

2 eggs well
beaten

1 t. Vanilla

1 cup sugar - add
slowly & beat well.

1 cup flour

1 t. Baking Powder

1/4 t. Salt

1 cup milk - bring
to boiling point
add 1 tablespoon
butter

Caramels

1 cup sugar

1/2 " cream

3/4 Karo

1 teasp. vanilla

1 cup nuts

— 7, 20, 130

m 3/4, 100

300 — 1 m 100

600 1/2 m 100

1000

my note

Tomato Soup

2

1 pk tomatoes (peeled)

1 large bunch celery

6 onions cook onions celery & tomato

untill done, run thru sieve

when all have been run thru sieve

add 1/2 cup butter 1/2 cup flour moisten

with water to make a paste

1/2 cup sugar 1/4 cup salt

1/2 table spoon pepper

heat and can when you open

add canned milk.

Jam Cake

msc¹⁻

3 eggs

1/2 cups sugar

1 " jam

1/2 " butter

1 " sour milk

1 teaspoon soda

1 " cinnamon

1 " nutmeg

2 1/2 cups flour

Quince Honey:

4 large quinces
Make syrup of $4\frac{1}{2}$ cups water
& $4\frac{1}{2}$ cups sugar (cook 15 min.)
Add ground quinces & boil
20 min. longer.

Peanut Butter Sugar

1 cup white sugar
1 " brown "
 $\frac{1}{4}$ " shortening
 $2\frac{1}{2}$ " flour
2 eggs
1 cup peanut butter
1 teaspoon salt
2 level teaspoons soda sifted with
flour
press out with fork.

Ginger Bread

1 cup sugar
1 " butter
1 " sour milk
2 eggs
1 tablespoon ginger
1 teaspoon cinnamon
1 " soda dissolved in hot
water
1 cup molasses
flour

Apple Dumplings

2 cups flour
2 teaspoons baking powder
1 " salt
1 tablespoon of each lard & butter
1 cup milk
Sift dry ingredients - add butter & lard.
Mix thoroughly - add milk. Roll out
about $\frac{1}{2}$ inch thick - add finely chopped
apples after spreading dough with
butter, cinnamon & sugar.

Pork Chop Suey

2 c. boiling water

3 bouillon cubes

3 tbsp. soy sauce

1 lb. diced lean pork

$\frac{1}{3}$ c. flour

1 4oz. can mushrooms

1 c. sliced onions

3 c. sliced celery

Pour water over cubes & soy sauce.

Saute pork until brown. Add flour & stir

until blended, remove from heat & stir in
bouillon stock. Add mushrooms, onions &
celery. Cover & simmer 30 min.

Serves 5.

Nut Loaf Cake

$\frac{1}{3}$ cup butter

$\frac{1}{2}$ " brown sugar

$\frac{1}{2}$ " maple syrup

$\frac{1}{4}$ teaspoon salt

2 egg yolks (beaten)

$\frac{3}{4}$ cup milk

$1\frac{2}{3}$ " cake flour

2 level teaspoons baking powder

1 cup nut meats (pecans)

2 egg whites (beaten)

(over)

Icing (uncooked)

Brown $\frac{1}{4}$ cup butter - cool
 $\frac{1}{2}$ powder sugar
1 egg yolk
2 tablespoons cream
1 teaspoon cocoa

White cake

1 cup sugar
 $\frac{1}{2}$ " flour
sifted together

$\frac{1}{2}$ cup butter
1 egg yolk
salt

Beat 10 min.

1 cup milk

2 teaspoons baking powder

2 eggs whites
(over)

flour to stiffen

icing

$\frac{1}{2}$ cups sugar

1 teaspoon vinegar

butter (size of hickory nut)

boil like honey

1 cup water

Butterfly Waffles

1 c. flour

$\frac{1}{2}$ c. canned milk

$\frac{1}{2}$ c. water

1 tsp. sugar

$\frac{1}{2}$ " salt

1 egg unbeaten

Beat egg very slightly, add sugar, salt & then milk & flour alternately. Let stand 1 hour.

Heat fat to 365° . Dip mold into

fat, ~~let~~ let drain briefly & then dip into
batter. Dip into fat & fry 50 seconds or
until light brown & waffle falls off mold.
Turn to brown other side. Drain on paper
& sift on powdered sugar.

(Hircos waffle mold from L.M. Hardware)

Salad dressing

$\frac{1}{2}$ cup light mineral oil
 $\frac{1}{4}$ cup vinegar
 $\frac{1}{4}$ cup water
 $\frac{1}{4}$ cup catsup or chili sauce
 $\frac{1}{2}$ teaspoon salt
1 " sugar
1 " horseradish
1 " mustard
 $\frac{1}{4}$ " paprika
clove garlic
 $\frac{1}{2}$ teaspoon worchestershire sauce

over

put in screw top jar
shake well and keep in re Frid.

Peanut Brittle

2 cups sugar

1 " light karo

$\frac{1}{2}$ " water

cook until forms hard ball in water

2 teaspoons butter

1 " vanilla

2 " soda or 1 large one

1 or 2 cups peanuts

Dill pickles

50 cucumbers in
mustard seed
celery - "
Bay leaves
pickling spice
Dill
5 qts water
1 cup salt
2 " vinegar
 $\frac{1}{2}$ teaspoon mustard
 $\frac{1}{2}$ " celery seed
1 Bay leaf
 $\frac{1}{2}$ teaspoon pickling
spice
1 large piece dill
in each pt over

Chicken Mousse 2

4 Tablespoons Knox gelatine
 $\frac{1}{2}$ cup cold water
4 cups hot chicken broth
1 cup whipping cream
3 hard boiled eggs
 $\frac{1}{2}$ cup sliced olives (sliced)
1 tablespoon minced parsley
4 cup cut up chicken
1 cup celery chopped

Divide broth with gelatine
in into 2 portions
let cool, in one portion
put chicken and in the
other the whipped cream

Put in layers with
eggs, olives & parsley for
trimming

Use about 2 tbsp salad
dressing with lemon in cream

Bring water salt
and vinegar to
boiling point

Fill cucumber filled
jars and seal.