of butter, one cupful of sweet milk, three and a half cupsful of flour, two teaspoonsful of baking powder, yolks of eight eggs.—MRS. CORA MOORE, *Darden, Tenn.*

GOLD CAKE

After beating to a cream one and a half cupsful of butter and two cupsful of white sugar, stir in the well-whipped yolks of one dozen eggs and pour in one cupful of flour, one teaspoonful of baking powder; fla-

vor with lemon. Line the pans with buttered paper and bake in a moderate oven for one hour.—MISS NELLIE RUMLEY, *El Campo, Texas.*

GOLD CAKE

One and a half cupsful of sugar, a half cupful of butter, one cupful of sweet milk, one teaspoonful of cream of tartar, a half teaspoonful of soda, nutmeg, three cupsful of flour, yolks of six eggs.—MRS. ANNIE McDONALD, *Dry Creek, N. C.*

GOLD CAKE

Five cupsful of flour, yolks of twelve eggs, three cupsful of sugar, one cupful of butter, one cupful of sweet milk, two teaspoonsful of baking powder. Flavor with strawberry or pineapple.—MRS. L. V. LAMBERTH, *Salitpa, Ala.*

GOLD CAKE

Take two cupsful of white sugar, yolks of eight eggs, beaten to a cream with the sugar and one small cupful of butter, one cupful of sweet milk, two teaspoonsful of baking powder, sifted with three cupsful of flour; flavor to suit taste and bake until done in a slow oven.—MISS MAY WALKER, *Sugar Valley, Ga.*

GOLD CAKE

The yolks of ten eggs, one and a half cupsful of sugar, two cupsful of flour, one-fourth cupful of butter, three-fourths cupsful of sweet milk, one and a half teaspoonsful of baking powder. Flavor to taste.—MRS. J. ELDER, *Oxford, Ga.*

GOLD CAKE

Rub to a cream half cupful of shortening and three-fourths cupful of sugar, then add slowly two eggs, a half cupful of milk, and a small half teaspoonful of soda; sift in a heaping cupful of flour. Flavor with vanilla.—MRS. J. S. BRISCOE, *Haleyville, Ala.*

GOLD CAKE

Yolks of ten eggs, two cupsful of sugar, one cupful of butter, three and a half cupsful of flour, one cupful of milk, two teaspoonsful of baking powder. Cream butter and sugar, beat yolks to stiff froth, add flour, stir very hard; flavor to taste. Bake in slow oven one hour.—MRS. JOHN SNYDER, *Athens, Tenn.*

GOLD CAKE

One-fourth cupful of butter, a half cupful of sugar, yolks of four eggs beaten light, one cupful of flour less two tablespoonsful, two level teaspoonsful of baking powder, one-fourth cupful of milk, grated rind of one orange, or extract of orange; cream the butter, add the sugar, the yolks, orange rind and milk; then the flour, sifted with the baking powder, three times. Bake in a tube-pan about thirty minutes. Cover with coconut frosting. If a larger cake is desired, the amount can be doubled.—MRS. LUCILE DAVIS, *Bonweir, Texas.*

GOLD AND SILVER CAKE

This recipe will use up in the two cakes both the yolks and whites of the eggs and do away with wasting any. For the silver cake, cream one-fourth cupful of butter with one cupful of white sugar and one-eighth cupful of milk, one and a half cupsful of flour sifted with one teaspoonful of baking powder, and flavor with vanilla extract. Add the beaten whites of four eggs. For the gold cake, cream a half cup of butter with one cupful of brown sugar, add the yolks of four eggs, a half cupful of

milk and two cupsful of flour sifted with one and a half teaspoonsful of baking powder. Flavor with vanilla extract.—MISS IDA TIDWELL, *Oncontu, Ala.*

GOLD AND SILVER CAKE

Silver part: Whites of four eggs, one cupful of white sugar, a half cupful of butter, two-thirds cupful of sweet milk, two cupsful of flour, two teaspoonsful of baking powder; flavor to taste. Gold part: Same as above, using the yolks of four eggs and one whole egg.—MRS. JENNIE CARY, *Marshall, Texas.*

GOLD AND SILVER CAKE

Silver part: Two cupsful of white sugar, three cupsful of flour, one cupful of butter, one cupful of sweet milk, the whites of five eggs, a half teaspoonful of soda, a teaspoonful of cream of tartar. Gold part: One cupful of sugar, a half cupful of butter, two cupsful of flour, a half cupful of sweet milk, the yolks of five eggs, a half teaspoonful of soda, one teaspoonful of cream of tartar; flavor with vanilla.—MRS. A. J. KOHN, *Wade, Fla.*

CUP CAKE

One cupful of butter, two cupsful of sugar, creamed, three cupsful of flour, four eggs well beaten, one cupful of sweet milk, one spoonful of baking powder. This makes good cakes for lunches, baked in muffin rings, then iced.—MRS. R. E. McMUTRAY, *Midnight, Miss.*

CUP CAKE

One cupful of butter, two cupsful of sugar, three cupsful of flour, two teaspoonsful of baking powder, one cupful of milk, four eggs; cream the butter and add the sugar. After it has been sifted, add the baking powder to the flour, and sift together several times. Mix the ingredients, adding the milk and well-beaten eggs, and beat until smooth. Flavor to taste with vanilla, or lemon, and bake in cups or muffin rings, or if preferred, in loaf or layer.—NETTIE BOYD, *Flowery Branch, Ga.*

CUP CAKE

Two cupsful of sugar, one cupful of milk, a half cupful of butter, two teaspoonsful of baking powder, four eggs, two and a half cupsful of flour.—MISS ETHEL PATE, *Ashville, Ala.*

CUP CAKE

One cupful of butter, one cupful of sweet milk, two cupsful of sugar, three cupsful of flour, a half cupful of corn-starch, four eggs, two teaspoonsful of baking powder, two teaspoonsful of lemon.—MRS. W. A. WRIGHT, *Varnell Station, Ga.*

FRUIT CAKE

Two pounds of raisins, two pounds of figs, one pound of shelled nuts, a half pound of citron, one cupful of jam, one cupful of molasses, one pint of sugar, one cupful of butter, ten eggs, one teaspoonful of soda in molasses, one teaspoonful each of cinnamon, spice and nutmeg. Cream sugar and butter and add the beaten eggs. Flour the fruit and add last. It will be stiff enough with the fruit well floured. Bake three and a half hours.—MRS. R. E. BARWICK, *Pace, Miss.*

FRUIT CAKE

Twelve eggs, one pound of sugar, one pound of butter, one pound of flour, two pounds of seeded raisins, one and a half pounds of currants, one pound of citron. Cut in small pieces two tablespoonsful of ground

cinnamon, one teaspoonful of cloves, a half teaspoonful of mace, two nutmegs, one tumblerful of brandy or wine, one teaspoonful of baking powder. Bake slowly.—MRS. J. W. HAWKINS, *Crawford, Ga.*

FRUIT CAKE

One pound of raisins, a half pound of citron, one pound of currants, one teaspoonful of cloves, mace and cinnamon, wineglassful of brandy, two cupsful of brown sugar, a half cupful of molasses, a half cupful of buttermilk, two cupsful of butter, one teaspoonful of soda, four cupsful of flour, six eggs. Bake this about one month before you expect to use it.—MRS. W. P. HOWELL, *Mendenhall, Miss.*

FRUIT CAKE

One pound each of butter, brown sugar, and flour, one tablespoonful each of cinnamon, cloves and allspice, one teaspoonful each of vanilla and lemon, two coffee cupsful each of seeded raisins, currants, chopped figs and thinly-sliced citron, one coffee cupful each of molasses, chopped pecans and blanched almonds (chopped), one gill of cider, or black coffee, ten eggs, one-half teaspoonful of soda; beat whites and yolks of eggs separately, cream butter and sugar; add yolks and flour. When the batter is smooth, add whites of eggs, then spices, then molasses, then cider or black coffee and flavoring, then one-half teaspoonful of soda, sifted with two tablespoonsful of flour. Beat thoroughly. Take the fruits and mix in a platter, sift flour over them and stir until the fruit is thoroughly coated, stir quickly into the batter, pour in well-greased pan, bake one and a half hours in moderate oven. After cake is cooled, put away in a tight box, laying a half dozen sound apples around it; it will keep for a year and improve in flavor.—MRS. E. H. MACKENZIE, *Lake Charles, La.*

FRUIT CAKE

One pound of flour, one pound of sugar (brown preferred), one pound of butter, one dozen eggs, two teaspoonful of baking powder, two pounds of raisins after they are seeded and clipped, one and three-fourths pounds of currants, two tablespoonsful of cinnamon, one level tablespoonful of mace, four nutmegs, one teaspoonful of cloves, two wineglassfuls of wine, one wineglassful of brandy, two pounds of citron, one small teacupful of preserve syrup. After you clip the raisins and currants, roll in flour before adding to the batter. Bake very slowly. This quantity will make two good-sized cakes.—MRS. W. E. SWEARINGEN, *Vienna, Ga.*

FRUIT CAKE

Four eggs (beat yolks and whites separately), one cupful of butter, two cupsful of sugar, one cupful of sweet milk, one tablespoonful of baking powder, enough flour to make a stiff batter. Cook in layers. Filling: Take a quart of fruit, most any kind, apples or peaches preferred, two cupsful of sugar, a little water; let cook until the same can be easily mashed, then add one cupful of sweet milk, one cupful of butter, whites of two eggs beaten well; cook till thickened.—MRS. L. G. TIPTON, *Andalusia, Ala.*

FRUIT CAKE

To seven well-beaten eggs add one cupful of sugar, one cupful of molasses (sorghum), and continue to beat until the mixture is light and smooth. Add a half pound each of seven different dried fruits or preserves, such as raisins, prunes, currants or figs, and preserved apples, pears, quinces, figs or citron. Do not use the syrup of the preserves. Add a half pound of almonds and one-half pound of walnut meats (black walnuts preferred). For flavor, use a half pound of candied peel (lemon or orange), two teaspoonsful of mace and two teaspoonsful of cinna-

mon. Fruits and nuts must be chopped. Sift two teaspoonsful of baking powder with about a quart of flour, and stir again until all is smooth. Last of all, add one pound of soft butter. This butter is best beaten until soft, but may be melted over a steaming kettle. Grease a large pie pan and lay a white paper in the bottom. Have the pan warm and put all your cake into it. It is much better cooked all together and will not rise very much. Cook slowly and test to see if done by pushing a clean straw into the middle. If no dough adheres to the straw, the cake is done, but should be allowed to cool before removing from the pan.—**MATTIE EARNEST, Winfield, Ala.**

FRUIT CAKE

One pound each of flour, sugar, butter, raisins, currants, citron, figs, dates and English walnuts, ten eggs, one cupful of whiskey or brandy, a half gill of syrup, one level teaspoonful of cooking soda, two tablespoonsful of mixed spices. Cream the sugar and butter, add the eggs, one at a time, beating each five minutes in the mixture of butter and sugar. Then add part of the flour, mix the soda in the syrup, stir until it froths, then add to mixture; stir well. Cut the fruit and pour the whiskey over it, stir in the spices and let stand at least four hours (all night is better); take the remaining flour and roll the fruit in it, then add fruit; beat twenty minutes longer. For a cake three and a half or four inches deep, it will take four and a half or five hours to bake in a slow oven. Use brown sugar.—**MRS. CARL O. SVENDSEN, St. Simon Island Light House, Brunswick, Ga.**

FRUIT CAKE

Five eggs well beaten, one and a half cupsful of sugar and one cupful of butter creamed together, a half cupful of sweet milk, one teaspoonful of baking powder, a half teaspoonful of spice or cinnamon, two cupsful of flour mixed well, one box of currants, one box of raisins (seedless), one-fourth pound of citron, one quart of mixed nuts. Rinse raisins and currants, chop nuts and citron fine, and cover with flour; rub flour on well, so they will not settle at bottom of cake. Bake in moderate oven one and a half hours.—**MRS. E. H. NIVENS, Rockdale, Texas.**

FRUIT CAKE

One pound of brown sugar, one cupful of buttermilk, five eggs, one pound of currants, a half pound of figs, one large cupful of hickorynut meats chopped fine, two teaspoonsful of soda or saleratus, two teaspoonsful of cinnamon, one teaspoonful of allspice, one large cupful of butter, seven cupsful of sifted flour, two pounds of raisins, a half pound of dates, one teaspoonful of cloves, and one nutmeg. Prepare fruit and dry with flour, then mix butter, sugar, milk and flour. Bake two and a half hours.—**VIRGINIA NELSON, Harbor View, Fla.**

FRUIT CAKE

Twelve eggs, one pound of flour, which must be browned, one pound of sugar, one pound of butter; cream the butter and sugar; beat the eggs well and stir by degrees into the butter and sugar, alternately with the flour; into this put six nutmegs, two pounds of raisins, two pounds of currants, two pounds of citron, one pound of almonds, a half pound of figs, a half pound of dates, one teacupful of molasses.—**MRS. G. E. ADISON, Spider, La.**

FRUIT CAKE

Two pounds of raisins, one pound of currants, one-fourth pound of citron, one cupful of butter, one and a half cupsful of sugar, one cupful of milk, four cupsful of flour, three eggs (well beaten), a half cupful of

syrup, one teaspoonful of nutmeg, one teaspoonful of cinnamon, one teaspoonful of cloves, one teaspoonful of spice, two teaspoonsful of baking powder, one-fourth cupful of wine or brandy. Cream butter and sugar, add syrup, milk and eggs. Sift flour and baking powder together, lastly, add fruit dredged in flour. Bake very slowly three hours. When done, pour two cupful of good wine slowly over. Put away in a tight box. Should be baked a month or six weeks before using.—*Mrs. W. N. CUMMINS, Felix, Ala.*

FRUIT CAKE

Three pounds of dry flour, one pound of sweet butter, one pound of sugar, three pounds of seeded raisins, two pounds of currants, three-fourths pound of sweet almonds, blanched, one pound of citron, twelve eggs, one tablespoonful of allspice, one teaspoonful of cloves, two tablespoonsful of nutmeg, two tablespoonsful of cinnamon, one wineglassful of brandy, one coffee cupful of molasses, with the spices in it. Steep this twenty or thirty minutes, not boiling; beat the eggs very lightly, put the fruit in last, stirring it gradually, also a teaspoonful of soda dissolved in a tablespoonful of water. The fruit should be well floured; if necessary, add flour after the fruit is in, butter a sheet of paper and lay it in the pan. Lay in some slices of citron, then a layer of mixture, then of citron, etc., till the pan is nearly full. Bake three or four hours, according to the thickness of loaves, in a tolerably hot oven and with steady heat. Let it cool in the oven gradually. Ice when cold.—*Mrs. I. T. LAW, Elna, Ala.*

FRUIT CAKE

Twelve eggs, eight cupful of flour, four cupful of sugar, two cupful of butter, two cupful of buttermilk, two teaspoonsful of soda, two teaspoonsful of cinnamon, two teaspoonsful of spice, two teaspoonsful of nutmeg, one teaspoonful of vanilla, one wineglassful of wine, two pounds of raisins, two pounds of currants, one pound of citron, one pound of almonds, one pound of English walnuts. Roll fruit in flour. Brown flour in stove.—*Mrs. A. O. OLIVER, Rogersville, Ala.*

FRUIT CAKE

One pound of butter beaten to a cream, add to this one pound of sugar. After this is thoroughly mixed, add the well-beaten yolks of twelve eggs. Put in one pound of browned flour, in which mix two tablespoonsful of grated chocolate, one tablespoonful of powdered cinnamon, one teaspoonful of allspice, one teaspoonful of powdered cloves, five pounds of seeded raisins cut in pieces, one and a half pounds of minced citron, one pound of crystallized cherries, one pound of crystallized pineapple, one pound of blanched almonds, one pound of pecans (weighed before being shelled). Put all in a vessel and pour over it two cupful of grape juice and let it stand over night (after it has been well mixed). Next morning sift over it one pound of white flour, and mix it well; add to cake batter two teaspoonsful of baking powder, whites of twelve eggs; steam two hours and bake one hour. This makes two good-sized cakes.—*ABIGAIL M. HENRY, Gunterville, Ala.*

DARK FRUIT CAKE

One pound each of butter, sugar, flour, one cupful of molasses, two pounds each of raisins and currants, one pound of citron, and also one-half pound each of dried or preserved figs and candied orange and lemon peel, one grated nutmeg, one heaping teaspoonful each of ground cloves, cinnamon and spice, or use two tablespoonsful of ground mixed spices, eight eggs, one and a half glasses of wine or brandy. Mix as follows: Cream butter and sugar together, add eggs, beaten, then the cup of molasses, into which you have stirred enough soda to make it foam, then the

flour, into which has been sifted one level teaspoonful of baking powder. The fruit should be thoroughly rubbed with one extra cupful of flour. Mix the batter, then add the floured fruit, then the spices, and lastly, the wine. If wine cannot be had, use fruit or berry juice. If a lighter cake is wanted, omit the molasses and spices, and use juice of two oranges and two extra eggs.—*MRS. LESSIE H. FORT, Pelion, S. C.*

BOSTON FRUIT CAKE

Whites of ten eggs, one cupful of butter, two cupsful of sugar, one cupful of milk, four cupsful of flour, two teaspoonsful of baking powder, lemon flavoring; cook in layers. Filling: Take the ten yolks, one-fourth pound of butter, a half pound of sugar, beat light, add one pound of chopped seeded raisins, a half pound of citron, cut fine, one grated coconut, one cupful of chopped almonds, one cupful of currants, juice of one orange, or a little sherry wine. Put all on stove, cook a few minutes until it thickens, then spread between layers.—*MRS. O. F. RUSHING, Montgomery, Ala.*

BLACK FRUIT CAKE

Put one and a half pounds of flour into a large biscuit pan, set in the stove and stir often until it is a golden brown. Then prepare all your fruits, four pounds of raisins, one pound each of currants, citron, figs and almonds. The next morning, make a rich pound cake batter of twelve eggs, one pound of sugar, one pound of brown flour, one pound of butter, two tablespoonsful of lard, one teaspoonful each of spice, nutmeg, and cloves, one glassful of blackberry jelly and the grated rind, pulp and juice of four lemons. Mix your half-pound of brown flour well into the fruits, stir into the batter and just before putting into the pan, add one heaping teaspoonful of soda. Steam for two and a half hours, either in a steamer or over a pot of water. This will make one quite large or two medium-sized cakes; dry in the stove for twenty minutes.—*MRS. J. J. PLUSS, Laurens, S. C.*

BLACK FRUIT CAKE

Twelve eggs, one pound of sugar (either brown or granulated), one and a half pounds of flour, one pound of butter, three pounds of raisins, chopped fine, two pounds of currants, one pound of citron, two teaspoonsful of pulverized spice, two teaspoonsful of pulverized cloves, the same amount of cinnamon, nutmeg, a half teaspoonful of pulverized ginger, one teaspoonful of mace, one teaspoonful of baking powder, two tablespoonsful of molasses, a half teacupful of wine or brandy. Roll fruit in flour, mix batter well. Bake in moderate oven three hours.—*MRS. H. P. SALLEY, Antreville, S. C.*

SOUTHERN FRUIT CAKE

One cupful each of butter, sugar and molasses, a half cupful of sour cream, three cupsful of flour, three eggs, yolks and whites beaten separately, a teaspoonful of cinnamon, a half teaspoonful each of cloves and allspice, a fourth of a nutmeg, grated, a half pint of seeded raisins, a half cupful of currants, a half teaspoonful of soda. Mix in order named. Dissolve soda in one tablespoonful of hot water and add last. Bake in slow oven.—*Anonymous.*

WHITE FRUIT CAKE

Cream a half pound of butter, add one pound of sugar, beat until very light; one cupful of water, three cupsful of flour, two teaspoonsful of baking powder. Beat well. Mix one pound of seeded raisins, one-fourth pound of citron, a half pound of figs, a half pound of dates, a half pound of almond dust with a half cupful of flour; beat whites of five

eggs, stir into cake mixture; add the fruit. Bake slowly for three hours. Ice if desired.—IRENE CROWNOVER, *Bridgeport, Ala.*

WHITE FRUIT CAKE

One pound of sugar, one pound of flour, a half pound of butter, two pounds of almonds, two pounds of citron, one large grated cocoanut, twelve eggs (whites), one teaspoonful of baking powder. Bake slowly for two hours.—MRS. T. S. BOOTHE, *Naftel, Ala.*

WHITE FRUIT CAKE

Cream together a pound of butter and a pound of sugar, add a pound of flour and well-beaten whites of twelve eggs, grated rind and juice of one lemon, one pound of citron, one pound of blanched almonds, one cocoanut (grated fine), a half pound each of crystallized cherry and pineapple, two teaspoonsful of baking powder. If the batter is too thick, add a little boiling water. Steam for two hours and dry inside the stove twenty minutes.—MRS. J. J. PLUSS, *Laurens, S. C.*

KENTUCKY FRUIT CAKE

One cupful of butter, two cupful of sugar, three cupful of flour, two-thirds cupful of sweet milk, whites of fifteen eggs, one teaspoonful of soda dissolved in the milk, two teaspoonsful of cream of tartar, one teaspoonful of lemon extract and two teaspoonsful of vanilla. Mix in the usual manner and bake in layers. Filling: One cupful of raisins, one cupful of currants, a half cupful of citron, a half cupful of pecans or almonds; chop all together. Make a plain, boiled icing and add to it one teaspoonful each of nutmeg, cloves, allspice and cinnamon, one table-spoonful of brandy or wine, and a small pinch of citric acid. Spread between the layers of cake, each time sprinkling it with the chopped fruit and nuts. Use a white frosting on the outside of the cake and garnish with raisins and nuts.—MRS. J. S. RICHARDSON, *Delta, La.*

MOLASSES FRUIT CAKE

One cupful of brown sugar, two-thirds cupful of butter, two cupful of cooking molasses, one cupful of milk, four eggs, one tablespoonful of ginger, one tablespoonful of cinnamon, a half tablespoonful of cloves, one teaspoonful of grated nutmeg, five cupful of sifted flour, one teaspoonful of soda, one cupful of seeded raisins, one cupful of dates, one cupful of prunes, one cupful of currants, one cupful of mixed nuts. Work the butter and sugar well together, add the eggs, then molasses, then the milk and spices; sift in the flour by degrees, dissolve the soda in a table-spoonful of water and add to the mixture. Flour the nuts and fruit and add last. Bake in moderate oven one hour. This will keep six months if kept well covered.—MRS. GAINES, *Bowling Green, Fla.*

HONEY FRUIT CAKE

One-half cupful of sugar, one-half cupful of honey, one-half cupful of sour milk, one-half cupful of raisins, one-fourth cupful of butter, one-half cupful of walnuts, two cupful of flour, one egg, one teaspoonful of soda, some spice, but not too much, or it will spoil the honey flavor.—MRS. W. R. MARSH, *Beeville, Texas.*

GRAHAM FRUIT CAKE

Two soup plates full of Graham bread (one day old) from which crust has been removed, two soup plates full of stewed apples, to which you add, before cooking, one and a half cupful of currants, properly sweetened, one and a half cupful of chopped mixed nuts, a half cupful of butter, one and a half cupful of sugar. Butter a baking pan, mix sugar,

nuts and Graham bread, sprinkle some of it on the bottom and border of the baking pan to prevent sticking. Put in one layer of bread, one layer of fruit, and end up with bread. Place butter on top in lumps. Bake an hour in moderate heat. Serve hot or cold. Whipped cream may be added.—MRS. MINNA ANDREAE, *Mathis, Ga.*

JAPANESE FRUIT CAKE

One cupful of butter, one cupful of sweet milk, two cupful of sugar, three cupful of flour, four eggs, one teaspoonful of baking powder; beat eggs separately until very light, add sugar and butter, dissolve baking powder in milk and add to eggs and butter, then flour. Beat well. Filling: One cupful of water, two cupful of sugar, one cupful of grated cocoanut, juice of two oranges, one teaspoonful each of cinnamon, spice, and one cupful of raisins; when boiled a long time, add enough cornstarch to make thick. Put together while warm. This makes four layers.—MRS. BERTA BROOKS, *Atlanta, Ga.*

FEATHER CAKE

Two cupful of white sugar, two tablespoonsful of butter, two eggs, one cupful of milk, three cupful of flour, two teaspoonsful of baking powder. Vanilla flavoring.—MRS. REED, SR., *Hilliard, Fla.*

FEATHER CAKE

One-half cupful of butter, two light cupful of sugar, one cupful of sweet milk, three cupful of flour, whites of four well-beaten eggs, two teaspoonsful of baking powder; flavor to taste. This will make four layers. Filling: Whip one and a half cupful of thick sweet cream, sweetened and flavored to taste, to a stiff froth, and add one grated cocoanut; spread between layers and on top.—MRS. C. C. BROWNE, *Germania, Miss.*

FEATHER CAKE

Take two teacupful of sugar, one cupful of sweet milk, one teacupful of butter, the yolks of four well-beaten eggs, four cupful of flour; sift the flour, then measure three teaspoonsful of baking powder, mix until it is smooth. Beat the whites of eggs until dry. Add it to the cake last. Mix lightly; bake in a buttered pan and bake thin.—MRS. L. E. HAWKINS, *Lingle, Miss.*

FEATHER CAKE

One cupful of sugar and two tablespoonsful of butter; cream these together; then add one egg, well beaten, one cupful of sweet milk, two cupful of flour into which have been sifted two rounding teaspoonsful of baking powder, one teaspoonful of flavoring extract. Beat well together.—MRS. E. FRAZER, *Hallettsville, Texas.*

FEATHER CAKE

Cream one-half cupful of butter or lard, add two cupful of sugar, one cupful of sweet milk, the yolks of three eggs, three cupful of flour, sifted with two teaspoonsful of baking powder. Beat the egg-whites to a stiff froth, and add to the batter. Can be baked in a loaf or layers, and put together with cream filling. Cream filling: Put one large cupful of sugar in an enamel pan, then add enough fresh milk to moisten the sugar. Let boil one minute, take off the stove and beat until cool enough to spread on cake. Flavor with vanilla.—MRS. J. L. DONALDSON, *Charlotte, N. C.*

