

## Dedication

(With Apologies to Poe)

Once, upon a morning dreary, while I pondered, weak and weary.

Thinking of the many meals that I should have planned before,  
While I puzzled, darkly frowning, suddenly there came a longing—

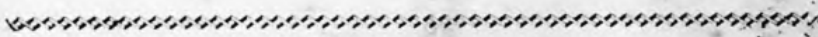
“Why not have a Grandview Cook Book, as we used to have of yore,  
Filled with tried and trusted menus that have all been used before,  
Only this, and nothing more?”

So we planned this little cook book, filled it full to overflowing,

With the best from all our members, and from friends, oh—many more.  
Take this book and use it freely—Use it in your kitchen daily.

May it bring you help and gladness, and, oh, never prove a bore;  
May it solve your daily problems with its wise and trusted lore,  
Solve them now and evermore.

—Mrs. John Lester Purdue.

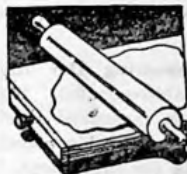


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# COOK BOOK



*of*  
FAVORITE  
RECIPES



o-----o  
The recipes in this book have been collected  
and arranged by members of The Woman's  
Improvement Club of Grandview, Washington  
o-----o

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## FAVORITE RECIPES

### DIRECTIONS FOR FOLLOWING RECIPES

#### HOW TO MEASURE

Tin, granite-ware or glass measuring cups divided into quarters or thirds, holding one-half pint, and tea and table spoons of regulation sizes, and a case knife or spatula, are necessary for correct measurements.

#### Measuring Dry Ingredients

A tablespoonful, teaspoonful or cupful is measured level. To measure tea- or tablespoonfuls, dip the spoon in the ingredient, lift and level with a knife, the sharp edge of the knife being toward tip of spoon.

Less than one-eighth of a teaspoon is considered a few grains.

Flour, meal, soda and confectioners' sugar should be sifted before measuring. Mustard and baking powder settle from standing in boxes and therefore should be stirred to lighten.

#### Measuring Liquids

A cupful is all the cup will hold. A tea- or tablespoonful is all the spoon will hold.

#### Measuring Solids

To measure butter, lard and other solid fats, pack solidly into cup or spoon and level with knife. When dry ingredients, liquids and fats are called for in the same recipe, measure in the order given, thereby using but one cup.

3 teaspoonfuls equal 1 tablespoonful.  
16 tablespoonfuls of any dry ingredient equal 1 cupful.

12 tablespoonfuls of any liquid ingredient equals 1 cupful.

2 cupfuls of any liquid equals 1 pint.

4 cupfuls of any liquid equal 1 quart.

#### Table of Weights and Measures

1 square Bakers chocolate—1 ounce.

2 tablespoonfuls butter— 1 ounce.

4 tablespoonfuls flour— 1 ounce

2 cupfuls butter— 1 pound

4 cupfuls flour— 1 pound

2 cupfuls granulated sugar—1 pound

2 $\frac{3}{4}$  cupfuls powdered sugar—1 pound

2 $\frac{3}{4}$  cupfuls brown sugar— 1 pound

2 $\frac{3}{4}$  cupfuls oatmeal— 1 pound

4 $\frac{3}{4}$  cupfuls rolled oats— 1 pound

2 cupfuls rice— 1 pound

4 $\frac{1}{2}$  cupfuls graham flour— 1 pound

3 $\frac{3}{4}$  cupfuls entire wheat flour—

1 pound

4 $\frac{1}{2}$  cupfuls coffee— 1 pound

2 cupfuls finely chopped meat—

1 pound

9 large eggs— 1 pound

#### TIME TABLES FOR COOKING

##### Boiling

Coffee.....5 to 8 minutes

Eggs, soft.....1 to 4 minutes

Eggs, hard.....35 to 45 minutes

Mutton leg.....2 to 3 hours

Ham, 12 to 14 pounds.....4 to 5 hours

Turkey, 9 pounds.....2 to 3 hours

Chicken, 3 pounds.....1 to 1 $\frac{1}{4}$  hours

Halibut, 2 to 3 pounds.....30 minutes

Salmon, 2 to 3 pounds.....30 to 45 min.

Potatoes, white.....20 to 30 minutes

Potatoes, sweet.....15 to 25 minutes

Asparagus.....20 to 30 minutes

Peas.....20 to 60 minutes

String beans.....1 to 3 hours

Lima beans.....1 hour

Tomatoes.....15 to 20 minutes

## FAVORITE RECIPES

Brussels sprouts.....15 to 20 minutes	Cake, pound.....1½ to 2 hours
Cauliflower.....20 to 25 minutes	Cake, loaf.....40 to 60 minutes
Green corn.....12 to 20 minutes	Cake, layer.....15 to 25 minutes
Spinach.....20 to 25 minutes	Sponge cake.....45 to 60 minutes
Parsnips.....30 to 40 minutes	Gems.....25 to 30 minutes
Onions.....45 to 60 minutes	Muffins, raised.....30 minutes
Turnips.....30 to 45 minutes	Muffins, baking pdr. 20 to 25 minutes
Oyster plant.....45 to 60 minutes	Corn cake.....30 to 35 minutes
Cabbage.....35 to 60 minutes	Ginger bread.....20 to 30 minutes
Beets, young.....45 minutes	Cookies.....6 to 10 minutes
Beets, old.....3 to 4 hours	Bread, white.....45 to 60 minutes
<b>Baking</b>	Bread, graham.....35 to 45 minutes
Cake, fruit.....1¼ to 2 hours	Biscuits, baking pdr. 12 to 20 minutes

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Directions for Following Recipes. Soups. Beverages. Fish. Eggs and Luncheon Dishes. Meats. Poultry and Game. Breads. Cakes. Cake Fillings and Frostings. Cookies. Pies.	Puddings. Salads. Candy and Confections. <span style="float: right;">5-8</span> Pickles. Vegetables. Preserves and Jelly. Canned Fruits and Vegetables. Frozen Desserts. Sandwiches. Sauces. Cereals. Household Hints.
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## FAVORITE RECIPES

### SOUPS

Collected and Arranged by Mrs. R. Syverson.

One morning in the garden bed, The onion and the carrots said  
Unto the parsley group:

"Oh, when shall we three meet again—In thunder, lightning, hail or rain?"

"Alas," replied in tones of pain,

The parsley, "In the soup."

#### BROWN SOUP STOCK

- 6 lbs hind shin of Beef, chopped.
- 5 quarts cold water.
- 3 small onions.
- 10 Cloves.
- 10 Peppercorns.
- 1 Carrot.
- 1 Turnip.
- 2 Stalks Celery.
- 1 Large tablespoonful Salt.
- 2 Sprigs Parsley.

Place meat, also bone, cut in small pieces, water, spice and salt to simmer for four hours. Add chopped vegetables, boil until tender. Strain the whole into large basin, stand over night, remove all fat from surface. Bottle and keep in cool place.

—Mrs. R. Syverson.

#### CORN SOUP

- 1 Can of Corn.
- 1 Pint Water.
- 1½ Tablespoonful Butter.
- 1 Slice Onion.
- 2 Tablespoonfuls Flour.
- 1 Teaspoonful Salt.
- ½ Teaspoonful Pepper.
- 1 Pint Milk.

Add the water to the corn and let simmer 20 minutes. Melt butter, add onions and cook until light brown. To this add the dry ingredients, add milk, stirring constantly. Add cooked

corn and strain. Reheat before serving if necessary.

—Mrs. Paul Thiele.

#### GREEN PEA SOUP

- 1 Quart Green Peas.
- 3 Quarts Meat Broth.
- 2 Rounds of Onion.
- Some Bay Leaves.
- 1 Pint of Milk.
- 2 Tablespoonfuls Butter.

Boil peas, broth, onions and bay leaves well. Strain through sieve, return to fire, add milk and butter, boil few minutes. serve very hot.

—Mrs. Wm. Park.

#### CREAM OF CELERY

- 1 Large Stalk Celery.
- 1 Quart Milk.
- 1 Tablespoonful Butter.
- 2 Tablespoonfuls Flour.
- Pepper and Salt.

Boil celery until tender in as little water as possible. When tender, strain, pour into boiling milk, add butter, and thicken with flour, salt and pepper.

—Mrs. R. Syverson.

#### OYSTER SOUP

- 2 Cupfuls Milk.
- 1 Pint Oysters.
- Salt and Pepper.
- 1 Tablespoonful Butter.

Heat milk in a double boiler, add

## FAVORITE RECIPES

seasoning and butter. Clean oysters, cook them in a saucepan until they become plump and the edges curl. Add hot milk and serve at once. The milk may be thickened with 1 tablespoonful flour.

—Mrs. Paul Thiele.

### CREAM OF POTATO SOUP

3 Potatoes.  
2½ Cupfuls Milk.  
2 Egg Yolks or 1 Egg.  
1 Teaspoonful Salt.  
Pepper.  
¼ Teaspoonful Celery Salt.

Cook potatoes until soft, drain and mash. Scald the milk, add it to the potatoes, then strain the mixture. Beat the eggs, add seasoning, combine with potato mixture and cook in top part of double boiler stirring constantly until egg thickens.

—Mrs. Paul Thiele.

### CANNED TOMATO SOUP

1 Peck Ripe Tomatoes.

7 Celery Stalks, leaves and all.  
25 Who'e Cloves.  
1 Red Pepper.  
2 Tablespoonfuls Salt.  
5 Good Sized Onions.  
1 Tablespoonful Brown Sugar.  
1 Cup Butter.  
1 Cup Flour.

Run celery through food chopper, then cook tomatoes, celery, cloves, pepper, salt and onions until soft. Strain, add sugar, flour and butter after straining. Boil all and seal.

—Mrs. J. B. Dye.

### TOMATO SOUP

1 Pint Tomatoes, Strained.  
2 Tablespoonfuls Butter.  
¼ Tablespoonful Soda.  
1 Pint Milk.

Salt and Pepper to taste.

Heat tomatoes to boiling and add soda. Stir well, then add butter, milk, salt and pepper. Serve hot.

—Mrs. Dan Jones.

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## FAVORITE RECIPES

### BEVERAGES

Collected and arranged by Mrs. F. M. Balcom  
"Drink, pretty creature, drink!" --Wordsworth.

#### BOILED COFFEE

- 1 Cup Coffee.
  - 1 Egg.
  - 1 Cup Cold Water.
  - 6 Cups Boiling Water.
- Scald Coffee pot, wash egg, break and beat slightly. Dilute with cold water, add crushed shell and mix with coffee. Turn into coffee pot, pour on boiling water and stir thoroughly. Boil three minutes.

#### TEA

- 3 Teaspoons Tea.
  - 2 Cups Boiling Water.
- Pour boiling water on tea. Stand in warm place five minutes. Strain and serve immediately.

#### ORANGE EGG-NOG

- 2 Oranges; Extract Juice.
  - 1 Teaspoon Lemon Juice.
  - 2 Eggs.
  - 4 Teaspoons Sugar.
  - 2 Tablespoons Cream.
- Beat egg whites until stiff. Beat yolks until light. Add half the sugar, then slowly the strained juices, add cream and fold in the stiffly beaten whites to which has been added half the sugar. Serve in sherbet glasses. Two tablespoonfuls Grape-Nuts folded in with the egg whites will improve it as well as add novelty.

—Mrs. Harold Hooper.

#### FRUIT PUNCH

- 1 Dozen Lemons.
- ½ Dozen Oranges.
- 1 Can Shredded Pineapple.

Extract the juice from the lemons. Slice the oranges and add the pineapple. Put in some sugar and let stand several hours, then add sugar and water to suit taste. This will make two or more gallons.

#### ICED CHOCOLATE

- ¾ Cup Cocoa.
- 1¼ Cups Sugar.
- ½ Teaspoon Salt.
- 1½ Cups Boiling Water.

Mix sugar, salt and chocolate, add gradually the boiling water, cook and stir until smooth (about 5 minutes boiling). Cool, keep in cold place. Add one tablespoon or more to glass of milk with chipped ice and a teaspoon of whipped cream. A good drink for children in hot weather. This is also a good chocolate syrup to use on ice cream, etc. without adding the milk.

—Mrs. J. L. Purdue.

#### UNFERMENTED GRAPE JUICE

- 10 Pounds Grapes.
  - 3 Pounds Sugar.
  - 1 Cup Water.
- Put grapes and water in granite stew-pan. Heat until stones and pulp separate, then strain through jelly bag. Add sugar. Heat to the boiling point and bottle. This will make one gallon.

#### ICED TEA

- 4 Teaspoons Black Tea.
  - 2 Cups Boiling Water.
- Strain into glasses one-third full of cracked ice.

## FAVORITE RECIPES

### LEMONADE SYRUP

2 Cups Sugar.

Juice of 4 Lemons.

Grated Rind of 2 Oranges.

Boil five minutes in one quart of water. Serve in tall glasses with cracked ice and thin slices orange, with candied cherries on top of each glass. Keep in ice box and dilute to taste when serving.

—Mrs. C. O. Hunt, Chicago.

### COCOA EGG-NOG

2 Tablespoons Cocoa.

1 Teaspoonful Butter.

$\frac{1}{4}$  Cup Boiling Water.

1 Tablespoon Sugar.

1 Cupful Thin Cream.

$\frac{1}{2}$  Teaspoon Vanilla.

1 Egg.

Nutmeg.

Melt butter, stir in cocoa, add boil-

ing water and sugar. Boil two minutes; cool; separate the egg, whip white until stiff, yolk until creamy. Add yolk to cream, then cocoa and vanilla, stir in egg white and whip until light, add little nutmeg over the top before serving.

—Mrs. F. M. Balcom.

### ANGEL TIP

Sweet Grape Juice.

Crushed Ice.

Sweetened Whipped Cream.

Mint.

Fill tall glasses  $\frac{1}{4}$  full of crushed ice. Pour over this grape juice until glasses are  $\frac{3}{4}$  full. Pile on each a spoonful of cream and top with sprig of mint. Serve with straws or long handled spoons.

—Mrs. F. M. Balcom.

**Y**OU can dilute the double-rich contents of this can until the quart bottle overflows with pure milk.

Send for book of one hundred tested recipes. Carnation Milk Products Co., 1060 Stuart Bldg., Seattle, Washington.





## FAVORITE RECIPES

### FISH

Collected and Arranged by Mrs. N. F. Jensen

"Master, I marvel how the fishes live in the sea!"

"Why, as men do on land—the great ones eat up the little ones."—Pericles.

#### SALMON LOAF

- 1 Can Salmon.
- 2 Eggs.
- 1 Cup Cracker Crumbs.
- $\frac{3}{4}$  Cup Milk.
- Salt and Pepper.

Beat eggs in dish loaf is to be steamed in. Add Salmon, minced, and other ingredients; salt and pepper to taste. Mix well and steam two hours, then set in oven five minutes to dry.

—Mrs. J. E. Schussler

#### SALMON CROQUETTES

- $\frac{1}{2}$  Can Salmon.
- 2 Eggs.
- Potatoes.
- 3 Teaspoons Salt.
- $\frac{1}{2}$  Teaspoon Pepper.

Mix equal parts flaked salmon and hot mashed potatoes with one beaten egg. Add seasoning, Shape in form of croquettes. Dip in bread or cracker crumbs—egg (1 yolk added to 1 teaspoon water)—and crumb again. Fry in deep fat until brown. Serve with white sauce and peas.

—Mrs. George Fox.

#### CODFISH BALLS

- 1 Cup Fish.
- $\frac{1}{2}$  Cup Mashed Potato.
- 1 Egg.

Soak the codfish for two or three hours, then boil for 15 minutes in water that has one tablespoon vine-

gar in it. Let cool; add the potato and the beaten egg; season with pepper. Make into balls, roll in flour and set in a cold place to stiffen. Roll again in flour and fry in deep fat.

—Mrs. Ida A. Rawlings.

#### CLAM CHOWDER

- 1 Large Slice Salt Pork or Bacon.
- $1\frac{1}{2}$  Pints Sliced Potatoes.
- 1 Large Dry Onion.
- 1 Can Clams.
- 5 Crackers.
- 2 Cups Milk.

Mince salt pork and fry brown; when crisp add potatoes and onion sliced; fry till brown; add sufficient water to cover; then add contents of can of clams. Season to taste and boil ten minutes. Add five rolled crackers and milks. Serve hot.

—Mrs. Wallace B. Tow.

#### FISH CHOWDER

- 2 Cups Fish.
- 1 Small Potato.
- 1 Onion.
- 1 Slice Bacon.
- 2 Cups Milk.

Cut fine bacon, potato, onion and fish, brown in kettle. Add little water, salt and allow to boil until well cooked. Add milk and thicken; season to taste, add bread crumbs. This serves four people.

—Mrs. W. W. Wentch.

## FAVORITE RECIPES

### BAKED TUNA FISH

- 1 Can Tuna Fish.
- ½ Pound Cheese.
- 1 Cup Milk.
- 2 Tablespoons Butter.
- 1 Tablespoon Flour.

Blend butter and flour in pan, add milk; cook until thick. Add the generous amount of cheese and stir over fire until cheese melts; add can of tuna fish, picked into pieces; season to taste; place in baking dish, sprinkle with cracker crumbs and brown in oven.

—Mrs. W. W. Wentch.

### SCALLOPED HALIBUT

- 1 Pound Halibut.
- 1 Egg.
- 1 Tablespoon Flour.
- 2 Tablespoons Butter.
- 1 Cup Milk.

Season Halibut with salt and pepper; fry and pick into small bits. Boil egg and mince. Blend flour and butter, brown, stir in milk, making thin gravy; pour over fish and eggs, mixing well. Place in baking dish, sprinkle with cracker crumbs, topping with butter, and bake brown.

—Mrs. N. F. Jensen.

### SCALLOPED CLAMS

- 1 Pint Minced Clams.
- 10 Crackers Rolled Fine.

Butter a deep dish, put in layer of crackers and a layer of clams, a little cayenne pepper and butter, another layer of crackers, etc., until dish is nearly full, having cracker crumbs on top. Cover with milk, top with bits of butter and bake in hot oven 20 minutes.

—Mrs. N. F. Jensen.

### SCALLOPED OYSTERS

- 1 Pint Oysters.
- 10 Crackers, Rolled Fine.

Prepare and bake the same as the scalloped clams.

—Mrs. N. F. Jensen.

### JELLIED SALMON OR TUNA

- 1 Pound Can Salmon, or Tuna.
- 1 Cup Campbell's Bouillon.
- 2 Teaspoons Gelatine.

Flake Fish in large pieces. Bring bouillon to boil. Dissolve gelatine in a little cold water, add to bouillon. Let cool. Arrange fish in layers in wet mould, interspersing with thinly sliced lemon and sliced stuffed olives. Pour the stock over and set aside to harden.

—Mrs. Thos. R. Robinson.

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## FAVORITE RECIPES

### EGGS

Collected and Arranged by Mrs. Chapin D. Foster.

"It is the bounty of nature that we live,  
But of philosophy that we live well."

—Seneca.

#### CREAMED EGGS WITH PIMENTO SAUCE

$\frac{1}{4}$  Pound Pimento Cheese.  
6 Hard Boiled Eggs.  
6 Slices Toast.  
3 Tablespoons Butter.  
3 Tablespoons Flour.  
 $1\frac{1}{2}$  Cups Milk.  
Salt.

Make a cream sauce of the butter, flour and milk. To this add the pimento cheese. Arrange toast on hot platter and pour a little sauce on each piece. Slice eggs and place on toast. Pour over the the remainder of the sauce; garnish with celery.

—Mrs. Chapin D. Foster.

#### MACARONI AND EGGS

Cook macaroni in salted water. Drain and add some stewed tomato. Take 2 or 3 eggs and break them into the hot macaroni and tomato without beating them. Draw them them trough until set by the heat. but do not let boil. If tomatoes are too acid add a little sugar; also salt, pepper and butter. Serve at once.

—Mrs. J. R. Turner, Yakima.

#### SWISS EGGS

Line a baking dish with butter and grated cheese. Break in eggs, allowing two to each person. Add salt, pepper, cheese and one tablespoon milk for each egg. Bake 20 minutes.

—Mrs. W. H. McClinton.

#### GOLDENROD EGGS

4 Hard Boiled Eggs.  
4 Tablespoons Flour.  
 $\frac{1}{8}$  Teaspoon Pepper.  
6 Pieces Toast.  
 $\frac{3}{4}$  Teaspoon Salt.  
 $1\frac{1}{2}$  Teaspoon Butter.  
 $1\frac{1}{2}$  Cups Milk.  
Parsley.

Separate yolks and whites of eggs, chop whites. Make white sauce of flour, butter, pepper, salt and milk; add egg whites to sauce. Press yolks through strainer and pour over toast. Add parsley.

—Mrs. George Fox.

#### PLAIN OMELET

3 Eggs.  
3 Tablespoons Milk.  
Salt and Pepper.

Beat the salted whites very stiff. To yolks, add salt and pepper and milk and beat. Pour yolks into a buttered pan or both sides of folding omelet pan, and add the whites. Close the folding pan and turn over once or twice. Serve immediately.

—Mrs. C. F. Johnson.

#### BAKED EGGS

Butter a baking dish lavishly. Add  $\frac{3}{4}$  cup of cream; heat to boiling point. Break six eggs into dish and sprinkle with salt and pepper. Bake in hot oven 20 minutes.

—Mrs. Kirk Brown.

## FAVORITE RECIPES

### MEATS

Collected and Arranged by Mrs. E. J. Haasze

"An odor rich comes stealing from out the oven bright,  
That sets my pulse a-reeling, and gives my heart delight."

#### ROLL STEAK

1 Flank Steak.

Salt, Pepper, Bread Crumbs.

Butter.

1 Cup Boiling Water.

Beat in ingredients to a cream and lay over the steak. Roll steak and bind evenly; lay in dish with cup of water, bake 40 minutes. Remove cover and allow to brown before serving.

—Mrs. E. W. Rawlings.

#### VEAL LOAF

2 Pounds Veal.

$\frac{1}{2}$  Pound Salt Pork.

1 Egg.

1 Teaspoon Salt.

$\frac{1}{2}$  Teaspoon Sage.

$\frac{1}{8}$  Teaspoon Pepper.

$\frac{1}{2}$  Cup Cracker Crumbs.

$\frac{1}{2}$  Cup Sweet Cream.

Grind meat through chopper, mix and form into roll; cover with cracker crumbs; put into pan and add cup of hot water. Bake one hour. If water cooks away, add a little and baste occasionally.

—Mrs. George Mor'ey.

#### ROASTED HAM

(For Electric Range)

Place 7 to 8 pound ham in kettle or large pan of cold water, add a tablespoon of cloves to water, bring to boiling point upon surface heating unit on "high," then turn unit off. Let stand in water 30 minutes. Remove to enamel roasting pan. Pre-

heat oven to 350 degrees, turn upper heating unit off and lower unit to medium; continue one hour, then low two hours; remove ham from oven, remove outside skin, trim and stick the surface with whole cloves and sprinkle with brown sugar; return to oven for a few minutes using the upper unit on low, to brown as desired.

Ham roasted in the electric oven is at its very best in juiciness and flavor and has the least possible shrinkage.

—Mrs. J. W. Taylor.

#### DUTCH HEAD CHEESE

$\frac{1}{2}$  Pork Head.

1 $\frac{1}{2}$  Pounds Liver.

1 Pork Tongue.

Thoroughly clean head and use outside skin too; boil the tongue enough to remove the skin; boil all together until very tender; put liver through fine knife of chopper, the rest through coarse knife of chopper. Return all to the liquid, of which there should be three pints; season with salt, pepper and sage to taste, boil and thicken with cornmeal; stir and boil 20 minutes, when it should be thick. Mold and when cold, roll in flour and fry.

—Mrs. Frank Brown.

#### SWISS STEAK

One round steak, well pounded. Rub in as much flour on both sides of the steak as possible. Brown

## FAVORITE RECIPES

quickly in frying pan containing hot fat, butter or lard. Put in baking dish and season with salt and pepper. Cover with hot water and cook two hours; keep dish closely covered, adding water as it boils away. Onion and tomatoes may be added when the steak is put in baking dish.

—Valtina Haskins.

