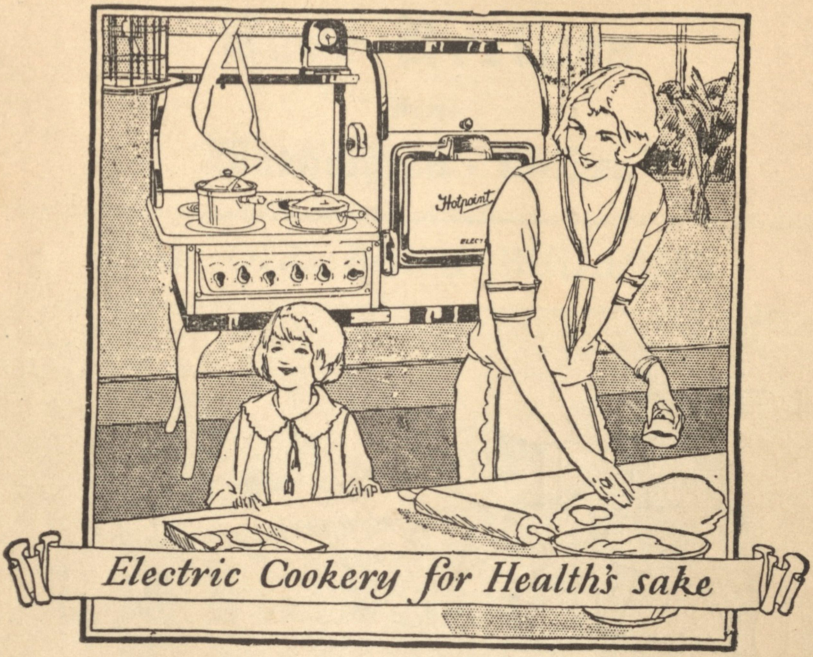
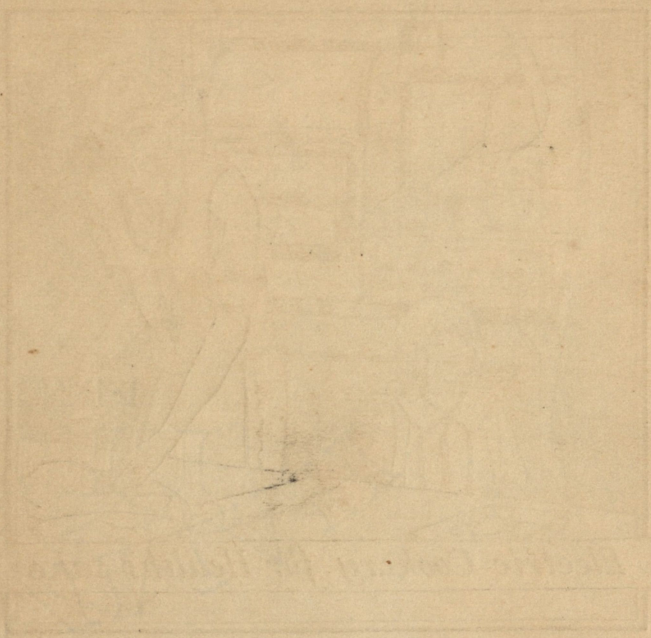


Electric Cooking Improves
The Recipes of This Book.

ANSWERING THE CALL FOR SERVICE
WASHINGTON WATER & ELECTRIC COMPANY INCORPORATED
ECONOMICAL QUALITY MERCHANDISE

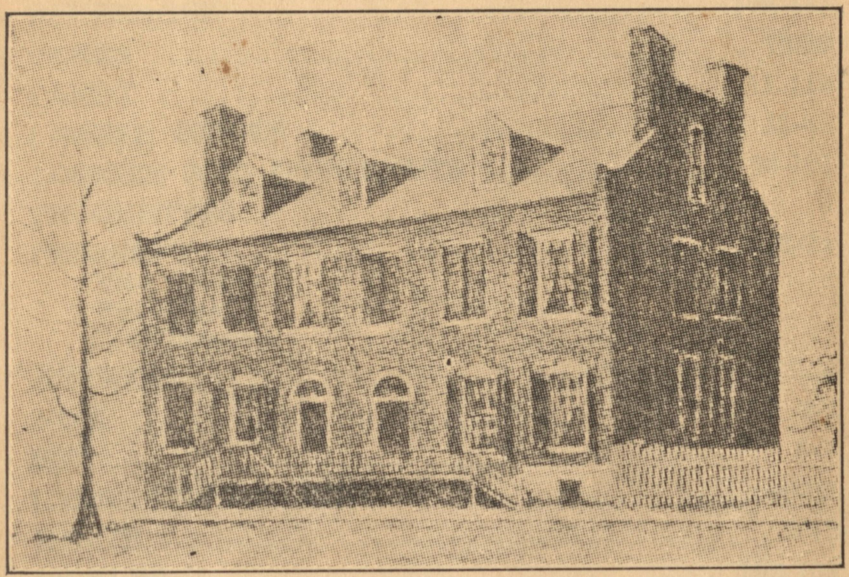


Rare Recipes

From

Washington - Wilkes

THE OLD BANK BUILDING



The Old Bank Building in Washington, Georgia, Where President Davis Held His Last Cabinet Meeting, May 3, 1865. (From a pencil sketch made at the time.)

Published By

Last Cabinet Chapter U. D. C.

Sponsored By

Washington Woman's Club

1929

TABLE OF CONTENTS

	Page
BREADS	15-24
Rolls	
Biscuits	
Muffins	
Waffles	
Batter Cakes	
BEVERAGES	109-111
CAKES	75-89
CANDY	11-119
CHEESE DISHES	31-32
COOKIES AND DOUGHNUTS	93-101
CROQUETTES	8
DESSERTS	52-74
Pies, Pastry	
Puddings	
Cold Desserts	
ENTREES	33-34
FISH	2-4
FOWL	5-7
ICINGS AND FILLINGS	90-92
MEATS	9-12
PICKLES	102-108
PRESERVES	112-113
SANDWICHES AND FILLINGS	35-36
SALADS	37-49
SALAD DRESSINGS	50-51
SAUCES	13-14
SOUPS	1
VEGETABLES	25-30

SUPPLEMENT

ADDITIONAL RECIPES

ADVERTISEMENTS

NEWS-REPORTER PRINT, WASHINGTON, GEORGIA

SOUPS

VEGETABLE SOUP

Put soup bone on in cold water, when it boils, add the vegetables, okra, corn, tomatoes, Irish potatoes, small piece of onion and butter beans, and seasoning. Cook for 3 or 4 hours.

Mrs. J. W. Ficklin.

CHICKEN SOUP

To one full grown fowl, pour two gallons of water, and cook slowly for three hours. Skim several times, then place the pot where it will boil slowly, and thicken with two tablespoons of flour, mixed with a little cold water, one tea cup full juice, one teacupful of cream or sweet milk, salt and pepper to taste, and just before serving, put in parsley and thyme.

Mrs. W. I. Jackson

CREAM CELERY SOUP

Pound a head of celery and boil it in one pint of rich chicken broth for twenty minutes. Mix two tablespoons of butter add this to the boiling chicken broth and celery; also a half pint of milk. Season with salt and pepper to taste. If too thick add a little more cream or broth to suit the taste. Strain and serve at once.

SALSIFY SOUP

Wash and scrape two quarts of salsify, boil until tender, then chop quite fine, and add one half gallon of rich sweet milk; two large tablespoonfuls of butter, three sliced hard boiled eggs, with salt and pepper to taste. Set on stove and let come to boiling point. Serve with crackers.

PUREE OF BOSTON BEAN SOUP

2 cups navy beans (any dried beans will do). Wash well. Put on with 3 quarts cold water and one good sized onion. Boil till beans are soft and mushy. Should the water boil out add more. Mash through a strainer. Add enough stock, or if no stock is ready, add enough boiling water to make the right consistency to serve as a thick puree. Season well with salt, pepper and a lump of butter. Remove from stove. Put in one tablespoon lemon juice. Serve in hot soup plates with a slice of lemon in each plate. Have toasted croutons to serve with it.

Woman's Club.

FISH

DEVILED CRABS

1 Can crab meat.
2 Hard boiled eggs.
2 Tablespoons melted butter.
2 Tablespoons vinegar.
Red pepper, mustard and salt to taste.
1 Egg yolk and white beaten separately.
1-2 Cup boiling water.

Mash hard cooked eggs into butter with fork, add seasonings, egg yolk, and crab meat. Mix thoroughly. Add water, and fold in beaten egg white. Cook in shells or casserole in moderate oven.

Burke Nicholson Norman.

DEVILED CRABS, No. 2.

1 pound can Crab meat.

First, pick crab meat over carefully, taking out all the bones and particles of shells. Make a dressing of 2 hard boiled eggs. 3 tablespoons vinegar. a pinch of mustard, red pepper and salt to taste, a tablespoon of butter. Cream yolk of egg and butter together, and grate or chop up white of egg and mix in, the mustard in vinegar, and add meat, then add a large kitchen spoon of Lea & Perrins Worcestershire sauce. Beat the white and the yolk of an egg separately, and stir into the whole, adding yolk first, and then white. Also half a teacup of boiling water or little less, if egg is a large one. Have shells—which always come with the Crab meat, ready, and fill them sprinkling some bread crumbs lightly over them, and small bits of butter. Put in pan in oven and cook about twenty minutes. 1 lb can will fill from fourteen to sixteen shells according to size of shells. If ramekins are used, 1 lb can will fill eight or nine. Bread crumbs can be added to the Crab meat.

Mrs. Sarah C. Sanders.

FRIED OYSTERS

Drain oysters from juice. Salt and pepper to taste; roll in cracker crumbs, then in egg and cracker crumbs and fry in very hot deep lard, enough to cover oysters. Lay on paper to absorb grease.

Janet Paddison Anthony.

STEWED OYSTERS

Put 1 quart of oysters in a vessel, when hot skim off lime that rises on top. Salt and pepper to taste. Do not let them boil, but when hot enough for tails to curl add 1 pint of hot sweet milk that has had 1-4 cup of butter and dessert spoonful of flour, smoothed and rubbed into the milk. Serve at once on crackers in dish.

Janet Paddison Anthony.

FRENCH MACKEREL

When cleaned, salt well. Cover with parsley chopped very fine. Roll in white paper which you have previously oiled with a few drops of olive or Wesson oil. Twenty minutes before serving time, place over grill and cook slowly. If you have not coals charcoal may be substituted. Serve with hot butter sauce in which are bits of parsley.

CRAB DELIGHT

2 tablespoons chopped green pepper.
2 tablespoons chopped onions.
2 tablespoons chopped parsley.
2 tablespoons butter.
2 tablespoons flour.
1-2 teaspoon mustard.
1-4 teaspoon salt.
1-2 teaspoon Worchestershire Sauce.
Dash of cayenne pepper.
1 cup stewed and strained tomatoes.
1 cup grated cheese.
1 egg slightly beaten.
3-4 cup milk.
1 cup crab meat.

Cook pepper, onion and parsley in butter for five minutes, blend in flour, add seasonings, tomatoes, cheese and egg. Cook a few minutes. Heat the milk before adding the other ingredients then crab meat. Serve in patty shells or on rounds of toast. Save one tablespoon cheese to be sprinkled on top when serving.

Mrs. R. R. Johnson.

SHRIMP DELIGHT

Two tablespoons chopped green pepper.
Two tablespoons butter.
Two tablespoons of flour.
1-2 teaspoon mustard.
1-4 teaspoon salt.
1-2 teaspoon Worcestershire sauce.
Dash of cayenne pepper.
One cup of stewed tomatoes.
One cup grated cheese.
Two eggs slightly beaten.
3-4 cup of sweet milk.
One can of shrimp.

Cook green pepper in butter for five minutes, blend in flour. Add seasoning, cheese, tomatoes and egg, cook about five minutes then stir in hot milk, last add shrimp. Serve on toast or patty shells. Crab may be used if preferred.

Marie F. Fortson

FOWL

ROAST TURKEY, No. 1.

Select a fat medium sized turkey. Rub well with salt. Brush with butter, paprika or pepper. Place 2 or 3 slices of breakfast bacon on turkey, 2 or 3 pieces of celery under wings and inside of turkey and place in steamer. Steam until nearly done, then stuff with dressing made of toasted baker's bread, chopped celery, a little minced onion, parsley, 1-2 cup of butter and moisten with the stock from the turkey. After turkey is well stuffed, place in roasting pan with pieces of butter and bake until tender, basting often with the gravy, until it is a golden brown. Cut the giblets in small pieces, 2 hard boiled eggs cut in small pieces, put in gravy and thicken with a little flour that has been browned first.

Reba Irvin Gabbett.

ROAST TURKEY, No. 2.

Make a dressing of stale bread crumbs seasoned to taste with salt, pepper, (onions if desired), parsley and sage. If the turkey is very fat, use the fat from around the liver and gizzard in the dressing, if not use a little oil or butter. Fill the turkey with this and sew up. Put in a roaster, have a moderate fire and cook, allowing about fifteen minutes to the pound. Baste occasionally.

Mrs. Guy Allen.

TO COOK BIRDS

Dress and salt the birds. When ready to cook, put lard or butter in a pan and let it get hot. Dredge the birds with flour and pepper, put into the hot fat and brown on both sides. Then add a little water and simmer until thoroughly done and tender. Then cover the birds with milk and let it cook down until it makes a thick gravy.

Berta Green Sutton.

BROILED CHICKEN AND PINEAPPLE

First broil the chicken. Just before serving, lay slices of pineapple in a hot buttered frying pan and brown on both sides. Serve the chicken on toast with a slice of pineapple on each piece.

Mrs. T. A. Burke.

BROILED CHICKEN

Kill and dress a young, spring chicken a day or two before it is needed, split down the back and salt. When ready to cook wash chicken, rub over with butter, sprinkle with flour and place inside down, on medium hot baker, in which has been melted one tablespoon butter. Cover chicken and place weight upon cover to press chicken close to baker or skillet. When about done turn skin side down and brown delicately. Place upon hot dish and pour over hot butter from baker and some melted butter in addition.

Mrs. E. B. Cade.

SOFT FRIED CHICKEN
Old Fashioned Way.

Cut chicken for frying. Flour well, drop into hot lard sufficient to brown well. When brown pour in 1 cup of hot water, and let simmer for 1-2 hour or longer. Keep water sufficient for gravy when ready to serve.

Mrs. M. M. Green.

FRIED CHICKEN IN TOMATOES

Fry the chicken a light brown. Stew one can of tomatoes down as for tomato sauce and just before serving pour the tomatoes over the chicken and let simmer for a few minutes.

Mrs. R. L. Foreman.

CHICKEN A LA KING

Have a large chicken, put in pot with one onion, one bay leaf, three sprigs of celery, two cloves, a little salt. Cover with cold water. When starting to boil take the scum off, cover and let cook until done. Take the chicken out, take all skin off the chicken and the meat off the bones, cut the meat in neat pieces.

Take one pound of fresh mushrooms, well washed and cut in pieces. Put tablespoonnful of butter in saucepan with the mushrooms, let cook together for ten minutes. Add two pimentos, (red) cook a little longer add one pint of fresh cream; when boiling add the pieces of chicken, let cook together for ten minutes, season to taste. If you like the sauce thick, add a little cream sauce; also a little sherry is good. Serve on toast.

Mrs. L. M. Ellis.

CREAMED CHICKEN

2 cups of chicken chopped fine, 1 cup of celery chopped fine, a cream sauce made of 2 tablespoonfuls butter. 2 tablespoons flour, and two cups sweet milk or cup of sweet milk and 1 cup of chicken essence. Mix half of sauce with chicken and celery and pour the rest over top. Served on toast or in timbales. Mrs. J. G. Wright.

CHICKEN PIE

Kill chicken (a young one) over night, cut at every joint with generous supply of water, stew until tender. Make a rich baking powder pastry. Line pan, bottom and sides, cut slashes across bottom. Put in piece of salt pork, then pieces of chicken, with butter, pepper, hard boiled egg sliced, cubes of pastry potato marbles (parboiled), onion if desired. Over this pour liquid in which chicken was boiled, thickened with flour. Cover top with pastry, cutting several slashes in top to let juice escape. Bake in good oven. Chopped parsley, carrots and peas may be added.

Mrs. Mary Irvin.

CHICKEN SAUTE

Take a young tender chicken cut in pieces. Into a hot sauce pan put a piece of butter the size of an egg and a small piece of pork cut in pieces. When the butter begins to brown, put in the chicken. Let it brown well, then sprinkle a tablespoon of flour over it; stir and mix well. Pour over this 1 tumbler of water and 1-2 tumbler of wine. Put in some green pepper, parsley and a small onion chopped fine. Cover and cook slowly. Mrs. J. G. Wright.

DRESSING FOR CHICKEN OR TURKEY

One box ordinary crackers.

One small cake corn bread or small quantity cold grits.

One onion chopped fine.

1 tablespoon black pepper.

Salt to taste.

1-2 lb butter.

1 tablespoon celery seed or 3 pieces of celery chopped fine.

Moisten with broth until fairly thin consistency. Bake slowly thirty minutes. Do not allow to brown.

Mrs. C. B. Cade.

CROQUETTES

EGG CROQUETTES

5 Eggs hard boiled, mashed up.
1 Cup white sauce, (thick).
1-2 Cup bread crumbs.
Season to taste. Dip in raw egg and bread crumbs. Fry in deep fat.

Mary Willis Armstrong.

BEEF CROQUETTS

1 1-2 lbs. round steak, steamed until tender, 3 hard boiled eggs, 1 slice of clear white bacon uncooked. Grind all together, season with one small onion choppped fine. 1-2 teaspoon celery seed, a bit of chopped parsley, grated rind and juice of small lemon, salt and black pepper to taste. Mix with cream sauce until the right consistancy to mold into croquetts. Dip in egg and cracker crumbs and fry in deep fat.

Mrs. Wm. H. Toombs.

SALMON CROQUETTS

1 lb, can Salmon, 2 tablespoons bread crumbs, 1 or 2 hard boiled eggs, half tablespoon melted butter, if the salmon is dry. Salt and redpepper. Then add the hard boiled eggs thoroughly mashed up and the bread crumbs. After shaping Croquetts, roll in a raw egg which has been beaten up, then in bread crumbs, and fry in boiling hot lard, until a light brown. A wire basket is best in which to fry the Croquetts, dipping it down in a large vessel containing a quantity of boiling lard. 1 1lb. can makes eight nice sized Croquetts or 12 small. Mrs. Sarah C. Sanders.

CHICKEN CROQUETTES

1 3-4 cups chopped cold cooked fowl, 1-2 teaspoon salt, 1-4 teaspoon celery salt, few grains pepper, 1 teaspoon lemon juice, few drops onion juice, 1 teaspoonful finely chopped parsley, 1 cup thick white sauce. Mix ingredients in order given, cool, shape, crumb and fry in deep fat.

Mrs. J. W. Ficklen.

MEATS

SWISS STEAK

Have a round steak cut from 2 to 2 1-2 inches thick. rub with salt and pepper and pound in all the flour the steak will take. Put a piece of butter or just enough lard to prevent meat from sticking into a frying pan. When smoking hot put in steak and let brown nicely on both sides. Put steak in a covered baking dish, pour over it enough water to cover, lay 2 or 3 strips of bacon on top and onions minced fine. Cover and let bake 1 1-2 hours.

Mrs. I. T. Irvin, Jr.

BROILED STEAK

Select a good tenderloin steak, cut thick. Have a hot frying pan ready, place meat on this and turn often. Place a good lump of butter on each piece and set inside of oven for a few minutes. Just before serving season with salt and pepper.

Mrs. Harry Moore.

STUFFED STEAK

Get a large cut of round steak (not so thick but a broad cut,) pound it well, sprinkle with salt and pepper and dredge with flour, beat in as much flour as the steak will hold. Make a dressing of bread crumbs, celery, onion, parsley, salt and pepper and butter, moisten slightly with water. Place the dressing on the steak and roll it up, pining it with skewers, or tying it. Put in a roast pan and cook till tender.

Woman's Club.

MEAT FRITTERS

1 Cup chopped cold meat.
1 Cup flour.
1--2 Cup sweet milk.
1 Egg well beaten.
1 Tablespoon chopped onion.
1 Tablespoon chopped parsley.
2 Teaspoons baking powder.
1-2 Teaspoon salt.
1-8 Teaspoon pepper.

Method: Beat egg, add milk, then flour and baking powder sifted together. Beat smooth, add remaining ingredients. Mix well. Drop by spoonful into hot lard. Drain on paper.

Mrs. R. A. Oslin.

SAUSAGE

10 lbs meat.
5 tablespoons sage.
8 tablespoons salt.
1 tablespoon red pepper.
2 tablespoons black pepper.
Mix well and run through mill a second time.

Mrs. L. M. Hill.

TO BOIL HAM

Wash ham in warm water, and soak over night in cold water. Next morning put in a boiler with a platter in bottom to prevent sticking. Cover with cold water to which add cup vinegar. After boiling an hour, drain off water, and refill with clear boiling water. To this add 3 to 4 pods of pepper, and one cup of sorghum syrup, and let simmer on back of stove until broad bone in bottom of ham could be pulled out—about twenty minutes for each pound. Leave in water over night, then take from boiler. drain, remove skin, trim off a part of fat to shape it nicely. Break an egg on top and rub over ham. Sprinkle with brown sugar, then sifted bread crumbs, dot with splotches of black pepper and paprika and stick in whole cloves here and there. Place in moderate oven and brown carefully until a delicate brown. Mrs. E. B. Cade.

BRUNSWICK STEW

Boil in water until it can be cut into small pieces, one chicken or one pound of pork. Return to water in which it was boiled, add one can of tomatoes, one can of corn, 1-4 pound of butter. Season with salt and pepper, cook until thick. Mrs. J. B. Sutton.

LIVER SAUSAGE

Two hog livers and one hoghead. Boil both together until thoroughly done. Let cool and save water it was boiled in to cook meat down in. Run the meat through sausage grinder, season with salt, pepper and sage. Add about 1 quart of the water the meat was boiled in. Let cook a little while and add 1 pint of meal and 1 pint of flour to thicken. Stir constantly and let cook for about 30 minutes. When done pour in pans to mold. To serve cut in slices dip in flour and fry in a very little fat.

Mrs. R. L. Foreman.

VEAL LOAF

1 1-2 pounds ground veal.
1-2 pound ground ham.
2 eggs.
1 cup diced bread crumbs.
Juice of one lemon.
1 teaspoonful of grated lemon rind.
1 cup milk or water.
1 tablespoon melted fat.
1 1-2 teaspoonful salt.
1-4 teaspoon pepper.
4 tablespoons tomato catsup.

Mix ingredients in the order given, shape into a loaf. spread catsup on the top and sides of loaf. Cook for forty-five minutes in a 400 F. oven. The ham may be omitted. Serves six to eight. Mrs. G. W. Ledbetter.

AMERICAN CHOP SUEY

2 onions, 1-2 green pepper.
1 cup celery, 1-2 lb. pork.
1-2 cup mushrooms, 1-4 cup rice.
1 1-2 teaspoon salt, 1 cup water.

Cut pork into small pieces, slice onion very thin, brown to-gether, adding a little fat if necessary. Add shreded peppers, mushrooms and celery. Cook 5 minutes. Add rice, salt and stock, (water.) Cook until rice is done.

Maude Green.

MEXICAN CHILE CON CARNE

1. lb. ground round steak.
1 can tomatoes.
1 can kidney beans.
1 clove of garlic.
2 tablespoons Mexene Chili powder.
2 tablespoons fat.
Salt and pepper to taste.

Put fat in vessel, when hot put meat and garlic chopped fine, fry until meat is nearly done, stirring constantly. Put in tomatoes and beans, salt, pepper, last stir in Chili powder. Let simmer on slow fire one half hour. Serve over rice cooked very dry. Serves six or eight.