FAIRY LOAF CAKE

Three-fourths cupful of butter, one and one-fourth cupful of sugar, yolks of four eggs (beaten), a half cupful of sweet milk, two and a half

cupful of flour, two level teaspoonsful of baking powder, whites of four eggs (beaten dry), one teaspoonful of flavoring. Sift the flour and baking powder together three or four times; beat the butter to a cream and gradually add sugar, yolks, milk, flour mixture, whites of eggs and vanilla in the order given, beating each in vigorously. Bake in slow oven.—MRS. G. W. GLEASON, *Gahagan, La.*

DEVIL'S FOOD CAKE

One-half cupful of sweet milk, two cupful of sugar, one cupful of butter (part lard is just as good), a pinch of salt, two cupful of flour, two teaspoonsful of baking powder, four eggs, with yolks and whites beaten separately, one cupful of grated chocolate, one cupful of Irish potatoes; cream with chocolate one tablespoonful of cinnamon, one teaspoonful of grated spice, one teaspoonful of nutmeg, one teaspoonful of vanilla. This is better baked a few days before icing.—IRENE CROWNOVER, *Bridgeport, Ala.*

DEVIL'S FOOD CAKE

For the custard part, take one cupful of unsweetened grated chocolate, one cupful of brown sugar, a half cupful of sweet milk and yolk of one egg. Flavor with a teaspoonful of vanilla. Stir all together in an agate saucepan. Cook slowly and put away to cool. For cake part, take one cupful brown sugar, one-third cupful of cottolene or lard, two eggs and two cupful of flour. Cream the cottolene and sugar, add yolks of eggs, add a half cupful of milk and flour and whites, beaten stiff. Beat all together, then stir in the custard. Last, add one teaspoonful of soda, dissolved in a little warm water. Bake in two layer tins, in moderate oven, about forty-five minutes. When cool put together with caramel filling.—MRS. Q. M. SHOCKLEY, *Gainesville, Texas.*

DEVIL'S FOOD CAKE

Two cupful of brown sugar, a half cupful of butter, a half cupful of sour milk, two well-beaten eggs, two squares of chocolate dissolved in one cupful of boiling water, two teaspoonsful of soda, mixed with sour milk, two cupful of flour, a teaspoonful of vanilla. Bake in two loaves, put together with icing.—MRS. J. A. ST. DIZIER, *Lake Charles, La.*

DEVIL'S FOOD CAKE

Cream a half cupful of butter with one and a half cupful of sugar, add two beaten eggs, a half cupful of sour milk, in which a teaspoonful of soda has been dissolved, two cupful of flour and one teaspoonful of vanilla; have two squares of chocolate melted. stir in a half cupful of boiling water, and when the mixture is smooth stir it into the cake batter. Bake in two layers and put together with white frosting.—MRS. F. M. DAVENPORT, *Valley Head, Ala.*

DEVIL'S FOOD CAKE

Two cupful of brown sugar, a half cupful of butter, two eggs, a half cupful of sour milk, two and a half cupful of flour. Grate one cake of chocolate and put into a half cupful of boiling water with one level teaspoonful of soda; add last to the cake and beat well. Bake in two square tins. Frosting: Two cupful of brown sugar, two-thirds cupful of sweet milk, a small piece of butter. Cook, and when done take off stove and beat till white and cold.—MRS. C. B. EDWARDS, *Knorville, Ga.*

DEVIL'S FOOD CAKE

Cream together a half cupful of butter, one cupful of sugar, and the yolks of two eggs. When light, add a half cupful of grated chocolate

melted in two tablespoonsful of hot water. Add two-thirds cupful of sweet milk in which a teaspoonful of soda has been dissolved, and two cupful of flour in which one teaspoonful of baking powder has been mixed; lastly, add one teaspoonful of vanilla and the well-beaten whites of two eggs. Bake in layers and put icing between. The above is enough for two good layers baked in frying pan No. 8. Pecans can be used in the icing. These layers cannot be handled as others. They are so light they will be crumbled, therefore, must be thicker.—MRS. E. J. BLOW, Jr., *Teddy, Ala.*

DEVIL'S FOOD CAKE

Two cupful of sugar, one cupful of butter, three cupful of flour, five whole eggs, beaten separately, one cupful of buttermilk, one scant teaspoonful of soda, a half square of bitter chocolate, one teaspoonful of vanilla. Bake in layers. Filling: Two and a half cupful of sugar, one cupful of sweet milk, four tablespoonsful of chocolate, one cupful of butter. Flavor with vanilla.—MRS. J. B. JENNISON, *Alexton, La.*

DOLLY VARDEN CAKE

Cream a half cupful of butter with one cupful of sugar, add a half cupful of milk alternately, with one and a half cupful of flour in which has been mixed one teaspoonful of baking powder. Lastly fold in the beaten whites of three eggs and flavor to taste. Bake in loaf. Icing: Make a syrup of one and a half cupful of sugar and eight tablespoonsful of water, boil; when this strings from spoon, add the beaten yolks of three eggs and continue beating for a half hour. Flavor like cake and pour thickly over cake.—MRS. K. A. LEITNER, *Survey, Fla.*

DOLLY VARDEN CAKE

Dark part: One cupful of sugar, a scant half cupful of butter, a half cupful of molasses, two-thirds cupful of milk, two cupful of flour, the yolks of four eggs, two teaspoonsful of baking powder, one cupful of raisins, chopped, a half cupful of currants, one teaspoonful each of cloves and cinnamon, a half teaspoonful of nutmeg. White part: One and a half cupful of sugar, a half cupful of butter, one cupful of milk, two cupful of flour, whites of three eggs, two teaspoonsful of baking powder, two teaspoonsful of vanilla. Bake in layers and put together with tart jelly between. Make frosting for top.—MRS. A. M. PALMER, *Grand Bay, Ala.*

COOGAN

One and a half cupful of yeast, if strong, or two cupful if weak, two-thirds cupful of butter, two cupful of sugar, four or five eggs, the whites well beaten, one cupful of sweet milk, flour to make pliant dough. Set sponge over night. In the morning make up the coogan. Let dough rise only once, then divide it and roll it out in sheets about an inch thick. Then grease over with a cloth dipped in melted butter and sprinkle with sugar and cinnamon mixed. Roll it as for an apple roll, and cut in pieces about an inch thick. Place in a greased pan and sprinkle again with sugar and cinnamon and put in a warm place to rise. Place cut side up.—MRS. A. H. ROBERTSON, *Griffin, Fla.*

CREAM CAKE

Take three eggs, three tablespoonsful of water, two teaspoonsful of baking powder, stirred in one-half cupful of flour; take one cupful of white sugar and stir into it the yolks of the eggs well beaten, add water and flour and the well-beaten whites of the eggs. Bake in three layers. Cream for filling: Beat one egg with three-fourths cupful of white sugar, add two tablespoonsful of butter and one-half pint of milk. Heat to boiling point and add one tablespoonful of corn-starch or flour stirred

smooth in a little milk, boil up, being careful not to scorch. When cool, flavor and spread between layers.—*MRS. H. E. PARTRIDGE, Loosley, Ala.*

CREAM CAKE

One cupful of butter, two cupful of sugar, three eggs, two cupful of milk, five cupful of flour, three teaspoonsful of baking powder; flavor with one teaspoonful of vanilla and one of lemon. Beat one egg and one and a half cupful of sugar together, then add a half cupful of sifted flour, wet with a little milk to make perfectly smooth. Stir all into one pint of boiling milk. It is best to put the milk into a double boiler to prevent it from burning. Flavor with one teaspoonful of vanilla and one of lemon.—*CECIL RUST, Pelican, La.*

CREAM CAKE

One cupful of sugar, three eggs, four tablespoonsful of milk, one cupful of flour, and one and a half teaspoonsful of baking powder. Mix well. Lemon filling: Three-fourths cupful of water, four tablespoonsful of sugar, the rind and juice of one lemon; boil five minutes. Then beat one egg, add a good teaspoonful of corn-starch, beat well together and boil with rest until thick. Stir until done, then spread on cake.—*EDITH JERSILD, Oak, Ala.*

CREAM CAKE

Whites of seven eggs, well beaten, two cupful of sugar, one teacupful of sweet milk, one teacupful of butter, four teacupful of flour, three teaspoonsful of baking powder; bake in layers. Filling: One teacupful of sugar boiled till thick, a lump of butter size of an egg, two tablespoonsful of sweet milk with flour till thick, white of one egg, beaten to a stiff froth.—*MRS. DORA OGLESBY, DeLeon, Texas.*

CREAM WALNUT CAKE

Whites of four eggs, two-thirds cupful of butter, one and a half cupful of sugar, two cupful of flour, three teaspoonsful of baking powder. Bake in two thick layers. Put together with icing. A thick layer of walnut meats may be put between layers, also on the top layer.—*MRS. ANNIE McDONALD, Dry Creek, N. C.*

CREAM LAYER CAKE

Beat together one cupful of sugar, one-fourth cupful of butter, add a half cupful of sweet milk, whites of two eggs, and one and a half cupful of flour, any desired flavoring, and one teaspoonful of baking powder. Filling: Yolks of two eggs, one cupful of sugar, two tablespoonsful of cream, and one teaspoonful of any desired flavoring.—*MRS. F. D. MAY, Brandon, Miss.*

CREAM LAYER CAKE

The whites of nine eggs, one cupful of butter, two and a half cupful of sugar, one cupful of sweet milk, three and a half cupful of flour, a pinch of salt, two heaping teaspoonsful of baking powder sifted with the flour; cream the butter and sugar, add the milk and flour, and last, the stiffly beaten whites of the eggs. This will make eight layers. Filling: Take the yolks of five eggs, heat well a half cupful of water, two tablespoonsful of flour or corn-starch, mixed. Stir the eggs into one and a half cupful of boiling sweet milk, that has in it one cupful of sugar, a half cupful of butter, and last, the flour and water. Stir fast to keep from being lumpy. Flavor with half of a lemon, grated.—*MRS. W. E. BALLARD, Hanceville, Ala.*

GOLDEN CREAM CAKE

Yolks of ten eggs, two scant cupful of sugar, a pinch of salt, one cupful of sweet milk, three teaspoonsful of baking powder. four cupful

of sifted flour; flavoring. Beat yolks of eggs to the lightest possible cream; a rotary egg beater is best for yolks. Add to the sugar and cream again, add milk, salt, flour and baking powder, which have been sifted five times. Bake in two pans, lined on bottom with paper, in moderately hot oven. This cake is a little easy to scorch, but avoid looking often. Filling: Three cupsful of dark brown sugar, two-thirds cupful of boiling water. Boil till it flies off the spoon like a hair, but do not stir only to dissolve the sugar. Pour into it the stiffly beaten whites of two eggs, beat until cool enough to spread without running too much. Use any desired flavor.—MRS. C. J. RHODES, *Lincolnton, N. C.*

JELLY CAKE

Two cupsful of sugar, yolks of six eggs, two teaspoonsful of lemon flavoring, a half pound of butter, a cupful of milk, one cupful of warm water. Mix and stir well and bake in hot oven. Have layers one-half inch thick, spread jelly on cake, then put another cake on, and so on, till it is as high as wanted. Ice and spread cocoanut over sides, and put up to dry.—MRS. BOYD BRYAN, *Harlem, Fla.*

JELLY CAKE

Beat to a cream one pound of butter, add one pound of sugar, then add the yolks of ten eggs, three-fourths pound of flour, and finally, add the whites of the eggs beaten to a froth. Bake in shallow tin and put jelly between each layer. Flavor.—MRS. A. J. McMICHAELS, *Hickman, Miss.*

JELLY ROLL CAKE

Three eggs, one cupful of sugar, two tablespoonsful of water, one cupful of flour, one teaspoonful of baking powder; flavor with lemon. Bake in a large dripping pan with a piece of well-greased paper in the bottom. When done, turn out on a clean towel, remove paper and spread with jelly. Begin at one end of the cake and roll it carefully. Press each end of roll well together, wrap towel around it and lay it on a soft cushion till cool.—MRS. W. P. STRICKLAND, *Shady Grove, Fla.*

JELLY ROLL CAKE

Four eggs, whites and yolks beaten separately, one cupful of sugar, one cupful of flour, with two teaspoonsful of baking powder, one spoonful of water, and one spoonful of extract. Mix well and spread very thin in a well-greased, long, shallow tin and bake in a hot oven. Turn out and spread jelly over it and roll it up while hot. Slice when cold.—MRS. M. J. GASKIN, *Newton, Texas.*

JELLY ROLL CAKE

Take five eggs, beat very light, one cupful of white sugar, one cupful of flour, two teaspoonsful of baking powder, any preferred flavoring; stir all together well, pour into a well-greased bread pan and bake moderately. Turn out on bread towel and spread jelly over the bottom and roll quickly before it gets too cold to roll up nicely.—MRS. W. P. IBBY, *Pidcoke, Texas.*

JELLY ROLL CAKE

One cupful of sifted flour, scant half teaspoonful of salt, two level teaspoonsful of baking powder, grated rind of one lemon, two eggs, beaten light, one cupful of sugar, one-third cupful of hot milk, one glassful of jelly. Beat the sugar into the eggs, add the lemon rind, then the flour, sifted three times with the salt and the baking powder, lastly, the milk. Bake in a buttered dripping pan. Turn out on a damp cloth and trim off. Crimp edges, spread with jelly, and turn over and over into a

roll. Dredge the top with powdered sugar.—MRS. LUCILE DAVIS, *Bonwier, Texas*.

JELLY ROLL CAKE

One cupful of sugar, three eggs, three tablespoonsful of milk, one cupful of flour, one teaspoonful of baking powder. Beat whites and yolks of eggs separately. Bake in thin sheets. Wring a towel out of cold water and lay it double on the table; slip the cake from pan on wet towel; spread it with jelly and roll up; dip in fine sugar or icing if preferred.—MRS. E. J. BLOW, JR., *Teddy, Ala.*

JELLY ROLL CAKE

Sift together one cupful of flour, one cupful of sugar and one heaping teaspoonful of baking powder. Break in four eggs, add four tablespoonsful of sweet milk, a pinch of salt, and any flavoring liked. Bake in moderate oven in long bread pan. It bums easily and, therefore, must be watched. Spread with jelly and immediately roll up in towel.—MRS. ALEX SCARBOROUGH, *Biloxi, Miss.*

JELLY DIAMOND

Cream one and a half cupful of sugar and a half cupful of butter, add three eggs, well beaten, one cupful of milk, three cupsful of flour, one teaspoonful of baking powder, one teaspoonful of vanilla extract. Grease and dust with flour a square baking pan and bake in a moderate oven. When done, cut in half and put jelly between and white icing on top. When cold cut in diamond-shape and serve.—MRS. JAS. MCNAB, *Douglas, Ga.*

JEW CAKE

One cupful of butter, two cupsful of sugar, three cupsful of flour, one cupful of sweet milk, two teaspoonsful of baking powder, a half teaspoonful of orange extract, a half teaspoonful of lemon extract, whites of two eggs; add the eggs last.—MRS. A. LEWIS, *Hazlehurst, Miss.*

JAM CAKE

One teacupful of sugar, two teacupsful of flour, a half teacupful of butter, four eggs, nine tablespoonsful of buttermilk, one teaspoonful of soda, a half teaspoonful of baking powder, one teacupful of jam, any kind (strawberry is best), two teaspoonsful of cinnamon, a half teaspoonful of cloves, a half teaspoonful of allspice.—MRS. D. W. SPIGNER, *Equality, Ala.*

JAM CAKE

One cupful of sugar, a half cupful of butter, a half cupful of sour milk, one cupful of blackberry jam, three eggs, one teaspoonful of soda, one teaspoonful of cinnamon, a half teaspoonful of nutmeg, two cupsful of flour. Put jam in with flour. Bake slowly.—MRS. FRANK REED, *Hilliard, Fla.*

JAM CAKE

Three eggs, one cupful of sugar, two-thirds cupful of butter, two cupsful of flour, one cupful of buttermilk, one spoonful of soda, one cupful of jam (or chopped raisins), one spoonful of allspice, one spoonful of cinnamon. Bake in layers and spread with icing.—MRS. R. E. McMUTRAY, *Midnight, Miss.*

JAM CAKE

Four eggs, whites and yolks beaten together, one teaspoonful of soda in one cupful of buttermilk, one cupful of butter, two cupsful of sugar, one cupful of blackberry jam, three cupsful of flour, one cupful of nuts,

one cupful of raisins, one teaspoonful each of cinnamon, cloves and nutmeg. Bake in layers.—MRS. MARY SAMS, *Rockwall, Texas.*

BLACKBERRY JAM CAKE

Two cupful of sugar, four cupful of flour, one and a half cupful of butter, six eggs, two teaspoonful of soda, two teaspoonful of cinnamon, two teaspoonful of cloves, four tablespoonsful of sour milk. Put in last two cupful of blackberry jam. Bake in layers.—MRS. NOBA JONES, *Piedmont, S. C.*

GRAND DUKE CAKE

White part: Whites of six eggs, two cupful of sugar, one cupful of butter (or scant cupful of cottolene), four cupful of flour, one cupful of sweet milk or water, one level teaspoonful of cream of tartar, sifted in last cupful of flour, and one-half teaspoonful of soda dissolved in a tablespoonful of boiling water, added just before the whites, or a teaspoonful of baking powder may be used if desired. Bake this batter in four layers. Dark part: Yolks of six eggs, one cupful of butter or cottolene, two cupful of sugar, four cupful of flour, one cupful of sweet milk or water; baking powder or cream of tartar as called for in white part; one cupful of good syrup, two cupful of chopped seeded raisins, two or three teaspoonful of ground spice. This is enough for four layers. Filling: Take the water from a cocoanut (if not sufficient to make sauce, add water), juice of two lemons, three tablespoonsful of corn starch or a half teacupful of flour. Work flour or starch in cold water, then add two cupful of boiling water. After boiling, add two cupful of sugar and four cupful of grated cocoanut. Boil till thick and when cool spread between layers, alternating dark and light. Ice. Better after a month's keeping. Layers and filling sufficient for two cakes.—MRS. W. H. WALKER, *Willard, Ga.*

GRAND DUKE CAKE

White part: Whites of three eggs, a half cupful of butter, one cupful of sugar, a half cupful of milk, two and a half cupful of flour, one teaspoonful of baking powder. Dark part: Yolks of three eggs, one cupful of butter, one cupful of brown sugar, a half cupful of milk, two cupful of flour, one cupful of raisins, one teaspoonful of allspice, one tablespoonful of molasses, one teaspoonful of baking powder. When ready to stack make filling as follows: Put in pan on a stove two cupful of white sugar with a half cupful of water, and cook until it threads. Have ready whites of four eggs, beaten stiff, and pour syrup on them, beating all the time. Then add one cupful of raisins and a half cupful of nuts, chopped fine, and spread between layers.—MRS. W. H. WINTERS, *Union Church, Miss.*

LAYER CAKE

Two cupful of buttermilk, two cupful of sugar, two-thirds cupful of lard, a half teaspoonful of soda, two teaspoonful of baking powder, some salt. Bake in four layers.—LYDIA BLACKWELL, *Driftwood, Texas.*

LAYER CAKE

One-half cupful of butter, two cupful of sugar, four eggs, one cupful of sweet milk, two and a half cupful of flour, four teaspoonful of baking powder. Cream butter and sugar and two tablespoonsful of milk until very light, add beaten yolks, then flour sifted with baking powder. Beat thoroughly, adding stiffly beaten whites. Bake in pans fifteen minutes. Any filling desired may be used.—MRS. J. L. DAVIS, *Irvine, Fla.*

LAYER CAKE

One cupful of butter, two cupful of sour milk (buttermilk or clabber), three cupful of sugar, four eggs, and five cupful of flour, with one

teaspoonful of soda. This makes nine layers, enough to make two cakes. You may use any flavor you like; also you may use water and baking powder instead of milk and soda.—MRS. J. BEATY, *Lamont, Fla.*

LAYER CAKE

Make any good cake batter, enough for four layers. Divide in two equal parts. To one of these parts add two cupsful of seeded raisins, a half cupful of molasses, one teaspoonful of spice. Place in alternate layers, using whatever filling preferred.—MRS. ETHEL RAYNOR, *Cottondale, Ala.*

SNOW CAKE

Whites of four eggs, a half cupful of sweet milk, a half cupful of butter, one cupful of sugar, a half cupful of corn-starch, one cupful of flour with one teaspoonful of baking powder mixed in flour before sifting. Cream butter and sugar, add milk, flour and corn-starch, stirring rapidly. Add the whites beaten very light, and bake in cakes one inch thick. Filling: Whites of two eggs, beaten very light, two cupsful of sugar; pour one-fourth pint of boiling water over sugar and boil until it will harden in cold water. Pour boiling syrup over the beaten eggs and beat until mixture is cold and to a stiff cream; add before it is quite cold a half teaspoonful of vanilla or your favorite flavoring. When cold, spread between cakes.—MRS. MYNOR E. HENDRIX, *Bright, Ga.*

SOUR CREAM CAKE

One cupful of brown sugar, butter the size of an egg, one egg, one teaspoonful of soda, one teaspoonful each of cinnamon and cloves, one cupful of sour cream, one cupful of chopped raisins, flour to make quite a stiff mixture. Beat well.—MRS. W. R. MARSH, *Beeville, Texas.*

SOUR MILK CAKE

One cupful of sugar, a half cupful of butter or lard, one egg, one and a half cupsful of sour milk, one teaspoonful of soda, one cupful of raisins, a half teaspoonful each of cinnamon and cloves, a pinch of salt, and flour to stiffen.—MRS. F. A. CUREY, *Venice, Fla.*

SCOTCH CAKE

The yolks of six eggs, two cupsful of sugar, one cupful of butter, three and a half cupsful of flour, one and a third cupsful of sweet milk, three teaspoonsful of baking powder, one grated nutmeg, one saucer of raisins, cut fine, two tablespoonsful of brandy, or wine if you wish.—MRS. A. G. GRAYSON, *Estabutchie, Miss.*

SCRIPTURE CAKE

One cupful of butter (Judges 5:25), three cupsful of flour (I Kings 4:22), two cupsful of sugar (Jeremiah 6:20), two cupsful of raisins (I Samuel 30:12), two cupsful of figs (I Samuel 30:12), a half cupful of water (Genesis 24:17), one cupful of almonds (Genesis 43:11), six eggs (Isaiah 10:14), one teaspoonful of honey (Exodus 16:31), pinch of salt (Leviticus 11:13), spices to taste (I Kings 10:10), two teaspoonsful of baking powder (Amos 4:5); beat well (Prov. 23:14).—TINNIE WILLIAMS, *Florence, Miss.*

SEA FOAM CAKE

Five well-beaten eggs, two cupsful of sugar, three-fourths cupful of butter, four cupsful of flour, two teaspoonsful of baking powder, sifted in the flour, one cupful of sweet milk, flavored with extract of lemon. Bake in layers. Sea foam filling: Take four cupsful of brown sugar, put in saucepan with two cupsful of water. Cook until it will harden

when dropped into cold water. Have ready the whites of two eggs, beaten to a froth. Pour this over the eggs, beat until thick and creamy, then spread on cake.—MISS JANIE HARRINGTON, *Coles Mill, N. C.*

POOR MAN'S CAKE

One egg, one cupful of sugar, one cupful of milk, two tablespoonsful of butter, one teaspoonful of vanilla or other extract, two teaspoonsful of baking powder. Beat together the egg and sugar till light, add milk, then the melted butter and extract. Sift the flour and baking powder twice, add the liquid mixture to them and beat well. Bake forty-five minutes in a moderate oven.—MISS EULA WILDER, *Cantonment, Fla.*

PORK FRUIT CAKE

One pound of wholly fat pork, either ground or chopped until there are neither lumps nor strings left, add one pint of boiling water, one cupful of sugar, one cupful of molasses, one teaspoonful of nutmeg, cloves and allspice, one teaspoonful of soda, one pound of raisins, one pound of citron, flour enough to make slightly stiff batter. It is better to bake a patty test cake and avoid too much flour.—M. M. TAYLOR, *Louisiana.*

IRISH POTATO NUT CAKE

One cupful of butter, a half cupful of sweet cream, one cupful of nuts, one cupful of potatoes, two cupsful of flour, two cupsful of sugar, a half cake of chocolate, four eggs, white and yolks beaten separately, one teaspoonful of cinnamon, a half teaspoonful of nutmeg, a half teaspoonful of allspice, two rounded teaspoonsful of baking powder.—MAX LITTLE, *Kennedale, Texas.*

POTATO CAKE

One cupful of butter, two cupsful of white sugar, one cupful of mashed Irish potatoes, one cupful of chopped nuts, a half cupful of grated chocolate, a half cupful of milk, two teaspoonsful of baking powder, one teaspoonful each of cinnamon and nutmeg, a half teaspoonful of cloves, four eggs, two cupsful of flour.—MRS. A. J. BRYE, *Hilliard, Fla.*

METROPOLITAN CAKE

Two and a half cupsful of sugar, one cupful of butter, one cupful of sweet milk, two teaspoonsful of baking powder, three cupsful of flour, five eggs. Mix and divide in halves; bake one-half in two layers; one cupful of raisins, a fourth pound of citron, one cupful of currants, two tablespoonsful of syrup or jelly, two teaspoonsful of spice and cloves ground together, and one nutmeg. Put all together with icing made of one egg and a teaspoonful of sugar, and let stand several days.—MRS. LYDIA WOOD, *Oglesby, Texas.*

NEAPOLITAN CAKE

Light part: One and a half cupsful of sugar, a half cupful of butter, a half cupful of sweet milk, two and a half cupsful of flour, four whites of eggs, one teaspoonful of baking powder. Dark part: One cupful of sugar, a half cupful of molasses, a half cupful of sour milk, a half cupful of butter, one teaspoonful of soda, four yolks of eggs, one tablespoonful of cinnamon, one teaspoonful of allspice, one teaspoonful of cloves, one tablespoonful of ginger, one and a half pounds of raisins, two and a half cupsful of flour. Ice top and sides.—MISS NELL COOK, *Vicksburg, Miss.*

NEVER-FAILING CAKE

Two eggs, beaten very light, one cupful of sugar, two tablespoonsful of lard, a half cupful of cold water, two cupsful of flour, two teaspoonsful of baking powder, sifted with the flour, one spoonful of vanilla; **bake**

in loaf and serve with chocolate sauce. Chocolate sauce: One cupful of boiling water, a pinch of salt, one square of bitter chocolate, a half cupful of sugar. Cook all together until the consistency of maple syrup. Just before serving add one teaspoonful of vanilla. Serve hot. Slice cake, place on saucers, pour the sauce over. The sauce will keep indefinitely and may be reheated.—MRS. L. E. SPALDING, *Blum, Texas*.