### NORWEGIAN MEAT BALLS

5 Pounds Beef.

½ Pound Pork.

1 Small Onion.

Put through meat chopper 5 times, beginning with the coarsest knife and ending with the finest one. Add two tablespoons flour, seasoning to taste; and enough water to mold the pulp into small balls. Fry in butter until brown on both sides and then nearly cover with water and cook slowly one hour.

—Myrta I. Parker.

### GLORIFIED HAMBURG STEAK

1 Pound Hamburg Steak.

½ Cup Bread Crumbs.

1 Stalk Celery.

1 Egg.

½ Teaspoon Scraped Onion.

6 Medium Sized Onions.

3 Small Carrots.

A Little Chopped Parsley.

Salt, Pepper, Red Pepper, Nutmeg.

Mix well the meat, chopped celery, bread crumbs, egg, parsley, scraped onion and seasonings. If this mixture seems too dry add a little melted butter; form into loaf and place in casserole. Slice carrots, peel onions, place in dish around the meat. Pour in boiling water to half cover the meat; cover closely and let simmer

on back of stove or in slow oven for about three hours. Season the gravy with salt and pepper during the last half hour of cooking. When ready to serve, lift loaf to a platter, arrange vegetables around it, thicken gravy and pour over meat.

Mrs. W. W. Wentch.

### JELLIED VEAL LOAF

1 Envelope Knox Acidulated Gelatine

2 Cups Stock, well seasoned.

1 Onion, Sliced.

1 Cup Cold Water.

2 Stalks Celery.

2 Cups Chopped Veal.

½ cup Canned Pimentos, cut thin.

½ Teaspoon Fine Chopped Parsley.

Soak the gelatine and ½ teaspoon of the lemon flavoring found in the package, in cold water for five minutes. Add onion and celery to stock and boil 3 minutes, then pour over the soaked gelatine. When mixture is cold and begins to stiffen, add meat, pimentos and parsley. Turn into brick mold first dipped in cold water, and chill.

—Mrs. E. J. Haasze.

### PEPPERS STUFFED WITH MEAT

Chop beef, mutton, chicken or turkey and mix with an equal amount of boiled rice or breadcrumbs. Add a few tomatoes chopped, some onion and salt. Remove tops and seeds from peppers, wash and scald them, and fill with meat mixture. Stand in baking dish, add ½ cup stock or water, a little butter, and bake in slow oven one hour, basting frequently.

—Mrs. H. K. Ramaley.

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are used by the discriminating women of Grandview, and just as soon as a woman has used these choice products for the first time she begins to discriminate in their favor.

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are products that every  
woman should know for the  
good of the whole family.



## FAVORITE RECIPES

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### BOILED BEEF TONGUE

Wash a large, perfectly fresh beef tongue in several waters; boil till very tender adding plenty of salt as it penetrates through the skin easily. Strip off the skin and cut away the root. Pour over it the following sauce:

1 Cup liquid in which tongue was boiled; 2 tablespoons butter and 2 tablespoons flour, creamed; pinch of pepper, juice of 1 lemon. Cook, and when thickened add two small cucumber pickles, chopped.

—Mrs. Russell Parker.

### SPANISH BEEF STEAK

1 Round Steak, about an inch thick, cut in pieces large enough for one serving.

2 Cups Cooked Tomatoes.

1 Large Onion, cut fine.

¼ Teaspoon Chili Powder, or more if desired.

Salt and Pepper.

Put meat in hot, well greased frying pan and sear. Remove steak and place in casseroles. Place tomatoes, onions and chili powder in frying pan and cook for ten minutes. Pour over meat and place in medium hot oven. Cook for 3½ or 4 hours.

—Mrs. Lindsay Crawford.

### MEAT CROQUETTES

1 Pint Milk.

2 Dessert Spoons Butter.

2 Heaping Dessertspoons Cornstarch

1½ Cups Cold Chopped Meat, any kind.

Put into brick mold; let stand for several hours, slice and dip in egg and cracker crumbs; fry in deep fat. The mixture may be molded any de-

sired shape. The cornstarch should be creamed with the melted butter; then pour over the hot milk and cook a little; then add meat.

—Mrs. Holmes.

### ROAST LEG OF LAMB

With Mushrooms

1 Leg of Lamb.

1 Cup Fresh or Canned Mushrooms.

1 Cup Bread Crumbs.

3 Tablespoons Cream.

Have butcher remove bone. Fill cavity with the chopped mushrooms, bread crumbs, cream, salt and pepper, and roast in hot oven; serve with currant or mint jelly.

—Mrs. Ray Haasze.

### DEL BALLS

1 Pound Ground Round Steak.

1 Chopped Onion.

1 Egg.

4 Slices Bread (Soak and Squeeze)

Add pepper, salt and chili powder; mix well and form into small balls.

Sauce

1 Quart Ripe Tomatoes, Sliced.

1 Quart Water.

3 Bay Leaves.

Pinch of Cloves or 6 Whole Ones.

1 Slice Onion.

Cook half hour and strain. Put balls in sauce and cook 1½ hours.

—Mrs. Don L. Allen.

### STANDING RIB ROAST OF VEAL

Have the butcher make a pocket in the roast, and fill with dressing made of breadcrumbs seasoned with butter, salt and pepper. Roast slowly 2½ to 3 hours according to size of roast.

—Mrs. J. P. Anderson.

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# A Good Recipe

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## FAVORITE RECIPES

### IMITATION BARBECUE OF LAMB

Roast small leg of lamb as usual and about one hour before it is ready to serve prepare the following mixture:

¼ Cup Worcestershire Sauce.

¼ Cup Tomato Catsup.

¼ Cup Vinegar.

1 Rounded Teaspoon Mustard.

Salt and Pepper to Taste.

Stick meat all over with a sharp knife, pulling gashes open and fill with the mixture; if any remains, pour over before serving.

—Mrs. Townsend Coale.

### CASSEROLE OF LAMB

2 Pounds Breast of Lamb.

2 Cups Diced Potatoes.

1 Cup Canned Tomatoes.

2 Cups Diced Carrots.

1 Cup Hot Water.

1 Finely Chopped Onion.

Salt and Pepper.

Cut lamb in small pieces, roll in flour and brown in hot bacon fat with the onion. Put in greased casserole with the tomatoes and the cup of hot water. Bake two hours, then add potatoes and carrots and bake ½ hour longer. Add a little more water from time to time and thicken the

gravy if it is too thin. Serve very hot with fresh baking powder biscuit.

—Mrs. Jack W. Taylor.

### ROLLED SPARE RIBS

One good sized strip of spare ribs. Gash the outside, leaving the inside skin intact; season with salt and pepper; spread inside with dressing made as for chicken; roll and tie with string and bake one hour in a hot oven.

—Miss Jo Dawson.

### GROUND PICKLED PORK HOCKS

Three small pork hocks, thoroughly cleaned, so outside skin may be used. Boil till meat falls from bones. Chop in chopping bowl, not too fine; return to liquid; there should be 1½ pints. Add salt, pepper and vinegar to taste. Mold in cups or small dishes.

—Mrs. Frank Brown.

### SAVORY PORK CHOPS

Trim and season the chops and rub well on both sides with flour. Fry in hot fat, put in baking dish, nearly cover with hot water; bake one hour, keeping dish closely covered. Will be tender and delicious.

—Mrs. J. E. Schuss'er.

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**CHICKEN AND NOODLES**

Clean and disjoint the chicken; cover well with boiling water and a scant tablespoon of salt and dash of black pepper; one may also add a stalk of celery, two bay leaves and a tiny onion. For the noodles beat one egg and add enough flour to make a very stiff dough; mix smooth, roll out as thin as possible; let dry and roll flat. Slice from the end very thin slices; shake these out and flour them well. Remove chicken when tender and add the noodles to boiling broth.

—Mrs. Isom Lamb.

**SMOTHERED CHICKEN**

Open the chicken down the back; put in a baking dish, open side down. Salt and pepper to taste. Make paste of  $\frac{1}{2}$  cup flour and  $\frac{1}{2}$  cup butter. Spread over chicken. Add 1 cup water, cover tightly and bake. A young chicken will bake in 1 hour.

—Mrs. J. P. Anderson.

**FRIED CHICKEN**

Singe and wash chicken. If the skin cleans perfectly do not remove it as the chicken will have better flavor. Disjoint and season with pepper and salt. Roll each piece thickly in flour and fry in plenty of good hot fat. When brown and crisp on one side, turn and cook until tender. It is nice to use less fat and add a little water, then cook in oven one hour. If the skin is removed it is better to roll each piece of chicken

in beaten egg and then cracker crumbs before frying.

—Mrs. Isom Lamb.

**CHICKEN A LA KING**

- 3 Tablespoons Butter.
- 3 Tablespoons Flour.
- $\frac{1}{2}$  Teaspoon Salt.
- $\frac{1}{4}$  Teaspoon Paprika.
- 2 Cups Thin Cream.
- 1 Cup Chicken Broth.
- 3 Egg Yolks.
- $\frac{1}{4}$  Teaspoon Onion Juice.
- 1 Teaspoon Lemon Juice.
- $\frac{1}{4}$  Pound Mushrooms.
- $\frac{1}{2}$  Green Pepper.
- Meat of One Chicken.

Melt 1 tablespoon butter, cook the diced mushrooms and peppers. In a sauce dish melt the rest of the butter and add flour and seasoning. Stir in cream and broth slowly. Beat in egg yolks one at a time, add onion and lemon juice. Cook over boiling water 20 minutes, then add diced chicken.

—Mrs. F. M. Balcom.

**PRESSED CHICKEN**

Stew chicken until the bones can be easily removed. Separate meat from skin and bones; dice and press into pan in which you wish to mold it. Season broth with celery salt, pepper and salt; boil down until only two cups remain, pour over the chicken and cool.

—Mrs. Day Linder.

## FAVORITE RECIPES

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### CHICKEN GRAVY

Stir one heaping tablespoon flour into the grease left in pan after removing either fried or roast chicken; mix to a smooth paste. Stir in one pint milk and cook until thick and smooth, stirring all of the time.

—Mrs. Isom Lamb.

### DRESSING FOR ROAST TURKEY

1 Loaf Bread, not too fresh, broken into small pieces; remove crust if very hard.

1 Cup Ground Celery.

1 Small Onion.

½ Dozen English Walnuts.

1 Teaspoon Sage.

Salt and Pepper.

2 Tablespoons Melted Butter.

2 Eggs, well beaten.

Milk to Moisten.

Break up the bread; add ground celery, onions and nuts chopped fine. Season. Add butter, eggs and milk enough to moisten, but not wet.

—Mrs. J. B. Dye.

### FRIED PHEASANT

Remove the skin and draw. Wash and rub baking soda into the bruised parts, then wash out soda. Salt and sprinkle with pepper, roll each piece in flour. Put a large tablespoon of fat into skillet; when fat is smoking hot lay in each piece of pheasant, and turn as soon as it begins to brown. After all are browned, add a little water and place skillet in the oven or over slow fire. Cover tightly and allow to cook 1 to 1½ hours, adding a little water if necessary.

—Mrs. Lester Lamb.

### ESCALLOPED CHICKEN

Stew chicken til the meat leaves

the bones, cut into small pieces and thicken the gravy. Line a baking pan with buttered bread or cracker crumbs. Put chicken into gravy, pour into the pan and cover with buttered crumbs. Bake until a light brown in color.

—Mrs. J. P. Anderson.

### ROAST WILD DUCK

To prepare wild duck, cut off the head, feet and the wings at the outer joint. Pluck all the heavy feathers, leaving only the down and pin feathers. Then cover with warm, not hot, melted parowax, dipping it in spoonfuls over the bird until entirely covered. Let harden about five minutes and break off the wax with your fingers. All down and feathers will come away with the wax, leaving the bird clean and smooth. Draw duck and wash thoroughly in slightly salt water. Hang it up where it will have free circulation of air until time for baking. Then stuff with the following dressing: 3 eggs stale bread crumbs, ½ cup finely chopped celery, ½ cup chopped mushrooms, a little chopped parsley, salt and pepper to taste and a little sage if desired, mixed with 3 whole eggs slightly beaten. Place in covered roaster or baking pan with one cup of boiling water. Bake in very hot oven for 15 minutes, turning often until all parts are nicely browned, then temper the heat to medium and roast for one hour, basting often. Thicken the liquor for gravy and add to it ½ cup finely chopped mushrooms.

—Mrs. H. B. Averill, Cle Elum.

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**BREADS**

Collected and Arranged by Mrs. E. W. Rawlings

"And no doubt Eve was glad because her hubby could not say Her bread was not like mother made back in his youthful days."

**WHITE BREAD**

- 2 Cakes Fleischmann's Yeast.
- 1 Quart Lukewarm Water.
- 2 Tablespoons Sugar.
- 2 Tablespoons Lard or Butter, melted
- 3 Quarts Sifted Flour.
- 1 Tablespoonful Salt.

Dissolve yeast and sugar in lukewarm water, add lard or butter and half the flour. Beat until smooth then add salt and balance of flour, or enough to make dough that can be handled. Knead until smooth and elastic, or "throw and roll." Place in greased bowl and set in moderately warm place, free from draught, until light, about 1 to 1½ hours. Mould into loaves. Place in well-greased bread pans, filling them half full. cover and let rise one hour or until double in bulk. Bake from 45 to 60 minutes.

**BOSTON BROWN BREAD**

- 1 Cup White Flour.
- 1 Cup Corn Meal.
- 1 Cup Graham Flour.
- 2 Cups Sour Milk.
- ¾ Tablespoon Soda.
- 1 Teaspoon Salt.
- ¾ Cup Molasses.

Mix and sift dry ingredients. Add molasses and milk, in which soda has been dissolved; mix well; pour into greased pan or mold and put into tightly covered steamer. Steam 3

hours. Do not fill mold more than ¾ full.

—Mrs. George Morley.

**PARKER HOUSE ROLLS**

- 1 Cake Fleischmann's Yeast.
- 1 Pint Milk, scalded and cooled.
- 2 Tablespoons Sugar.
- 4 Tablespoons Lard or Butter.
- 3 Pints Sifted Flour.
- 1 Teaspoonful Salt.

Dissolve yeast and sugar in lukewarm water; add lard or butter and 1½ pints flour. Beat until smooth. Cover and let rise one hour. Add remainder of flour, knead and place in warm place to rise until double in bulk. Roll 1¼ inches thick. brush lightly with butter, cut with biscuit cutter, crease through center with a dull edge of knife and fold over. Place in well greased shallow pans one inch apart and let rise till light. Bake ten minutes in hot oven.

—Mrs. E. L. Maines.

**OATMEAL MUFFINS**

- ¾ Cup Rolled Oats.
- 1 Cup Scalded Milk.
- 3 Tablespoons Sugar.
- 1 Egg.
- ½ Teaspoon Salt.
- 2 Tablespoons Melted Butter.
- 1½ Cups Flour.
- 4 Level Teaspoons Baking Powder.

Scald milk. Add to oats. Let stand five minutes. Add sugar, salt and

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## FAVORITE RECIPES

melted butter. Sift in the flour and baking powder. Mix well. Add well beaten egg. Beat well and bake in muffin pans 20 to 30 minutes.

—Mrs. Jay Paris.

### LEMON ROLLS

Scald  $\frac{1}{2}$  cup milk; add 2 tablespoons sugar,  $\frac{1}{4}$  teaspoon salt, then cool. Add  $\frac{1}{2}$  Fleischmann's yeast cake dissolved in 2 tablespoons luke warm water; add  $\frac{3}{4}$  cup of flour; cover and let rise.

Add 2 tablespoons melted butter, 1 well beaten egg, the grated rind of half a lemon and enough flour to knead. Roll and shape. When light, bake in hot oven.

—Mrs. D. A. Linder.

### CHEESE BISCUITS

2 Cups Flour.

4 Teaspoons Baking Powder.

1 Teaspoon Salt.

2 Tablespoons Shortening.

Sift three times, then add shortening and enough milk to make soft dough. Pat out on floured board  $\frac{3}{4}$  inch in thickness. Sprinkle with grated cheese and paprika. Roll like cinnamon rolls and cut off. They should be about the size of a dollar and one inch thick. Bake in oven.

—Mrs. D. A. Linder.

### NUT BREAD

4 Cupfuls Sifted Flour.

4 Teaspoons Baking Powder.

1 Cup Milk.

$\frac{1}{2}$  Cup Sugar.

1 Egg.

1 Cup Chopped Walnuts.

Beat egg, add sugar, milk, and flour sifted with baking powder; add walnuts. Put into a greased loaf

tin and press down firmly. Let rise 20 minutes. Bake in moderate oven 50 minutes.

—Mrs. George Morley.

### TEA BISCUIT

1 Cake Fleischmann's Yeast.

$\frac{1}{2}$  Cup Milk, scalded and cooled.

$\frac{1}{2}$  Cup Lukewarm Water.

1 Tablespoon Sugar.

$3\frac{1}{2}$  Cups Sifted Flour.

1 Scant Teaspoon Salt.

2 Tablespoons Lard or Butter, melted

Dissolve yeast and sugar in lukewarm liquid. Add lard or butter and half the flour. Beat until smooth. Add salt and then the rest of flour, or enough to make moderately firm dough. Knead; roll out and cut with a biscuit cutter. Place in well-greased shallow pans, slight distance apart. Cover and set to rise about two hours or until double in bulk. When light, bake in hot oven ten minutes.

### THREE DAY BUNS

2 Cups Cold Water.

1 Cup Sugar.

5 Tablespoons Lard.

$\frac{1}{2}$  Cake Fleischmann's Yeast,  
Salt.

Soak yeast at noon in  $\frac{1}{2}$  cup cold water; add flour enough to make a sponge at night. Next morning add 2 cupfuls water, sugar, lard, few grains salt. Mix with flour until stiff and let rise; knead often. At night make into small buns and place 2 inches apart in pan; set in cool place to rise; bake next day in slow oven. —Mrs. J. F. Holbrook.

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## FAVORITE RECIPES

### LUNCHEON ROLLS

- ½ Cupful Scalded Milk
- 2 Tablespoons Sugar.
- 2 Tablespoons Melted Butter.
- ½ Teaspoon Salt.
- ½ Cake Fleischmann's Yeast, dissolved in
- 2 Tablespoons Lukewarm Water.
- 1 Egg.
- Flour.

Add sugar and salt to scalded milk and dissolved yeast cake, with ¾ cup flour. Cover and let rise. Add butter, well beaten egg and enough flour to knead into dough. Let rise. Turn on board and cut with biscuit cutter, butter top and let rise. Bake in hot oven. Brush top with one tablespoon sugar in 2 tablespoons milk. Glaze in oven.

—Mrs. Jay Faris

### LIGHT ROLLS

- 1 Pint New Milk
- 1 Teaspoon Salt.
- ¼ Cup Sugar.
- 1 Tablespoon Butter.
- ½ Cake Fleischmann's Yeast.
- Flour to Stiffen Mixture.

Bring milk to a boil, add salt, sugar and butter; let cool and add yeast. Mix flour with liquid and set in cool place until morning. Roll about ¼ inch thick, cut in squares; add a little butter and roll up. Let rise one hour and bake about 20 minutes. —Mrs. Wm. McClinton.

### SALT RISING BREAD

- 1 Cup Sweet Milk.
- ⅛ Teaspoon Soda.
- 1 Pint Warm Water.
- 1 Tablespoon Salt.

- 1 Tablespoon Sugar.
- Corn Meal.
- Flour.

Scald milk and stir in enough corn meal to make thin batter; add soda. Keep in warm place over night. Add 1 pint warm water and thicken with flour; keep warm until it rises, then add the same quantity warm water as sponge. Stir, add salt and sugar, mix with flour to stiff dough. Mold into loaves and keep in warm place until raised.

—Mrs. Van Dament.

### BAKING POWDER BISCUITS

- 3 Cups Flour.
- 3 Tablespoons Snowdrift
- 3 Tablespoons Butter.
- ½ Teaspoon Salt.
- 6 Tablespoons Crescent Baking P'dr.
- 1½ Cups Milk.

Mix flour, snowdrift, butter thoroughly; add salt and baking powder and milk last, mixing lightly. Roll and cut. Bake about 15 minutes in a quick oven.

—Mrs. H. F. Ehmer.

### WAFFLES

- 2 Cups Flour.
- 3 Teaspoons Baking Powder.
- 1 Teaspoon Salt.
- 2 Tablespoons Sugar.
- 1 Egg.
- 1 Cup Sour Milk.
- ½ Teaspoon Soda.

Sift dry ingredients three times; add well beaten egg and milk, to which soda has been added. Have iron very hot.

—Mrs. J. R. Turner, Yakima.

## FAVORITE RECIPES

### BUTTERMILK WAFFLES

- 2 Cups Buttermilk.
- $\frac{3}{4}$  Teaspoon Soda.
- 2 Teaspoons Baking Powder.
- $\frac{1}{4}$  Teaspoon Salt.
- $\frac{1}{2}$  Cup Crisco.
- 4 Cups Flour.

Mix dry ingredients and add to this the melted shortening; mix with milk, to which the soda has been added. Have iron smoking hot.

—Mrs. E. E. Buck.

### WAFFLES (No. 2)

- 1 $\frac{1}{2}$  Cups Flour.
- 2 Teaspoons Baking Powder.
- $\frac{1}{2}$  Teaspoon Salt.
- 4 Tablespoons Melted Butter.
- 1 Cup Milk.
- 2 Eggs.

Mix dry ingredients with milk; add beaten yolks and fold in stiffly beat-

—Mrs. H. B. Child.

### GRAHAM BREAD

- 2 Eggs.
- 1 Cup Sour Cream.
- 1 Teaspoon Soda.
- 1 Teaspoon Salt.
- 1 Tablespoon Brown Sugar.
- 2 Teaspoons Baking Powder.
- 2 Cups White Flour.
- 2 Cups Graham Flour.
- 1 Cup Nut Meats.

To the beaten eggs add cream, sugar, salt and soda; graham flour. Add baking powder to white flour and combine with liquid. Add nut meats. Bake in loaf in moderate oven

—Mrs. D. W. Brackett.

### DELICATE CORN MUFFINS

- 3 Cups Sifted Flour.
- 4 Tablespoons Corn Meal
- 4 Tablespoons Sugar.

- 2 Teaspoons Salt.
- 4 Teaspoons Baking Powder.
- $1\frac{1}{2}$  Cups Milk.
- 6 Tablespoons Melted Butter.

Sift dry ingredients 3 times, add milk and melted butter. Bake 15 to 20 minutes in quick oven.

—Mrs. Fred S. Laing.

### OATMEAL MUFFINS

- 1 Cake Fleischmann's Yeast.
- $\frac{1}{4}$  Cup Lukewarm Water.
- 3 Tablespoons Sugar.
- 2 Tablespoons Butter.
- 1 Cup Hot Milk.
- 1 Cup Rolled Oats.
- $\frac{1}{2}$  Cup Whole Wheat Flour.
- $\frac{1}{2}$  Cup Sifted White Flour.
- 1 Teaspoon Salt.

Boil the rolled oats and butter in milk one minute. Let stand until lukewarm. Dissolve yeast and sugar in lukewarm water and combine the two mixtures. Add flour and salt and beat well. Batter should be thick enough to drop easily from spoon. Cover and let rise until light, about one hour, in moderately warm place. Fill well-greased muffin pans  $\frac{2}{3}$  full. Let rise about 40 minutes. bake 25 minutes in a moderately hot oven.

### POTATO BISCUIT

- 1 Cake Fleischmann's Yeast.
- 1 Pint Milk.
- 1 Quart Flour.
- 1 Egg.
- 1 Tablespoon Granulated Sugar.
- 1 Quart Mashed Potatoes.
- $\frac{1}{2}$  Teaspoon Salt.

Butter (Size of an egg).

Bake and mash six large potatoes, enough to make one quart; place in bowl, add salt, sugar and butter.

## FAVORITE RECIPES

Take a cup of the milk, heat till lukewarm, dissolve yeast cake in it, and add enough flour to make a sponge—about one cup. Set sponge aside in warm place, free from a draught, to rise.