Mrs. M. E. Segraves.

STEW

1-2 pig liver, 2 lbs. pork. Put on early and boil a long time. When thoroughly done cut up into small pieces. Put back into water it was boiled in and to it add 1 can tomatoes, salt, black and red pepper to taste. This must be seasoned highly to be good. Mrs. R. D. Callaway.

SAUCES

CARMEL SAUCE

1-3 cup butter.
2 tablespoons of cream.
1 cup brown sugar.
1-4 cup nuts (chopped fine.)
1-2 teaspoonful vanilla.

Cream butter add sugar slowly then add cream. Stir in nuts and vanilla.

Mabel Fluker.

HOT SAUCE

1 cup sugar, 1 cup boiling water, 1 scant tablespoon butter, 1 teaspoon vanilla or desired flavoring, yolk of one egg. Boil sugar and water together for a few minutes, cool and pour on well beaten yolk of egg. Add butter and flavoring. Beat and serve with cake or pudding.

Mrs. D. G. Harwell.

CHOCOLATE SAUCE

Sift together, 1 1-2 cups granulated sugar and 2 teaspoons corn starch, 1-4 teaspoon salt and 1-4 cup cocoa. Add 1 cup boiling water and stir over fire until boiling. Let simmer slowly 10 minutes. Add 1 teaspoon vanilla.

Mrs. J. T. Lindsey.

CREOLE SAUCE
(For croquettes)

1-2 cup white sauce.
2 tablespoons minced onion.
4 tablespoons of minced green peppers.
1 small can tomato soup, (Campbell's).

For white sauce melt one tablespoon of butter, add onion and peppers and cook gently 10 minutes. Then blend in 1--2 tablespoon of flour, stir in slowly 1-2 tumbler of sweet milk and let boil up. Season to taste. Then gently beat in tomato soup stirring constantly to prevent scorching.

Mrs. Frank H. Colley.

TARTAR SAUCE

For fried or broiled fish, or croquettes.)

To one half cup of mayonaise add one finely chopped dill pickle and one small onion. Season highly with red pepper, paprika, salt and lemon juice.

Mrs. M. Hobert Miller.

CLEAR SAUCE

2 tablespoons of butter, 1 cup boiling water, 1 cup sugar. Flavor with vanilla. Serve hot.

BREADS

BISCUIT

3 tablespoons yeast to each pint of flour. Use lard, salt, buttermilk and soda as if for plain biscuit. Roll, cut out and place in greased pan. Grease tops of biscuits with melted lard. Set in warm place to rise for about 2 hours. In cold weather have buttermilk slightly warmed. Or use self-rising flour and warm water with the 3 tablespoonsful of yeast, and make the same way.

Mrs. R. H. Spratlin.

LIGHT BREAD AND ROLLS.

7 cups flour.
1 Fleishman's yeast cake.
2 tablespoons sugar.
1 teaspoon salt.
4 tablespoons lard, (rounding.)
1 pint luke warm water.

Method: Put water, sugar and yeast cake in bowl, add to this one half the flour and lard after it has been melted and just luke warm. Let stand twenty minutes or until bubbles come over the top. Add salt and rest of flour. Work well. Put in greased bowl and let rise 'till twice its size or about 2 1-2 hours. Make into rolls and let rise 1 1-2 hours and bake. Mrs. I. W. Jones.

ICE-BOX ROLLS.

Dissolve one cake yeast and one tablespoonful sugar in one cup warm water for one-half hour. To one and one-half cups mashed white potato add one cup, (scant,) sugar and 2 beaten eggs. To this add one cup scalded milk and two cups sifted flour. Beat until smooth. Pour in dissolved yeast. Mix well, cover, set to rise one hour. Sift six cups flour, add salt and cut in kitchen spoon full of lard. When sponge is ready, work it into the flour well. Put dough on table or board and beat with rolling pin until dough is very light. Put in greased bowl to rise about two hours. Put in ice-box and use when needed. These rolls can be made out and set to rise and then put in ice-box until ready to bake. This dough will keep several days and makes delicious rolls. Mrs. S. H. Bennett.

IRISH POTATO YEAST

2 large potatoes.
1-2 cup sugar.
3-4 cup flour.
1 yeast cake.

Put potatoes on in boiling water and when done mash fine, add sugar, then flour and enough of the hot water that potatoes were cooked in to make about like waffle batter.

When nearly cold add yeast cake which has been dissolved in warm water. Set away in warm place to rise.

Mrs. T. A. Burke.

LIGHT ROLLS

1 quart flour.

1 Fleishman's yeast cake dissolved in 1 1-2 cups of tepid water.

Add 1 tablespoon of sugar, a little salt and 1 tablespoon of lard to flour. Pour in yeast water and knead well until smooth. Let it rise in warm place. When it rises, which takes about three hours, knead slightly, roll out and cut as desired. Put in pans and let rise. Bake quickly.

Mrs. G. F. Strother.

DINNER ROLLS

3 cups flour.
1-2 cup tepid milk.
1-2 cup water.
1-2 yeast cake dissolved (or 2 if cold weather.)
2 tablespoons sugar.
3 tablespoons snowdrift.
Start at 11 o'clock for 1 o'clock lunch.
You can double this receipt.

Dissolve yeast cake in tepid milk and water—dissolve sugar in same. Work snowdrift into flour (add salt first) and pour in liquid slowly. If too stiff add little warm water. Cut with large round cutter, grease with melted butter slightly and fold over. Put in pan and when they rise well, bake in moderate oven.

Mrs. Harry Smith.

TEA BISCUIT OR QUICK ROLLS

1 cake Flieschmann's yeast.
1-2 cup sweet milk scalded and cooled.
1-2 cup lukewarm water.
1 tablespoonful sugar.
3 1-2 cups sifted flour.
1 teaspoonful salt.
2 tablespoonfuls lard or butter, melted.

Dissolve the yeast and sugar in lukewarm liquid. Add lard or butter and half the flour. Beat until smooth. Add salt and then the rest of the flour or enough to make a moderately firm dough. Knead thoroughly. Roll out and cut with biscuit cutter. Place in well greased shallow pans, slight distance apart, cover and let rise about 2 hours.

For rolls after rolling out the dough rather thin, grease slightly with pastry brush dipped in melted lard, cut as for biscuit and fold over into shape of rolls, let rise 2 hours and bake. Mrs. Bessie Walton.

POTATO ROLLS

Boil 2 large Irish potatoes until perfectly done. Mash fine with 2 yeast cakes, set away to rise. When it has risen, work it into a quart of flour with lard the size of an egg and 2 teaspoons of sugar and 2 eggs. Set away to rise. When risen, lay on board and cut out, but do not work dough.

Mrs. R. A. Oslin.

NUT AND RAISIN LOAF

Sift 3 cups flour.
3 heaping teaspoons baking powder.
1 cup sugar.
1 teaspoon salt.
Mix into this 1 heaping cup nuts.
1 heaping cup raisins.

Beat egg into a cup sweet milk and work into flour mixture. Then add sweet milk enough to form soft dough, too soft to handle. Put in greased pan, moisten or grease top, cover with greased paper, set aside 20 minutes. Bake 45 to 60 minutes in slow oven.

Annie Fortson Eccles,
Daytona Beach, Fla.

SALLY LUNN

1 cup sugar.
1 tablespoon of butter.
Yolks 2 eggs, beat light.
1 pint sifted flour with 1 teaspoon of baking powder.
1-2 cup sweet milk.
When this is rubbed very light add the beaten whites of the eggs. Bake in slow oven. Emma Irvin Orr.

NUT BREAD, No. 1

4 cups of sifted flour.
1 cup sweet milk.
1 cup ground nuts, (any kind.)
1-2 cup sugar.
1 egg.
1 teaspoon of salt.
4 teaspoons baking powder.
It is a stiff batter. Put into a greased pan and let stand 20 minutes. Then bake. Mrs. F. H. Colley.

NUT BREAD, No. 2

1 kitchen spoon(heaped) lard.
1 cup sugar.
1 egg.
2 heaping teaspoons baking powder.
1 teaspoon salt.
1 cup sweet milk.
1 cup water.
4 cups flour.
1 cup nuts.
1 cup raisins.
Make as you would any bread, put in greased pan, let stand 20 minutes and bake slowly.
Mrs. B. W. Fortson, Jr.

CORN STICKS

1 cup milk.
1 cup meal.
1-4 cup flour.
1-4 teaspoon soda.
1-2 teaspoon baking powder.
1 teaspoon sugar.
1 egg.
Bake in hot oven. Mrs. J. B. Logan.

WHOLE WHEAT PECAN NUT BREAD

2 cups of buttermilk.
1-2 cup of molasses.
1-4 cup of sugar.
3 1-2 cups flour.
1 1-2 cups of chopped nuts.
1 teaspoon of salt.
2 scant teaspoons of soda—dissolved in the milk.
1-2 cup of lard.

Mix dry ingredients together then add nuts then mix milk and molasses, pour into flour and mix well. Bake in a moderate oven.

Mrs. Ida Dillard.

BROWN BREAD

2 cups meal.
2 cups graham flour.
1 cup raisins.
1 cup nuts.
1 cup syrup.
2 cups sour milk.
2 teaspoons soda.
2 teaspoons salt.
2 tablespoons melted lard.

Steam 3 to 3 1-2 hours in one pound baking powder cans.

Mrs. P. R. Sims.

GRAHAM BISCUITS

2 cups graham flour.
1 cup white flour.
1 teaspoon salt.
1-2 teaspoon soda.
2 teaspoons baking powder.
3 heaping dessert spoons sugar.
1 heaping tablespoon lard.

Sift dry ingredients, rub in lard. Add enough sour milk to work well. Roll out and cut into shape, bake in hot oven.

May Sims Latimer.

SPOON BREAD, No. 1.

2 tea cups hot hominy mix with 1 large tablespoon of butter or lard, 4 eggs, 1 pint sweet milk, 1-2 pint corn meal. Bake.

Mrs. Carlton Wright.

SPOON BREAD, No. 2.

1 cup corn meal.
1 cup sweet milk.
1 cup butter milk.
1-2 tespoon soda.
1 teaspoon salt.
1 egg.

Put 1 tablespoon lard in pan and have hot then pour in mixture. Serve in pan with spoon.

Ionia Latimer.

FLORENCE TRUMBULL'S CORN MUFFINS

Mix and sift 3-4 cups of corn meal, 1 and 1-4 cups of flour, 1-2 teaspoon of salt and 5 teaspoons of baking powder. Add 1-4 cups of molasses one cup of milk and one egg, well beaten, 1 tablespoon of melted butter. Beat well and bake in shallow pan or muffin rings.

Tried and found very good.

Mrs. Frank H. Colley.

BEATEN BISCUITS

1 quart flour, 6 ounces lard, 1 teaspoon salt, 1-4 teaspoon soda. Mix lard and flour well. Dissolve soda and salt in tea cup of mixed water and milk. Use only enough of this to make firm thick dough. Work until smooth. Run through kneader 50 times.

Mrs. R. H. Wooten.

CINNAMON TOAST, No. 1.

1-4 cup butter.
6 tablespoons powdered sugar.
1 tablespoon cinnamon.

Mix sugar and cinnamon, crushing all lumps carefully. Add butter, creamed to smoothness and stir until thoroughly mixed. Toast bread on one side and spread the untoasted side with the mixture, place back in oven for several minutes, or until the spread side is nicely browned.

Mrs. Reesie Walton.

CINNAMON TOAST

Slightly stale bread.
Butter.
1 teaspoon ground cinnamon.
1 cup sugar.

Mix together the cinnamon and sugar and transfer to shaker. Cut the bread 1-4 inch thick, trim off crust, and toast quickly so that it will be soft in the middle. Butter generously, shake cinnamon mixture over, put together in pairs and cut in triangles. Place in hot oven for minute or two and serve while hot.

Mrs. Hembrick.

GRIDDLE CAKES

2 cups flour.
4 teaspoons baking powder.
1-2 teaspoon salt.
2 tablespoons sugar.
1 1-2 cups milk.
1 egg.
2 tablespoons melted butter.
Mix and sift dry ingredients.
Beat egg, and milk and stir slowly into first mixture.
Stir in the melted butter.
Drop by spoonful on medium hot griddle.
If possible don't mix cakes until ready to use.

Mrs. H. W. Paschal.

CORN MEAL BATTER CAKES

2 teacups good coarse corn meal.
1-2 tea cup flour.
2 cups thick butter milk.
1 lump lard the size of an egg.
1 level teaspoon of soda.
1 egg.
Little salt.
Pinch of sugar.

Mix salt, sugar, lard, and meal, and flour, add butter milk and beat hard. Drop in egg and beat slightly. Add soda in little water. Stir enough to mix and cook immediately. Test and if too thick thin with water. Batter should be thin. Turn the cakes only once.

Mrs. J. M. Pitner.

FRENCH TOAST WITH ORANGE SAUCE

2 eggs.
1 teaspoon sugar.
1-2 teaspoon salt.
3-4 cup sweet milk.

Beat these together well. Dip slices of bread into this and brown on a well greased griddle until both sides of toast are a golden brown. Pour orange sauce on toast and serve hot.

ORANGE SAUCE

Juice and grated rind 2 oranges.
6 teaspoonfuls butter.
Salt and sugar to taste (not too sweet.)
Add 1 teaspoon flour to sugar before mixing.
Boil down until a thick syrup. Serve hot.

This syrup may be kept for several days, but is best heated before serving. Mrs. Chas. Hardy.

BUCKWHEAT CAKES AS MADE BY AN OLD-FASHIONED COOK

1 pint buckwheat flour.

1 whole Magic yeast cake dissolved in 1-2 teacupful lukewarm water. Mix and add sufficient warm water to make stiff batter. Set in warm place over night.

Next morning add the following:
1 egg thoroughly beaten.
1 level teaspoon soda.
1 level teaspoon baking powder.
1-2 teaspoon salt.
2 level tablespoons sugar.

Add about 2 tablespoonsful of buttermilk, more or less, to make a batter of the consistency of waffle batter.

If batter is sour add a little more soda. Save about 2 tablespoonfuls of batter in bowl in which it is mixed and use instead of fresh yeast for three days. Then begin over again with fresh yeast. However if the weather is extermely cold add 1-2 Magic yeast cake to the hot batter.

In late winter and early spring the batter is mixed, allow to rise and then put into the refrigerator until next morning. In this way we have buckwheat cakes much longer than the ordinary season. Mrs. I. T. Irvin, Jr.

SOUR MILK WAFFLES.

1 cup buttermilk.
1-2 cup sweet milk.
1 egg *or two.*
1 1-2 or 2 cups flour.
1-2 teaspoon soda.
2 1-4 or 3 teaspoons baking powder.
1 teaspoon salt.
2 tablespoons snowdrift, *or more if electric irons are used.*

BAKING POWDER WAFFLES

1 1-2 cups sweet milk.
1 egg. *or two*
2 cups flour.
3. teaspoons baking powder.
1 1-4 teaspoon salt.
2 teaspoons sugar.
2 1-4 tablespoons Snowdrift, *or more if electric irons are used.*

WAFFLE RECEIPT.

2 cups of flour.
2 cups milk.
2 eggs (beaten separately.)
1 teaspoon of salt.
3 teaspoons baking powder.
4 tablespoons of 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 stifly beaten.

Mrs. George Ward.

RICE WAFFLES

1 1-2 cups of boiled rice.
2 cups flour.

Mix with milk. Have batter a little thicker than pancake batter. Add salt and small lump of butter.

2 eggs (beaten separately).

If sweet milk is used add 1-2 teaspoon of baking powder. If fresh buttermilk is used, add 1-2 teaspoon soda.

Mrs. R. A. Oslin.

CHOCOLATE WAFFLES

2 cups sifted flour.
1 teaspoon salt.
4 teaspoons baking powder.
1-2 cup cocoa.
1-2 cup sugar.

Beat two egg yolks slightly. Add one and 1-2 cups milk. Mix well and stir into dry ingredients. Add one half cup Wesson oil or melted butter. Beat whites of two eggs stiff and fold into mixture. Bake in waffle irons a little less hot than usual to avoid browning too much. Serve immediately with sweetened whipped cream.

Mrs. O. M. Bounds.

TIMBALES

1 egg, 1 tablespoon cooking oil, 1-2 teaspoon of salt, 1 cup of sweet milk, 1 cup of flour (more or less) beat eggs and salt slightly, add milk and flour. Cook in very hot fat. Place irons in fat until boiling hot, then bake.

Mrs. K. A. Wilheit.

BACON MUFFINS

1 cup white flour.
1 cup graham.
2 tablespoons bacon fat.
1 egg.
1-2 tablespoon sugar.
1 tablespoon salt.
1 cup milk.
3 strips bacon.
1-2 teaspoon baking powder.

Mix flour sugar and salt, add well beaten eggs then liquid and fat and cooked bacon. Sift in B. P. last. Pour in greased muffins pans and bake in moderate oven.

Maude Green.

VEGETABLES

ASPARAGUS AU GRATIN

Make a rich cream sauce using some asparagus water with milk. Put a layer of asparagus, grated cheese and sauce until baking dish is filled, using sauce and cheese on top. Run in stove and brown golden brown and serve while hot. Mrs. R. R. Johnson.

ASPARAGUS PUDDING

Fresh or canned asparagus.
1 can or 1 bunch cut into 1 inch lengths.
4 eggs well beaten.
Pepper, salt and 2 tablespoons melted butter.
1 tablespoon minced ham.
2 tablespoons flour.
1-2 cup chopped pecan nuts.
1-2 pint rich milk.

Mix flour and milk, adding small amount of milk at a time to keep from lumping. Mix all together and pour over asparagus, cover well and steam or cook over hot water until well set. Unmold, or cook in baking dish, and serve from same.

SPINACH

Cook in boiling salt water and when tender strain through collander. Run through meat grinder. Put in boiler with a little fresh butter, a little flour and chopped onion. Before serving add 1-2 cup cream.

Mrs. E. B. Cade.

PEAS

1 pint shelled peas. Put 1 tablespoon fresh butter in pan with 1 to 2 tablespoons chopped parsley. Stir well and add peas. Add to this 2 to 3 tablespoons bouillon. Add more bouillon as liquid is needed. 1-4 hour before serving add 1-2 cup of cream. Let simmer but don't cook after adding cream.

Mrs. E. B. Cade.

EGG PLANT SOUFFLE

Peel 1 medium sized egg plant, cut in small pieces and cook until tender. Mash very fine. Melt 2 tablespoonfuls of butter in a saucepan. Add 2 tablespoonfuls of flour and when smooth and blended add 1 cup milk, stirring constantly. When thickened and smooth add the masned egg plant.

1-2 cup of grated cheese.
3-4 cup soft bread crumbs.
2 teaspoonfuls finely grated onion.
1 tablespoonful tomato catsup.
1 teaspoonful salt.
2 egg yolks beaten until light.
Last fold in 2 egg whites beaten until stiff.

Turn into a greased baking dish, set in pan of hot water and bake in a moderate oven—about 45 minutes. Serve immediately. Serves six. Emma Irvin Orr.

STUFFED CABBAGE, No. 1.

One large cabbage. Hollow out the heart until a large space is made. Put the outside on ice and cook the part taken out in clear salt water. Just as ready to serve, drain off water and cut cabbage fine. Make a very thick, highly seasoned cream sauce and just when ready to serve, mix cabbage, and cream sauce well and fill the cavity and put lumps of butter then bread crumbs, then more butter. Place in the oven for a few minutes and let brown slightly.

Mrs. Elizabeth Barksdale Johnson.

STUFFED CABBAGE, No. 2.

1 medium sized cabbage.
1 pound beef.
1 slice bacon or salt pork.
1 medium sized onion.
1-2 cup bread crumbs.
1-2 cup milk.
1 egg.
1 green pepper.

Remove outside leaves of cabbage, cut out stalk end, leaving a hollow shell. Chop beef with bacon and onions. Add crumbs soaked in milk, beaten eggs, salt and pepper. Shape mixture in two balls or cakes, arrange in cabbage. tie in cheese-cloth, then steam or boil until tender. Serve with tomato sauce. Mrs. Hemrick.

HOT STUFFED TOMATOES

12 firm tomatoes.
1 3-4 cups green peas (cooked).
1 tablespoon of salt.
Dash of paprika.
1 cup of bread crumbs.
3 tablespoons melted butter.
1 egg.

Cut a small hole in stem side of tomato and take out pulp. Then mix all the above and cook five minutes. Then put in tomato shells. Bake in hot oven.

Mrs. Frank H. Colley.

RICE AND PIMENTOS

Wash one cup of rice and boil till tender. Remove from stove, drain, and add one small can of pimentos, cut fine. half cup grated cheese (pimentos and cheese can be put through meat chopper together), 1 1-2 cups sweet milk. 2 eggs well beaten, salt to taste. Mix and bake 25 minutes. Serve in baking dish. Mrs. T. A. Burke.

CORN SOUFFLE

1 quart can corn.
1 box snowflake crackers.
1 bell pepper.
1 tablespoon butter.
1 pint sweet milk or more.
2 eggs beaten.
Salt and pepper to taste.

Add all together. Put in baking dish and cook until it thickens and browns.

Woman's Club.

CELERY AND CARROTS WITH PARSLEY SAUCE

1 bunch celery.
5 medium carrots, diced.
1 1-2 cups cream sauce.
2 tablespoons minced parsley.

Use all but tender hearts of celery. Cook with the carrots until tender. Combine with cream sauce which has been mixed with parsley; cover with bread crumbs and butter; bake in oven five minutes.

BROILED TOMATOES

Choose tomatoes that are not quite ripe. Cut in thick slices, sprinkle with salt and pepper, then dip in flour. They may be broiled or fried quickly in hot fat. To be served with steak.

Mrs. Mabel Fluker.

CREOLE DISH

1 green pepper.
1 small onion.
A little celery.
Cut and brown in 3-4 stick butter.
1 can tomatoes.
4 hard cooked eggs.
Salt and pepper.
1 can peas.
A little Worchester Sauce.

Mix all ingredients. Put a layer of this mixture and layer of cracker crumbs.

Maude Green.

SWEET POTATO BALLS

Boil and mash potatoes put in raisins (nuts may be added) form into balls roll in cocoanut, put a pecan half on top, put in a pan run in the oven to brown.

Mary Myers,
Macon, Ga.

CARROT SOUFFLE

1-4 cup butter.
1-4 cup flour.
1-3 cup cream.
1-3 cup water in which carrots were cooked.
2 cups cooked mashed carrots(mash through strainer) .
4 eggs.

Melt butter, add flour and gradually pour on the water and cream. Cook till creamy and add carrots and egg yolks. and fold in egg whites (beaten stiff). add seasoning. Salt and pepper, pour into buttered baking dish, cook slowly until set.

Mrs Blanton For.tson,
Athens, Ga.

SWEET POTATO SURPRISE

2 cups riced sweet potatoes.
1 egg beaten.
Dash of pepper.
8 marshwallows.
1-2 teaspoon salt.
1-2 cup crushed corn flakes.

Boil and peel potatoes and mash. When partly cool add egg, salt and pepper. If too dry add a little milk. Flour hands if necessary—form in 8 balls with marshwallow hidden inside, roll in corn flakes. Fry until brown in very hot grease.

Mrs. R. R. Johnson.

SWEET POTATO SOUFFLE

To 1 quart mashed potatoes add lump of butter, one cup sugar, two eggs, pinch of salt, 1-2 cup sweet milk, 1 teaspoon each cinnamon, cloves and all spice. Mix well, put in dish, bake until done, just before serving put marshamallows over top and brown.

Mrs. C. H. Williamson.

POTATO PUFF

Boil three large Irish potatoes until soft, drain water from them and mash. Add one cupful of milk, one tablespoon of butter, one tablespoon of corn flour, one tablespoonful of baking powder, yolks of two eggs beaten in the potato until light. Add the beaten whites last. Put in the oven in a greased dish until browned on top.