NOVELTY CAKE

Mix two cupful of sugar (powdered), three-fourths of a cupful of butter, three eggs, one cupful of sweet milk, two teaspoonsful of baking powder, and flour to make a smooth batter. Bake two layers of this mixture and add to the remaining batter the following: A half teaspoonful of allspice, a half teaspoonful of cinnamon, a half teaspoonful of cloves, one-fourth of a pound of currants, one-fourth of a pound of raisins, and one-fourth of a pound of citron. Bake this in one layer and place between the two white layers, using icing for filling.—MRS. D. D. McCALL, *Pushmataha, Ala.*

DONE-OVER CAKE

Slice the cake (several kinds may be used), place layer in serving bowl, then a layer of sliced bananas, and so on, till the bowl is nearly filled. Make a plain boiled custard and pour over all. Serve hot in winter and cold in summer.—MRS. J. EDNA WHITE, *Kempner, Texas*.

DROP CAKE

One cupful of sweet milk, a half cupful of butter, two eggs, one and a third cupful of sugar, one teaspoonful of baking powder; enough flour to make thick batter. Drop from spoon in well-greased pan.—MRS. EMILY H. LIVINGSTON, *McComb, Miss.*

EGGLESS BLACK CAKE

A half cupful of sugar, a half cupful of molasses, a half cupful of butter, one teaspoonful of soda dissolved in a half cupful of sour milk, two and a half cupful of flour, two-thirds cupful of dried apples (previously cooked and pressed through a sieve and sweetened to taste); use all kinds of spices, mix well, and bake in a loaf.—MRS. FLORENCE McDUFF, *Winnsboro, La.*

EGGLESS LAYER CAKE

One cupful of sugar, one cupful of sweet milk, one-fourth cupful of butter or good lard, two teaspoonsful of baking powder, two and a half cupful of flour; flavor to taste and bake in layers. Filling: One cupful of sugar and two or three tablespoonsful of cream, let cook till it will harden when dropped on a saucer, then fill in cake.—F. O. JONES, *McCall Creek, Miss.*

GREEN CORN CAKE

Grate green corn from the cob, and allow an egg and a half for every cupful, with a tablespoonful of sweet milk; beat the eggs well, add the corn by degrees, beating very hard; salt to taste. Put a tablespoonful of butter to every pint of corn, stir in the milk and thicken with flour—say a tablespoonful for every two eggs. You may fry in hot lard, as you would fritters, or cook upon a griddle like batter cakes.—MRS. H. O. KIRTON, *Rome, Ga.*

GENTLEMAN'S FAVORITE CAKE

Seven eggs, beaten separately, three-fourths cupful of butter, two cupful of sugar, two tablespoonsful of cold water, one heaping teaspoonful of baking powder, three cupful of flour. Filling: One cupful of

sugar, grated lemon rind, three or four grated apples, one egg. Boil and put together cold.—VIVIAN BRANTLEY, *Minden, La.*

EGGLESS, MILKLESS, BUTTERLESS CAKE

One cupful of sugar, one cupful of water, two cupsful of raisins, a half cupful of lard, a fourth teaspoonful of salt, one teaspoonful of cinnamon, one teaspoonful of nutmeg, a half teaspoonful of cloves. Mix and boil three minutes. When cold, add one teaspoonful of soda dissolved in one tablespoonful of boiling water, one teaspoonful of baking powder, and two cupsful of flour.—MRS. J. C. SMITH, *Sanford, Fla.*

DARK CAKE

One and a half cupsful of flour, one cupful of sugar, one cupful of sour milk, two tablespoonsful of butter, one teaspoonful of vanilla, one cake of chocolate, two eggs, a half teaspoonful of soda, one teaspoonful of baking powder.—MRS. V. S. STANEART, *Grand Cane, La.*

FRENCH CAKE

One cupful of sugar, a half cupful of butter, a half cupful of milk, a half cupful of corn-starch, one cupful of flour, two teaspoonsful of baking powder, whites of four eggs, well beaten. Make the dark part same as the white, using a half cupful of grated chocolate in place of corn-starch, and yolks of four eggs. Flavor with vanilla. Bake in four layers and put together with any good white frosting.—JENNIE H. HOLMAN, *St. Matthews, S. C.*

QUICK CAKE

Break the eggs into mixing bowl without separating, stir a little, then add the sugar and beat thoroughly before stirring in the butter, which has been warmed enough to melt it, then add the milk and, lastly, the flour, stirring until batter is smooth. Line baking pans with waxed paper; it requires no greasing.—MRS. R. T. STEELE, *Wagram, N. C.*

CAKE WITHOUT BUTTER OR EGGS

Two cupsful of sugar, two cupsful of sweet cream, four cupsful of flour, two small teaspoonsful of soda dissolved in a little milk, one cupful of currants or chopped raisins. Sour milk or buttermilk may be used, but must not be very sour; small pieces of butter may be added, but it is good without.—MRS. JNO. PURVIS, *Stephenville, Texas.*

CAKE WITHOUT BUTTER

Break four eggs in a bowl, beat well till very light and foamy, add two cupsful of sugar and beat again. Measure two cupsful of flour before sifting, add two teaspoonsful of baking powder, and sift into the eggs the sugar, mixing thoroughly and beating well; add one cupful of hot milk, gradually, and flavor with vanilla. Bake in a loaf, or bake in layers and put together with lemon filling. Lemon filling: One cupful of sugar, the grated rind and juice of one large or two small lemons, one egg, well beaten, butter the size of a walnut, one heaping tablespoonful of flour, a half cupful of water. Mix the flour in the lemon juice or water. Cook till thick and spread between layers. Orange and pineapple filling are made the same way by using less or no water.—MRS. EULA M. BAKER, *Bluff Springs, Fla.*

BUTTERLESS CAKE BATTER — SPONGE CAKE

Three cupsful of flour, sifted in the tray; mix thoroughly two tablespoonsful of good baking powder, two cupsful of white granulated sugar, melted with a cupful of boiling water, four eggs, beaten separately; add

the yolk to the melted sugar, then add a cupful of creamy sweet milk, then the prepared flour, and last, the stiff whites, and your favorite flavoring. The batter should be real thin.—MRS. A. N. SMITH, *Tuscaloosa, Ala.*

COCOANUT MACAROONS

Six eggs, whites beaten very stiff, with a pinch of salt added; then add a half pound of granulated sugar. Beat again, then add a half pound of cocoanut. Drop same on paper and bake in a warm oven.—MRS. JAS. MCNAB, *Douglas, Ga.*

NUT MACAROONS

Mix thoroughly a cupful of chopped nuts, the whites of an egg whipped light, and a cupful of powdered sugar. Form this mixture into small balls and set them on buttered paper, in a cool oven, for three-fourths of an hour.—MISS OLIVE R. PICKETT, *Fitzpatrick, Ala.*

CREAM PUFFS

To make one dozen puffs: One cupful of milk, two eggs (beat well), one scant tablespoonful of salt, one cupful of flour. Beat together for five minutes and bake in quick oven in gem pans. Cream: A half pint of milk, one cupful of sugar, a half cupful of flour, two eggs. Stir flour in a little milk and put remainder of milk on the stove. When hot, add sugar, eggs and flour; cook until thick; flavor with vanilla. When both are cool, open tops of puffs and fill with the cream.—MRS. FRANK DORLAND, *Anona, Fla.*

JUMBLES

One-half cupful of sugar, two eggs, one tablespoonful of butter, two teaspoonsful of baking powder, one pint of flour; flavor with vanilla, lemon, nutmeg or cinnamon; cream butter and sugar, break eggs into this, add flavoring, sift flour and baking powder together and add to sugar, butter and egg mixture; turn out on well-floured board and knead to a soft dough. Roll only a third of dough at a time. Roll thin, cut out with a doughnut cutter and bake in well-greased pans in a rather quick oven. These cakes are light, crisp and are delicious to serve with cream, lemonade or for tea. They are not too sweet and are easily digested; babies can eat them with impunity, and if kept in a tin can they remain fresh and crisp for a month or more.—MRS. J. J. MATHESON, *Bennettsville, S. C.*

COFFEE CAKE

One cupful of brown sugar, one cupful of butter, a half cupful of molasses, one cupful of raisins or currants, three cupsful of sifted flour, a cupful of strong cold coffee, two eggs, one teaspoonful of soda, two teaspoonsful of cinnamon, one teaspoonful of cloves. Bake about one hour.—MRS. A. J. PRATER, *Lake Charles, La.*

COFFEE CAKE

Two cupsful of brown sugar, one cupful of butter, one cupful of molasses, one cupful of strong coffee as prepared for the table, four eggs, a teaspoonful of saleratus, two teaspoonsful of cinnamon, two teaspoonsful of cloves, one teaspoonful of grated nutmeg, two pounds of raisins, two pounds of currants, one-fourth pound of citron, four cupsful of flour. Fruit to be added last; sprinkle with part of the flour.—MRS. JOHN SNYDER, *Athens, Tenn.*

COFFEE CAKE

Take a piece of lightbread dough size of large loaf, knead into this two cupsful of sugar, one cupful of butter, two eggs (one cupful of currants, if desired); mix all together, kneading in sufficient flour to work

well. Let rise, divide in three parts, roll to one inch thick, lay in baking pan, let rise until one and one-half inches thick, butter top, sprinkle with sugar and cinnamon, bake in moderately hot oven; let cool and serve for breakfast with coffee.—MRS. THEO. JOCKESCH, *Greensboro, Ala.*

TEA CAKES — THREE WAYS OF MAKING

First: Sift some flour, make in this an opening for two cupful of sugar, one cupful of lard or cottolene, a scant teaspoonful of soda, a heaping teaspoonful of baking powder, one cupful of fresh buttermilk, two well-beaten eggs. Flavor with nutmeg. Always melt lard or cottolene. Never work dough until it is stiff. Knead in only enough flour to enable to roll out and cut. Sometimes two teaspoonsful of baking powder and a cupful of sweet milk may be used instead of the soda and buttermilk. Second: In strawberry time this recipe may be used in making strawberry short cake. Bake layers in large biscuit pan, turn out on cloth; have ready a large, flat dish, place on this a layer, and over this spread the crushed and sweetened strawberries, then another layer and berries, until the cake is as large as desired. Third: Put in all ingredients as for tea cakes, then put in a boxful of seeded raisins; with the hand stir round and round lightly until all are mixed, roll out, cut and bake; the stove must be just right.—MRS. J. P. JONES, *Calhoun, Ga.*

TEA CAKES

Four cupful of flour, two cupful of sugar, two eggs, a scant cupful of buttermilk, a half teaspoonful of soda, pinch of salt, butter or lard the size of an egg; knead well, roll a half inch thick. Cut in cakes and bake in quick oven.—MARY WEBB, *Fulton, Miss.*

TEA CAKES

Two heaping cupful of sugar, a half cupful or a little more of butter, a little lard, a scant cupful of buttermilk, a half teaspoonful of soda, a half teaspoonful of salt, four or more eggs. Make in a dough, roll thin, and bake in a moderately hot oven. Any flavoring desired may be used.—MRS. W. C. MCMURRY, *Canon, Ga.*

TEA CAKES

Four eggs, two and a half cupful of sugar, one cupful of butter, two tablespoonsful of water, three level teaspoonsful of baking powder, one level teaspoonful of soda; flour enough to make as soft as can be handled. Dissolve the soda and baking powder in the water.—MRS. O. F. RUSHING, *Montgomery, Ala.*

TEA CAKES

Three eggs, one cupful of sugar, one cupful of melted butter, creamed together; also add a pinch of salt, one teaspoonful of baking powder, one teaspoonful of vanilla (or favorite flavoring). Beat all together, sieve the flour and use this mixture to make it into a moderately stiff dough, roll out and cut out with a cup or anything preferred. Don't use milk or water with this; bake in hot oven.—MRS. ETHEL RAYNOR, *Cottdale, Ala.*

TEA CAKES

One cupful of sugar, one cupful of butter, one egg, one teaspoonful of baking powder; enough flour to make a soft dough.—MRS. J. ELDER, *Oxford, Ala.*

TEA CAKES

Four eggs (beat the yolks and whites separately), three cupful of sugar, one cupful of butter, one cupful of sweet milk, two teaspoonsful

of baking powder in three pints of flour; flavor with lemon. and bake in hot oven.—MRS. H. J. GRAULEE, *Dora, Ala.*

TEA CAKES

Beat two eggs and one cupful of sugar very light, add a half of sour cream in which a half teaspoonful of soda has been dissolved. Sift one quart of flour in bread tray and pour batter into it, adding size of an egg. Work it all together until it is a smooth dough. Roll out and bake.—MRS. JOHN McDOWELL, *Vernon, La.*

TEA CAKES

One cupful of sugar, a half cupful of lard, two eggs, two teaspoonsful of cream of tartar, one teaspoonful of soda, a pinch of salt, one teaspoonful of vanilla, two tablespoonsful of sweet milk. Mix well, roll out thin, bake in hot oven.—MRS. J. A. ST. DIZIER, *Lake Charles, La.*

TEA CAKES

Six eggs, two cupsful of sour cream, two cupsful of sugar, a half cupful of butter, two teaspoonsful of soda, two teaspoonsful of lemon extract, flour enough to make a stiff dough. Roll thin, cut in squares; bake in quick oven; sprinkle with sugar. Serve cold with coffee.—MRS. W. J. ARCHER, *Glenwood, Ala.*

TEA CAKES

Five eggs, two teaspoonsful of baking powder, three cupsful of sugar, one cupful of sweet milk, one cupful of butter oil. Mix all in a bowl and make up dough; roll thin and bake in quick oven. To have them extra good, put some together with jelly, some with icing, raisins between, or anything you may have.—MRS. ED. RICHARDSON, *Tenaha, Texas.*

TEA CAKES

One cupful of buttermilk, two cupsful of sugar, one cupful of shortening, one teaspoonful of soda, one teaspoonful of salt, one teaspoonful of lemon extract; flour to make a hard dough.—MRS. T. W. CANTRELL, *Liberty, S. C.*

TEA CAKES

Two eggs, two cupsful of sugar, one cupful of butter or lard, one cupful of sour milk, one teaspoonful of soda, two teaspoonsful of baking powder, one teaspoonful of lemon or vanilla; flour to make a stiff dough. Roll about a quarter of an inch thick, cut, and bake in a hot oven.—MRS. T. E. ELLIOTT, *Vincent, Ala.*

TEA CAKES

Two eggs, two cupsful of sugar, one cupful of milk, two tablespoonsful of butter and one of lard, two teaspoonsful of baking powder (if sweet milk is used; if buttermilk or sour milk, one teaspoonful of soda and one of baking powder), a little grated nutmeg. Beat together thoroughly and mix with flour enough to make a medium stiff dough. Roll to the thickness of half an inch. Cut out with biscuit cutter (or in fancy shapes), and bake in a quick oven, to a light brown color.—MRS. F. M. BISHOP, *Holly Springs, Ga.*

TEA CAKES

Cream together one cupful of butter and two cupsful of sugar; add four well-beaten eggs, then add two level teaspoonsful of baking powder, sifted with a little flour; add a half teaspoonful of lemon or vanilla extract. Mix well, turn into flour, which has been sifted in bread tray,

and knead into a soft dough. Roll and cut out. Bake in a quick oven.—MRS. T. B. GRAVES, *Goldthwaite, Texas*.

MRS. MILLER'S TEA CAKES

One cupful of butter, two cupsful of sugar, three eggs, beaten together, a half cupful of buttermilk, one level teaspoonful of soda, one teaspoonful of vanilla flavoring, three pints of flour. Mix well.—MINNIE H. FRANCIS, *Ohatchee, Fla.*

FRUIT TEA CAKES

One pound of butter, one and three-fourths pounds of sugar, six eggs, one tablespoonful of baking powder, a half cupful of whiskey, one teaspoonful each of spice, cinnamon and cloves, two pounds of currants, two pounds of raisins, three cupsful of chopped pecans. Add enough flour to roll out easily. Flour the fruit so it will be evenly distributed in the dough. Roll out any thickness desired and bake in a moderate oven on a thick griddle or skillet.—MRS. C. C. BROWNE, *Germania, Miss.*

SIMPLE CAKE

One cupful of sugar, two cupsful of sifted flour, two eggs, a half cupful of buttermilk and sweet milk mixed, a half cupful of butter and lard, a pinch of salt, one teaspoonful of vanilla. Cream the sugar and shortening, add one egg at a time; pour in milk, then flour, one teaspoonful of baking powder, and one cupful of raisins. Bake.—MRS. EDITH TURNER, *Cowpens, S. C.*

FEDERAL CAKE

Five cupsful of flour, two and a half cupsful of granulated sugar, a half pound of butter, two cupsful of sweet milk, three teaspoonsful of baking powder, four eggs, one pound of raisins, one pound of English walnuts (chopped), four tablespoonsful of whiskey, one grated nutmeg.—MRS. J. G. WILLIAMS, *Whitehouse, Fla.*

PRINCESS CAKE

Two cupsful of sugar, one cupful of butter, six eggs, four cupsful of flour, one and a half cupsful of sweet milk, three teaspoonsful of baking powder. Filling: A half pint of sweet cream, a half cupful of sugar, pulverized is best. Whip until light, then add mashed bananas.—AMY E. SPARE, *Cantonment, Fla.*

PRINCE OF THE WALK CAKE

Cream one cupful of sugar, a fourth cupful of butter, a half cupful of sweet milk, one and a half cupsful of flour, the well-beaten whites of three eggs, and one teaspoonful of baking powder. Bake in three layers. Dark part: Yolks of three eggs, one cupful of sugar, a half cupful of butter, a half cupful of sweet milk, one and a half cupsful of flour, one teaspoonful of baking powder, one cupful of seeded raisins, chopped fine, one teaspoonful of cloves, one teaspoonful of spice, one teaspoonful of cinnamon, mixed with the dark part. Bake in layers. Filling: One and a half cupful of sugar and the well-beaten white of one egg, a half of a grated coconut, and the grated rind and juice of a half lemon. This is fine.—MRS. J. J. HOOBLEB, *Townley, Ala.*

OLD RELIABLE CAKE

Two eggs, beaten well together, one and a half cupsful of sugar, a half cupful of butter (beat sugar and butter to a cream), one cupful of cold water or sweet milk, two and a half cupsful of sifted flour, two rounded teaspoonsful of baking powder, sifted through the flour thor-

oughly, one teaspoonful of lemon, or any other flavor. Sprinkle in just a little salt. Beat well and bake in loaf or layers.—*Mrs. E. O. FISK, Cherokee, S. C.*

ROMEO AND JULIET CAKE

Light part: One cupful of white sugar, whites of six eggs, well beaten, one tablespoonful of butter, a half cupful of flour, one heaping teaspoonful of baking powder, four tablespoonsful of sweet milk. Dark part: One cupful of sugar, one tablespoonful of butter, yolks of six eggs, one cupful of flour, four tablespoonsful of sweet milk, one heaping teaspoonful of baking powder. Bake in separate tins. The layers being light and dark spread between them a custard made with two eggs, one pint of milk, a half cupful of sugar, one tablespoonful of flour or corn-starch, two teaspoonsful of lemon.—*Mrs. AMOS PARKER, Ozark, Ala.*

MARSHMALLOW CAKE

Two cupsful of sugar, a half cupful of butter, two and a half cupsful of flour, a half cupful of buttermilk, one even teaspoonful of soda, one-fourth cake of chocolate, three eggs, well beaten, one teaspoonful each of the following: vanilla, cloves, spices, and cinnamon. Bake in layers. Filling: Two cupsful of sugar, one cupful of water, one tablespoonful of vinegar. Boil until it threads, then add a fourth pound of marshmallows, stirring until all dissolve. Take off fire and add whites of two eggs, well beaten, and one teaspoonful of vanilla.—*Mrs. G. D. MALONE, Keener, Ala.*

SUNFLOWER CAKE

One cupful of sugar, a half cupful of butter, whites of three eggs, a half cupful of sweet milk, two cupsful of flour, one heaping teaspoonful of baking powder. Bake in two layers in hot oven. Frosting: Yolks of three eggs, one cupful of pulverized sugar, one teaspoonful of vanilla. Beat twenty minutes, spread between layers and on top.—*Mrs. J. L. SMITH, Webster, Texas.*

QUICK CAKE

Two eggs, one cupful of sugar, a half cupful of butter, a half cupful of sweet milk, two cupsful of flour, one spoonful of baking powder, sifted in the flour; cream the sugar and butter together, add the eggs, well beaten, put in some of the flour, then the milk, then the rest of the flour. Beat smooth and bake in skillet like egg-bread.—*Mrs. W. T. JAUDSON, Hughes Springs, Texas.*

FAVORITE CAKE

Whites of eight eggs, beaten to a stiff froth. Cream one cupful of butter and two cupsful of sugar together, then add one cupful of milk, one level teaspoonful of soda, and two teaspoonsful of cream of tartar. Bake in a loaf. When done, cool and slice in layers about an inch thick. Sweeten and spread between one can of grated pineapple. When all together again, ice the same.—*Mrs. T. E. NORRIS, Tuscaloosa, Ala.*

FAVORITE CAKE

One cupful of sugar, butter the size of an egg, one cupful of flour, three eggs, two teaspoonsful of baking powder, eight tablespoonsful of milk or water; flavor with vanilla or lemon. Beat sugar and butter till creamy, add beaten eggs, then flour, with baking powder, sifted; last, milk and flavoring.—*Mrs. W. F. BERNHARDT, Olney, Texas.*

FAVORITE CAKE

Cream together a fourth cupful of butter and one cupful of sugar. Add one well-beaten egg, one cupful of sweet milk, two teaspoonsful of

baking powder and two cupful of flour. Add any flavoring desired and beat well. This is nice baked in layers with any desired filling. It makes a very nice loaf cake. Baked in gem pans, it makes excellent gems.—MRS. T. N. PEARSON, *Webster, Texas.*

FAVORITE CAKE

One-half cupful of butter, one scant cupful of sugar, yolks of six eggs, two cupful of flour, one heaping teaspoonful of baking powder, a fourth teaspoonful of salt, grated rind and strained juice of one large orange. Sift the baking powder, salt and flour together, cream butter and sugar, add the well-beaten yolks, orange juice, rind, then stir in the flour, mix to a smooth batter. Bake in moderate oven.—MRS. CARL O. SVENDSEN, *St. Simon Island Light House, Brunswick, Ga.*

CAKE

Two cupful of sugar, one cupful of butter (beat sugar and butter to a cream), four eggs, well beaten, one cupful of sweet milk, three and a half cupful of flour, two teaspoonsful of good baking powder sifted in flour, one teaspoonful of flavoring. Bake in layers; this amount makes a large stack cake. A delicious white loaf can be made by this, using the whites of seven eggs.—MRS. JOHN PURVIS, *Stephenville, Texas.*

CAKE

One pound of flour, one pound of sugar, six eggs, one cupful of sweet milk, one teaspoonful of baking powder, a half pound of butter. Cream filling: Two cupful of sugar, one cupful of milk, small piece of butter. Cook until thickened, being careful not to scorch.—MRS. D. B. MONTGOMERY, *Moreland, Ga.*

CAKE

Two cupful of sugar, one cupful of butter, one cupful of sweet milk, one cupful of corn-starch, two cupful of twice sifted flour, the whites of eight eggs, and two teaspoonsful of baking powder. Any filling desired.—MRS. JOHN McDOWELL, *Vernon, La.*

CAKE

Five eggs, three cupful of sugar, one cupful of butter, one cupful of milk, two teaspoonsful of baking powder, a pinch of salt. Beat eggs well, add sugar, stir well, then add milk and butter; stir again, add flour to make a stiff batter, adding baking powder with flour. Bake in layers and fill with apples.—MRS. LENA BRYAN, *Osyka, Miss.*

CAKE

Thoroughly mix one cupful of sugar and one tablespoonful of butter. Do not stir the mixture again until flour is added. Break in one or two eggs without beating, add two-thirds cupful of sweet milk, sift well one teaspoonful of soda with one and two-thirds cupful of flour. Add to the sugar, eggs and milk one teaspoonful of any flavoring desired. Stir one minute.—SUSAN O'BERRY, *Trilby, Fla.*

CAKE

Six eggs, one cupful of butter, two cupful of sugar, four cupful of flour, a half cupful of milk, one teaspoonful of baking powder.—MRS. LOTTIE PORTER, *St. George, S. C.*

CAKE

Cream a half pound of butter with one pound of sugar till thoroughly creamed, add, one at a time, till you have used six eggs (beat in each one

well before using another), add one cupful of sweet milk and one pound of flour which has had a teaspoonful of cream of tartar and a half teaspoonful of soda sifted in; flavor to suit.—*MRS. C. O. KAGG, Perry, Ga.*

CAKE

Cream one cupful of brown sugar with a half cupful of butter, add one cupful of molasses with one teaspoonful of soda dissolved in it, two eggs, one cupful of currants, one cupful of finely sliced citron, a half package of mince meat, one teaspoonful of lemon extract, one cupful of rich buttermilk and three cupful of well-sifted flour. Bake in a moderately heated oven in two-inch deep pans. This cake keeps for months in cool weather.—*MRS. J. F. SIGMON, Weirsdale, Fla.*

