

BEVERAGES

FRUIT PUNCH

Three dozen lemons, 2 dozen oranges, 2 cans pipeapple, 1 pint maraschino cherries, 2 pounds sugar, 2 bottles strawberry soda. Boil sugar and water enough to make syrup. When cool add fruit juices and enough water to make five gallons of punch. Just before serving add soda. Half portions may be used for smaller amount.—Frances Miller.

EGGNOG

Six eggs, $\frac{1}{2}$ cup sugar, nutmeg, 1 quart milk, $\frac{1}{2}$ pint brandy. Stir good. Take eggs and whip, separating three whites, to add last. Add sugar; have milk hot, but not boiling (if you want a hot drink). Whipped cream is nice to add to the glasses in place of egg whites.—Mrs. C. E. Miller.

APPETIZERS

HONEY-DEW COCKTAIL

Cut little balls out of honey-dew melon, sprinkle with lemon juice and finely chopped fresh mint. Pretty served in long-stemmed sherbet cups of clear pale green glass, and may be in place when dinner is announced.—L. K. M.

SEA FOOD COCKTAIL SAUCE

One-half cup tomato catsup, 3 teaspoons horseradish, 1 teaspoon Worcestershire sauce, 1 tablespoon lemon juice. Mix well and chill. Serve with fresh clams, oysters, shrimp or crabmeat.—Mrs. James E. Robbins.

SHRIMP COCKTAIL

One and one-half cups shredded shrimp, $\frac{1}{2}$ cup Russian dressing, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon paprika, 2 tablespoons lemon juice, green peppers, hard-boiled eggs. Combine shrimp, Russian dressing and seasonings. Thoroughly chill. Serve in cocktail glasses and garnish on one side with minced green pepper and on the other side with chopped egg.

SAUERKRAUT APPETIZER

Use juice from either home-made or canned kraut. Have it ice cold. Serve a wine glass before meals, with or without a tiny pinch of salt, and a few drops of lemon juice.

PIQUANTE FRUIT COCKTAIL

One-half cup powdered sugar, $\frac{1}{2}$ cup orange juice, $\frac{1}{2}$ cup grapefruit juice, 1 cup canned cherries, 3 tablespoons chopped candied ginger, 1 cup canned pear cubes. Mix together the sugar, orange juice and grapefruit juice and chill. Remove pits from canned cherries, using either the white or red variety, and cut canned pears into cubes before measuring. Place the fruit in cocktail glasses, fill with the liquid and sprinkle each service with chopped candied ginger. Very good.—Mrs. E. T. Manley.

FRUIT COCKTAIL

One grapefruit, 2 oranges, sugar, 1 banana, 1 apple, 2 slices pineapple, lemon juice. Pare and section out grapefruit and oranges. Cut into bowl and sprinkle with a little sugar. Add a peeled, scraped diced banana, then the pared, cored and diced apple, and pineapple cut in pieces. Add a little pineapple juice, a little lemon juice and sugar to taste.—Mrs. Clarence Difani.

HAWAIIAN HIGHBALL

One can crushed pineapple, 1 can grapefruit, $\frac{3}{4}$ cup sugar, $1\frac{1}{2}$ quarts water, sprigs of mint. Pour grapefruit and pineapple through fine sieve and press pulp to extract juices. Add to sugar and water and blend well. Serve with floating sprig of mint.—Mrs. Clarence Difani.

SOUPS

VERMICELLI SOUP

One quart water, 2 eggs, 1 cup vermicelli, 1 tablespoon grated cheese, 1 tablespoon butter. Add butter and salt to water, when boiling add vermicelli; let cook five minutes; add the eggs and cheese beaten together. Let boil just long enough to cook eggs.—Mrs. H. F. Kratzer.

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each, almost dividing the roll. Brush over one-half with melted butter, fold and press the edges close together. Place in buttered pans, one inch apart, cover, let rise and bake 15 minutes in a hot oven. As the rolls rise they will slightly unfold, and if hurried in rising, are likely to lose their shape.—Mrs. R. F. Panchot.

PARKER HOUSE ROLLS

One cake yeast, 1 pint luke-warm water, 2 tablespoons sugar, 4 tablespoons melted lard or butter, 3 pints flour, 1 teaspoon salt. Dissolve yeast and sugar in water, add lard or butter and $1\frac{1}{2}$ pints flour. Let rise one hour then add remaining $1\frac{1}{2}$ pints of flour and salt. To make a dough, let rise $1\frac{1}{2}$ hours, or until light. Then roll $\frac{1}{4}$ inch thick, cut with biscuit cutter, crease with knife, spread with butter and fold in pocketbook shape; let rise $\frac{3}{4}$ hours. Bake 10 minutes in hot oven.—Mrs. C. Pinkley.

POTATO FRITTERS

Grate or grind fine 6 medium size potatoes, add 1 egg, 1 heaping tablespoon flour. Pepper and salt to suit taste. Drop in spoonfuls into hot lard, flatten out and fry brown on both sides.—Mrs. Hilary Boyer

RAISIN BREAD

One cup rolled oats, 2 cups boiling water, 2 tablespoons shortening, $\frac{1}{2}$ cup brown sugar, 2 eggs, 1 quart flour, 1 teaspoon salt, 1 yeast cake (Fleischmann's), 1 cup luke-warm water, 2 cups seeded raisins. Put the yeast cake to dissolve in cup of luke-warm water. Then measure 2 cups boiling water, pour over rolled oats. Add shortening, set aside to cool. When mixture is luke warm add sugar and quart flour, eggs, salt, then add the dissolved yeast cake. Stir well, cover and set in warm place, about 70 degrees, for $1\frac{1}{2}$ hours. The dough should be almost double in bulk. Then add raisins, which have been plumped in boiling water for five minutes, then add enough flour to make a stiff dough; knead well, set aside and let rise until double in bulk. Divide into four loaves and let rise until double in bulk. Bake in moderate oven for one hour.—Mrs. Ed. Palmer.

RAISIN BREAD

Three cups flour, 3 teaspoons baking powder, 1 pinch salt, $\frac{1}{2}$ cup sugar, 1 egg beaten light, 1 cup milk, 1 cup raisins. Mix all dry ingredients, then add eggs, milk and raisins. Pour into greased pan and let stand for 45 minutes then bake one hour.—Mrs. R. Auzat.

NUT BREAD

Two and five-eighths cups flour, 4 teaspoons baking powder, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, $1\frac{1}{2}$ cups milk, 2 eggs slightly beaten, 1 cup nut meats, 4 tablespoons flour. Sift flour, baking powder and salt; add milk and eggs; mix well; add nuts mixed in four tablespoons flour. Bake in slow oven one hour.—Mrs. Wm. B. Siebert.

DELICIOUS WAFFLES

Two cups flour, 2 cups milk, 2 eggs (beaten separately), 1 teaspoon salt, 3 teaspoons baking powder, 4 tablespoons melted butter. Sift flour, baking powder and salt into mixing bowl. Beat yolks well and add milk and beat, adding this to the flour slowly, beating until perfectly smooth. Then add melted butter and fold in whites stiffly beaten.—Mrs. Thos. J. Anselm.

SALAD ROLLS

One cup scalded milk, 3 tablespoons sugar, 1 teaspoon salt, 1 compressed yeast cake dissolved in $\frac{1}{4}$ cup luke-warm water, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup melted cottolene, 2 eggs well beaten, $\frac{3}{4}$ teaspoon grated lemon rind, flour. Put sugar and salt in mixing bowl, pour on scalded milk. When luke warm add dissolved yeast cake and $1\frac{1}{2}$ cups flour, beat thoroughly; cover and let rise; when light add enough flour to knead. Cover and set to rise again; when light turn on a floured board, knead slightly; roll to $\frac{1}{2}$ -inch thickness; shape with very small biscuit cutter, then roll each biscuit in the shape of a finger roll. Place on a buttered sheet an inch and one-half apart; set to rise, and bake 15 minutes in a hot oven. Five minutes before removing from oven brush over tops with white of one egg slightly beaten, diluted with one tablespoon milk.—Mrs. C. E. Miller.

NUT BREAD

Crumble a cake of yeast in $\frac{1}{2}$ cup warm milk, add 1 tablespoon sugar.

Add to the yeast liquid when it is light, which will be in an hour or less, $1\frac{1}{2}$ cups sifted flour, $\frac{1}{4}$ tablespoons salt and a cup of milk. Let this grow light, which will take about an hour. Then mix together $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar and 1 egg well beaten; add to dough also 1 cup seeded raisins, 1 cup chopped pecans. Let dough rise to twice its original bulk and make into two small loaves and let rise to top of pan. Bake in a slow oven for 40 minutes.—Mrs. E. F. Panchot.

THANKSGIVING NUT BREAD

Dissolve 1 yeast cake and 1 tablespoon sugar in 1 cup milk that has been scalded and cooled until just luke warm. Add $1\frac{1}{4}$ cups sifted flour and beat well. Set aside in a warm place for nearly an hour or until light. Then add $\frac{1}{2}$ cup sugar, 2 tablespoons butter or lard, cream, the white of an egg beaten stiff, 1 cup nuts and $1\frac{1}{4}$ cups flour, $\frac{1}{2}$ teaspoon salt. Knead well and place in greased bowl; cover and let rise for $2\frac{1}{2}$ hours, or until it has doubled in bulk. Then mould into loaf or small rolls; let rise for an hour. This will make one loaf, or about a dozen rolls.

HOT COFFEE CAKE

One egg beaten separately, piece of butter size of walnut, $\frac{3}{4}$ cup of sugar, $\frac{3}{4}$ cup of milk, heaping teaspoon baking powder, $1\frac{1}{2}$ cups flour. Beat whites and then yolks, add the butter to the yolks, then sugar; cream this and add milk, whites and flour.—L. K. M.

GRAHAM BREAD

Two cups graham flour, 1 cup white flour, 1 cup corn meal, $\frac{1}{2}$ cup molasses, 1 teaspoon soda, 1 teaspoon salt, enough sweet milk to make stiff batter. Steam three hours; put on with cold water.—Mrs. E. Kerruish.