ESCALLOPED APPLES

6 small tart apples.
4 slices of bread.
4 tablespoons sugar.
2 tablespoons butter.

Pare and cut apples into quarters, cut the bread into small pieces and dry in the oven. Put a layer of bread, then a layer of apples, a dusting of sugar and another layer of bread, and so continue until the ingredients are used, having the last layer of bread and butter and bake in a hot oven. Serve with hard sauce.

Mrs. C. C. Granade.

VIRGINIA FRIED APPLES

6 thin slices of bacon.
6 large apples.
3-4 cup of molasses.

Fry bacon and remove to hot platter, slice apples and fry in fat twenty minutes, turning frequently. Add molasses and cook ten minutes longer until apples are a pretty brown and tender. Serve on platter garnished with bacon.

Marie F. Fortson.

BAKED APPLE STUFFED WITH JELLY

6 Apples.
1-2 cup sugar.
1-2 cup creamed cheese.
1-2 cup raisins.

Core apples and bake until soft. Boil raisins in 1-2 cup of water until soft, add the sugar and simmer down. When luke warm add the cheese. Stuff the apples with the mixture—pears may be stuffed in the same way.

Mrs. G. W. Ledbetter.

CHEESE DISHES

CHEESE BISCUITS

1 cup flour.
2 1-2 teaspoons baking powder.
1-2 teaspoon salt.
1 teaspoon lard.
3-8 cup sweet milk.
1-2 cup grated cheese.

Sift dry ingredients, add cheese, cut in lard, add milk. Roll dough 1-2 inch thick, cut and bake in a real hot oven. (Makes 12 biscuits.) Mrs. Charles Hardy, Jr.

CHEESE PUFFS.

2 eggs.
1 teaspoon baking powder.
1 scant cup flour.
1 1-4 cup grated cheese.
3-4 cup sweet milk.

Pinch of salt and cayenne pepper. Beat eggs, add milk then flour and baking powder, salt and pepper, then cheese. Beat well and drop spoonful of this in hot fat and fry to a golden brown. Emmie Ficklin.

CHEESE RINGS, No. 1.

1 cup grated cheese.
1 cup butter.
1 1-2 cups flour.
Salt and red pepper to taste.

Mix all ingredients, roll, cut and bake in hot oven.

Mrs. Statham Qlinn.

CHEESE RINGS, No. 2.

Four coffee cups of grated cheese, no lumps; one cup of flour sifted with 1-2 teaspoon salt, 1-4 teaspoon baking powder, 1-8 teaspoon of cayenne pepper; 1-2 cup lard or snowdrift. Mix flour and lard thoroughly as for pie crust, then put in cheese and mix with sufficient ice water to make a stiff dough. Knead for a few minutes until cheese and flour blend thoroughly. Keep as cool as possible, using fork or spoon for mixing. Cut out and bake in a hot oven. This makes 80 rings, more if small cutter is used.

Mrs. R. H. Pharr.

CHEESE SOUFLE, No. 1.

3 tablespoons of butter.
3 level tablespoons of flour.
1 cup milk.
1 cup cheese.
3 eggs salt and pepper to taste.

Place butter in saucepan on stove to melt, add flour, rubbing until smooth, into that pour milk and then cheese stirring all until smooth, add salt and red pepper to taste. Take off stove set aside to cool. Then add yolks of 3 eggs well beaten, then last of all, fold in well beaten whites. Put in oven to bake.

Reba Irvin Gabbett.

CHEESE SOUFFLE, No. 2.

Cheese, half a pound.
Eggs, four.
Milk,one cupful.
Butter, two tablespoons.
Flour, two tablespoons.
Mustard, salt and cayenne; 1 salt spoon.

Make the white sauce with milk, butter, flour, mustard, salt and cayenne. Add the beaten yolks of the eggs, then the cheese, cut into fine pieces. Beat whites of eggs to a froth and add. Cook in double boiler ten or fifteen minutes.

Mrs. George Poche.

CHEESE SOUFFLE, No. 3.

1 cup bread crumbs.
1-2 cup sweet milk.
4 tablespoons grated cheese.
2 eggs beaten separately.
1-2 tablespoon butter.
1-2 teaspoon salt.

Scald milk and pour over crumbs. Add butter, salt and cheese, little pepper and 1-2 spoonful soda. Bake in oven until brown.

Lucy R. D. Ficklen.

ENTREES

CREAMED MACARONI

One cup grated cheese, one tablespoon butter, one tablespoon flour, one cup sweet milk, dash cayenne pepper, salt to taste. Boil all until thick. Have ready one cup boiled Macaroni and five hard boiled eggs sliced lengthwise. Pour thick mixture over Macaroni and eggs and serve.

Mrs. D. H. Perryman.

BRAINS WITH VINEGAR

Wash well one set of beef brains. Boil until tender in enough hot water to barely cover. When tender add two tablespoonful vinegar, two tablespoons butter, salt and pepper to taste. Let stand a few minutes to serve.

Mrs. R. L. Foreman.

BRAINS WITH EGGS

Cook one set of beef or hog brains until tender, in hot water. Cook out nearly all the water, add two tablespoons butter, five well beaten eggs and salt and pepper to taste. Stir constantly as in scrambled eggs until the eggs are cooked.

Mrs. Gray Harwell.

OMELET

2 soda crackers.
1-2 cup sweet milk.
2 eggs.
1-2 teaspoon baking powder.
Pinch of salt.

Method: Soak crackers in milk one hour. Beat eggs separately and well, add to crackers and milk with salt and baking powder. Put mixture in hot greased frying pan. When puffed up and brown fold over and let stand one minute. Serve on hot platter.

A little chopped parsley may be added to the above ingredients if desired.

Mrs. R. A. Oslin.

OMELET

4 eggs beaten separately, 2 tablespoons of water, salt to taste, pinch of baking powder. Beat yolks light, add water (the pinch of baking powder added to the yolks will keep omelet from falling.) Fold this into the well beaten whites. Melt 1 tablespoon of butter in a sauce pan. Put on top of stove until it browns underneath, then run into oven and cook until eggs are set. This omelet may be served in a number of ways. Grated cheese or minced bacon can be sprinkled between when folded for platter.

Mrs. Reba Irvin Gabbett.

SANDWICHES AND FILLINGS

FILLINGS

Cut hard boiled eggs into slices, lay slices on crisp lettuce leaves and spread bread with mayonnaise.

Spread chicken salad between bread buttered with mayonnaise.

Mix chopped olives with mayonnaise.

Mix grated cheese with chopped olives and mayonnaise.

Mix grated cheese with mayonnaise and place several seedless raisins in between slices.

Equal parts nuts and cheese.

Thinly sliced cucumbers with French dressing.

Cheese and pimentos mayonnaise.

Cold boiled eggs and ham.

Walnuts, raisins and cream.

Peanut butter and mayonnaise.

Chopped fig preserves or dried figs and nuts with mayonnaise.

Blackberry jam and nuts.

Crisp nuts and mayonnaise.

Sliced tomatoes and Mayonnaise.

Pineapple (grated) and mayonnaise.

Whip 1 pint of cream and sweeten. Add to this chopped nuts and dates. Making a stiff filling. Spread a thick layer on thinly sliced bread.

CHEESE AND PIMENTO SANDWICH FILLING

1 cup sweet milk.
1 tablespoon flour.
1 teaspoon salt.
1-2 pound cream cheese.
1 can pimentos.
Dash of cayenne pepper.

Cook milk, flour, salt, pepper and cheese over hot water until quite thick. Add pimentos, which have been mashed, or cut into very small pieces. When cold, spread between slices of bread. Mrs. J. E. Cline.

FRUIT AND NUT SANDWICH FILLING

1 pound raisins.
2 oranges, juice.
1 pound dates.
2 lemons, juice.
1-2 pound English walnuts or any other nuts.

Grind and mix with the fruit juices. Put in Mason jar, will keep indefinitely in winter and for one week in summer. Mrs. G. W. Ledbetter.

DATE SANDWICHES

Spread graham crackers with butter. Remove stones from dates and open out dates flat. Place between graham crackers. Burke Nicholson Norman.

CREAM CHEESE AND PINEAPPLE SANDWICHES

1-2 cupful cream cheese.
1-2 cupful chopped pecan meats.
Butter.
1-2 cupful crushed pineapple.
Brown bread.

Work the cream cheese with fork until it is soft. Then add the chopped nut meats and shredded pineapple. Mix thoroughly. Meanwhile cut thin slices of brown bread, butter half the slices. Spread the remaining slices with the cream cheese mixture and form sandwiches.

RAISIN SANDWICHES

1 cupful raisins.
1 lemon.
3-4 cupful water.
1-2 cupful sugar.
1 tablespoon cornstarch.
1-4 cupful water.

Grate the rind of lemon. Put 3-4 cupful water, grated rind and juice of lemon and 1-2 cupful sugar into saucepan. Boil 6 minutes. Dissolve cornstarch in 1-4 cupful water and stir into boiling mixture, boil 4 minutes, stirring constantly. Add ground raisins and boil for 1 minute. Spread slices of bread with creamed butter, spread slices of bread with cooked raisin filling. Fit a buttered slice to a raisin slice.

SALADS

FROZEN SALAD, No. 1.

One large can of pineapple.
One pint can of pears.
One pint can of peaches.
Two small bottles maraschino cherries.
Two dozen marshmallows.
One cup whipped cream, slightly sweetened.
One-third cup mayonnaise.

Chop marshmallows into fourths and cut fruit into small pieces. Mix all together and freeze.

Pack in ice and salt, or in freezing unit of refrigerator.

Mildred I. Hill.

FROZEN SALAD, No. 2.

One large can of white cherries seeded and pulled in half. 1 large can of sliced pineapple. Cut this up, 1-2 lb. of shelled nuts. Drain very dry then mix with enough very highly seasoned mayonnaise to make very soft. Pack in freezer with ice and salt as a mousse. Serve on lettuce.

Mrs. T. A. Burke.

FROZEN FRUIT SALAD, No. 3.

3 large cans sliced pineapple.
2 large cans pears.
4 thorougly ripe bananas.
2 cups sugar.
3 envelopes Knox gelatine.
2 1-2 cups water.
2 cups mayonnaise.
1 pint cream whipped.

Cut fruit into small pieces, add sugar and juices from fruit. Soak gelatine in cold water, dissolve by placing over hot water, add to fruit. Just before freeezing add mayonnaise and whipped cream. Freeze as usual.

Mrs. Norman Jackson.

FROZEN SALAD

(Made in electric refrigerator.)

3 tablespoons flour.

3 tablespoons sugar.

3 tablespoons mayonnaise.

Juice of 1 lemon.

1 quart can fruit salad.

1 cup whipped cream.

Drain juice from can of salad, put on stove and bring to boil. Pour slowly over flour and sugar. Mix and put back and cook till thick. Cool. Add lemon juice to fruit, also 3 tablespoons of mayonnaise, 1 cup whipped cream. Then add the cooked sauce. Pour into refrigerator pan, (or churn) and freeze. Elizabeth Barksdale Johnson.

FRUIT ASPIC

Make lemon jelly as directed (Knox Gelatine on box, using pineapple juice instead of cold water. Place in cool place to set. Prepare fruit as follows: Pulp of two grapefruits broken fine, pulp of four oranges, three cups of celery, chopped, one large size can of sliced pineapple, cut in thin strips. When gelatine begins to congeal stir in fruits, pour into moulds and set on ice. Turn out on lettuce leaf and serve with stiff mayonnaise. Also nice served on asparagus tips. Mrs. Gray Harwell.

CHEESE MOUSSE

1-2 pound cheese.

1 bottle olives.

1 can pimentoes.

1-2 cup mayonaise.

1 envelope gelatine.

1 cup cream.

Juice 1 lemon.

Few grains cayenne pepper.

Grate cheese and add gelatine that has been dissolved in 1-2 cup boiling water; beat with egg beater until thoroughly mixed; add olives, pimentoes, mayonnaise, lemon juice and pepper. Then fold in stiffly beaten cream and keep in ice box half hour before serving. Serve with mayonnaise. Mrs. Ensey Boline.

PINEAPPLE AND MARSHMALLOW

1 large size can of pineapple, 1 lb. of Marshmallows, 1 pint of whipped cream, 1 lb. of almonds. Mix whipped cream with 2 cups of cooked dressing, 1 small bottle of cherries. Chop marshmallows into four pieces, chip pineapple, and mix with marshmallows and nuts about an hour before serving. Whip cream and mix with cooked dressing. Mix this and marshamllows. etc., just before serving, add cherries and place on top. Serve on lettuce leaf.

Mrs. M. M. Green.

FROZEN CHEESSE AND PINEAPPLE SALAD

Cream 1-2 cup cheese, add 1-4 cup salad dressing, 1-2 pound marshmallows cut fine, and 1 small can crushed pineapple. Beat 1-2 pint cream until stiff and fold into mixture. Freeze and with salad dressing.

CHEESE SALAD, No. 1.

1-2 pint cream.
1 tablespoon lemon juice or vinegar.
Cayenne pepper.
1 tablespoon gelatin.
1 cup grated cheese.
1-2 cup chopped celery.
1 green pepper or 1 pimento.
2 tablespoons cold water.

Whip the cream, add slowly all other ingredients. Soak gelatin in cold water and then melt over hot water. Add other ingredients.

Maude Green.

CHEESE SALAD, No. 2.

3-4 pounds grated cheese.
1 cup hot milk.
3-4 cup mayonnaise.
1 package gelatine.
3 large Dill pickles.
1 can pinmetoes.
Salt and red pepper to taste.

Soak gelatine in milk, dissolve in hot milk, add cheese, chopped pickle and chopped pimentoes. When cool add mayonnaise, mix well, but not beat. Put on ice to harden.

May Sims Latimer.

CREAM FRUIT SALAD

One envelope of Knox Gelatine, two spoonfuls cold water, one tablespoonful of butter, yolks of two eggs, three tablespoons sugar, one-third teaspoonful paprika, one teaspoonful of salt, a few grains of cayenne pepper, 2-3 of cup of milk, 1-3 cup vinegar, 2 tablespoonsful pineapple juice, 1 cup prepared fruit, 1 cup of heavy cream lettuce. Soak gelatine in cold water for five minutes. Melt butter, and add yolks of eggs, well beaten, sugar, salt, paprika and cayenne. Remove from fire and add gradually, milk, vinegar and pineapple juice. Cook in double boiler, stirring constantly until mixture thickens, and add soaked gelatine. Remove from fire and beat two minutes, cool, stirring occasionally and when beginning to set add prepared fruit, using maraschino cherries, cut in small pieces and strained, orange pulp, canned sliced pineapple cut in small pieces, and cream beaten until stiff, being careful that fruit does not settle to bottom. Pack in mould that has been dipped in cold water and let stand a few hours until firm. When set, remove on a bed of crisp lettuce leaves and cut in slices. Serve with or without mayonnaise dressing. Mrs. Gray Harwell.

CHEESE LOAF

4 cups grated American cheese.
1 cup pecans chopped fine.
1-2 cup thick cream.
1 cup mayonnaise.
Red pepper to taste.

Mold with hands in any shape desired and set on ice. When ready to serve, pour over it cherry or strawberry preserves. Reba I. Gabbett.

CHEESE AND NUT SALAD

1 cup cheese.
1 tablespoon melted butter.
1-2 cup sweet cream.
1-2 cup chopped nuts.
1-4 cup chopped pimentoe.
1-4 cup chopped olives.

Grate the cheese, moisten with cream and melted butter, season with salt and cayenne, add chopped nuts, pimentoe and olives, serve on lettuce with mayonnaise dressing.
Mrs. Hembrick.

CHICKEN SALAD

The chicken should be especially boiled for salad, and careful seasoning while boiling. Put it into a kettle of boiling water, add a chopped onion, a tablespoonful of chopped carrot, two bay leaves, a teaspoonful of whole pepper corns, and a half teaspoonful of celery seed. Allow the chicken to boil rapidly five minutes, then put it on the back part of the stove where it will cook slowly until chicken is tender. This will make the dark meat as white as the white. Remove the chicken, and when cold, take the flesh in large pieces from the bones, rejecting fat and skin. Cut meat into dice, measure out into it enough celery to make 2-3 the quantity. Keep chciken and celery apart until serving time. Sprinkle with a tablespoon of lemon juice before standing away. Make a good stiff mayonnaise dressing, add cream or use plain as preferred. At serving time mix the celery and chicken together. To each quart, add a teaspoon of salt, a half teaspoon of pepper, and sufficient mayonnaise dressing to cover every piece. Mrs. E. B. Cac.

FRUIT JELLY

1 cup shreded grapefruit, 1 cup pineapple, 1 cup chopped celery, 1 cup of white cherries, 1 cup of nuts, (pecans), 1 envelope of Knox's gelatine, soaked in 1-2 cup cold water. Add 1-2 teaspoon salt, scant 1-2 cup of mild vinegar, 1-2 cup of sugar, juice of 1 lemon, 1 pint of boiling water. Let liquid begin to congeal before adding fruit. Put on ice and serve with mayonnaise. Mrs. W. Frank Lee.

CONGEALED VEGETABLE SALAD

2 tablespoons gelatine.
2 cups boiling water.
2 tablespoons lemon juice.
1 cup English peas.
1 cup shredded cabbage.
2 pimento peppers cut fine.
1-2 cup sugar.
1-2 cup cold water.
1-2 cup vinegar.
1 cup celery.
1 cup diced raw carrots.
Dash of red pepper.
Mix and congeal as any congealed salad.

Mrs. R. R. Johnson.

CONGEALED VEGETABLE SALAD

1 can small English peas.
2 pimentoes.
1 cup celery.
1 cup shredded cabbage.
1 teaspoon salt.
1 envelope Knox acidulated geletine.
1-2 cup cold water.
2 cups boiling water.
1-2 cup vinegar.
1-2 cup cold water.
1-2 cup sugar.

Soak geletine in cold water for 5 minutes, add boiling water, vinegar, sugar, salt and lemon juice to taste. When cool add vegetables. Rinse molds with cold water before putting salad in, as this helps it come from mold easily. Serve on lettuce with mayonnaise.

Mrs. Charles Hardy, Jr.

MARIAN SALAD

1 small can sliced pineapple.
1 small grapefruit and 1 orange.
1-2 cup almonds.
1-2 cup cherries or grapes.
1 envelope gelatine, (2 tablespoons).
1-2 cup boiling water for dissolving gelatine.
1-2 teaspoon salt.
1-2 pint cream.
1-2 pint mayonnaise.

Whip cream, add mayonnaise. Add this to aspic after it has almost congealed, adding grape fruit last. This will serve 12.

Reba I Gabbett.

COLD SLAW AND SHRIMP

2 cups shredded cabbage.

1 cup celery and green pepper and onion mixed. Stir into 1-2 cup of mayonnaise. 2 tablespoons of tomato catsup, salt, pepper and paprika to taste. Soak in ice water and clean one can of shrimp. Add a few drops of lemon juice after cleaned. Mix slaw and serve chilled shrimp on top.

Mrs. M. Hobart Miller.

BANANA ENSEMBLE SALAD

Fill small molds wih lemon jelly and grape fruit sections, let stand to mold. When molded, remove from molds on a ring of sliced bananas which had been arranged on crisp lettuce leaves, then put on mayonnaise and top with cherries. Can be served as dessert or salad.

Mrs. Linton Ray.

CUCUMBER ASPIC

6 cucumbers.
2 teaspoons salt.
3 level tablespoons gelatine.
Pepper and onion juice to taste.

Grate the cucumbers and run through strainer to get out the seed. Measure and add enough water to make 1 quart. Add geletine melted in some water. Season to taste. Mold and serve on lettuce with mayonnaise.

Mrs. R. R. Johnson.

ASHEVILLE SALAD

2 cans tomato soup.
1 package gelatine.
1 cup chopped celery, onion and green pepper.
1 cup mayonnaise.
2 squares Philadelphia cream cheese.
1 cup nuts.

Heat soup and dissolve cheese while hot, add gelatine. Let cool and when it begins to congeal add vegetables and last whip in mayonnaise. Serve on lettuce with sweet sandwich.

Mrs. B. A. Willingham.

TOMATO BISCUE, (Salad.)

1 can Campbell's soup.
1-2 pint heavy cream whipped.

Put a tiny bit of sugar in the tomatoes, salt and pepper to taste. Mix, pack and freeze as any musse.

Mrs.Edward Lyndon.
Westport, Conn.

PRESSED CHICKEN, No. 1.

2 hens perfectly done, 1 bunch of celery cut into small pieces and thoroughly cooked in a separate vessel. Cut chicken as for salad, mix cooked celery and season with pepper and salt. Then spread out on platter about an inch thick or you can use molds. Put one envelope of Knox's gelatine in a small bowl and add a teacup of cold water and let stand 15 minutes. Dissolve in juice from celery then add enough seasoned chicken stock to cover the chicken in dish. Take large spoon and press down gently in dish. Do not add too much stock to gelatine as you do not want it too soft. Be sure dish is large enough to cut 25 blocks. Serve blocks on lettuce with following dressings: Do not put sauce on chicken until ready to serve.

DRESSING

Beat yolks of 4 eggs, add to them 1-4 cup sugar; 1-2 tablespoon each of salt and mustard, a little cayenne pepper, and 1 teaspoon of flour. Mix well. Bring to a boil 1-2 pint of vinegar and 2 tablespoons of butter, then pour over mixture. Stir well. Return to the fire (not too hot). Stir until it thickens. Have it very thick and just before serving, beat in 1 cup of whipped cream.

Mrs. W. Frank Lee.

PRESSED CHICKEN, No. 2.

Boil one grown chicken until very tender, cut into small pieces. Mix with chicken, four hard boiled eggs one small bunch of celery, one can pimentos, all cut fine and pickle, if you like. Season with two cups of cooked dressing. After one-half box of gelatine has soaked in one cup cold water for five minutes, dissolve in two cups of boiling stock where chicken was boiled, then add it to above mixture and set on ice to congeal.

Mrs. S. H. Bennett.

TOMATO ASPIC, No. 1.

1 large can of tomatoes, 1 envelope of Knox gelatine, salt, pepper, onion juice, cloves and spice, chopped celery and olives. Add 1 to 2 cups of boiling water to tomatoes and juice, salt, pepper, onion juice and a few whole cloves and spice. Boil hard for a few minutes, remove from fire and strain, add melted gelatine. When cool and beginning to set, add chopped celery and olives. Serve with mayonnaise on lettuce.

Mrs. S. R. Dillard.

TOMATO ASPIC No. 2.

1 quart can tomatoes.
1 bunch celery.
1 small bottle of stuffed olives.
2 tablespoons vinegar.
1 tablespoon onion juice.
1-2 tablespoon salt.
1-2 teaspoon cayenne pepper.
1 box gelatine.
1-2 cup cold water.

Mix tomatoes, chopped celery, olives etc., then add gelatine that has been soaked in the cold water and melted over hot water. Maude Green.

CARROT AND CABBAGE SALAD

2 cups shredded white cabbage.
2 cups grated carrots.
1 cup celery cut fine.
1 small minced onion (or to suit taste.)
1-2 cup very thick mayonnaise.
1 tablespoon sugar.
2 tablespoonfuls lemon juice.
Salt and cayenne pepper.

Mix the cabbage ,carrots, celery, onion and seasoning, sprinkle the sugar and lemon juice over this. Just before serving mix the salad dressing. Serve very cold on lettuce. Garnish with quartered dressed eggs or slices of tomato.

Mrs. Ensey Boline.

POTATO SALAD

1 small onion, chopped.
2 1-2 teaspoons salt.
4 cupfuls diced boiled potatoes.
3 slices of crisp bacon, diced.
4 large sticks celery.
2 hard cooked eggs.
1 belle pepper cut into small pieces.

Mix well with mayonnaise and serve on crisp lettuce. Serves 8. Mrs. M. A. Bentley, Jr.