CAKE

Eight eggs, four cupful of sugar, two cupful of water, four teaspoonsful of baking powder, six cupful of flour, one cupful of butter or lard and butter mixed. Bake in loaf or layers. For the filling use: One pint of milk, a half cupful of sugar, a half cupful of corn-starch, one teaspoonful of butter. Thicken milk with starch, add sugar, and boil till thick as corn-starch pudding. Flavor with vanilla or lemon extract.—*MISS N. CONN, Long Beach, Miss.*

ENGLISH SCONES

Two cupful of flour, one teaspoonful of butter, one teaspoonful of sugar, a pinch of salt, two eggs well beaten, one teaspoonful of baking powder, one cupful of milk. Make as you would biscuits, roll out and cut triangular. They are delicious to serve with tea in the evening.—*MRS. C. H. HUDSON, Bay Minette, Ala.*

VANILLA FILLING

Break the white of one large egg and gradually beat into it one cupful of confectionery sugar; beat for three minutes, add a half teaspoonful of vanilla extract, and spread thinly on the cakes.—*MISS ANNIE NELSON, Harbor View, Fla.*

FILLING WITHOUT EGGS

One cupful of granulated sugar, five tablespoonsful of milk; then stir until melted; boil five minutes, and stir until cold. Put on cake while it still runs.—*SALLIE J. CARMICAL, Turin, Ga.*

FILLING

Boil two cupful of sugar in two-thirds cupful of water until the threading stage is reached. Then have ready a half cupful of sugar melted, and while still on stove in melted condition pour into it the boiling sugar, stirring to prevent lumping. Pour slowly into stiffly-beaten whites of three eggs, beating constantly.—*MRS. MARY SAMS, Rockwall, Texas.*

FILLING FOR CAKE

A half cupful of perfectly fresh sweet milk, one cupful of sugar and one teaspoonful of butter. Boil until it ropes. Take off fire and beat rapidly until it cools. Have ready one cupful of pecans, run through a food chopper; stir in rapidly.—*MRS. J. B. E. ERWIN, Fairmount, Ga.*

FILLING FOR CAKE

One cupful of sugar, three tablespoonsful of cream stirred till sugar dissolves; boil two or three minutes; take off the stove, add one table-

spoonful of butter. Flavor; stir a few minutes, and spread between cake.—**MRS. S. H. MARSHALL**, *Carrollton, Miss.*

LEMON CHEESE FILLING

Take two lemons, the juice and grated rind, yolks of three eggs, a half cupful of butter and one cupful of sugar. Mix together, place on the stove and cook the mixture till as thick as sponge, stirring constantly, so it will thicken as it is cooked. Use like jelly between layers.—**MRS. J. H. MCANN**, *Jacksboro, Texas.*

CARAMEL FILLING

Two cupful of brown sugar, creamed together with a half cupful of butter and a half cupful of sour cream. Cook till thick and stir constantly. You may add any kind of nuts, just before taking off the stove, if you wish.—**MRS. DAVE OATTS**, *Rankin, Ky.*

CARAMEL FILLING

Mix one and a fourth cupful of brown sugar, a fourth cupful of white sugar, and one-third cupful of boiling water. Bring to boiling point and let boil until syrup will thread when dropped from a spoon. Pour slowly on to the beaten whites of two eggs and beat until the mixture is nearly cool, then set in a pan of boiling water and cook until slightly granular around edge of dish. Add one cupful of walnut meats and a teaspoonful of vanilla.—**MISS MAUDE WOODWARD**, *Jonesville, Va.*

CHOCOLATE FILLING

Whites of two eggs, beaten very light, one and a half cupful of sugar, a half cupful of sweet milk, six tablespoonsful of grated chocolate, one tablespoonful of butter; mix all together and cook till thick.—**MRS. C. E. WHATLEY**, *Towns, Ga.*

CREAM FILLING

Two cupful of sugar, one cupful of cream, butter the size of an egg. Let boil until thick as honey. Spread between layers.—**MRS. NORA JONES**, *Piedmont, S. C.*

ICING

Three eggs, whites beaten very lightly; add one cupful of sugar and beat again, then set vessel in boiling water and remove to back of stove until cake is done. Spread on cake while hot. This will be enough for one large cake or two small ones.—**MRS. C. E. WHATLEY**, *Towns, Ga.*

ICING

One cupful of sugar, two tablespoonsful of water; boil together until it will string. Remove from the fire and stir in the white of one egg, which has been beaten stiff; stir all together and add one teaspoonful of lemon. Apply when the cakes are cold.—**MRS. E. E. AKINS**, *Barnesville, Ga.*

BOILED ICING

One and a half cupful of sugar, four tablespoonsful of water. Boil until waxy or threads, add to the whites of two eggs, well beaten. Flavor to taste.—**MRS. A. PENN**, *Bolton, Miss.*

BOILED ICING

Whites of three eggs, two cupful of sugar, one cupful of milk warm water, one teaspoonful of vinegar, butter size of a pea, a teaspoonful of corn-starch. Boil water, sugar, vinegar, butter and starch together

until it threads when dropped from a fork, take off the fire and pour over the well-beaten whites of eggs.—MISS SARA HENDERSON, *Griffin, Ga.*

CARAMEL ICING OR CANDY

In a vessel place one cupful of sugar and let it melt, stirring sufficiently to keep from burning. In another vessel have three cupful of sugar and two cupful of milk; let it be boiling while sugar is melting. When it is melted, pour the milk and sugar into it gradually, stirring constantly. Continue stirring and when nearly done, put in a lump of butter, size of an egg. If there is no butter to spare, put in a pinch of salt. Test to see if done by dropping a little in cold water or stirring a small quantity on a saucer. Add one cupful of chopped raisins and pecans, if desired. For candy, just cook a little longer. Stir as little as possible after removing from fire; pouring onto a buttered dish or marble slab is better. Cut into squares.—MISS OLIVE R. PICKETT, *Fitzpatrick, Ala.*

NEVER-FAIL ICING

Allow one cupful of sugar to whites of two eggs, beat whites stiff and pour in double boiler, and add sugar, stirring constantly for ten minutes. Then add a tablespoonful of orange or lemon juice, which makes it harden, and spread while hot on cake. Always ice cakes while they are warm.—MISS DORA MCKENZIE, *Wewahitchka, Fla.*

SAUCE FOR CAKE

Two pints of sweet milk, yolks of four eggs, beaten light, six tablespoonful of sugar, one tablespoonful of corn-starch, mixed thoroughly with the sugar. Put all into a double boiler, and stir constantly until it is thick. Remove from fire and add the well-beaten whites. Put on ice to cool, serve in sauce dishes with whipped cream on top of each dish. It is also nice when frozen, served in glasses with strawberries or any fruit in season.—MISS CARLIE I. WALKER, *Sugar Tree, Tenn.*

SNOWFLAKE SAUCE

One cupful of white sugar, creamed with one heaping tablespoonful of butter; thicken one cupful of boiling milk with one tablespoonful of corn starch, wet with a little cold milk; cook five minutes, stirring constantly; when cold, add two tablespoonful of Maraschino cherries, the creamed butter and sugar, then cut and fold in the white of one egg, beaten very stiffly.—MRS. J. S. TAYLOR, *Elberton, Ga.*

GOLDEN SAUCE

Beat the yolks of two eggs in the pan you are going to make the sauce in. Add one cupful of cold water, one cupful of sugar, one tablespoonful of butter. Let boil and pour in a pitcher, and add the grated rind and juice of one lemon. It is then ready to serve.—ABIGAIL M. HENRY, *Guntersville, Ala.*

KITCHEN BOUQUET

Put a half cupful of granulated sugar in saucepan over fire, stirring as it melts. It is done when it smokes and is dark brown in color. Then pour on a half cupful of boiling water and set back where it will simmer until dissolved and is about as thin as syrup. Put in bottle or jelly glass, cover and set away for use. May be used for flavoring cakes, caramel, ice cream and custards.—MRS. FRANK LINDSEY, *Long Beach, Miss.*

SUGAR COOKIES

Two cupful of sugar, a half cupful of butter or lard, one cupful of sweet milk or water, one egg, two teaspoonful of vanilla extract, two

teaspoonsful of baking powder. Flour enough to roll out and cut; sprinkle sugar on top of each cookie before baking. Bake in quick oven.—**MRS. WILLIS L. LYON**, *Whitehouse, Fla.*

SUGAR COOKIES

Two cupsful of sugar, one cupful of butter, three eggs, a half cupful of sour milk, one teaspoonful of soda, enough flour for soft dough. Use vanilla flavoring; roll thin and bake in a quick oven.—**MISS ANNIE NELSON**, *Harbor View, Fla.*

THIN RICH COOKIES

One cupful of butter, two cupsful of sugar, three eggs, well beaten, one teaspoonful of baking powder; flavor to suit and just enough flour to mix a thin dough. Roll thin and bake quickly.—**MRS. SAM W. FLOURENOY**, *Elk City, Okla.*

OATMEAL COOKIES

Two cupsful of oatmeal (raw), two cupsful of flour, one and a fourth cupsful of lard, three-fourths cupful of brown sugar, a cupful of chipped raisins, a teaspoonful of cinnamon, a teaspoonful of vanilla, a teaspoonful of soda, five tablespoonsful of sweet milk or water, two well-beaten eggs; drop from spoon and bake; *do not grease pans*. Add nuts if desired.—**MRS. WILLIS L. LYON**, *Whitehouse, Fla.*

OATMEAL COOKIES

One cupful of butter, one and a half cupsful of sugar, two eggs, four tablespoonsful of buttermilk, one cupful of chopped raisins, two cupsful of flour, one teaspoonful of soda dissolved in boiling water, one teaspoonful of cinnamon, one teaspoonful of nutmeg. Stir in two cupsful of oatmeal, drop from a spoon on buttered pan. Bake in hot oven. Lard may be used instead of butter.—**MISS R. M. CORSER**, *Grand Saline, Texas.*

CREAM COOKIES

Two eggs, two cupsful of sugar, one cupful of shortening, one cupful of sour cream, salt, nutmeg, two even teaspoonsful of soda. Mix in sifted flour until they will keep their shape. Bake in quick oven.—**MARY SETZLER**, *Renno, S. C.*

SOFT COOKIES

One heaping cupful of butter, one and a half cupsful of sugar, two eggs, well beaten, three tablespoonsful of milk, one teaspoonful of baking powder; flavor to suit taste, and use enough flour to make dough so it can be rolled. Roll thin and bake quickly.—**MRS. SAM W. FLOURENOY**, *Elk City, Okla.*

GEORGIA CANE SYRUP COOKIES

One and a half cupsful of syrup, three tablespoonsful of sweet milk, butter the size of an egg, a half teaspoonful of soda and enough flour to make a thin batter. This will make twelve cakes cooked in muffin rings, and is delicious with sweet milk and sugar.—**MRS. J. B. PITTMAN**, *Sandersville, Ga.*

MOUNT AIRY COOKIES

Six eggs, two cupsful of sugar, one cupful of butter and lard mixed, one teaspoonful of soda, two tablespoonsful of cream of tartar, one teaspoonful of salt. Mix into a stiff dough. Roll thin, cut and place in greased biscuit pans; prick with fork three times in center. Bake

quickly. These cookies may be kept for weeks to advantage.—MRS. JUDSON MCCONNELL, *Mt. Airy, Ga.*

MOLASSES COOKIES

One cupful of molasses, a half cupful of lard, one and a half teaspoonsful of soda, dissolved in one-fourth cupful of boiling water, one teaspoonful of ginger, one tablespoonful of vinegar, a pinch of salt and flour to make stiff dough. Roll, cut and bake in hot oven, taking care not to scorch.—MRS. R. H. HALL, *Webster, Fla.*

GOOD COOKIES

One cupful of sugar, a half cupful of lard or butter, a half cupful of sour milk, a half teaspoonful of soda, and a little baking powder; add a little salt; just enough flour to roll. Use any kind of flavoring desired.—MISS CLARA SCHRIEFER, *Perry, La.*

GINGER COOKIES

Two cupsful of molasses, two cupsful of brown sugar, one cupful of lard or butter, two teaspoonsful of soda dissolved in a half cupful of boiling water, one egg, two teaspoonsful of ginger. Mix as hard as bread.—MRS. FRANK KOOP, *Vanderbilt, Texas.*

GINGER COOKIES

One cupful of molasses, a half cupful of sugar, one-third cupful of butter or drippings, a half teaspoonful of cinnamon, one level teaspoonful of soda dissolved in three tablespoonsful of water, a pinch of salt, one egg, one level teaspoonful of ginger. Flour to make a stiff dough. Mix well.—MRS. G. W. DEAN, *Gause, Texas.*

GINGER COOKIES

One cupful of sugar, one cupful of lard, one cupful of molasses, one-half cupful of hot water, one teaspoonful of soda, flour to roll out, and ginger to taste.—MRS. B. F. SATTERWHITE, *Oakhurst, Texas.*

DROP COOKIES

One cupful of sugar, a half cupful of butter, two tablespoonsful of rich sour cream, one-fourth cupful of sour milk, one teaspoonful of soda and a half teaspoonful of baking powder.—M. M. TAYLOR, *Louisiana.*

DROP COOKIES

One and a half cupsful of sugar and a half cupful of butter creamed, three eggs, one cupful of milk, two and a half cupsful of flour, two teaspoonsful of baking powder; flavor with nutmeg; drop in small spoonful and bake in quick oven.—MRS. A. M. PALMER, *Grand Bay, Ala.*

EVERLASTING COOKIES

Three pounds of flour, one and a half pounds of sugar, one pound of butter, one pint of new milk, three level teaspoonsful of soda. Flavor with lemon, or caraway, if desired.—MRS. L. D. BALDWIN, *Denaud, Fla.*

EGGLESS COOKIES

Two cupsful of sugar, one cupful of butter, mix well together with one cupful of milk, two teaspoonsful of baking powder; nutmeg to taste. Roll thin, and bake in a quick oven.—MRS. A. B. ANDREWS, *Willington, S. C.*

EGGLESS COOKIES

Two cupsful of sugar, one cupful of butter, one cupful of sweet milk, one teaspoonful of soda; flour to roll; flavoring. Cream butter and

sugar, then add sweet milk in which soda has been dissolved. Add flavoring, then flour to make moderately stiff dough.—MINNIE H. FRANCIS, *Ohatchee, Ala.*

EGGLESS COOKIES

Cream together one cupful of lard, one and a half cupsful of sugar, a generous pinch of salt, one cupful of buttermilk, in which dissolve one teaspoonful of soda, one teaspoonful of vanilla, and flour to make a soft dough. Bake in quick oven.—MRS. W. D. LOUGHRIDGE, *Lafayette, Ga.*

FRUIT COOKIES

Two cupsful of sugar, one cupful of butter, two eggs, two table-spoonsful of sour cream, two cupsful of chopped raisins, two teaspoonsful of cinnamon, one table-spoonful of nutmeg, one teaspoonful of soda, add flour; roll and cut out a few at a time. Bake in hot oven.—MRS. C. B. EDWARDS, *Knoxville, Ga.*

COOKIES

One cupful of butter, two cupsful of sugar, one cupful of milk, two eggs, about a quart of flour, three teaspoonsful of baking powder, one teaspoonful of cream of tartar, and a half teaspoonful of soda. Sour milk can be used. When sour, add a half teaspoonful of soda; omit the cream of tartar.—MRS. JENNIE CABY, *Marshall, Texas.*

COOKIES

Six eggs, four cupsful of sugar, a half cupful of butter, a half cupful of lard, two teaspoonsful of soda, one teaspoonful of baking powder, one cupful of sweet milk, any kind of flavoring desired; flour to make it stiff enough to roll out.—MRS. DORA OGLESBY, *DeLeon, Texas.*

COOKIES

One cupful of lard, one cupful of syrup, one teaspoonful of soda; flour to make dough stiff enough to roll and cut in cakes.—MRS. FRANK GEBHARDT, *Seminole, Ala.*

COOKIES

Two cupsful of sugar, one cupful of butter, one cupful of cream, two eggs, well beaten, one teaspoonful of baking powder, one teaspoonful of soda, and flavor if desired. Mix all together, then pour into flour and work to a dough. Roll and bake.—MRS. ARTHUR DENNOSS, *Plain Dealing, La.*

VIRGINIA RUSK

Three eggs, one pint of sweet milk, two-thirds cupful of butter, one yeast cake, one teaspoonful of salt, flour to make soft dough. Dissolve yeast in a little warm water and add milk. Keep warm, and let rise all night, work lightly and mold into rolls. Let rise again, adding currants or raisins.—MRS. J. M. MADDOX, *Elberton, Ga.*

GINGER SNAPS

Boil three cupsful of syrup two and a half minutes. Sift flour enough for a stiff dough, add three level teaspoonsful of soda, three teaspoonsful of ginger, and three table-spoonsful of lard. Roll as thin as possible, cut and bake in quick oven.—MRS. T. B. REEVES, *Lorane, Ga.*

GINGER DROPS

Mix well together one-half cupful each of brown sugar, New Orleans molasses and butter, add a teaspoonful each of ground cinnamon, ginger

and cloves, two teaspoonsful of soda diluted in one cupful of boiling water, and two eggs well beaten. Bake in muffin rings. When cold, cover each cake with white icing. These are delicious cakes served with anything.—VIVIAN BRANTLEY, *Minden, La.*

GINGER SNAPS

One pint of molasses, one coffee cupful of lard, one heaping teaspoonful of soda, three teaspoonsful of ginger, one and a half teaspoonsful of cinnamon, one small teaspoonful of salt, one-third cupful of hot water, in which dissolve the soda. Use enough flour to make a firm dough. Melt the lard with the molasses and while warm add the other ingredients.—MISS FREDA NEARING, *Chipley, Fla.*

GINGER SNAPS

Boil together one pint of molasses, one teacupful of lard or butter, a pinch of salt, and a tablespoonful of ginger. Let it boil for about two minutes, then set aside to cool. When cool, add two teaspoonsful of soda and beat all together thoroughly. Add flour to make dough as soft as can to roll out very thin, and bake in a moderately hot oven. They scorch easily.—MISS IDA TIDWELL, *Oneonta, Ala.*

SNAPPING GINGER SNAPS

One pint of molasses, one tablespoonful of baking soda, one cupful of lard, one tablespoonful of powdered ginger, one tablespoonful of powdered cinnamon, one tablespoonful of powdered cloves, flour enough to make a soft dough. Boil the molasses five minutes; remove from fire and stir in the soda, lard, spices and flour. Set away till cool, then roll out thin and bake in a hot oven.—MRS. S. C. PAYNE, *Tag, Ark.*

SPICELETTES

Two cupsful of brown sugar, two-thirds cupful of molasses, two-thirds cupful of drippings, two-thirds cupful of buttermilk, two eggs, one teaspoonful each of cinnamon, allspice and cloves, one cupful of chopped raisins, flour to make drop batter, one level teaspoonful of soda dissolved in water. Bake in shallow pan; when cool, cut into rings. Ice with chocolate; garnish with blanched almonds.—PEARL L. HAMMOND, *Evatt, S. C.*

BUTTERCUPS

Two tablespoonsful of butter, one cupful of sugar, yolks of nine eggs, one teaspoonful of vanilla, three-fourths cupful of milk, three cupsful of flour, two teaspoonsful of baking powder. Bake in patty pans and ice with boiled icing.—MRS. F. M. PITTS, *Anniston, Ala.*

WAFERS

OATMEAL WAFERS

Three cupsful of rolled oats, two cupsful of brown sugar, a half cupful of lard, a half cupful of boiling water, one teaspoonful of soda, a little salt. Grind oats in food chopper, using the nut-butter knife, or in coffee mill. Mix other ingredients and stiffen with flour, very stiff. Roll real thin and bake.—MRS. F. MCFARLAND, *Pinellas Park, Fla.*

VANILLA WAFERS

One egg-yolk and white beaten together, one level teaspoonful of soda dissolved in four tablespoonsful of buttermilk, a half cupful of butter, one cupful of sugar, one teaspoonful of vanilla; knead well and roll very thin. Cut and bake in quick oven. Put in tightly-covered vessel and they will not get soft in damp weather.—MRS. STELLA COLEMAN, *Edison, Ga.*

DOUGHNUTS

DOUGHNUTS

One cupful of sugar, one cupful of buttermilk, one egg, two spoonful of sour cream, one teaspoonful of soda, a half teaspoonful of salt, half a nutmeg, grated, and flour to roll. Make dough only stiff enough to be handled. Fry in hot fat.—MRS. R. L. CHILDERS, *Williston, Fla.*

DOUGHNUTS

One egg, one cupful of sugar, one heaping teaspoonful of lard, one cupful of cold water, two teaspoonsful of baking powder; flour enough to make a soft dough. Flavor with nutmeg. Roll out one-fourth of an inch thick. Cut with a doughnut cutter, fry to a light brown in deep, hot fat.—MRS. T. N. PEARSON, *Webster, Texas.*

DOUGHNUTS

One cupful of sugar, one cupful of water, one egg, one tablespoonful of baking powder, teaspoonful of lemon flavoring, and flour enough to make a stiff dough. Beat the egg, add sugar and water, sift baking powder into the flour. Mix. Roll dough thin, cut in round cakes with biscuit tin. Cut hole in the middle of each about the size of a thimble. Have a pan of fat smoking hot, drop doughnuts into it. Let them remain until brown on under side, then turn over; cook till brown on other side. Then remove from fat and lay on a paper to drain. Be sure to keep the fat very hot.—MRS. S. C. PAYNE, *Tag, Ark.*

DOUGHNUTS

Two cupsful of sugar, one cupful of sour cream, one cupful of sour milk, two eggs, a pinch of salt, one level teaspoonful of soda, dissolved in the milk, one-fourth teaspoonful of nutmeg, and flour to make a dough like cookies—as soft as can be handled. Have a few slices of raw potato in the hot lard and only fry a few at a time, so as not to reduce the temperature. These are fine and do not soak the lard.—MRS. E. C. CEDARHOLM, *Marine Mills, Minn.*

DOUGHNUTS

One cupful of sugar, one egg, small tablespoonful of butter, a scant cupful of milk; flour enough to make stiff, in which has been mixed two teaspoonsful of baking powder.—MRS. W. W. GRAY, *Clanton, Ala.*

DOUGHNUTS

One cupful of sugar, one cupful of sweet milk; let stand for one hour, then add two tablespoonsful of melted lard, or butter, two eggs, beaten together, one and a half heaping teaspoonsful of baking powder;

flavor to suit taste; flour to make a stiff loaf, roll thin, cut and fry in deep, hot lard.—MRS. R. H. HALL, *Webster, Fla.*

PUFF BALL DOUGHNUTS

Three eggs and one and a half cupsful of sugar, two cupsful of milk, a half teaspoonful of salt, one teaspoonful of vanilla, two heaping teaspoonsful of baking powder sifted with two cupsful of flour, or flour to make batter stiff enough to hold spoon upright. Drop by spoonful in smoking hot fat and fry brown.—MRS. J. H. JENKINS, *Dahlonaga, Ga.*

CRACKERS

SWEET CRACKERS

Three-fourths cupful of butter, two cupful of sugar, whites of two eggs, beaten to a froth, two teaspoonful of baking powder, a half teaspoonful of soda, one cupful of warm water. Make into a stiff dough; roll thin and cut. Prick with a fork. Put in greased pans and bake quickly.—MRS. JENNIE CARY, *Marshall, Texas.*

SWEET CRACKERS

Two cupful of sugar, one cupful of sour cream, a half cupful of butter, one small teaspoonful of soda, flour enough to roll; stick with a fork and bake.—MRS. T. J. HUGHEY, *Calhoun, Ga.*

AMMONIA CRACKERS

Three tablespoonsful of carbonate of ammonia, two eggs, two cupful of sugar, one pint of warm sweet milk, one cupful of butter, one teaspoonful of oil of lemon; flour enough to make stiff dough. Cream butter and sugar, add beaten eggs. Dissolve ammonia in milk and add to the other ingredients. Beat one-half hour, roll thin and bake.—ELIZABETH BOOTH PARNELL, *Browns, Ala.*

GRAHAM CRACKERS

One cupful of sweet cream or butter, a pint of sweet milk, seven cupful of flour, a half teaspoonful of soda. Mix soda and flour, add cream with a little salt, then add milk. Roll very thin, cut, and bake quickly; allow to dry thoroughly.—MRS. ALLIE PATTERSON, *Santo, Texas.*

LEMON CRACKERS

Three eggs, well beaten, three cupful of sugar, one pint of sweet milk, one pint of lard, one tablespoonful of lemon extract, two tablespoonsful of baking ammonia, dissolved in the milk; flour enough to make soft dough. Cut round, or in squares, and bake in a quick oven. These are fine and will keep for months. Baking ammonia may be bought at any drug store.—MRS. E. E. HEIBNER, *Yellow Pine, Ala.*

MUFFINS

MUFFINS OF GOLD

Cream half a cupful of butter with one cupful of powdered sugar, add the yolks of eight eggs, beaten to a froth, and continue to beat until mixture is very light. Then add half a cupful of sweet milk and six ounces of flour sifted with one ounce of corn-starch and one teaspoonful of baking powder; add one teaspoonful of lemon juice and beat until smooth. Bake in muffin pans and frost on top.—MRS. MYNOB E. HENDRIX, *Bright, Ga.*

HONEY MUFFINS

Sift together one and a half pints of flour, two teaspoonsful of baking powder, and a half teaspoonful of salt. Work in two tablespoonsful of butter, beat, and add three eggs, one teacupful of honey and a half pint of milk. Bake in a hot oven.—MRS. B. F. SATTEWHITE, *Oakhurst, Texas.*