ALL-BRAND MUFFINS

2 tablespoons shortening, $\frac{1}{4}$ cup sugar, 1 egg, 1 cup All-Brand, 1 cup sweet milk, 1 cup flour, $\frac{1}{4}$ teaspoon salt, 3 teaspoons baking powder. Cream shortening and sugar together, add the egg. Mix and sift flour, baking powder and salt. To the creamed mixture add the All-Brand, then the milk alternately with the dry ingredients. Pour into greased muffin tins and bake in a moderate oven.—Mrs. Thos. Bennett.

ROLLS OR COFFEE CAKE

One pint milk scalded with 2 tablespoons lard or other shortening and 2 tablespoons sugar and 1 teaspoon salt. Dissolve 1 cake Fleischmann's yeast in $\frac{1}{4}$ cup cold milk. When milk has cooled add yeast, then add flour, about 4 cups, enough to make dough; knead well, and put aside in warm place to rise. When risen, work down and let rise again. When ready, form into rolls and let rise. Bake in quick, hot oven. Makes about three dozen rolls; or form into three coffee cakes; cover top with melted butter, sugar and cinnamon; let rise, and bake in hot oven about 25 minutes.—Mrs. H. Miller.

NUT BREAD

One cup brown sugar, $1\frac{1}{2}$ cups sweet milk, 4 cups flour, 4 teaspoons baking powder, 1 cup chopped nuts. Mix in order given; let rise in warm place, covered, for 15 minutes; bake 45 minutes to one hour.—Mrs. E. Limbaugh.

DROP DUMPLINGS

One egg, $\frac{1}{2}$ cup of milk, pinch salt, 1 teaspoon baking powder. Flour to thicken enough to run off spoon. Drop in with meat, cover quickly and let steam 20 minutes, but do not boil.—I. M. K.

BROWN BREAD

One pint sour milk or buttermilk, 1 cup N. O. molasses, 1 teaspoon salt, 1 teaspoon soda, dissolved in a little hot water, enough graham flour to make a thick batter. Grease pan and line with paper. Bake in moderate oven about an hour.—Mrs. E. Kerruish.

NOODLES

Beat 1 egg with 1 teaspoon salt, add enough flour to make dry dough. Roll very thin and leave on board till ready to use. Roll and slice very thin and cook in boiling water about ten minutes.—Mrs. H. Miller.

NUT BREAD

Two eggs, well beaten, 1 cup sugar, $1\frac{1}{4}$ cups milk, 1 teaspoon salt, 2 teaspoons baking powder, $1\frac{1}{2}$ cups nut meats, 4 cups flour. Add sugar to the

well-beaten eggs, then add the milk. Mix and sift the dry ingredients and add to the above mixture. Add the broken nut meats. Bake in a greased loaf pan in a moderate oven for 40 minutes. (Note: Keep covered during the first 20 minutes of baking.)—Mrs. E. Kerruish.

AMERICAN COFFEE CAKE

Four and one-half cups butter and lard mixed, 4 level teaspoons baking powder, 1 level teaspoon salt, 4 tablespoons sugar, 2 rounding tablespoons butter, 2 eggs, 1½ cups milk. Sift flour, then measure, add baking powder, salt and sugar, sift three times. Chop butter in with spoon, beat egg whites with half egg shell of water added to each until stiff, then add yolk and beat in, add milk and beat all together, turn into two square pans and spread even; brush top with milk. Spread with the following: ½ cup flour, ½ cup sugar, 1 teaspoon cinnamon, 1 tablespoon butter. Mix flour, sugar and cinnamon, rub butter until crumbly; spread thick on top of cakes; bake in moderate oven 30 to 35 minutes.—Mrs. C. J. Siegrist.

RAISIN OR "BUG" BREAD

Use same sponge as for light bread; let it raise then add sugar, allspice, cloves and cinnamon, and a generous amount of raisins and currants, large spoon of melted lard, enough flour to make stiff batter, not enough to knead; let raise again and bake in rather slow oven. Let it get cold before you cut it.—Mrs. E. Kerruish.

COFFEE CAKE

Let 1 pint of milk come to the boiling point, remove from fire and let cool to luke warm. Then add ½ cake of Fleischmann's yeast which has been soaked, 1 teaspoon salt, 2 tablespoons sugar and 1½ cups of flour. Let rise. Then add ½ cup sugar, 2 well-beaten eggs, ¼ cup butter and enough flour to make a stiff dough.—Mrs. Frank Sexauer.

NOODLES

One egg, pinch salt, 1 tablespoon water. Flour to make stiff.—I. M. K.

BLUEBERRY MUFFINS

One-fourth cup butter, ¼ cup sugar, 1 egg, well beaten, ½ teaspoon salt, 5½ teaspoons baking powder, 2½ cups flour, 1 cup blueberries, 1 cup milk. Mix one-fourth flour with blueberries, let stand one hour. Cream butter and sugar, add egg; sift baking powder, salt and rest of flour. Combine the two mixtures alternately with milk. Add floured berries last. Bake in oiled muffin tins in hot oven (450 degrees) 25 minutes.—Mrs. Al. Engle.

CAKES

VINEGAR CAKE

Six eggs, beat whites and yolks separately; 1½ teaspoons vinegar in yolks, 3 teaspoons vanilla, 1½ cups sugar in white. Mix yolks and whites then fold 1½ cups flour. Bake 45 minutes in angel pan. Slow oven.—Mrs. Ben Warren.

MOONSHINE CAKE

One cup egg whites, ¼ teaspoon salt, ½ teaspoon cream of tartar, 1 cup flour sifted several times, 7 egg yolks, 1½ cups sugar sifted, 1 teaspoon almond extract; add salt to whites and beat until light. Sift in cream of tartar, beat until stiff. Beat egg yolks until thick and lemon colored, add 3 tablespoons whites to yolks and beat thoroughly. Sift in sugar and add whites, then flour. Bake in angel pan 1 hour.—Mrs. Ben Warren.

CHEESE CAKE

One cup cheese, ½ cup sugar, ½ cup cream, 3 eggs, raisins. For the bottom, 1 cup flour, 4 tablespoons sugar, 1 egg, ¼ cup butter, enough milk to hold it together; put in pan ready to bake.—Mrs. Herman Posch.

CUP CAKE

One-fourth cup melted butter, 2 eggs, milk, 1½ cups flour, 1 cup sugar, 1 heaping teaspoon baking powder, 1 teaspoon vanilla. Sift flour, baking powder and sugar together; put melted butter in cup, add two eggs and fill cup with milk, add to flour mixture and beat well, add flavoring. Bake in muffin tins, oven at 400 degrees. Makes 1½ dozen.—Mrs. H. E. Miller.

ANGEL FOOD CAKE

Twelve egg whites, 1 cup granulated sugar, 1 cup powdered sugar, 1 cup



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Swansdown cake flour, 1 teaspoon cornstarch, 1 teaspoon cream of tartar, 1½ teaspoon vanilla. Beat whites of eggs until foamy, add cream of tartar and beat until stiff, but not dry. Fold in sugar, 1 tablespoon at a time. Add flavoring. Sift flour 4 times. Take out 1 tablespoon flour and add 1 tablespoon cornstarch and fold in same manner as sugar. Pour in ungreased cake pan and bake in slow oven from 50 to 60 minutes.—Mrs. E. J. Fallert.

SPICE CAKE

One cup brown sugar, ¼ cup molasses, 1 cup seeded raisins, ¼ cup water, ½ cup fat, ½ teaspoon salt, 1 teaspoon nutmeg, 2 teaspoons cinnamon, ½ teaspoon cloves, 2½ cups flour, ¼ teaspoon baking soda, 3½ teaspoons baking powder. In a saucepan mix all ingredients except flour, baking powder and baking soda. Stir and cook mixture 3 minutes. Set aside to cool. Through a sifter add the flour, baking powder and baking soda. Put into an oiled loaf pan and bake in a slow oven about 50 minutes.—Mrs. James Robinson.

WHITE FRUIT CAKE

One pound sugar, 1 pound flour, ½ pound butter, 2½ cups brandy, 1½ pounds white raisins, 1 pound pecans, ¼ pound candied cherries, ¼ pound candied pineapple, 6 eggs, 2 heaping teaspoons baking powder, 1 teaspoon nutmeg, cream, sugar and butter; add brandy and flour with baking powder sifted in, then flour, fruit and nuts and beat into mixture.—Mrs. E. J. Fallert.

QUICK SPONGE CAKE

Four eggs beaten light, 1 cup sugar, beat together until thick; ½ cup cold water, 1½ cups flour, 2 teaspoons baking powder sifted with flour. Add flour and water alternately, 1 teaspoon vanilla. Bake in two layers.—Mrs. Joe Flieg.

HOT WATER SPONGE CAKE

Six egg yolks, ½ teaspoon salt, 1 cup sugar, sifted, ½ cup boiling water, 1½ cups flour, sifted three times, 2 teaspoons, baking powder, 1 teaspoon vanilla or lemon flavoring. Beat egg yolks till thick and lemon colored, add sugar, beating well, then add boiling water; add flour and flavoring and beat well. Bake in ungreased cake pan 45 minutes, oven about 350 degrees.—Mrs. H. E. Miller.

QUICK CAKE

One cup sugar, 1½ cups flour, 1 teaspoon cream of tartar, ½ teaspoon soda. Sift all together, break 1 egg in cup and fill with sweet milk. Add 1 teaspoon flavoring and 3 tablespoons melted lard or butter.—Mrs. P. W. Gergen.

GOLD CAKE

Yolks 8 eggs, 1¼ cups granulated sugar, 2/3 cup water, 2/3 cup butter, 2½ cups flour, 3 level teaspoons baking powder, 1 tablespoon vanilla. Sift flour once, then measure, add baking powder and sift three times. Sift sugar, then measure. Cream butter, add sugar gradually and cream thoroughly. Beat yolks until thick and lemon color, add these to butter and sugar and stir thoroughly. Add water and flour alternately, then flavor and stir very hard. Put in slow oven until raised to top of pan in increase the heat and brown. Bake 40 to 60 minutes in ungreased mould.—Mrs. C. J. Siegrist.