IRISH POTATO SALAD

Boil until tender eight large potatoes. When perfectly cold cut into small dice. One bunch of celery cut very fine, one onion cut very fine, 1-2 small can pimento's cut fine. Pour over this half the oil from pimentos. Red pepper and salt to taste. Moisten with boiled dressing, then mix generously with mayonnaise. Serve on lettuce or garnish with parsley or nasturtium blooms.

Mrs. Wm. H. Toombs.

SALPICON SALAD

Several cups of finely cut meat (lamb or beef or chicken) placed in the center of a flat salad dish. Around the meat, a circle of chopped onions. Then a circle of chopped tomatoes. And lastly a circle of chopped green peppers. Over all this, sprinkle a large tablespoon of salt; and pour a half cupful of olive oil and a half cupful of vinegar over the whole.

Brownie Brewer Irvin.

MARSHMALLOW SALAD

1 lb. marshamllows cut in quarters.
8 slices pineappel cut up.
1 lb. pecans or almonds blanched.

DRESSING

6 egg yolks.
1 teaspoon salt.
1 tablespoon butter.
2 tablespoons sugar.
5 tablespoons vinegar.

METHOD

Cook in double boiler until thick, beat 1 pint cream stiff, and whip dressing into cream. Let marshmallows, nuts and pineapple stand about 2 hours, then 1 hour before serving add the dressing. Mrs. James Armistead.

ASPARAGUS LOAF

1cup asparagus.
1 cup almonds (cut in pieces.)
1 cup of thick white sauce.
3 eggs broken into white sauce and stirred in white sauce after taken off fire. Season with salt and red pepper. Add asparagus and almonds. Put in baking dish and sprinkle with sweet paprika. Bake about 30 minutes.

Mrs. Frank Lee.

HAM LOAF, No. 1.

1 pound boiled ham.
1 envelope Knox gelatine.
3 hard boiled eggs.
3 pimentoes, (more if you like.)
1 small bunch of celery.
1 lemon.
Salt and pepper.

Method: Make gelatine and let cool. Grind ham, (removing all fat) eggs, and pimentoes usuing finest blade in grinder. Cut celery very fine, season highly, put in cool gelatine and let congeal. Mrs. I. W. Jones.

HAM LOAF, No. 2.

4 cups ground ham that has been boiled and cooled.
1 hard boiled egg.
1 small can pimentoes.
1 small green pepper.
1 or 2 stalks celery.
Juice of 1 onion.
Salt and red pepper to taste.
2 cold biscuits or bread.
2 envelopes Knox gelatin.
1 small size bottle Durkees dressing.
Juice of 1 lemon.
1 tablespoon vinegar.
1 bottle olives.

Method :Grind ham through meat chopper first, then grind pimentoes, peppers, bread, onion and egg. Cut celery into small pieces, then pour in dressing, lemon juice, vinegar, pepper and salt and mix well (with hands) and taste.

Should you like it highly seasoned, add more of anything you wish. It should be a little acid.

Soak gelatine 5 minutes in 2 cups cold water and then set on stove to dissolve. Cool then add the ham. Have a loaf pan or any mould you wish, greased well with butter, pour in the mixture and set in ice box to harden.

One half cup mayonnaise (boiled dressing) adds flavor but not to be used if you serve with plenty of mayonnaise or lettuce leaf. Slice with sharp knife and serve at once. This amount will serve about 15 plates with slice 1-2 inches thick if moulded in a loaf pan.

HAM LOAF, No. 3.

2 cups ground boiled ham.
1 cup finely chopped celery.
1 or 2 green sweet peppers, chopped.
2 pimentos, cut small.
2 hardboiled eggs, diced.
1-2 onion (small.)
1-2 cup snowfake crackers, crushed.
2 tabespoons lemon juice.

1 envelope, (1-2 box,) granulated gelatin disolved in a little cold water. Add a little hot water or melt over hot water. 1-3 cup mayonnaise.

Mix all ingredients except mayonnaise, and stir into gelatine, then add mayonnaise and stir in lightly. Mold and serve as meat or as a salad on lettuce with more mayonnaise. Mrs. A. W. Simpson.

HAM MOUSSE

1 cupful cooked ham, ground fine.
1 cupful ham stock.
1 small can pimento chopped fine.
1 tablespoonful granulated gelatin.
1-4 tablespoon salt.
Few grains paprika.
A small onion chopped fine.
A small bunch of celery chopped fine.
1-2 pint cream whipped.

Soften gelatin in a little of the ham stock. Mix all ingredients together. Fold in whipped cream, turn into a mold to stiffen. Serve on crisp lettuce, wtih a dash of mayonnaise. Serves six to eight. Chicken may be used if preferred. Mrs. G. W. Ledbetter.

ASPARAGUS MOUSSE

1 can asparagus, 1 pint of cream, 1 teaspoon of salt, juice of 1 lemon, pinch of red pepper, 1-2 box Knox gelatin. Dissolve gelatin, mash asparagus through sieve and to this add cream whipped stiff, pepper, lemon juice and last melted gelatin. Pour in mould to congeal and serve on lettuce with mayonnaise, cheese straws or cheese balls are delicions with it. Mrs. Boyce Fickin, Jr.

MOLDED MEAT LOAF

1 large shank of veal.
1 pound of lean pork.
2 carrots.
1 large onion.
Celery tops.
1 large Irish potato.
1 small can of pimentoe cut in strips.

Wipe shank with damp cloth, cover with hot water in large vessel. Scrape and cut carrots in cubes. Peel and slice onion and potato, cut pork into cubes. Put ingredients in vessel with shank of veal. Add celery leaves or 1-2 cup of celery chopped. Simmer slowly until meat falls from bone. Remove celery leaves. Let ingredients cool slightly. Then cut into desired pieces. Season to taste. If more than 2 1-2 cups of broth, cook down to that amount. Combine again, pour into a well oiled mold (square shaped is best.) Let congeal. Serve sliced, garnished with green pepper rings. This is delicious. Mrs. Richard E. Lowe.

SALAD DRESSINGS

COOKED DRESSING

1 egg, 1 heaping teaspoon Coleman's mustard, 1 heaping teaspoon flour, 1 1-2 cups of water, 1-4 cup vinegar. Dissolve mustard and flour in a little water until perfectly smooth. Add this to beaten egg—add water and vinegar, salt and black pepper to taste, boil until smooth and thick.

Mrs. Wm. H. Toombs.

FRENCH DRESSING

Chop one good sized onion fine into the oil to be used for the dressing. Let stand one hour, then drain off oil Into oil put salt, paprika, and red pepper, beat in slowly tarragon vinegar, (plain vinegar will do,) lemon juice and tiny bit of sugar. When all is well mixed add parsley chopped very fine and lemon peel chopped very fine.

Mrs. T. A. Burke.

FRENCH DRESSING

6 tablespoons olive oil, 3 tablespoons vinegar, sugar, salt, cayenne pepper and dry mustard to taste. Put dry ingredients in bowl and add olive oil and vinegar slowly until well blended.

Mrs. Sarah R. Dillard.

MAYONNAISE DRESSING

The yolk of one egg, 1 cup of salad oil, juice of half a lemon, salt and cayenne pepper to taste. Place eggs and salad oil on ice for sometime before using. Separate eggs, using only the yolks. Beat well and add oil very slowly, one drop at a time at first. When half of oil has been beaten in, thin with lemon juice and add salt and cayenne pepper to taste. Then beat in remaining oil. Place on ice until ready to serve.

Mrs. Ruth F. Irvin.

RUSSIAN SALAD DRESSING, No. 1.

Use 2 teacups mayonnaise as a foundation and add 1 10 cent can of pimentos chopped very fine, 1 small bottle stuffed olives chopped very fine, 2 or 3 tablespoons chili sauce, a little salt and lemon juice or vinegar. Stir until smooth and serve ice cold on lettuce.

Mrs. Boyce Ficklen, Jr.

RUSSIAN DRESSING, No. 2.

1 cup mayonnaise.
2 hard boiled eggs, chopped fine.
2 pimentos chopped.
1-2 cup chili sauce.
6 drops of onion juice.
1 teaspoon lemon juice.
Combine ingredients serve with plain lettuce salad.

COOKED MAYONNAISE

1 cup Wesson Oil.
Juice one lemon.
2 egg yolks.
1 cup boiling water.
4 tablespoons flour.
1 teaspoon salt.
Dash of red pepper.

Beat eggs real good, then mix in 3-4 cups oil, lemon juice, salt and pepper, using Dover egg beater. Mix 1-4 cup oil and flour, then stir in boiling water. Cook until thick then mix with the other ingredients. Beat until smooth.

Mrs. C. F. Heisler.

CREAM ASPARAGUS DRESSING

For Fish or Croquetts.

Use medium cream sauce, mix 1-2 can asparagus tips mashed through sieve, add yolk of 1 hard boiled egg mashed fine.

Mrs. K. A. Wilhoit.

DESSERTS

SYRUP CUSTARD

1 cup of sugar.
1 cup of syrup, (Georgia cane.)
3 eggs.
1 tablespoon of corn starch.
3 tablespoons of butter.
1 teaspoon of vanilla.

Method: Separate eggs; beat sugar and yolks together until light, add the melted butter, and the corn starch which has been dissolved in a small quantity of cold water. Add syrup and mix well. Beat whites stiff and fold into the mixture. Pour into pie pan, which is lined with a pastry. Bake in moderate oven until the filling is firm and pastry well done. To prevent filling from going into the crust, brush well with melted grease or white of an egg (the last taken from whites before whipping). This makes one good sized custard. Mrs. S. M. Armstrong.

BUTTER SCOTCH TARTS

1 1-2 cups milk.
1 cup brown sugar.
3 tablespoons cornstarch.
2 eggs.
2 tablespoons butter.
2 tablespoons powdered sugar.

Heat one cup of milk and the sugar until the sugar is smooth and free from lumps. Mix the corn starch and the remaining half cup of milk with the egg yolks and add these to the hot mixture slowly. Cook in a double boiler until thick, stirring constantly, then cook for about ten minutes longer. Add butter. When cool pour into baked shells. Cover with meringue made from the beaten whites and powdered sugar. Bake in oven.

Mrs. S. M. Armstrong.

COCOANUT CUSTARD

2 eggs beaten separately, scant cup sugar, 1-2 cup milk, 1 tablespoon butter, 1 1-2 cups or 1 can cocoanut, 1 teaspoonful baking powder, 1 teaspoonful vanilla. Make a rich pastry, fill with above and bake. Mrs. R. R. Johnson.

COCOANUT CUSTARDS

1 pint can Baker's cocoanut, yolks of 4 eggs, 1 cup sugar, 2 tablespoons butter, flour, 1-2 cup sweet milk. Put on nice pastry and bake in moderate oven. Make meringue with whites of eggs and put on custards.

Mrs. W. D. Ellington.

COCOANUT CUSTARDS

1 Cocoanut grated, 1 cup sweet milk poured over cocoanut and placed on back of stove to warm. Beat four eggs and one and one-half cups of sugar until light, add cocoanut and milk, mix well and bake with bottom crust. Use whites of eggs flavored with 1-2 teaspoon vanilla for a meringue. This makes two custards.

Ina N. Irvin.

EGG CUSTARD

3 eggs.
1 cup sugar, (scant).
Tablespoon butter.
2 tablespoons milk.
1 tablespoon flour.

1-2 teaspoon vanilla or omit milk and use juice of half lemon. Cream, eggs and sugar, add butter with flour, reserving 2 whites for meringue. Cook on crust till firm. Beat whites stiff, using 1 tablespoon sugar to 1 white, put on custard and brown. Mrs. P. F. Thaxton.

POTATO CUSTARD

3 eggs, 2 cups sugar, 3-4 cups sweet milk, nearly one tea cup of sweet potatoes mashed smooth, 2 heaping tablespoons of butter. Put potato and milk in pan on stove and warm, then strain into sugar and egg.

Mrs. R. D. Callaway.

BUTTERMIK CUSTARD

4 eggs, 1 1-2 cups sugar, 3 tablespoons flour, 2 tablespoons butter, 1 teaspoon soda, pinch salt. Flavor to taste. 2 1-2 cups buttermilk. Beat eggs well, next add dry ingredients and lastly add buttermilk. Bake on rich crust.

Mrs. W. D. Ellington.

COCOA CREAM ROLL

3 eggs.
1 cup sugar.
4 tablespoons cold water.
3 tablespoons cocoa.
1-4 teaspoon salt.
1 1-4 teaspoons baking powder.
1 teaspoon vanilla.
1 scant cup flour.
2 tablespoons hot melted butter.

Beat eggs, add sugar, beat to a creamy batter, add water, then beat in cocoa. Sift flour, salt, baking powder, add gradually to batter, beating very hard, add flavoring and last add the butter which must be hot. Bake in a quick oven to light brown, turn out on damp cloth, trim edges, spread with marshmallow icing and roll up. Wrap with damp cloth for about an hour then slice as desired.

Mrs. Linton Ray.

EMERGENCY DESSERT

2 egg whites.
4 tablespoons powdered sugar.
1 teaspoon vanilla.
4 tablespoons cocoa.
2 tablespoons butter.

Beat egg whites very stiff. Beat in powdered sugar. Add the other ingredients and spread on slices of plain cake. This comes in especially handy when there is no whipped cream on hand.

Mrs. R. R. Johnson.

GRAHAM DATE LOAF

2 packages Graham crackers, (rolled fine.)
1 package dates, (run thru food chopper.)
1 package marshmallows, (cut fine.)
1 bottle cherries, (cut fine).
1 cup nuts.
1-4 teaspoon salt.
Evaporated cream.

Mix the above ingredients into enough cream to make into a roll. Roll in a damp cloth and put in refrigerator for several hours. Slice and serve with whipped cream.

Miriam Harrsion.

FOOD FOR THE GODS

1-2 lb. almonds, blanched and crushed, 1-2 lb. sugar, 1-2 lb. figs or dates, 1-2 teaspoon baking powders, 7 eggs. Beat yolks and sugar to a cream, then add other ingredients, last whites beaten stiff. Bake in moderate oven and when cold serve with sweetened whippd cream.

Mrs. T. A. Burke

BARKSDALE'S PUDDING

4 heaping tablespoonsful sugar, 4 eggs, 4 tablespoonfuls corn starch, 4 cups sweet milk. Put milk on in double boiler, let come to the beading point. Beat well the four yolks of eggs, add sugar, dissolve corn sarch add, then mix all together and cook, stirring constantly. When thick, put half in a pudding dish in which has been sliced any kind of cake. To the remaining portion add melted cocoa 3 or 4 teaspoonsful return to fire. Cook three minutes, turn this in pudding dish also. Whip the whites to the stiffest consistency, add four tablespoonsful sugar. Put this on top, brown and your pudding is ready to serve either hot or cold. Flavor with vanilla. This amount serves six people.

Mrs. R. O. Barksdale.

KISS PUDDING

1 quart of sweet milk, put on the fire, bring near boiling. Keep a little of the milk to mix with starch, three tablespoons corn starch, the yolks of four eggs well beaten, add 1-2 cup of sugar, 1 teaspoon of salt, 1 dessert spoonful butter. Mix well and add to the milk, stir until thick. Pour into baking dish. Beat the whites to a stiff froth. Add half a cup of sugar, spread over the pudding. and bake. If nutmeg is liked, grate a little over top of pudding before baking and flavor as desired. Mrs. R. L. Foreman.

PRUNE PUDDING

1 lb. stewed prunes, with seeds removed after stewing. Then run through strainer and sweeten to taste. To this add the whites of 8 eggs thoroughly beaten. Mix well and bake from 10 to 15 minutes in hot oven. Serve with cream or boiled custard made from the yolk of eggs.

Mrs. Gray Harwell.

BLACKBERRY PUDDING

1 cup sweet milk, 1-2 pint flour, 1 heaping tablespoon butter, 1 quart blackberries. Bake in deep pan and serve with hot butter sauce. Mrs. J. C. Fanning.

SUET PUDDING

This is the old English recipe.

Slightly warm and stir together 1 cup molasses, 1 cup beef suet, freed from strings and chopped fine, 1 cup seeded raisins, chopped, 2 even cupfuls of flour sifted with one even teaspoon of soda and one teaspoon of salt. Beat 2 eggs light, add to the warm suet and molasses. Season to taste with mace and cinnamon, put in the flour, and lastly the raisins. Pour into a buttered mold, (or small bucket), set in hot water and steam three hours. Be sure to keep water boiling all the time. Serve hot with hard sauce.

Mrs. T. A. Burke.

GRATED SWEET POTATO PUDDING

4 cups grated potatoes, (raw.)
1 cup Georgia cane syrup.
1-2 cup sugar.
1 cup sweet milk.
1-2 cup butter.
1-2 cup chopped nuts.
1 cup raisins.
1-2 teaspoon cloves.
1 teaspoon each of allspice and cinnamon.

Melt the butter in a heavy iron skillet. Mix all ingredients together, beating 2 eggs and adding last. Pour mixture into the hot pan of butter, stir until heated. Put skillet in a moderate oven to bake. When crusted around edge and top, turn under and let crust again. Do this twice, allowing the last to remain on sides and top. Time required to bake 40 minutes. This may be served with cream served plain or whipped, or the pudding may be eaten as an accompaniment to fresh meats. Mrs. T. E. Granade.

RICE PUDDING

4 eggs, beat yolks and whites separately, 1 cup sugar, 3 heaping tablespoons flour, 1 quart sweet milk, 1 cup of cold rice, 1 tablespoon butter. Flavor with nutmeg and vary by using chopped raisins. Mrs. J. C. Fanning.

MACAROON PUDDING, No. 1.

2 dozen macaroons.
1-2 box gelatin.
1 pint sweet milk.
1 cup sugar.
1-2 cup wine.
6 eggs.
1 teaspoon vanilla.

Soak gelatin in half of milk. To beaten yolks of eggs add sugar, add the rest of milk and one teaspoon of vanilla. Then put in the soaked gelatin. Heat to boiling point but do not let it boil. Let it cool a little. Add wine and beaten whites. Pour this over macaroons and allow it to congeal. Serve with whipped cream. Mrs. J. R. Dyson.

MACAROON PUDDING, No. 2.

1-4 lb of macaroons soaked in 1-2 cup milk.
4 yolks of eggs.
1 pint cream.
1-2 cup crystalized fruit, cut fine.
1 teaspoon gelatin, (dissolved in 1-4 cup cold water.

Mix all together and cook in a little water until thick, stirring constantly. Put in mold that has been filled with water before using. Put on ice until ready to serve. This pudding is excellent served with vanilla or chocolate sauce.

NUT PUDDING, No. 1.

6 eggs. Beat yolks with one and one half cups of sugar. Beat whites stiff, add 3 cups of crushed nuts, (any kind, sift in 1 tablespoon of flour, 1 teaspoon of baking powder, 1 teaspoon of vanilla. Bake in layer cake pans two thick layers. When cold whip 1 pint of rich cream flavored with brandy or sherry wine. Put between layers and on top. Mrs. Frank Colley.

NUT PUDDING, No. 2.

3 eggs. Beat yolks with 3-4 cup sugar. Beat whites stiff. Add 1 1-2 cups rolled nuts, (any kind). Sift in 1 tablespoon flour, 1-2 teaspoonful baking powder and 1-2 teaspoon vanilla. Bake in large cake pan. Serve cold with whipped cream. Mary Willis Armstrong.

BUTTER SCOTCH PUDDING

1 cup brown sugar.
2 tablespoons butter.
2 cups hot milk.
1 slice inch thick bread.
2 eggs.
1 teaspoon vanilla.

Melt brown sugar and butter over fire. Pour over the mixture the hot milk and simmer for a few minutes. Soak bread in cold water until very soft. Press all water from it.

Mrs. J. G. Wright.

BUTTERMILK PUDDING

1 egg beaten together.
1 cup sugar.
1 cup fresh butter milk.
1-4 teaspoon soda.
1-3 cup butter.
Flavoring.
7 heaping tablespoons flour.

Beat egg well, add sugar and butter and beat well. Add 1-2 cup milk and in other half put soda—sift in flour, then add flavoring. Grease pans and bake—serve hot with sauce.

Mrs. Will Ed Wynn.

ALSACIAN GLORIFIED RICE PUDDING

One fourth cup of uncooked rice.
One pint of water.
One pint milk.
One pint whipped cream.
One half teaspoon vanilla.
Two ounces sugar.
One heaping tablespoon Knox gelatin.
Two tablespoons sherry or one tablespoon brandy.

Process: Cook rice in water until water is absorbed. Add milk and cook until thick. Remove from stove, add sugar and gelatin previously soaked in a little cold water and dissolve over hot water. Beat occasionally. When cold add cream and flavoring. Put into a mold and pack in ice and salt. Decorate with crystalized fruits. Serve with raspberry sauce.

Mrs. E. B. Cade.

ALMOND PUDDING

1 cup butter, 6 eggs, 1-2 lb. powdered sugar, 1 1-2 dozen macaroons, 1-2 lb. almonds (or other nuts). Chop nuts, crush 1-2 macaroons, beat eggs separately, yolks till thick and creamy, whites stiff. Cream buter and sugar. Mix all together, adding whites last. Flavor with vanilla. Alternate a layer of remaining macaroons with layer of mixture. Let stand on ice 36 hours. Serve with whipped cream, flavored with sherry. Stand on ice 36 hours. Serve with whipped cream flavored with sherry. Mrs. James Reynolds.

CHERRY PUDDING

Bottle of cherries, (39 cents,) cut in pieces.

3 eggs.

1 cup chopped nuts.

7 tablespoons sugar.

1-2 box gelatin.

Use juice of cherries to dissolve gelatin. Add sugar which has been well beaten with yolks. Watch carefully until it comes to a boil. Let cool a little and add nuts, cherries, macaroons and stiffly beaten whites. Serve with whipped cream. Mrs. J. R. Dyson.

BROWN BREAD CRUMB PUDDING

2 cups brown buttered bread crumbs.

1 1-2 cup diced apples, raw.

1 cup brown sugar.

1 cup raisins, after having been soaked in wine a few hours.

1 tablespoon cinnamon, 1 table spoon nutmeg.

2 tablespoons melted butter.

3 eggs.

1-2 pint milk.

1-2 cup wine.

In well greased pan, put layer bread crumbs, then layer diced apples and raisins sprinkled with half amount of brown sugar, half cinnamon and half nutmeg, then another layer of same as first, but leave crumbs for top until all crumbs, apples, raisins, cinnamon and nutmeg is used. Mix butter, wine, milk with eggs beaten all together and pour all over pudding, cutting it in with knife. Steam thirty minutes, take off top and brown. Mrs. Frank K. Rogers.

CHOCOLATE PUDDING

1 cup sugar.

4 tablespoons cocoa.

2 tablespoons flour.

Add two beaten egg yolks to two cups milk. Boil till thick. Add lump butter about size of a walnut and 1 teaspoon vanilla; pour into pudding dish and let cool a few minutes. Beat white of eggs adding 1 teaspoon sugar to them and put on top of pudding. Brown in slow oven. This serves four people. Mary Willis Armstrong.

APPLE PUDDING

Cut apples in small pieces, (3 to 6, according to size,) grease pan with butter; sprinkle 1-2 cup sugar over apples. Mix 3-4 cup butter, (or less) 3-4 cup corn starch, 3-4 cup brown sugar. Rub smooth, spread over apples after flavoring with vanilla and spice. Bake slowly 1 hour. Serve warm. Mrs. Harry Smith.

PARADISE PUDDING

1-4 cup blanched almonds, 12 marshmallows, small bottle red cherries, 1 dozen macaroons. Cut all fine. Dissolve 1 package lemon jello in pint boiling water. When cold, whip to consistency of whipped cream. Fold in 1 cup whipped cream, the fruit and one cup sugar. Mold and cut in slices.

Mrs. Herbert Spratling.