Bring balance of the milk to boiling point and then add it to bowl containing the potatoes, salt, sugar and butter. When sponge has risen and dropped back, add it to bowl containing the other materials, also add the egg well beaten, remainder of flour and mix all together thoroughly.

Let rise in a warm place. Butter a baking sheet and drop the mixture from a tablespoon, as the dough should not be handled. Let rise again and bake from 15 to 20 minutes.

### BISCUITS

- 2 Cups Flour.
- 4 Teaspoons Baking Powder.
- $\frac{1}{2}$  Teaspoon Salt.
- 2 Tablespoons Shortening.
- $\frac{3}{4}$  Cup Milk, or  $\frac{1}{2}$  milk,  $\frac{1}{2}$  water.

Sift together flour, baking powder and salt; add shortening and rub in very lightly; add liquid slowly; roll or pat on floured board to about one inch thick (handle as little as possible); cut with biscuit cutter. Bake in hot oven 15 to 20 minutes.

—Mrs. H. F. Ehmer.

### WHEAT MUFFINS

- 1 Cake Fleischmann's Yeast.
- 1 Cup Milk, Scalded and Cooled.
- $\frac{1}{2}$  Cup Lukewarm Water.
- 2 Tablespoons Sugar.
- 2 Tablespoons Lard or Butter.  
(melted)

- 2 Eggs.
- 2 Cups Sifted Flour.
- $\frac{1}{2}$  Teaspoon Salt.

Dissolve yeast and sugar in lukewarm liquid. Add the lard or butter, eggs beaten until light, and flour to make a moderately stiff batter, then add the salt and beat until smooth. Cover and set aside in a warm place for about one hour. When risen fill well greased muffin tins half full. Cover and let rise again for about half an hour. Bake twenty minutes in a hot oven.

### GRAHAM MUFFINS

- 1 Cake Fleischmann's Yeast.
- 2 Cups Milk, scalded and cooled.
- 4 Tablespoons Molasses or Brown Sugar.
- $\frac{3}{4}$  Cup Chopped Nuts.
- 4 Tablespoons Lard or Butter.  
(melted)
- 1 Egg.
- $1\frac{1}{2}$  Cups Graham Flour.
- 1 Cup Sifted White Flour.
- 1 Teaspoon Salt.

Dissolve yeast and sugar or molasses in lukewarm milk; add lard or butter and egg well beaten, then the graham and white flour gradually, enough to make a batter that drops heavily from the spoon. If necessary add a little more of each, then the salt and nuts, beating all the while. Beat until perfectly smooth, cover and set to rise in warm place until light—about  $1\frac{1}{2}$  hours. Have muffin pans well greased and fill about  $\frac{3}{4}$  full. Cover and let rise to top of pans—about  $\frac{1}{2}$  hour, and bake 20 minutes in a hot oven.

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CAKES

Collected and Arranged by Mrs. H. B. Child.

"Light as a feather, dainty and sweet—

'Tis beating and sifting makes cake good to eat."

WHITE FRUIT CAKE

- 4 Egg Whites.
- $\frac{3}{4}$  Cup Butter.
- 1 Cup Sugar.
- $1\frac{1}{2}$  Cups Flour.
- 1 Teaspoon Baking Powder
- 2 Ounces Citron Peel.
- $\frac{1}{4}$  Pound Almonds
- 1 Cup Coconut.
- $\frac{1}{2}$  Cup Milk.

Cream sugar and butter; blanch almonds and cut in thin slices; Cit citron peel in thin slices; add to creamed sugar. Add milk, coconut and flour. Last, fold in beaten whites. Put in greased tin and bake in moderate oven.

—Mrs. W. H. McClinton.

ONE-EGG WHITE CAKE

- 1 Cup Sugar
- Butter or Snowdrift, size of an egg
- 1 Egg, unbeaten.
- 1 Cup Milk or Water.
- 2 Rounded Cups Sifted Flour.
- 3 Teaspoons Baking Powder.
- Flavoring.

Cream sugar, butter and egg. Add water or milk, and flour alternately, a little at a time; beat vigorously. Bake in loaf or layer

—Mrs. E. J. Haasze.

QUICK CAKE

- 1 Cup Sugar.
- $1\frac{1}{2}$  Cups Flour
- 2 Teaspoons Baking Powder.
- Pinch of Salt.
- Sift the above into a pan. Into a

measuring cup break 2 eggs, add 2 tablespoons melted butter and fill to top with milk. Beat all together well and bake 20 minutes.

—Mrs. H. B. Child

ANGEL CAKE

- 1 Cup Egg Whites, running over.
- Pinch Salt.
- 1 Teaspoon Cream Tartar.
- $1\frac{1}{2}$  Cups Sifted Sugar.
- 1 Cup Cake Flour (measured after sifting five times)
- 1 Teaspoon Flavoring, in
- 1 Teaspoon Water

Beat whites for a minute, add salt, beat again; add cream of tartar and continue beating until stiff but not dry. Fold in sugar one tablespoonful at a time. Add flavoring; fold in flour one tablespoonful at a time. Bake in ungreased angel pan in slow oven 45 to 50 minutes.

—Mrs. J. L. Purdue.

YELLOW CAKE

- 1 Cup Sugar
- $\frac{1}{4}$  Cup Butter.
- $\frac{3}{4}$  Cup Sweet Milk.
- 8 Egg Yolks.
- $1\frac{1}{2}$  Cups Flour.
- 2 Teaspoons Baking Powder.
- 1 Teaspoon Vanilla.

Cream butter and sugar; add egg yolks which have been beaten very light. Add flavoring. Add flour, with baking powder; and milk alternately. Bake in two layers. A good cake to

## FAVORITE RECIPES

use with whipped cream.

—Mrs. J. L. Purdue.

### SOUR CREAM CAKE

- 1 Beaten Egg.
- 1 Cup Sour Cream
- 1 Cup Sugar.
- 2½ Cups Flour.
- 2 Teaspoons Baking Powder.
- ½ Teaspoon Almond Flavoring.
- ½ Cup Chopped Nuts.

Bake in bread tin in slow oven about one hour

—Mrs. Mabel Calvert.

### MOLASSES LAYER CAKE

- 1 Cup Molasses and Sugar Mixed.
- 1 Cup Hot Water.
- 2 Cups Flour.
- 1 Teaspoon Soda.
- 1 Teaspoon Cinnamon.
- 1 Teaspoon Ginger.
- 1 Egg Yolk.
- 1 Heaping Tablespoon Shortening.
- Pinch of Salt.

(Dissolve soda in hot water)

Icing: ½ cup Water.

⅔ Cup Sugar

White of One Egg.

Make syrup of sugar and water. Boil until it forms a soft ball. Pour over white of egg, beaten stiff. Beat and flavor with lemon.

—Mrs. Jesse Middleton.

### SUNSHINE CAKE

- 1½ Cups Sugar.
- ½ Cup Water.
- 6 Eggs, Whites and Yolks Beaten Separately.
- 1 Cup Flour.
- ½ Teaspoon Cream of Tartar.
- ½ Teaspoon Vanilla.

Put sugar and water in pan and

boil until it threads from a fork. Pour slowly in the stream over beaten egg whites, beating until cool. Add well beaten yolks and vanilla. Fold in flour, in which cream of tartar has been sifted. Bake in angel pan one hour in slow oven. Invert and remove after several hours.

—Mrs. C. B. Williams, Waitsburg

### DARK CAKE

- 1½ Cups Sugar.
- ½ Cup Butter.
- 4 Eggs, Whites and Yolks Beaten Separately.
- 2 Tablespoons Cocoa.
- 5 Tablespoons Hot Water.
- ½ Cup Milk.
- 1¾ Cups Flour.

Cream butter and sugar, add beaten yolks; add cocoa dissolved in hot water. Add milk and flour alternately. Fold in whites and then baking powder. Makes a large three-layer cake.

### Filling

- 2 Cups Powdered Sugar.
- 2 Tablespoons Cocoa.
- Small Piece Butter.
- Hot Coffee to Moisten.

—Mrs. C. B. Williams, Waitsburg

### RASPBERRY CAKE

- 1 Cup White Sugar.
- ½ Cup Butter, creamed with sugar.
- 2 Eggs.
- 1 Cup Raspberries, very little juice.
- 1 Teaspoon Soda dissolved in ¼ cup of water.
- 2 Cups Flour.

Can be baked in a loaf or a layer cake, with either white or chocolate icing.

—Mrs. Charles Miller.

## FAVORITE RECIPES

### SPICE CAKE

- 2 Cups Sugar.
- ½ Cup Butter.
- 1 Cup Sour Milk.
- 4 Eggs.
- 2 Cups Flour.
- 1 Teaspoon Nutmeg.
- 1 Teaspoon Soda.
- 1 Teaspoon Each Cinnamon, Cloves.

Bake in three layers. Take whites of 2 of the eggs, beat and stir in sugar and put between layers.

—Mrs. J. E. Holbrook.

### CHOCOLATE ICING

- 4 Heaping Tablespoon White Sugar.
- 4 Tablespoons Sweet Cream.
- 1 Tablespoon Cocoa.

Boil three minutes, add 1 teaspoon vanilla and heat until quite cool.

—Mrs. Charles Miller.

### POTATO CAKE LOAF

- ¾ Cup Butter.
- 2 Cups Sugar.
- 4 Eggs (whites beaten and added last).

- 1 Cup Sweet Milk.
- 1 Cup Ground Chocolate.
- 1 Cup Hot Mashed Potatoes.
- 1 Cup Chopped Walnuts.
- 2 Cups Flour.
- 2 Teaspoons Baking Powder.

- ½ Teaspoon Each Cloves, Cinnamon and Nutmeg.

- 1 Teaspoon Vanilla.

Bake in pan with stem in moderate oven. —Mrs. R. W. Stevens.

### FUDGE CAKE

- 1 Cup Sugar.
- ½ Cup Butter.
- 1 Egg.
- ½ Cup Sour Milk.

- 1 Teaspoon Soda, stirred in milk.
- 1½ Cups Flour.
- 2 Tablespoons Cocoa.
- Pinch of Salt.
- Vanilla.
- ½ Cup Boiling Water, put in last.

—Mrs. Elmer Sudler.

### WHITE CAKE

- 1½ Cups Sugar.
- 3 Tablespoons Melted Butter.
- 1 Cup Milk.
- Whites of 3 Eggs.
- 5 Teaspoons Baking Powder.
- Flavoring and a little Salt.

—Mrs. H. F. Ehmer.

### GINGER BREAD

- 4 Eggs.
- 1 Cup Sugar.
- 1 Cup Molasses.
- 1 Cup Butter.
- 3 Cups Flour.
- 1 Cup Sour Milk or Buttermilk.
- 1 Teaspoon Soda.
- 1 Tablespoon Ginger.
- ¼ Teaspoon Cloves.

—Mrs. O. M. Evans.

### BURNT SUGAR CAKE

- ½ Cup Butter.
- 1½ Cups Sugar.
- Yolks of 2 Eggs.
- 1 Cup Cold Water.
- 2 Cups Flour (Beat 5 minutes)
- 3 to 5 teaspoons Burnt Sugar.
- 1 Teaspoon Vanilla.
- ½ Cup Flour (and beat also).
- 2 Teaspoons Baking Powder, and Whites of 2 Eggs.

Burnt Sugar.—Put on fire and stir constantly until brown and beginning to smoke. Add ½ cup boiling water.

—Mrs. James B. Anderson.

FAVORITE RECIPES

Supreme  
Satisfaction



Always  
Uniform

For Housewives Who Need An  
Economical Practical  
FLOUR

F. M. MARTIN GRAIN & MILLING CO.  
Cheney, Washington



## FAVORITE RECIPES

### FRUIT CAKE

- 1½ Pounds Brown Sugar.
- 1½ Pounds Butter.
- 12 Eggs.
- ½ Pint Molasses.
- 1 Coffee Cup Sour Milk.
- 1 Teaspoon Soda.
- 1 Teaspoon Salt.
- 2 Pounds Raisins.
- ½ Pound Citron.
- ½ Pound Walnut Meats.
- ½ Pound Figs.
- 2 Pounds Currants.
- Spices, tablespoonful of each.
- 3 Cups Flour.

Mix Sugar and butter, then add molasses and spices. Mix sour milk with soda, then add beaten yolks, add fruit, well floured, lastly add the beaten egg whites.

—Mrs. Elswood Dawson

Contributed by Mrs. Rawlings.

### JAM CAKE

- 1 Cup Brown Sugar.
- ½ Cup Butter.
- 1½ Cups Flour.
- 2 Teaspoons Baking Powder
- 1 Teaspoon Ea. Cinnamon, Nutmeg
- 3 Eggs, beaten Separately.
- 3 Tablespoons Milk.
- 1 Cup Blackberry Jam.

Bake either in loaf or layers in a moderate oven.

—Mrs. A. L. Thiele.

### WHITE CAKE

- 1 Cup Sugar.
- ½ Cup Fat, Scant.
- 3 Egg Whites.
- ¼ Teaspoon Salt.
- 2 Cups Flour.

3 Teaspoons Baking Powder.

¾ Cup Milk.

1 Teaspoon Lemon Flavoring.

Cream the fat and sugar; add flavoring. Add part of the dry ingredients and part of the milk. Repeat until all the dry ingredients and the milk have been added. Lastly add the beaten egg whites containing the salt. Bake in three layers in moderate oven. —Mrs. S. D. Wilkerson.

### MAPLE CARAMEL NUTCAKE

- ½ Cup Butter.
- 1½ Cups Sugar.
- 1 Cup Lukewarm Water.
- 3 Cups Flour.
- 1 Cup Chopped Walnuts.
- 4 Egg Whites.
- 2 Rounded Teaspoons Baking Pdr.

Beat butter to a cream, gradually add sugar, beating well. To this slowly pour water, then sift in flour, a little at a time; reserve ½ cup flour to mix with nuts, which are now added. Beat egg whites stiff and add with baking powder. Cover with maple caramel and walnuts.

—Mrs. D. A. Linder.

### SOUR CREAM CAKE

- 1½ Cups Brown Sugar.
- 1 Tablespoon Butter.
- 1 Cup Sour Cream.
- 2 Cups Flour.
- 2 Eggs.
- 1 Teaspoon Soda.
- 1 Teaspoon ea. Cinnamon, Nutmeg
- 1 Cup Chopped Nuts.
- 1½ Cups Raisins.

—Mrs. F. M. Balcom.

## FAVORITE RECIPES

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### LARGE WHITE CAKE

- 2 Cups Sugar.
- 1 Cup Butter.
- 1 Scant Cup Milk.
- 3 Cups Flour.
- 2 Teaspoons Baking Powder
- 8 Whites of Eggs.
- 1 Cup Nuts.

Cream butter and sugar, add milk and flour (nuts on top of flour) with baking powder sifted into flour. Fold in whites and flavor with lemon. Bake 45 minutes to 1 hour in slow oven. —Mrs. T. R. Robinson.

### APPLE SAUCE CAKE

- 1 Cup Sugar.
- $\frac{1}{2}$  Cup Butter.
- $\frac{1}{2}$  Teaspoon Nutmeg.
- $\frac{1}{2}$  Teaspoon Cloves.
- 1 Teaspoon Cinnamon.
- 1 Teaspoon Salt.
- 1 Cup Unsweetened Apple Sauce.
- 1 Teaspoon Soda.
- 2 Scant Cups Flour
- 1 Teaspoon Baking Powder.

Raisins if desired.

Cream sugar and butter, dissolve soda in apple sauce, then add creamed mixture and flour and baking powder. Bake in moderate oven.

—Mrs. H. B. Child.

### SPICE CAKE

- 1 Cup Sugar.
- $\frac{1}{2}$  Cup Butter.
- 2 Eggs.
- $\frac{1}{2}$  Cup Coffee.
- $\frac{1}{2}$  Teaspoon Soda.
- 1 Cup Raisins.
- 1 Cup Nuts.
- 1 Teaspoon Each Cloves Nutmeg, and Cinnamon.

### 2 Cups Flour.

Cream butter and sugar, add yolks, coffee and soda (dissolved in hot water), add flour with spices, then raisins and nuts. Fold in whites of eggs. —Mrs. Alice Harkness, Seattle.

### EVERLASTING CAKE

- 6 Tablespoons Cocoa.
- 2 Cups Hot Water.
- $\frac{1}{2}$  Cup Shortening.
- $1\frac{1}{4}$  Cups Sugar.
- 2 Cups Flour.
- 2 Rounded Teaspoons Soda.
- 2 Eggs.
- 1 Teaspoon Vanilla.

Boil cocoa in one cup of water until smooth and thick; add second cup of hot water to shortening and sugar; let dissolve thoroughly and mix with cocoa. Cool some; add the flour; soda in one tablespoon of hot water; while still fizzing beat eggs with salt and vanilla and beat into mixture. Bake 40 minutes in hot oven —Mrs. J. W. Hans, Sunnyside.

### WALNUT CAKE

- $\frac{1}{2}$  Cup Shortening.
- 2 Eggs.
- $1\frac{1}{3}$  Cups Flour.
- 1 Teaspoon Vanilla.
- $\frac{3}{4}$  Cup Nut Meats.
- 1 Cup Brown Sugar.
- $\frac{1}{2}$  Cup Milk.
- 2 Teaspoons Baking Powder.
- $\frac{1}{4}$  Teaspoon Salt.

Cream sugar and shortening; add yolks and milk; add flour and baking powder, flavoring and nuts chopped. Add whites of eggs. Bake in angel food pan 45 minutes.

—Mrs. George Morley.

## FAVORITE RECIPES

### JELLY ROLL

- 4 Eggs.
- 1 Cup Sugar.
- 1 Cup Flour
- 1 Teaspoon Baking Powder.
- Pinch of Salt.

Beat eggs, add sugar, beat again. Add flour which has been sifted five times before measuring, with salt and baking powder. Bake in a 12x16 pan in a very moderate oven. Do not brown. Turn out on a cloth wrung from hot water. Spread with melted jelly, roll immediately, and sprinkle with powdered sugar.

—Mrs. Lester Lamb.

### DEVIL'S FOOD

- 1 Cup Sugar.
- ½ Cup Shortening.
- 1 Egg.
- 2 Tablespoons Cocoa.
- ½ Cup Sour Milk.
- 1¼ Cups Flour.
- 1 Teaspoon Soda, dissolved in
- ½ Cup Hot Water.
- Flavoring.

Bake in two loyers.

—Mrs. J. E. Schussler.

### CHOCOLATE CREAM CAKE

- ¾ Cup Grated Chocolate.
- ½ Cup Butter.
- 1 Cup Sugar.
- ¾ Cup Milk.
- 2 Small Cups Flour.
- 2 Teaspoons Baking Powder.
- 2 Eggs.
- Salt and Vanilla.

Bake in three layers.

—Mrs. F. M. Balcom.

### INEXPENSIVE DEVIL'S FOOD

- 2 Eggs.

- 1 Cup Sugar.
- 1 Heaping Tablespoon Shortening.
- 3 Heaping Tablespoons Cocoa.
- 1 Cup Boiling Water.
- 1 Cup Flour, slightly heaping.
- 1 Teaspoon Baking Powder.
- ½ Teaspoon Soda.
- Pinch of Salt.
- 1 Teaspoon Vanilla.

Cream shortening and sugar; add eggs well beaten. Add cocoa mixed in ½ cup boiling water (must be boiling) and beat thoroughly. Add baking powder and flour, sifted together. Dissolve soda in ½ cup boiling water and mix all together. Add salt and flavoring. This mixture will appear thin, which is correct. Bake in layers. —Mrs. E. Mains.

### LAYER CAKE

- 1 Cup Milk.
  - 1½ Cups Sugar.
  - ½ Cup Butter.
  - 1½ Cups Flour.
  - 2 Teaspoons Baking Powder
  - 3 Whites of Eggs, beaten stiff.
- Bake in three layers.

### FILLING

- 1 Cup Hot Milk.
- 3 Yolks of Eggs.
- ½ Cup Sugar.
- 1 Tablespoon Corn Starch.
- Chopped Nuts.

Beat yolks, sugar and cornstarch together and add to hot milk. Stir until thick. Add nuts and flavoring.

—Miss Louise Murray

### SPONGE CAKE

- 3 Eggs.
- 1½ Cups Sugar.
- ½ Cup Cold Water.

## FAVORITE RECIPES

- 2 Cups Flour.
- 2 Teaspoons Baking Powder.
- Flavoring.

Beat eggs till very light, add sugar, water, flour and baking powder. Bake in moderate oven.

—Mrs. Alice Harkness, Seattle.

### COFFEE CAKE

½ Cup each of Sugar, Butter, Strong Coffee and Molasses.

- 1 Egg.
- 1 Cup Raisins.
- 1 Teaspoon each of Soda, Cloves, Cinnamon and Nutmeg.
- 2 Cups Flour.

### CORN STARCH CAKE

2 Cups Sugar.  
 1 Cup Butter.  
 1 Cup Milk.  
 1 Cup Cornstarch.  
 2 Cups Flour.  
 1 Heaping Teaspoon Baking Powder  
 7 Egg Whites, beaten and put in last  
 Add 1 Cup Chopped Walnuts if desired. Almond Flavor.

1—2—3—4

- 1 Cup Butter.
- 1 Cup Milk.
- 2 Cups Sugar.
- 2 Teaspoons Baking Powder.
- 3 Cups Flour.
- 1 Eggs, whites only.
- Flavor to Taste.

### DEVILS FOOD (Easy to Make)

- 1 Cup Sugar.
- ¼ Cup Butter.
- 3 Eggs (Break in Whole).
- 1 Cup Flour.
- 1½ Teaspoon Baking Powder.
- ¼ Cup Sweet Milk.
- ⅓ Cup Cocoa (or Chocolate).

Do not stir until you have added ¼ Cup Boiling Hot Water. Batter will then be thin when ready for oven.

### DEVILS FOOD

Melt 1 cup enocolate in ½ cup sweet milk, let cool; cream ½ cup butter and 2 cups brown sugar. Add the beaten yolks of 3 eggs, then add the chocolate, a little at a time, beating all the time. Add 1 cup sweet milk, 2 large cups flour, 1 heaping teaspoon soda, then add the well beaten whites of the eggs. Bake in four layers or dripping pan.

For Filling and Top:—2 cups of brown sugar. ¼ cup cold water; let boil till it forms a soft ball when dropped in water. Stir in beaten white of one egg, beat well, spread on cake and cover with walnuts.

—Mrs. Geo. Fox

### SPICE CARAMEL

½ Cup Sweet Milk.  
 1 Cup Sugar.  
 1 Egg Yolk.  
 Chocolate to color dark.  
 Boil until thick, cool. Add to the above:

- 1 Cup Sugar.
- 1 Cup Milk.
- ⅓ Cup Butter.
- 3 Cup Flour.
- 2 Eggs.
- 2 Teaspoons Baking Powder.
- 1 Teaspoon Cinnamon, Vanilla.

### FILLING FOR CAKE

2 Cups Brown Sugar.  
 ⅓ Cup Cream.  
 2 Tablespoons Butter.  
 Boil for about 15 minutes, cool a little and beat till it thickens.

—Mrs. J. H. Bartley, Zillah

## FAVORITE RECIPES

### CHOCOLATE CREAM FILLING

1 Heaping cup granulated sugar,  
½ cup water; let boil until it spins  
a thread, and then beat until the con-  
sistency of chocolate cream candy  
filling; spread over top of cake.  
Steam a quarter of a bar of Baker's  
chocolate until soft, add a very little  
sugar dissolved in hot water and  
beat quickly. Flavor with vanilla and  
spread over the icing.

### CARAMEL FILLING

2 Cups Light Brown Sugar.

Butter, size of Small Egg.

5 Tablespoons Cream.

Combine and boil to a very soft  
ball. Beat until cool and add 1 tea-  
spoon vanilla. If too hard, add more  
cream.

—Mrs. D. G. Cragg

### WHIPPED CREAM FILLING

Whip cream and flavor with vanil-  
la. Spread between layers and on top  
if desired.

### MOCHA ICING

1 Tablespoon Butter, worked in as  
much powder sugar as it will take.

2 Teaspoons Cocoa.

1 Tablespoon Cold Strong Coffee.

1 Teaspoon Vanilla.

Beat all together until proper con-  
sistency to spread. Add hot water if  
necessary to thin. Good between  
graham crackers.