MOLASSES MUFFINS

Two eggs, a half cupful of sugar (brown preferred), a half cupful of molasses, a half cupful of sweet milk, a half cupful of butter, two cupsful of flour, two teaspoonsful of baking powder, one teaspoonful of ginger. Beat eggs without separating, add sugar and molasses, milk, ginger, sifted flour with baking powder added, and lastly, the melted butter. This may be baked in four pie plates, cut in quarters and served hot with butter or a liquid sauce, such as lemon sauce, or it may be baked in layer-cake tins and put together with any preferred filling; jelly, chocolate and plain icing are all good. If you have neither the sweet milk nor the butter, substitute cold water for the milk and two tablespoonsful of lard for the butter.—MRS. J. J. MATHESON, *Bennettsville, S. C.*

SWEET POTATO FRIED CAKES

Boil, peel and mash three medium-sized sweet potatoes, then press them through a sieve to be sure of no lumps. Add to the hot mixture a piece of butter the size of a butternut. Beat two eggs until thick, then add one cupful of sugar and beat until dissolved; then stir into the potatoes, and when well mixed add one cupful of sweet milk, four cupsful of flour, with one-half teaspoonsful of baking powder and one level teaspoonful of cinnamon or grated nutmeg. Roll out one-half inch thick, using as little flour as possible. Cut into cakes with a hole in the center and fry a rich brown in deep, smoking hot lard. Drain on brown paper as soon as the cakes are lifted from the fat. When cold, they may be rolled in pulverized sugar when ready to serve, but not before, as the sugar collects dampness and ruins their flavor.—NETTIE BOYD, *Flowery Branch, Ga.*

DESSERTS

AMBROSIA

Six oranges, one cocoanut, sugar; peel and slice oranges, grate the cocoanut; take a cut-glass bowl, lay in layer of oranges, over these sprinkle sugar, then a layer of cocoanut, and so on until the material is used, putting sugar on top. Some use slices of bananas and chopped pineapple.—MAGGIE SQUIRES, *Sicily Island, La.*

AMBROSIA

Peel and slice fresh oranges, one pineapple, sliced thin; put in deep stand, alternate layers of orange, pineapple and grated cocoanut. Begin with the orange, using cocoanut last. Spread between each layer finely powdered sugar. Add sugar to the cocoanut milk and pour over the dish.—MRS. W. DICKERSON, *Lyons, Ga.*

AMBROSIA

Put a layer of grated cocoanut, one of oranges, clipped up with scissors, sprinkle sugar thickly over them, then a layer of bananas, peaches or grapes. Continue with cocoanut, oranges and fruits, till you have the amount needed for the family. Serve in dessert plates with whipped cream on top.—MRS. G. D. MALONE, *Keener, Ala.*

APPLE SNOW

Take two cupsful of well sweetened stewed apples, mash fine, add white of one egg, and beat for half an hour. The longer it is beaten the whiter it will be.—MRS. W. W. JOHNSON, *Fruit Hill, S. C.*

SPICED APPLES

Take equal parts of sugar and vinegar, add a few cloves and cinnamon bark, and when it boils, add the sweet apples. Let them remain in the syrup until tender, then tie them up in a jar and they will keep nicely.—ANNA NEWTON, *Barnesville, Ga.*

PICKLED APPLES

Pare and quarter apples. To every seven pounds of apples add three pounds of sugar, one quart of vinegar, one ounce of cinnamon, one ounce of cloves; if spices are ground, put them in a cloth and take out when apples are done. Put sugar and vinegar over apples and let stand over night to draw the juice out of the apples. When ready to cook, add spices and cook until the fruit is tender and juice is rather thick.—MRS. BETTIE BONDS, *Blevins, Ark.*

SCALLOPED APPLES

Pare, core and slice tart apples. Put a layer of the sliced apples in the bottom of a deep baking dish, sprinkle liberally with sugar, a very little flour, and dot with bits of butter; then another layer of apples, sugar, flour and butter, till the dish is full. Pour in a very little water,

just enough to cover the bottom of dish; place in a hot oven and bake one hour, keeping dish closely covered.—MRS. C. E. PLEAS, *Chipley, Fla.*

SCALLOPED APPLES

One tablespoonful of butter, one cupful of crumbs, one cupful of chopped apples, two tablespoonsful of brown sugar, one-fourth teaspoonful of nutmeg, one-fourth teaspoonful of cinnamon, one-fourth teaspoonful of lemon rind, one tablespoonful of lemon juice. Put one-fourth of the crumbs in bottom of buttered baking dish, then one-half apples, sprinkle with one-half sugar and spice. Then add more crumbs, the remainder of apples, sugar and spice. Sprinkle lemon juice over this, put in the rest of crumbs and bake thirty-five minutes, or until it is done.—MRS. O. W. HINES, *McLeansville, N. C.*

BAKED APPLES

Take as many apples as desired, peel and core, put into baking pan. Fill the cavity in each with pecans, sugar and butter. Pour pan one-third full of hot water. Cover and set on top of stove until it begins to boil. Then uncover and put in hot oven to bake. When thoroughly tender, serve in individual dishes with a teaspoonful of apple jelly on top of each.—MRS. J. B. E. ERWIN, *Fairmount, Ga.*

BAKED APPLES

Take a dozen tart apples, wash and core them, filling the cavity with butter, sugar and bananas. Pour over just enough water to keep them from getting too dry. Set in a moderate oven and bake until well done.—MRS. Z. D. DUKE, *Cushing, Texas.*

BAKED APPLES AND WHIPPED CREAM

Take four large apples, wash and core, fill them full of sugar and butter, and bake in a sauce pan till done. Then take a cupful of rich cream and whip till stiff; flavor and sweeten. Spread over the apples and serve.—MRS. WILLIE MORGAN, *Lockhart, Texas.*

APPLE BUTTER

Pare and quarter the apples; cook until tender in small quantity of water. To three gallons of the sauce after it has been rubbed through a colander, add five pounds of sugar and one quart of apple vinegar. Cook two hours. Any kind of flavoring may be added to suit one's taste.—MRS. BETTIE BONDS, *Blevins, Ark.*

APPLE SAUCE

Peel and slice four nice, large apples; cook in two cupsful of water and one cupful of sugar until a mush. Rub through a sieve. Have the whites of two eggs beaten very stiff and beat this into the eggs, slowly. Then add the juice and grated rind of one lemon, or some good wine. Serve with cake.—MRS. J. A. MALLOY, *Smith's Station, Ala.*

APPLE FLOAT

Peel eight apples and slice. Put them in a sauce pan with just enough water to cover, and cook until tender. Then put them through a colander and add the grated rind and juice of half a lemon. Sweeten to taste, and stir in a trace of nutmeg. Fold in the stiffly beaten whites of four eggs and put the dish on ice. Serve with whipped or plain cream.—PEARL L. HAMMOND, *Evatt, S. C.*

APPLE FLOAT

Take one quart of well-cooked apples, mash fine; have them boiling hot; take the whites of five eggs whipped to a froth, add to the apples

just before taking off the stove, beat for a few minutes with the egg-beater. Sweeten to taste; flavor with lemon. When cold, place in dessert dishes and cover with a custard made the following way: Take the five yolks you had left from the float, add another egg, two small cupsful of sweet milk, let it boil, beat the eggs light, add to the boiling milk, beating all the time; sweeten to taste. Flavor with lemon.—MRS. L. O. ASHLEY, *Honea Path, S. C.*

APPLE FLOAT

Beat the whites of two eggs till stiff, add three-fourths cupful of sugar. Beat in well, then beat this into about three cupsful of steamed apples slightly sweetened. The apples should not be juicy, but cooked with as little water as possible, pressed through a sieve; return to stove and add the beaten eggs while hot. Pour into a dish. Will keep several hours.—MRS. LESSIE H. FORT, *Pelion, S. C.*

BOILED CUSTARD

For six persons, put into double boiler two and a half cupsful of sweet milk, add yolks of three eggs, beaten very light. Mix three table-spoonsful of corn-starch or flour in a half cupful of the milk and stir in boiler. Add one cupful of sugar, two tablespoonsful of butter. Let cook until it thickens; set off and beat in the whites of eggs which have been beaten stiff. The heat of custard is sufficient to cook the whites. Flavor, and serve cold, but not frozen. After it is put in dessert dishes, drop in strawberries rolled in sugar, or bits of orange.—MRS. STELLA COLEMAN, *Edison, Ga.*

BOILED CUSTARD

Scald three pints of fresh sweet milk, but do not let it boil. Pour it gradually over beaten yolks of six eggs and one coffee cupful of sugar, then return custard to the fire. Stir constantly until the eggs and sugar taste done. Pour off and when cool flavor with any desired flavoring. Do not flavor while hot, as flavor loses strength. Whip whites of six eggs to stiff froth with three tablespoonsful of powdered sugar. Pour this over the hot custard (after having cooled it just a few minutes), or you may place over boiling water and heat; will cook whites so they will not fall; then stir in custard.—MRS. G. M. PARKER, *Roberts, Ala.*

BOILED CUSTARD

Three quarts of new milk, put over fire in double boiler. When it begins to boil, add a pinch of salt. Break eight eggs in bowl, leaving out whites of four; put in two cupsful of sugar and beat with fork until sugar is dissolved, pour slowly into boiling milk, stirring all the time. Cook until thick and cool. When ready to serve, beat whites to a stiff froth, with a half cupful of sugar, adding sugar a spoonful at a time. Flavor with vanilla; put spoonful on top of each glass of custard.—MRS. W. H. BEASON, *Gurley, Ala.*

DELICIOUS MILK SHAKE

Fill a two-quart fruit jar nearly full of chipped ice, add about a cupful of sugar, a tiny pinch of salt, half a glassful of whiskey, and fill with milk to two inches of top of jar, then seal jar, and shake it for a few minutes till it foams, then pour into glasses while it effervesces.—DAISY KEYTON, *Waycross, Ga.*

STEAMED SNOWBALLS

One egg, three tablespoonsful of sugar, two tablespoonsful of butter, four tablespoonsful of water, one cupful of flour, two teaspoonsful of

baking powder, one teaspoonful of vanilla. Mix well, turn into cups or pan and steam for forty minutes. Serve with any desired sauce.—MISS OLIVE PICKETT, *Fitzpatrick, Ala.*

FRUIT DESSERT

Peel and slice crosswise six large bananas, take pulp and juice of two small oranges and three slices of pineapple, diced; mix well; serve with sugar and sweet cream.—MRS. GAINES, *Bowling Green, Fla.*

FLOAT

One quart of sweet milk, yolks of eight eggs, three-fourths pint of sugar; beat together till eggs are smooth. Cook in double boiler till thick as custard, but don't let boil. Beat the whites of the eggs to a stiff froth, sweeten, add last, while still on stove, stirring a very little. Flavor with vanilla and serve either hot or cold.—MRS. BELLE WHITAKER, *Gibsontown, Texas.*

FLOATING ISLAND

Place one quart of milk in a sauce pan to scald. Beat the yolks of four eggs until light, add four tablespoonsful of sugar, beat well, add a pinch of salt and two tablespoonsful of flour; mix thoroughly, then pour on the scalding milk, stirring well. Return pan to the fire and stir the mixture constantly until it thickens. Remove pan from the fire and add a half teaspoonful of vanilla, stir well, place in a baking dish. Beat the whites of four eggs to a stiff froth, add three tablespoonsful of sugar and a few drops of vanilla; drop by spoonful over the top of the custard. Place in oven and brown the whites lightly. Serve cold.—MRS. L. E. SPALDING, *Blum, Texas.*

FRUIT JELLY

One boxful of gelatine, soak one-fourth of an hour in cold water, then turn over it one quart of boiling water, with one and a half cupsful of sugar, and let it cool. Slice three oranges, one lemon, three bananas, one small pineapple, a pint of strawberries together. Put in large bowl, and when gelatine is partly cold, pour over the fruit and set on ice or in a cool place till ready for use. Serve with whipped cream.—MRS. E. H. MASON, *Casco, Va.*

FLUFF

Mix four tablespoonsful of sugar, three tablespoonsful of corn-starch and a pinch of salt; moisten with a little milk and stir into one quart of milk heated to the boiling point. Cook four minutes in double boiler and remove from stove. Whip in the whites of four eggs, previously beaten to a stiff froth, and one teaspoonful of vanilla. Pour into dish and cool. Serve with thin boiled custard made of the four yolks, one quart of milk, a pinch of salt, a half cupful of sugar and one teaspoonful of vanilla. Do not cook too long, or it will curdle. Cool.—MRS. J. C. SMITH, *Sanford, Fla.*

LEMON BUTTER

The juice and rind of three lemons, three eggs, well beaten, one pound of sugar, one small cupful of cold water, one level teaspoonful of butter. Beat well together and boil five minutes. Keep it in covered jelly glasses.—MRS. H. H. ORR, *Sisco, Fla.*

DESSERT CUSTARD

For quick dessert, take three eggs, beat yolks and whites together, one cupful of sugar, two and a half cupsful of sweet milk, one teaspoonful of vanilla; stir all together, mix in small, deep pan and set in larger pan of boiling water (or cook in double boiler). Set in stove until it

thickens, and that will only be a few minutes. Pour in custard cups (or fruit dishes) and serve at each plate.—MRS. E. M. HINES, *Franklin, Ga.*

FRUIT DESSERT

One-half of a sliced banana, one tablespoonful each of grated cocoonut, and grated or diced pineapple. Place in a dessert dish and put a couple of spoonfuls of whipped and sweetened cream on top. A red cherry placed in the center of the dish makes a pretty finish.—MISS OBIE MANRY, *Hogansville, Ga.*

A CHEAP DESSERT PUDDING

Break four fresh eggs, add a pinch of salt to whites, and beat stiff; add slowly four tablespoonfuls of sugar, beating briskly. Flavor with lemon or vanilla. Cook in pudding mold in boiling water for thirty or forty minutes. Do not let water get in the mold. Beat the yolks until creamy, add one pint of rich sweet milk; cook in double boiler until thick. Remove from fire, add four tablespoonfuls of sugar, beating thoroughly; flavor. Turn out pudding, and pour this sauce over it. Slice and serve at once.—MRS. S. L. CULVER, *Deatsville, Ala.*

PINEAPPLE SHERBET

One pint of fresh or one can of grated pineapple, one pint of sugar, one lemon, one pint of water, one tablespoonful of gelatine. Pare the pineapple, remove all the eyes and pick off the tender part with a fork, rejecting all the hard core. Add the sugar, water, lemon juice and gelatine, which should be first soaked in cold water, then dissolve in boiling water. Freeze as usual.—MRS. T. S. BOOTHE, *Naftel, Ala.*

LEMON SHERBET

One quart of milk or cream, two cupsful of sugar dissolved in the milk, whites of two eggs, beaten and stirred in milk. Put in freezer, and when about half frozen add the juice of three and a half large lemons. This is enough to serve twelve people.—MRS. C. C. BROWNE, *Germania, Miss.*

FRUIT SHERBET

Chill, in freezer, six pints of sweet milk (part sweet and part cream is preferable), and add the following, which has been prepared previously: One can of pineapple, sliced and cut in small pieces, juice of two lemons, four large bananas, cut in small pieces, and two scant pints of sugar. Let all stand together in a pitcher till ready to put in freezer, then add the beaten whites of two eggs or one tablespoonful of gelatine. Freeze hard and serve.—MRS. C. W. BURCH, *Port Gibson, Miss.*

MILK SHERBET

Juice of three lemons, a half can of grated pineapple, two cupsful of sugar. Put mixture in freezer and freeze until mushy. Fill gallon freezer with rich milk and freeze.—RUBY JENNISON, *Alexton, La.*

WATERMELON SHERBET

Scrape the red pulp from a ripe melon, saving all the juice. To two quarts of liquid and pulp, add one cupful of sugar and one cupful of minced pecans. When partly frozen, stir in the beaten whites of two eggs and finish freezing.—MRS. J. R. SIMMONS, *Mathis, Texas.*

APPLE ICE

One quart of nice stewed ripe apples, sweetened, and flavored with lemon. One quart of strong, sweet lemonade. Mix and freeze, just as it

is, or one pint of sweetened cream may be added, as it is put in the freezer, or the whites of four eggs, whipped, may be added.—*Mrs. L. O. BROWNE, Tuscaloosa, Ala.*

BOILED ICE CREAM

One can of condensed milk and four cans of water. Let come to a boil and add six eggs, beaten very light; sweeten with one cupful of sugar. Add two tablespoonsful of corn-starch (mixed with milk), let cook until it thickens, stirring continually. Remove from the stove and let cool. Flavor with any desired flavoring, or any fruit may be added—bananas or strawberries are nice. Freeze and serve with chocolate cake.—*MAUDE CROSS, Gaiter, Fla.*

ICE CREAM

To a soft custard made of one quart of milk, two eggs, one cupful of sugar, two tablespoonsful of corn-starch; add, just before freezing, one pint of sour cream and small teaspoonful of soda. Sherbets or frozen fruit juices are improved by adding gelatine. Use one-third amount that is used to make stiff jell.—*Mrs. F. D. ROOD, Montreal, N. C.*

MARSHMALLOW CREAM

One tablespoonful of gelatine, one cupful of sugar, whites of four eggs, a half cupful of hot water. Almond flavoring, or any flavor desired. Dissolve gelatine in hot water, beat whites of eggs to a stiff froth, add gelatine, then sugar, then cold water, and flavoring, beating constantly. Pour half the mixture in a deep pan or dish, then sprinkle with nuts. Color the remaining half and pour over the first half, then sprinkle with nuts. When congealed, dip in pan of boiling water, turn out on plate and slice. Serve with whipped cream.—*Mrs. W. H. WALKER, Willard, Ga.*

MOCK CREAM

This makes an excellent substitute for whipped cream: Two tablespoonsful of sugar, one pint of milk, two tablespoonsful of corn-starch, whites of two eggs. Heat milk and sugar, add corn-starch, wet in cold water, and cook for two minutes, stirring constantly. Pour over well-beaten whites of eggs and beat until cold.—*Mrs. P. H. ROEFS, Gainesville, Fla.*

ORANGE CREAM

One orange to each saucer; peel and separate each piece, cut up with sharp scissors, taking care to get out all pieces of skin; cover with four teaspoonsful of sugar, and last, two heaping tablespoonsful of whipped cream. Stick one brandied cherry in center of each saucer.—*Mrs. A. WHEELER, Summerville, Ga.*

PINEAPPLE CREAM

Rub a pound each of butter and sugar to a cream, stir in a pound of grated pineapple, then add the yolks of three eggs, well beaten, and a cupful of milk. Beat the whites of the eggs stiff and light and add them last. Line a pudding dish with a rich pie crust rolled very thin. Fill it with the prepared custard and bake in a moderate oven.—*Miss MARGARET S. GRAHAM, Jasper, Fla.*

ICE CREAM

Six pints of fresh milk, eight eggs, one pint of sugar, one teacupful of cream (a can of condensed milk is just as good), one lemon. Take five pints of this milk and put it on to boil with the sugar. Beat the eggs all together very light; put the other pint of milk (unboiled) into

this, stirring well; pour the boiling milk and sugar, very gradually, into the eggs and cold milk, one ladleful at a time; now strain all into a vessel and set it into a large dishpan over a hot stove, stirring all the time, till it thickens, out not to the boiling point, as it must not curdle. Add the cream, or can of milk; cool it and place in freezer. When partly frozen, cut a fresh lemon up in it, unsqueezed.—*Mrs. MATT. GILMORE, Wakefield, La.*

ICE CREAM

One quart of milk or cream, three eggs, three-fourths cupful of sugar, flavor to taste. Scald the cream or sweet milk, beat the yolks till thick and creamy, add the sugar and beat again; beat the whites stiff and beat them well into the yolks, pour the hot cream into the eggs, and when well mixed turn back into boiler and cook like a boiled custard. Stir constantly until foam disappears.—*Mrs. JENNIE CABY, Marshall, Texas.*

CHARLOTTE RUSSE

One quart of cream, three eggs, twelve level tablespoonsful of sugar, one-fourth box of gelatine. Whip the cream after it is sweetened and flavored with vanilla. Make a custard with the drippings and the yolks of the eggs; just before the custard cools, mix in your gelatine. Dissolve gelatine in a little water before mixing. Beat quickly to keep from lumping, and mix in the whites of eggs well beaten. Pour into your mold lined with sponge cake. Set on ice when it is cold.—*Mrs. J. M. COOK, Evergreen, Ala.*

PEACH TRIFLE

Arrange alternate layers of cocoanut macaroons and thinly sliced peaches, sprinkled with sugar, in a deep glass dish. Make a boiled custard with the yolks of four eggs, four tablespoonsful of sugar and two and a half cupsful of milk. Flavor with teaspoonful of almond or lemon, and while still warm, pour over the peaches and macaroons. Make a meringue with whites of the eggs and four teaspoonful of powdered sugar. Heap this over the custard, sprinkle with finely chopped blanched almonds and serve very cold.—*Miss KATIE BANKS, Pinola, Miss.*

GRAPE FRUIT MARMALADE

Ten grape fruit, five pounds of sugar; peel the fruit and soak peeling in salty water for two hours. Drain and cover with fresh water and boil until clear. Drain again and remove white portion. Put yellow peel through food chopper or cut with scissors in small bits. While peel is boiling remove every particle of rag from pulp and place with sugar on stove to heat; add chopped peel and cook until thick like jelly.—*Mrs. P. H. ROEFS, Gainesville, Fla.*

KUMQUAT MARMALADE

Three pounds of kumquats, sliced thin and seeds removed. Weigh them and then add same weight in water. Set away until next day, then boil until tender in same water. Set away another twenty-four hours, then put on and boil thirty minutes. Weigh again and add same weight in sugar; boil twenty minutes. Put in glasses, let stand until jellied before sealing.—*Mrs. J. L. DAVIS, Irvine, Fla.*

ORANGE MARMALADE

Peel the oranges, taking off all the peel down to the meat, then slice them up and down. Place in a kettle and add a little water, unless there is considerable juice. Cook for one hour, then take off and measure up, cupful for cupful with sugar, using just as much sugar as there are oranges and juice. While cooking, add the juice of one lemon for every

dozen oranges. Cook one hour, and when nearly done put in a little orange peel, chopped fine.—MRS. R. E. BROOKER, *Switzerland, Fla.*

ORANGE MARMALADE

Three solid navel oranges, three lemons; cut off the navel end, then slice oranges, peel and all; add lemon juice, put all in water, using two cupsful of water to one of oranges; let stand twenty-four hours, then boil a half hour; let stand again twenty-four hours, then cook with sugar, using one part fruit to one of sugar; cook to marmalade consistency; put in small glasses.—MRS. W. R. HARSH, *Beeville, Texas.*

ORANGE MARMALADE

Six oranges, three lemons; cut off the ends and slice. Weigh; to each pound of fruit, add three pints of water and let it stand twenty-four hours. Boil for forty-five minutes, then weigh again, and to each pound of fruit add one pound of sugar. Boil again forty-five minutes, or until it jells.—MRS. GEO. W. WILEY, *Robertsdale, Ala.*

ORANGE MARMALADE

Nine very large oranges or eleven small ones; wash and wipe, then cut from core and have entirely free from seed. Grind the oranges and most of the peel; then pour four quarts of water and juice measured together over the ground orange and cook until it is as thick as mush. Then put nine pounds or nine pints of sugar into the cooked orange and cook until it thickens.—MRS. F. A. CURRY, *Venice, Fla.*

PEACH MARMALADE

For six quarts of peaches prepared ready for cooking, add one quart of water. Cover and cook for one hour, then add three quarts of granulated sugar and cook an hour longer, stirring often. The marmalade should be thick, smooth and glossy at end of that time. Put in glasses and cover with paraffin.—MRS. J. H. MILLER, *Fruitdale, Ala.*

CANDIES

CREAM CANDY

Place four cupful of white sugar and one cupful of water into a bright pan on the fire and boil ten minutes without stirring. Test it by dropping some from a spoon; if it threads, remove pan from the fire, take out a small spoonful and rub it against the side of a dish; if it becomes creamy and will roll into a ball, it is properly cooked; if it will not cream, let it cook two or three minutes longer; when it will cream, pour the whole into a dish. When cool enough to bear your finger in it, beat with a spoon, and it will soon look like cream or lard, and as it grows stiffer, work like bread dough. Put on an oiled paper and cut in fancy shapes, adding flavoring before beating.—*MRS. J. J. WOOLER, Townley, Ala.*

CREAM CANDY

Three cupful of sugar, one cupful of water, one-fourth teaspoonful of cream of tartar. Cook sugar, water and cream of tartar to a soft ball; remove from the heat and stop cooking by standing saucepan in cold water; add six drops of peppermint or a sufficient amount of any desired flavoring. Let stand until thoroughly cool, then beat until white and creamy. Pour slowly upon buttered paper and cut into squares.—*MRS. F. D. MAY, Brandon, Miss.*

CREAM TAFFY

Put in sauce pan two cupful of granulated sugar, a fourth cupful of vinegar, a fourth cupful of water, and butter the size of a walnut. Boil until it forms a hard ball when dropped in cold water; then stir in one teaspoonful of vanilla. Pour in a well-greased pan until nearly cold. Then pull until pure white and cut in inch-lengths.—*MRS. ARTHUR SMITHERS, Bunnell, Fla.*

WALNUT CREAMS

Two and a half cupful of light brown sugar, a half cupful of milk or cream, one tablespoonful of butter. Boil moderately for twenty minutes, add chopped English walnuts and beat until the mixture becomes creamy. Pour into a buttered pan and when nearly cool make into squares.—*MISS NELLIE BUMLEY, El Campo, Texas.*

COLORED CREAMS

Make the cream recipe (see "Cream Candy") and divide into three parts, leaving one part white coloring one part pink with fruit coloring, and one part brown with chocolate. Make the white into a round ball, lay on a buttered dish, pat out one inch thick; work the pink, pat out flat, lay on the white, then lay the chocolate upon the pink, pressing all together. Trim the edges and cut into slices. Never cook your sugar in an old or black pan; always use a bright new pan.—*MRS. J. J. WOOLER, Townley, Ala.*

CHOCOLATE CREAMS

Make the candy cream recipe (see "Cream Candy") and form small cone-shaped balls; melt one cake of chocolate and keep it hot, take the

balls on the prongs of a fork, pour the chocolate over them with a spoon; when covered, slip them on oiled paper. When hard, trim off the edges.—MRS. J. J. WOOLEB, *Townley, Ala.*