QUEEN OF PUDDINGS

1 pint bread crumbs. Pour over them 1 quart hot sweet milk. Beat tumbler sugar to yolks four eggs. Add to milk while warm a piece butter size of large hen egg and grated rind of lemon. Mash bread smoothly. When saturated with the milk, pour it on eggs, stirring well. Butter a deep earthen dish. Pour in it the above and bake well until custard is firm. (If baked too long or in too hot oven it will be watery.) Take out oven and spread over top a layer of jelly or marmalade Beat to a stiff froth the whites of 4 eggs. Add to them the lemon juice and for each egg, a tablespoon of powdered sugar. Put this on the pudding and return to oven long enough to be a light brown. Serve hot or cold. Mrs. Sarah C. Sanders.

ORANGE ICE BOX CAKE

Two cups water.
One cup sugar.
Two tablespoons gelatin
Two tablespoons lemon juice.
One cup orange juice.
Pulp of one orange, shredded.
Two cups of cream.
One half pound marshmallows.
Twenty-four lady fingers.
One cup chopped nuts.

Boil sugar and water 20 minutes. Soak gelatin in sufficient water to cover for five minutes and then add to boiling syrup. Add lemon juice and strain. Add orange juice and pulp and chill. Beat until light. Add whipped cream mixed with cut up marshmallows. Beat thoroughly. Line a pan with oiled paper. Separate lady fingers and place around edge. Break up the remaining lady fingers. Put crumbs, nuts and cream mixture in pan in alternate layers. Chill in food compartment of refrigerator until firm. Serve with whipped cream and sprinkle top with candied cherries.

Brownie B. Irvin.

ICE BOX PUDDING

1-2 cup buter and 1 cup sugar creamed.
2 creamed egg yolks.
3 tablespoons cream.
1 small can grated pineapple, all mixed.
1 cup nuts, chopped.
3-4 lb. vanilla wafers, crushed and put in layers between the sauce.
Serve with 1 pint cream flavored and whipped.

Mrs. S. R. Dillard.

PIE CRUST, (Plain).

2 cups of flour.
1-4 teaspoon of salt.
2-3 cup of shortening.
Enough ice water to make a stiff dough.

Method of Mixing: Sift together salt and flour. With a knife cut shortening into flour, use as little ice water as will hold the dough together, roll on a board to about 1-8 inch thick, handling as little as possible. Bake in a pie plate (hot oven).

Mrs. C. W. Graham.

CHOCOLATE PIE, No. 1.

2 cups of milk.
1 cup of sugar.
3 tablespoons of corn starch.
1-4 teaspoon of salt.
1-2 cup of cocoa.
2 egg yolks.

Method of Mixing: Mix thoroughly dry ingredients, (sugar salt, cocoa, cornstarch.) pour into steaming milk gradually. Cook in double boiler until it begins to thicken. Beat egg yolks and add to this mixture, cook 3 minutes longer. Stir often while cooking. Cool slightly and pour into baked pie crust. Cover with meringue and brown in oven slightly. Mrs. C. W. Graham.

CHOCOLATE PIE, No. 2.

1 cup sweet milk. 1 cup sugar, 2 squares of Baker's chocolate, (melted) 3 level tablespoonsful of flour. Mix the flour and sugar and to this add the melted chocolate and milk. Cook and stir until smooth and thick over a slow fire. Add 2 beaten egg yolks and cook 5 minutes longer. Flavor with one teaspoonful of vanilla. Allow the mixture to cool and put in a baked crust; cover with the meringue and brown. This pie is better served cold. (This is enough for one large pie.) Mrs. Susie Wills.

PINEAPPLE ANGEL PARFAIT

One pint of whipped cream.
One-half cup sugar.
One half cup water.
One cup of drained crushed pineapple.
Two egg whites.
One teaspoon vanilla.
Pinch of salt.

Whip cream stiff. Put water and sugar to boil until it spins a firm thread. Have eggs beaten stiff, add syrup slowly and beat until cold. Add salt, flavoring and fruit and fold in the whipped cream. Turn into mold and freeze until firm in electric refrigerator, or pack in salt and ice for four hours. When half frozen. stir the mixture lightly to prevent syrup dripping to bottom. One teaspoon of gelatin may be added to the recipe to give a firmer mixture. Soak gelatin in small amount of water, melt over hot water and add to egg mixture while it is warm.

Brownie B. Irvin.

MINCE PIES

1 cup chopped raisins, 1 cup molasses, 1 cup butter, 1 cup sugar, 1-4 cup vinegar, 3 large crackers, 1 teaspoon cloves, 1 teaspoon cinnamon, 2 eggs, 2 apples, 2 oranges, 1-2 cup citron. Just a little brandy. Mrs. J. T. Lindsey.

CREAM PIES

Yolks of 4 eggs, 1 cup of sugar, 2 tablespoons of butter, 4 tablespoons of flour, 3 cups of fresh milk. Pinch of salt and 1 teaspoon of vanilla. Beat eggs, sugar, butter and flour well together, have milk in double boiler and when scalding hot, gradually pour in the mixture, stirring constantly, until it thickens. Take off and flavor. Bake crusts in pie pans and when brown, pour the mixture into them. Make meringue of the whites and four level tablespoons of sugar, spread over the custards and brown.

Mrs. T. B. Walton.

OSGOOD PIE, No. 1.

Two cups chopped apple.
Five eggs.
Two cups sugar.
One teaspoonful cinnamon.
1 teaspoonful cloves.
One teaspoonful spice.
Two tablespoons of flour.
Three tablespoons of vinegar.
Lump of butter size of egg.

Mrs. C. H. Williamson.

OSGOOD PIE, No. 2.

4 eggs, separated.
1 1-2 cups sugar.
1 cup chopped raisins.
1 cup chopped nuts.
1 teaspoon cinnamon.
1-2 teaspoon spice.
2 tablespoons melted butter.
1 tablespoon vinegar.
Use flake pastry in invidual pans. Will make 15 pies.

Mrs. E. B. Cade.

MOCK CHERRY PIE

1 cup of cranberries cut in half.
1-2 cup of raisins.
3-4 cup of sugar.
4 tablespoons of flour.
1 tablespoon of butter.
1 cup of boiling water.
1 teaspoon of vanilla.

Mix sugar and flour together dry, add boiling water, let boil three minutes. Add all other ingredients, mix well pour into pan containing pastry. Put strips across top, cutting 1-4 inch wide.

PUMPKIN PIE

Mix 3 cups thick stewed pumpkin with 1 1-2 cups sugar, 1 cup sweet milk, 3 eggs, 1-2 teaspoon cinnamon and nutmeg. Line pie plates wtih rich pastry and fill with pumpkin.

Mrs. J. T. Lindsey.

CREAM PIE

5 eggs, 1 cup sugar, 1 cup flour. Flavor with vanilla or lemon. Beat eggs separately, then beat sugar into yolks, the whites into that, fold in the flour. This makes three pies. Bake in three cake pans, split each one with sharp knife.

FILLING

3 eggs, 5 tablespoons sugar, 3 heaped talbespoons flour. Flavor with vanilla or lemon. 3 cups milk. Cook all till thick, place between the split cake crust and serve cold.

Mrs. T. A. Burke.

SWEET POTATO PIE

Slice cold boiled sweet potatoes as thick as bread and lay them in a pan covered with pastry. Add sugar to taste and 1 teaspoon sherry wine or vinegar. Fill with water and bits of butter. Season with little nutmeg and spice.

Mrs. J. T. Lindsey.

GRATED APPLE PIE

1-2 lb. butter, 1-2 lb. sugar, 5 eggs, 4 large apples grated, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 oz. currants. Little essence of rose, if you like. Bake in pie. crust.

Mrs. J. G. Wright.

STRAWBERRY OR PEACH SHORTCAKE

1 pint sifted flour, 1 slight teaspoonful salt, 1 heaping tablespoonful sugar, a pinch of baking powders, a heaping tablespoonful lard, a large kitchen spoon butter. Mix with ice cold sweet milk or ice water. This amount makes three crusts. If strawberries are used, spread sweetened berries between layers and on top, (about one quart). To pint of cream, beat white of one egg, beat well and put on top. When peaches are used they are cooked first.

Mrs. R. A. Almand.

CHESS PIE

1-2 cup butter.
3-4 cup sugar.
3 eggs.
1 tablespoon any flavoring. Beat as any cake. Put yolks in pie, use whites for meringue.

LEMON MERINGUE PIE

1 cup water, 1 cup sugar, 2 level tablespoons corn starch, eggs, juice and grated rind of 1 lemon, a pinch of salt, 2 level tablespoons sugar for meringue.

For the paste—Boil the water and sugar together, add the corn starch moistened with a little cold water, and cook five minutes. Then put in the yolks of the eggs, the lemon juice, rind and salt. Cool slightly and pour into a previously baked crust. Cover with a meringue made by beating the whites of the eggs with the two tablespoons of sugar. Put into a moderately warm oven to set and brown the meringue. The reason so many meringues are failures is because they are put into too hot an oven and browned before the white of the egg has had time to set all the way through.

Mrs. George Ward.

APPLE PARFAIT

4 eggs, (whites), 4 tablespoonful sugar, (heaping) 2 large thick apples, 1 tablespoon thick cream, 1 package marshmallows, 1 pound pecans. Beat eggs twenty minutes, add sugar, beat ten minutes more. Peel grate apples. Add, sweeten cream whipped stiff, add to mixture. Give all a good beating. Fill champaigne glasses two thirds full. Cut marshwallow in fourth, lay thickly over top. Place pecans over whole. A cherry may be placed on each. This amount serves twelve. Mrs. R. O. Barksdale.

MOLASSES PIE

Boil one pint of molasses half done, and while hot stir in 1-2 teacup butter. When cold stir in two eggs well beaten and 1-2 cup cream. Bake in pastry. May G. Johns.

PINEAPPLE SHORTCAKE

Cream, 3-4 cup of butter, 1 1-2 cups of sugar, beat 3 eggs and add. Stir in 2 cups of flour and 1-2 cup of milk or water, and 2 teaspoons of baking powders. Bake in square tin. When cold remove and cut in half and spread bottom layer with pineapple sliced thin and a thin icing. Cut in blocks and ice with whipped cream.

Mrs. D. A. Perryman.

GEORGIA SUNSET GLOW

1-2 envelope gelatin.
1-2 cup cold water.
1 cup boiling water.
1-3 cup sugar.
1-4 cup lemon juice.
Little red fruit coloring.

Soak gelatin in cold water, dissolve in boiling water; add other ingredients and strain. Put liquid in wet mold to the depth of 1-3 inch. Put in refrigerator to set.

SECOND PART

1-2 envelope gelatin.
1-4 cup cold water.
1-2 cup boiling water.
1 cup assorted fruits.
1 cup diced pound cake or macaroons.
1-2 cup sugar.
1-4 teaspoon salt.
1 tablespoon lemon juice.
2 cups whipped cream.

Soak gelatin in cold water and dissolve in hot water. Add sugar, fruit, salt and lemon juice. Stir until sugar and gelatin are dissolved. Cool, and when mixture thickens, fold in whipped cream and cake. Mix lightly and put on top of first part, which must be firm. When unmolded have red side up. Serve with whipped cream.

Duella Oslin Wynne.

MAPLE SPONGE

Soak 1 envelope Knox gelatin in 1 1-2 cups cold water 5 minutes. Put 2 cups brown or maple sugar and 1-2 cup hot water in saucepan, bringing to boiling point and let boil 10 minutes. Pour syrup gradually on soaked gelatin. Cool and when nearly set, add whites of 2 eggs beaten until stiff and 1 cup chopped pecans, and 1 cup seeded raisins. Turn into mold and chill. Serve with custard sauce made of yolks of eggs or with whipped cream.

Agnes Smith Zirbes.

ORANGE CHARLOTTE

1-3 box Knox's gelatin, or 1 1-2 tablespoons granulated gelatin, 1-3 cup cold water, 1-2 cup boiling water, 1 cup sugar, 3 tablespoons lemon juice, 1 cup orange juice and pulp, 3 egg whites, 3 cups cream, whipped. Soak gelatin in cold water for a few minutes, then dissolve in hot water, strain and add sugar, lemon juice, orange juice and pulp. Chill until thick but not stiff, then beat with egg beater, until it froths, add whites of eggs beaten stiff, and fold in cream. Line mold with sections of orange, pour in mixture and chill. Serves 12.

Mrs. A. C. Latimer.

CHARLOTTE RUSSE WITH NUTS AND FRUIT

1 pint of cream, 2-3 box of Knox gelatin, 1 cup of sugar, 1 wine glass of sherry, whites of 6 eggs, 1 tablespoonful of vanilla. Dissolve the gelatin in 1-2 cup of warm water, whip the cream to a stiff froth and sweeten, adding to this slowly the dissolved gelatin. Then add the whites of the eggs beaten to a stiff froth. When this mixture reaches the consistency of butter milk, add 1-3 of a lb. of chopped crystalized cherries and 1-4 of a lb. of chopped nuts.

Mrs. T. B. Walton.

MARSHMALLOW SOUFFLE

Whites of six eggs, 6 tablespoonsful sugar, 1 tablespoonful gelatin, beat whites stiff, add sugar, then gelatin which has been dissolved in 1-3 cup of cold water. Pour part of this in mold, color, rest and put on top. When set slice and sreve with whipped cream or boiled custard.

Mrs. T. A. Burke.

STRAWBERRY ICE BOX CAKE

1 cup strawberry puree.
2-3 cups sugar.
1 tablespoon lemon juice.
1 tablespoon gelatin.
2 tablespoons cold water.
1 cup cream.
2 dozen lady fingers.

Rub fresh berries through sieve for puree. Add sugar and lemon juice. Soak gelatin in cold water. Dissolve over boiling water. Add to strawberry mixture. Let stand until partially thickened. Fold in 1-2 cup cream which has been whipped stiff. Line mold with lady fingers. Fill with alternate layers of strawberry mixture and lady fingers. Place in refrigerator for several hours, or make the day before needed. Serve with rest of cream sweetened and whipped.

PEACH DELIGHT

Soak 2 tablespoons gelatin in 1-4 cup cold water. Dissolve in 3-4 cup boiling juice from canned peaches. Add 1-2 cup sugar, 1 cup sliced peaches and set aside to cool. When thick as honey, fold in lightly 2 stiffly beaten egg whites, 1 cup whipped cream, 1-2 cup macaroon or crumbs and 1 teaspoon vanilla. Pour into cold wet molds and set in refrigerator to stiffen. Pour Sunshine sauce over.

Bessie Sims DeVaughn.

SUNSHINE SAUCE

Boil 1 cup sugar and 1-3 cup water to soft ball. Pour over stiffly beaten yolks of 2 eggs. Continue beating until creamy. Add vanilla. Just before serving fold in 1 cup stiffly beaten cream. This amount serves 8.

Bessie Sims DeVaughn.

MACAROON BISQUE

1 pint milk.
1 1-2 tablespoon gelatin.
1 cup macaroon crumbs.
1 cup cream whipped.
3-4 cup sugar.

Soak gelatin in 1-4 cup of water for five minutes. Scald the milk, add gelatin, sugar and crushed macaroons. Flavor with vanilla and a little almonds. Let stand until cool and beginning to set then fold in the cream whipped stiff.

Mrs. J. G. Wright.

BANANA FLUFF

Make strong lemonade, slice into this several bananas and freeze.

Mrs. William A. Slaton.

PEPPERMINT ICE CREAM

2 cupfuls sweet milk.
4 level tablespoonfuls corn starch.
2 five cent sticks (or about 1 1-3 cupfuls) crushed peppermint candy.
2 cupfuls cream (whipped).

Mix the corn starch with a little milk. Scald the remainder of the milk, then add the corn starch and cook until thickened, stirring constantly. Now add the peppermint candy that has been crushed with a rolling pin. Stir until dissolved. Cool, add whipped cream and freeze in electric refrigerator tray. Stir every thirty minutes for three times. Serve with plain white cake or angel food.

Mrs. S. M. Armstrong.

CARAMEL ICE CREAM, No. 1.

2 cups light brown sugar, 2 eggs, 3 teaspoons flour, 1 1-2 quarts milk, 1 pint cream. Beat eggs, flour and 1 cup of sugar light. Put milk on fire, when hot add eggs to it and cook like custard. Take the other cup of sugar, put it in a frying pan without water and caramel. Pour into custard. Whip pint of cream. When custard is cold. Mix with cream and freeze. Evaporated milk can be used as well if fresh cream is not available.

Mrs. Boyce Ficklen, Jr.

CARAMEL ICE CREAM, No. 2.

1 quart milk, 2 tablespoons flour, 2 eggs, 1-4 cup caramel syrup. Make custard as directed for boiled custard. For syrup, cook sugar in pan on top of stove, stirring constantly until melted, and boiling, but be careful not to burn. Add 1-2 cup cold water and cook until sugar melts. Cool add custard and freeze.

Mrs. F. C. Simpson.

PISTACHIO ICE CREAM

2 cups scalded milk, 1 cup sugar, 1 teaspoon almond to bring out flavor, 1 egg, 1 quart cream, 1 tablespoonful flour, 1 tablespoon vanilla, 1-2 teaspoonful salt. Make a custard of the milk, flour, sugar and egg. Cool and add the whipped cream and freeze.

Mrs. F. C. Simpson.

BOILED CUSTARD

1 quart milk, 2 tablespoons flour, 2 eggs, 3-4 cup sugar, 1-4 teaspoon salt, 1 teaspoon vanilla. Mix flour, sugar and salt. Pour over this slowly the cold milk. Cook until the mixture begins to thicken. Let thickened milk cool for a few minutes, and pour eggs, which have been beaten together. Cook for 3 or 4 minutes over slow fire, or in double boiler. Add flavoring, and freeze.

Miss Elizabeth Dyson.

ORANGE ICE CREAM

3 cups sugar.
3 cups orange juice.
6 cups cream.

Freeze in ice cream freezer and pack in freezing unit of refrigerator.

Mildred I. Hill.

CARAMEL MOUSSE

Boil (unopened) one can Eagle Brand condensed milk for fifteen minutes to caramelize. Mix with one cup of sweet milk. Cool and add one pint of whipped cream. This may be frozen without stirring in electric refrigerator.

ICE PUDDING

Take 1 pint of cream, whipped and sweeted to taste, put in bottom of a bucket, sprinkle over this one medium sized can of pineapple and as many nuts as desired. On top place sponge cake cut to fit bucket, a few tablespoonsfull of wine poured over cake improves, close and pack in ice and salt. When ready to serve turn upside down on platter, bringing cake on bottom.

Mrs. T. A. Burke.

FRUIT CREAM

2 bananas.
2 orange pulp.
4 slices of pineapple.
18 marshmallows.
1 pint heavy cream.
1-2 cup nut meats.

Cut up bananas, orange and pineapple in small pieces and drain. Add marshmallows cut in quarters and nut meats. Beat thoroughly and chill. Whip cream and add to above. Serve cherry on top. Serves eight.

Mrs. W. R. Latimer.

CHERRY MOUSSE

To one quart of cream whipped stiff, add maraschino cherries chopped. Crumble in a half dozen or more macarons, add two or more tablespoonfuls of maraschino juice, sweeten to taste, pack and freeze.

Mrs. F. C. Simpson.

MAPLE PARFAIT OR MOUSSE

4 eggs, 1 cup of maple syrup, 1 pint of heavy cream. Beat yolks until light, add syrup, cook until it coats the spoon. Beat until cold. Make this the night before serving. Beat whites of eggs to stiff froth, and whip cream stiff, then beat into this the above custard. Pack in salt and ice for four hours. Mrs. Gray Harwell.

FROZEN PUDDING

Take 1 1-2 pints of cream and whip stiff. 20 maraschino cherries chopped fine, 20 macaroons crushed, 3 eggs beaten light, 1 tablespoonful of marashino juice and three tablespoonsful of powdered sugar. Mix all and pack in ice cream churn, previously wet with cold water. Put ice and salt around as for any mousse. Let stand five or six hours. Turn on platter and serve.

Mrs. T. A. Burke.

COMPOTE TO SERVE WITH DUCK OR GOOSE

Or as a Desert.

One quart apple sauce mixed with one half pint cream, whipped. Sweeten to taste, pack and freeze. Serve in sherbert cups with the meat course.

Mrs. Edward Lyndon.

COMPOTE TO SERVE WITH ANY FOWL

Take French chesnuts, hull and peel. Put in sauce pan with half as much seeded raisins, brown sugar to taste. Cover well with water, stew till chesnuts are very soft and broken to bits—should be boiled till the mixture is thick and fairly sweet.

Mrs. Edward Lyndon,
Westport, Conn.

BISQUE GLACE

1 quart double cream, whipped quite stiff.
6 eggs.
1 3-4 cups sugar.
1 teaspoon vanilla.

Beat egg yolks well add sugar, whipped cream, vanilla, pinch of salt and well beaten whites. Put in electric refrigerator pans and let stand 3 hours or pack in freezer with ice and salt. Makes 3 1-2 quarts.

Mrs. H. T. Harriss.

DELICIOUS APRICOT SHERBERT
(Made in G. E.)

3-4 cup sugar.
1 3-4 cup water.
1-2 teaspoon salt.
Juice 1 lemon.
1 1-2 cups apricot pulp.
2 egg whites.
2 teaspoons gelatin.
1-4 cup cold water.
1-2 cup cream, whipped.

Boil sugar and water ten minutes. Add the gelatin which has been dissolved in cold water. Cool, add fruit juices and pour into refrigerator tray. At end of 3-4 of an hour, turn into a chilled bowl and beat thoroughly with Dover Beater. Add cream and mix thoroughly. Return to refrigerator and freeze. Stir at half hour intervals and stir well before serving.

Mrs. R. R. Johnson

CHOCOLATE ICE CREAM
(Made in G. E.).

Scald one quart of sweet milk. Pour slowly over one egg beaten with one cup of sugar, two tablespoons of flour, and pinch of salt. Melt two squares of bitter chocolate and add to above mixture. Cook all together until as thick as desired. Flavor and pour into refrigerator pan, and put in refrigerator to cool. When cold add one pint of whipped cream. Put back and freeze from one to three hours. Stir occasionally. Mrs. R. R. Johnson.

SUNSHINE PARFAIT

1 cup sugar.

1 pint cream.

1-4 cup boiling water.

3 eggs.

2 boxes of cocoanut snaps, or 2 cups of macaroon crumbs sifted.

Boil sugar and water until it spins a thread. Pour over beaten yolks. Return to fire in double boiler and cook until mixture coats spoon. When cold add whipped cream, beaten egg whites and flavor with vanilla. Put in freezer and pack in ice and salt for three hours.

Mrs. J. G. Wright.

ALMOND MACAROON MOUSSE

1 cup crushed almond macaroons.

1 cup thin cream.

1-3 cup sugar.

1 cup whipping cream.

Pinch of salt.

1-2 teaspoon vanilla.

Soak crushed macaroons in cup thin cream. Add salt and sugar and let stand for half hour. Whip cream stiff, adding vanilla and macaroon mixture. Put in electric refrigerator pan and let freeze. Mrs. M. Hobart Miller.

RASPBERRY ICE CREAM

1 can red raspberries.

1-2 pint cream.

1 cup whole milk.

1-2 or 1-3 cup sugar (according to taste.)

Mash raspberries thru strainer and add milk and sugar enough to sweeten whole amount. Whip cream (not too stiff,) and add raspberries and freeze in electric refrigerator pan.

This makes about 1 1-2 quarts. Apricot or strawberry cream can be made by same recipe, substituting fruits.

Mrs. Hobart Miller.

GRAPEFRUIT ICE

2 grapefruit.

2 cups sugar.

3 lemons.

2 quarts water.

Squeeze the lemons. Boil sugar, 1 cup water and hulls for five minutes. When cold add rest of water and fruit juices. Put in freezer and when it begins to freeze add the shredded grapefruit. Mrs. J. G. Wright.

