

Dill Pickles

Pick Cucumbers with little piece of stem. place in jar or Reg. layer of Grape leaves & fill then layer of pickles. till full. make a brine of 1 cup salt to 9 of water & pour over, weight down & keep scum off to prevent pickles from softening will be sour in about 6 weeks

Mrs Mack

Apple sauce Cake

2 1/2 cups hot apple sauce 2 cups sugar
1 cup shortening 4 cups flour 2 tea
spoons soda 1 cup raisins 1/2
cups currants 1/2 walnuts 1 tea spoon
cinnamon 1/2 tea S - each all open
& cloves bake in loaf "Mrs Price"

Dressing for mixed pickles

2 1/2 qts vinegar 2 1/2 cups brown sugar
1/2 cup flour 5 table spoons ground
mustard

Mustard pickles

One gallon vinegar not too sour
One cup Sugar 1 cup mustard
" " " " Salt pour over cucum
Cold & set away to sour

Mrs Foley Ed Allen

Cherry Olives

To one qt of cherries add 1 full
tablespoon of salt 1/4 cup of vinegar
fill up with cold water.

Mrs Foley

Dried Apple. Fruit Cake

Soak 3 cups dried apples over night. Chop
fine in the morning. stew in 3 cups molasses
add 1 cup Raisins stew few minutes, let cool
add 3 cups flour, 1 of Butter 3 Eggs
1 spoon Soda spice to taste.
"I prefer 1/2 molasses & 1/2 sugar"

Mrs Dallas Welden

Mashed Potato Cake

3 cups sugar
1 Butter
1 Walnuts
1/2 Sweet milk
4 Eggs
1/2 cup Chocolate
1 cup Hot potatoes, mashed
2 cups Flour
1 Tea Spoon Cinnamon
1 " " " Nutmeg
2 Baking powder

Mrs Hilder.

Fruit Cake

1 Cup sugar
1 Cup Molasses
1/2 Cup Butter
1 Cup Coffee
1 Egg
4 cups Flour
2 lbs Raisins or dried Apples
1 Tea Spoon Soda
Spice to taste.

Mrs Hilder.

Boston Brown Bread

Steam 3 hours

- 2 Eggs
- 1 Cup Corn meal
- 2 Cups Graham
- 1 Cup Sour milk
- 1 Cup Sweet Milk
- 1 Cup Molasses
- 1 Tea Spoon Soda
- pinch salt.

Ginger Bread

- 1/2 Cup Sugar
- 1/2 Cup Molasses
- 1/2 Cup Lard
- 1 Egg
- 2/3 Cup Buttermilk
- 1 Tea Spoon Soda
- 1 " " Ginger
- 1 " " Nutmeg
- 1 " " Cinnamon
- 1/2 " " Cloves.

Lillie Wheeler

Oat Meal Cookies

- 1/2 Cup Lard
- 1/2 " Sugar
- 1/2 " Molasses
- 1/2 " Sour Cream
- 2 Eggs
- 1 Cup Raisins
- 1 " Flour
- 2 " Oat Meal
- 1 Tea Spoon Cinnamon
- 1/2 " " Salt
- 1 " Soda

Mrs. Burne

Bakers Cookies

- 1 Cup sugar, 1 Teaspoon ginger, salt and cinnamon mix dry the cup lard, 1 cup molasses, 1 Teaspoon soda in 1/2 cup boiling water, pinch salt

Mrs. Battie Davison.

Molasses Cookies

- 1 Cup brown sugar mix together
- 1 " Molasses
- 1 Egg
- 1 Cup sweet milk
- 1 " warm Lard
- 1 Teaspoon ginger
- 2 Tablespoons vinegar
- 2 " " Soda "mix together"
- pinch salt. Flour enough to roll.