APPLE SAUCE CAKE

One cup apple sauce, 1 teaspoon soda, 1 cup sugar, ½ cup seeded raisins, 1 cup nuts, ½ cup butter, 2 cups flour, 1 teaspoon each cinnamon, cloves and nutmeg. Cream butter and sugar and mix soda in apple sauce and add to butter and sugar. Mix and sift flour, spices, reserving a little flour to mix with raisins and nuts. Add to first mixture. Add raisins and nuts last.—Mrs. Joe Coleman.

SPICE CAKE

Put into a saucepan 1 cup brown sugar, 1 cup seeded raisins, 1 cup of water, ¼ cup of lard, 1 teaspoon of cinnamon, ¼ teaspoon of nutmeg, ½ teaspoon of cloves, a pinch of salt. Boil all together three minutes. Let cool and when cold add ½ teaspoon of soda, dissolved in a little warm water, add 2 cups of flour sifted with 1 teaspoon of baking powder. Bake in a loaf.—Mrs. Frank Weber.

UPSIDE DOWN CAKE

One large can pineapple, 2 cups sifted flour, 2 teaspoons baking powder,

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½ cup shortening, 1 cup sugar, 2 eggs, ½ cup milk, 1 teaspoon vanilla, 2 tablespoons butter, 1 cup brown sugar. Drain juice from fruit. Sift flour and baking powder together twice. Cream shortening, add sugar. Cream well. Add beaten yolks of eggs; add flour and milk alternately, mixing well. Fold in beaten whites and vanilla. Melt two tablespoons butter in large frying pan, spread brown sugar over pan. Arrange pineapple to cover bottom of pan. Pour cake batter over fruit, bake in moderate oven 350 degrees about 45 minutes. Turn upside down on serving dish and garnish. Spread whipped cream over top.—Mrs. Clarence Difani.

ANGEL SPONGE CAKE

One and one-fourth cups egg whites (9 to 11 egg whites), 1 cup, plus 2 tablespoons sugar, ½ teaspoon salt, 1 teaspoon cream of tartar, 16 egg yolks, ½ cup Swansdown cake flour—white part, ½ teaspoon vanilla—white part, 2/3 cup Swansdown cake flour—yellow part, ½ teaspoon extract—yellow part. Put egg whites on large platter, beat until foamy. Add salt and cream of tartar, beat until stiff, but not dry. Carefully fold in the sugar and divide the mixture in two parts. To one part carefully fold in ½ cups Swansdown cake flour sifted five times, and ½ teaspoon vanilla. To the other, fold in 6 beaten egg yolks, 2/3 cup Swansdown cake flour, sifted 5 times and ½ teaspoon extract. Put by spoonfuls into ungreased angel pan, alternating yellow and white as in marble cake. Bake 60 minutes in a slow oven (300 to 350 degrees). Invert pan, let stand 30 to 40 minutes before removing from pan.

PLAIN WHITE CAKE

One-half cup butter, 1 cup sugar, 2 cups cake flour, 3 level teaspoons baking powder, 3 egg whites, 2/3 cup milk, 1 teaspoon vanilla.—Mrs. Joe Fleig.

CHECKER-BOARD CAKE

Light Part

Two cups flour, 2 teaspoons baking powder, 1¼ cups granulated sugar, ½ cup butter, ½ cup water of milk, 1 teaspoon vanilla, whites of 4 eggs. Cream butter and sugar, add water and dry ingredients alternately, then whites of eggs and mix carefully.

Dark Part

Two cups flour (2 teaspoons baking powder, 1 cup brown sugar, ½ cup butter, ½ cup water or milk, ½ teaspoon each of cloves, nutmeg and cinnamon, yolks of 4 eggs, well beaten, 1 ounce of melted chocolate. Sift flour once, then measure; add baking powder, and sift three times; cream butter and sugar; add yolks and beat hard, then flour and water alternately; add chocolate and stir slightly. Put in square layer pans in strips, light and dark alternately, and place together dark to light. Bake 25 to 30 minutes in moderate oven, at 325 to 350 degrees.

ICING

One and one-half confectioner's sugar, with just enough cream to spread; flavor with vanilla.—Mrs. S. S. Smith.

PINEAPPLE ICE-BOX CAKE

One cup sugar, 2 cups water, 1 cup grated pineapple, 1½ tablespoons Knox's gelatine, 1½ cups cream, whipped, ½ pound marshmallows. Boil sugar and water together for 15 minutes, add pineapple drained and gelatine, which has been dissolved in ¼ cup cold water. When cool add whipped cream and marshmallows cut small. Line mould with waxed paper and put lady fingers around sides and bottom of mould. Pour in mixture about half full. Then put layer of crumbled lady fingers and nuts, and add rest to top of mould. Cover and put in ice-box until mixture sets. Serve in slices.—Mrs. H. E. Miller.

CORN BREAD CAKE

Two eggs, 1 cup flour, 1 cup corn meal, butter size of egg, ½ cup sugar, 2 teaspoons baking powder, 1 teaspoon salt, 1 cup milk. Cream sugar, butter, add sifted flour, salt and baking powder, add milk, flour and corn meal alternately. Bake in quick oven.—Mrs. E. J. Fallert.

ONE EGG CHOCOLATE CAKE

One and one-half cups Swansdown flour, 1 cup sugar, 2 tablespoons cocoa, 1 teaspoon soda. To the above ingredients, well mixed, add: 1 egg, 1 cup sour milk, ½ cup melted butter, 1 teaspoon vanilla. Beat hard three minutes. Bake in 10-inch square pan.

BANANA FONDANT ICING FOR THE ABOVE CHOCOLATE CAKE

One ripe banana mashed, 2 tablespoon lemon juice, ¾ pound powdered sugar, 1 tablespoon melted butter.—Frances Miller.

DEVIL'S FOOD CAKE

Two cups brown sugar, ½ cup butter, 2 eggs, ½ cup sour milk, 1 teaspoon baking soda dissolved in sour milk, ½ cup cocoa dissolved in half cup boiling water, 2 cups flour, 1 teaspoon vanilla. Bake in two layers and put together with chocolate filling.—Mrs. C. J. Siegrist.

SPONGE CAKE

Four eggs, 1 cup sugar, 1 cup flour, juice of ½ lemon, 3 tablespoons cold water, 1½ teaspoons baking powder, ½ teaspoon salt. Beat egg yolk until thick, add sugar gradually and beat. Sift flour three times with salt and baking powder. Beat egg whites until stiff. Add cold water and lemon juice to egg yolk mixture, then stir in flour. Fold in stiffly beaten egg whites. Bake at 375 degrees for 30 to 40 minutes.—Mrs. McCabe.

ANGEL FOOD CAKE

One cup egg whites, 1 cup sugar, 1 cup flour, 1 rounded teaspoon cream of tartar, 1 teaspoon vanilla. Mix cream of tartar and flour, sift seven times, sift sugar seven times. Beat egg whites until stiff, add sugar slowly and then flour and vanilla, stirring the batter while flour is being added. Pour in ungreased pan and bake in slow oven one hour. Do not open oven the first 25 minutes.—Mrs. X. Z. Roth.

THREE-MINUTE CAKE

Two eggs, ½ cup milk, 1 cup sugar, 1¼ cups flour, ½ cup butter, 3 teaspoons baking powder. Put all ingredients together in a bowl and beat them for three minutes. Bake them in three-layer cake tins for about 15 minutes. Put together with orange icing.

Icing—Two cups powdered sugar, 3 tablespoons butter, rind of half an orange and two tablespoons orange juice and the white of one egg beaten stiff.

Directions—Cream butter and sugar and add orange juice and then add stiffly beaten egg white.—Mrs. C. J. Buenniger.

CREAM LOAF CAKE

One-half cup butter, 1 cup sugar, 2 eggs, 1 cup flour, ½ cup cornstarch, 1 teaspoon vanilla, ½ cup thin cream or rich milk, 3 teaspoons Calumet baking powder.

Cream Shortening—Add sugar slowly, beaten yolk of eggs and flavoring, add milk a little at a time, sift flour, cornstarch and baking powder together and add, fold in beaten whites of eggs. Bake in greased loaf cake pan in moderate oven 35 to 40 minutes and cover with plain white icing.—Mrs. C. J. Buenniger.

ORANGE WASHINGTON PIE FILLING

One tablespoon cornstarch 2/3 cup sugar, 1 cup Quality milk, 2 egg yolks, 1 tablespoon gelatine, ¼ cup cold water, ½ cup orange juice, rind of one orange, grated, 1 teaspoon lemon juice, 2 egg whites. Mix the cornstarch and sugar together, add the milk gradually and cook ten minutes in a double Boiler. Add slightly beaten egg yolks slowly. Cook two minutes. Dissolve gelatine in the cold water and add to the cornstarch mixture. Then add orange juice, rind and lemon juice. While still warm fold in the stiffly beaten egg whites and chill. When filling is chilled and has begun to stiffen, about two hours, pile it on one layer of cake and place the other on top of it. Leave in a cool place until time to serve.

CARAMEL CAKE

Two cups sifted flour, 3 teaspoons baking powder, ½ cup butter, 1 cup sugar, 2 egg yolks, beaten light, ¾ cup milk, 1 teaspoon vanilla, 2 egg whites, beaten light. Sift flour once, measure, add baking powder and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, then sifted flour and baking powder, alternately, with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla; fold in egg whites. Bake in 9-inch layer pans in moderate oven (375 degrees) 30 minutes. Spread icing between layers and on top and sides of cake. Double recipe to make three large layers.