CAKES

PRIZE FRUIT CAKE

7 eggs.
1-2 pound butter.
1-2 pound flour.
2 boxes raisins.
2 boxes dates.
1 pound citron.
1-2 pound lemon peel.
1-2 pound crystalized cherries.
1 pound pineapple.
1 tablespoon allspice.
1 tablespoon cloves.
1 tablespoon cinnamon.
1 nutmeg.
1 cup of jelly.
2 cups of wine.
1 cup of Porta Rico molasses.
1-2 pound fig preserves.
1-2 pound of watermelon preserves.
Pour cup of wine over cake when removed from oven.

Mrs. J. C. Fanning.

HARD TIMES FRUIT CAKE

1 cup brown sugar.
3-4 cup molasses.
1 cup butter.
3 cups flour.
4 eggs.
1-2 teaspoon soda in molasses.
2 teaspoon baking powder sifted with flour.
After mixing, batter, add:
1 dessert spoonful of cinnamon.
1 dessert spoonful of allspice.
1 dessert spoonful of nutmeg.
1 teaspoonful of cloves.

To this batter, add 1 cup watermelon rind preserves, 1 cup fig preserves, 1 cup blackberry jam, 1 cup pecan nuts and 1-2 cup grape juice.

Cook in steamer, then brown in oven.

Mrs. A. W. Simpson.

DATE CAKE

1 cup sugar.
2 rounded tablespoons Crisco or butter.
1 pound, (2boxes,) stoned and chopped dates.
2 eggs.
1-4 cup strong coffee, (cold.)
1-2 cup creamy milk.
2 cups flour.
3 teaspoons baking powder.
1-2 pound raisins.
1-4 pound sliced citron.
3-4 cup nut meats, (pecans or walnuts.)
Juice from 1 lemon.
1-2 teaspoon salt.

Mix as other cake, creaming butter and sugar. Add egg yolks, coffee, milk and lemon juice, and baking powder sifted with flour. Fruits and nuts rolled in part of flour. Bake in slow oven about 1 1-2 hours.

Mrs. H. T. Harris.

OLD-FASHIONED POUND CAKE

6 eggs.
1-2 pound sugar.
1-2 pound flour.
1-2 pound butter.

Cream butter and sugar. Add flour to well beaten yolks and butter and sugar. Beat whites well and add last. Beat thoroughly before adding flour.

Mrs. J. C. Fanning

GERMAN SPONGE CAKE, No. 1.

6 eggs.
1 1-2 cups sifted flour.
1 1-2 cups sugar.
1 1-2 teaspoons baking powder.
1 1-2 teaspoons vinegar.
1 teaspoon of almond extract.
Pinch of salt.

Method: Beat until stiff (add the sugar a little at the time) the whites of eggs. Beat the yolks adding the vinegar drop at the time. Sift flour three times with the baking powder and salt. Add the yolks to the whites and fold in the flour, immediately. Bake in deep pan, cut in squares and ice or use as layer for cake with filling.

Mrs. P. D. Howard.

SPONGE CAKE, No. 2.

6 eggs.
2 cups flour.
2 teaspoons baking powder.
2 cups sugar.
3-8 cup boiling water.
1-4 teaspoon salt.

Whip the yellows and sugar until light. Add boiling water. Sift in flour, baking powder and salt. Fold in whites that have been whipped stiff. Flavor with anything you like and cook in ungreased pans.

Mrs. T. H. Coleman,
Jacksonville, Fla.

VELVET SPONGE CAKE, No. 3.

6 eggs—whites of 3.
3 cups flour.
2 cups sugar.
1 cup boiling water.
1 teaspoon baking powder.

Method: Cream yolks and sugar well. Add flour and water—lastly the beaten whites. This is splendid for layer cake.

Mrs. R. A. Oslin.

CROTON SPONGE CAKE, No. 4

1-2 pound butter or butter substitute.
1 pound sugar, (2 cups.)
1 pound flour, (4 cups.)
6 eggs.
4 teaspoons baking powder.
1-2 teaspoon salt.
1 cup sweet milk.
1 teaspoon vanilla.

Cream, butter with 1-2 of sugar, using large mixing bowl. Cream yolk of eggs with other sugar and add to creamed butter. Sift salt and baking powder with flour and add this alternately with milk to creamed mixture. Mix well then add whites which have been beaten stiff. Vanilla last.

Mrs. Geo. Poche.

SOFT GINGERBREAD, No. 1.

4 cups flour.
1 cup sugar.
5 eggs.
1 teaspoon ginger.
1 teaspoon cinnamon.
2 cups molasses.
1-2 cup butter.
1 cup sour milk.
1 teaspoon nutmeg.

Cream butter and sugar, add well beaten egg yolks. Sift dry ingredients and add to mixture together with the molasses and sour milk. Fold in the well beaten whites and bake in moderate oven. Mrs. J. G. Wright.

GINGERBREAD, No. 2.

To the regulation recipe for soft gingerbread may be added one and one half cups seeded raisins, floured before mixing, and one cup of chopped nut meats, either pecans or walnuts. Regulation recipe:

1 cup butter.
2 cups sugar.
3 cups flour.
4 eggs.
1 cup buttermilk.
1 cup good Cuba molasses.
Pinch of salt.
1 level teaspoon soda.

Cream butter and sugar, alternate liquids and flour, with which soda and salt have been sifted, adding eggs, unbeaten, at intervals. Bake in moderate oven until cake shrinks from sides. If baked in shallow pans, cover with uncooked butter icing, flavored with orange juice and cut into squares. Mrs. H. Y. Bernard.

SOFT GINGERBREAD, No. 3

1-2 cup sour milk.
1-2 cup molasses.
1-2 cup sugar.
1 egg.
1 teaspoon cinnamon.
2 teaspoons ginger.
1-4 teaspoon salt.
1-2 teaspoon soda.
1 teaspoon baking powder.
2 cups flour.
1-4 cup butter.

Cream butter and sugar. Mix sour milk with molasses. Add egg to creamed butter and sugar. Add spices, soda and baking powder to flour. Alternate, adding liquids and solids.

Mrs. W. Frank Lee.

COFFEE CAKE

1-4 cup lard.
1-4 cup butter.
1 cup brown sugar.
1-2 cup molasses.
1 teaspoon cinamon.
1-2 teaspoon nutmeg.
1-2 cup strong coffee.
2 1-2 cups flour.
1 cup raisins.
1 teaspoon soda.
1 teaspoon cloves.

Mrs. C. E. Wills.

MILLIONAIRE CAKE

1-4 cake chocolate, 1-2 cup cold water, yolk of egg. Cook and pour over this mixture, 1 cup sugar, 1 tablespoon butter. Add 1-2 cup hot water, 1-4 teaspoon soda. When cooked, add 1 1-2 cups flour, 1-2 teaspoon baking powder, 1 teaspoon vanilla, bake in three leayers.

FILLING

1-2 cup cold water, 1-2 cup sugar, 1 teaspoon corn starch, 1 teaspoon chocolate, 1 teaspoon vanilla. Cook until thick enough to spread. Frost with ordinary boiled icing.

Miss Mary Helen Hynes.

CHOCOLATE CAKE No. 1.

1 cup sugar.
1 cup sweet milk.
2 cups sugar.
3 cups flour, 1 cup butter.
4 eggs.
3 tablespoons of Baker's cocoa.

To mix: Beat yolks of eggs with one cup of the sugar. Cream the butter and the other cup of sugar. Add cocoa and flour and milk. Bake in three layers.

FILLING AND ICING

1 large tablespoon of butter and a little sweet milk or cream. Add one package of confectioners sugar, sifted, and 3 tablespoons of Baker's cocoa. Mix slowly until you use all the sugar, adding milk gradually until as thick as wanted. Put between cakes and over the top and sides. Can add nuts if you like. Mrs. J. C. Fanning.

CHOCOLATE CAKE No. 2

Yolks of 3 eggs.
1 1-2 cups brown sugar.
1 cup milk.

Melt chocolate. Mix in order given and cook in double boiler until thick as cream. Set aside to cool.

1 cup butter.
2 cups brown sugar.
Yolks 4 eggs.
1 teaspoon soda in 1 cup milk.
1 teaspoon vanilla extract.
Chocolate mixture.
Whies 4 eggs.

Mix in order given. Bake in layers. Put together with boiled icing, to which the juice of 1 lemon and 1-2 pound of marshamallows have been added. Sarah Sims Way.

CHOCOLATE ANGEL CAKE

Beat until frothy 8 egg whites, add 2-3 teaspoon cream tartar. Continue to beat until stiff. Add 1 cup sfited granulated sugar gradually to the whites. After sifting flour twice, measure 1-2 cup. To this add 1-4 cup of cocoa and 1-4 teaspoon salt. Sift all together and fold a little at a time into the whites. Flavor with 1 teaspoon vanilla and 1 teaspoon of lemon. Mrs. J. R. Dyson.

DEVIL'S FOOD CAKE, No. 1.

Custard Part: Melt 1-4 pound cake of chocolate in double boiler, add 1 cup sugar. Beat 1 egg yolk light. Mix 1-2 cup sweet milk with egg and pour into double boiler. Stir and cook a few minutes over flame until thick. Remove and let cool.

Cake Part

1 stick of butter, (1-4 pound.)
1 cup sugar.
2 cups flour., or 3 level cups sifted flour.
1-2 cup sweet milk.
2 eggs.
Vanilla.
1-2 teaspoonful soda dissolved in 1-3 cup boiling water.

Cream, butter and sugar well, add a little flour and milk alternately. Beat egg yolks light, add and mix well. Then add the cooled custard. Beat thoroughly again, keep adding milk and flour. After which beat egg whites (3) stiff and fold in. Flavor with vanilla. Then last pour in the boiling soda water. Cook in moderate oven.

Mrs. W. R. Strickland, Valdosta, Ga.

DEVIL'S FOOD CAKE No. 2.

1-3 cake (large) Baker's chocolate (grated.)
Yolk of one egg
1-2 cup sweet milk.
Cook above in double boiler until thick.
1-2 cup butter.
1 teaspoon soda.
2 cups sugar.
2 teaspoons cream tartar.
2 1-2 cups flour.
3-4 cup milk.
3 eggs.

Use cake method in mixing, adding chocolate custard last. Makes 3 layer cake.

WHITE ICING

3 cups granulated sugar.
1 teaspoon sugar.
1 cup boiling water.
3 egg whites.

Cook first 3 ingredients until form soft ball in cold water. Add to stiffly beaten egg whites and beat until cool.

Mrs. James Ellington.

DEVIL'S FOOD CAKE, No. 3.

2 cups brown sugar.
1-2 cup butter.
1-2 cup sour milk.
1-3 cake Bakers chocolate, (melted in 1-2 cup hot water).
Yolks of 2 eggs and white of one.
2 cups flour.
1 level teaspoon soda.
1-2 teaspoon baking powder.

Mrs. C. E. Wills.

DEVIL'S FOOD CAKE, No. 4.

1-2 cup shortening.
1 1-4 cup sugar.
2 eggs.
2 cups flour.
3 squares chocolate.
1 teaspoon salt.
1 teaspoon vanilla.
1 teaspoon soda.
1 cup sweet milk.

Cream, sugar and shortening together, add well beaten eggs. Sift flour and soda together. Add to mixture alternately with milk. Add melted chocolate and vanilla.

Maude Green.

SILVER CAKE

1 cup butter, 2 cups sugar, 3 cups flour, 8 eggs, (whites), 2 teaspoons baking powder, 1 cup milk, 1 teaspoon vanilla. Bake in layer.

FILLING

8 eggs, (yolks), 1 cup sugar, 1-2 cup butter, 1 teacup Sherry wine. Cook until thick, stirring constantly. Then add, one teaspoon vanilla, 1 teacup raisins, 1 cup chopped nuts, a little citron chopped fine. Cook a few minutes longer, and when cool put between cake and cover outside with white icing.

Mrs. Sarah Dillard.

CUP CAKE

1 cup sweet milk, 2 cups sugar, 3 cups flour, 4 eggs, 2 large tablespoons heaping full of butter, 2 heaping teaspoons baking powder.

Mrs. E. A. Barnett.

NEVER FAILING CAKE

1-2 cup of butter, 1 cup of sweet milk, 2 cups of sugar, 3 cups of flour, 2 level teaspoons of baking powder, 3 eggs, (or 5 whites, if you wish to make a white cake). Cream butter and sugar together, add alternately the milk and flour into which the baking powder has been sifted, and lastly the well beaten eggs. Mrs. T. B. Walton.

ORANGE CAKE

2 cups sugar.
1-2 cup butter.
5 eggs—leaving out the whites of 2 for icing.
3 cups flour.
2 tablespoons baking powder.
Juice and grated rind of 1 orange.

Cream butter and sugar and add the 5 egg yolks beaten until creamy. Measure the orange juice and add enough water to make 1 cup. Add this and the flour sifted with the baking powder, alternately with the other mixture. Last fold in the 3 egg whites beaten stiff. Bake in layers and put together with white icing, using the 2 remaining whites and 2 cups of sugar.

Mrs. J. G. Wright.

LADY BALTIMORE CAKE

(The Original Recipe)

Beat one-half a cupful of butter and two cupfuls of sugar to a cream. Add three fourths of a cupful of sweet milk, slowly to this mixture, stirring steadily. Sift two heaping teaspoonfuls of baking powder with two and one-half cupfuls of flour. Stir the flour into sugar, butter and milk, and beat until smooth. Beat the whites of eight eggs to a stiff dry froth. Fold these carefully into the batter add a few drops of almond extract, and turn into three greased layer cake tins. Bake in a moderately quick oven. Filling. Boil three cups of sugar with one cupful of water for ten minutes. Beat the whites of two eggs to a stiff, dry froth. Pour the syrup upon the eggs, beating steadily until a meringue is formed, which will spread. Flavor with vanilla. Add two cupfuls of raisins seeded and cut in pieces and two cupfuls of English Walnuts, and almonds mixed, chopped fine. One half of this is sufficient for filling for three layers, if more plain frosting is made for top and outside of cake.

LEMON CHEESE CAKE

Whites of 6 eggs.
2 cups sugar.
3 cups flour.
1 level cup of butter.
3-4 cup milk.
2 teaspoons of baking powder, which is added last.

FILLING

6 yolks of eggs.
1 cup cold water.
Butter size of egg.
1 cup sugar.
Cook till thick.

Mrs. Addie Latimer.

CARMEL CAKE

1 cup butter.
2 cups sugar.
3 cups Flour.
Whites of 5 eggs.
1 cup cold water.
1 teaspoon lemon extract.
2 1-3 level teaspoons baking powder.

Put butter and sugar into bowl and cream until very light. Gradually add flour and water alternately, next add whites of eggs beaten stiff, dissolve baking powder in a little water and add to the mixture and beat until smooth. Last add one teaspoon of lemon extract. Bake in three layers.

FILLING

1 box of dark brown sugar.
1 cup sweet milk.
1-2 tablespoon of butter.
1-2 cup of white sugar.

Put all ingredients into saucepan and cook until it will form a soft ball in cold water, then take off stove and beat until thick enough to spread on cake.

Mrs. C. C.Grande.

EGGLESS CAKE

3 tablespoons of butter.

1 1-2 cups of brown sugar.

1 cup of sour milk.

1 scant teaspoon of soda.

3-4 cup of nuts.

2 teaspoons of cocoa.

1-4 teaspoon of cinnamon.

1-4 teaspoon of salt.

1 teaspoon of vanilla.

Method: Rub butter, sugar and flour together, using tips of fingers. Dissolve soda in milk and mix well. This is delicious, baked in layers and put together with white icing.

Mrs. Ida Dillard.

ANGEL CAKE No. 1.

1 1-2 cups sugar, 1 teaspoon cream tartar, 1 flour, whites of 11 eggs (15 if they are small). Sift sugar twice. Sift flour two or three times. Sift cream tartar three times into flour. Beat whites of eggs to a stiff froth, then gradually beat in the sugar, adding one teaspoon vanilla. Fold in lightly the sifted flour. Do not beat after flour is added. Do not grease pans.

Mrs. R. H. Wooten.

ANGEL CAKE

12 egg whites.

1 1-3 cups sugar.

1 cup flour.

1-4 teaspoon salt.

1 1-2 teaspoon cream tartar.

3-4 teaspoon vanilla.

Sift flour four times. Crush sugar. Beat egg whites until foamy, add salt and cream of tartar—beat until stiff. Gradually fold in sugar, vanilla and flour. Turn into ungresed tube pan that has two papers at bottom. Bake 45 minutes. Begin in slow oven and gradually increase heat. When taken from oven, cover with plain white icing.

Miriam Adams.

APPLE SAUCE CAKE

1 cup of sugar, 2 cups flour, 1 cup nuts, 1 cup chopped raisins, 1 teaspoon salt, 2 round teaspoons soda, 1-2 teaspoon cinnamon, 1-2 teaspoon cloves, half teaspoon nutmeg. All mixed together in a bowl. 1 1-2 cups of hot apple sauce, 1-2 cup lard. Put lard in the hot apple sauce. Bake 3-4 of hour.

FILLING FOR CAKE

1 cup powdered sugar, 1 teaspoon sugar, 1 teaspoon vanilla, 1-4 cup butter, 1 tablespoon hot coffee (very strong). Cream, butter and sugar together until very light. Don't cook filling. Mrs. R. D. Callaway.

UP-SIDE DOWN CAKE

1 cup brown sugar.

Butter size of an egg—melt together in a pan and place either sliced pineapple or peaches on top of sugar and butter. On top of this pour the following batter:

1 cup flour.
1 cup sugar.
1 tablespoon baking powder.
2 eggs.

1-3 cup butter, melted—finish filling up cup with sweet milk and add to well beaten eggs. Add dry ingredients which have been sifted together. Mrs. B. A. Wlilingham.

NUT CAKE, No. 1.

Six eggs, one pound of sugar, one pound of flour, one half pound of butter, one-half cup of sweet milk, two teaspoons of baking powders, one grated nutmeg, one pound of raisins (after being seeded), one pound of nuts broken in small pieces. Cover nuts and fruit with some of the flour before adding to other well creamed ingredients. This may also be baked in layers. Brownie Brewer Irvin.

NUT CAKE, No. 2.

Two cups sugar creamed with half a cup of butter, three eggs, two-thirds of a cup of sweet milk, three cups of sifted flour, one heaping teaspoonful of baking powder, one teaspoon cinnamon, one cup of pecan meats and a scant cup of jam or raisins. Bake in a steady oven in deep pan about forty-five minutes.

Mrs. S. H. Bennett.

NUT CAKE, No. 3.

1 pound flour.
1 pound sugar.
1-2 pound butter.
6 eggs.
1-2 cup wine.
1 teaspoon soda.
2 teaspoons cream of tartar.
1 1-2 pounds raisins.
1 1-2 pounds nut meats.

Cream, butter and sugar together, add the eggs, one at a time, beating thoroughly. Sift soda, cream of tartar and flour together. Add to first mixture (sugar and butter) alternately with wine. Have raisins cut up and nut meats broken into small pieces. Flour these well and add to mixture last. Place in regular loaf cake pan and steam for two (2) hours. Then place in slow oven and dry out for one (1) hour.

Mrs. C. E. Sutton.

JAPANESE CAKE, No. 1.

Use cup cake recipe. Bake 2 white layers and in the other half of batter add:

1 pound seeded raisins.

1 teaspoon each of cloves, spice and mace or cinnamon —as you prefer. Add spices before putting in raisins.

FILLING

2 small cocoanuts grated.
Rind and juice of 2 large lemons.
1 1-4 cups boiling water.

When this begins to boil add a level tablespoonful of corn starch. Cook until stiff enough to spread between layers. Let this get thoroughly cool before using.

Mrs. R. H. Spratlin.

JAPANESE CAKE, No. 2.

1 cup of butter, 2 cups of sugar, 4 cups of flour, 4 eggs, 1 cup sweet milk, 1 tablespoonful of baking powder. Bake three layers of the batter and to the remaining batter add 1 cup of seeded and chopped raisins, 1 teaspoon cinnamon, 1 teaspoon spice, 1 teaspoon cloves.

FILLING

1 cocoanut grated fine. Juice and rind of two lemons, 2 cups of sugar, 1 cup of boiling water, 1 tablespoon of corn starch.

Mrs. Wylie Tatum.

DATE AND PECAN CAKE

1 lb. of pecan meats.
2 1-2 lbs Dromedary Dates.
4 eggs.
1 cup sifted flour.
1 cup sugar.
2 teaspoons baking powder.
1 teaspoon of vanilla.
1-2 teaspoon of salt.

Have nut meats as whole as possible, seed dates and break in half. Mix flour, baking powder and salt and sift over dates. Flour dates well and add nuts. Sift in sugar. Mix in thoroughly the well beaten egg yolks, add vanilla and lastly the stiffly beaten whites of eggs. Bake in pan that has been well greased and lined with paper. Bake in moderate oven from 1 to 1 1-4 hours.

Mrs. William A. Slaton.

DATE AND PECAN CAKE

1 lb. of pecan meats.
2 1-2 lbs. of Dromedary Dates.
4 eggs.
1 cup sifted flour.
1 cup sugar.
2 teaspoons baking powder.
1 teaspoon of vanilla.
1-2 teaspoon of salt.

Have nut meats as whole as possible, seed dates and break in half. Mix flour, baking powder and salt and sift over dates. Flour dates well and add nuts. Sift in sugar. Mix in thoroughly the well beaten egg yolks, add vanilla and lastly the stiffly beaten whites of eggs. Bake in pan that has been well greased and lined with paper. Bake in moderate oven from 1 to 1 1-4 hours.

You will find the dates much easier to seed if you will put them in the oven (wrapped in the paper) and let get real hot.

Mrs. William A. Slaton.

DATE AND NUT CAKE

1 teaspoon soda dissolved in 1 cup boiling water. Pour over 2-3 package Dromedary dates that have been chopped very fine. Allow mixture to cool. Into a bowl put; 1 tablespoon butter, 1 egg beaten well, 1 cup sugar, then add date mixture, 1 3-4 cups flour, (after sifted) 1 teaspoon vanilla, 1 cup English walnuts. Bake in a loaf.

Maude Green.

ICINGS AND FILLINGS

UNCOOKED ORANGE ICING

1 cup confectioner sugar.
2 tablespoons butter.
2 tablespoons orange juice.
Grated rind of 1 orange.

Cream the butter, add sugar and orange juice gradually, beating until mixture is soft and creamy. Use at once.

Mrs. W. I. Jackson.

BUTTER FROSTING

1-2 cup butter.
2 cups Confectioners sugar.
1-2 teaspoon flavoring.
1 1-2 tablespoon cream.

Cream butter add sugar gradually, beating continuously, add flavoring and cream. Beat until smooth.

Mrs. W. I. Jackson.

ICING (Uncooked)

2 tablespoons butter.
1 tablespoon orange juice.
1 tablespoon cream.
Mix well.
1 tablespoon grated orange peel.
2 tablespoons orange marmalade.
2 1-2 cups confectioners sugar.

Mrs. P. F. Thaxton.

WHITE ICING

4 cups white sugar.
1 cup boiling water.
1 teaspoonful vinegar.

Cook this until it will drop from a spoon like a hair. Then remove from fire and pour into stiffly beaten whites of 4 eggs, stirring it with a spoon while mixing syrup and eggs. Stir into this 1-2 teaspoonful of vanilla flavoring. Beat until light, then spread on cake. This is sufficient icing for 3 layer cake, using it between layers and also completely covering it. Mrs. A. S. Holcomb.

MOCHA ICING

1 stick butter (1-4 pound).
1 pound confectioner's sugar.
12 ~~1-2~~ rounded teaspoonfuls cocoa.
1-2 cup strong cold coffee.

Roll sugar to get out lumps. Cream butter and then add sugar and cream thoroughly. Add the coffee a few drops at a time as the butter and sugar are being creamed Too much coffee at a time will make it curdle. Add and stir in cocoa. If the icing is too thin do not put in all of coffee or add more sugar. More or less cocoa may be used.

Mrs. W. R. Strickland.