Mrs. Bertha Paulkin

Apple Sauce Cake

- 1 cup cold sour apple sauce
- 1/4 cup raisins cook a few minutes in the apples
- 1 Egg
- 1 Cup sugar

Scant 1/2

- 1 Cup shortening
- 1 table Spoon Molasses, or Sour Cream
- 2 Cups Flour (1 cup of flour is 1/2 cup of shortening)
- 1 tea spoon soda
- spices to taste. "Mrs. Rask"

Marion Edwards Cake

Beat two Eggs add 1 scant-cup
sugar 1 cup flour with one Tea S
Baking Powder. then $\frac{1}{2}$ cup Boiling
milk with Butter size of But. Mfg 1
little salt & flavoring

Apple Cake

- 1 cup sugar
- $\frac{1}{2}$ " " shortening
- 4 Table S - molasses
- 1 cup Apple sauce
- 1 " " Raisins
- 1 " " Walnuts
- $2\frac{1}{2}$ cups flour - (2 put 3)
- 1 Tea S Soda
- Spices & Citron to taste
- pinch salt

Mrs Bert Hubbard

Devils Food Cake

- 1 Egg - 1 cup Sugar $\frac{1}{2}$ Teas. Soda
- 1 Tea S. Baking P. 2 cups flour
- Butter size of Egg. $\frac{1}{4}$ Cake Choc
olate or 4 Table S Cocoa
- Melt Chocolate & butter in small
pan Beat Sug & Egg to which
Then add melted Butter & Chocolate
Dissolve Soda in milk & add
alternately to egg & sug with flour
flavor with Vanilla, makes
3 layers or rice loaf
- 1 cup sweet milk

Miss Munnig Sanderson
G. S. Lumber Co

Sally Varden Cake

- $\frac{3}{4}$ cup butter
- 1 " " sugar
- 2 eggs
- 1 cup sweet milk
- 2 cups flour
- 2 tea spoon Baking P

take out butter enough for two layers
and bake immediately. Then add the
remainder 2 table-spoons Molasses
 $\frac{1}{2}$ cup raisins, $\frac{1}{4}$ cup chopped Walnuts
 $\frac{1}{4}$ spoon cinnamon pinch of soda &
flavor with vanilla.

Carrie Schmocker

Tomato Catsup

Boil the tomatoes, strain thro a sieve.
to two qts of juice add $2\frac{1}{2}$ Table-spoons
of salt, 1 Table S of ground mustard, 1 pt
vinegar, one Table spoon of ground
pepper & cloves mixed, tie in cloth, two
red peppers from which seeds have been
taken. before sealing add teaspoon sugar

Mrs Schmocker

Grape Juice

2 Baskets grapes in cold water in
which has been dissolved 5 oz of
Tartaric Acid for 48 put in jelly
bag & drain. do not squeeze
 $1\frac{1}{2}$ pt sugar to every pint of juice
let stand 24 hours stirring
frequently till sugar is dissolved
then seal, will keep if not
air tight

Mrs Schmocker

Corn Relish

1 Cabbage sprinkle with salt
let stand 12 hours
Cook 1 doz ears corn, cut off cob
add 4 onions, 2 peppers
after cooking add
1/2 qts vinegar 1 Table S. mustard
1 Teaspoon salt 1 Table S. celery salt
1 cup sugar, at last add
1 one Table spoon flour

Edna

Raw Strawberry Jam

Six cup of Berries mashed add
Seven cups of sugar, let stand
24 hours stir occasionally
Mrs J. R. Nickelson
1 Cup of crushed Berries to
1 + 1/3 of sugar

Cared Eggs

1 lb of unslacked lime, when
slacked add 4 Gallons of water
1 large cup of salt, cover Eggs
with lime water set away for winter
(2 Gallons will cover 6 doz in bulk)
Mrs J. H. Hinrichs
4-2 qt jars will hold 63 Eggs

Cherry Olives

1 + 1/2 cups water
1 Cup vinegar
2 Table spoons salt
" " " Sugar
Mrs Ast H. well

Drop Dumplings

1 cup Buttermilk
1/4 Tea Spoon Soda
2 " " " Baking Powder
flour enough to make very stiff
Batter add pinch salt, + one egg
The egg may be omitted
Elsie Malner