### To Prevent Running

To prevent an icing from running  
off the cake while being spread, dust  
the cake lightly with corn starch.

CREAM  
EGGS  
POULTRY  
DRESSED  
HOGS  
HIDES  
VEAL  
HAY  
POTATOES  
SACKS

## HIGHEST CASH PRICE

We are now handling all  
of the farm products list-  
ed and will pay the high-  
est cash price for them.  
Cream tested and shipped  
every day. Come in and  
see us.

**W. H. McCLINTON**  
Opposite White River Lumber Co.

## FAVORITE RECIPES

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Opposite White River Lumber Co.

## FAVORITE RECIPES

### COOKIES

Collected and Arranged by Mrs. George Morley

"We may try as ever we can, We'll never forget the gingerbread man;  
Of cookies and hermits we'll sing in our lays—How happy they made us  
in childhood days."

#### DATE COOKIES

- 2 Cups Flour.
- 1½ Cups Rolled Oats.
- ½ Cup Sugar.
- 1 Cup Butter
- ½ Cup Sour Milk.
- ½ Teaspoon Soda.
- Salt.

Mix like pie dough, roll out, cut, place two together, putting between them 1 tablespoon of the following, cooked to a paste:

- 1 Pound Dates.
- ½ Cup Sugar.
- ½ Cup Water.

If dates are old or dry use more water. Stone dates and grind or chop before cooking.

—Mrs. Fred S. Laing.

#### BROWNIES

- 1 Cup Sugar.
- ½ Cup Melted Butter.
- ½ Cup Flour.
- 2 Eggs.
- 2 Squares Chocolate.

Mix in order given. Bake in shallow greased pans and garnish tops with chopped nuts. Cut in squares while warm. —Mrs. Roy Haskins.

#### COCONUT CRISPS

- 2 Egg Whites.
- 1 Cup Sugar
- 2 Cups Cornflakes.
- 1 Cup Coconut.

Beat whites of eggs stiff and dry;

fold in sugar, cornflakes and coconut and drop by spoonfuls on to greased pan. —Mrs. J. B. Dye.

#### GINGERSNAPS

- ½ Cup Molasses.
- ¼ Cup Sugar.
- 3 Tablespoons Shortening.
- 1 Tablespoon Milk.
- 2 Cups Flour.
- ½ Teaspoon Soda.
- ½ Teaspoon Salt.
- 1 Teaspoon Ginger.

Heat molasses to boiling point; add sugar, shortening, and milk. Mix and sift dry ingredients and add to first mixture; cool thoroughly. Toss on a floured board, roll as thinly as possible and cut with small cutter. Place on greased pan and bake in moderate oven. —Mrs. Morley.

#### OATMEAL COOKIES

- 1 Cup Sugar.
- 1 Cup Shortening.
- 1 Cup Chopped Dates.
- 2 Cups Uncooked Oatmeal.
- 2 Eggs.
- 6 Tablespoons Thick Sour Milk.
- 1 Teaspoon Soda.

Pinch of Salt.

Flour to Make Soft Dough.

Cream sugar and shortening; dissolve soda in sour milk; beat eggs well. Drop by spoonfuls on greased pan. —Mrs. L. D. Wilkerson.

## FAVORITE RECIPES

### CREAM OF WHEAT COOKIES

- 2 Cups Cream of Wheat.
- 2 Cups Flour.
- 1 Cup Shortening.
- 1 Cup Brown Sugar.
- 1 Cup Sour Cream.
- 1 Teaspoon Soda.

Mix flour, cream of wheat, brown sugar and shortening. Add soda dissolved in sour cream. Roll thin and cut in squares. When baked, spread jam or dates between.

—Mrs. Don L. Allen.

### BUTTERSCOTCH COOKIES

- 2 Cups Brown Sugar.
- 1 Scant Cup Shortening.
- 2 Eggs.
- Teaspoon Cream of Tartar.
- 1 Teaspoon Soda.
- 1 Teaspoon Vanilla.
- 1 Cup Nuts.
- 1 Scant Cups Flour.

Mix and roll into two rolls at night. In morning slice thin pieces and bake.

—Mrs. F. Balcom.

### CHOCOLATE BARS

- 1 Cup Sugar.
  - $\frac{3}{4}$  Cup Flour.
  - $\frac{1}{2}$  Cup Butter.
  - 2 Eggs.
  - 2 Squares Melted Chocolate.
  - $\frac{1}{2}$  Cup Nut Meats.
- Bake in a sheet and cut in bars.

### FILLED COOKIES

- 1 Cup Sugar.
  - $\frac{1}{2}$  Cup Shortening.
  - $\frac{1}{2}$  Cup Sweet Milk.
  - 1 Egg.
  - $3\frac{1}{2}$  Cups Sifted Flour.
- or enough to roll thin.

- 3 Rounded Teaspoons Baking Pdr.

Cream sugar and shortening; add well beaten egg and milk; then add flour sifted with baking powder. Roll thin and spread a circle with filling. Cover with another and press edges together firmly. Bake in hot oven.

### Filling

- $\frac{3}{4}$  Cup Sugar.
  - 1 Rounded Tablespoon Flour.
  - 1 Cup Chopped Raisins.
  - 1 Cup Boiling Water.
- Cook until thick and boil before using.

—Mrs. E. J. Haasze.

### CHOCOLATE MACAROONS

- 4 Squares Chocolate, melted without any water.
- 1 Can Eagle Brand Condensed Milk
- $\frac{1}{2}$  Pound Coconut.

Mix well and drop by teaspoon on buttered pan and bake in slow oven.

—Mrs. D. N. Dalrymple.

### FRUIT BARS

- 1 Cup Sugar.
  - $\frac{3}{4}$  Cup Flour.
  - $\frac{1}{2}$  Teaspoon Baking Powder.
  - 1 Cup Chopped Dates.
  - 1 Cup Nuts.
  - 2 Eggs.
- When done cut in bars and roll in powdered sugar.

—Mrs. F. Balcom.

### ALMOND COOKIES

- 1 Scant Cup Butter.
  - 1 Cup Sugar.
  - 3 Eggs.
  - 1 Tablespoon Milk.
  - Nutmeg.
  - 2 Teaspoons Baking Powder.
  - 1 Cup Chopped Almonds.
- Mrs. H. B. Child.



## FAVORITE RECIPES

### SUGAR COOKIES

- 1 Cup Butter.
- 1 Cup Light Brown Sugar.
- 1 Cup White Sugar.
- 3 Eggs.
- 1 Teaspoon Soda.
- 4 Tablespoons Milk.
- Vanilla.
- Flour to handle.

—Mrs. M. E. Holmes.

### VANILLA WAFERS

- 1 Cup Shortening.
- 1½ Cups Sugar.
- 2 Eggs.
- 2 Tablespoons White Karo Syrup.
- 1 Teaspoon Soda.
- 1 Tablespoon Vanilla.
- 3 Cups Flour, or more.

Cream shortening and sugar; add beaten eggs, Karo, milk, vanilla; then flour in which soda has been sifted. Drop in teaspoonfuls on buttered pan and bake in moderate oven.

—Mrs. J. L. Purdue

### COCONUT MACAROONS

- 4 Egg Whites.
- 1 Scant Cup Sugar.
- 2 Rounded Tablespoons Flour.
- 3 to 3½ Cups Coconut.
- Pinch of Salt.

Beat egg whites stiff. Add sugar and flour mixed together. Add coconut. Drop small quantity on buttered tin; bake in medium oven.

—Mrs. Lindsay Crawford.

### SAND TARTS

- 2 Cups Sugar.
- 1½ Cups Butter.
- 3 Eggs.
- ½ Teaspoon Soda dissolved in a little milk.

### 5 Cups Flour.

Cream sugar and butter; add beaten eggs, soda, then flour. Roll very thin. Cut in various shapes.

—Mrs. H. F. Ehmer.

### DATE HERMITS

- 2 Cups Light Brown Sugar.
- ½ Cup Butter.
- ½ Cup Lard.
- 2 Eggs.
- 2½ Cup Hot Water.
- 1 Teaspoon Soda dissolved in a little water.
- 1 Teaspoon Salt.
- 1 Teaspoon Baking Powder.
- 1 Pound Chopped Dates.
- 1 Cup Nut Meats.
- 1 Cups Flour.

Mix soft and drop from spoon.

—Mrs. C. E. Haines.

### SWEET CRACKERS

- 2 Eggs.
- Baker's Ammonia (5 cents worth)
- 2 Cups Sugar.
- 1 Pint Sweet Milk.
- 1 Cup Shortening.
- Pinch of Salt.
- Lemon Extract.

Dissolve ammonia in milk. Mix hard and roll thin.

—Mrs. Jesse Middleton.

### LEMON SNAPS

- 2½ Pounds Sugar.
- 1 Pound Butter.
- 8 Eggs.
- ¾ Ounce Ammonia.
- 3½ Pounds Flour.
- ¼ Pint Milk.

Lemon Extract.

—Mrs. Jesse Middleton.

## FAVORITE RECIPES

### CRUMB COOKIES

- 2 Cups Sugar.
- 1 Cup Lard.
- 3 Eggs.
- 1 Cup Molasses.
- 5 Cups Crumbs. (Stale cake or cookie crumbs preferable, but bread crumbs may be used.)
- 5 Cups Flour.
- 1 Cup Hot Water.
- 2 Teaspoons Cinnamon.
- 1 Teaspoon Cloves.
- 2 Teaspoons Soda.
- $\frac{1}{2}$  Teaspoon Salt.

Drop by spoonfuls, spread with a knife and drop jam or jelly on top.  
—Mrs. Glenn Cragg.

### HERMITS

- 2 Cups Sugar.
- 1 Cup Shortening.
- 1 Cup Molasses.
- 1 Cup Raisins.
- 2 Teaspoons Soda.
- 1 Egg.
- $1\frac{1}{4}$  Cups Sour Milk.
- 1 Teaspoon Salt.
- 1 Teaspoon Cinnamon.

About 4 Cups Flour.

Cream sugar and shortening; add beaten egg and molasses. Add milk in which soda has been dissolved and add sifted flour to which spices have been added. Put in raisins and nuts if desired. Drop by spoonfuls on a greased pan. —Mrs. C. E. Haines.

### PEANUT COOKIES

- $\frac{1}{4}$  Cup Butter.
- $\frac{1}{2}$  Cup Sugar.
- 1 Egg.
- 2 Tablespoons Milk.
- 1 Cup Flour.
- $\frac{1}{4}$  Teaspoon Salt.
- 1 Teaspoon Baking Powder.
- $\frac{3}{4}$  Cup Peanuts, chopped fine.

Cream butter and sugar. Add beaten egg and milk. Sift flour, salt and baking powder together and add to first mixture. Add peanuts and drop by spoonfuls on buttered pan. Sift fine broken nuts on top. This makes about 24 cookies.—Mrs. Glenn Cragg.

### NUT DROPS

- 1 Cup Flour, Sifted.
- 1 Scant Cup Sugar.
- 1 Teaspoon Baking Powder.
- $\frac{1}{4}$  Cup of Butter.
- 2 Eggs.
- Sweet Milk.

Put butter and eggs into a cup and fill with milk. Put sifted dry ingredients in a bowl, add first mixture; stir until creamy and bake in square tin. When cold, cut in squares and roll first in icing, then in nuts.

### Icing for Above

- $\frac{1}{4}$  Cup Butter.
- $1\frac{1}{2}$  Cups Powdered Sugar.
- 2 Tablespoons Boiling Water.

Cream butter and sugar, then add boiling water. —Mrs. M. Sears.

WHILE YOU ARE MAKING THAT WONDERFUL BIRTHDAY CAKE, or arranging the "big feed" for the Party, remember that we have beautiful Birthday Cards, Tally Cards, Place Cards and other decorations for special occasions.

RAWLINGS DRUG COMPANY.

## FAVORITE RECIPES

### PIES

Collected and Arranged by Mrs. W. H. McClinton

"No soil upon earth is so dear to our eyes,  
As the soil we first stirred into terrestrial pies."

#### PINEAPPLE PIE

- 1 Can Shredded Pineapple.
- 1 Cup Sugar.
- 1 Egg (beaten)

A little flour to thicken. Bake between two crusts. —Mrs. D. L. Allen

#### SHOO-FLY PIE

Make regular pie crust and fill as follows:

- 2 Cups Boiling Water.
  - 1 Cup Syrup.
  - 2 Teaspoons Baking Soda
- Crumbs.

Pour the boiling water over the syrup and add the soda.

Directions for Crumbs:

- 1 Cup Lard.
  - 3 Cups Flour.
  - 1½ Cups Sugar.
- This is to be used in place of a top crust, —Mrs. D. L. Allen.

#### GREEN TOMATO MINCEMEAT

- 1 Pint Green Tomatoes.
- 3 Large Apples.
- 2 Cups Sugar.
- ½ Cup Molasses.
- ½ Cup Vinegar.

Butter size of an egg

- 1 Cup Raisins.
- 1 Teaspoon Allspice.
- 1 Teaspoon Cloves.
- 1 Teaspoon Cinnamon.
- 3 Tablespoons Flour.

Chop tomatoes and apples; cook with sugar, molasses, vinegar, raisins and spices for ½ hour. Add but-

ter and flour. Prepare a day ahead of time pies are made. This may be canned while hot, only omit butter when canning and add when pies are made. —Mrs. George Morley.

#### LEMON CAKE PIE

- 1 Tablespoon Butter, creamed with
  - 1 Cup Sugar.
  - 1 Lemon, grated rind and juice.
  - Pinch of Salt.
  - 2 Egg Yolks.
  - 3 Slightly rounded tablespoons flour.
  - 1 Cup Milk.
  - 2 Egg Whites, beaten very stiff.
- Pour into unbaked crust and bake about 45 minutes in medium oven.

—Mrs. James B. Anderson

#### BUTTER TARTS

- 1 Egg, beaten.
  - 1 Cup Currants.
  - ¾ Cup Sugar.
- Butter, size of walnut.

Line patty tins with pie crust and fill with mixture. Cook in moderate oven. —Mrs. W. H. McClinton.

#### RHUBARB PIE

- Prepare one crust and bake it.
- Cook filling in double boiler.
- 2 Cups Rhubarb, cut fine.
- 1 Cup Sugar.
- 2 Egg Yolks.
- 3 Tablespoons Flour.
- 1 Teaspoon Butter.

Make the frosting with the whites of the two eggs.

—Mrs. George Haskins.

## FAVORITE RECIPES

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### CREAM APPLE PIE

Prepare one crust. Line crust with apples cut in quarters. Grate nutmeg on them.

- 1 Cup Sugar.
- 3 Tablespoons Flour.
- $\frac{1}{2}$  Teaspoon Salt.
- 1 Cup Sweet Cream.

Pour this mixture over apples and bake slowly —Mrs. George Haskins.

### MINCE MEAT

- 3 Pints Cooked and Chopped Beef.
- 5 Pints Chopped Apples.
- 1 Pint Dark Molasses.
- 4 Pints Brown Sugar.
- 1 Package Seeded Raisins.
- 1 Package Seedless Raisins.
- 2 Pints Fruit Juices (from pickled peaches, cherries, etc.)
- 2 Tablespoons Cinnamon.
- 2 Tablespoons Nutmeg.
- 1 Tablespoon Cloves.
- 1 Tablespoon Salt.

Cook about two hours.

—Mrs. H. F. Towne.

### MOCK MINCE PIE

- 1 Cup Each of Raisins, Molasses, Sugar, Water, Vinegar (Not too strong), Bread Crumbs.
- Spices to Taste.

- 1 Spoon Salt.
- 1 Tablespoon Butter.

—Mrs. C. E. Jones

### PUMPKIN PIE

Make a biscuit crust according to taste. Roll out thin and line a deep baking dish. Have ready steamed pumpkin which will make one pint when mashed and pressed through a sieve; while warm, add 1 tablespoon

butter. Stir in two eggs well beaten with  $\frac{1}{2}$  cup sugar. Add  $\frac{1}{2}$  teaspoon ground ginger and  $\frac{1}{2}$  pint milk. Turn this into baking dish and bake in a quick oven for one hour.

—Mrs. J. P. Anderson

### CHOCOLATE PIE

- $\frac{1}{2}$  Cup Grated Chocolate.
  - Stir smoothly in
  - 1 Cup Boiling Water.
  - 1 Tablespoon Butter.
  - 1 Cup Sugar.
  - 2 Egg Yolks, beaten.
  - 2 Tablespoons Cornstarch in water.
- Cook in double boiler until done. Turn into baked crusts. Cover with the whites of 2 eggs beaten stiff and 2 tablespoons sugar. Brown in slow oven. —Mrs. W. H. McClinton.

### CREAM PIE

- 2 Egg Yolks.
- $\frac{1}{2}$  Cup Sugar.
- 1 Tablespoon Corn Starch.
- 1 Cup Sweet Milk.

Beat all together and cook in a double boiler until thick. Pour into baked crust and cover with meringue.

—Mrs. Greensides,

San Luis Obispo, California.

### LEMON PIE

- 1 Cup Sugar.
- 2 Egg Yolks.
- Small Piece of Butter.
- 1 Lemon Juice and Rind.
- 2 Tablespoons Flour.
- 1 Cup Boiling Water.

Cook all together in double boiler until thick. Fill into baked crust. Add the beaten whites of the two eggs and brown in oven.

—Mrs. W. H. McClinton.

## FAVORITE RECIPES

### PUMPKIN PIE

- 2 Eggs.
  - ½ Cup Sugar.
  - 1 Cup Pumpkin steamed and run through a sieve.
  - 1 Cup Milk.
  - 1 Teaspoon Cornstarch (Omit if the pumpkin is very dry).
  - Few Grains Salt.
  - ½ Teaspoon Each Ginger, Cinnamon and Nutmeg.
- Fill into unbaked crust and bake slowly. —Mrs. W. H. Hinrichs.

### LEMON PIE—NO MERINGUE

- 1 Cup Sugar.
  - 1 Lemon Juice.
  - 3 Eggs.
  - 2 Tablespoons Water.
- Beat egg yolks, add lemon juice, water and ½ cup sugar. Cook over

hot water until thick; cool. Beat egg whites, adding ½ cup sugar gradually. Stir with first part, beating well. Fill into baked crust; brown slowly in oven.

—Mrs. Kirk Brown.

### CHOCOLATE PIE

- ½ Cup Sugar.
- 3 Tablespoons Cornstarch.
- 2 Cups Milk.
- ½ Cup Unsweetened Chocolate.
- ¼ Teaspoon Salt.
- 1 Teaspoon Vanilla.

Put milk and chocolate in a double boiler; when nearly ready to boil put in other ingredients. After they have been thoroughly mixed, stir well; cook until thick and smooth. Let cool then pour in a baked crust; serve with whipped cream.

—Mrs. H. F. Ehmer.

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Yakima, Washington



- 1 cup bread crumbs  
 4 eggs beaten separately  
 2 tables powdered sugar

- 1 cup B.F.  
 2 tables melted butter.  
 2 cups milk.  
 sprinkle bread crumbs on top  
 steam four hours.

## FAVORITE RECIPES

### PUDDINGS

"A good appetite is the best sauce."

Collected and Arranged by Mrs. Fred S. Laing

#### CARROT PUDDING

- 1 Cup Grated Carrots.  
 1 Cup Grated Potatoes.  
 1 Cup Flour.  
 1 Cup Sugar. *3 eggs*  
 1 Cup Raisins. *1 level table*  
 1 Cup Nuts. *soda*  
 ½ Cup Melted Butter.

1 Teaspoon each Cloves, Cinnamon,  
 Allspice and Baking Soda.  
 Steam or bake. Do not grind car-  
 roots or potatoes but grate them.

—Mrs. A. G. Hooper.

#### PUDDING SAUCE

- 1 Cup Sugar.  
 ½ Cup Butter.  
 1 Egg.  
 1 Teaspoon Vanilla.

Beat well, cook over steam to a  
 scald. When ready to serve add  
 whipped cream.

—Mrs. A. G. Hooper.

#### STEAMED PLUM PUDDING

- 1 Cup Suet, chopped fine.  
 1 Cup Molasses.  
 1 Cup Sour Milk.  
 1 Teaspoon Soda.  
 1 Egg.  
 3½ Cups Flour.  
 2 Teaspoons Cinnamon.  
 ½ Teaspoon Allspice.  
 1 Teaspoon Nutmeg.  
 ½ Teaspoon Salt.  
 1 Cup Raisins.  
 1 Cup Dates.  
 ½ Cup Figs.  
 1 Cup Nuts.

Mix suet, molasses, milk in which  
 soda has been dissolved, and beaten  
 egg, well together. Mix ½ cup of  
 flour with the chopped fruit. Sift  
 remaining 3 cups with the spices.  
 Add to first mixture. Then add nuts  
 and fruit and put in greased molds.  
 Steam 3 hours.

#### Sauce for Plum Pudding

- 1 Cup Sugar.  
 1 Tablespoon Flour.  
 1 Egg.  
 2 Tablespoons Cold Water.  
 1 Pint Boiling Water.  
 Butter size of a walnut.  
 ½ Cup Chopped Dates.  
 1 Teaspoon Vanilla.  
 1 Teaspoon Vinegar.

Beat sugar, egg, flour and cold  
 water well together and pour into a  
 pint of boiling water. Let boil a  
 minute, add butter and dates and  
 cook a few minutes. Keep warm over  
 hot water until needed. When ready  
 to serve add vanilla and vinegar.

Mrs. George. Morley.

#### STEAMED PUDDING

- ¾ Cup Butter.  
 1 Cup Hot Water.  
 1 Cup Molasses or Brown Sugar.  
 3 Cups Flour.  
 1 Teaspoon Soda.  
 1 Cup Raisins.  
 ½ Cup Nuts.

Mix butter and sugar, add soda to  
 hot water, stir together; add flour,  
 raisins and nuts. —Mrs. H. F. Ehmer

## FAVORITE RECIPES

### BURNT CREAM PUDDING

- 1 Cup Brown Sugar.
- 3 Cups Sweet Milk.
- 1 Tablespoon Butter.
- 3 Tablespoons Cornstarch.
- 1 Cup Chopped Walnuts.
- Vanilla.

Burn sugar; add other ingredients except nuts; stir until thick; add nuts and pour into molds. Serve with whipped cream.

—Mrs. M. Sears.

### CHOCOLATE BREAD PUDDING

- 1 Cup Bread Crumbs.
- 2 Cups Milk
- 1 Square Melted Chocolate.
- $\frac{1}{3}$  Cup Sugar.
- 1 Egg.

Scald milk and pour over bread crumbs; add other ingredients and bake 30 minutes. —Mrs. Isom Lamb.

### JELLY PUDDING

- 2 Cups Bread Crumbs.
- 1 Egg in Cup,
- Milk to Fill.
- Jelly.
- 1 Tablespoon Sugar, Salt.

Put alternate layers of crumbs and apple jelly (or any mild jelly). Pour over custard made by beating eggs, milk, sugar and salt until thoroughly mixed. Bake.

—Mrs. J. Roy Miller.

### BROWN BETTY

- 1 Cup Bread Crumbs.
- $\frac{1}{4}$  Cup Brown Sugar.
- $\frac{1}{4}$  Cup Water.
- 2 Cups Sliced Apples.
- Butter.
- Fill buttered baking dish with al-

ternate layers of crumbs and sliced apples, sprinkled with sugar and cinnamon and dotted with butter. Bake in slow oven with  $\frac{1}{4}$  cup of water poured over. Serve with any sauce or cream.

### STEAMED CRUMB PUDDING

- 2 Cups Bread Crumbs.
- 1 Cup Sweet Milk.
- 1 Cup Raisins.
- 1 Cup Chopped Walnuts.
- 1 Cup Sugar.
- $\frac{1}{2}$  Cup Flour.
- 1 Cup Suet or Crisco.
- 1 Teaspoon Cinnamon.
- 1 Teaspoon Cloves.
- 1 Teaspoon Soda.
- 2 Well Beaten Eggs.

Steam two hours. Serve with whipped cream or sauce.

—Mrs. John Parchen.