MARSHMALLOW ICING

1 1-2 cups sugar.
Whites of 2 eggs.
5 tablespoons of hot water.
10c worth of marshmallows.

Put sugar and water on to boil. When it begins to rope pour part over the beaten whites. Return the other to the stove. Cut up marshmallows in smal pieces, after you have beaten the eggs a few seconds, add them. Pour in remaining syrup and whip until stiff. This icing never gets hard. Flavor to taste.

Mrs. J. R. Dyson.

COOKED ICING

1 lb. of sugar, 1-2 cup of cold water, whites of four eggs, beaten to light froth. Boil sugar and water together until it threads from the spoon, pour slowly into the whites beating constantly until cool. Flavor to taste.

Mrs. I. T. Irvin, Sr.

CHOCOLATE ICING

Yolks of four eggs, 1-2 cup of cold water, 1 lb. white sugar. Boil sugar and water together until it threads from spoon, pour into well beaten yolks. Add one-fourth cake of chocolate, beat thoroughly until cool. Flavor with vanilla.

Mrs. I. T. Irvin, Sr.

PINEAPPLE FILLING

3 eggs beaten together, 3 cups sugar, with 1 handful of flour rubbed together. Add the sugar to the eggs, and if too stiff add a little water, then add one can grated pineapple, juice of 1 1-2 lemons and boil until thick.

UNCOOKED CHOCOLATE ICING

1 pound sugar.
4 tablespoonsfu cocoa.
6 tablespoonsful boiling coffee.
6 tablespoonsful (or less) melted butter.
1 teaspoonful flavoring (vanilla).
You'll never want to cook any more icing.

Mrs. Rembert Smith.

CHOCOLATE FROSTING

4 tablespoons brown sugar.
1-4 cup milk.
Pinch of salt.
2 squares of bitter chocolate (10c) cake.
Small piece of butter.

Cook together until well blended. Remove from fire and add sifted powered sugar—about half a pound— until right consistency for spreading. If too thick add cold milk, and if too thin add more powdered sugar. It is thinner while warm than when cold.

Clifford Latimer Roberts.

SEVEN MINUTE ICING

1 1-2 cups sugar.
Whites of 2 eggs.
5 tablespoons hot water.
1-4 teaspoon cream of tartar.

Mix all together in double boiler. Have water in boiler boiling before putting top boiler in. Beat with rotary egg beater continuously while cooking. Cook until icing will stand in peaks. Remove from fire and continue beating until cool. May be used at once or kept in closed jar for several days.

Mary Frances David.

COOKIES AND DOUGHNUTS

DOUGHNUTS, No. 1.
Small Cake

1 teacup buttermilk,
3 teacups sugar.
1-2 teaspoon salt.
4 eggs well beaten.
2 nutmegs grated
2 teaspoons sode dissolved in 2 tablespoons hot water.
Flour to make soft dough.

Roll in hand and fry in deep hot lard, turning constantly. When light brown, take out and dry on sieve or soft cloth.

Mrs. Marsh Sims.

DOUGHNUTS IN RHYME, No. 2.

One cup of sugar.
One cup of milk.
Two eggs beaten fine as silk.
Salt and nutmeg, a little will do.
Of baking powder, teaspoons two.
Roll on pieboard not too thin
Stir the flour lightly in,
Cut in diamonds, twists and rings.
Drop with care the doughy things
Into lard that briskly swells,
Evenly the spongy cells.
Watch with care the time for turning.
Fry then all just short of burning.
Roll in sugar, turn when cold.
Warm them over when they are old.

Mrs. Geo. Poche.

OATMEAL COOKIES, No. 1.

1 cup snowdrift, 2 eggs, 1 cup sugar, 2 cups Oat Meal, 2 cups flour, 1 cup raisins, 4 tablespoons sweet milk, 1 teaspoon cinnamon, 1 heaping teaspoon baking powder, 1 teaspoon vanilla. Drop on greased biscuit pan and bake.

Mrs. Boyce Ficklen, Jr.

OAT MEAL COOKIES, No. 2.

2 cups oat meal.
1 1-2 cups flour.
1 cup sugar.
1 cup seedless raisins.
1 cup chopped nuts.
2 tablespoons butter.
2 tablespoons snowdrift.
1 teaspoon salt.
2 teaspoons baking powder.
2 eggs.

Cream butter and sugar, then add eggs, oat meal, salt, raisins and nuts. Sift baking powder with flour and cinnamon. Have baking sheet and with fork and spoon put pieces of dough about as large as a walnut, leaving plenty of room so in baking they will not touch each other. Bake in moderate oven. Mrs. Linton Ray.

OAT MEAL COOKIES, No. 3.

1-2 cup butter or lard.
1-2 cup raisins.
1 cup oatmeal.
1 egg.
1-2 teaspoon soda.
1-2 teaspoon salt.
1-2 cup sugar.
1-2 cup nut meats
1 cup flour.
3 tablespoons milk.
1-2 teaspoon cinnamon.

Cream butter and sugar, then add egg and milk. Sift soda and cinnamon with flour, then mix the fruit into the flour, then the oatmeal. Combine the two mixtures. Drop a tablespoon of the batter at the time on baking sheet and cook in moderate oven. Grated cocoanut may be added to this recipe if desired. Mrs. G. W. Ledbetter.

CUP CAKE

1 cup butter.
1 cup sweet milk.
2 cups sugar.
3 cups flour.
5 eggs.
1 teaspoon soda.
2 teaspoons cream tartar. Mrs. R. H. Spratlin.

CHEAP LITTLE CAKES

1 cup snowdrift.
1 cup white or brown sugar.
2 eggs.
2 level teaspoons of spice.
Rub all this until light; ;then add 2 cups sifted flour.
2 level teaspoons of baking powder.
1 cup raisins or pecans.
Drop on a greased pan and bake in a quick over. This will make 4 dozen little cakes. Emma Irvin Orr.

NUT COOKIES

Chop coarsely a cup of pecans or walnuts. Add a cup of sugar, the stiffly beaten whites of 2 eggs and sufficient flour to roll. Roll thin and cut into rounds, or drop from spoon and bake in slow oven. Mary Wright Latimer.

"NON DESCRIPTS"

Mix 1 pint flour with yolks of six eggs and a pinch of salt. Work until the dough is perfectly smooth. Roll out thin as a wafer. Cut into 3 inch squares. Fold these squares together and slash up for 2 inches. Drop into boiling lard. They fry into all sorts of shapes and make a beautiful dish. Pile on a platter or cake basket and sprinkle powdered sugar over them. Mrs. R. A. Oslin, Jr.

COCOANUT DAINTIES

Slice bread as for sandwiches. Trim edges and cut in triangles. Toast one side only. On side not toasted. spread condensed milk, sprinkle grated cocoanut and toast. Delicious for afternoon tea.
Burke Nicholson Norman.

ROCKS

1 1-2 cups sugar.
1 cup butter or lard.
3 eggs beaten light.
1 teaspoonful soda dissolved in 1-4 cup hot water.
1 teaspoon cinnamon.
1 teaspoon cloves.
2 1-2 cups flour.
1 pound dates or raisins cut in halves.
2 cups English walnuts or pecans.
Drop in very small quantities on greased tins and bake in moderate oven. Edna Sims Green.

GINGER CAKES

1-2 cup butter milk.
3 cups syrup.
1 cup lard.
2 teaspoons soda dissolved in 3 tablespoons hot water.
1 teaspoon salt.
2 tablespoons of ginger.

Flour for stiff dough. Roll thin and bake a light brown.

Mrs. Hattie Sims.

GINGER COOKIES

One cup butter, one-half cup sugar, two cups cane syrup, two teaspoons soda, two teaspoons ginger, and one teaspoon cinnamon. Add just enough flour to make a nice, soft dough, just stiff enough to roll, cut into cakes and bake in quick oven.

Mrs. S. H. Bennett.

PECAN CAKES

2 eggs.
1 cup brown sugar.
1-2 cup flour.
1-4 teaspoon baking powder.
1-2 teaspoon salt.
1 cup pecans cut up.

Beat eggs slightly. Add flour and other ingredients. Bake in muffin tins in oven hot enough for biscuit.

Mrs. Annie Fortson Eccles.

MAMA'S TEA CAKES, No. 1

1 heaping cup sugar.
2 eggs well beaten.
3-4 cup butter or 1-2 lard.
2 nutmegs grated and as much cinnamon.
1-4 teacup sweet milk.
1 teaspoon salt.
2 teaspoons cream of tartar.
1 teaspoon soda dissolved in 2 tablespoons boiling water.

Flour for soft dough. Roll thin and bake in quick oven.

May Sims Latimer.

TEA CAKES, No. 2.

3 eggs.
2-3 cup of butter or 1-2 fat.
2 cups sugar.
3 level teaspoons baking powder.
3 cups of flour sifted 3 times.

Beat eggs light, add sugar, then softened butter. Mix into flour sufficient to make soft dough. Roll thin and bake in quick oven.

Mrs. S. R. Dillard.

TEA CAKES, No. 3.

1 cup sugar.
1-2 cup lard and butter mixed.
1-2 cup buttermilk.
2 eggs.
1-4 teaspoon soda.
1 teaspoon vanilla.
2 teaspoons baking powder.
Flour enough to make a dough stiff enough to handle.

Mrs. Geo. Poche.

TEA CAKES, No. 4.

1-2 cup lard.
1-2 pint sugar.
1 1-2 pints flour.
2 eggs.
1-4 cup sweet milk.
3 teaspoons cinnamon or grated nutmeg.
3 teaspoons cream tartar.
Knead to medium dough, roll very thin.

Mrs. A. W. Simpson.

DATE CARAMEL COOKIES

2 cups flour.
1-2 cup sliced dates.
1-2 cup nut meats chopped.
1-4 cup shortening.
2-3 cups brown sugar.
1 egg.
2 tablespoons milk.
2 teaspoons baking powder.
1 teaspoon vanilla.
Drop by teaspoon on greased baking sheet.

Mrs. J. R. Dyson.

BUTTER TEA CAKES

2-3 cup butter.
1-2 cup sugar.
3-4 cup flour.
1 egg.
1 teaspoon vanilla.

Cream butter and sugar. Add the whole egg, well beaten. Then add the flour. This makes a stiff batter. Drop from spoon in pan far apart as the batter melts and spreads.

Mrs. Clyde Smith.

red side up. Serve with whipped cream.

ICE-BOX COOKIES

1 cup white sugar.
1 teaspoon salt.
5 cups flour (measured after sifting twice).
1 cup melted vegetable fat.
1 cup brown sugar.
3 eggs, well beaten.
2 teaspoons soda.
1 teaspoon nutmeg (or other spices).
1 cup nut meats.

Mix the fat and sugar. add eggs slowly, nuts, then dry ingredients. Shape in a roll and put in ice box overnight or several hours. The cookies are sliced off with a thin sharp knife, the thinner the better. If the kitchen is warm, it is well to cut off a piece of the roll, keeping the remaining portion in the ice box. All may be baked at once or the dough will keep for a week, baking as needed. They are quite crisp, and are delightful for afternoon tea.

Mrs. T. E. Grenade.

DATE BARS, No. 1.

1 cup of sugar.
2 eggs, well beaten.
1 pound of dates stoned and chopped.
1 cup chopped nut meats.
1 teaspoonful baking powder.
Pinch of salt.
Flavoring (any kind you like).
1 cup best flour.

Mix well bake in greased pan 30 or 40 minutes, then while warm cut in strips to form a finger shape, then roll in powdered sugar.

Mrs. R. E. Lowe.

DATE BARS, No. 2,

2-3 cup of sugar.
1 cup of flour.
1 cup of pecan meats.
1 package of dates.
2 teaspoonfuls of baking powder.
Pinch of salt.

Sift baking powder with flour, add nuts, dates, sugar and salt. Beat eggs together and add last. Bake in well greased pans about 1-2 hour in slow oven. Cut in bars while hot and roll in sugar. Reba I. Gabbett.

PECAN STICKS

1-2 cup butter.
2-3 cup sugar.
2 eggs.
1-2 cup milk.
1 cup shelled pecans.
1 1-2 cups flour.
1-2 level teaspoon salt.
2 level teaspoons baking powder.

Beat the butter and sugar to a cream; add the well beaten eggs, the milk and nuts and then the flour, salt and baking powder sifted together. Beat thoroughly, and bake in greased finger roll pans. When cold cover the tops with a white frosting into which a few extra nuts have been stirred. Mrs. George Ward.

ORANGE ROCK CAKES

1-2 cup butter.
1-2 cup sugar.
2 eggs.
3 cups flour.
3 teaspoons baking powder.
1-2 teaspoon salt.
Grated rind of 2 oranges.
Strained juice of 1 orange.

Cream the butter and sugar, add the eggs, one at a time, then flour, salt and baking powder sifted together, also the orange rind and juice. If too stiff, the additional juice or a little milk may be added, but the cakes must be made stiff so as to keep their shape. Place in little heaps on a greased pan and bake in a quick oven about ten minutes. May. G. Johns.

MAPLE NUT WHIRLS

2 cups flour.
4 teaspoons baking powder.
1 teaspoon salt.
2 tablespoons lard.
3-4 cups sweet milk.

Make into smooth dough and roll till about half inch thick. Spread over this melted butter then spread 1 cup of maple or brown sugar, over this sprinkle 3-4 cups crushed nuts, roll up as for jelly-roll, cut into one inch pieces, lay cut side upon greased pan, dot each piece with spice or grated cheese. Bake in hot oven.

Mrs. Grier Martin.

NUT BISCUITS

2 cups flour.
1 cup chopped nuts.
2 tablespoons sugar.
1 tablespoon lard.
1 tablespoon salt.
3 teaspoons baking powder.

Sweet milk to make a soft dough, roll and cut with small biscuit cutter, bake in hot oven.

Mrs. Grier Martin, Atlanta, Ga.

COOKIES

1 cup snowdrift or scant cup of lard.
1 cup sugar.
2 eggs.
2 level teaspoons baking powder sifted in 2 cups flour.
3 level teaspoons of mixed spices.
1 cup of raisins cut up and floured in a little extra flour.
1 cup of black walnut meats.

Cream lard and sugar together well. Break one egg at a time in this mixture, beating well after each egg is added. Then add a little at a time the flour in which the baking powder and spices have been sifted. Add raisins and nuts last. This batter is very thick. Put about a teaspoonful in each cookie, on greased tins, allowing plenty of room to spread.

Mrs. Reesie Walton.

GINGER MUFFINS

1 cup sugar.
1 cup shortening.
1 cup molasses
3 cups flour.
1 cup milk.
2 eggs.
1 tablespoon ginger.
1 tablespoon cinnamon.
1 teaspoon salt.
1 teaspoon soda.
1 teaspoon baking powder.

Cream sugar and shortening. Add eggs and molasses. Sift flour with dry ingredents. Add to creamed mixture.

Mrs. Herbert Spratlin.

DROP NUT COOKIES

1-2 cup of butter or shortening.
1 cup brown sugar.
2 cups flour.
1 cup grape nuts or nut meats.
1 cup raisins.
2 eggs.
1 teaspoon cinnamon.
1 teaspoon all spice.
1 teaspoon baking powder.
1-2 teaspoon vanilla.

Have stiff batter, drop from spoon on greased cooky pans. Bake about 10 or 15 minutes.

Mrs. Herbert Spratlin.

PICKLES

SWEET CUCUMBER PICKLE

2 dozen medium cucumbers.
2 quarts small white onions.

After cucumbers have been soaked in fresh water to remove salt, soak for two hours in a lime bath, using a tea cup of slacked lime and enough water to cover, soak in fresh water after using lime, about two hours.

Use: 6 cups of vinegar.
3 cups of sugar.
1-2 of a 10c box of pickling spices.

Boil together twelve minutes, pour over pickle and let stand over night. Drain and boil for ten minutes and pour again over pickle; let stand two hours. Then boil pickle and vinegar until pickles become clear, about twelve minutes. Cool arrange in jars, pour over the spiced syrup and seal.

I use the small nest or silver skin onions, and also cut cucumbers in small pieces. Mrs. W. O. Bohler.

CABBAGE PICKLE

2 gallons cabbage.
3 gills white mustard seed.
3 tablespoons ground mustard.
2 tablespoons black pepper.
2 tablespoons cloves.
3 tablespoons celery seed.
1 pint of onions chopped fine.
1 pound brown sugar.
3 quarts vinegar.

Chop the cabbage, sprinkle with salt, let stand for two hours, then wash in water; add ingredients, mix well and boil until thick. A cup of molasses and one or two pods of red pepper improve this pickle. May G. Johns.

PEACH PICKLE, No. 1.

1-2 peck peaches, 2 lbs. brown sugar, 1 pint vinegar 1 oz. stick cinnamon. Boil sugar, vinegar, and cinnamon twenty minutes. Dip peaches quickly in hot water, then rub off the fur with a towel. Stick each peach with four cloves. Put into syrup and cook until soft, using one-half peaches at a time. Mrs. G. Y. Lowe, Jr.

SWEET PICKLED PEACHES, No. 2.

Half bushel Clingstone peaches, almost ripe peeled; one gallon good vinegar, 8 lbs. sugar, 1-2 teacup cloves, and sticks of cinnamon. Boil the vinegar and spices together five minutes; put in peaches, let them get hot through, pack in jars and pour over them the hot vinegar.

Mrs. J. W. S. Lowe.

PEACH PICKLE, No. 3.

To 7 pounds peaches, put 3 1-2 pounds sugar and let stand over night. In morning take peaches out of syrup and put 1 1-2 cup vinegar, 1 tablespoon whole cloves, 1 tablespoon whole allspice. Cook until it boils well then add peaches, cooking until can be stuck with straw. Seal hot.

Mrs. W. R. Latimer.

"PICCALILLI"

1 peck tomatoes, 1 large head cabbage, 2 dozen large onions, 2 green peppers. Chop fine all vegetables, salt well and let stand all night. Add 1 gallon vinegar, 1-2 box mustard, 2 lbs. brown sugar, 1-2 oz. turmeric, cloves, cinnamon to taste. Boil half hour.

CHOPPED GREEN TOMATO PICKLE

1 peck green tomatoes, 1 large cabbage, 1 dozen large onions, 6 or 8 green peppers, 1-2 small box mustard, 1 cup white mustard seed, little horse radish, 1 tablespoon cloves, 1 tablespoon cinnamon, 3 tablespoons celery seed, in muslin bag, 1 heaping tablespoon turmeric, 1 gallon vinegar, 4 cups sugar. Cut fine or grind tomatoes, onions, cabbage and peppers and let soak over night with salt. Drain. Mix with other ingredients and let boil only a few minutes and put up in glass jars. Mrs. J. R. Dyson.

ARTICHOKE PICKLE, No. 1.

1 quart vinegar.
2 cups of sugar.
1-2 cup flour.
1-2 mustard.
1 tablespoon mustard seed.
1 tablespoon celery seed.

Have jars filled with artichokes which have been washed and cleaned pour over mixture and seal.

Mrs. P. R. Sims.

PICKLED ARTICHOKE, No. 2.

1 peck artichokes, 1 gallon vinegar, 3 lbs. brown sugar, 1-2 lb. mustard, 2 oz. white mustard seed, 2 oz. pepper, 2 oz. turmeric, 1 teaspoon cloves, 6 teaspoons allspice. Soak artichokes in salt water from 24 to 48 hours. Put artichokes and onions in jar after they have been thoroughly washed, heat vinegar, sugar and spices together and pour over them. Let stand for two weeks.

Mrs. W. M. Hill.

VINEGAR FOR UNIVERSAL PICKLE

1 gallon best apple vinegar, 1-8 lb. mustard, or less if you do not like mustard. 1-8 lb. celery seed, 1 oz. cloves, 1 oz. black pepper, 1 oz. turmeric, 1 large horseradish root, sliced, 9 tea cups light brown sugar. Half pint bottle olive oil. No salt, if cucumber has been in brine; if so, they should be soaked from 24 to 48 hours ,according to length of time they have been in brine. Wet the mustard and turmeric with a little vinegar then add olive oil, mixing it well, then add the other ingredients, (except the cloves, which should be beaten, but not too fine, and put in a muslin bag). Stir all into the vinegar and pour over the cucumbers which have been wiped perfectly dry after soaking, and put in a large jar, 3 gallon. Cut up six lemons and add to them; also as many onions, as you wish. Artichokes too, can be added.

Mrs. Sarah C. Sanders.

SLICED TOMATO PICKLE

Slice 1 peck green tomatoes sprinkle with one cup of salt and let stand over night. Press the brine from the tomatoes. Chop 6 green and 6 red sweet peppers one or two hot peppers.

Cut up 3 quarts onions.
1-4 pound white mustard seed.
1 tablespoon allspice.
1 tablespoon cloves.
2 tablespoons cinnamon.
2 tablespoons ground celery seed.

Arrange in alternate layers. Cover with vinegar when it has cooked awhile add 3 pounds of brown sugar. You can add a little ground mustard if you like.

Mrs. J. R. Dyson.

MUSTARD PICKLE, No. 1.

1 quart cabbage chopped fine, 1 quart onions, chopped fine 1 quart green tomatoes, chopped fine. Cover with brine (1 cup salt to 3 quarts water). Let stand over night. Then drain. 1 cup flour, 1-2 cup mustard, 2 cups sugar, 1 tablespoon turmeric, 1 quart vinegar, butter the size of an egg. Let this come to a boil. Then pour over vegetables and cook until it thickens.

Mrs. C. H. Orr.

MUSTARD PICKLE, No. 2.

1 quart cabbage.
1 quart onions.
1 quart green tomatoes.
1 quart cucumbers.
4 green peppers.

Cover with heated brine, 1 cup salt to 3 quarts water. Let stand over night and drain.

Mix: 1-2 cup flour.
1-2 cup mustard.
1 tablespoon butter.
1 tablespoon turmeric.
1 1-2 cups sugar.
1 ounce celery seed.
1 quart vinegar.

Scald and pour in vinegar and let come to a boil.

Mrs. R. H. Spratlin.

SWEET CABBAGE PICKLE

2 large cabbages cut fine. Cover with water, add 1 teacup salt and let it just come to a boil. Remove from fire, drain and cover again with cold water. Let it stand till cold. Take from water and drain well. Place in jars, sprinkling mustard seed in as the cabbage is placed. Boil 3 pints good apple vinegar with 1 teaspoon each of whole cloves, all spice and mace, 2 sticks cinnamon bark and 3 pounds sugar.

Have ready in a large bowl 1-4 pound mustard and 1 large tablespoon turmeric, make this into a smooth paste with a little turmeric vinegar. Add vinegar in small quantities till all is mixed. Pour over cabbage.

Mrs. R. H. Spratlin.

SOUTHERN RELISH

2 cupsful of onions.
2 cupsful of sweet red peppers.
2 cupsful of sweet green peppers.
2 cupsful of cabbage.
2 cupsful of celery stalks.
3 cupsful of cider vinegar.
1 cupful brown sugar.
3 level tablespoonsful of mustard seed.
3 level tablespoonsful of salt.
1-4 cupful salt for brine.

Remove the seeds and the white fibre from the peppers and soak the peppers in brine overnight, (1-4 cupful salt to 2 quarts of water.) Next day drain, cover with one quart of cold water for two hours, then drain, and while the peppers are freshening, peel the onions and chop the cabbage, celery and the peppers in a wooden bowl, or put through a food chopper, add the sugar, vinegar, salt and mustard seed. Mix well and let stand overnight.

Next morning drain well and pack into jars after adjusting the rubbers, press the vegetables down, fill jars with the vinegar. Run a silver knife down the sides to let the bubbles and air out. Place the lids on loosely, and set the jars on a rack in a boiler of warm water; bring to a boil and boil for thirty minutes. Remove the jars and fasten the tops on securely. Each jar may be decorated with a few strips of the red peppers, cut either the long way or around the pepper.

Mrs. L. M. Ellis.

WATERMELON RIND PICKLE, No. 1.