Devils Food or Chocolate Cake

1 egg - 1 cup sugar 1 cup Milk
1/2 Tea Sp. Soda 1 Teaspoon B. Powder
2 cups flour, Butter ripe Egg
1/4 Cake Chocolate or 4 Table spoon
Cocoa. Melt Chocolate and
Butter in small pan. Beat sug
and Egg to which add the melted
Chocolate, dissolve soda in
milk and add alternately to egg
with flour flavor with vanilla

Minnie Sanderson

Plum Pudding no eggs

1 cup suet, 2 cups bread crumbs
1 cup molasses 1 cup raisins 1 cup
currents, pinch salt, spices Teaspoon
Soda 1 cup rich milk, flour enough
to make stiff batter, steam 4 hours
(use 1/2 cup sugar + 1/2 cup molasses)

Ice Cream - mine

For one Gallon Ice Cream
 2 Cups Sugar. (Granulated)
 Yolks of 4 Eggs
 Add the whites + $\frac{1}{2}$ cup powder
 sugar + Flavoring + pinch salt

Canned Salmon
 2 $\frac{1}{2}$ lbs makes 12 pints. to each pint
 add 1 tea Spoon Salt + 1 table S.
 Mayola Oil boil 4 hours

Canned Corn
 8 Large ears fill one quart can
 Don't fill quite full as corn
 will swell when heated.

Tomato Catsup
 Cook one gallon, ripe tomatoes
 when strained & thick, add one tea. S.
 cayenne pepper, one table S. white
 allspice, $\frac{1}{2}$ table S. whole mustard
 $\frac{1}{2}$ of cloves $\frac{1}{2}$ tea S. celery seed
 heaping table S. sugar. level.
 table S. of salt

Mrs Price
 Canned Corn
 9 Cups of Corn
 1 " " " Sugar
 $\frac{1}{2}$ " " " Salt
 water enough to cover
 boil 20 minutes & seal

Gertrude Hinrichs
 1 Quart Water Glass to 9 of water
 will cover 12 doz Eggs
 Mrs Price

Raisin Cake

Boil together for 4 minutes
 1 Cup Raisins 1 cup water 1 of sugar
 $\frac{1}{4}$ " " Shortening
 1 Tea Spoon each Nutmeg, cinnamon
 $\frac{1}{2}$ " " cloves. Let cool & add
 1 + $\frac{3}{4}$ Cup flour with 1 tea Spoon
 Soda + 1 tea S. Baking Powder.

Mrs Albert Channing

1 Cup sour milk
 $\frac{1}{3}$ " " shortening
 1 " " Sugar
 1 Egg
 6 Table Spoons Cocoa
 1 + $\frac{1}{2}$ cups flour
 1 Tea Spoon Soda
 salt + extract to taste
 Blanche Sheelton

One Egg Cake
 2 Table S of Carnation milk 6 of water
 1 scant Table S butter
 $\frac{3}{4}$ cup of sugar
 1 Egg
 1 + $\frac{1}{3}$ cups flour
 1 + $\frac{1}{2}$ Tea Spoons Baking Powder
 mine

Apple Food Cake
 Whites of 11 Eggs
 1 Glass of Sugar
 1 " " flour
 1 Tea Spoon Cream of Tartar
 pinch of Salt + Extract
 put in ungreased pan let cool in pan

Mrs J P Nickelson

Three Layer Cake

- $\frac{1}{2}$ Cup shortening $1\frac{1}{2}$ cups sugar
 2 Egg yolks. $3\frac{1}{2}$ Tea S.P.P. $2\frac{1}{3}$
 cup flour. add alternately with
 $\frac{2}{3}$ " milk. extract & the whites of egg

McCall's Magazine. Mrs Price

Cream Loaf Cake

- $\frac{1}{2}$ Cup shortening 1 Cup sugar 2 Egg
 yolks $\frac{1}{2}$ Cup rich milk. 1 cup
 flour + $\frac{1}{2}$ cup Corn Starch 3 tea
 spoons B.P. then the 2 whites. Bake
 45 minutes

McCall's. Mrs H.P.