### STEAMED FIG PUDDING

- 1 Cup Suet.
- 1 Cup Cooking Figs (White).
- 1 Cup Dried Bread Crumbs.
- 1 Cup Sugar.
- 1 Cup Sweet Milk.
- 2 Teaspoons Baking Powder.
- 3 Eggs.
- $\frac{1}{2}$  Cup Flour.
- $\frac{1}{2}$  Teaspoon Vanilla. Steam 2 hours.

### BROWN SUGAR PUDDING

- 2 Cups Brown Sugar.
- 2 Cups Boiling Water.
- 2 Tablespoons Cornstarch.
- 1 Teaspoon Vanilla.
- Pinch of Salt.

Dissolve cornstarch in cold water and pour in boiling syrup. Set aside to cool. Serve with whipped cream.

—Mrs. R. W. Haskins.

## FAVORITE RECIPES

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### SUET PUDDING

- 2½ Cups Flour.
- 1 Cup Suet.
- ½ Cup Raisins.
- 1 Cup Sour Milk or Buttermilk.
- 1 Cup Molasses.
- 1 Teaspoon Soda.
- ½ Teaspoon Each Salt, Nutmeg and Cinnamon.

Sift flour, soda, salt, spices together. Add suet and fruit (dates, nuts, or both together may be used in place of currants). Mix milk and molasses together and stir in dry mixture. Steam 2 to 2½ hours.

—Mrs. O. M. Evans.

### STEAMED CHOCOLATE PUDDING

- 1 Egg.
- 1 Cup Flour.
- ½ Cup Grated Chocolate.
- ½ Cup Sugar.
- ½ Cup Sweet Milk.
- 1 Teaspoon Melted Butter.
- 1½ Teaspoons Baking Powder.

Steam one hour. Serve with the following sauce: Beat 1 egg in bowl; mix with 5 tablespoons melted butter (hot) and 2 cups powdered sugar. Mix and cool; add 1 cup whipped cream. This recipe will serve eight.

—Mrs. H. K. Davis, Yakima.

### LEMON RICE PUDDING

- 1 Cup Cooked Rice.
  - 1 Cup Sugar.
  - 3 Cups Sweet Milk.
  - 4 Egg Yolks.
  - 1 Grated Lemon Rind.
- Bake in moderate oven. Beat stiffly the 4 egg whites, add lemon juice and pour over pudding. Set aside to cool 24 hours.—Mrs. R. W. Haskins

### CARAMEL TAPIOCA PUDDING

- 1 Small Cup Pearl Tapioca.
- 1 Quart Cold Water.
- Pinch of Salt.
- 3 Cups Light Brown Sugar.
- 1 Large Lemon.
- 1 Cup Shredded Pineapple.
- Dates or Nuts if desired.

Soak tapioca overnight in salted water. Add sugar and cook in double boiler till transparent. Add hot water if it becomes too thick while cooking. When done, add juice of lemon and pineapple, also dates or nuts if used. Serve cold with whipped cream.

—Mrs. C. E. Haines.

### TAPIOCA CREAM

- ½ Cup Tapioca.
- 1 Cup Sugar.
- ½ Teaspoon Salt.
- 1 Quart Milk.
- 2 Eggs.
- 1 Tablespoon Butter.

Stir tapioca, sugar and salt into warm milk in double boiler, add egg yolks, cook till thickened. Fold in stiffly beaten whites. Serve cold.

—Mrs. C. E. Jones

### PINEAPPLE CREAM

- 1 Large Can Sliced Pineapple.
- 1 Pint Whipped Cream.
- ½ Box Knox Sparkling Gelatine.
- ½ Cup Cold Water.

Cover gelatine with cold water. Dice the fruit, let fruit and juice come to a boil, then add gelatine and stir till dissolved. Pour into mold and cool. When it begins to set, add whipped cream, folded in.

—Mrs. L. W. Ross.



## FAVORITE RECIPES

### APPLE DELIGHT

- 1 Can Grated Pineapple.
- 1 Pint Thick Rich Apple Sauce, cold
- 1 Pint Whipped Cream.

Whip cream, add drained pineapple and apple with a small amount of pink color added when cooking. Serve in sherbet glasses and top with a cherry. Chopped nuts, marshmallows or both may be used.

—Mrs. Paul W. Thiele.

### WALNUT CREAM

- $\frac{1}{4}$  Box Gelatine.
- $\frac{1}{2}$  Cup Cold Water.
- $\frac{1}{2}$  Pint Whipped Cream.
- 3 Egg Yolks.
- 1 Teaspoon Salt.
- $\frac{1}{2}$  Cup Sugar.
- 1 Cup Hot Milk.
- $\frac{1}{2}$  Cup Walnuts, Pounded.

Soak gelatine in cold water for 10 minutes. Beat yolks of eggs, add salt, sugar and hot milk; cook till it thickens. Add gelatine; when it begins to set add walnuts and cream, whipped stiff. Turn into molds, garnish with whipped cream.

—Mrs. L. W. Ross.

### CREAM PUFFS

- $\frac{1}{2}$  Cup Butter.
- 1 Cup Boiling Water.
- 1 Cup Flour.
- 4 Eggs.

Place butter and water in saucepan on range; as soon as it boils add flour all at once; mix well and stir until it forms a ball and leaves the side of pan. Set off to cool (not cold); add 1 egg and beat 5 minutes, another egg and beat 5 minutes, and

so on till all eggs are used up in batter. Drop mixture on oiled shallow pan, bake in moderate oven 40 or 50 minutes. When cold fill with whipped cream.

—Mrs. Henry Parchen.

### CUP CUSTARDS

- 4 Large Eggs.
- 1 Quart Milk with cream poured off.
- $\frac{1}{2}$  Cup Sugar.
- Salt.

Beat all together with Dover beater till well mixed. Put in molds or glasses, set in pan of lukewarm water and bake in moderate oven till set.

—Mrs. J. Roy Miller.

### DATE DESSERT

- 6 Eggs.
- 2 Cups Sugar.
- 2 Teaspoons Baking Powder.
- 8 Tablespoons Bread or Cracker Crumbs.
- 1 Pound Dates.
- 1 Pound Nuts.

Mix all dry ingredients, add egg yolks well beaten. Fold in whites beaten separately. Bake 40 minutes in moderate oven. Serve with whipped cream. This will serve 14 people.

—Mrs. L. D. Wilkerson.

### DATE NUT PUDDING

- 2 Egg Whites, beaten light.
- 2 Tablespoons Flour.
- 1 Teaspoon Baking Powder.
- 1 Cup Chopped Nuts.
- 1 Cup Chopped Dates.
- $\frac{3}{4}$  Cup Sugar.

Sprinkle all with cinnamon, in a greased pan. Bake 30 or 40 minutes in a slow oven. Serve with whipped cream.

—Mrs. H. J. Offerdahl.

## FAVORITE RECIPES

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### MOLDED RICE

- 1 Tablespoon Butter.
- 1 Rounded Tablespoon Rice.
- 2 Cups Milk.
- Salt and Vanilla.
- 2 Tablespoons Gelatine.

Melt butter in pan. add milk, rice uncooked) and salt; boil till rice is thoroughly done. Add gelatine softened over boiling water; cool and beat into 1 quart whipped cream (measured after whipping). Serve with preserves or grape juice thickened with cornstarch.

—Mrs. Sam Patterson.

### DATE SOUFFLE

- 24 Dates.
- $\frac{1}{2}$  Cup Powdered Sugar.
- 4 Egg Whites.
- 1 Teaspoon Lemon Juice.

Cover seeded dates with cold water. Cook until soft and mash through a sieve. Cut and fold sugar and date pulp into stiffly beaten whites of egg and add lemon juice. Pile lightly in buttered pudding dish, cover and set in pan of hot water in moderate oven. Cook for 10 minutes, remove cover and cook until light brown. This can be served with whipped cream or soft custard.

—Mrs. L. D. Wilkerson.

### ORANGE PUDDING

- 5 Oranges, Sliced.
- 1 Cup Sugar.
- 2 Eggs.
- 2 Tablespoons Corn Starch.
- 1 Pint Sweet Milk.

Have oranges cut and placed in dish in which you serve. Make custard of milk, egg yolks and corn-

starch. When cool, pour over oranges. Beat whites with tablespoon of sugar and pour over pudding; brown in oven. Serve cold.

—Clara G. Monroe.

### POOR MAN'S PUDDING

- 1 Cup Rice.
- 1 Quart Milk.
- $\frac{1}{2}$  Cup Sugar.
- Nutmeg.

Put all in baking dish and bake 4 hours.

—Mrs. L. Neff.

### STRAWBERRY SHORTCAKE

- 1 Egg in a cup, fill cup with Milk.
- 2 Teaspoons Butter.
- 2 Teaspoons Sugar.
- 2 Teaspoons Baking Powder.
- $\frac{1}{2}$  Teaspoon Salt.
- 2 Cups Flour, Scant.

Split cake and butter. Crush berries and sweeten, making two layers of berries. —Mrs. D. N. Dalrymple.

### HARD SAUCE

- 1 Cup Powdered Sugar.
- $\frac{3}{4}$  Cup Butter.
- 1 Egg White.

Cream butter and sugar till very light, add the well beaten egg white. Flavor with vanilla or spice. Keep very cold till ready to serve.

### STEAMED PUDDING SAUCE

- 2 Egg Yolks.
- 1 Cup Powdered Sugar.
- $\frac{1}{2}$  Pint Whipping Cream.
- Salt.
- 1 Teaspoon Vanilla.

Beat egg yolks and add sugar and salt. Mix thoroughly and add cream beaten stiff and vanilla. Serve cold.

—Mrs. Kirk Brown

## FAVORITE RECIPES

### UPSIDE DOWN CAKE

- 1 Heaping Tablespoon Butter.
- 2 Tablespoons Brown Sugar.
- Fruit.

Melt butter in frying pan, add sugar and water to make thin syrup, Add pineapple, peaches or pears to cover bottom of pan. Pour over this a regular sponge cake recipe, bake in oven same as cake. Turn out on platter with fruit on top and serve with whipped cream.

**Sponge Cake:** To 3 eggs beaten 1 minute add  $1\frac{1}{2}$  cups sugar, beat 3 minutes; add 1 cup flour, beat 1 minute; add  $\frac{1}{2}$  cup cold water and another cup of flour sifted with 2 teaspoons baking powder. Beat 1 minute. Bake in slow oven.

—Mrs. Fred S. Laing.

### EMERGENCY SAUCE

- 1 Tablespoon Butter.
- 1 Cup Sugar.
- 1 Tablespoon Cornstarch.
- 1 Egg.
- 1 Cup Boiling Water.

1 Teaspoon Vanilla.

4 Tablespoons Whipped Cream.

Cream first three ingredients, add egg and boiling water; cook till it thickens; add vanilla and cool. Serve cold with whipped cream added.

**For a Hot Sauce:** Serve without cream, omitting the egg and using more cornstarch if desired. Any fruit juice may be substituted for all or part of the water, or lemon or orange juice may be used as flavoring instead of vanilla, or spices may be used.

### STERLING SAUCE

- 2 Egg Whites.
- 1 Cup Brown Sugar.
- 2 Tablespoons Butter.
- (Slightly rounded)
- 1 Cup Whipped Cream.
- 1 Teaspoon Vanilla.

Cream butter and sugar, add egg whites and cook in double boiler, stirring occasionally. Be sure to cool before adding whipped cream and vanilla.

If you spend your money out of town, and I spend my money out of town, and our neighbors spend their money out of town — ?  
Who in the name of Teapot Dome is going to support our town ?

The belief of prosperity is its creation. Every dollar spent for home grown or manufactured products add another brick to the building of our community. Every brick is an added guarantee of continued progress and permanency. Loyalty to Grandview costs you nothing but brings you vast returns. Think about it.

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**GRANDVIEW BAKERY  
S. A. Soanes, Proprietor**

SALADS

Collected and Arranged by Mrs. D. N. Dalrymple

"Just a mixture of odds and ends, you say?

Ah, yes, but they must be mixed the right way.

Salads should be served crisp and cold;

Read what follows, and do as you're told."

FRENCH DRESSING

- 3 Tablespoons Vinegar.
- 6 Tablespoons Salad Oil.
- 1 Teaspoon Sugar.
- 1 Teaspoon Salt.
- 1 Teaspoon Paprika.
- 1/4 Teaspoon Ground Mustard.

Mix dry ingredients and add to oil and vinegar. Put all in a bottle and shake until thoroughly mixed.

—Mrs. Kirk Brown

MAYONNAISE DRESSING

- 1 Egg.
- 1/2 Teaspoon Dry Mustard.
- 1/2 Teaspoon Salt.
- 1 Teaspoon Lemon Juice or Vinegar.
- 2 Cup Salad Oil.

Put egg, mustard, salt, vinegar or lemon juice in a bowl and beat slightly with a Dover egg beater. Add a small amount of oil and beat until mixture begins to thicken. Add oil in larger amounts and beat it in until the desired consistency is reached.

—Mrs. John Parchen

BOILED DRESSING

- 1 Pint Vinegar (Dilute if too sour)
- 1/2 Cup Sugar.
- 1 Teaspoon Ground Mustard, level
- 2 Tablespoons Flour, heaping.
- 2 Eggs or 4 Yolks (well beaten)

Butter size of Walnut.

Salt and Pepper to Taste.

Heat Vinegar and Butter.

Mix dry ingredients and add enough water to make a smooth paste; add eggs, pour in the hot vinegar and cook until smooth. Cool and thin with cream (either plain or whipped) Will keep for months.

—Mrs. C. A. Barndt, Toppenish

NO EGG CARNATION COOKED SALAD DRESSING

- 2 Tablespoons Butter.
- 2 Tablespoons Flour.
- 3/4 Teaspoon Mustard.
- 1 Teaspoon Salt.
- 1 Teaspoon Sugar.
- 1/2 Cup Carnation Milk.
- 1/2 Cup Water.
- 3 Tablespoons Vinegar.

Mix dry ingredients and add to melted butter. Add milk and cook in double boiler until it thickens. Add vinegar slowly, then cool. This recipe makes 3/4 cup salad dressing.

—Carnation Milk

CHERRY SALAD

Remove seeds from large ripe Royal Ann cherries and fill with piece of walnut. Heap in lettuce leaf and serve with fruit salad dressing.

—Mrs. C. O. Hunt, LaGrange, Ill.

## FAVORITE RECIPES

### SOUR CREAM DRESSING

- 1 Cup Sour Cream.
- ½ Cup Sugar.
- 2 Eggs.

Beat all together and put over cold water in double boiler. Make a paste of

- 2 Teaspoons Mustard.
- ½ Teaspoon Salt.
- ½ Cup Vinegar, scant.

Add to above and boil until thick. Will keep some time.

—Mrs. T. R. Robinson

### SALAD DRESSING

- 1 Can Sweetened Condensed Milk, Borden's.
- 1 Egg, well beaten.
- ½ Teaspoon Salt.
- 1 Teaspoon Mustard, in enough of water to moisten.
- ¼ Cup Sugar.
- 1 Tablespoon Melted Butter, added last.

—Mrs. W. H. McClinton

### THOUSAND ISLAND DRESSING

- 2 Cups Thick Mayonnaise.
- ½ Cup Chili Sauce.
- 2 Pimentoes, cut fine.
- 2 Tablespoons India Relish.
- 1 Hard Boiled Egg.
- A dash of Tobasco Sauce.
- (Chopped Onion May be Added).

—Mrs. J. L. Purdue

### PEAR SALAD

Use ripe or canned pears if firm. Place half a peeled pear on a lettuce leaf. Cover well with grated cheese, add mayonnaise dressing; sprinkle with paprika and a few broken nut meats.

—Mrs. George Morley.

### FRUIT SALAD DRESSING

- 4 Eggs, Whites and Yolks Beaten Separately.
- 1 Cup Sugar, scant.
- 2 Lemons, (Juice).

Cook in double boiler (stirring constantly). Add whipped cream when used.

—Mrs. D. N. Dalrymple

### GOLDEN SALAD DRESSING

- ¼ Cup Pineapple Juice.
- ¼ Cup Orange Juice.
- 2 Tablespoons Lemon Juice.
- ¼ Teaspoon Salt.
- 2 Egg Yolks.
- 2 Egg Whites.
- ½ Cup Sugar.

Heat juices and salt in double boiler. Beat yolks of eggs very light, adding gradually half of sugar. Add to mixture in double boiler, stirring constantly until thick and smooth. Beat whites of eggs until stiff, adding remainder of sugar and add to first mixture just before removing from fire. —Mrs. Edward L. Mains

### SHRIMP SALAD

- 3 Cans Shrimps, washed and quartered.
- 12 Stuffed Olives, cut fine.
- 2 Bunches Celery, cut fine.
- 4 Hard Boiled Eggs, cut fine.
- ½ Head Lettuce, shredded.

Place above ingredients in a bowl and cover with ½ cup French dressing. Let stand ½ hour and drain. Add enough mayonnaise dressing to thoroughly moisten the ingredients. Serve on lettuce leaves.

—Mrs. Kirk Brown.

## FAVORITE RECIPES

### FRUIT SALAD DRESSING

- 4 Tablespoons Pineapple Juice.
  - 4 Tablespoons Lemon Juice.
  - 4 Tablespoons Sugar.
  - 2 Eggs.
- Boil two minutes and thicken with cornstarch to suit. Cool and add 1 cup whipped cream. This will serve 20 plates.

—Mrs. W. H. McClinton

### THOUSAND ISLAND DRESSING FOR FRUIT SALAD

- 1 Large Can Pineapple Juice.
- 1 Teaspoon Cornstarch.
- $\frac{1}{2}$  Cup Sugar.
- Butter Size of Walnut.
- 1 Lemon Juice.
- 2 Well Beaten Eggs.

Boil pineapple juice, mix corn starch and sugar and add to well beaten eggs; pour pineapple juice over mixture and add lemon juice.

—Mrs. Charles F. Johnson.

### FRUIT SALAD

- 1 Bananas, Sliced.
- 3 Sweet Oranges, Cut in Thin Slices.
- 1 Can Sliced Pineapple.
- 1 Cup English Walnuts Cut in Small Pieces.

A few white or pink grapes cut in halves. Mix all well together before serving, and serve with lemon dressing.

—Mrs. E. S. Higgins

### PINEAPPLE SALAD

One slice pineapple placed on a lettuce leaf. Sprinkle with grated cheese. A spoonful of mayonnaise or fruit salad dressing placed in the center, and a dash of paprika.

### PINEAPPLE-CHEESE SALAD

- 1 Package Lemon Jell-O.
  - $\frac{1}{2}$  Pint Boiling Water.
  - $\frac{1}{2}$  Pint Pineapple Juice.
- Cool and when it begins to set, add
- $\frac{1}{2}$  Pint Cream, Whipped.
  - 1 Cup Sliced Pineapple, Cut Fine.
  - 1 Cup Cheese, Grated.
  - Salt.

### Dressing For Above Salad

- $\frac{1}{4}$  Cup Lemon Juice.
- $\frac{1}{4}$  Cup Pineapple Juice.
- 2 Eggs, Well Beaten.

Cook in double boiler, beating well. When cool, add  $\frac{1}{2}$  pint whipped cream.

—Mrs. F. M. Balcom

### PINEAPPLE SALAD

- 1 Package Lemon Jello.
- 4 Slices Pineapple.
- 1 Cup Grated Cheese.

Dissolve Jello in liquid from one can of pineapple and enough boiling water to make one pint. When partially congealed add the pineapple, diced, and pour into molds. When firm remove; roll in grated cheese. Serve with mayonnaise in lettuce cups. Will serve six.

—Mrs. Chapin D. Foster

### MAN'S SALAD

- Macaroni or Spaghetti.
  - Dill Pickles, one or two.
  - Minced or Boiled Ham.
  - Celery, Green Pepper or Pimentos.
- Mix together and moisten with mayonnaise or boiled dressing. This may be made of what one has on hand, so no amounts are specified.

—Mrs. Harold Hooper.

## FAVORITE RECIPES

### BANANA SALAD

One half banana cut in two lengthwise. Dip in beaten white of egg or salad dressing and roll in fine chopped nut meats. Place on lettuce leaf.

### FRUIT SALAD

- 1 Quart White Cherries or Grapes, seeded and drained.
- 8 Large Slices Pineapple.
- ½ Pound Marshmallows, cut.

#### Dressing for Above Salad

- 4 Egg Yolks, beaten.
- ½ Cup Milk.
- 1 Teaspoon Salt.
- 1 Teaspoon Mustard.

Cook and beat until thick, then add Juice of ½ Lemon. When cold add ½ pint cream, whipped. Add dressing to salad and let stand at least 3 hours. ½ cup of pecan nuts may be added. Will serve 12 people.

—Mrs. Lester Lamb.

### COMBINATION SALAD

- 2 Packages Lemon Jello.
- 1 Can Pimientos.
- 1 Cup Each Cabbage, Celery and Apples, Chopped.
- ½ Cup Nuts.
- Cucumber pickles.

Cut all fine and add when Jello begins to set. —Mrs. I. E. Garnes.

### LIGHTHOUSE SALAD

- 1 Can Sliced Pineapple, large.
- 4 Bananas.

Place slice of pineapple on lettuce leaf. Cut bananas in half. Place ½ banana upright in center of pineapple. Top with generous spoonful of salad dressing and a maraschino cherry.

—Mrs. H. F. Ehmer.

### PERFECTION SALAD

- 1 Envelope Knox Sparkling Gelatine
- ½ Cup Cold Water.
- ½ Cup Mild Vinegar.
- 2 Tablespoons Lemon Juice.
- 2 Cups Boiling Water.
- ½ Cup Sugar.
- 1 Teaspoon Salt.
- 1 Cup Cabbage, finely shredded.
- 2 Cups Celery, cut in small pieces.
- 2 Pimientos, cut in small pieces.

Soak gelatine in cold water five minutes. Add vinegar, lemon juice, boiling water, sugar and salt. Strain and when mixture begins to stiffen, add remaining ingredients and turn into mold. Serve on lettuce leaf with mayonnaise.

—Knox Gelatine Company

### BRADLEY-MARTIN SALAD

- 5 Apples, peeled.
- 5 Large Stalks Celery.
- 5 Hard Boiled Eggs.
- 1 Cup Walnut Meats.

Chop or dice the above and cover with salad dressing.

—Mrs. R. L. Haskins.

### CABBAGE-PINEAPPLE SALAD

- 1 Smal Can Sliced Pineapple, diced.
- 2 Cups Cabbage, shredded.

A few nut meats may be added, or bananas substituted for pineapple. This salad should be mixed with a sour cream salad dressing.

—Mrs. T. R. Robinson.

### CHICKEN SALAD

To 2 cups cold chicken cut in pieces, add 1½ cups celery, cut small, and one hard boiled egg, cut in pieces. Serve on lettuce leaves with either mayonnaise or boiled dressing.

## FAVORITE RECIPES

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### CABBAGE SALAD

One medium sized cabbage soaked in salted water 30 minutes. Drain thoroughly and remove the center. Discard coarse heart and chop the rest very fine. Mix with it:

- ½ Cup Chopped Celery.
- 1 Tablespoon Chopped Onion.
- 1 Small Green Pepper, chopped fine.
- 3 Tablespoons Vinegar.
- 3 Tablespoons Oil.
- 1 Tablespoon Sugar.
- ½ Teaspoons Salt.

Let stand one hour in a cool place. Add ½ cup mayonnaise and refill cabbage shell. Garnish with pimento and serve. —Mrs. T. R. Robinson.

### TOMATO JELLY SALAD

- ½ Cup Vinegar.
- ½ Cup Sugar.
- ½ Box Gelatine.
- ½ Cup Cold Water.
- ½ Can Tomatoes.
- 1 Stalk Celery.
- 1 Slice Onion.
- 1 Teaspoon Salt.
- ½ Teaspoon Paprika.
- 1 Small Can Sweet Peppers.

Cover gelatine with cold water and soak ½ hour. Bring tomatoes, celery and onion to boil; add gelatine and strain. Add to this vinegar, sugar, paprika and salt. Turn into mold and allow to harden. Serve on lettuce leaves with mayonnaise.

—Mrs. Kirk Brown.