CARAMEL ICING

Three cups brown sugar, 1 cup water, 1 tablespoon butter, 1 teaspoon vanilla, cream. Boil sugar and water until syrup spins a thread in cold water. Add butter and vanilla, and remove from fire. When cold, beat until thick and creamy. Thin with cream until consistency to spread.—Mrs. Ethel Sewald.

DEVIL'S FOOD CAKE

One-half cup butter, 2 cups sugar, 3 eggs, $\frac{3}{4}$ cup sour milk, $\frac{1}{4}$ cup hot water, $\frac{1}{2}$ cup cocoa, 2 cups sifted flour, 1 level teaspoon soda, 1 level teaspoon baking powder, 1 teaspoon walnut extract. Cream butter and sugar together. Add eggs one at a time and beat to the consistency of cream. Dissolve cocoa and soda together with $\frac{1}{4}$ cup hot water. Add to mixture. Add flour and milk alternately. Bake in layer or loaf.—Mrs. Frank Weber.

SHORT CAKE

Two eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, 4 teaspoons baking powder, enough flour to make a stiff dough. Bake in a well-greased sheet pan in a very hot oven. Butter when done and cut cake into two layers and cover with sweetened crushed strawberries. Serve with whipped cream.—Mrs. E. F. Panchot.

DEVIL'S FOOD CAKE

One-half cup butter, 2 cups sugar, $\frac{3}{4}$ cup sour milk, $\frac{1}{4}$ cup hot water, 3 eggs, $\frac{1}{2}$ cup cocoa, 2 cups sifted flour, 1 teaspoon soda, 1 cup nuts chopped fine. Cream butter and sugar, add eggs one at a time and beat until creamy and smooth. Mix cocoa with soda and hot water, add to mixture. Add flour and sour milk alternately. Bake in moderate oven.

ICING

Two cups powdered sugar, 1 cup water. Cook until thick, remove from fire and add one tablespoon vanilla. Beat a few minutes then spread on cake while both the cake and icing is hot. This will make the cake stay moist as long as the cake lasts.—Mrs. R. W. Johnson.

WHITE CAKE

One-half cup butter, 1 cup sugar, whites of three eggs, $\frac{1}{2}$ cup milk, 1 teaspoon almond extract, $1\frac{1}{4}$ cups flour, 2 teaspoons baking powder. Cream shortening; add sugar and unbeaten white of one egg. Add the milk very slowly, beating between each addition. Add flavoring. Add the flour which has been sifted with the baking powder. Lastly, fold in the beaten whites of two eggs. Bake in square tins in hot oven for 15 minutes; cover with white icing.—Mrs. E. F. Panchot.

VERY PRACTICAL LAYER CAKE

Two tablespoons butter, $1\frac{1}{2}$ cups sugar, 1 egg, plus 2 yolks, $2\frac{1}{2}$ cups flour, 3 teaspoons baking powder, 1 cup milk. Put sugar, butter and eggs into a warm bowl and beat till light. Add the flour with baking powder and milk, and beat again hard for two minutes; flavor and divide evenly between three round layer cake pans or two square ones. Have oven heated full power for 10 minutes. Place cake on middle shelf and turn out for 10 minutes. Then light again for five minutes; look at the cake and watch as usual till done.—Mrs. S. S. Smith.

CHERRY ANGEL CAKE

Three-fourths cup egg whites, $\frac{1}{4}$ teaspoon salt, 1 teaspoon cream of tartar, 1 cup sugar, 1 teaspoon maraschino syrup, $\frac{1}{2}$ cup of maraschino cherries, $\frac{3}{4}$ cup flour. Add salt to the egg whites and beat with a wire whisk until frothy, add the cream of tartar and beat until stiff, add sugar, gradually beating it in with whisk, then add maraschino syrup. Reserve one tablespoon of flour to coat the cherries, fold in remaining flour with spoon, add cherries last, pour into two loaf tins rinsed with cold water, bake in slow oven for 50 minutes, remove from oven and invert pans until cold.—Mrs. Ben Warren.

DEVIL'S FOOD CAKE

Two cups sugar, $\frac{1}{2}$ cup butter, 4 eggs, $\frac{1}{2}$ cake chocolate, or 4 tablespoons cocoa, 1 cup sour milk, 3 cups flour (scant), 1 teaspoon soda, 3 tablespoons hot water. Dissolve soda in hot water, cream sugar and butter, add yolk of eggs, add rest of ingredients, gradually add whites of eggs beaten stiff last, vanilla, bake in layer pans.—Mrs. Ben Warren.

FRUIT CAKE

One pound butter, 1 pound brown sugar, 9 eggs beaten together, 2 cups

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cooked coffee, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, ½ teaspoon nutmeg, 1 pound raisins, 1 pound currants, ½ pound citron, ½ pound figs, 1 pound dates, ½ pound each walnuts, almonds, and Brazil nuts, 4 teaspoons baking powder, 6 cups flour. Cream the butter and sugar well, add the beaten eggs and mix well. Add the coffee, spices, fruit and nuts and stir thoroughly; lastly, add the flour and baking powder sifted together and mix well again. Bake in greased loaf pans in a slow oven for four hours.—Mrs. Clarence Difani.

BANANA CAKE

One-half cup butter, 1 cup sugar, 1 egg, 1 cup mashed bananas thoroughly mixed, then add 1½ cups sifted flour and ½ teaspoon baking powder; 1 teaspoon soda dissolved in 2 tablespoons of sweet milk. Bake in oven with 425 degrees of heat for 30 minutes.—Mrs. Thos. J. Anselm.

CHOCOLATE CAKE

Cream 6 tablespoons of butter. Add 1 cup of sugar and mix thoroughly. Add 2 ounces of melted chocolate and 2 eggs well beaten. Add alternately 2/3 of a cup of milk and 1½ cups of flour, 3 teaspoons of baking powder and ¼ teaspoon of salt sifted together. Add ½ teaspoon of vanilla. Bake in a moderate oven in a shallow pan about 30 minutes. Frost with any desired frosting.—Mrs. E. Panchot.

ANGEL FOOD CAKE

One and one-half cups egg whites, 1 teaspoon salt, 1½ teaspoons cream of tartar, 2 cups sugar, 1½ cups flour, 1½ teaspoon flavoring. Pour the egg whites on a large platter, add salt and beat with a flat egg beater until foamy. Add cream of tartar and continue beating until the eggs are stiff enough to hold up in peaks, but not dry. Fold in the sugar, 1 tablespoon at a time. Add flavoring. Fold in the flour in the same manner as the sugar. Pour into ungreased patent tin, and bake in a very slow oven about 50 minutes, increasing heat slightly when cake is almost done. Four tablespoons of cold water may be substituted for two egg whites with good results. One-half of this recipe may be used to make a small angel cake. Use egg yolks in making sponge cake.—Mrs. L. J. Basler.

MADAM BROSSEAU'S FAMOUS ANGEL FOOD CAKE

One and one-third cups eggs whites, 1½ cups sugar, ¼ teaspoon Morton's salt, 1 teaspoon cream of tartar, 1 teaspoon Chamberlain's almond extract. Beat the egg whites until frothy, add cream of tartar. Beat until they hold a point. Whip in ½ cup sugar. Sift 1 cup sugar and 1 cup flour with the salt five times. Add flavoring to egg whites. Then gradually fold in the sugar and flour mixture. Pour into a dry pan. Bake. Invert pan until cake is entirely cold. Time, one hour; temperature, 250 to 350 degrees, gradually increasing temperature. Size of pan, 10-inch, tube center. Amount, 16 servings.

ANGEL FOOD CAKE

One and one-fourth egg whites, 1 teaspoon cream of tartar, 1½ cups fine granulated sugar (sifted), 1 cup Iglehardt's Swansdown cake flour, sifted once, measured and sifted four times, ¼ teaspoon salt, 1 teaspoon vanilla extract, ¼ rose or almond extract. Pour the egg whites on a large platter, add salt and beat with a flat egg beater until foamy. Add cream of tartar and continue beating until the eggs are stiff enough to hold up in peaks, but not dry. Fold in the sugar, 1 tablespoon at a time. Add flavoring. Fold in the flour in the same manner as the sugar. Pour into ungreased patent tin, and bake in a very slow oven about 50 minutes, increasing heat slightly when cake is almost done. Four tablespoons of cold water may be substituted for two egg whites with good results. One-half of this recipe may be used to make a small angel cake. Use egg yolks in making sponge cake.—Mrs. L. J. Basler.

MAPLE WALNUT FROSTING

Two egg whites, 2½ cups brown sugar, 5 tablespoons water, 1 teaspoon vanilla. Put egg whites, sugar and water in top-of double boiler. Beat until well mixed, place over rapid boiling water, beat well and cook seven minutes or until frosting will stand in peaks. Remove from fire and add vanilla. Beat until thick spread between layers; add nuts before icing becomes firm.—Mrs. R. Auzat.

R. F. PANCHOT

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HOT MILK CAKE FOR ORANGE WASHINGTON PIE

Four eggs, 2 cups sugar, 2 cups Gingham Girl flour, 1 teaspoon Chamberlain's vanilla, 1 teaspoon Chamberlain's lemon, 2 teaspoons Calumet baking powder, ½ teaspoon Morton's salt, 1 cup Quality milk, 2 tablespoons Sugar Creek butter. Beat eggs until light. Add sugar gradually. Sift dry ingredients together. Melt butter in milk. Add dry ingredients alternately with hot milk and butter, then add flavoring. Bake 400 degrees for 20 minutes; two layers serves ten.

RAISIN CAKE

Cook 1½ cups of raisins, let cool, and save water. Cream 2 tablespoons shortening with ¾ cup sugar, add 1 egg, teaspoon cinnamon, teaspoon nutmeg, teaspoon cloves, teaspoon allspice or add spice according to taste. Then add the raisin water that has cooled, ½ cup, and 1½ cups flour with one scant teaspoon soda, 1 teaspoon vanilla and lastly the raisins dredged in a little flour. Darken with cocoa if desired.—Mrs. Gladys Muellersman.