Coffee Loaf Cake

- $\frac{1}{2}$ Cup shortening
 1 Cup sugar
 2 Table spoons molasses
 $\frac{1}{2}$ Cup strong coffee
 2 Eggs
 $\frac{1}{2}$ Cup Raisins
 2 cups flour
 2 Level teaspoons Baking Powder
 Spice to taste.
 Bake in loaf 50 or 60 minutes

- $\frac{1}{2}$ Cup Butter
 3 Egg yolks
 $\frac{1}{4}$ Cup Sugar
 $\frac{1}{2}$ Cup Milk
 4 Table spoons melted Chocolate
 2 Tea spoons Baking Powder
 $\frac{1}{4}$ Cup flour
 3 Egg whites. Salt + Vanilla

Emma Noble Carne

Canned Dill pickles

- 1 quart Vinegar
 3 " " water
 1 Cup salt.

Pour boiling hot over pickles
 & dill. set in boiler & let heat
 thro, seal air tight. or can seal
 as soon as you pour the vinegar on

Mrs Edna Leathine

Chutney Sauce.

- $\frac{1}{2}$ Ripe Tomatoes
 2 Onions
 2 Green Peppers
 $\frac{3}{4}$ Cup Brown Sugar
 $\frac{1}{4}$ Cup Vinegar
 1 Table Spoon salt
 Spice to suit taste

Farm Edithorne

Prune Conserve

- 1 Gallon Prunes. Grind pelling & all.
 2 Oranges Grind thro food Chopper. Boiling also
 1 lb ~~Sugar~~ Raisins
 ⑤ 5 lbs Sugar
 Walnuts to suit, put in last & seal

Emma Carne

Sheet Gelatin Pudding

- 3 1/2 Sheets of Gelatin dissolve in
 4 tbs Cup of hot water
 1/2 " " T. Sugar
 Juice of one Lemon
 4 Eggs beat separately
 Whipped Cream on top
 Mrs Mack

Lemon sponge Pie

- 2 Tablespoons flour
 1 Cup Sugar
 1 Cup cream or evaporated milk
 2 Eggs + pinch salt
 1 Tablespoon butter - melted
 1 Lemon - grated rind & juice
 Mix flour & sugar together add butter
 Egg yolk & Lemon & beat well stir in
 milk & beaten egg white, put in crust
 and bake in quick oven for 10 minutes
 reduce heat & bake for 1/2 hour
 By Radio. Mrs Deiton

Light Chocolate Cake

- 1/2 Cup Butter 1/2 cup milk
 1 1/4 Cup Sugar
 1/2 Cup Milk
 3 Eggs separated
 4 Tea S. Chocolate dissolve in hot water
 2 Tea S. Baking Powder
 1 3/4 Cup flour, beaten whites last
 Extract vanilla & pinch salt
 Emma Noble Carne

Super Maid Cake

- 1 Cup Sugar
 2 Table Spoons Butter
 2 Eggs. Separate
 1/2 Cup Milk
 Flour to make stiff batter
 1 Heaping Tea S. B. Powder
 Salt & Extract

Carl Johnson. Demonstration

Silver Nut Cake

- 1 Cup Sugar
 1/2 " " Cacao
 4 Egg whites
 2 Cup Flour
 3 Tea S. B. P.
 1 Cup Nuts
 1/2 " " Milk
 Salt & Extract
 Emma Carne

Bake in loaf 35 min

Ice box Cookies

- 1 Cup Crisco
 2 Eggs
 2 Cups Sugar
 3 $\frac{1}{2}$ " " Flour
 2 Tea S. B. P.
 pinch Salt & Vanilla
 Mrs Snow