### CABBAGE SALAD

One small head cabbage, shredded or chopped. Season with mild vinegar, sugar and salt; let stand 20 or 30 minutes and drain. Beat into

this ½ pint thick sweet cream until light and fluffy. Serve at once.

—Mrs. R. L. Haskins.

### TONGUE SALAD

- 1 Medium Sized Beef Tongue.
- 1 Bunch Celery, cut fine.
- ½ Dozen Hard Boiled Eggs, cut fine.
- ½ Dozen Sour Pickles, cut fine.

Cook tongue until tender. Remove skin and fat and put through food chopper. Salt to taste. Mix with mayonnaise and serve on lettuce leaf.

—Mrs. C. B. Williams, Waitsburg.

### CARROT SALAD

Put peeled carrots through food chopper and salt to taste. Mix with peanut butter which has been thinned with water. Beat together thoroughly, sprinkle with paprika and serve with dressing on lettuce leaf.

—Mrs. H. L. Wilson.

### PEA SALAD

- 1 Can Peas.
- 6 Small Pickles, diced.
- 3 or 4 Slices Cheese, diced.
- 1 Small Onion, diced (if desired).

Drain peas thoroughly, mix with other ingredients and sprinkle with salt. Serve with mayonnaise, or boiled dressing with a little whipped cream.

—Mrs. H. F. Ehmer.

### POTATO SALAD

- 6 Cold Potatoes, sliced or diced.
  - 2 or 3 Hard Boiled Eggs, cut fine.
  - 1 Small Onion, grated or cut fine.
- Pimento may be added if desired, also sliced cucumber when in season. Serve with mayonnaise or boiled dressing.



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## FAVORITE RECIPES

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### CREAMED CABBAGE SALAD

- 2 Quarts Cabbage, shredded or Chopped.
- 1 Egg.
- 1 Cup Sugar.
- 1 Teaspoon Flour.
- $\frac{1}{2}$  Cup Vinegar.
- $\frac{1}{4}$  Cup Water.

Stir together and cook until it thickens. Cool and add one cup of cream. Pour over cabbage and let stand about  $\frac{1}{2}$  hour before serving.

Salt and Pepper to taste.

—Mrs. C. E. Haines.

### TUNA FISH SALAD

- 1 Can Tuna Fish, minced.
- 2 Cups Celery, chopped or diced.
- Lettuce, Pimentos and Stuffed Olives to suit taste.
- Mix with mayonnaise.

Mrs. D. A. Linder.

### ASPARAGUS SALAD

Fill half full, in even rows, a glass bread pan with asparagus tips. Prepare one envelope gelatine, seasoned with  $\frac{1}{2}$  teaspoon onion juice, salt, pepper, and  $\frac{1}{2}$  cup chopped celery hearts. Pour this over asparagus tips. When cold and set, serve as a mold on platter with mayonnaise dressing containing chopped celery and nuts.—Mrs. H. B. Child.

### CHICKEN CREAM SALAD

- 1 Cup Cooked Chicken, Sliced.
- 1 Cup Heavy Cream.
- $\frac{1}{4}$  Cup Cold Chicken Stock.
- $\frac{1}{4}$  Cup Hot Chicken Stock, highly seasoned.
- $\frac{1}{2}$  Envelope Gelatine.
- Salt and Pepper.

### DRESSING

- 2 Egg Yolks.
- 2 Egg Whites.
- $1\frac{1}{2}$  Teaspoons Gelatine.
- $\frac{1}{4}$  Teaspoon Pepper.
- 1 Teaspoon Mustard.
- $\frac{1}{2}$  Cup Hot Cream.
- $\frac{1}{2}$  Cup Heavy Cream.
- 2 Tablespoons Cold Water.
- 1 Teaspoon Salt.
- $1\frac{1}{2}$  Teaspoons Sugar.
- $\frac{1}{4}$  Cup Lemon Juice.
- $1\frac{1}{2}$  Tablespoons Butter.
- Few Grains Cayenne.

Soak gelatine in cold water 5 minutes; dissolve by standing in hot water, then strain. Beat yolks of eggs and add salt, sugar, pepper, cayenne, mustard, lemon juice and cream. Cook in hot water until the mixture thickens, stirring constantly, then add butter and gelatine. Add mixture gradually to whites of eggs, beaten stiff, and when cold fold in heavy cream beaten stiff. Mold and chill. Turn chicken cream from the molds, cut in inch slices and arrange on lettuce leaves. Put a spoonful of dressing on each slice and garnish with half English walnut meat. Cut celery in small pieces; there should be three cups. Break into pieces 1 cup pecans of English walnut meats and brown in moderate oven. Mix celery and nut meats, sprinkle with  $\frac{1}{2}$  teaspoon salt and add to one-half dressing. Surround each slice of chicken cream with celery and nut mixture. If a simpler dish is required, the celery and nuts may be omitted. —Mrs. I. C. Barnes

## FAVORITE RECIPES

### CANDY & CONFECTIONS

Collected and Arranged by Mrs. John E. Parchen

"The last taste of sweets is sweetest last." --Shakespeare

#### DATE STICKS

- 3 Eggs, well beaten.
- 1 Cup Sugar.
- 1 Cup Flour.
- 1 Cup Walnuts, floured.
- 1 Cup Dates, cut in bits and floured.
- 2 Teaspoons Baking Powder.
- 2 Teaspoons Vanilla.

Salt to taste.

Bake in slow oven. When baked, cut in small pieces and roll.

—Mrs. James B. Anderson.

#### CANDY DATE LOAF

- 1 Cup Cream.
- 3 Cups Brown Sugar.
- 1 Pound Dates, seeded and ground.
- 2 Cups Nut Meats.

Let cream and sugar come to a boil, add dates; stir constantly until it forms ball in cold water. Remove from fire, add nut meats and beat until real stiff. Wet a huck towel, wring as dry as possible. Roll candy in towel and leave until towel is dry.

—Mrs. Fred Marshall.

#### STUFFED PRUNES

Cook the prunes until they are just soft enough to remove stones easily. Remove, allow to dry until they are just moist. Stuff with a nut and marshmallow. Roll in powdered sugar.

#### STUFFED DATES

Remove the stones from the dates, fill with an almond. Roll in powdered sugar.

#### MARSHMALLOW FUDGE

Heat two cups granulated sugar and one cup rich milk or cream. Add two squares of chocolate, boil until it hardens in cold water. Just before it is done add a small piece of butter, then begin to stir and beat in marshmallows, crushing and beating them with a spoon. Continue to stir in marshmallows after fudge has been taken from fire, until half a pound has been stirred in. Cool in sheets  $\frac{3}{4}$ -inch thick and cut in cubes.

—Mrs. John E. Parchen.

#### PINOCHIE

- 2 Cups White Sugar.
- 2 Cups Brown Sugar.
- 1 Cup Cream or Rich Milk.

Cook until a soft ball forms in cold water. Then remove from fire and add 1 tablespoon butter, 1 teaspoon vanilla. Set aside and let cool; beat and when creamy add 1 cup walnuts. Pour in buttered platter and cut in squares.

—Mrs. C. H. Eccleston.

#### DIVINITY FUDGE

- 2½ Cups Sugar.
- ½ Cup Karo Corn Syrup.
- ½ Cup Water.

Cook until a crisp ball when dropped in cold water. Beat whites of two eggs stiff. Then pour the syrup over the whites, slowly beating all the while you are pouring. Then 1 cup walnut meats, and when ready to

## FAVORITE RECIPES

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set pour in deep pan; it is then ready to slice. If chocolate divinity is desired, add one tablespoon cocoa to the sugar before cooking.

—Mrs. C. H. Eccleston.

### AFTER DINNER MINTS

2 Cups Sugar.

$\frac{3}{4}$  Cup Water.

$\frac{1}{4}$  Teaspoon Cream of Tartar.

Flavor with peppermint. Cook until it forms soft ball in cold water. Let cool and pull. Roll and cut in small pieces.

—Selected.

### PEPPERMINT CREAMS

Break white of egg in bowl, not beaten. Add 1 tablespoon cold water. Add to liquid enough powdered sugar to make a fondant stiff enough to make a soft ball in palm of hand. Add  $\frac{1}{8}$  teaspoon extract of peppermint. Melt 2 squares chocolate over hot water. Roll fondant in little balls and dip in chocolate. Place on greased paper.

—Virginia Child.

### CHOCOLATE NUT FUDGE

2 Cups Sugar.

1 Cup Milk.

1 Square Chocolate.

1 Tablespoon Butter.

Cook until soft ball forms in cold water. Take off stove and beat until cold. Add 1 cup chopped walnuts.

—Mrs. Lester Lamb.

### PEANUT BRITTLE

$\frac{1}{2}$  Cup Light Brown Sugar.

$\frac{1}{2}$  Cup Granulated Sugar.

$\frac{1}{2}$  Cup Raw Virginia Peanuts.

$\frac{1}{2}$  Cup Water.

Cook until peanuts make a crack-

ling sound; add 3 tablespoons butter, a pinch of soda and a pinch of salt. Mix well and pour on a buttered platter. Spread out thin and break in pieces when cold.

—Mrs. C. H. Eccleston.

### MAPLE CREAM

2 Cups Light Brown Sugar.

1 Scant Tablespoon Flour.

$\frac{1}{2}$  Teaspoon Baking Powder.

1 Tablespoon Butter.

1 Teaspoon Vanilla.

$\frac{3}{4}$  Cup Rich Milk.

First put a little butter in pan to keep mixture from sticking. Mix well the sugar, flour, baking powder, salt. Add milk and pour into your buttered saucepan, boil for 30 minutes. Add rest of butter and vanilla just before it is finished. Beat well.

—Mrs. W. H. McClinton.

### WHITE PULL CANDY

2 Cups Sugar.

$\frac{2}{3}$  Cup Water.

1 Dessertspoon Vinegar.

1 Dessertspoon Butter.

$\frac{1}{2}$  Teaspoon Cream of Tartar.

Boil until hard when dropped into water; then cool and pull.

—Mrs. W. H. McClinton.

### HONEY CARAMELS

2 Cups Sugar.

$\frac{1}{2}$  Cup Honey.

$\frac{1}{2}$  Cup Cream.

$\frac{1}{4}$  Cup Butter.

Stir all together until melted, over fire. Boil until a medium hard ball forms in water. Beat until cold.

—Mrs. W. H. McClinton

## FAVORITE RECIPES

### COCONUT CREAM

- 2 Cups White Sugar.
- 1 Cup Milk.
- Butter size of Walnut.

Boil until it forms a soft ball in cold water, add  $\frac{1}{2}$  cup cocoanut and 1 tablespoon flavoring. Beat until cool. —Mrs. W. H. McClinton.

### CHOCOLATE FUDGE

- 2 Cups Granulated Sugar.
- 1 Small Can Canned Milk.
- $\frac{1}{2}$  Square Chocolate.
- 1 Tablespoon Butter.
- $\frac{1}{2}$  Cup Chopped Nuts.
- 1 Teaspoon Vanilla.

Put sugar and cream in sauce pan to heat (but do not let boil) then add chocolate and butter. Stir constantly until it forms soft ball in water. Remove from stove; then add nuts and beat until nearly stiff. Then pour on greased platter. Cool.

—Eleanor Ehmer

### BUTTER SCOTCH

- 2 Cups Granulated Sugar.
- $\frac{1}{2}$  Cup Butter.
- $\frac{3}{4}$  Cup Vinegar.

Put all ingredients in sauce pan. Let boil until, when tried in cold water, it clicks on edge of cup.

—Eleanor Ehmer

### WHITE TAFFY

- 2 Cups Granulated Sugar.
- $\frac{1}{4}$  Cup Water.

When it begins to boil add one teaspoon cream of tartar. Boil until forms hard ball when tested in cold water. Pull as soon as cool enough to easily handle.

—Eleanor Ehmer

### CHOCOLATE CARAMELS

- 4 Cups Sugar.
- 2 Cups Cream or Condensed Milk.
- 2 Cups Karo Syrup.
- 2 Squares Unsweetened Chocolate.
- Pinch of Baking Soda.

Boil, stirring continually. When a small mass hardens in cold water, remove from the stove, beat in a quarter of a pound of butter, add vanilla and pour into a buttered pan to harden, then cut into squares.

—Miss Hazelle McCulloch, Roslyn

### FONDANT

- 2 Cups Granulated Sugar.
- 1 Cup Cold Water.
- $\frac{1}{4}$  Teaspoon Cream of Tartar.

Mix these and stir until sugar is melted. Do not stir when boiling. Boil until it forms a soft ball in cold water. Remove from stove, put in cool place; do not stir until luke warm. When it has turned stiff, work between palms for the more it is worked the more creamy it will be. It is now ready to be colored and worked into any shape. Makes one pound of Fondant.

—Mrs. John T. Parchen

Fondant is the foundation of all cream candies and may be utilized in many different ways with other materials such as dates, nuts, etc.

### BLACK WALNUT BARS

Prepare Fondant and before stirring add one cup black walnut meats and one tablespoon lemon extract. Stir and knead into thick cake. Cut into bars and wrap in waxed paper.

—Mrs. E. W. Rawlings

FAVORITE RECIPES



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## FAVORITE RECIPES

### PICKLES

Collected and Arranged by Mrs. Donald Allen and Mrs. Lindsay Crawford

"Knowing as you was partial to a little relish with your vittles."

—David Copperfield.

#### CUCUMBER & ONION PICKLES

- 4 Dozen Small Cucumbers.
- 2 Dozen Small Onions.

Cut cucumbers, if too large to leave whole. Peel onions. Cover with salt and let stand a few hours. Drain and add

- 2 Cups Sugar.
- 1 Teaspoon Celery Seed.
- 1 Teaspoon Celery Seed.
- 1 Teaspoon White Mustard Seed.
- 1 Teaspoon Cinnamon Stick.
- 1 Teaspoon Turmeric.

Let come to a boil and seal while hot.

—Mrs. John B. Dye

#### DILL PICKLES

- 1 Quart Vinegar.
- 3 Quarts Water.
- 1 Large Cup Salt.
- 1 Level Teaspoon Alum.

Heat to boiling point. Pour this over the cucumbers and dill which have been packed in jars. Seal.

—Mrs. H. F. Towne

#### TOMATO CATSUP

- 12 Pounds Firm Ripe Tomatoes.
- 1 Large Onion.
- 2 Green Peppers.

Cut in pieces and cook slowly an hour. Put through sieve and return to kettle. Add

- 1½ Cups Vinegar.
- 1 Cup Sugar.
- 3 Tablespoons Salt.

- 2 Tablespoons White Mustard Seed
- 1 Teaspoon Pepper.
- 2 Tablespoons Cinnamon.
- 2 Tablespoons Ground Cloves.

Cook slowly, stirring frequently, for three hours. Seal while hot.

—Mrs. G. W. Parchen

#### CHILI SAUCE

- 12 Large Ripe Tomatoes.
- 3 Medium Onions.
- 1 Green Peppers.
- 2 Cups Brown Sugar.
- 2½ Cups Vinegar.

- 2 Tablespoons Salt.
- 1 Teaspoon Cinnamon.
- 1 Teaspoon Nutmeg.

Chop vegetables through food chopper. Add salt and spices. Boil about two hours.

—Mrs. G. W. Parchen

#### CORN RELISH

- 12 Ears of Corn (Scald on cob and then cut off).

- 1 Large Cabbage, Chopped Fine.
- 2 Red Peppers.
- 1 Green Pepper.

- ¼ Pound Mustard.
- 1 Pound Sugar.
- ½ Teaspoon Celery Seed.
- 1 Teaspoon Salt.
- 1 Quart Vinegar.

Cook until tender, 20 minutes. Seal while hot. This makes 7 pints.

—Mrs. Don L. Allen

## FAVORITE RECIPES

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### EASY PICKLE

To each gallon of vinegar add 1 cup of salt, one-half cup of ground mustard; stir the mustard with a little of the vinegar to make a smooth paste, then stir all together well. Wash and pack cucumbers in jars and pour the mixture over. These are cold, uncooked and excellent.

—Mrs. C. S. Holbrook

### SWEET PEPPER

Take out seeds. Blanch them by placing them in boiling water and then dip in cold water. Place the peppers in vessel and cook; cover with vinegar; add 1 cup of sugar to each gallon of vinegar, bring to a boil. Fill jars and seal.

—Mrs. J. F. Holbrook

### SANDWICH PICKLES

- 5 Cents Celery Seed.
- 5 Cents White Mustard Seed.
- 5 Cents Black Mustard Seed.
- 10 Cents Olive Oil.

Slice pickles to fill a gallon jar, putting in layer of pickles then a layer of salt. Let stand three hours, drain. Chop 2 large onions; mix and cover with vinegar.

—Mrs. J. F. Holbrook

### RHUBARB PICKLE

- 1 Quart Rhubarb, Cut Small.
- 1 Pint Onions, Chopped.
- 1½ Pounds Brown Sugar.
- 1 Tablespoon Salt.
- 1 Teaspoon Salt.
- 1 Cup Vinegar.

Cook until thick, seal hot.

—Mrs. Don L. Allen

### PICKLED RED CABBAGE

Shred cabbage fine. Put in crock and sprinkle lightly with salt; add more cabbage and more salt until all the cabbage is used; let stand over night; drain in morning and cover with hot vinegar; add some whole spice.

### CABBAGE and BEET PICKLE

- 1 Quart Raw Cabbage, chopped fine.
- 1 Quart Cooked Beets, chopped fine.
- 1 Cup Brown Sugar.
- 1 Cup Grated Horseradish.
- 1 Tablespoon Salt.
- 1 Teaspoon Black Pepper.
- ½ Teaspoon Red Pepper.

Cover with cold vinegar and put in jars.

### PICKLED ROYAL ANNE CHERRIES

Royal Anne Cherries not over ripe. Wash in cold water, using only those with stems.

- 1 Level Tablespoon Salt.
- ¼ Cup White Wine Vinegar.

Fill two pint jars with cherries, pour on vinegar when salt is dissolved. Fill up with cold water and seal.

—Mrs. W. H. McClinton

### LAZY HOUSEWIFE PICKLES

- ½ Gallon Vinegar.
- ¼ Cup Salt.
- ¾ Cup Sugar.
- ¾ Cup Mustard.
- ¾ Cup Horseradish.

Wash and drain small cucumbers and pack in a stone jar. Mix the dry ingredients in a small quantity of the vinegar; add the remainder of



## FAVORITE RECIPES

the vinegar and pour over the cucumbers. Turn a plate over them and keep under brine; mixed pickle spice can be added to this if desired but not necessary.

—Mrs. Edward Mains

### PICKLED PEARS

- 1 Pint Vinegar.
- 1 Pint Water.
- 3 Pints Sugar.
- 1 Tablespoon Whole Cloves.
- ½ Dozen Sticks Cinnamon, broken in small pieces.

Let come to a boil and put pears in; then boil until transparent. Put pears in jars; pour liquid over and seal.

—Mrs. D. N. Dalrymple

### COLD PROCESS PICKLES

- 1 Teaspoon Celery Seed.
- 1 Teaspoon Mustard Seed.
- ¼ Cup Sugar.
- ¼ Cup Salt.

Pinch alum in two quart jars of small cucumbers; cover with vinegar and seal; add mustard if desired.

—Mrs. Jack Taylor

### CUCUMBER PICKLES

- 1 Gallon 3-in. Cucumbers.
- Soak over night in salt water.
- 1 Quart Vinegar.
- ½ Quart Water.
- 1 Cup Sugar.
- 2 Tablespoons Mixed Spice.

Boil for 10 minutes and let cool. Put pickles on stove in salt water and let warm up. Then put pickles in sterilized jars; pour cool vinegar mixture over and seal.

—Mrs. Lindsay Crawford

### MUSTARD PICKLES

1 Quart each of small cucumbers, onions, string beans, large sliced cucumbers and one large cauliflower. 6 green peppers, sliced. Put all together and cover with water and 1 cup salt. Let stand over night, then scald in brine until tender; drain.

### DRESSING

- 6 Tablespoons Mustard.
- 1 Tablespoon Tumeric.
- 1 Cup Flour.
- 1½ Cup Sugar.
- 2 Quarts Vinegar.

Cook all together until it forms a paste. Then add the above. Heat thoroughly; seal.

—Mrs. Elmer Sudler

### PICKLED PEACHES

- 6 Pounds Peaches.
- 3 Pounds Sugar.
- 1 Pint Vinegar.

Boil vinegar and sugar with 3 or 4 sticks of cinnamon. Rub peaches with coarse cloth and stick 3 or 4 cloves in each peach. Cook peaches slowly in syrup until tender. Then place peaches in jars; allow syrup to boil again, then pour over peaches and seal.

—Mrs. Dan Jones

### SPANISH PICKLE

- 1 Dozen Green Cucumbers.
- 1 Dozen Onions.
- 2 Gallons Green Tomatoes.
- 4 Heads Cabbage.
- 1 Ounce Celery Seed.
- 3 Ounces White Mustard Seed.
- 1 Ounce Tumeric.
- ¼ Pound Ground Mustard.
- 1 Pound Sugar.

## FAVORITE RECIPES

Chop vegetables together with a little salt and let stand over night; drain and cover with vinegar. Cook a little and seal.

—Mrs. E. L. Maines.

### CUCUMBER CATSUP

- 10 Cucumbers.
- 6 Onions.
- 6 Green Peppers.
- 2 Tablespoons Salt.
- 2 Ounces Each Black and White Mustard Seed.

Peel cucumbers, remove seeds, and chop very fine cucumbers, onions and peppers. Sprinkle salt over all and drain well. Then add mustard seed, cover with cold vinegar. Ready to serve in 2 weeks' time.

—Mrs. A. G. Hooper.

### DILL PICKLES

Wash cucumbers and soak over night in cold water. For  $\frac{1}{2}$ -gallon fruit jar use 3 tablespoons salt and 1 cup vinegar. Put in cucumbers and fill jar with cold water. Put in dill to suit taste and seal.

—Mrs. George Morley.

### MUSTARD PICKLES

Soak over night in salt water enough sliced onions and cucumbers to make four gallons. Bring to a boil the following: 1 tablespoon black pepper, 2 tablespoons dry mustard, 2 quarts vinegar, 4 cups sugar, 1 tablespoon tumeric. Mix all together

in water with 2 tablespoons flour last. Let boil a few minutes; put in jars and seal. Lima beans soaked and boiled a few minutes may be added if wished.

—Mrs. A. Syverson.

### CUCUMBER RELISH

- 1 Large Cabbage.
- 6 Large Onions.
- 3 Green Peppers.
- 3 Red Peppers.
- 12 Very Large Cucumbers.

Peel cucumbers. Chop and mix. Sprinkle with 1 cup salt and let stand overnight; drain well. Cover with medium strength vinegar, and add  $\frac{1}{2}$  ounce white mustard seed,  $\frac{1}{2}$  ounce celery seed, 2 pounds brown sugar, 1 teaspoon tumeric. Make a dressing of 1 cup flour, 4 tablespoons dry mustard; mix with a little vinegar and add to vegetables. Boil for about 20 minutes.

—Mrs. B. N. Barnett.

### CHILI SAUCE

- 12 Large Ripe Tomatoes, peeled.
- 3 Red or Green Peppers.
- 2 Onions.
- 2 Tablespoons Salt.
- 2 Tablespoons Sugar.
- 1 Tablespoon Cinnamon.
- 2 Cups Vinegar.

Chop tomatoes, onions and peppers separately, put all together and boil 2 hours or more. Makes 3 pints.

—Mrs. B. N. Barnett.

Buy Washington-Made Products

## FAVORITE RECIPES

### VEGETABLES

Collected and Arranged by Mrs. E. W. Rawlings

"We may live without poetry, music and art;  
We may live without conscience and live without heart,  
We may live without friends, we may live without books,  
But civilized man cannot live without cooks." —Meredith.

#### TOMATO CROQUETTES

- 1 Can Tomatoes.
- 1 Small Onion.
- ½ Teaspoon Salt.
- Dash of Cayenne.

Boil 10 minutes and strain. Take 3 heaping tablespoons flour, moisten with cold water to make batter; add to strained tomato and cook. Pour into square dish ½ inch deep. Set away until next day. Cut into cubes dip in egg and rolled shredded wheat and fry in deep smoking hot fat. Serve with boiled or roasted veal if preferred —Mrs. E. J. Haasze.