CHOCOLATE CREAMS

Two cupsful of pulverized sugar, a half cupful of cream; boil five minutes and make into balls while hot; take as much chocolate as required and steam over a tea kettle; when soft, cover the balls and set them away to harden.—MRS. E. E. AKINS, *Barnesville, Ga.*

SUGAR CANDY

Two cupsful of sugar, three-fourths cupful of water, one tablespoonful of vinegar, butter the size of a walnut. Boil until it threads, pour on buttered marble and pull. Flavor to taste.—MRS. SALLIE M. R. LANG, *Sandersville, Ga.*

SEA FOAM

Boil two quarts of brown sugar and one cupful of water in a granite sauce pan until a hard ball forms in cold water. Have the whites of two eggs beaten very stiff. Pour the syrup into the eggs, beating constantly with a wire egg-beater. Add a half teaspoonful of vanilla and beat until the mixture is quite hard. Add nuts or candied cherries and drop on to dishes.—MISS NELLIE COOK, *Vicksburg, Miss.*

SEA FOAM

Two cupsful of granulated sugar, a half cupful of any good syrup, a half cupful of hot water; boil till it threads. While syrup is cooking, beat whites of two eggs to a very stiff froth; pour the syrup over the eggs, beating them briskly together, then add one or more cupsful of chopped nuts. Flavor to taste. When cooled sufficiently put by spoonsful on greased platter.—MRS. V. M. CRUTSINGEB, *Victoria, Texas.*

FONDANT

One cupful of syrup, one cupful of granulated sugar, a fourth teaspoonful of cream of tartar, one-third cupful of hot water. Boil without stirring until the mixture will thread; when partially cool, beat until it creams, then pour up and keep until you need it.—LOIS L. SIMMONS, *Starhill, La.*

DIVINITY CANDY

Four cupsful of sugar, one cupful of boiling water, one cupful of white corn syrup, whites of four eggs, two cupsful of nuts. Boil sugar, syrup and water until when dropped in cold water will form a ball. Pour into this the beaten whites of eggs; beat until it will mold.—MRS. LYDIA WOOD, *Oglesby, Texas.*

DIVINITY CANDY

Two cupsful of sugar, a half cupful of water, a half cupful of corn syrup, a half cupful of salt, white of one egg. Put all the ingredients, except the egg, together and cook until it forms a soft ball in water. Have the white of the egg beaten stiff on a platter and pour the candy slowly into it, beating all the time; when well beaten, add, if desired, a cupful of chopped nuts. When it begins to harden, spread it out on a sheet of clean brown paper. Cut into squares and let cool.—*Anonymous.*

MOLASSES CANDY

Three cupsful of molasses, two tablespoonsful of vinegar, a lump of butter about the size of a walnut. Place in frying pan on the stove and let boil; when nearly done, place a little in a cupful of water, and if it

hardens quickly it is done. Have a pan greased; pour candy in, set aside to cool. When cool enough to pull, pull until white, stretch out and let get hard; break up in desired lengths and it is ready to eat. Do not stir while cooking or cooling; this will make it sugar.—*Anonymous.*

PATIENCE CANDY

Melt one cupful of sugar in an iron saucepan, stirring constantly until the consistency of molasses. Add one cupful of milk and boil until the caramel is dissolved, then add another cupful of milk, two cupfuls of sugar, one tablespoonful of butter, a half cupful of pecans or walnuts, which add, after testing, as follows: After it falls heavily from the spoon, drop a little in cold water, and if it hardens, take from the fire and stir until the mixture hardens.—*NONA LAWLEY, Oakville, Texas.*

PATIENCE CANDY

Boil together two cupfuls of sugar, one cupful of milk, and one teaspoonful of butter. While boiling, quickly stir in one cupful of thoroughly browned and melted sugar. Boil until it forms a hard ball in water. Beat until it begins to thicken, stir in nuts, pour on an ungreased platter and cut in squares.—*MRS. A. JOHNSON, Lyons, Texas.*

PEANUT BRITTLE

Take a five-cent package of parched peanuts, shell and half, then place on a buttered plate. Then dissolve one cupful of sugar, by placing it in a vessel on a stove, stirring all the time to prevent burning; when melted pour over the nuts and let harden, and break up in pieces.—*MRS. R. E. MCMUTRAY, Midnight, Miss.*

PEANUT BRITTLE

Two cups of granulated sugar, one teaspoonful of butter, one cupful of coarsely chopped peanuts. Put sugar into an iron sauce pan and let it melt over a moderately hot fire; add the butter and nuts and immediately pour into a well-greased pan. Mark into squares when sufficiently cool.—*MISS EULA WILDER, Cantonment, Fla.*

BROWN PEANUT CANDY

Boil together a cupful each of molasses and brown sugar, a tablespoonful of vinegar and two tablespoonsful of butter. When dropped in water, if brittle, add a cupful of blanched peanuts. Remove from fire and add a teaspoonful of soda. Beat hard and pour into buttered pans and mark into squares. When cold, wrap in oiled paper.—*ANNA NEWTON, Barnesville, Ga.*

CHOCOLATE CARAMELS

One cupful of sugar, one cupful of syrup, a half cupful of milk, one tablespoonful of cocoa, one teaspoonful of corn-starch, butter the size of a walnut. Put in the syrup and sugar and cook to a thick paste, then stir the cocoa and corn-starch into the milk, and add the mixture to the syrup and sugar, and also add the butter, and let it cook until hard when dropped in water, and then pour into buttered pans. Cut in squares when nearly cool.—*EMMA L. HOLLOWAY, Plant City, Fla.*

HONEY CARAMELS

Put into a pan two cupfuls of granulated sugar, a half cupful of cream or milk, and one-fourth cupful each of honey and butter. Place on the fire and stir until the sugar is dissolved, then cook without stirring until a firm ball may be formed in cold water. Beat this until creamy.

pour into a buttered pan and cut into squares when cool enough.—*Mrs. H. D. ONDERSON, Fortner, S. C.*

CANDIED NUTS AND FRUITS

Three cupsful of sugar, one cupful of water; boil until it hardens when dropped in cold water, then flavor with lemon. It must not boil after the lemon is put in. Put a nut on the end of a fork and dip in the candy and let it cool. If the candy gets cold, set on the stove for a few minutes. Malaga grapes and orange may be candied in the same way.—*MISS DAISY BELL McMAHAN, Lowndesville, S. C.*

CHOCOLATE FUDGE

Two cupsful of sugar, a half cupful of milk, one-fourth cupful of butter, four squares of chocolate. Put into a sauce pan, let it simmer ten minutes. Take from the fire and add one teaspoonful of vanilla; stir five minutes, until soft and creamy. Pour in buttered tins.—*MRS. W. C. THOMPSON, Altoona, Ala.*

CHOCOLATE FUDGE OR ICING

One cupful of cocoa, three cupsful of sugar and two cupsful of milk. Stir constantly, and when nearly done add lump of butter the size of an egg. Add one cupful of chopped pecans or one grated cocoanut, if desired. You can chop the pecans very quickly by placing them in a dish and chopping them with a biscuit cutter.—*MISS OLIVE R. PICKETT, Fitzpatrick, Ala.*

COCOANUT FUDGE

Two cupsful of granulated sugar, two-thirds cupful of sweet milk, butter the size of a walnut, one cupful of shredded cocoanut, one teaspoonful of lemon extract. Put all ingredients into a sauce pan. Stir constantly and let boil four minutes from the time they commence to boil hard. Test in cold water. Remove from the fire when it forms a soft ball in cold water. Then beat till heavy and smooth. Pour into buttered pans and spread to one-half inch thickness and cut in squares, or make into round balls, if you like. Chocolate coating: Put the desired amount of bitter chocolate into a bowl and melt by placing the bowl in hot water. To every two squares of chocolate, add a bit of pure paraffin the size of a pea. This insures a glossy, hard coat.—*MRS. DORA GOODE, Goldthwaite, Texas.*

PECAN FUDGE

Three cupsful of brown sugar, one cupful of fresh milk; boil until it hardens in cold water, then add one teaspoonful of vanilla, one tablespoonful of butter and a cupful of pecans, chopped fine; boil four minutes and pour in buttered tins.—*MRS. C. N. KENDALL, Lake Charlet, La.*

SYRUP FUDGE

Two squares or ounces of chocolate, a half cupful of milk, two cupsful of granulated sugar, one-third cupful of syrup, two tablespoonsful of butter. Cook this until it forms a ball when dropped in cold water, then remove from the fire and add one tablespoonful of vanilla. Beat until it begins to sugar, then pour on buttered tin, and when nearly cold cut in squares.—*LOIS L. SIMMONS, Starhill, La.*

SYRUP CANDY

One pint of syrup, one tablespoonful of vinegar, butter the size of a walnut. Cook very rapidly until a drop will harden in water. Stir

while cooking. Grease marble or platter, pour out, and pull as soon as possible to handle.—MRS. SALLIE M. R. LANG, *Sandersville, Ga.*

CANDY

One-half cupful of rich milk or sweet cream, one cupful of syrup, one and a half cupful of dark brown sugar. When almost done, add small lump of butter and a half cupful of chopped walnuts. When done beat until creamy as it cools.—LOIS L. SIMMONS, *Starhill, La.*

CANDY

Two cupful of sugar, one teaspoonful of vinegar, butter the size of a walnut, also a little water to keep from scorching. Do not stir while boiling. When cooked till it hardens in cold water, pour into several buttered plates and let cool enough to pull. Flavor with vanilla or lemon.—MISS NONA CALK, *Pollock, La.*

CANDY

Two and a half cupful of sugar, three-fourths cupful of corn syrup, one-fourth cupful of water. Cook until it hardens in water. Pour slowly over the whites of two eggs, beaten stiff; add one cupful of nut meats, and beat until cool.—MRS. J. F. HARRIS, *Camden, Ala.*

BUTTER SCOTCH

Butter the size of an egg, two cupful of confectioners' sugar, and three tablespoonsful of water. Boil these ingredients, stirring all the while. When it gets sugary, it will lump, and then dissolve. When it turns light brown, pour off into buttered tins. Any desired flavoring may be used, and the mass must be marked into squares while hot.—MRS. SALLIE M. R. LANG, *Sandersville, Ga.*

POP-CORN BALLS

Pop the corn nicely and pick out the unpopped grains. Set it aside in a large pan. Make a syrup of one cupful of sugar, two tablespoonsful of vinegar, a little water, a lump of butter about the size of a partridge egg. Boil this without stirring to a thick syrup. Pour it over the popped corn and mix them well, then press between the palms like making snow-balls.—MRS. W. C. THOMPSON, *Altoona, Ala.*

POR-CORN BALLS

Pop the corn and only take the kernels which are all popped out; make a syrup of the following: One cupful of granulated sugar, two cupful of molasses, butter the size of an egg, a tablespoonful of vinegar; boil without stirring until it spins a thread and then pour over the corn, forming into balls before it cools. Lay on buttered dishes.—MISS MARTHA EDMUNDSON, *Bay Minette, Ala.*

CANNING—PRESERVING

PRESERVING APPLES

Peel and core them nicely, then cut into small cubes; add one-third sugar, a little lemon juice and stew until tender. Use no glass jars nor tin cans, but fill empty syrup buckets or earthen jars with the fruit, and seal with paraffin wax. If you can get a syrup bucket with a top which fits air-tight, do not use any wax. Preserved apples can be taken out and made over into delicious apple butter, by mashing thoroughly and adding a little more sugar, a few spoonfuls of good cider vinegar and some cinnamon flavor. To make a good apple custard, prepare in the same way as for the butter, only omit the vinegar and add sweet milk. The custards should always be covered with frosting and served with skim milk.—MRS. SIDNEY HARRISON, *Marietta, S. C.*

CANNING PEACHES OR OTHER FRUITS

Wash and peel, leaving a few seeds in best peaches. Put to one gallon of peaches, or other fruit, one pint of sugar; put in stone jar; if you have more fruit put in another gallon, then another pint of sugar, and so on, until all are put in. Cover tightly and set in cold place (not ice). Let stand until next morning, when the fruit will be completely covered with juice. Pour this juice into your preserving kettle and let it come to a steady boil, then pour in as much fruit as will cook nicely. Put in glass jars and seal. If you have any juice left, add some lemon or sour apples, strain, and you will have some very fine jelly.—MRS. W. A. WRIGHT, *Varnell Station, Ga.*

CANNED PEACHES

Select nice, firm peaches, putting three pounds of sugar to fifteen pounds of fruit, or one pound of sugar to five pounds of fruit. Be sure not to cook too long; merely let all come to a boil. Put fruit in jars boiling hot, and seal. Have jars sterilized and hot. Cut peaches in halves, if possible.—MRS. J. L. SINCLAIR, *Tyler, Ala.*

CANNED CORN

Eight pints of corn (cut fine), three pints of water, one pint of salt. Boil corn and water together for twenty minutes, then add salt, and boil ten minutes. Seal hot in glass jars. This is equal to fresh corn, and keeps indefinitely.—MRS. J. A. FRAZIER, *Hendersonville, N. C.*

CANNED CORN

Twelve cupsful of corn, one cupful of sugar, two-thirds cupful of salt. Cook fifteen minutes and can same as fruit.—MRS. S. B. LARIMORE, *Atlanta, Ga.*

CANNED BLACKBERRIES BY COLD PROCESS

Select the best ripe berries, hull, do not wash. Berries must be good and sound, as a single sour berry will ruin a whole jar. Fill jars compactly; do not bruise; place the jars in a boiler about three or four

inches deeper than jars; fill boiler about half full of hot water; make a thin sugar syrup; a cupful of sugar to each half gallon of berries; pour it over the fruit hot, so that the jar is full; put top on with new rubbers (tightly), fill the boiler to top with boiling water, put on lid to the boiler, set aside or on back of stove after dinner and let remain in boiler till the water is cold. To insure full cans when cold, fill with boiling water, or better have extra berries heated to supply shrinkage with juice. Strawberries are excellent this way, using more sugar. Berries done this way are equal to fresh fruit.—MRS. W. G. HARRINGTON, *Hermanville, Miss.*

HOW TO CAN BEANS

String beans as you would for dinner, cook in clear water till tender. Place beans in glass jars. To one-half gallon of beans put a scant half teaspoonful of salicylic acid on top of beans, fill jar with water in which beans were cooked; seal tight. When ready to be used, drain off all water in jar and empty in stew pan with enough water to cover beans. Let cook one hour, then drain off and cook as you would fresh beans.—MRS. W. F. HARDY, *Clyde, Texas.*

BEANS—HOW TO CAN IN GLASS CANS

Prepare as if going to eat at once, only to one gallon of beans add one teaspoonful of preserving powder; cook until tender, put cans on apron of the stove. After they have been washed and dried, let them get warm so as not to crack when filling; fill with beans (meat and all). Seal and put in a dark place, as the light is harmful to canned beans.—MRS. R. P. URSEY, *Starr, S. C.*

CANNED BEANS

Three quarts of water, one pint of vinegar, one cupful of sugar; let come to boil, drop in snap beans and boil thirty minutes. Pack in jars and cover with liquid, and seal boiling hot. When you wish to serve, soak one hour in warm water, and cook with meat about two hours, adding a little soda.—MRS. R. E. BARWICK, *Pace, Miss.*

MINCE MEAT

One quart of chopped beef (cooked), two quarts of apples (chopped), one quart of boiled cider, one pint of brandy, one pound of currants, one pound of raisins, two tablespoonful of cloves, three tablespoonful of cinnamon, two nutmegs, one cupful of black molasses, sugar to sweeten to taste, a half cupful of vinegar.—MRS. F. MCFARLAND, *Pinellas Park, Fla.*

MINCE MEAT

One pound of lean boiled beef, chopped coarse; one pound of suet, chopped fine; two pounds of apples, pared and cored and chopped coarse; one pound of seeded raisins, whole; one pound of currants, whole; one and one-fourth pounds of sugar; one-fourth pound of citron, chopped fine; a fourth pound of candied lemon peel, chopped fine; a pint of boiled apple cider, a half cupful of vinegar, three tablespoonful of salt, one teaspoonful each of cloves, cinnamon and nutmeg. Mix all together, boil thirty minutes. Put in glass fruit jars and seal while hot. Will keep indefinitely.—MRS. J. T. COTMAN, *Teague, Texas.*

MINCE MEAT

One cupful of chopped meat (one-fourth of it fat), two cupful of apples, one teaspoonful of salt, one tablespoonful of allspice, a half teaspoonful of ground cinnamon, a half teaspoonful of ground cloves, one cupful of sugar, a half cupful of raisins, a half cupful of currants, one cupful of cider; if no cider, use a half cupful of vinegar; a half cupful

of water. If thoroughly cooked, and canned while boiling, it keeps nicely.—MRS. O. W. HINES, *McLeansville, N. C.*

MINCE MEAT

Take any kind of good lean beef and cook until tender; run through food chopper. To one quart of chopped meat, add one pint of chopped cranberries, one pound each of seeded raisins and currants, three pints of chopped apples, one cupful of chopped suet, one cupful of molasses, two cupful of sugar, one teaspoonful each of cinnamon, cloves, nutmeg and salt, and one-half spoonful of black pepper; add two pints of wild grape juice and mix thoroughly. Then put on stove and cook one-half hour, stirring constantly. Pack in jar and use as needed.—MRS. MINNIE OWENS, *Almyra, Ark.*

TOMATO MINCE MEAT

Eight pounds of green tomatoes, chopped fine and drained well; four pounds of granulated sugar made into a syrup; while hot, put in the tomatoes, cook one and a half hours, or until clear; add four cupful of raisins, one cupful of citron, one cupful of vinegar, four tablespoonsful of cinnamon, one tablespoonful of cloves, one tablespoonful of salt, one tablespoonful of black pepper. Add large piece of butter. Can while hot. Will pass for genuine mince meat.—MRS. C. L. HEATH, *Loughman, Fla.*

GREEN TOMATO MINCE MEAT

Chop or grind one peck of green tomatoes very fine, salt a little, and let drain well. Then add one cupful of good vinegar and one quart of water. Cook slowly two hours, taking care not to burn. Then add one pound of brown sugar, three pounds of white sugar, two pounds of seeded raisins, chopped or ground, two tablespoonsful each of cloves, cinnamon, and allspice, one tablespoonful of nutmeg; cook two hours longer. Seal in fruit cans or in stone crock; keep in cool place.—MRS. M. L. HUFFINE, *Green Camp, Ohio.*

GREEN TOMATO MINCE MEAT

Chop one peck of clean green tomatoes, cut fine and drain in colander; place five pounds of brown sugar in preserving kettle with two cupful of vinegar; cook until tomatoes are done and clear; then add two pounds of seeded and halved raisins, two tablespoonsful of cinnamon, one tablespoonful each of nutmeg, cloves and allspice, and a dash of salt; bring all to boil, pour into jars boiling hot. Seal at once.—MRS. CHANDLER, *Istachatta, Fla.*

HOME-MADE MINCE MEAT

Two apples, two Irish potatoes, one five-cent box of potted ham. Peel apples and potatoes and cut fine; cook in enough water to keep from burning, until tender. Mash thoroughly through sieve and add to potted meat, and one cupful of sugar, a pinch each of cinnamon, spice and cloves; cook all until thick, about two hours. Stir constantly. When thick, pour and cool. Add then, three teaspoonsful of either whiskey, brandy, wine or vinegar. This makes three pies. One-fourth pound of seeded raisins may be added (if liked) before the second cooking.—MRS. J. B. JENKINS, *Putney, Ga.*

TOMATO CANNING

Wash and slice red, ripe tomatoes and boil until tender. Press through a colander, or sieve that is fine enough to catch all the seeds and skins. Repeat and put in beer bottles and seal with sealing wax. Will keep indefinitely, and is fine for making catsup, sauces, gravy, soup, or

almost any way that tomatoes are used.—MRS. S. E. MANSELL, *Sydney, Fla.*

TO CAN TOMATOES

Scald and peel nice ripe tomatoes; put in jars, whole or quartered; fill jar as full as you can, then pour boiling water enough to fill. Run a knife around to fill all space, then seal and put in a vessel and fill up to the neck of jar with boiling water. Put top on vessel and wrap in old blanket till cold or about twenty-four hours.—MRS. LENA HATTON, *Sarah, Miss.*

TO DRY OKRA FOR WINTER USE

Cut tender pods of okra in the morning, cut them up crosswise in pieces about one-fourth of an inch thick; put in hot sun to dry for three days, then put in a sack and hang in sun for about one week.—MRS. L. E. WEATHERS, *Celeste, Texas.*

CANNED PICKLED BEETS

Three cupsful of water, two cupsful of vinegar, one cupful of sugar. Use these proportions for as many as you wish to can. Heat together. Boil beets till tender, then peel, slice (if large), and pack as quickly as possible in glass fruit jars. Pour on the hot syrup and seal. They will keep for years.—MRS. J. W. FOWLER.

CANNED SAUER KRAUT

When fermented long enough take kraut out and press in jars medium tight, do not press brine out. Put jars in canner or boiler with water and cook till tender, having filled jars with slightly salted water. When done, take jars out, let cool slightly as water shrinks, then fill with salted hot water and seal air tight.—MRS. H. SCHULZE, *Kerrville, Texas.*

CHARCOAL IN CANNING

When canning berries, fruits or vegetables, always the last thing, before sealing, put a piece of charcoal about the size of nutmeg on top of contents and seal; when opening the can for use, lay charcoal out. The improved flavor and condition of the fruits will be worth while.—MRS. WM. A. DAVIS, *Big Fork, Ark.*

SPICED PEACHES

Fourteen pounds of fruit, six pounds of brown sugar, three pints of vinegar, one ounce of cinnamon, a half ounce of mace, one ounce of all-spice. Scald the vinegar, sugar and spice two or three times and pour over the fruit hot. If the fruit then is not cooked, boil it until done. (The fruit should be thrown into cold water as soon as peeled, to prevent its discoloring.) If the fruit is cling-stone—do not cut from the pits in either case; leave the stones in—the flavor will be better. Use whole spice.—MRS. J. B. JACKSON, *Mount Zion, Fla.*

SWEET PICKLE PEACHES

To make one-half gallon of pickle peaches, take three cupsful of apple vinegar, the same of sugar, two tablespoonsful of spice and cloves; boil the cloves, peaches and vinegar together until the peaches are tender; then put in warm jars and seal while hot.—MRS. EDITH TURNER, *Cowpens, S. C.*

PICKLED PEACHES

Take four pounds of cling-stone peaches, peel, put in cold water to keep from discoloring. Make a syrup of three cupsful of vinegar and two cupsful of sugar. Boil peaches in this syrup till tender, take out and drop in jars, add whole cloves, allspice, cinnamon bark and pieces

of ginger; then pour the hot syrup over all and seal. Do not put all the peaches in syrup at once; about eight or ten at a time.—MRS. H. SCHULZE, *Kerrville, Texas.*

SPICED CURRANTS

Five pounds of currants, four pounds of sugar, one pint of vinegar, one tablespoonful of ground cinnamon, same of cloves (tied in thin muslin bag, if you wish to prevent making the fruit dark colored). Boil all together one hour.—MRS. J. B. JACKSON, *Mount Zion, Ormond, Fla.*

SPICED GOOSEBERRIES

Four quarts of fruit, two pounds of sugar, one ounce of cloves, one ounce of cinnamon, a half pint of vinegar; boil gently three or four hours, adding the spice last half hour.—MRS. J. B. JACKSON, *Mount Zion, Ormond, Fla.*

HEAVENLY HASH

One peck of fresh prunes, scalded and pitted, one dozen oranges (use all the pulp and yellow rind of six) put through the grinder, two pounds of English walnuts, cut up small, eight pounds of sugar, spice mixture to taste. Set it all into porcelain dish at back of the stove and cook like marmalade, being careful not to let it burn. Seal into glass jars.—MRS. CHANDLER, *Istachatta, Fla.*

GREEN TOMATO PRESERVES

Slice tomatoes, sprinkled with salt, into a stone or granite vessel just as you would for chow-chow, and let them stand over night. Next morning, drain the salty water off and wash them in a good, clear water. To every pound of fruit add three-fourths of a pound of sugar. Cook until a thick syrup.—MRS. W. J. MANKIN, *Whitt, Texas.*

PEAR PRESERVES WITH PINEAPPLE

Peel, core and quarter one gallon of pears. Cover with granulated sugar and let stand over night; next morning put on to cook, and if needed, add more sugar to make plenty of syrup. Just before the syrup is thick enough, add one ten-cent can of grated pineapple; let boil a few minutes, then put in glass jars and seal. A small raw pineapple may be used if preferred, but if the raw one is used, it should be put in when the pears are about half done.—AMY E. SPARE, *Cantonment, Fla.*

PEAR PRESERVES

One pound of fruit, one pound of sugar, and when clarified by boiling and skimming, put in the pears and stew gently until clear. Stick three or four cloves in each pear, for this fruit seems to require some extraneous flavor to bring out its own piquancy. Another addition to pear preserves may be found instead, by adding the juice and thinly pared rind of one lemon to each five pounds of fruit. If the pears are hard and tough, parboil them until tender before beginning to preserve, and from the same water take what you need for making the syrup. If you can procure only large pears to preserve, cut them into halves or even slices, so that they can get done more quickly, and lose nothing in appearance.—MRS. JULIUS WHITTINGTON, *Rowie, Miss.*

PEAR PRESERVES

Peel, core and cut pears into pieces as near the same size as possible. Cook them in clear water until they can be pierced with a fork, then take them from the water, put in an earthen vessel—a layer of pears and a layer of sugar, using a pound of sugar to each pound of fruit. Do this

in the afternoon, and the next morning there is enough juice in which to cook the preserves. Cook them very slowly until the pears are clear; then seal while hot. Always use a porcelain-lined iron kettle, keeping it closely covered to prevent the flavor of the fruit from escaping.—ALICE TAYLOR, *Bolingbroke, Ga.*