Pare and cut in small pieces and drop in water until all is prepared. For every gallon of rind allow heaping teaspoon of salt and the same of pulverized alum. Cover with water and bring slowly to boiling point. Boil gently until easily pierced with a straw. Drain from water and plunge in cold water and put in a syrup thus made. For every 3 pounds of sugar allow 1 pint of vinegar, 1-2 ounce of cloves, 1-2 ounce of allspice, 1-2 ounce of cinnamon and a few celery seed. Cook rinds in syrup until clear.

Mrs. B. A. Willingham.

WATERMELON RIND PICKLE, No. 2.

Peel and cut rinds in small squares. Have as thick as possible, removing all pink part. Cover with cold water and boil until it is tender. Then rinse rinds in several cold waters and let soak in cold water 1 hour. Drain and weigh. To 1 pound of sugar, 1-2 pint vinegar and enough green or red fruit coloring to give color. Make spice bag using 12 each of cloves, spice and cinnamon (small pieces) or use the mixed pickling spices, about 1-2 box to every 6 or 7 pounds of fruit. Let rinds stand in this overnight or at least 12 hours. Boil until tender or about an hour. Do not let it get too soft. Can while hot.

Mrs. Charlie Hardy, Jr.

CHILI SAUCE

24 large ripe tomatoes, pared and chopped with 6 green peppers.
4 large onions.
1-2 cup of sugar.
1 tablespoon of salt.
1 teaspoon each of white mustard seed—all spice and cloves.
4 cups of vinegar.
Boil two hours or until thick and seal in bottles.

Mrs. Frank H. Colley.

DILL PICKLE

Gather small cucumbers early in the morning let stand in strong brine for twenty-four hours. Remove, wash and place in jars with one or two hot peppers a few small onions and a small amount of dill on top. Have ready two cups of vinegar with one-fourth cup sugar boiling hot. Pour over cucumbers which have been placed in quart jars with glass tops, and seal

Mrs. P. R. Sims.

TOMATO CATSUP

1 gallon of tomatoes, 1-2 teacup of sugar, 1-2 teacup of salt, pepper, cloves and allspice to taste, 1 quart of vinegar. Scald and mash tomatoes through collander, and remove skin. Must measure 1 gallon after being mashed. Cook all ingredients except vinegar for three hours. then add vinegar and cook for another hour. Bottle and seal with wax.

Mrs. May F. Wooten.

RECEIPT FOR TOMATO KETCHUP

1 gallon ripe tomatoes.
3 tablespoons salt.
1 tablespoon ground mustard.
1 tablespoon ground black pepper.
1 tablespoon ground cinnamon.
1 teaspoon Cayenne pepper.
1 teaspoon allspice.
1-2 teaspoon cloves.
1-2 teaspoon mace.
3 large onions (chopped fine).
1-2 pound sugar.
1 quart good apple vinegar.

Wash and slice tomatoes. Put all ingredients into kettle, let boil until tomatoes are thoroughly done. Stir frequently to avoid scorching. When done press through sieve. Put on stove and let simmer until quite thick. Cork and put away.

BEVERAGES

BLACKBERRY ACID

12 lbs. of blackberries, 5 oz. (5 heaping tablespoons) of Tartaric Acid. Cover berries in water, wash them, put in the acid, and let stand 48 hours, strain. Measure juice and put cup of sugar to cup of juice. Bottle and cook, (it does not have to be sealed.) Mrs. T .B. Walton.

BLACKBERRY PUNCH

A refreshing drink easily made during canning and preserving season consists of equal parts of blackberry juice and water, sweetened to taste, with the addition of the juice of one lemon to every pint of liquid and the juice from one medium sized can of pineapple to each quart. Pour over crushed ice. Blackberry juice may be put in jars and kept for weeks in the refrigerator.

Mrs. H. Y. Bernard.

GRAPE JUICE

2 cups of grapes.
2 cups of sugar.

Put grapes and sugar in half gallon jar then fill with boiling water and seal jar and shake until sugar dissolves. Mrs. I. W. Jones.

GRAPE JUICE

Wash grapes well and pick. 1 1-2 pints of water to 3 quarts of grapes, heat to boiling point and cook fifteen minutes, then strain, heat juice to boiling and add 2 heaping tablespoons of sugar to 1 quart of juice. Bottle and seal while hot. Mrs. K. A. Wilheit.

TEA PUNCH

Make a strong tea by allowing a teaspoonful of tea to a cup of boiling water. Sweeten to taste while hot. Squeeze lemons and drop the hulls into boiling water and let boil a few minutes, then squeeze again and pour the the water they were boiled in into the punch. Sweeten further with any spiced sweet pickle juice or pineapple juice. Add any fruits desired and mint. Brandy from peaches or cherries adds greatly to its flavor. Don't put in too much sugar at first as the longer it stands the sweeter it gets.

Miss Elizabeth Barksdale.

PUNCH

4 dozen oranges, 3 dozen lemons, 2 large bottles of cherries, 2 large cans of pineapple, 1-2 gallon carbonated water, 3 bottles gingerale, 1-4 lb. tea. Sweeten to taste, (about 16 lbs. sugar), 12 sticks cinnamon. This makes about five gallons. Mrs Gray Harwell.

DELICIOUS FRUIT PUNCH

1 quart grape juice, 1 quart water, 2 lbs. sugar, 1 large can pineapple, cut into small pieces, 2 lemons, peel and slice very thin, 2 bananas sliced, 4 oz. bottle maraschino cherries. Will serve 16 or 17 people.

Mrs. W. I. Jackson.

FRUIT PUNCH

The secret of good punch is to make a syrup to sweeten. The flavor is much richer. Equal parts of water and sugar should be boiled until a thick syrup, not too long or it will go back to sugar.

2 dozen lemons.
1 dozen oranges.
1 can pineapple.

Sweeten to taste. Weak tea may be used as a base. Maraschnio cherries, grape juice, bananas or any other kind of fruit my be added.

The following is a delicious simple drink:

1 gallon tea.
4 to 6 lemons.
1 or 2 sprigs of mint.
5 cups of sugar cooked to a syrup.

Bruise the mint leaves and let steep with the tea. When cool add the juice of the lemons. Serve with a sprig of mint in each glass. The flavor of this is different from ordinary tea with lemon. Mrs. I. T. Irvin, Jr.

PUNCH FLAVORING

Juice and grated rind of three oranges.
4 pounds sugar.
2 pints of boiling water.

Mix and stir well and add 2 ounces of Citric Acid. Let stand 12 to 24 hours. Mix with 2 gallons of water. This will serve 25 perple. Woman's Club.

ORANGE ICE BLOCKS

Juice of five large oranges and 1 lemon. Sweeten to taste. Add enough water to make strong orange-ade, pour into refrigerator pans with partitions in place, place into chilling unit and freeze. These blocks added to ice tea give a delicious flavor.

Mrs. Harry Smith.

SYRUP FOR CHOCOLATE MILK OR COCOA

1 teacupful cocoa.
1 1-4 teacupful sugar.
2 teacupfuls water.

Boil for 5 minutes and add 1 teaspoon vanilla and put in sterilized jars and keep in refrigerator. 1 tablespoon, more or less according to taste, to a tumbler. Shake vigorously in shaker. For hot cocoa, Mix in same proportions and heat stirring often, or the syrup and thick part of milk will settle to bottom and stick to boiler.

Mrs. I. T. Irvin, Jr.

PRESERVES

PEAR MARMALADE

Put pears on to cook immediately after paring and cutting up. Cook until tender in very little water before adding sugar, part for part. Skim carefully. When perfectly smooth and free from lumps remove from fire and put up in sterilized jars. This makes a delightful spread for children's lunches.

Mrs. H. Y. Bernard.

ORANGE MARMALADE

1 orange.
1 lemon (if small use 2).

Peel fruit, cut in small pieces, slice fruit thin, removing seeds and core. Add three times as much water as fruit, let stand over night. Then boil 10 minutes uncovered let stand until next day. Measure and add 1 cup sugar to each cup. Boil until it jells, or a golden brown (about 2 hours).

Mrs. S. M. Wright.

GRAPEFRUIT AND ORANGE MARMALADE

1 grape fruit.
2 oranges.
1 lemon.

Cut rinds and everything but cores and seed in little pieces—measure and add three times as much water; let it stand until next day, measure again and add the same quantity of sugar,—cup for cup. Cook until thick and seal in small glass jars or tumblers. Most delicious.

Mrs. Frank H. Colley.

WATERMELON RIND PRESERVES

Peel and cut rinds in small pieces and soak over night in lime water. Drain next morning and soak in clear water 2 hours. Drop slowly in boiling water and boil briskly for 10 minutes. Make a syrup of 1 pound of sugar to 2 quarts of water and boil 15 minutes adding rinds: and enough water to dissolve sugar. Have it boiling and add to rinds with ginger to suit taste and lemon sliced. Boil until done. Let cool in syrup then place in jars and seal.

Mrs. W. O. Bohler.

CRANBERRY JELLY

1 quart cranberries.
1 pint sugar.

Wash cranberries and put in sauce-pan with water to cover, bring to a boil and boil rapidly for 15 minutes. Press through collander. Bring to boil then add sugar and boil 5 minutes, turn into molds. Mrs. W. Frank Lee.

CANDY

CHOCOLATE CREAM DROPS

3-4 cup butter.
1 box 4 X sugar.
1 cup nuts (small pieces).
1 teaspoon vanilla.
1 block unsweetened Bakers chocolate (15c size).
1 1 inch strip of parafin.
Salt.

Cream butter. Sift sugar and add gradually to butter, add nuts and salt and vanilla. When worked creamy make into small balls. Melt chocolate and parafin over hot water, add 3 tablespoons 4 X sugar to this. Drop the balls into this. Put on wax paper to harden.

Mrs. Charlie Hardy, Jr.

DATE LOAF, No. 1.

1 pound date.
1 cup nuts.
2 cups sugar.
Small piece of butter.
1-2 cup milk.

Cook sugar and milk 'till it forms a soft ball in cold water. Add butter and dates seeded and cut fine and boil 'till thick. Remove from stove and mix nuts. Beat real stiff. Roll in wet cloth about 2 inches thick. When cold cut.

Mrs. P. F. Thaxton.

(DATE LOAF), No. 2.

2 cups sugar.
1 teaspoon butter.
1 cup milk.

Boil until it foams and forms a soft ball in water. Add 1 package of dates which have been chopped fine, stir constantly until dates are dissolved then add 2 cups of chopped pecans. Remove from fire beat hard, when creamy spread 1-2 inch thick on damp cloth. Roll and cut in thin slices.

Mrs. P. R. Sims.

CHOCOLATE DIP

Put one-half pound unsweetened chocolate that has been cut in bits and a piece of parafin size of an English walnut in double boiler let stand until melted.

FRENCH NOUGAT

1 1-2 pounds confectioners sugar.
1-2 pounds almonds.

Melt sugar very slowly in shallow pan, add almonds blanched and chopped fine, spread on double pans to cool. Cut into pieces and dip in above. Mrs. P. R. Sims.

TAFFY

2 cups sugar.
2 tablespoons vinegar.
Butter size walnut.
1 cup water.

Mix and start cooking. Cook until small quantity will harden in cup of water before taking from stove. Put in pinch of cream of tartar, pour in greased dish to cool. When cold pull until hard. Lay out on table and cut in uniform size. Mrs. H. W. Paschal.

CHOCOLATE CARAMELS

2 cups of brown sugar.
1 cup cream or rich milk.
3 tablespoons butter—heaping.
4 squares of Baker's chocolate.

Let cook until thick, add butter and chocolate. Remove from fire and beat a long time before pouring out into greased pan. Anne Hill Irvin.

DATE ROLL

1 package of dates.
1 cupful nut meats.
1 cup milk.
2 cups sugar.
Pinch cream of tartar or baking powder.

Cook milk, sugar and cream of tartar until it spins a thread. Pick the white lining out of dates and chop. Add dates and nut meats to mixture and beat until it begins to get creamy and pour on a wet cloth (the water having been squeezed out) roll up to cool. When cool cut into slices. Mrs. Robert Claude Norman.

Dates stuffed with nuts, rolled in icing then in freshly grated cocoanut makes a delicious confection.
Mrs. Brownie Brewer Irvin.

CHOCOLATE CANDY

3 lbs. brown sugar, 3 tablespoons butter, 1 cake Baker's Chocolate. Wet with a little hot water and let boil until it hardens in cold water. Cut up 1 lb. Marshmallows and beat in as you take candy from stove. Add 5 cups crushed nuts and vanilla to flavor. Pour on buttered slab and cut into squares, dotting each square with a half pecan.

Miss Mary Dillard.

COCOANUT CANDY

5 cups sugar, 1 cup boiling water, 1 cocoanut. Boil sugar and water until it hairs like icing. Add cocoanut, boil 5 minutes longer. Stir occasionally. Remove from fire and beat until creamy. Pour out on slab and cut into squares.

Mrs. W. Frank Lee.

CHOCOLATE MARSHMALLOW FUDGE

Put 2 cupfuls sugar. 2 squares unsweetened chocolate and 1 cupful of top milk into saucepan. Heat gradually to boiling point and let boil until mixture forms a soft ball when tried in cold water. Remove from fire. add 3 tablespoon butter and as soon as butter has melted beat until creamy. Add teaspoon vanilla and fold in 10 marshmallows cut into sixths. Pour in buttered pan, cool and cut in cubes.

Mrs. W. Frank Lee.

PULLED CANDY

2 cups sugar, 2 tablespoons vinegar (apple). put in glass, add enough cold water to fill glass half full. Boil until when dropped in ice water is brittle. Do not stir while cooking. Pour on marble slab and pull with tips of fingers.

Mrs. W. Frank Lee.

PINEAPPLE CANDY

1 large can pineapple (grated).
5 cups sugar.
1 tablespoon butter.
1 cup sweet milk.

Cook sugar, butter and milk until it creams when tested. Add pineapple from which all juice has been strained through a thin cloth. Cook five minutes longer or until it will again cream. Remove from fire and beat until creamy and thick. Pour on slab or dish and cut when cool.

Mrs. James E. Reynolds.

PINOCHE, No. 1.

2 cups brown sugar (1 pound).
1 cup white sugar.
1 cup milk.
1 cup nuts.
1 tablespoon butter.

Stir constantly until soft ball. Drop butter in when removed from stove. Don't stir. Put aside to cool. Leave over 1 hour until luke warm. Then beat drop in nuts and 1 teaspoon vanilla.

Mrs. Albert Milner.

PINOCHE, No. 2.

This delicious candy is made in a variety of ways. I have had most success by using the following receipt:

2 cups brown sugar.
2 cups granulated white sugar.
1-4 teaspoon soda.
1-4 teaspoon salt.
Small lump of butter.
1 cup rich sweet milk.

Put all in saucepan and bring slowly to a boil, stirring occasionally. Boil until mixture forms a soft ball when dropped into cold. water Remove from stove and beat hard and steadily until thick and add 1 cup chopped nut meats. Pour out on buttered surface, cut in squares before quite hard. The flavor is improved after the candy has been packed in waxed paper for several days.

Mrs. H. Y. Bernard.

MEXICAN CARAMEL

Burn 1 cup white sugar. Cook 2 cups sugar, 1 cup milk. When it begins to boil stir into the burned sugar and cook until it forms a soft ball. Take off and add 1-2 cup butter and 1 teaspoon vanilla. Beat until stiff then add 1 cup nuts.

Mrs. J. G. Wright.

PEPPERMINT DROPS

1 cup sugar just moistened with boiling water, then boil until it drops a thread. Take from fire, add cream of tartar size of pea. Mix well and add 4 or 5 drops of oil of peppermint. Beat briskly until mixture whitens then drop quickly on marble. If it sugars before all is dropped add a little water and boil just a second, then drop.

Anne Spratlin Latimer.

NUT AND FRUIT NOUGAT

2 large slices of crystalized pineapple.
1-4 pound crystalized cherries.
1-2 pound chopped assorted nuts (weighed after being hulled).
1 piece crystalized orange peel.
Whites of 4 eggs.
4 cups sugar.
1 cup white Karo syrup.
2 cups boiling water.
1 teaspoon each of lemon and vanilla.

Method: Put on stove 2 cups sugar and 1 cup boiling water in one vessel and 2 cups sugar and 1 of Karo and 1 of boiling water in another vessel. Beat the eggs and drop in the syrup from the first boiler after it has boiled until it threads as for icing. Let Karo and sugar boil until it forms a hard ball in cold water, pour over other syrup and eggs. Add flavoring next and beat with heavy spoon until it begins to cream then add nuts and fruit and beat until it creams good, pour out on buttered dish and cut.

Mrs. I. W. Jones.

BROWN SUGAR CANDY

1 box brown sugar.
1-2 pt. cream.
1 cup nuts or more.
1-2 teaspoon vanilla
1-4 teaspoon sat.

Cook sugar and cream together until forms a very soft ball. Add nuts and cook 2 minutes before taking from fire. Stir until thick enough to drop. Put over hot water if it gets too hard to drop.

Maude Green.

SEA FOAM CANDY

2 cups light brown sugar.
1-2 cup water.
1 cup nuts.
1-2 teaspoon vanilla.
White of one egg.

Mix sugar and water and put on stove. Stir until it begins to boil, then cook until it threads well. Have egg beaten stiff, pour candy into egg beating all the while, when it begins to thicken well put in nuts and vanilla, when stiff drop on greased paper and cool.

Mrs. Harry Smith.

FUDGE

2 cups sugar, 1 tablespoon butter, 3-4 cup milk, 1 square (1 ounce) chocolate. Cook all together till a little dropped in cold water forms a soft ball—remove from fire, beat well and pour into buttered pans. Let cool before beating.

Mrs. Peter Holliday.

DIVINITY FUDGE

2 cups sugar, 1-2 cup Karo syrup, 1-2 cup cold water, whites of 2 eggs, 1 cup nuts. Mix sugar, syrup and water and let slowly come to a boil. When it will harden in cold water, pour over beaten whites of eggs, before spreading in platter mix in nuts. After candy cools cut in blocks.

Miss America Harrison.

DIVINITY CANDY

3 cups granulated sugar, 1-2 cup Karo syrup, 1-2 cup water, whites of 2 eggs beaten stiff, 1 teaspoon vanilla. Boil sugar, syrup and water until it hardens in cold water, then beat half into beaten whites of eggs. Let remainder boil, while beating in first, then add in same way and beat in 1 to 2 cups crushed nuts. As it cools and thickens pour on buttered dish and cut in squares.

Miss Mary G. Dillard.

BROWN SUGAR FUDGE

4 cups brown sugar, 1 heaping tablespoon butter, 3-4 cup sweet milk, vanilla. Put all ingredients into sauce pan and boil, stirring constantly until syrup spins a thread from prongs of a fork. When done set saucepan in a vessel of cold water and beat till mixture begins to sugar. Flavor with vanilla. Nut meats can be added. Pour into shallow dish that has been slightly buttered. When cool cut in squares.

Mrs. W. M. Hill.

WALNUT KISSES

3 egg whites, 1 cup sugar, 1 cup walnut meats, 1-2 teaspoon vanilla. The whites of three well beaten eggs; add 1 cup sugar and beat until thoroughly creamed. Then add 1-2 teaspoon vanilla and 1 cup walnut meats broken in pieces. Drop with teaspoon on pans that have been covered with oiled paper. Bake slowly. No other nut is comparable to black walnut for these kisses.

Mrs. Brownie Brewer Irvin.

Cranberry Ice Cream - (see next page)

ADDITIONAL RECIPES

Cranberry Mousse

1 envelope speed up gelatin
6 tablespoons sugar -
1/8 teaspoon salt
1/4 cup water
1 can Ocean Spray Jellied Cranberry Sauce
1 tablespoon lemon juice -
2 egg whites -
1 cup cream, whipped -

Combine speed up gelatin, 3 tablespoons of the sugar, and salt in saucepan - Add water & place over medium heat, until gelatin is dissolved, stirring constantly - about 2 or 3 minutes. Place cranberry sauce in bowl, and break up with a fork - Add hot gelatin mixture, and beat with rotary egg beater, until smooth Add lemon juice - Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature - Beat egg whites until foamy, add remaining sugar gradually and continue beating until stiff - fold into whipped cream - When cranberry mixture is partially frozen, turn into bowl, and whip with a rotary egg beater until light and fluffy. Then carefully fold into whipped cream mixture - Return to tray and freeze until firm - 3 to 4 hrs -

OUR BEST WISHES FOR THE
SUCCESS OF EVERY USER
OF THIS BOOK

BURKE HARDWARE CO.

MILLERS——
The store that serves you best—almost everything that women and children wear.

MILLERS

FOR THE LATEST IN DRY GOODS
SHOES AND READY-TO-WEAR

Reasonably Priced Go To—

KRUMMY'S
THE DAYLIGHT STORE, L. Krumbein, Prop.

McCLEAREN'S SHOE SHOP

Shoes rebuilt while you wait
Ladies Work A Specialty

McCLEARENS SHOE SHOP

ADDITIONAL RECIPES

Cranberry Ice Cream.

1 Can Ocean Spray Jellied Cranberry Sauce.
2 teaspoons grated lemon rind
3 tablespoons sugar.
6 tablespoons orange juice.
1 cup heavy cream, whipped

Break cranberry sauce with a fork. add lemon rind, and sugar dissolved in orange juice - Freeze in refrigerator tray until partially frozen - Beat - Fold in whipped cream. Freeze until firm.

Cranberry - Orange Salad -

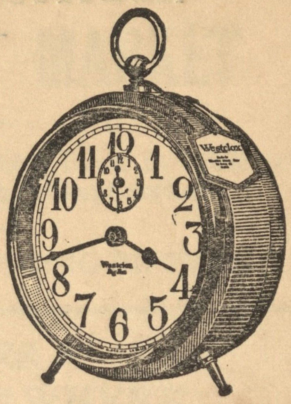
1 orange.
1 Can Ocean Spray Jellied Cranberry Sauce
1 envelope plain unflavored gelatin
1/4 cup cold water -

Put orange rind and pee through food chopper. Add crushed cranberry sauce. Soak gelatin in cold water 5 minutes, and dissolve over hot water Add to cranberry - orange mixture and mix thoroughly - Turn into 6 individual molds, and chill until firm - Unmold on crisp lettuce leaf.

Recipe From Our
REPAIR DEPARTMENT

Watches, Clocks, Jewelry and Eye Glasses worth keeping are worth care. Bring them to us for cleaning and repairing.

ELLINGTON JEWELRY COMPANY
Watchmakers-Jewelers-Engravers
Washington, Ga.



Compliments Of

MISS BRAMLETT

Exclusive Millinery

BARNETT-PASCHAL CO.'S
SEED
For Nice Fresh Vegetables
BARNETT-PASCHAL COMPANY

GAS—OILS—GREASES
Texaco
ALL CARS LOOK ALIKE TO US
H. H. JOHNSON, Prop.

Washington Station
Central Station
West Main Station

Service

"Service Is Our Middle Name"

ADDITIONAL RECIPES

WASHINGTON MARKET

Use any of the Recipes in this Book in Cooking our meats and you will not be disappointed.

PHONE 46 :—: SOMETHING DIFFERENT

IT MAKES A
DIFFERENCE WHERE
YOU BUY YOUR
RADIO

LINDSEY MOTOR CO.

Your Cooking will be a Success if you use a Florence Automatic Oil Stove.

G. Y. LOWE & CO., Agent

J. B. GREEN

D R U G S

Phone 60

ADDITIONAL RECIPES

ENJOY COOKING ON A
NEW PERFECTION OR
MAJESTIC RANGE

W. T. JOHNSON COMPANY

SMITH SHOE SHOP

HAVE YOU LOOKED AT YOUR HEEL TODAY

CALL 257

SMITH SHOE SHOP

E & M SERVICE STATION
GOODYEAR TIRES AND TUBES
SINCLAIR GAS AND OILS

ADDITIONAL RECIPES