#### FRIED TOMATOES

Slice ripe tomatoes ¾ inch thick, dip in flour, season with salt and pepper. Fry in butter.

—Mrs. R. J. Neergard.

#### ESCALLOPED TOMATOES

Cook three large onions in salted water until soft. Lay in a buttered baking dish. Divide in quarters but do not cut entirely through. Press the quarters slightly apart and between each two sections put chopped and seasoned left over meat of any kind. Pour around this 3 cups highly seasoned tomatoes to which has been added ¼ cup breadcrumbs. Dot liberally with butter, sprinkle with

bread crumbs and more butter. Bake in hot oven 30 minutes.

—Mrs. T. R. Robinson.

#### STUFFED CUCUMBERS

Select six small but firm salad cucumbers, thoroughly chill and peel. Cut in halves lengthwise and with a teaspoon scoop out soft interior, leaving just the outer shell. Fill with the following mixture: 1 cup finely chopped celery (or cabbage if celery cannot be procured), ¼ cup chopped nut meats and 2 chopped pimentos, salt and pepper to taste and moisten with mayonnaise dressing. Serve on lettuce, very cold, and garnish with tomato or radish rings.

—Mrs. H. B. Averill, Cle Elum.

#### POTATO PIE

Raw Sliced Potatoes.

Onions.

Salt Pork or Cooked Meat.

Salt and Pepper.

Cook onion and meat together and place in deep dish alternate layers of potatoes and meat; season, fill half full of water, cover and cook until half done. Add crust made of 2 cups flour, ½ cup shortening, ½ teaspoon salt, 4 level teaspoons baking powder, ½ cup each water and milk. Make stiff dough and drop on

## FAVORITE RECIPES

pie; bake until brown and potatoes cooked. —Mrs. E. E. Buck.

### CORN CUSTARD

2 Cups Milk.  
3 Well Beaten Eggs.  
Salt and Pepper.  
1 Can Corn.  
Mix well and pour into buttered dish; bake 15 minutes.  
—Mrs. R. J. Neergard.

### CORN OYSTERS

1 Can Corn.  
2 Eggs.  
1 Cup Milk.  
 $\frac{1}{2}$  Teaspoon Salt.  
Flour enough to stiffen.  
Mix ingredients, form in patties and fry in hot fat.  
—Mrs. J. E. Schussler.

### CORN EN CASSEROLE

1 Can Corn.  
2 Eggs.  
1 Cup Cream, or Milk and Butter.  
1 Tablespoon Sugar, Salt Pepper.  
1 Cup Bread Crumbs.  
—Chop corn, add beaten egg yolks, cream, sugar and seasoning; fold in stiffly beaten whites; cover with the bread crumbs and bake in buttered dish for 45 minutes. Will serve six people.  
—Mrs. C. D. Foster.

### BEEETS A LA VEGETABLE

Boil young beets until tender, peel and chop finely; add salt, pepper and butter. Cover with white sauce made by mixing 1 tablespoon butter, 2 cups sweet milk, salt, pepper and 1 tablespoon flour. Serve hot.  
Mrs. Charles Miller.

### POTATOES EN CASSEROLE

4 Medium Sized Potatoes.  
10 Crackers, rolled.  
2 Tablespoons Butter.  
1 Teaspoon Salt.  
2 Cups Cream.  
Line dish with butter, place alternate layers of sliced potatoes and cracker crumbs until crackers are on top; add butter, cream and seasoning. Bake 45 minutes in hot oven.  
—Mrs. D. W. Brackett.

### HARVARD BEETS

$\frac{1}{4}$  Cup Sugar.  
 $\frac{1}{4}$  Cup Vinegar.  
 $\frac{1}{2}$  Tablespoon Cornstarch.  
Pinch of Salt.  
Mix and boil together, cook until thick and clear. add one tablespoon butter and pour over one dozen small young beets that have been cooked very tender and skinned. Let set until cool. —Mrs. M. Scheese.

### CORN FRITTERS

1 Cup Canned Corn.  
 $\frac{1}{4}$  Cup Flour.  
1 Egg, well beaten.  
Salt and Pepper.  
Mix corn, flour, salt and pepper, add egg, beating thoroughly. Drop on a well greased griddle and brown both sides. —Mrs. R. J. Neergard.

### CREAMED SQUASH ON TOAST

1 Squash.  
1 Cup Cream.  
Cut squash in cubes and boil in small quantity of water. Drain and season to taste with salt, pepper and sugar. Add cream and serve hot on toast. —Mrs. D. W. Brackett.

## FAVORITE RECIPES

### RICE SALMON LOAF

- 1 Tablespoon Gelatine.
  - $\frac{1}{4}$  Cup Cold Water.
  - $\frac{3}{4}$  Cup Hot Milk.
  - 1 Teaspoon Salt.
  - $\frac{1}{2}$  Teaspoon Black Pepper.
  - 1 Can Salmon, shredded.
  - 1 Cup Cooked Rice.
  - 1 Tablespoon Melted Butter.
- Mix well, pour into wet mold and let stand until set.

—Mrs. Jesse Middleton.

### SPANISH RICE

- 3 Cups Cooked Rice.
- 1 Cup Tomatoes.
- 4 Large Onions, chopped.
- Cayenne Pepper and Salt.

Mix well, pour in buttered dish, add several lumps butter and bake 20 minutes in hot oven.

—Mrs. J. W. Mearns, Yakima

### CREAMED ONIONS

- 12 Small Onions.
- 1 Cup Cream.
- 1 Tablespoon Butter.
- Salt.

Cook whole onions until tender, drain; add cream, butter and salt. Serve hot. This serves 8 people.

—Mrs. Ora Sutton.

### BAKED BEANS

1 quart white beans soaked overnight. Cook in fresh water to which a pinch of soda has been added, until tender; drain, rinse well. Place in earthen jar or suitable pan for baking. Add one cup molasses, 2 tablespoons salt and sugar, with pepper to taste. Fry bacon until rarely done, pour into beans and bake 6 or

8 hours. This serves 15 people.

—Mrs. R. W. Haskins.

### CREAMED PEAS

- 2 Cups Fresh Peas.
- 1 Cup Thick Cream.
- 1 Tablespoon Butter.
- Dash of Pepper.
- 2 Teaspoons Flour.

Mix flour with cream, pour over peas while boiling, stirring till thick.

—Mrs. J. C. Haushild

### CREAMED PARSNIPS

Scrape and boil until tender six medium sized parsnips. Slice lengthwise, place in hot pan over fire and dress with 2 tablespoons butter, salt and pepper to taste; add finely minced parsley. Stir until butter boils. Remove parsnips and lay in serving dish; add to butter, 3 tablespoons cream in which has been dissolved  $\frac{1}{2}$  teaspoon cornstarch; boil and pour over parsnips. —Mrs. R. W. Stevens.

### MUSHROOM PATTIES WITH PEAS

- 1 Can Mushrooms.
- $\frac{1}{2}$  Can Peas.
- 12 Patty Shells.

Make cream sauce by melting 2 tablespoons butter, adding 2 tablespoons flour and 1 cup rich milk. Mix with mushrooms and peas and serve in patties.

—Mrs. E. J. Haasze.

### PARSNIP BALLS

Boil parsnips until tender, mash, season with salt, pepper and butter. Add a shake of flour; fry in balls in hot Crisco.

—Mrs. Charles Miller.

## FAVORITE RECIPES

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### DIPPED PARSNIPS

Pare parsnips and cut lengthwise; boil until tender. Make dip by combining 1 egg,  $\frac{1}{2}$  cup milk and  $\frac{1}{2}$  cup flour. Dip parsnips and fry in hot fat. —Mrs. D. W. Brackett.

### BAKED WINTER SQUASH

One long neck or potato squash; peel and slice in pieces four inches long, one inch thick. Place layer of squash in baking dish, sprinkle with a little sugar, dot over with small pieces of butter; then add another layer of squash, sugar and butter; add 3 tablespoons water, cover and bake one hour. Serve warm.

—Mrs. E. W. Rawlings.

### TURNIP CUPS

Select medium sized turnips, pare and cut out center to form cups. Cook in salted water until tender; drain. Heat 1 can peas in its own liquor. Put 2 tablespoons butter and 1 tablespoon flour in saucpan, heat enough to blend; add the peas, stir and cook until thick. Season with 1 teaspoon sugar and salt to taste. Fill turnip cups and serve on individual dishes. Mrs. C. A. Barndt, Toppensish

### BAKED HASH

1 Cup Cooked Rice.  
 $\frac{1}{2}$  Cup Grated Onion.  
Left-over Meat.

Grind meat and cover mixture with white sauce. Sprinkle with bread crumbs and dot with butter. Bake until brown. —Mrs. F. M. Balcom.

### DANDELIONS WITH BACON

One peck fresh dandelion leaves

washed thoroughly. Leave in cold water for one hour. Cook in small quantity of water to which a pinch of soda has been added. Rinse well and boil in salted water until tender. Fry bacon very rarely. Drain water from dandelions, pour bacon fat over them and allow to simmer. Pour on platter and cover with bacon strips. Serve hot. —Mrs. Fred Medike.

### DUTCH CARROTS

1 Pint Sliced Carrots.  
1 Medium Sized Onion.  
2 Apples.  
1 Tablespoon Butter.  
 $\frac{1}{2}$  Teaspoon Salt.  
 $\frac{1}{2}$  Teaspoon Sugar.  
Cayenne Pepper.

Boil carrots and onions till tender; drain all but a small amount water; add peeled and quartered apples; cook till soft. Add butter, salt, sugar and pepper. Serve hot.

—Mrs. Fred S. Laing.

### CREAMED CARROTS

Place one quart diced carrots in cold salted water, boil until tender, and drain. Cream 2 tablespoons butter, melted, and 1 tablespoon flour; add 1 pint cream, pour over carrots and heat. Season to taste. Add 1 tablespoon sugar if preferred.

—Mrs. Fred Medike.

### FRIED CARROTS

Serape carrots, cut in thin slices and boil tender; pour the water off and add butter, pepper and salt. Fry until a nice brown, stirring frequently. A little sugar adds to the flavor.

—Mrs. E. W. Rawlings.

## FAVORITE RECIPES

### CORN FRITTERS

- 1 Pint Grated Corn.
- ½ Cup Milk.
- ½ Cup Flour.
- 1 Teaspoon Crescent Baking Powder
- 1 Tablespoon Melted Butter.
- 2 Eggs.
- 1 Teaspoon Salt.
- Dash of Pepper.

Mix ingredients and fry in hot lard. —Mrs. George Fox.

### GLAZED SWEET POTATOES

Wash and pare six medium sized sweet potatoes. Cook in boiling salted water until tender. Drain and cut in halves lengthwise. Place in butter pan. Make syrup by boiling ½ cup sugar and 4 tablespoons water, 3 minutes. Add 1 tablespoon butter. Brush potatoes with syrup and bake, basting twice with remaining syrup. —Mrs. F. M. Balcom.

### CREAMED SWEET POTATOES

Pare and boil potatoes in small quantity of water. When nearly done take out and put in small pan. Season with salt and pepper, drop a few lumps of butter over them, and for two quarts of potatoes, sprinkle over them 2 tablespoons sugar and pour over 1 cup cream. Bake until brown. —Mrs. J. R. Turner, Yakima.

### O'BRIEN POTATOES

- 3 Cups Potatoes.
- 2 Tablespoons Onions.

- 2 Tablespoons Pimentos.
- 2 Tablespoons Parsley.
- 2 Tablespoons Melted Butter.
- Salt and Pepper.

Chop vegetables into small pieces and season. Cover with breadcrumbs and bake slowly —Mrs. C. E. Haines.

### CREAMED ASPARAGUS

- 1 Quart Asparagus.
- 1 Cup Thick Cream.
- 2 Tablespoons Butter.

Cook fresh tender asparagus in a small quantity of salted water. When tender drain, add cream and butter. Serve hot. —Mrs. J. C. Hauschild.

### ASPARAGUS with WHITE SAUCE

- 2 Pounds Young Asparagus.
- 2 Tablespoons Butter.
- 1 Pint Thick Cream.
- 1 Tablespoon Flour.
- Salt.

Cut asparagus in even lengths and place in cold salted water; boil 15 minutes. Make sauce by rubbing flour in melted butter, add cream, pour over asparagus. This is excellent served on toast.

—Mrs. Fred Medike.

### ASPARAGUS with BUTTER

Select tender asparagus of equal lengths. Tie in bundles of 15 and place head downward in salted water. Boil 20 minutes; remove and serve hot with sauce of drawn butter.

—Mrs. E. W. Rawlings.

## WYNN'S GROCERY

IF IT IS GOOD WE HAVE IT — IF WE HAVE IT IS GOOD

PHONE 36

**PRESERVES & JELLY**

Collected and Arranged by Mrs. J. P. Anderson

"The kitchen is a country in which there are always new discoveries."

**PEACH CONSERVE**

12 Peaches.

6 Oranges.

Sugar to equal fruit pulp.

Peel oranges, cook peeling in one cup water, then run through food chopper. Cut oranges and peaches rather fine, add ground peel and sugar to equal. Cook until thick, 1½ to 2 hours. —Mrs. J. L. Purdue.

**PEAR AND FIG CONSERVE**

3 Pounds Pears.

2 Pounds Sugar.

1 Pound Figs.

Cut pears into small pieces, cook with sugar, run figs through food chopper, add to cooked pears and cook until thick. Put in jelly glasses. Good filling for cake or cookies.

—Mrs. C. E. Haines.

**GOOSEBERRY CONSERVE**

5 Pounds Gooseberries.

5 Pounds Sugar.

1 Pound Raisins.

½ Pound Walnuts.

4 Oranges.

Peel oranges and chop. Grind one rind, cook for one hour. Run raisins through food chopper; put fruit, sugar and nuts all in kettle and cook one hour. —Mrs. R. W. Haskins.

**PRUNE JAM**

Pit and run prunes through food chopper; take ½ cup sugar to one cup pulp and boil until thick.

—Mrs. J. P. Anderson.

**RASPBERRY JELLY**

2 Cups Raspberry Juice.

2 Cups Apple Juice.

3 Cups Sugar.

Cook berries and crab or Jonathan apples as for jelly. Strain and put the juices together. Let cook, add sugar and boil rapidly till it hangs in a drop from the end of a spoon.

—Mrs. John McMaster.

**CURRANT JELLY**

3 Cups Currant Juice.

1 Cup Water.

4 Cups Sugar.

Stem the currants, put into preserving kettle with water to almost cover; cook until soft and strain. Take 3 cups currant juice and 1 cup water, let come to the boil and add sugar. Boil rapidly till it jells.

—Mrs. J. P. Anderson.

**DELICIOUS JAM**

6 Pounds Grapes.

2 Pounds Seeded Raisins.

4 Pounds Sugar.

4 Oranges.

Remove the yellow peel very carefully from the oranges, refusing all the white. Chop fine together with the raisins. Pulp the grapes, cook and rub through a colander. Add this to the skins and cook 15 minutes. Put in the oranges, raisins and orange peel and cook until the mixture is thick.





## This Is What They Say—

"The most delicious I ever tasted."

"Appetizing—the more you eat the better you like them."

"They make a dainty wafer for any occasion."

"Every one remarked how fresh they were."

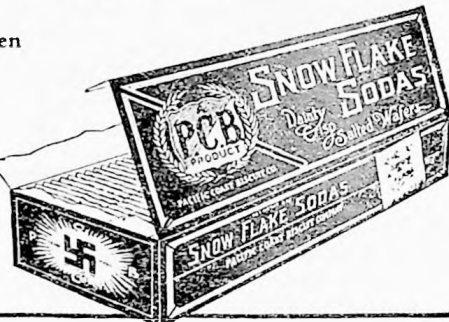
"Never necessary to crisp in oven in order to serve."

"The taste is unequalled by that of any other soda I ever ate."

"I do not think it is possible to improve on P. C. B. SNOW FLAKES. Have used them for several years and will accept no other."

"Just as if they came right from the oven."

Don't ask for crackers  
say—**SNOWFLAKES**



**PACIFIC COAST BISCUIT CO.**

## FAVORITE RECIPES

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### STRAWBERRY CONSERVE

- 2 Cups Strawberries.
- 1 Cup Sour Cherries.
- 1 Cup Pineapple.
- 3 Cups Sugar.

Stone cherries; cut pineapple into small pieces; add sugar and strawberries and cook until thick.

—Mrs. F. M. Balcom.

### JELLIED CURRANTS

Stem and wash currants cover with water and cook. Remove from fire and add sugar in equal parts to fruit and juice. Boil until it jells like ordinary jelly. Fine with meat.

—Mrs. G. W. Parchen.

### APRICOT CONSERVE

- 5 Pounds Apricots.
- 1 Can Sliced Pineapple.
- 2 Lemons.
- 7½ Cups Sugar.

Wash and stone the apricots. Cut lemons in very small pieces and add sugar. Place on fire, stir often. When quite thick add pineapple cut in small pieces; cook again for 15 minutes. Nuts may be added.

—Mrs. John B. Dye.

### APRICOT SUNSHINE JAM

- 4 Pints Apricots.
- 3½ Pints Sugar.

Peel firm apricots, put into melted sugar and cook until clear. Spread on platters, put in the sun inside a window and let stand until thick. Put into jars cold and seal.

—M.s. J. P. Anderson.

### CANTALOUPE BUTTER

- 4 Cups Cantaloupe Pulp.
- 1 Cup Sugar.

Scrape pulp from cantaloupes, put

into preserving kettle with sugar. Cook till thick. Spice to taste.

—Mrs. Milo Case.

### GINGERED PEARS

- 5 Pounds Pears.
- 5 Pounds Sugar.
- 2 Ounces Ginger Root.

Cut pears in small pieces, cover with sugar; let stand 24 hours and drain off juice. Put on fire, let come to a boil; add pears with ginger and boil till it thickens.

—Mrs. D. N. Dalrymple.

### PINEAPPLE JELLY

- 1 Cup Grated Pineapple.
- 1 Egg.
- 1 Cup Sugar.
- 1 Cup Hot Water.
- 4 Teaspoons Cornstarch.
- 1 Teaspoon Butter.

Put pineapple (grated rind and the juice of a lemon may be used instead), sugar, hot water and butter into pan; beat egg, dissolve starch in little cold water, mix and add to ingredients in pan; cook thick.

—Mrs. N. F. Jensen.

### PEAR CONSERVE

- 4 Pints Diced Pears.
- 3 Pints Sugar.
- 3 Lemons.
- 2 Oranges.
- ¼ Pound Walnuts.
- 1 Pound Raisins.

Put sugar and pears together; let stand overnight. Drain off juice and cook alone for 10 minutes. Add pears, grated rind of lemons and oranges. Cut up lemons and oranges, add last with the raisins and nuts. Cook till thick.

—Mrs. H. F. Ehmer.

CANNED FRUITS & VEGETABLES

Collected and Arranged by Mrs. M. A. Case

"Variety is the spice of life."

FIVE STEPS IN CANNING BY  
THE COLD PACK METHOD

1. Blanching (scalding).
2. Cold Dipping.
3. Packing.
4. Processing.
5. Sealing.

TIME TABLE FOR SCALDING,  
BLANCHING, STERILIZING

	— Scald or blanch, (No. of minutes)	— Hot water bath outfit, 212°.	— Steam pressure, 5 to 10 pounds.	— Pressure cooker, 10 to 15 pounds.
Apricots	1—2	16	10	5
Cherries		16	10	5
Gooscherries	1—2	16	10	5
Citrus fruits	1—2	12	6	4
Grapes		16	10	5
Peaches		16	10	5
Blackberries		16	10	5
Raspberries		16	10	5
Strawberries		16	10	5
Apples	1½	20	8	6
Pears, quinces	1½	20	8	6
Pumpkin, squash	3	120	60	40
Hominy	3	120	60	40
Sauerkraut	3	120	60	40
Sweet corn	3	180	90	60
Field corn	10	180	60	50
Mushrooms	5	90	50	30
Sweet peppers	5	90	60	40
Beans, wax	5—10	120	60	40
Beans, string	5—10	120	60	40
Cabbage or				
Brussels sprouts	5—10	120	60	40
Cauliflower	3	60	30	20
Carrots, Turnips, Beets, Parsnips, Sweet potatoes	5	90	60	40

**Blanching.**—Vegetables should be placed in cheesecloth bag and dipped in boiling water to remain there one to 15 minutes, depending on the product. In the case of greens or green vegetables the scalding is accomplished most satisfactorily in steam. Such products may be put in a colander, set over a vessel of boiling water and covered as tightly as possible

**Cold Dipping.**—Dip immediately in cold, clean water and remove and drain. Have this water as cold as possible.

**Packing.**—Pack in hot jars, add hot water and 1 teaspoon salt to each quart of vegetables.

**Processing.**—Place in processing vessel and let remain for time indicated in table.

**Sealing.**—Remove and seal while hot. Jars should then be placed in a tray upside down to cool, and examined closely for leaks. If leakage occurs, the covers should be tightened until they are completely closed.

## FAVORITE RECIPES

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### CANNING BERRIES

Fill jars with berries and pour over them enough sugar to sweeten. then fill jars with cold water; put covers on jars not too tightly and place in boiler having slats in bottom to keep jars from cracking. Pour in boiler enough water to come nearly to top of jars when boiling. Boil about 30 minutes, and tighten covers.

### CANNING PLUMS

Prick with a pin to keep from bursting. Prepare a syrup allowing a gill ( $\frac{1}{4}$  pint) of water and  $\frac{1}{4}$  pound of sugar to every 3 quarts of fruit. When the sugar is dissolved and water blood warm, put in plums. Heat slowly to a boil; let them boil 5 minutes, not fast or they will break. Fill up the jars pour in syrup and seal. —Mrs. Geo. Grimes.

### CANNED RAW PEACHES

Make a syrup of 3 parts sugar and 1 part water. While syrup is boiling prepare peaches; remove skins, cut in half and remove stones. Place the peaches in cans flat side down and when filled place cans on stove and pour over boiling syrup. When contents of cans begin to bubble up seal at once.

### CANNED CORN

Cook corn on cob then shave off as for drying. Put into a stew kettle and add 2 tablespoons sugar and 1 teaspoon salt to each quart of corn. Put in enough water to cover the corn and boil a few minutes. Have jars scalded and placed in a pan of hot water on the back

of the stove. When corn has boiled a few minutes draw the kettle close to pan of jars and fill them almost full. Run a spoon handle down the side of the jars to allow bubbles to escape then fill to overflowing with hot melted butter; there should be about  $\frac{1}{4}$  inch of butter. Seal and put in a dark cool place.

### CANNED STRING BEANS

Prepare beans as for cooking for table use; put in a stew kettle and salt to taste. Boil until tender and have scalded jars standing in hot water. Fill to top with beans and liquid to cover. Have dish of boiling vinegar on stove; put 1 tablespoon vinegar in each quart jar and seal while hot. —Mrs. S. A. Patterson.

### CANNED APRICOTS

Wash apricots pack in sterilized jars whole. Allow one cup sugar to one quart fruit. Boil sugar and water 10 minutes to make a syrup, then pour over fruit. Put jars in steamer and cook until fruit rises to the top. —Mrs. J. B. Anderson.

### FAT SEALING METHOD

Fill jars with cooked fruit which has been cooled. Melt beef suet and pour over sufficient to exclude all air. Tie paper or cloth over top to keep suet clean. This method is very good when fruit jars are scarce.

### CANNED STRAWBERRIES

Mash strawberries thoroughly and weigh. Then add sugar pound for pound. This will keep a long time and the berries do not lose their original flavor as when cooked.

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FAVORITE RECIPES

H. L. Hooper

C. E. Van Winkle

Elwood Moore

**AUTO SUPPLY COMPANY**  
OF GRANDVIEW  
**COMPLETE AUTOMOTIVE SERVICE**

**THE GRANDVIEW LEADER**

[ DEPARTMENT STORE ]

**"THE BEST OF EVERYTHING"**

PHONE 103

PHONE 99

**SALTED CORN**

Take any crock or jar and place a layer of salt in the bottom; next a layer of corn which has been cooked on the cob and scraped off. So alternate layers of corn and salt until jar is full. Cover with cloth. The layers should be  $\frac{1}{2}$  inch thick.