PEAR PRESERVES

Peel, core and quarter pears in the afternoon, using one pound of sugar to one pound of fruit. Put a layer of sugar, then a layer of fruit. In the morning take fruit out of juice, boil until it begins to thicken, keep the syrup clear by skimming, add pears and boil down slowly. Seal while hot.—MISS C. L. HODNETT, *Colfax, La.*

PLUM CONSERVE

Six pounds of plums, five pounds of sugar, one pound of seeded raisins, two oranges, juice and yellow rind, chopped. Cook about one-half hour. Seal in jars.—MRS. CORA B. CALVERT, *Stallo, Miss.*

STRAWBERRY PRESERVES

Mix equal amounts of berries and sugar, let stand until juice is well extracted. Put the syrup on the fire and when it begins to boil, drop in the fruit. Cook until berries are thoroughly done. This will make a sort of jelly about the fruit. If only a thick syrup is desired, add water.—*Anonymous.*

WATERMELON PRESERVES

Peel off all the green, slice and put in sun. Next morning put in a preserving kettle a layer of sugar, then watermelon, then sugar, until all are used. Boil to thick syrup. Flavor with anything you like. Seal while hot.—MRS. W. J. ARCHER, *Glenwood, Ala.*

WATERMELON PRESERVES

Take the rinds of melons, paring off the green and cut in any desired shape. To eight quarts of rind thus prepared, put in a preserving kettle and add a piece of alum the size of a nutmeg; dissolve in water sufficient to cover rinds. Let remain over night. In the morning, drain off the water and add four quarts of sugar. Let stand until syrup has formed in which to cook the rinds, then simmer until rinds are thick and clear and the syrup thick, like honey. Can add lemons—one, two or three—if the flavor is liked.—MISS KATIE BANKS, *Pinola, Miss.*

PRESERVING CITRON AND WATERMELON RIND

Prepare citron as follows: Pare and quarter the citron and boil in water until it has a clear, icy appearance, and is so tender that a straw or pin will readily pierce it. Then have ready a syrup of sugar and water, drain the citron and boil in the syrup until the sugar thoroughly penetrates it. Then dry it slowly; spread out on dishes, turning it occasionally and sprinkling on powdered sugar several times. When sufficiently dried, pack in alternate layers of citron and sugar in jars. When serving, flavor with lemon juice. Another way is to cook the citron as above, drain off the water, then cook until it is cooked into citron butter, cooking the desired flavor with it. Watermelon rinds are prepared in the same way, except they are not dried or cooked into butter, but put up in jars as soon as cooked tender, with the syrup poured over them.—MRS. S. HARRISON, *Marietta, S. C.*

YELLOW TOMATO JAM

Four pounds of golden green tomatoes; remove the skin by pouring on them boiling water and letting stand awhile, then peel. Cut the

round way, remove all seeds, drain through a muslin bag. Boil skins and seeds with two cupful of water and drain over tomatoes; add six pounds of sugar in preserving kettle. Bring to boil before adding tomatoes, then let boil until it jellies—about three-fourths of an hour.—MRS. CHANDLER, *Istachatta, Fla.*

BLACKBERRY JAM

Two quarts of blackberries, one quart of fine-cooked apples, two quarts of sugar. Boil twenty minutes.—MRS. E. E. AKINS, *Barnesville, Ga.*

ELDERBERRY JELLY

Wash the berries, put in boiler with one-fourth water, boil and strain. Measure and put on to boil. Allow cupful of juice to cupful of sugar. Place sugar in oven to heat; after juice has boiled hard a half hour, stir in the heated sugar. Boil until it threads, then pour in glasses.—MAUDE MCMICHAEL, *Charlotte, N. C.*

BLACKBERRY SAUCE FOR MEATS

Allow a half pound of sugar to each pound of berries. To every four pounds of berries allow one pint of good vinegar. Mash the berries and sugar together and cook down as thick as jam, stirring constantly, or it will scorch. Remove vessel from stove, add vinegar required, also spices to suit taste. Put on stove again and cook down almost as thick as jam. This is splendid with any kind of meats.—MRS. W. E. SWEARINGEN, *Vienna, Ga.*

CRANBERRY SAUCE

Wash one quart of cranberries, add one and a half cupful of cold water, and cook slowly until the skin bursts. Strain through a colander and return to the fire. When boiling again, add a cupful of sugar and simmer slowly until thick, stirring frequently. Pour out into molds and serve cold.—MRS. A. J. PRATER, *Lake Charles, La.*

PLUM SAUCE

Three pounds of ripe plums, two pounds of sugar, one teaspoonful of salt, one teaspoonful of cloves, spice, and ginger. Put all together in preserving kettle and boil slowly for one hour.—MRS. W. W. JOHNSON, *Fruit Hill, S. C.*

QUINCE HONEY

Pare and grate six quinces. To one pint of boiling water add six pounds of granulated sugar. Stir over fire until sugar is dissolved; add the grated quince and cook twenty minutes. Turn into jelly glasses.—THORNTON PEARL HALL, *Aeworth, Ga.*

SPICED GRAPES

Seven pounds of grapes, four pounds of sugar, one pint of vinegar, one teaspoonful of cinnamon, one of cloves, one of mace (tied in thin muslin bag). After washing the fruit thoroughly, squeeze the pulp from the skins; heat the pulp until the seeds can be removed by running same through strainer, and boil till tender and begins to thicken.—MRS. J. B. JACKSON, *Mount Zion, Ormond, Fla.*

PICKLES

SWEET PICKLE

Two gallons of chopped cabbage, one pint of chopped onions, eight large, green tomatoes (or their equal in small), salt to taste, five tablespoonsful of ground allspice, two tablespoonsful of ground cloves, two and a half tablespoonsful of celery seed, one pound of brown sugar, three quarts of good vinegar. Cook all well or until cabbage seems done. It is then ready for use.—*Anonymous.*

SWEET PICKLE

Three dozen medium-sized cucumbers put into brine for a week. Take out, cut crosswise into pieces an inch thick. Green them by putting over fire with five cents' worth of alum in vinegar to which a handful of grape leaves have been added. Do not let them get too hot. Take two quarts of vinegar, three or four pounds of sugar, a half ounce of mace, a half ounce of cloves, one-fourth pound of cinnamon, and plenty of celery seed. Boil. When cool, pour over cucumbers. Next morning, drain off vinegar, reheat and pour over cucumbers. Repeat for three mornings.—*MRS. CORA B. CALVERT, Stallo, Miss.*

SWEET PICKLE

Sweet pickle may be made from pears, peaches, quinces, figs, beets, full-grown cucumbers, or watermelon rinds. For ten pounds of fruit, prepare a syrup of one quart of vinegar and three pounds of sugar. Into each piece of fruit put one clove. Drop the fruit, one piece at a time, into the boiling syrup. Boil a few minutes. Remove the fruit and spread it on dishes to cool. Boil the syrup until thick. Put the fruit into a jar and pour the boiling syrup over it. Let it stand three days, then boil and seal. It is not necessary to seal, but is safer from ants. Peaches make the best sweet pickle, as the seed gives them a fine flavor. These pickles are nice served with plain cake.—*MATTIE EARNEST, Winfield, Ala.*

SWEET PICKLED BEETS

Cook beets until tender; when cool, peel, cut lengthwise and place in jar. Boil equal parts of vinegar and sugar, with one teaspoonful of ground cloves, and pour over the beets boiling hot.—*MRS. T. W. CANTRELL, Liberty, S. C.*

SWEET PICKLED BEETS

Boil a half gallon of beets until tender, cool and rub off the skin, cut into quarters and put on to boil in vinegar; add two-thirds cupful of sugar, enough whole spice and cloves to flavor nicely. If vinegar is very strong, add some water, boil fifteen minutes. Seal while hot.—*MRS. M. T. WILEY, Mission, Texas.*

CABBAGE PICKLE

Slice the cabbage and put it into a stone or wooden vessel, sprinkling each layer with salt. Let stand twenty-four hours, then rinse off

the salt, and drain. Put into jars, adding one pound of sugar, a half ounce each of cinnamon, cloves and allspice, three tablespoonsful of ground mustard, one tablespoonful of white mustard seed, one ounce of horse-radish to the gallon. Sprinkle the spices and sugar over each layer of cabbage as you place it in the jar. Pour cold vinegar over to cover well. Use whole spices and do not cook pickle. Excellent, and can be made any time in the year.—MRS. R. N. LIGHTFOOT.

CHOPPED PICKLES

One gallon of cabbage, one gallon of green tomatoes, one quart of onions, two green pepper pods. Chop each separately. Sprinkle salt over the tomatoes and let stand over night, then drain off water and mix with other ingredients; add three tablespoonsful of ground mustard, two tablespoonsful of ginger, one nutmeg, three dozen cloves, one tablespoonful of cinnamon, three pounds of sugar. Mix well and cover with good vinegar, and boil slowly for one hour.—LEORA NEWTON, *Barnesville, Ga.*

CUCUMBER PICKLE

Take any quantity of small cucumbers, make a brine, and pour over cucumbers while hot. Let stand twenty-four hours, then take out of brine, and pour hot alum water over them and let stand another twenty-four hours. Take out and pour over boiling spiced vinegar.—MRS. J. C. GOOLSBY, *Graham, Ga.*

CUCUMBER PICKLE

Wash and pack green cucumbers in stone jar. Throw on generous handful of salt, pour on enough boiling water to cover. Let stand in this brine twenty-four hours. Repeat this process for three days. The last time measure water, take as much strong vinegar, a piece of alum the size of a walnut, an ounce of cloves, and other spices; bring to a boil and pour over cucumbers. Drain out all brine before pouring on vinegar. This is for three gallons.—MRS. EMILY H. LIVINGSTON, *McComb, Miss.*

CUCUMBER PICKLE

Take your cucumbers from the brine and soak for three days. Put one gallon in kettle and cover with weak vinegar, say half vinegar and half water. Let simmer thirty minutes, put in lump of alum about the size of a hickory nut, before it begins to boil. Keep covered with a cloth. Take up pickles and put in jar. On top put one teaspoonful of cinnamon (powdered), one teaspoonful of cloves, one teaspoonful of spice, and one tablespoonful of mustard, some horse-radish ground in food chopper, teaspoonful of sugar; cut up onions and mix with the pickle. Lastly, cover with good vinegar. It will be ready to serve in a day or two.—MRS. C. R. MYERS, *Byhalia, Miss.*

CUCUMBER PICKLE

Gather cucumbers in the evening, and put one cupful of salt to three gallons of cucumbers; pour boiling water on them and let set over night; in the morning have vinegar boiling and put cucumbers in and let boil two minutes; then seal them.—MRS. JENNIE CARY, *Marshall, Texas.*

CUCUMBER PICKLE

Gather the cucumbers and put away in good strong brine till convenient to make pickle. When ready to use, take out and soak for three or four days till salt is out. When sufficiently soaked, take out of water and wipe dry. For two gallons of cucumbers have a half gallon of good vinegar and six pounds of brown sugar in the preserving kettle, hot; drop part of the cucumbers in and let get heated; take these out and

put the remainder in and heat. Take out and put all cucumbers back in jar. Now take vinegar off of the stove and add about one teacupful of ground mustard dissolved in a cupful of hot water, a tablespoonful each of spice, cloves, celery seed and tumeric; pour over cucumbers and cover. Stir them once a day, for a few days, and set in sun.—MRS. H. J. ROGERS, JR., *Rockingham, N. C.*

PLAIN CUCUMBER PICKLES

In a ten-gallon keg make a brine strong enough to float an egg. Gather the cucumbers every morning and put into this; those the size of the thumb are nicest, though larger ones are very nice. After they have been in the brine about two weeks, take out and soak over night in strong alum water, having split all the large ones into quarters. The alum hardens them. Next morning pour off the water and cover with vinegar, put in one tablespoonful each of black pepper and spice and cloves, not ground; this is about two gallons of pickles. Put in a lot of nice green grape leaves to make it dark green. Let get hot through and put into jars. They don't need to be sealed. If liked, a pod of red and green pepper each may be put into the center of each jar.—MRS. M. J. BEARD, *Brierfield, Miss.*

SOUR CUCUMBER PICKLES

Place cucumbers in a jar, cover jar with paper and plate; place over the fire enough white vinegar to cover cucumbers; add to this vinegar salt, pepper, and any seasoning desired. Let it all come to a boil, then pour over the cucumbers. Pour this vinegar over cucumbers three mornings, and have it boiling each time; the fourth morning drop cucumbers in fresh, cold vinegar.—MRS. KATE CRIDER, *Farmerville, La.*

DILL PICKLES

Make in the usual way. When good and sour, put in large jars as many as you can crowd in without mashing; cut, if too large. To one quart of water add one pint of vinegar. Boil and let cool before pouring over pickles; add a little dill seed, then seal.—MRS. H. SCHULZE, *Kerrville, Texas.*

FEAST PICKLES

Cook sliced cabbage in salt water till tender, drain, and mix with whole allspice, mustard seed, celery seed, cloves and pieces of cinnamon bark. Any of these can be omitted if not handy. Put in sealing jars; do not press too tightly. Boil one cupful of vinegar with one scant cupful of sugar, pour over cabbage hot, and seal. Green, sliced, cooked beans are delicious put up in this way; also small cucumbers are fine this way.—MRS. HERMAN SCHULZE, *Kerrville, Texas.*

GREEN TOMATO CHOP PICKLE

Two gallons of green tomatoes, eight large onions, three green peppers, two red peppers; chop all fine and add a half cupful of salt; mix. Put in a sack, hang up and let drain over night, then add two pounds of brown sugar, one tablespoonful of black pepper, ground cloves and allspice, a half pint of white mustard seed, one-fourth pound of celery seed; pour over this three quarts of good vinegar, put on a stove, let come to a boil; put in jars and seal.—MRS. S. H. WILLIAMS, *Ohatchee, Ala.*

GREEN TOMATO PICKLE

One peck of green tomatoes, six large onions, one large head of cabbage, one cupful of salt sprinkled through, and let them stand over night. In the morning, drain, put all in thin muslin bag, hang so as to thoroughly drain for several hours, place tomatoes, cabbage, etc., in porcelain

kettle. Add two quarts of water and one quart of vinegar. Boil twenty minutes; after it once boils and is hot through, use a wooden paddle to stir, then drain again and throw this vinegar and water away. Put pickles in jars, and heat two quarts of fresh vinegar; pour over pickles scalding hot. Add two pounds of sugar in last vinegar if sweet pickles are desired.—LIZZIE HERRINGTON, *Hermanville, Miss.*

STUFFED GREEN PEPPER PICKLE

Take full-grown peppers of the large varieties; cut off the stem and take out the seed. For the filling take a gallon of cabbage cut as for slaw, a quart of sliced onions; sprinkle with salt and let stand several hours. Put into a bag and squeeze out all water, then put into a porcelain kettle with one quart of firm cucumber pickles cut into small pieces. Add two cupsful of sugar, one tablespoonful of black pepper, four table-spoonsful of white mustard seed, two teaspoonsful of ground mustard, a half teaspoonful of cloves and two spoonsful of tumeric. Cover with good cider vinegar and boil half an hour. Fill the pepper while the mixture is hot and pack in half-gallon stone jars. See that the pickles are kept well covered with vinegar.—MISS LULA G. HOLLAND, *Ninety-Six, S. C.*

MUSTARD PICKLE

One-half gallon of green tomatoes, a half gallon of cabbage, one quart of onions, all cut fine; salt all over night, drain next day, and add one small box of mustard, a half teacupful of flour, two table-spoonsful of tumeric, a half teacupful of celery seed, a half teacupful of sugar, one teacupful of seeded green peppers, chopped fine; cover all with vinegar.—MRS. M. J. BEARD, *Brierfield, Miss.*

MUSTARD PICKLE

One-fourth peck of small cucumbers, one-fourth peck of green string beans, one pint of green peppers, one quart of small onions. Cut all in small pieces. Put cucumbers and beans in strong brine for twenty-four hours. Remove from brine and pour on one pound of ground mustard mixed with one-half pint of sweet oil and one and a half quarts of vinegar.—MRS. E. J. BLOW, JR., *Teddy, Ala.*

APPLE VINEGAR

Success in pickling depends on good, clear vinegar. Slice as many home-raised apples as desired, place in a stone jar and cover with clear water. Allow to ferment at least ten days. Strain through a fine cloth. Sweeten until pleasant to the taste. Syrup may be used instead of sugar. Allow to ferment again, strain again, and seal in bottles or jugs. Always place a piece of mother in each vessel of vinegar to hold its strength. This will be perfectly clear and will not darken fruit.—MRS. S. L. CULVER, *Deatsville, Ala.*

PEAR PICKLE

Pare and core two quarts of pears, put them in earthenware vessel with one quart of vinegar, one teaspoonful of cloves and two cupsful of sugar. Boil till tender. Will keep in open jars all winter.—MRS. D. B. MONTGOMERY, *Moreland, Ga.*

SWEET PEACH PICKLE

Eighteen pounds of peeled Elberta peaches, nine pounds of sugar, two table-spoonsful each of whole cloves and stick cinnamon, broken in pieces, one quart of vinegar. Put sugar, vinegar and spices on fire, in granite preserving kettle; let come to a boil. When boiling well, put in peaches, let cook until you can pierce peaches easily with a straw. By this time

they will have changed color and will look clear. Now take up carefully in glass jars, cover with the syrup and seal. Of course any peaches will do, but if you want prize sweet pickles, use Elbertas.—MRS. S. M. PIERCE, *Weatherford, Texas*.

SWEET TOMATO PICKLES

Put one quart of good vinegar in boiler on range, add a half cupful of sugar, one spoonful of cloves, one spoonful of black pepper. Slice thin one dozen green tomatoes, boil three minutes, put in closed jar and let set over night, when it is ready for use.—LENA GASKIN, *Newton, Texas*.

TOMATO PICKLE

Slice a peck of green tomatoes, sprinkle with salt, put in a flour sack and let hang up and drip over night. Peel one dozen onions, slice and put in a little black pepper and six small pods of green pepper, and if you have a meat chopper it is much easier to run through it than it is to cut fine; add a quart of vinegar and cook thirty minutes. If you have cabbage, add two or three heads.—MISS ETHEL PATE, *Ashville, Ala.*

UNIVERSAL PICKLE

To one gallon of vinegar, add one-half pint of salt, two ounces each of cloves, spice, mace, ground ginger, black pepper, white mustard seed, one pound of sugar, a large box of mustard, three dozen large onions, one dozen pods of green pepper, one ounce of horse-radish, scraped fine, five cents' worth of tumeric. Mix in a large stone jar; stir frequently from the bottom, and keep well covered. Wash, wipe dry and put in your vegetables without other preparation. You may put in any kind of vegetables or fruits you wish at any time, by just keeping them covered with vinegar.—MRS. W. W. JOHNSON, *Fruit Hill, S. C.*

UNIVERSAL PICKLE

Put into a large stone jar one gallon of good vinegar, a half pint of salt, two pounds of sugar, two ounces each of black pepper, cinnamon, allspice, cloves, ginger, mace, a box of ground mustard, a cupful of white mustard seed, one cupful of grated horse-radish. Mix all in vinegar, add three dozen small onions, cucumber, gherkins, slices of cabbage, and beans. Wipe vegetables dry before putting into vinegar; never heat the vinegar.—MRS. J. W. HAWKINS, *Crawford, Ga.*

WATERMELON PICKLE

Cut the white part of one large melon into small pieces, soak in lime water over night—a coffee cupful of lime to one gallon of water. Wash through four waters, then put the rind in cold water and boil till tender. To seven pounds of melon add three pounds of sugar, three pints of vinegar, two teaspoonsful each of whole cloves, allspice and cinnamon, a sliced lemon, several pieces of ginger root and a handful of raisins. Boil all together till done. Put in jars and cover while hot.—MRS. E. J. BLOW, JR., *Teddy, Ala.*

WILD PLUM SWEET PICKLE

Eight pounds of fruit, five pounds of sugar, three pints of vinegar, two tablespoonsful each of cloves, spice and cinnamon. Boil plums till skins begin to burst, drain them and pour boiling syrup made from the above quantities of sugar and vinegar and spices given, for two mornings. The third morning put all in a vessel and boil till tender. These pickles are fine eaten with fresh meat.—MRS. C. C. BROWNE, *Germania, Miss.*

RELISHES

BEET RELISH

Take a cabbage and cut fine, add about one-half its bulk in cooked, chopped or ground red beets, one-third as much grated horse-radish, and cover with good cider vinegar.—MRS. M. L. HUFFINE, *Green Camp, Ohio*.

CUCUMBER RELISH

Slice as many cucumbers and large onions as wanted, not too thin. Salt well and let stand three hours. Then drain in colander, have ready vinegar in which you have put whole spices tied in muslin bag. Add to this brown sugar according to taste. Let boil a few minutes, then drop in cucumbers; let simmer slowly. Do not boil till soft.—MRS. FRANK REED, *Hilliard, Fla.*

RIPE TOMATO RELISH

One peck of ripe tomatoes, one cupful each of celery, onions, sweet peppers, all chopped fine; one cup of salt. Let stand over night; in the morning, put in thin flour sack and let drain all day. In the evening add three cupsful of good cider-vinegar, two cupsful of sugar, one-half cupful of white mustard seed, two tablespoonsful of celery seed, one tablespoonful of ground cinnamon; mix well. Turn into jar and cover closely. Ready for use in five days. Excellent with all kinds of meat.—M. O. S. W., *Katy, Texas*.

TOMATO RELISH

Take six large tomatoes (canned ones will do), a bunch of celery, six medium-sized onions, two red peppers; peel tomatoes and run all through food chopper. To this add one tablespoonful of grated horse-radish, one teaspoonful of black pepper, a half cupful of white mustard seed, one teaspoonful of cloves, two teaspoonsful of cinnamon, one teaspoonful of mace, one teacupful of sugar, three pints of cider-vinegar. This is easy to make as it requires no cooking and will keep without sealing.—MRS. G. V. MOSELEY, *Hattiesburg, Miss.*

TOMATO RELISH

One peck of ripe tomatoes, chopped and drained, add two cupsful of chopped celery, six cupsful of chopped onions, six medium-sized peppers, two pounds of light brown sugar, a half cupful of salt, two ounces of white mustard seed, two ounces of ground cinnamon, one and a half quarts of vinegar. Mix thoroughly and it is ready for use.—MRS. R. L. CHILDERS, *Williston, Fla.*

TOMATO RELISH

One peck of ripe tomatoes, six onions (chopped fine), two pounds of sugar, one quart of vinegar, a half teaspoonful of cayenne pepper, a half cupful of salt, two tablespoonsful of cinnamon, two tablespoonsful of mustard. Chop tomatoes and drain in colander. Mix all together

and put in airtight jars. This requires no cooking and is delicious.—*Mrs. J. A. FRAZIER, Hendersonville, N. C.*

TOMATO SAUCE

Simmer for ten minutes one-half can or three good-sized fresh tomatoes, one chopped onion, a half teaspoonful of salt, one-fourth teaspoonful of pepper, one teaspoonful of cloves. Rub through sieve, cook together one tablespoonful each of flour and butter, one minute. Add tomatoes gradually, stir till smooth and simmer five minutes.—*Mrs. F. M. PITTS, Anniston, Ala.*

TOMATO SAUCE

Ripe tomatoes enough to make eight quarts after being peeled and cut up into rather small pieces. Put them into a lined vessel—a thick dishpan is all right—and place on the stove, which should be rather hot. Now add two cupful of vinegar, one cupful of brown sugar, three large green peppers chopped, eight large onions chopped, three teaspoonful of salt, and one teaspoonful each of cloves, mace and cinnamon. Stir well together with a wooden paddle and boil one hour. Put into hot, dry jars and seal. This sauce is nice to serve with fresh meats and vegetables.—*MATTIE EARNEST, Winfield, Ala.*

TOMATO SAUCE

Six large tomatoes, peeled and sliced, three green peppers, one large onion, chopped fine. Mix all together with the following: One teaspoonful of sugar, three tablespoonful of vinegar, salt and spice to taste; stew in porcelain sauce pan for one-half hour.—*Mrs. J. W. THOMPSON, Pisgah, Ala.*

TOMATO SAUCE

Wash and quarter good ripe tomatoes, leaving on skins. Run through a meat chopper, also the onions and green peppers, if used. To one-half gallon of chopped tomatoes, add one large onion and one green pepper, also a fourth teaspoonful of spice, cloves, allspice, and cinnamon, just as you like, and two-thirds cupful of sugar, with salt to taste. Mix all together and cook until thick, stirring often. Seal in half-pint wide-mouth bottles, using cork stoppers and sealing wax. Nice to eat with fresh meats and boiled vegetables.—*Mrs. J. G. PATILLO, LaGrange, Ga.*

TOMATO CHILI SAUCE

One gallon of ripe tomatoes, three large onions (chopped), eight green peppers, eight cupful of vinegar, eight tablespoonful of salt, one tablespoonful of ginger, one tablespoonful of allspice, one tablespoonful of cloves, one nutmeg, eight tablespoonful of sugar, three-fourths cupful of mustard. Boil together until thick, and seal while hot.—*RUBY JENNISON, Alexton, La.*

GREEN TOMATO SOY

Two gallons of green tomatoes, sliced without peeling, twelve large onions, two quarts of vinegar, one and a half pints of sugar, two tablespoonful each of salt, mustard and black pepper, one tablespoonful of allspice, cinnamon, ground. Mix and stew until tender.—*ELIZABETH BOOTH PARNELL, Browns, Ala.*

TOMATO SOY

One gallon of green tomatoes, sliced thin; twelve large onions, two quarts of vinegar, one quart of sugar, two tablespoonful each of black

pepper, mustard and salt, one tablespoonful each of cloves and spice. Put all in a kettle and let boil for ten minutes.—*Mrs. L. C. HINE, Old Town, N. C.*

SPICED TOMATOES

Use pear-shaped tomatoes if possible. Prick two or three times with a fork, sprinkle with salt, let stand over night, pack in glass jars, and cover over with the following mixture: One pint of vinegar, one tablespoonful each of ground cloves, allspice, cinnamon, pepper and one tablespoonful of sugar. Tie spices in a thin muslin bag. Let this come to boiling point, then pour it into the jars with the tomatoes and seal immediately. This is enough for a half-gallon jar.—*Mrs. E. J. BLOW, JR., Teddy, Ala.*