Ice Box Cookies #2

- 3 Eggs
 1 Cup shortening
 1 Cup White Sugar
 1 " " Brown " "
 4 $\frac{1}{2}$ Cups Flour
 2 Level tsp Soda
 1 tsp Cinnamon
 $\frac{1}{2}$ " " Allspice
 $\frac{1}{4}$ " " Nutmeg
 $\frac{1}{4}$ " " Cloves
 $\frac{1}{2}$ " " Raisins
 $\frac{1}{2}$ " " Nuts or 1 Cup Raisins
 $\frac{1}{2}$ " " Salt
 Mary Bullock

Waffles

- 2 Cups Flour
 2 Tea S. Baking Powder
 2 Table S. Sugar
 1 Te S. Salt
 3 Eggs
 $\frac{1}{2}$ Cup Milk
 3 Table S. melted Butter

Edith Talpro

Home Recipes

Pickling smelts: Cut off heads, fins and tails of smelts. Arrange in steamer and steam for 10 minutes; place smoothly in a crock with a layer of raw onions sliced. Mix together vinegar and oil (sister doesn't say what proportion of each), a bay leaf, stick of cinnamon, a few whole cloves, a slice of lemon, pepper, salt and mustard. The spices, bay leaf and mustard may be omitted if desired. The smelts will keep a long time if carefully pickled.

MRS. PAUL KOPCHO.

Hood River, Ore.

Pickled or mustard smelts: Cut off heads, fins and tails of smelts and carefully wash; leave them in a medium salt brine over night. In the morning drain and wipe well, pack in jars tight and taking care to lay them straight. If care is taken they will not break up when opened. To one gallon of vinegar add eight heaping tablespoons of mustard, three-fourths

(Continued on page twenty-two.)

Home Recipes

(Continued from page eighteen.)

tablespoon of cayenne pepper, one tablespoon of mace, three tablespoons of whole cloves, three tablespoons of whole allspice. Put all the spices in the vinegar, let come to a boil, then pour over smelts. Put covers and rubbers on loose and sterilize for three hours. Tighten the lids, turn upside down for two days to test them.

These are very like the mustard sardines and will keep well; I have some two years old. If the vinegar is very sour add some water and use less vinegar and it is best to use pint jars for use in an ordinary family.

MRS. S. C. NIDA.

Chitwood, Ore.

Potato cake: Two cups of sugar, one cup of butter or lard, four eggs, one-half cup of sweet milk, two and one-fourth cups of flour, two teaspoons of baking powder, one cup of mashed potato, one cup of ground chocolate or cocoa, one cup of raisins, one and one-half teaspoons of cinnamon, one teaspoon of allspice, one teaspoon of cloves.

Beat sugar and butter well together, stir in milk, then the flour with the baking powder sifted with it. Next add the cold mashed potatoes, stir in the chocolate and spices, then the nuts and raisins. Stir well together, then bake in a moderate oven.

MRS. W. L. SHOOK.

Weiser, Idaho, Route 4.

Chilli con carne: Cut in small squares two pounds of tender round steak and put it in an iron frying pan with one-fourth pound of suet; let this cook down and brown, keep stirring to keep from burning. When well browned add one medium size onion finely cut; continue stirring till onion is brown, then add one quart of tomatoes which have been put through a sieve, one quart of red kidney beans boiled tender, but not mushy, salt and pepper to taste. As some like this very hot and some medium, I would suggest putting in a small amount of chilli powder, letting it boil, then taste. The small chilli peppers may be put in if one wishes it very hot. Let it cook on the back of the stove one hour before serving and add as much water as desired.

MRS. JULIUS NIMRICHTER.

Toston, Mont.

Home made Wine

To one quart of juice add 3 of water and 3# Sugar. Let ferment a few days & cork up but not air tight for a while, set in cool place broken corked tight.

Mrs. Gertrude Kroschinski Mica