DEVIL'S FOOD CAKE

Two cups brown sugar, ½ cup butter, 2 egg yolks, 2 cups flour (Swansdown), ½ cup sour milk, or buttermilk, ½ cup hot water, ½ cup cocoa, 1 teaspoon soda, 1 teaspoon baking powder, 2 egg whites. Cream together butter and sugar, add egg yolks and 1 cup flour sifted before it is measured. Then add milk into which soda has been stirred. Add water, chocolate, 1 cup flour and baking powder. Lastly, fold in stiffly beaten whites. Bake in layers about 25 minutes.

FILLING

One and one-half tablespoons butter, ¼ cup cocoa, 1¼ cups sugar, ¼ teaspoon salt, ¼ cup milk, ½ teaspoon vanilla. Place all ingredients together in a saucepan, cook slowly until they boil, beat until it thickens.—Mrs. J. J. Reecht.

BUTTER CAKE

Three-fourths cup butter, cream good, 1½ cup sugar, 3 eggs, add one at a time and beat after each egg, ¾ cup water with vanilla in the water, 2½ cups flour and 1 tablespoon baking powder. Cream butter good, add sugar and cream good, add the eggs, one at a time and cream after each egg, add water then flour. Bake in layers.—Mrs. Hilary Boyer.

VERY GOOD DEVIL FOOD

One and one-fourth cups sugar, ½ cup butter, 2 cups flour, 1 cup sweet milk, 2 eggs, 3 scant tablespoons cocoa, 1 teaspoon vanilla, 1 teaspoon soda, 1 teaspoon cream of tartar. Mix as white cake, add yolks to creamed butter, sugar and vanilla, then milk and flour alternately after adding cocoa to flour and cream of tartar. Add whipped whites and last the soda moistened with water to a pouring consistency.—Mrs. Leo Gillaspay.

YELLOW ANGEL FOOD

Yolks of 4 eggs, pinch of salt, 1 tablespoon cold water, ½ cup boiling water, 1½ cups sugar, 1½ cups flour with ½ teaspoon baking powder, whites of 4 eggs and 1 tablespoon lemon extract. Beat yolks of eggs until light, add salt, cold water and boiling water separately and beat until light, then add sugar, which has been sifted six times, still beating with egg beater. Add flour, baking powder and cream of tartar, 1 level tablespoon, which has been sifted three times. Add flavoring and fold in the stiffly beaten whites of eggs. Pour in angel food pan and bake in slow oven one hour.—Mrs. A. W. Johnson.

MAHOGANY CAKE

One and one-half cups sugar, ½ cup butter, 3 eggs beaten separately, ½ cup sweet milk, 1 teaspoon soda dissolved in milk, 2 cups flour, 1 teaspoon vanilla. Boil ½ cup chocolate in ½ cup sweet milk. When thick take from fire and stir until cool. Add this last.—Mrs. Chas. Stolzer.

1-2-3-4 CAKE

One cup milk, 2 cups sugar, 3 cups Swansdown flour, 4 eggs, ½ cup butter (¾ pounds), 2 level teaspoons of baking powder, 1 teaspoon of vanilla or lemon extract. Rub the butter with a wooden spoon until like cream, add 1 cup of the sugar gradually; add remaining cup of sugar to the beaten yolks of the eggs, beat until very light and add to butter. Add flavoring, sift flour,

measure and add baking powder. Sift three times. Then beat the whites stiff and let stand while adding a little milk and flour alternately to the mixture. Add the whites last. This makes two layers; bake in moderate oven.—Mrs. H. F. Kratzer.

FILLING

Grate a little lemon rind and two peeled apples, add the juice of lemon and two tablespoons of sugar—put between layers, cover with icing.—Mrs. H. F. Kratzer.

JEWEL CAKE

Cream ½ cup butter with 2 cups sugar, add 2 well-beaten egg yolks, 1 cup sifted flour, 1 cup milk alternately with 2 cups flour sifted with 1 teaspoon baking powder, 2 egg whites; flavor to suit taste. Can be baked either in loaf or layers.—Mrs. P. J. Gettinger.

APPLESAUCE CAKE

One and one-half cups applesauce, 1 cup sugar, ½ cup butter, 1 cup raisins, ½ teaspoon cinnamon, cloves, nutmeg and salt, ¼ cup citron, ½ cup dates, 1½ cups nuts, 3 cups flour, 2 teaspoons soda. Use applesauce sweetened as it is for the table, cream butter and sugar. Cut fruit and mix 1 cup flour. Sift flour into remaining flour. Bake slowly. Will keep for some time and is especially good with old-fashioned walnuts.—Mrs. Ethel Sewald.

DEVIL FOOD CAKE

One cup white sugar, 1 cup brown sugar, ½ cup hot water, ½ cup sour milk, 1 teaspoon soda, 2 teaspoons baking powder, 2 eggs, ½ cup cocoa, ½ cup butter, 2 cups flour, nuts and raisins if desired. Mix dry ingredients first, then eggs; mix soda in sour milk, and cocoa in hot water; stir in batter, add vanilla.—Mrs. Joe Fleig.

YELLOW ANGEL FOOD CAKE

Nine yolks of eggs, 2 cups sugar, 1 cup boiling water, 2½ cups flour, 2 level teaspoons baking powder, 1 teaspoon vanilla, 1 pinch salt. Beat egg yolks until light. Add sugar gradually, then hot water, beating meanwhile. Add flour sifted with baking powder and salt and beat thoroughly. Bake about one hour in moderate oven.—Mrs. Chas. Pinkley.

APPLE CAKE

Two and one-half cups flour, ½ teaspoon salt, 2 level teaspoons soda, 1 teaspoon cinnamon, ½ teaspoon cloves and a little nutmeg, 1½ cups sugar, 1½ cups raisins, 1 cup nut meats, ½ cup citron. To this add 1½ cups unsweetened applesauce to which has been added ½ cup of melted butter. Bake one hour slowly.—Mrs. R. S. England.

APPLESAUCE CAKE

One cup lard or substitute, 2 cups sugar, 1½ cups unsweetened applesauce, 3 cups flour and pinch salt, ½ teaspoon cloves, 3 tablespoons cocoa, 1 cup raisins, 1 cup nuts, 2 teaspoons soda, 1 teaspoon cinnamon. Cream lard and sugar together, add applesauce with soda, add spices, salt and 2 cups flour. Then mix raisins and nuts with remaining cup of flour. Bake in layers or loaf. Ice with boiled icing.—Mrs. C. Pinkley.

PINEAPPLE LAYER CAKE

One-half cup shortening, 1 cup sugar, 2 cups sifted flour, 2 level teaspoons baking powder, 1 teaspoon vanilla, ½ cup milk, 4 egg whites. Sift flour and baking powder three times, cream shortening and sugar gradually and flavoring. Add dry ingredients sifted alternately with milk, fold in egg whites, bake in two layers, 25 to 30 minutes in a moderate oven.

PINEAPPLE FILLING

One and two-third cups canned grated pineapple, 1 tablespoon lemon juice, 1 egg, 2 tablespoons cornstarch, 1 tablespoon butter. Heat pineapple thickened with butter and cornstarch and a few grains of salt. Add to beaten egg and cook for two minutes in a double boiler. Add lemon juice and cool. Spread between layers.—Mrs. Chas. Pinkley.

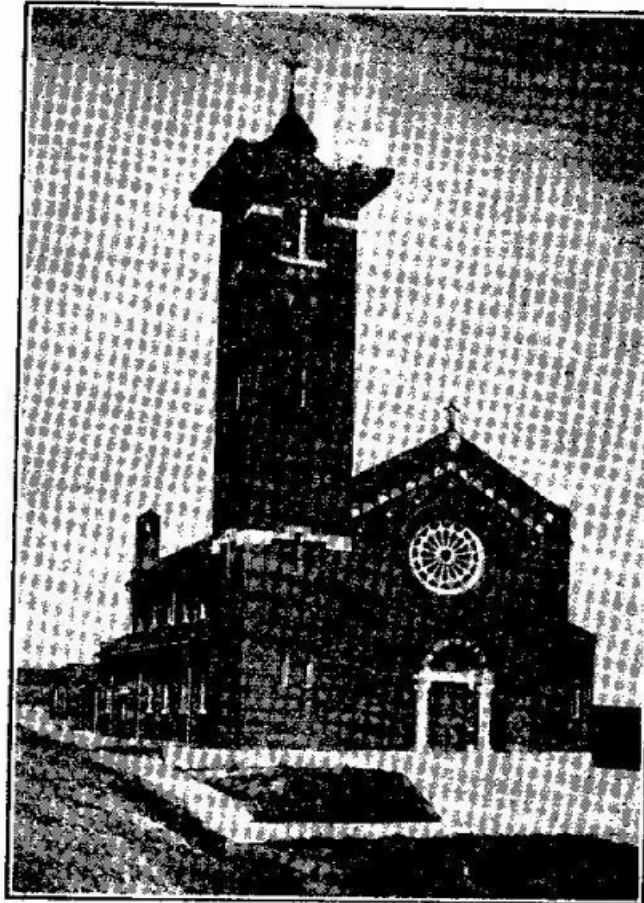
FEATHER CAKE

Three-fourths cup butter, 1¼ cups sugar, 4 egg yolks, 4 egg whites, ½ cup water, 2 teaspoons baking powder, 1 teaspoon vanilla, 2½ cups cake flour. Cream butter, add sugar gradually, then yolks beaten thick. Sift flour and baking powder together, and add with water alternately, beating batter hard.

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HARTSHORN COOKIES

Six eggs, 3 pints sugar, 1 pint sweet milk, 1 ounce hartshorn, $\frac{1}{2}$ pound butter. Add a little salt. Work half of sugar and butter to a cream. With other half of sugar add eggs that are thoroughly beaten. Beat sugar and eggs to a sponge. Add eggs and butter. Let milk come to boil then pour over hartshorn. Let milk cool. Add enough flour to roll. Bake in a moderate oven.—Mrs. Gus Reich.