—Mrs. L. M. Grant.

**CANNED WHOLE TOMATOES**

Prepare tomatoes leaving each one whole. Put enough in kettle of boiling water with salt to taste to fill about 2 quarts. Let boil until well cooked through. Place in jars with enough liquor to fill. Seal at once. Tomatoes canned in this way can be used with salad dressing in the winter.

—Mrs. L. D. Wilkerson.

— MILLER'S —

**ICE CREAM AND FANCY BRICKS**

**FOR ANY OCCASION**

— MILLER'S —

FROZEN DESSERTS

Collected and Arranged by Mrs. J. L. Purdue.

"They would not bear a bite—no, not a munch—but melt away like ice."  
—Hood.

PLAIN ICE CREAM

- 3 Cups Sweet Milk.
  - 3 Eggs, yolks and whites separate.
  - 2 Tablespoons Cornstarch.
  - 1½ Cups Sugar.
  - 3 Cups Sweet Cream.
- Flavoring.

Beat egg yolks, add milk. Dissolve cornstarch in a little of milk, add to mixture. Cook in double boiler until it thickens. Add 1½ cups sugar when you take it off the stove. When thoroughly cold add sweet cream, whites of eggs beaten stiff, and the flavoring.

—Mrs. Frank Haas.

ORANGE ICE CREAM

- 2 Cups Sugar.
- 2 Eggs, well beaten.
- 3 Oranges, juice only.
- 2 Lemons, juice only.
- ½ Pint Cream.
- 1 Quart Whole Milk.

Beat sugar into the eggs, add fruit juice. Have all ingredients very cold and add cream and milk. Freeze immediately

—Mrs. D. A. Linder.

MARASCHINO ICE CREAM

- ½ Envelope Gelatine.
- 1 Cup Sugar.
- 1 Cup Water.
- ¾ Pint Cream.
- ½ Pint Milk.
- 1 Bottle Maraschino Cherries.

Soak gelatine in cold water to cover. Cook sugar and water until it

forms a syrup. Put in gelatine and cool. Grind cherries through food chopper and use enough liquid to flavor. Whip the cream; mix all and freeze. Makes two quarts.

—Mrs. H. F. Ehmer.

JUNKET ICE CREAM

- 1 Quart Milk.
- 1 Cup Cream.
- 1 Cup Sugar.
- 1 Tablespoon Vanilla.
- 1 Junket Tablet.

Crush junket tablet and dissolve in 1 tablespoon cold water. Heat milk and cream just lukewarm. Add to this sugar, junket and vanilla. Let stand 15 minutes before freezing. This may be made into maplenut ice cream by substituting mapleine for vanilla and adding ½ cup ground nuts.

—Mrs. J. B. Dye.

FRUIT ICE CREAM

- 1 Pint Milk.
- 1 Cup Sugar.
- 1 Pint Fruit.
- 1 Lemon, juice only.
- 1 Pint Cream, partly whipped.

Heat the milk but do not boil; dissolve the sugar in it and let stand until absolutely cold. Add the fruit; in summer use fresh strawberries, apricots or peaches mashed, in winter use canned fruit. Add lemon juice and cream. Freeze.

—Mrs. T. R. Robinson.

## FAVORITE RECIPES

### CHOCOLATE ICE CREAM

- 1 Teaspoon Gelatine.
- 2 Tablespoons Cold Water.
- 1½ Squares Unsweetened Chocolate.
- ½ Cup Boiling Water.
- ½ Cup Sugar.
- Few Grains Salt.

- 1 Quart Thin Cream.
- 1 Tablespoon Vanilla.

Soak gelatine in cold water five minutes. Dissolve chocolate in boiling water. Add to gelatine; add sugar and dissolve. Then add salt, cream and vanilla. Freeze.

—Mrs. T. R. Robinson.

### STRAWBERRY ICE CREAM

- 1 Quart Whole Milk.
- 1 Pint Cream.
- 1 Pint Strawberry Juice.
- from home canned strawberries.
- 1 Cup Sugar.
- ½ Lemon, juice only.

Combine cream and milk. Take ½ quantity, add sugar and scald. When cool, add remaining ingredients and freeze. —Miss Louise Murray.

### CHOCOLATE ICE CREAM

First Part:

- 1 Cup Sugar.
- 2 Tablespoons Flour.
- Few Grains Salt.
- 3 Eggs.

Second Part:

- 1 Cup Sugar.
- 1 Tablespoon Vanilla.
- ¼ Teaspoon Cinnamon.
- ¼ Pound Unsweetened Chocolate, melted.
- 1 Quart Cream, scalded.

Sift together flour, sugar and salt. Add well beaten eggs and milk. Cook

over hot water 15 minutes, stirring constantly. Add this to part two. When cool, freeze.

—Mrs. F. M. Balcom.

### PLAIN ICE CREAM

- 1 Quart Milk.
- 2 Tablespoons Corn Starch.
- 1 Cup Sugar.
- 2 Egg Yolks.
- 1 Pint Cream.

Heat milk in double boiler. Add cornstarch and sugar sifted together. When it thickens add beaten yolks. Cook at least 30 minutes in double boiler. When cool add cream and freeze. —Mrs. Lester Lamb.

### GRAPE SHERBET

- 2 Cups Sugar.
- 3 Cups Water.
- 2 Lemons, juice only.
- 1 Quart Cream.
- 1 Quart Grape Juice.
- 1 Package Ice Cream Jello, unflavored or lemon.

Make syrup of sugar and water by boiling ½ hour. Dissolve jello in little cold water and mix with syrup. Add lemon and grape juices; strain. When half frozen, add cream. Makes one gallon. —Mrs. W. W. Wentch.

### GRAPE SHERBET

- 1 Cup Pineapple Juice.
- 1 Cup Peach Juice.
- 1 Cup Orange Juice.
- 3 Lemons, juice only.
- 3 Cups Sugar.
- 1 Cup Grape Juice.
- 1 Cup Water.

Any fruit juices are good.

—Mrs. George Fox.

## FAVORITE RECIPES

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### FRUIT SHERBET

- 1 Quart Water.
- 1 Pint Sugar.
- 2 Teaspoons Gelatine.
- 1 Pint Mashed Fruit.
- 2 Lemons, juice only.

Boil water and sugar 15 minutes. Soak gelatine in enough cold water to cover and add to hot syrup. Let stand until cold, then add the fruit, either fresh or canned, and lemon juice. Add more sugar if fruit is tart. Freeze. —Mrs. T. R. Robinson.

### APRICOT SHERBET

- 1 Cup Canned Apricots, run through sieve.

- 1 Cup Sugar.
  - 1 Lemon, juice only.
  - 1 Quart Fresh Whole Milk.
- Start freezing before adding milk.  
—Mrs. W. W. Wentch.

### CRANBERRY SHERBET

- 1 Quart Cranberries.
- 1 Quart Water.
- 1 Pint Sugar.
- 2 Lemons, juice only.

Boil cranberries in water for 5 or 6 minutes; strain through coarse cheese cloth. Add sugar and stir and boil until sugar is dissolved. When cold add the strained lemon juice. Freeze. Serve in sherbet glasses with roast turkey.

—Mrs. J. L. Purdue.

### LEMON SHERBET

- 3 Lemons.
  - $\frac{3}{4}$  Pint Sugar.
  - 3 Quarts Milk.
- Scald grated rind of one lemon in 1 quart milk; add sugar and juice

of 3 lemons and let stand overnight. When ready to freeze add 2 quarts whole milk. No difference if it curdles, it will freeze to a creamy consistency.  
—Mrs. L. Neff.

### PINEAPPLE SHERBET

- 1½ Quarts Milk.
- 1 Pint Cream.
- 3 Cups Sugar.
- 3 Lemons, juice, and grated rind of one.

1 Can Grated Pineapple (or sliced, cut in small pieces).

Stir all together and freeze.

—Mrs. E. E. Elliott.

### LEMON ICE

- 6 Lemons, juice only.
  - Grated rind of one.
  - 2 Cups Sugar.
  - 2 Quarts Water.
  - 4 Egg Whites, well beaten.
- Freeze.  
—Mrs. L. Neff.

### "THREE OF A KIND"

- 3 Oranges, cut fine.
  - 3 Lemons, juice only.
  - 3 Small Cups Grated Pineapple.
  - 3 Pints Boiling Water.
  - 3 Cups Sugar, dissolved in the water.
  - 3 Bananas mashed (may be omitted)
- Mrs. James B. Anderson.

### FROZEN PEACHES

- 2 Quarts Peaches.
  - 1 Pound Sugar.
  - 1 Quart Water.
- Peel and slice peaches. Cover with sugar and let stand 2 hours. Mash fine, add water and freeze. When nearly frozen, cream may be added.  
—Mrs. A. G. Hooper.



FAVORITE RECIPES

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PHONES 18 AND 88

**APRICOT MOUSSE**

- 1 Pint Canned Apricots.
- $\frac{1}{4}$  Cup Orange Marmalade.
- 1 Cup Heavy Cream.
- 1 Banana.

Powdered Sugar to taste.  
Rub apricots and banana through sieve, add apricot juice and marmalade. If not sweet enough add powdered sugar. Fold into this the well beaten cream. Pack 3 hours.

—Mrs. F. M. Balcom.

**MAPLE MOUSSE**

- 4 Egg Yolks.
- 1 Quart Heavy Cream.
- 1 Cup Maple Syrup.

Beat egg yolks thoroughly, add 1 cup cream and maple syrup. Place in double boiler and cook until it coats a silver spoon. Set in ice and beat until cool. Add remainder of

quart of cream, which has been whipped stiff. Pack in equal parts of ice and coarse salt for 3 hours.  
—Mrs. Kirk Brown.

**MARSHMALLOW PARFAIT**

- $\frac{1}{4}$  Pound Marshmallows.
- $\frac{1}{2}$  Cup Maraschino Cherries.
- $\frac{1}{4}$  Cup Sugar.
- $\frac{1}{4}$  Cup Boiling Water.
- 2 Egg Whites.
- $1\frac{1}{2}$  Cups Cream.

Cut marshmallows and cherries in small pieces. Cover with syrup from cherries and let stand overnight. Boil sugar and water until it spins a thread. Pour over egg whites, beaten stiff, and beat occasionally until cold. Fold in the cream whipped stiff. Add fruit. Turn into freezer can and pack in crushed ice and salt four hours. —Mrs. T. R. Robinson.

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## FAVORITE RECIPES

### SANDWICHES

Collected and Arranged by Mrs. Fred R. Marshall

"Now and then your men of wit, Will condescend to take a bit."

#### DATE AND NUT

- ½ Cup Seeded Dates.
- ¼ Cup Walnut Meats.

Put both dates and nuts through food chopper. Moisten with a cooked salad dressing.

#### SLICED TOMATO

Place a thin slice of fresh tomato on buttered slice of bread. Cover with mayonnaise dressing. Place on other slice of bread, previously well buttered.

#### CHEESE AND GREEN PEPPER

- ½ Pound Cheese.
- 1 Large Green Pepper.
- Salt.

Remove seed and white pith from pepper and put through chopper with the cheese. Season to taste and mix smoothly.

#### MEAT AND EGG

Three eggs, hard cooked and chopped fine or ground; ¾ cup chopped or ground boiled ham. Moisten with a cooked salad dressing; mix and spread.

#### OLIVE AND NUT

- ½ Cup Chopped Walnuts.
- 1 Cup Chopped Olives.
- 2 Pimientos, finely ground.

Mix with salad dressing and spread between buttered bread.

—Mrs. John Parchen.

#### CHOPPED HAM

- ½ Pound Cold Boiled Ham.
- ¼ Pound Walnuts.
- A few Sweet Pickles.

Mince and mix well. Mix with a little mayonnaise or boiled salad dressing if desired. Spread lightly on thin bread. Especially good for picnic lunches. —Mrs. John Parchen.

#### ROLLED CELERY

Wrap a fresh loaf of bread in a cloth wrung out of hot water and then in a dry towel. Cut in very thin slices, spread with chopped celery mixed with mayonnaise, roll up each sandwich and insert a celery spray in each end. Cover with a dry and then a damp towel and keep in a cool place until serving time.

#### TONGUE SANDWICHES

Put cold boiled tongue through a chopper and cut very fine. Add a few sweet pickles sliced very fine. Mix thoroughly with salad dressing. Spread between thin slices of buttered bread and lay a leaf of lettuce between. —Mrs. F. H. Ames.

#### CLUB SANDWICH

Put three slices of bread. Arrange between layers a lettuce leaf and thin slices of fresh tomatoes, cooked bacon and chicken or ham. Cover each layer with mayonnaise dressing. Garnish as desired.

## FAVORITE RECIPES

### CHICKEN

- 1 Cup Chicken, minced fine.  
Cream.  
Mix to a paste with cream and add  
 $\frac{1}{4}$  cup blanched almonds put through  
food chopper.

### ROLLED CHEESE SANDWICHES Toasted

- 1 Loaf Sandwich Bread.  
2 Cakes Pimento Cheese.  
Butter the size of cheese cake.  
Cream cheese and butter together.  
Spread on bread cut thin. Remove  
crusts and roll corner wise. Put in  
pan and toast in hot oven.  
—Mrs. Kirk Brown.

### COFFEE SWEETHEARTS

- 6 Tablespoons Butter.  
 $\frac{3}{4}$  Cup Sugar.  
2 Egg Yolks.  
3 Tablespoons Strong Cold Coffee.  
2 Cups Pastry Flour (scent)  
2 Teaspoons Baking Powder.  
 $\frac{1}{4}$  Teaspoon Salt.

Cream the butter, beat in sugar  
and egg yolks, add salt and a little  
flour sifted with the baking powder.  
Then add some of the coffee; contin-  
ue in this way until all has been used  
as the mixture is very stiff. Toss on

floured board, roll very thin, cut in  
rounds or heart shapes and bake in  
a moderate oven. Cool and put to-  
gether in pairs with coffee icing.

—Mrs. E. W. Rawlings.

### SALMON AND EGG

- 2 Tablespoons Salmon, pounded to a  
paste.  
Yolks of 2 Hardboiled Eggs.  
3 Tablespoons Melted Butter.  
Pepper to taste.  
Mash eggs with a fork; add sal-  
mon paste and butter and when well  
blended spread between bread.

### HONEY CHEESE

- 1 Package Pimento Cheese.  
 $\frac{1}{2}$  Pound Butter.  
1 Cup Honey.  
Blend together and spread on thin  
slices of bread.

—Mrs. W. H. McClinton.

### EGG AND PICKLES

Use as many hard boiled eggs as  
you need and chop fine with a little  
sweet pickle. Moisten with boiled  
salad dressing and season to taste.  
Spread on lettuce leaves between  
thin slices of bread; put together in  
pairs, remove crusts and cut any de-  
sired shape. —Mrs. M. Sears.

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## FAVORITE RECIPES

### SAUCES

Collected and Arranged by Mrs. J. C. Hauschild

"A perpetual feast of nectared sweets." —Milton

#### TARTAR SAUCE

- 1 Cup Mayonnaise.
- 1 Tablespoon Capers, chopped fine.
- 1 Cucumber Pickle.
- Parsley.

Press in cloth till quite dry; blend gradually with mayonnaise.

—Mrs. E. W. Rawlings.

#### SUGAR PUDDING SAUCE

- 1½ Cups Sugar.
- ¾ Cup Butter.
- 1 Tablespoon Flour.
- 1 Egg.
- 1 Cup Boiling Water.

Beat all together to a creamy consistency. Pour boiling water and let come to a boil. Flavor as desired.

—Mrs. J. C. Hauschild.

#### BAKED APPLES STUFFED WITH CRANBERRIES

Wash but do not peel six nice apples of any baking variety. Core them, taking out generous centers. Steam ½ pound firm cranberries; dip them in a syrup made of 1 cup sugar to ¼ cup boiling water. Fill the apples with the cranberries, put a layer of sugar on top and bake 1 hour. The fruit will have a delightful color and delicious taste. Remove peel just before serving; it will slip off with little effort and leave stuffed apple pink and perfect. Delicious to serve with fowl, either wild or domestic.—Mrs. H. B. Averill, Cle Elum

#### PUDDING SAUCE

- 4 Tablespoons Sugar.
- 2 Tablespoons Butter.
- 1 Tablespoon Flour.
- Yolk of One Egg.

Stir to a cream, add one cup hot water and cook until it thickens. Add whites of eggs well beaten, the juice of 1 lemon and a little nutmeg.

—Mrs. C. E. Haines.

#### TARTAR SAUCE

- 1 Tablespoon Pickle.
- 1 Tablespoon Parsley.
- 1 Tablespoon Onion.

All chopped fine.

Mix with mayonnaise. Serve with lamb or mutton.

—Mrs. D. A. Linder.

#### FISH SAUCE

- ½ Cup Melted Butter.
- ½ Cup Vinegar.
- 2 Tablespoons Tomato Catsup.
- 1 Tablespoon Mustard.

A little Salt.

Boil 10 minutes.

—Mrs. H. W. Sparkes.

#### PLUM PUDDING SAUCE

Cream ¾ cup butter with 1 cup light Karo corn syrup; add ¼ cup hot water, ¼ cup cream, ½ teaspoon vanilla. Heat over boiling water; if too thick add more cream. Just before serving add stiffly beaten whites of 3 eggs. Serves 8 people.

—Mrs. R. W. Coleman.

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**SAUCE FOR PUDDING**

Cream 1 cup sugar and  $\frac{1}{2}$  cup butter, add 1 cup thick cream. Put over slow fire in double boiler and simmer  $\frac{1}{2}$  hour. Flavor with vanilla and serve hot. —Mrs. H. B. Child.

**CHOCOLATE SAUCE**

2 Squares Unsweetened Chocolate.  
1 Cup Milk.  
1 Cup Sugar.  
1 Teaspoon Vanilla.  
1 Teaspoon Cornstarch.

Melt chocolate in double boiler, add milk and sugar, mix with cornstarch. Boil until thick and add flavoring.  
—Mrs. J. C. Hauschild.

**FOAMY SAUCE**

Cream 2 teaspoons shortening, 1 cup powdered sugar, 1 egg. When smooth add  $\frac{1}{4}$  teaspoon salt, 1 tea-

spoon vanilla. When ready to serve blend carefully with 1 cup whipping cream. —Mrs. R. W. Coleman.

**SAUCE FOR BAKED HAM**

Drain well 2 large tablespoons of horseradish, beat stiff 1 cup thick cream, add horseradish to cream folding in well just before serving.  
—Mrs. H. B. Child.

**SAUCE FOR CABBAGE SALAD**

2 Eggs.  
2 Tablespoons Sugar.  
Butter size of an egg.  
1 Teaspoon Mustard.  
Dash of Pepper.

Beat all together, adding 1 cup of vinegar. Put all in double boiler and cook like soft custard. When thickened, thin as desired with sweet cream. —Mrs. H. W. Spa kes.

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## FAVORITE RECIPES

### CEREALS

Collected and Arranged by Mrs. C. S. Holbrook.

"What and how great the virtue and the art  
To live on little with a cheerful heart."

#### GENERAL DIRECTIONS FOR ALL BREAKFAST CEREALS

Put water in upper part of double boiler, add salt, and when boiling rapidly slowly add the cereal so as not to retard boiling. Stir constantly, cooking direct over the fire for five minutes; then set over the water and cook without stirring and closely covered for the required length of time.

#### TIME TABLE FOR COOKING BREAKFAST CEREALS

Kind	Quantity	Salt	Water	Time
	Cups.	Teasp.	Cups.	Hrs.
Faring and				
Wheat Germ	½	1	2	½
Rolled Oats	1	1	2	½
Rolled Wheat	1	1	1½	¾
Oat Meal	½	1	2	3
Corn Meal	½	1	2	3
Fine Hominy	1	1	2	1
Coarse Hominy	1	2	4	3
Cracked Wht.	½	1	2	3

Cereals are fuel foods, and when properly cooked, about 90 per cent

of the organic matter is assimilated. They supply actual nutriment to the body more economically than any other class of food.

#### FRIED MUSH

A delicious breakfast relish is made by slicing cold mush thin and frying in a little hot lard. Or dip slices in beaten egg, then in bread or cracker crumbs and cook in hot lard like doughnuts.

#### SCRAPPLE

Take 2 or 3 pounds of pork shoulder, put on to boil in plenty of water with salt to taste. Boil until meat falls from the bone. Take out, remove bones and put meat through food chopper. Add cornmeal to the liquor in the pot until of the consistency of mush; stir in the meat and pour in pans to cool. This is nice sliced and fried for breakfast.

—Mrs. R. W. Haskins.

Any left-over breakfast cereal may be molded, sliced, dipped in flour and fried a delicate brown.

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## HOUSEHOLD HINTS

Collected and Arranged by Mrs. John E. Parchen.

"Many a catastrophe is avoided by dint of just a helpful little hint."

### REMOVAL OF STAINS

**Blood or Meat Juice.**—Saturate the stained part in kerosene oil and then dip in boiling water.

**Fruit.**—Use boiling water and salts of lemon, or boiling water and oxalic acid. Pour through stained part which is stretched over a bowl.

**Grass.**—Soak the stain in alcohol and rub. Or wet with cold water and rub cream of tartar in well, then wash out.

**Ink.**—Dampen in cold water, dip in a solution of boiling oxalic acid (2 teaspoons oxalic acid in 1 glass water), rinse and wash in soap solution.

**Machine Oil.**—(1) Soak in cold water, then wash out with soap. (2) Soak in cold water with borax and then wash.

**Perspiration.**—Immerse in soap solution and set in sunshine for several hours.

**Iodine.**—For unstarched materials, sponge the stain with diluted ammonia. Then sponge with alcohol, if you have it. Starched materials; soak stains in diluted ammonia until they disappear, or boil the stained material for 5 or 10 minutes.

**Scorch.**—Soft water and strong sunshine will remove a slight scorch.

**Gum.**—Go over the parts with gasoline. It will crumble and can be brushed off.

**Paints.**—Sponge the stains with pure turpentine, then wash in warm water and soap.

### SILVER POLISH

3 Teaspoons Ammonia.

5 Teaspoons Alcohol.

3 Tablespoons Whiting.

Fill  $\frac{1}{2}$ -pint bottle with rain water; apply with sponge or flannel; rub over with a dry cloth.

### CLEANING WALL PAPER OR KALSOMINE

Have boiling one pint water; add teaspoon of soda while boiling hard; stir in flour to consistency of stiff putty. Remove and cut in chunks; rub over surface to be cleaned, and knead after each operation.

**To Rid Your Home of Ants,** mix thoroughly two parts borax with one part powdered sugar, and put around where the ants come. For two or three days the ants will come in swarms, but after that they will disappear. Leave the powder around for a week or two and you will never be troubled with ants again.

## FAVORITE RECIPES

### If You Are Looking for Good Entertainment in a Comfortable Place

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#### HEALTH HINT

You can enjoy your food to the utmost if you include those essential food factors so necessary to perfect health and digestion. On account of certain properties which it contains, Fleischmann's yeast aids digestion and relieves constipation. It clears the skin of pimples, Muckheads and boils, ailments often due to faulty eating. It is a food, not a medicine. For constipation take one cake dissolved in hot water (not scalding) night and morning.

Perspiration causes silk stockings to rot. Do not allow them to become dry without first rinsing them.

After Peeling Onions, if celery salt is rubbed over the hands before washing, the odor will disappear.

Mildew in White Clothes may be removed by soaking for a short time in a pail of water to which has been added a heaping teaspoon of chloride of lime. Then hang in the sun. Repeat if necessary.

To Relieve Burns, get a small bottle of picric acid and with a feather paint the burned parts, allowing it to dry. Where the burns are very severe more than one application is necessary.

Keep a shoe horn handy for putting rubbers or overshoes on the little folks.

To clean good lace, sprinkle with French chalk and let it lie under a weight several days. Then shake out. The chalk will absorb the dirt.

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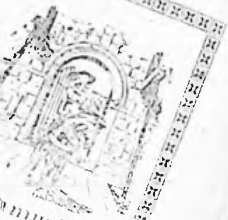


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