SAUCE

Six large onions, six green peppers, a half teaspoonful of salt, a half teaspoonful of black pepper. Chop onions and pepper very fine, put in a small, deep vessel; cover with vinegar. Cover vessel and let simmer for an hour.—*Mrs. W. E. BALLARD, Hanceville, Ala.*

TOMATO CATSUP

Select fine, ripe tomatoes, cut out all the blemishes, also the hard place at the stem, and slice them into a porcelain kettle, filling it full. Add a pod of red pepper and put over a slow fire to stew, gradually stirring to prevent burning. When reduced to half its original quantity, strain the whole through a sieve. To five pounds of the pulp add one and a half pounds of sugar, one pint of cider-vinegar, one tablespoonful of cloves, one of allspice, two of cinnamon and one of salt. Put the mixture back over the fire and boil till the thickness suits.—*Miss ANNIE NELSON, Harbor View, Fla.*

TOMATO CATSUP

Wash tomatoes, boil and strain through sieve. To four quarts of juice, add one quart of vinegar, two tablespoonfuls of ground mustard, two tablespoonfuls of fine salt, two tablespoonfuls of black pepper, two tablespoonfuls of allspice, one tablespoonful of cloves, one teaspoonful of cayenne pepper, a half pound of brown sugar. Boil to a proper consistence. Strain again, bottle and cork tightly. Keep in a cool place.—*Miss RUBIE M. CORSER, Grand Saline, Texas.*

TOMATO CATSUP

One gallon of ripe tomatoes (do not peel), one teacupful of chopped onions. Boil together until perfectly done, strain through sieve; add to this one pint of vinegar, one cupful of sugar, one tablespoonful of allspice, two teaspoonfuls of black pepper, one teaspoonful of salt, one teaspoonful of mustard, one teaspoonful of nutmeg, a half teaspoonful of mace, a half teaspoonful of cloves, a half teaspoonful of cinnamon. Mix well and put in a lined kettle; boil until thoroughly thick, and bottle, using new corks.—*Mrs. J. F. EL, Panama City, Fla.*

TOMATO CATSUP

One peck of ripe tomatoes, six large onions, six bell peppers. Cut up the above, after washing, boil together until tender and strain through a colander. Mash all the pulp through; the thicker, the better the catsup. To each gallon of juice, add the following: One quart of good apple vinegar, two scant tablespoonfuls of ground mustard, two tablespoonfuls of black pepper, two scant tablespoonfuls of allspice and ginger mixed, a half teacupful of sugar, five tablespoonfuls of salt. Boil

several hours until very thick. Stir to prevent scorching. Bottle and seal when cold.—MRS. J. L. SINCLAIR, *Tyler, Ala.*

TOMATO CATSUP

Select good ripe tomatoes, scald and peel, strain through a coarse sieve; to each gallon, when cold, add three tablespoonsful each of salt and ground mustard, one tablespoonful of black pepper, one tablespoonful of ground allspice, a half tablespoonful of cloves, one pint of vinegar. Simmer slowly three hours; seal while hot.—MRS. J. T. COTMAN, *Teague, Texas.*

PEPPER CATSUP

Take one quart of hot peppers (red or green), one and a half pints of onions, chopped fine. Boil in clear water until tender. Run through a sieve, add one cupful of strong vinegar, cloves and spices. Place on stove and boil until thick. Put in a sauce bottle and seal. If not watery, this will keep indefinitely.—MRS. S. L. CULVER, *Deatsville, Ala.*

MUSTARD

Rub three teaspoonsful of mustard in warm water to a stiff paste, add a half cupful of vinegar, a pinch of salt, and the beaten yolks of two eggs. Set the dish in boiling water and stir until thick; add a tablespoonful of butter and sugar to taste, stirring until dissolved.—MISS EVA E. ELDRED, *Foley, Ala.*

MUSTARD SAUCE FOR MEATS

One teacupful of vinegar, four eggs, one teaspoonful of sugar, one teaspoonful of salt, one teaspoonful of mustard, a half teaspoonful of pepper, one teaspoonful of celery seed, one teaspoonful of butter.—MRS. R. E. BARWICK, *Pace, Miss.*

CHILI

Two pounds of ground beef, four tablespoonsful of chili powder, four pods of chili pepper, pulverized, with seeds removed, a half teaspoonful of pimento berries, pulverized, a half teacupful of tallow, garlic the size of a thimble; salt to taste.—JOE CRAP, *Peach, Texas.*

MEXICAN CHILI

Eight pounds of beef, boiled and ground, one ounce of chili pepper, one-pound can of tomatoes, one and a half gallons of water, two and a half pounds of fresh tallow or fat. Flavor with onions or garlic to suit taste. Stew until thoroughly mixed.—ELIZABETH BOOTH PARNELL, *Browns, Ala.*

CHILI SAUCE

One gallon of ripe tomatoes (after skins are removed), eight large onions, six green peppers, all chopped fine, eight coffee cupsful of vinegar, eight tablespoonsful of sugar, salt to taste, one tablespoonful of ground cinnamon, one of ground allspice, one of grated nutmeg, one of cloves, one small teacupful of mustard, fixed for table use. Boil all together until it thickens, stirring often. Seal while hot.—MRS. H. R. SCHOENBERG, *Worth, S. C.*

CHILI SAUCE

One peck of ripe tomatoes, scalded to remove skins, ten large onions, one cupful of green pepper. Chop all fine, add three-fourths gallon of vinegar, one and a half cupsful of sugar, two teaspoonsful each of cin-

namon and cloves. Boil until thick as desired.—*MRS. B. J. KINARD, Outhbert, Ga.*

CHOW-CHOW

Prepare a mixture of tiny string beans, tender cucumbers, small onions, a cauliflower or cabbage, chopped, and green tomatoes sliced; add four or six hot peppers. Pack in jar with alternating layers of salt. Keep pressed down by weight on top. Leave for three days, then drain, wash and soak one day in fresh water. To make the pickle vinegar, cook together one gallon of vinegar, a teaspoonful each of celery seed, white mustard seed, whole cloves, whole mace, whole black peppers, and one pound of ground horse-radish, two teaspoonsful of tumeric, three table-spoonsful of ground mustard and one and a half cupsful of brown sugar. When this comes to a boil, drop in pickles. Let simmer five minutes, then dip out pickles, put in stone jar and pour vinegar over and let stand two days. Then drain vinegar off, add a tablespoonful of curry powder and boil for a few minutes. Then pour over the pickles and let stand till cold. Put in small jars and seal. Ready for use in a month.—*MRS. CORA B. CALVERT, Stallo, Miss.*

CHOW-CHOW

One peck of green tomatoes, chopped fine and drained, one good-sized head cabbage, six large onions, six large green peppers, a few stalks of celery, all chopped separately, and then mixed and cooked until tender, not mushy; four teaspoonsful of black pepper, one teaspoonful of red pepper, two teaspoonsful of cloves, four teaspoonsful of cinnamon, one scant cupful of salt, one quart of good vinegar, four cupsful of sugar. Mix all together and cook.—*MRS. A. J. BURDICK, Trout, La.*

CHOW-CHOW

One peck of green tomatoes, one-fourth peck of white onions, one-fourth pint of green and red peppers, mixed, two medium heads of cabbage, four table-spoonsful of white mustard, two table-spoonsful of cloves, two table-spoonsful of allspice, one small box of yellow mustard, one pound of sugar. Slice tomatoes, let stand over night in brine that will float an egg, squeeze out brine. Chop cabbage, onions and tomatoes separately, or they can be run through a sausage mill. Mix with spices, put all in porcelain vessel and cover well in vinegar, then add two cupsful of water, and boil three hours.—*MRS. B. J. KINARD, Outhbert, Ga.*

CHOW-CHOW

Twenty-four large ripe tomatoes, seven white onions, three green peppers, three cupsful of white vinegar, one cupful of sugar, two table-spoonsful of salt. Flavor with spices and tie in small sacks and boil in mixture. To prepare: Peel and slice tomatoes and onions, also peppers, rather fine. Take juice and boil to itself, boil other things also, until both have boiled low; then put all together and boil again until it seems done.—*MRS. G. M. PARKER, Roberts, Ala.*

CHOW-CHOW

Two gallons of green tomatoes, one large head of cabbage, a half dozen green peppers, a half dozen red peppers, a half dozen cucumbers, one dozen medium-sized onions. Chop each separately, very fine; mix all, then put a layer of the mixture and sprinkle of salt alternately in a bag and hang all night to drain. In the morning, squeeze perfectly dry with the hands and put in a kettle, cover with cold vinegar. Let set six hours and squeeze as before. Season with one cupful of mustard seed, three table-spoonsful of celery seed, two teaspoonsful of ground cinnamon, one teaspoonful of ground cloves. Mix all well and add one pound

of brown sugar. Cover with vinegar and boil ten minutes. Seal up in glass jars while hot.—EMMA AKEBS, *Hilliard, Fla.*

CHOW-CHOW

Two pounds of chopped cabbage, one gallon of chopped green tomatoes, four large chopped onions, six chopped cucumbers, three pods of chopped green pepper, two tablespoonsful of salt. Soak this over night and squeeze out next morning, then add one teaspoonful of black pepper, ground, two teaspoonsful of cloves and spice, ground, two cupsful of sugar. Put into one-half gallon of boiling vinegar and can as soon as all have boiled about ten minutes.—MRS. C. M. LANGFORD, *Lena, Miss.*

BEVERAGES

DEWBERRY ACID

Six quarts of berries, five ounces of tartaric acid. (Use an earthenware or granite vessel.) First put in a layer of berries, sprinkle over acid, another layer of berries, then acid, and so on, until all are used, having acid on top. Let stand forty-two hours. Strain. To every pint of juice allow one and a half pounds of granulated sugar. In a week or ten days strain again and bottle. Allow one or two tablespoonsful to a glass of ice water; sweeten to taste.—*Mrs. T. E. ELLIOT, Vincent, Ala.*

BLACKBERRY ACID

To two gallons of berries pour three-fourths gallon of boiling water, let stand twenty-four hours, strain, and to each quart of juice add one pound of sugar and four ounces of tartaric acid; let stand twenty-four hours again, strain through a muslin cloth, bottle or jug, set aside for three or four days; it is then ready for use. One tablespoonful to small glass of ice water is generally strong enough. Add crushed ice to pure juice or acid, if liked, and cut loaf or other kind of sugar. It is one of the most refreshing home-made drinks imaginable.—*E. H., Slidell, La.*

BLACKBERRY CORDIAL

Place the berries in water on the stove and cook for awhile. Put a bag containing mace, cloves, cinnamon, and spice in this, and soak until ready to strain. Strain and sweeten well and pour into it one cupful of whiskey to one gallon of syrup. Do not cook too long.—*Mrs. H. S. DALE.*

GRAPE JUICE

Remove the stems from six quarts of grapes and put them over the fire with a quart of water; bring slowly to a boil, and strain.—*Mrs. LENIX SWANGO, Maytown, Ky.*

GRAPE JUICE

Cook the grapes and strain; do not press much, but let drain. Sweeten to taste. Let come to a boil again, and can as you would fruit. When you open a can, if it is too rich, weaken with a little water. Serve in small glasses or custard cups. It is nice for dessert with cake.—*Mrs. W. H. GUDGER, Ellijay, Ga.*

WINE

To two quarts of fruit add three quarts of cold water and three pounds of sugar. Fill vessel and seal air-tight; let stand six months without opening; only turn vessel occasionally to shake contents. At the end of six months, open, strain and bottle, and you will have an excellent wine. Any fruit may be used.—*Mrs. W. R. SHANNON, Jefferson, S. C.*

UNFERMENTED WINE

Boil grapes of any kind over a slow fire till the pulp has thoroughly separated from the skin, adding just enough water to prevent burning at

the bottom of the vessel, then press the juice through a fine cloth, and add one-fourth of its weight of sugar; bring the juice to boiling point and can in air-tight jars. This will keep for years.—MRS. K. A. LEITNER, *Survey, Fla.*

FRUIT PUNCH

Cook two cupsful of water and two cupsful of sugar for ten minutes. In another boiler cook a can of shredded pineapple, bringing the latter to boiling point, then set off. Strain through a cheese cloth the juice of three oranges and three lemons, also the pineapple and a cupful of grape juice; add this to the water and sugar, then add a cupful of coffee or tea; add some preserved strawberries. Put this in a pitcher or punch bowl and pour in some soda water—about three bottles.—RACHEL POWELL, *Woolsey, Ga.*

DRINK FOR INVALIDS

Put in the bottom of a wine glass two tablespoonsful of grape juice; add to this the beaten white of one egg and a little chopped ice; sprinkle sugar over the top and serve.—THORNTON PEARL HALL, *Acworth, Ga.*

ORANGE TEA

Six juicy oranges, juice of all, and grated rind of three; juice of two lemons, one pint of sugar, one pint of water. Dissolve sugar in the water, and add juice of fruit; freeze.—MISS MAY WALKER, *Sugar Valley, Ga.*

COCOA

One tablespoonful of cocoa, one tablespoonful of corn-starch, and two of sugar. Moisten all, after mixing well, with cold water or milk. Add hot water and milk, or milk alone if at hand, to make four or five cupsful. Put on the fire and boil, but watch carefully or it will boil over. As soon as it boils hard it is ready to serve.—MRS. N. K. WILLIAMS, *Gaebis, Cuba.*

COFFEE

The green coffee is put on and slowly baked inside the oven, with an occasional stirring to brown all alike. The slow baking process retains all the natural flavor and aroma of the coffee. Grind it as it is used and allow one tablespoonful of grounds to each teacupful of water. Put the grounds in a dripper and pour a small quantity of boiling water in the percolator at intervals until there is enough coffee made. This coffee is clear, strong and a delicious beverage.—MRS. D. H. RUST, *Pelican, La.*

MISCELLANEOUS

STANDBYS

While preparing the dinner bread of whatsoever kind, make up the supper biscuit with buttermilk and soda, adding a bit of extra soda (vary according to weather—more in summer). Make these out and crowd into a well-greased biscuit pan. Cover with a cloth and set aside till just time to have hot for supper. In warm weather have the oven hot when you put them in; but in cold weather set the pan within, as the fire is built, so as to rise.—MRS. G. A. TAYLOR, *Bolingbroke, Ga.*

OMELET

Beat the yolks of three eggs until they are light, add three table-spoonsful of sweet milk, a heaping tablespoonful of flour and salt and pepper to taste. Beat the whites very light and add to this. Put a little lard in a frying pan. Let it get very hot and put the omelet in; when it browns on the bottom, set the frying pan in the oven until the top crusts over. Score it across the middle with a knife, fold it over and turn it out of the pan into a dish garnished with lettuce or parsley. A half cupful of bread crumbs added when the milk is added makes a nice bread omelet. A half cupful of cold baked chicken or ham is also a dainty addition, and can be added with the milk or spread over the top. Orange juice added instead of milk, and sugar instead of salt and pepper, makes a lovely dish for tea.—MISS NORMA DAVIS, *North, S. C.*

BAKED OMELET

Beat thoroughly three eggs, add three table-spoonsful of flour, one and a half cupsful of rich milk, and a half teaspoonful of salt. Moisten the flour with a little of the milk before adding to the other ingredients. Butter a deep iron skillet, and when hot pour in the mixture and place in a moderately hot oven. Bake till the omelet is light, and delicately browned. When done run a broad-bladed knife around the edge and roll the omelet out carefully on to a hot platter. Serve at once.—MRS. C. E. PLEAS, *Chipley, Fla.*

SWEET OMELET

Sift one table-spoonful of flour into a bowl, add one table-spoonful of sugar, and the yolks of two eggs; beat well, then gradually add a half cupful of milk, half teaspoonful of vanilla extract, and the whites of the eggs beaten to a stiff froth. Melt one heaping table-spoonful of butter in a small frying pan or omelet pan, pour in the mixture and cook slowly until set. Brown the top in the oven. Turn out on a hot sugared plate, putting one table-spoonful of jam or jelly in the center. Fold omelet quickly and serve hot.—MRS. ANNIE McDONALD, *Dry Creek, N. C.*

BAKED EGG OMELET

Take four eggs, a level teaspoonful of flour, one table-spoonful of butter, one teacupful of sweet milk, salt to taste; beat eggs separately. Into the yolks, well beaten, add the flour, melted butter, salt and milk;

then mix well. Lastly, fold in the beaten whites. Set in stove to bake. Serve hot.—MRS. T. C. MURPHY, *Union, S. C.*

CHEAP OMELET

One cupful of bread crumbs, two-thirds cupful of sweet milk, two eggs, beaten and stirred in, a pinch of salt, and butter. Place in oven until it sets. If cheese is liked, sprinkle over the top and brown.—MAUDE MCMICHAEL, *Charlotte, N. C.*

TO PREPARE EGG FOR AN INVALID

Beat the yolk and white separately until extremely light, add a pinch of salt, pour into a china cup, which set in a sauce pan of hot water, stirring constantly till scalded, but not cooked. When this is done, the egg just thickens slightly, but puffs until the cup is almost filled with creamy custard. Set in the oven a minute and serve at once.—MRS. J. H. MILLER, *Fruitdale, Ala.*

OUIJA EGGS

Four eggs, one pint of milk, one heaping tablespoonful of flour. Put flour in bowl, wet to a smooth paste with milk, drop eggs in whole, prick yolks to break them. Stir until yolk is blended with milk mixture, but leave whites unbroken as much as possible. Cook slowly in skillet until almost done, then brown in oven.—MRS. C. F. URMEY, *South Hill, Va.*

POOR-WOMAN EGGS

Heat a little butter in an earthenware dish and then break six or more (or less) eggs into it, and sprinkle fresh bread crumbs over them. Set the dish in the oven and cook for two minutes, or until the eggs turn. Add salt, pepper and a tablespoonful of olive oil. Flavor with a little garlic and serve hot.—MRS. DORA GOODE, *Goldthwaite, Texas.*

STUFFED EGGS

Cut hard-boiled eggs in half lengthwise, and put whites aside in pairs. Rub yolks through colander, season to taste with salt, pepper, mustard, lemon juice, and vinegar. Work to a smooth paste with melted butter or cream. Fill whites and press together. — MAUDE BARKER, *Davilla, Texas.*

STUFFED EGGS

Take as many hard-boiled eggs as desired, cut in halves, and remove yellows. Add a small amount of fried ham, chopped, also butter, salt, pepper, pickles (chow-chow is good, or chopped cucumber pickles may be used), and vinegar enough to make it all work together well. Add a little pepper sauce with mustard mixed in. Mix all this with the yellows, and then put as much as you can into the whites, and use the remainder to spread between crackers as a sandwich.—MRS. C. M. LANGFORD, *Lena, Miss.*

EGGS AU GRATIN

Divide six hard-boiled eggs into halves, lengthwise, and place in a circle around dish. Prepare a sauce as follows: Melt one tablespoonful of butter, add one tablespoonful of flour, one-half teaspoonful of salt, a dash of paprika, one-half teacupful of water, one-half teacupful of sour cream, two tablespoonsful of grated cheese. Boil three minutes, add yolks of two raw eggs; mix well and pour over the eggs, sprinkle with cracker crumbs, dot with butter and brown in a quick oven; sprinkle top with chopped parsley and serve at once. This is a suggestive Easter dish, pleasing to eye and palate.—MRS. GRACE SHULL, *Goodland, Kans.*

CHEESE FONDU

First grate or crumb crackers over bottom of the pan. Then grate one-fourth to one-half pound of cheese, pour in one pint of sweet milk,

two eggs, small amount of baking powder, and salt. Bake moderately and serve hot.—*Anonymous.*

CREAM CHEESE

Fill a crock half full of fresh or skim milk and place on back of stove where it will keep warm enough to clabber quickly, then fill the crock with boiling water, which makes the clabber the right consistency to put to drain. Regular tin press may be used for this purpose, though a muslin bag could be substituted. Clabber should be put to drain the evening before, and in the morning serve with plenty of sweet whipped cream.—*MRS. CHAS. A. LINDEY, Whistler, Ala.*

CHEESE STRAWS

One-fourth pound of flour, white of one egg, well beaten, one pound of grated cheese, one tablespoonful of butter, a half teaspoonful of salt. Mix well with cold water, roll out thin, and bake in strips.—*MRS. E. H. NIVENS, Rockdale, Texas.*

A FEW HINTS

When too late to cook greens some day, throw away the tops, peel, slice and fry the turnips the same as Irish potatoes, adding a little water to keep from sticking. Add salt, pepper and a little sugar if you like.

Put a handful of caraway seeds in your next sugar cookies, and eat with cheese.—*MRS. J. H. MILLER, Fruitdale, Ala.*

A FEW HINTS

If you want to bake an old fowl so that every one will want to know how you managed to get it so tender and juicy, kill it twenty-four hours before you want to use it. After it is dressed and washed well, pour vinegar over it and let stand for several hours, then boil until done and let it stay in the water it was cooked in until ready to use, then brown in a hot oven; a slow oven will dry it out too much.

Cream of tomato soup is my standby for a quick dinner, or unexpected company. Take one pint can, or fresh tomatoes, and add one pint of water; a pinch of soda will hasten the cooking. Boil fifteen minutes and when ready to serve have a quart of sweet milk, seasoned with salt and pepper, one teaspoonful of sugar and a large tablespoonful of flour, mixed in a little of the milk, and butter the size of an egg; let the milk come to a boil, mix and serve at once.

I have found that buttermilk yeast cakes make the best bread that I have ever eaten. To make the yeast cakes, take one pint of fresh buttermilk, put it on the stove and let it come nearly to boiling, set it off, let it cool and stir in corn meal until it is a very thick batter; then add one yeast cake of any kind, dissolved in a little warm water. Set in a warm place to rise, a day and a night; then, when it is cracked well on top, add meal and teaspoonful of salt and make into cakes and dry in the sun. After standing awhile, if water rises on top, stir in more meal.

To make four loaves of bread, take three quarts of flour, add salt, lard, half cupful of sugar, one yeast cake dissolved in warm water, finish making up with warm water or sweet milk; knead well and place in bucket to rise. When it rises until it doubles its size, rework and make into loaves and bake in a moderately hot oven. Grease on top with lard or butter.—*MRS. R. L. BYRD, Smith's Station, Ala.*

THREE COURSES

At college when we entertain at light informal luncheons, or even at receptions at home, we always include in the menu three courses which

alone make up an appetizing lunch: Chocolate a la marshmallow, cheese sandwiches, and banana salad. Our one indispensable drink during the long winter nights is hot chocolate. We use either cocoa or chocolate, one teaspoonful to a cup, mixed well in hot water before adding the milk—half a cupful, together with half a cupful of hot water to each cupful of chocolate, to be mixed slowly and stirred until well dissolved. When boiling, a dozen or more, or less, marshmallows are dropped in and stirred until a thick, white cream forms on top. It is then poured in small china cups and a marshmallow, toasted to a light brown, is dropped in each. This gives the beverage a new and delightful flavor and is an excellent substitute for whipped cream.

Cheese sandwiches, the second relish, are often served with chocolate, because so easily prepared. We melt fresh cheese to a soft, hot consistency and when real hot add eggs prepared for scrambling and chopped up stuffed olives; cool only a few moments, and while still hot, serve on toasted crackers. If desired, the olives may be served separately.

Banana salad is the most delicious of all. Pare ripe bananas, cut in two (lengthwise) and spread over with chopped nuts and celery; season with a pinch of salt and mix with French or mayonnaise dressing. If put on ice, or in a cool place, an hour before serving it is much better.

A favorite dish, however, is creamed sweetbreads. We parboil sweetbreads (one pair) until tender, and when cool cut into small pieces. Heat one cupful of cream in double boiler. Mix well one tablespoonful of cooking oil with one level tablespoonful of sifted flour, and stir in two tablespoonful of cold milk; pour the hot cream gradually on the mixture and cook all for fifteen minutes. Put in sweetbreads, one-half can of mushrooms, four finely chopped truffles, one teaspoonful of salt, and, just before serving, two tablespoonsful of sherry.—IDA C. KLINE, *Columbus, Miss.*

HOME HELPS

If you should scorch vegetables while cooking, place utensil immediately in a pan of cold water. Do not stir, and unless scorched badly, it can hardly be detected.

Put a small lump of lard in starch while cooking and clothes will iron easier.

Add a little sugar to pancakes and see if they are not improved.

Add a little flour and sugar to egg-bread and relish it the more.

Make dressing for pot roasts just as you would for chicken or turkey.

Put eggs in dressing before baking; it is much better.

Wash axle grease or black oil stains in turpentine or coal oil before placed in water and the stains will come out.

Hard-boiled eggs mashed fine and mixed in potato salad improves it very much.—MRS. SAM W. FLOURNOY, *Elk City, Okla.*

SALVE

Take equal parts of pine rosin, bees wax and lard, melt together, strain through a cloth. It is the finest dressing for blisters.—MRS. NANCY M. STRICKLAND, *Alpharetta, Ga.*

BABY FOOD

Take a quart of fresh sweet milk, as much powdered pepsin as will stand on the point of a pocket knife, dissolve in a teaspoonful of cold water; stir in the milk. Pour into a vessel, hold over a lamp and bring to a gradual heat—milk-warm will clabber it. Pour in a cloth, squeeze

gently at first, then hard, so as to get out cream. Sweeten milk, then it is ready to use.—MRS. J. C. GOOLSBY, *Graham, Ga.*

KUMISS FOR DIETARY

One scant quart of milk, a half cake of compressed yeast, one tablespoonful of sugar; dissolve the yeast thoroughly into a tablespoonful of the milk, add the sugar to same amount of water (boiling hot). Mix all together with the remaining milk, bottle and cork tightly. Set in warm place near fire until it beads, then remove to cold place. Ready for use in twenty-four hours.—MRS. CHANDLER, *Istachatta, Fla.*

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