COCOANUT DROPS

Four egg whites, $\frac{1}{2}$ pound powdered sugar, $\frac{1}{2}$ teaspoon lemon extract, $\frac{1}{2}$ pounds grated cocoanut. Beat the egg whites stiff. Add sugar and beat until light and white. Then add lemon extract, and enough cocoanut to make it as thick as can be easily stirred with a spoon. Drop on greased paper and bake for 10 minutes.—Mrs. F. J. Sewald.

FREE MASONS

Three pounds sugar, $1\frac{1}{2}$ pints boiling water, 1 teaspoon soda, 2 teaspoons cinnamon, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{2}$ pound citron, 1 cup chopped nuts. Mix soda in hot water, pour over sugar, spice and nuts that are well mixed, $\frac{1}{2}$ teaspoon salt. Add three pounds of flour. Let stand about six hours and stir often. Bake in well-greased pan. Dip with teaspoon.—Mrs. Gus Reich.

OATMEAL COOKIES

Two cups flour, 2 cups rolled oats, $1\frac{1}{2}$ cups brown sugar, $\frac{3}{4}$ cup melted butter, small pinch salt, 1 level teaspoon soda dissolved in 2 tablespoons hot water, 1 heaping teaspoon cinnamon, 1 cup raisins, 2 eggs. Mix butter and oats, let stand one hour. Beat eggs and sugar till light. Add soda, water, flour, cinnamon. Drop by teaspoons in greased tins. Bake in slow oven.—Miss Julia Duester.

ANISE COOKIES

Four eggs beaten with 2 cups sugar; when light, add 1 teaspoon of anise seed or oil and 2 cups flour. Drop with teaspoon on floured pan. Let stand near stove until dry. Bake in moderate oven.—Mrs. Joe Coleman.

DROP COOKIES

One and one-half cup sugar, 3 eggs, 1 teaspoon soda dissolved in $1\frac{1}{2}$ teaspoon hot water, 2 cups sifted flour, 1 teaspoon cinnamon, 2 cups chopped nuts, 1 cup chopped raisins. Cream butter and sugar. Add 3 well-beaten eggs, 1 teaspoon soda dissolved in $1\frac{1}{2}$ teaspoons hot water, 2 cups flour with $\frac{1}{2}$ teaspoon salt, 1 teaspoon cinnamon. Now add 2 cups chopped nuts and 1 cup chopped raisins mixed with $1\frac{1}{4}$ cups flour. Mix thoroughly, drop in cake pan and bake quickly.—Mrs. E. J. Fallert.

CALUMET ROCKS

One and one-half cups granulated sugar, 1 cup butter or substitute, 3 eggs, $1\frac{1}{2}$ cups English walnut meats, tiny pinch salt, $2\frac{1}{2}$ cups flour, 1 cup dates, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, 1 teaspoon soda in 2 teaspoons warm water. The mixture of these cakes should be done entirely with the hands.

Cream together with the fingers the butter and sugar, drop in the unbeaten eggs one by one and knead them with the butter and sugar. Dredge the chopped dates and nut meats with flour and work them in next. Then add the flour sifted with the spices a little at a time.

Last, add the soda dissolved in the warm water. In the summer a little more flour may be needed and in the winter possibly less. When well blended drop from the end of a spoon into buttered and flour-dusted patty pans or on flat tins and bake until brown in moderate oven.

The rocks should be soft when taken from oven and allowed to dry off before putting away. They will keep fresh for two or three weeks and are more delicious after they have stood two or three days.

BROWNIES

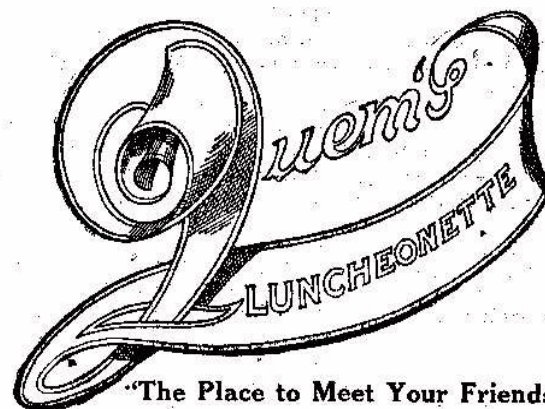
One-half cup Crisco, 2 cups sugar, 4 eggs well beaten, 1 cup flour, 4 squares Baker's chocolate melted, 1 teaspoon vanilla. Mix in order given. Bake in square tin in medium oven. Cut in squares.—Mrs. E. Limbaugh.

PECAN CAKES

One pound brown sugar, 4 eggs, 1 teaspoon allspice, $\frac{1}{2}$ teaspoon salt, 2 cups flour, 1 cup shelled pecans (cut fine), $\frac{1}{2}$ cup raisins, 1 teaspoon vanilla,

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eggs beaten stiff. Bake in square bread pan when done, and cool. Cut in squares, and ice the sides with the following:

Icing

Cream $\frac{1}{2}$ pound butter, add enough powdered sugar to make a paste; then add the beaten whites of 2 eggs; add enough powdered sugar to spread well; after coating squares with this icing roll in ground peanuts.—Laura Lee Schulte.

COOKIES

One quart honey or molasses, $\frac{1}{2}$ pound butter, 2 pounds brown sugar, 1 pound almonds, $\frac{1}{2}$ pound each orange peel, lemon peel and citron, 7 teaspoons cinnamon, 3 teaspoons ginger and nutmeg, 2 cups sour milk, 4 teaspoons soda, 4 quarts flour, 1 cup nut meats, 1 box raisins, 1 box currants, a little brandy. Mix over night. Bake next day. Put fruits through food chopper.—Mrs. R. Auzat.

SPICE CAKES

Cream one cup of sugar with $\frac{1}{2}$ cup of shortening. Add 2 eggs (or 1 egg and 2 yolks) well beaten, sift together $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ teaspoon allspice, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg, $\frac{1}{4}$ teaspoon salt, 2 teaspoons baking powder. Add this mixture alternately with $\frac{1}{2}$ cup milk to the creamed sugar and butter. Beat thoroughly. Add 1 cup of raisins mixed with $\frac{1}{4}$ cup flour. Bake in a well-greased muffin tin in a moderate oven of 375 degrees for 30 minutes.—Mrs. S. S. Smith.

OATMEAL COOKIES

Three-fourths cup butter, 1 cup light brown sugar, 2 eggs beaten light, 4 tablespoons sweet milk, 2 cups rolled oats, 1 teaspoon soda, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, 1 heaping tablespoon cocoa, 1 cup raisins chopped, $\frac{1}{2}$ cup nuts chopped, 1 cup flour. Drop mixture from spoon on buttered baking sheet. If mixture spreads too much in baking, add more flour.—Mrs. Ed. Palmer.

STUFFED COOKIES

One cup sugar, 1 egg, 1 cup sweet milk, 2 tablespoons butter, 2 cups flour, 2 teaspoons baking powder. Mix sugar and butter together until creamy, add egg and beat until smooth. Sift baking powder and flour together, then add to mixture with the milk alternately.

FILLING FOR COOKIES

One cup chopped raisins or currants, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup sugar, 1 tablespoon flour. Add lemon juice to flavor. Cook until thick. Roll cookies $\frac{1}{4}$ inch thick, put one teaspoon filling on cookies, then place another cookie on top; press around edge. Bake in moderate oven.—Mrs. A. W. Johnson.

CHOCOLATE BARS

One cup sugar, $\frac{1}{2}$ cup melted butter, 2 eggs, $\frac{3}{4}$ cup flour, 1 cup chopped nuts, vanilla, 2 squares melted chocolate. Cream sugar and butter, add eggs one at a time; add little flour at a time; add chocolate, vanilla and nuts. Bake in shallow pan about 20 minutes.—Mrs. Denis Thomure.

POTATO DOUGHNUTS

One and one-half cups sugar, 3 eggs, 2 tablespoons butter, 1 cup hot mashed potatoes, $\frac{3}{4}$ cup sweet milk, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, 2 teaspoons baking powder, $5\frac{1}{2}$ cups flour. Roll, cut with doughnut cutter. Bake in hot lard.—Mrs. F. W. Schultz.

CRULLS

One cup sugar, 2 eggs, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon butter. Flour enough to roll. Fry in hot lard.—Mrs. Gus Reich.

FAVORITE COOKIES

These are simple, inexpensive and tasty. Cream a cup of butter or butter substitute with $1\frac{1}{2}$ cups of sugar. Sift a cup of flour with a teaspoon of nutmeg and add, then stir in a $\frac{1}{2}$ cup of sour milk and another cup of flour and a teaspoon of soda dissolved in a very little boiling water. The dough must be quite soft, yet firm enough to be rolled out. If necessary add more sifted flour. Have a little powdered sugar ready in a saucer, and as fast as the cookies are cut out, dip the tops in this, and bake on a buttered tin in a quick oven for 10 to 15 minutes, or until light brown.—Mrs. P. J. Gettinger.

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2 teaspoons baking powder. Mix all ingredients together, except baking powder; fold in the baking last. Spread the dough in a greased bread pan. When baked, cut into small squares and serve.—Mrs. Eddie Aubuchon.

SAMMIES

Two egg (whites beaten), 1 cup sugar, 1 cup cocoanut, 1 cup any kind of nuts, 2 cups corn flakes. Drop on buttered tins and bake in moderate oven.—Mrs. Julian Courtois.

ONE-EGG MUFFINS

Cream 3 tablespoons of melted butter with $\frac{1}{2}$ cup of sugar, add 1 beaten egg. To this add 2 cups of flour, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, also 1 cup of milk and 1 teaspoon of vanilla. Beat well. Sift all dry ingredients.—Mrs. Ivan Aubuchon.

DATE AND NUT BARS

Three-fourths cup flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 2 eggs, teacup brown sugar, $\frac{1}{2}$ cup nuts, $\frac{1}{2}$ package sliced dates. Sift dry ingredients, beat eggs, beat in sugar, add dates and nuts. Stir in dry ingredients, bake in shallow pan lined with oil paper. When cool cut in strips.—Mrs. E. Limbaugh.

OATMEAL COOKIES

One cup lard, $1\frac{1}{2}$ cups sugar, 2 eggs, 1 cup milk, 2 cups oatmeal, not cooked; 1 cup raisins, $\frac{1}{2}$ cup nuts, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon soda, enough flour to make a stiff dough. Just roll in hand. Makes about 100 cookies.—Mrs. Herman Posch.

CREAM PUFFS

One cup water, $\frac{1}{2}$ cup butter, 1 cup flour, 4 eggs. Bring to a boil 1 cup water, $\frac{1}{2}$ cup butter, add 1 cup sifted flour; stir rapidly until mixture leaves side of pan. Remove from hot plate; add eggs, one at a time, beating well each time. This will make one dozen puffs. Place in oven with temperature 475 degrees. Turn switch to low. Total time 45 minutes.—Mrs. Joe Coleman.

CREAM PUFFS

Take 1 cup hot water, 1 cup sifted flour, $\frac{1}{4}$ cup butter, 4 eggs. Put the water and butter in a pan and when it boils, add the flour at once and stir quickly over the fire until it forms a ball, which leaves the pan. Set aside till partly cool then add 1 egg at a time till all 4 eggs are used, then beat vigorously for five minutes. Drop by tablespoonfuls on a buttered pan about two inches apart. Bake in a rather quick oven 20 or 25 minutes. When cool fill with whipped cream.—Miss Julia Duester.

COOKIES

One cup butter and fat mixed, 1 cup sour milk, 2 cups sugar, 1 teaspoon soda, 1 teaspoon vanilla, flour to make a stiff dough. Roll thin and cut with cookie cutter.—Mrs. Frank Sexauer.

PRESERVES AND JELLIES

VENISON JELLY

Five pounds of grapes, $\frac{1}{2}$ cup of vinegar, $\frac{1}{2}$ cup water, $\frac{1}{8}$ cup whole cloves, $\frac{1}{8}$ cup stick cinnamon. Equal parts by measure of sugar and juice, after it has boiled 20 minutes. Pick over and wash grapes. Cook in a sauce pan with vinegar, water and spices (tied in a bag until the grapes are broken and tender). Turn into jelly bag and strain without squeezing. Boil the juice 20 minutes; measure; add an equal measure of sugar and let cook until it jells on a cold plate. Turn into glasses; let ripen two or three days and seal with paraffine. (Use unripe grapes.)—Mrs. W. Badgely, Herculaneum, Mo.

CRANBERRY JELLY

One quart cranberries, 2 cups sugar, $1\frac{1}{4}$ cups water. Let cranberries and water boil 10 minutes with lid on. Put through sieve, add sugar and stir. Let come to boil and remove immediately. This will not jell if allowed to remain on heat after it comes to boil.—Mrs. R. S. England.

APRICOT JAM

One pound dried apricots stewed until soft, mash into a butter, then add 1 small can of crushed pineapple with 2 cups sugar; boil 15 minutes, stirring very often.—Mrs. D. Frost.

ORANGE MARMALADE

Four oranges, 3 lemons, cut across grain very fine; place in a porcelain lined vessel, cover with 9 cups of cold water. Let it stand 24 hours; next day boil 15 minutes; let it stand another day, then add cup for cup of sugar; boil until it jells. The fruit cannot be cut too thin.—Mrs. D. Frost.

STRAWBERRY PRESERVES

One quart berries, 1 quart sugar. Bring to boiling point; boil 20 minutes; remove from fire and seal.—Mrs. Ed. Palmer.

PICKLES, ETC.

CHRISTMAS PICKLES

Remove the seeds and chop very finely: 12 sweet red peppers, 12 green peppers, 2 large stalks of celery. Add 3 tablespoons salt; allow the mixture to simmer for 10 minutes, then drain it and add 1 quart vinegar, 1 cup brown sugar. Let the hash come to a boiling heat then pour it into jars.—Mrs. F. J. Sewald.

CORN RELISH

Two quarts corn, 2 quarts cabbage, 2 quarts vinegar, 1 tablespoon turmeric, 1 tablespoon celery seed, $\frac{1}{4}$ cup salt, 1 quart onions, 4 red peppers, 4 green peppers, 1 large stalk celery, 2 cups sugar. Mix thoroughly and heat through about ten minutes. Put in jars and seal.—Mrs. Leo Bauman.

CORN RELISH

One dozen ears corn, 1 head cabbage, 5 red or green peppers, 8 onions, 1 bunch celery. Chop cabbage and allow to stand in brine $\frac{1}{2}$ hour; boil in same brine until tender then drain; cut corn from cob, cover with vinegar and cook until tender, then drain; add cabbage, onions, chopped celery and peppers; mix together and put into sauce pan, 3 cups vinegar, 2 pounds brown sugar or white sugar, $\frac{1}{4}$ pound ground mustard, 1 tablespoon turmeric powder, $\frac{1}{2}$ cup flour (mix and boil until smooth, stirring all the time; pour over corn mixture), seal.—Mrs. Chas. Vollmar.

DILL PICKLES

Wash green cucumbers, then pack in jar with dill; add 3 tablespoons sugar, 1 tablespoon salt in a quart jar, pour vinegar on cold and seal tight.—Mrs. Herman Posch.

CORN RELISH

One dozen ears corn, 1 quart onions, 3 sweet green peppers, 1 quart ripe cucumbers, 1 quart ripe tomatoes, 1 dozen small red peppers; chop through food chopper. Add 1 quart sugar, scant cup salt ($\frac{1}{2}$), enough turmeric to color—1 teaspoon, 2 quarts vinegar, 5c mustard seed, 1 tablespoon celery seed. Boil one hour. Seal in glass jars. (Makes ten pints.)—Mrs. C. J. Siegrist.

MUSTARD PICKLES

One quart of cauliflower, 1 quart green tomatoes, 1 quart small white onions, 1 quart sliced cucumbers, 1 quart small cucumbers, 4 green peppers. Let stand 24 hours, in 2 gallons of water and pint of salt. Heat pickles in brine then drain in colander. Then take 4 small teaspoons of mustard and 1 cup of flour, 1 teaspoon of turmeric and mix all together with half vinegar and water. Take 2 quarts of vinegar; let boil, then add 1 small cup sugar; then add the mustard and flour and let pickles cook until done.—Mrs. Ed. Palmer.

THOUSAND ISLAND PICKLES

Slice 1 quart cucumbers, 6 green peppers, 2 medium sized onions; let stand 3 hours in salt water; 1 teaspoon white mustard seed, 1 cup brown sugar, 1 cup vinegar. Boil five minutes; after boiling, add 1 teaspoon turmeric; heat all together and seal.—Mrs. Ben Warren.

CHILI SAUCE

One-half bushel tomatoes, 4 mango peppers, 6 green peppers, 4 red peppers, 4 large onions, $2\frac{1}{2}$ cups vinegar, $\frac{1}{2}$ cup salt, 3 cups sugar, 2 teaspoons black pepper, 2 teaspoons cinnamon, 2 teaspoons cloves, 2 teaspoons nutmeg, $\frac{1}{4}$ ounce mustard seed, $\frac{1}{2}$ ounce celery seed. Put spices in bag and cook mixture until thick.—Mrs. Ed. Palmer.

½ cup meat nuts. Cut marshmallows in quarters and soak in the pineapple three hours. Then beat together very thoroughly. Add the whipped cream and meat nuts and mix well. Garnish with maraschino cherry. Serves 12.—Mrs. Louis Bequette.

MOCK EGG ON TOAST

Cut angel food or white loaf cake in square slices to resemble bread, and toast top side slightly. Spread whipped cream on top in shape of egg white and place slice of apricot rounded side up for yolk.—Mrs. Kratzer.

HEAVENLY HASH DESSERT

One quart strawberries, 1 pound marshmallows, ½ cup sugar, ¼ pound candied pineapple, 1 pound walnuts, 1 pint whipped cream. Stem the strawberries and cut them in small pieces. Add them to the marshmallows, also cut fine; add sugar. Mix together four hours before using. Then add the last three ingredients just before serving.—Mrs. Clarence Difani.

PRUNE SOUFFLE

Twelve large prunes, cook until soft, then extract seeds and get the kernels and chop fine. Mash the fruit and work up fine. Whip whites of 5 eggs stiff and add by degrees, folding in gently, 1 teaspoon powdered sugar and the mashed fruit and kernels. Flavor with vanilla. Bake in slow oven about 30 minutes. Serve with whipped cream. Will serve four people.—Mrs. E. T. Manley.

MACAROON DESSERT

One and one-half cups milk, ½ cup walnuts chopped, ¾ cups sugar, 2 teaspoons gelatine soaked in ½ cup cold water, ½ cup raisins chopped, 2 eggs, ½ dozen macaroons. Flavor with vanilla. Let milk come to a boil then put in other ingredients. Beat white and yolks separately. Beat sugar in yolks and put in last. Turn into mould to cool.—Mrs. W. Badgely, Herculaneum, Missouri.

MACAROON JELLO

Dissolve 1 package of lemon jello in 1 pint of boiling water. Add ¼ teaspoon of salt. When slightly thick beat with a rotary egg beater until consistency of whipped cream. Fold 4 tablespoons of sugar, 6 crushed macaroons and ½ teaspoon of vanilla into 1 cup of whipped cream. Fold into jello and turn into mould. Chill until firm.—Mrs. Ivan Aubuchon.

MAPLE WALNUT JELLO

One package orange jello, 1 cup boiling water, 1 cup Log Cabin syrup, 1 cup walnut meats chopped. Dissolve jello in boiling water. Add syrup. Chill. When slightly thickened add nuts. Turn into one large or six individual moulds. Chill until firm. Unmould. Serve with whipped cream. Serves six.—Mrs. S. S. Smith.

LEMON SNOW

Soak 2 tablespoons granulated gelatine in ½ cup cold water for ten minutes. Add 2 cups boiling water, 1 cup sugar, juice of 3 lemons, and grate the rind of 1 lemon. Stir until dissolved, strain and chill. When beginning to set, beat with a whisk until frosty, then fold in the 3 egg whites, beaten stiff. Heap by spoonfuls on a glass dish and sprinkle thickly with grated cocoanut. Serves six.—Mrs. S. S. Smith.

PUDDINGS

DATE PUDDING

Two cups dates, 2 cups pecans, 4 eggs, 3 tablespoons flour, 2 teaspoons baking powder, 4 tablespoons milk, 1½ cups sugar. Grind dates and nuts in food chopper, sift flour and baking powder and sugar. Add milk and eggs to dry ingredients. Mix with nuts and dates. Bake in a cake pan in slow oven for about an hour.—Mrs. E. J. Fallert.

LADY FINGER PUDDING

Line dish with lady fingers, take about 18. Pour over a sauce made as follows: 2 cakes sweet chocolate, 2 tablespoons water, melt in double boiler. Add yolks of 4 eggs. Beat until it thickens, then add beaten whites of 4 eggs and pour over all the layers. Make two layers. If you like, eat with whipped cream.—Mrs. E. J. Fallert.

WILSON PIE

One-half cup butter, 1 cup sugar, 1 cup milk, 2 eggs, 1 tablespoon flour, ½ teaspoon baking powder, 1 cup dates, 1 cup nuts. Cream butter and sugar, add eggs and beat. Add milk, nuts and dates that have been drenched in the flour and baking powder. Bake in slow oven. Serves eight. Serve with whipped cream.—Mrs. T. Alexander.

MOUNTAIN DEW PUDDING

One quart milk, 1 cup rolled cracker crumbs, 6 tablespoons cocoanut, yolks of 4 eggs, 1 cup sugar, 1 teaspoon vanilla. Bake one-half hours. Beat the whites of the eggs and fold in 2 tablespoons sugar for meringue. Put this on top and brown. Serve with cream.

HARD SAUCE

Two-thirds cup shortening, 2 cups powdered sugar, ½ teaspoon lemon extract, ½ teaspoon vanilla. Cream shortening, add sugar gradually and flavoring. Pile on dish and sprinkle grated nutmeg over it.—Mrs. S. S. Smith.

CANDY PUDDING

One pound raisins, 1 pound figs, 1 pound almonds or English walnuts, 1 pound pecans, 3 pints sugar, 1 pint cream. Boil cream and sugar until it forms soft ball in cold water, then add fruit and nuts and mix well.—Frances Miller.

CARAMEL CUSTARD

One-half cup sugar, ½ cup water, 1 pint milk, 2 eggs, 1 teaspoon vanilla. Place sugar in frying pan, stir until melted and brown, then add the water, let boil until sugar is dissolved. Mix with milk, which has been scalded, add the beaten eggs and vanilla. Pour into moulds. Set in a deep pan half filled with water. Bake in moderate oven until firm in center.—Mrs. R. Auzat.

SNOW PUDDING

Snow—One-fourth Knox gelatine, ¼ cup cold water, 1 cup boiling water, 1 cup sugar, ¼ cup lemon juice, whites of 3 eggs.

Custard—Yolks of 3 eggs, 3 tablespoons sugar, ½ saltspoon salt, 1 pint hot milk, ½ teaspoon vanilla.

Soak the gelatine in cold water 15 minutes. Dissolve in boiling water; add the sugar and lemon juice. Stir until sugar is dissolved. Strain into a large bowl and set in ice water to cool. Stir occasionally. Beat the whites of the eggs to a stiff froth and when the gelatine begins to thicken, add the beaten whites and beat all together till very light. When nearly stiff enough to drop, place maraschino cherry in individual mould and pour gelatine over. Make a boiled custard of the yolks, sugar, salt and milk in double boiler; when cool flavor with vanilla. Pour custard around snow pudding in individual dishes.—Mrs. H. F. Kratzer.

RICE PUDDING

One-half cup rice, 1 teaspoon salt, ½ teaspoon nutmeg, 4 tablespoons sugar, ½ cup raisins, 4 cups hot milk.

DATE PUDDING

One package graham wafers, 1 box marshmallows cut fine, 1 package dates cut fine, ½ pint double cream, whipped; nuts, if desired. Roll wafers into powder. Mix crumbs with cream (except 1 cup of crumbs). Add dates and marshmallows. Mould into loaf and roll in remainder of crumbs. Place in ice box over night, slice and serve with whipped cream.—Mrs. Tom Alexander.

FROZEN PUDDING

Yolks of 5 eggs beaten lightly with 1 cup sugar, 1½ cups milk. Let come to boil in double boiler then add eggs and sugar. Dissolve 2 flat tablespoons gelatine in cold water, add to custard and stir until thick. Take from fire and let cool. Add ½ cup chopped nuts. Wine glass of sherry wine, 1 teaspoon vanilla, 10c candied cherries cut up. Add these to custard; last add the stiffly beaten whites of the eggs. Put in mould and stand by ice two or three hours. Serve with whipped cream.—Miss Julia Duester.

OLD-FASHIONED RICE PUDDING

One-half cup rice, 1 quart milk, ½ cup sugar. Wash rice, add sugar, put in baking dish and add milk and a few raisins. Season with nutmeg, cook in slow oven about two hours, till creamy, stirring often.—Mrs. H. Miller.

VASSAR FUDGE

Two cups sugar, 1 tablespoon butter, 1 cup cream or evaporated milk, 4 ounces chocolate. Mix sugar and cream and stir until sugar dissolves. Add the chocolate broken into small pieces. Stir constantly until boiling, then put in butter. Boil until a little of the mixture will form a soft ball when dropped in cold water. Remove and beat until quite cool and thick. Pour into buttered tins. When cold cut in squares.

HELPFUL HINTS

Rub the soiled frames with a small sponge moistened with oil of turpentine. This will soon evaporate and leave the frames bright.

If the glass stopper sticks firmly, soak it in vinegar for a while or wrap around the neck of a bottle a cloth which has been wrung out of hot water; work the stopper gently and you will soon get it out.

Windows may be hard to raise—just a little hot lard between the window frame and casing and both on the roller and rope will make it easy to open.

You can get the black spots from the silver if you use a paste of powdered whiting and olive oil. Apply with a soft cloth, leave it on a while and polish with a piece of old silk.

To thoroughly clean the bed springs, set them out in the yard on a sunny day and apply water with the hose. The sun and wind will dry them rapidly.

Ink spots on book; a solution of oxalic acid will remove them without injuring the print.

After the dust is wiped off a mirror a little camphor will brighten it.

A piece of alum kept in the silver drawer will prevent the silver from tarnishing.

To clean painted walls, do not wash with soap, but dissolve 2 ounces of borax and 2 quarts of water and add 1 tablespoon of mixture to a pail of warm water. After washing the walls rub with dry cloth until clean.

A little sweet milk added to the water in which old potatoes are soaking after paring will make them whiter for mashing. Old potatoes frequently have a disagreeably sweetish flavor caused by the starch in them turning into sugar. The older the potato, the sweeter it will be. When this is the case, cook them by some recipe which calls for onions or cheese to be combined with them.—X. Y. Z.

DIRECTIONS FOR REMOVING VARIOUS KINDS OF STAINS FOLLOW

Chocolate—Cover with borax and wash with cold water.

Coffee—Spread stained part over a bowl and pour boiling water over it from height of two to three feet.

Fruit—Use borax and ammonia with boiling water.

Glue—Apply acetic acid with a brush.

Grease—Apply benzine with a cloth.

Ink—Use eradicator as directed on box.

Iodine—Warm water and soap, chloroform or ammonia, or salt water.

Machine Oil—Benzine with soap and water.

Paint—Benzine, chloroform, or naphtha soap and water.

Rust—Cover with a paste of acetic acid and salt and place in sun.

Tar—Place blotting paper on either side and press with a hot iron.

If the food chopper does not cut satisfactorily run a piece of sandpaper through it as you would food. This will clean and sharpen the knives. Wash thoroughly with hot water to remove all grit.

To make an Indian dressing, take one teaspoonful of chopped hard-boiled egg and add a pinch of curry powder, salt and pepper to taste; a tablespoon cider vinegar and three tablespoons of olive oil.

One cook finds corn meal more satisfactory than wheat flour to dredge raisins for cake. They can be chopped more quickly and the pieces will be separated instead of being a mass. She uses one tablespoonful of the corn meal to one cup raisins.

Instead of hemming a silence cloth, buttonhole it and avoid the ridge a hem usually makes.

If you must wash windows in freezing weather, dip newspaper in vinegar, wring it out and rub windows, then polish with dry newspaper.

If you have "cut out" part of the embroidery pattern and the stamped portion shows up alongside of your work, the stamping can be removed by wiping carefully with a soft cloth saturated with gasoline.

When making soup, add veal bone, as it improves the flavor of your soup.

When making jelly, cook in small quantities, as it jells better and is much clearer.

Roll biscuit dough thin, sprinkle with sugar, cinnamon and raisins, lap dough, cut and bake it. It will delight the children.

Mix biscuit dough with spoon; it gets much lighter.

If the children get tired of plain toast, try spreading the slices with butter, sprinkle lightly with sugar and cinnamon. Put under the broiler until golden brown.

To remove white spots from varnished surfaces rub spot with a teaspoon of sugar with enough water to dissolve.

To remove iodine from linoleum, cover spot with paste made of laundry starch and water.

To remove spots from suede shoes, use powder polish.

Wipe your parchment lamp shades with a cloth dampened with olive oil.

When breaking nut meats, much time can be saved by placing them in a paper bag and crushing them with a rolling pin.

Equal parts of linseed oil and vinegar will remove ink spots from wood.

To remove white heat or water marks from furniture, cover the spot with warm camphorated oil and cover over night with a flannel cloth, next day give the spot a good rub with the oil. Good for mahogany or lacquer finish.