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C O N T E N T S



"Forget not to shew love unto strangers — for thereby
some have entertained angels unawares." — Hebrews 13.2.

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To
Mrs. Gustave L. Sundberg

In appreciation of her helpful encouragement and untiring efforts in fostering the work of the Philathea Class, this book is affectionately dedicated.

The Philathea Class

June 1937

Foreword

"But for life, the universe were nothing; and all that has life requires nourishment."

In compiling this book of tested recipes for our many friends, we have endeavored to employ the economy of our mothers and grandmothers, as well as the science of modern culinary methods.

We trust that our cookbook may prove to be a storehouse of treasures which will give much enjoyment, and which will perpetuate in us and in future Philatheas, that hospitality which is our heritage.

We wish to acknowledge our gratitude to all who have so willingly contributed their favorite recipes, and we regret that, owing to lack of space, we were unable to publish all the material we received. We also express our appreciation to our advertisers, who made the book possible.

The Philathea Class

"O give thanks unto the Lord; for He is good . . . who giveth food to all flesh; for His mercy endureth forever."

— Psalm 136.

The Smorgasbord

"Whether therefore ye eat or drink or whatsoever ye do, do all to the glory of God." — 1 Corinthians 10:31.

The Smorgasbord is a very old, but well-known Swedish custom. It consists of a table set with various foods and appetizers, served buffet style, and partaken of before the regular meal.

Smorgasbords may vary, of course, from the simplest types up to the more elaborate. Each dish is carefully arranged and decorated with garnishes, such as endive, parsley, olives, pickles, or with whipped cream, nuts and fruits.

The following is a typical list of foods found on a Swedish Smorgasbord:

Anchovies	Sausages, sliced
Caviar	Cold Meats, sliced
Herring, pickled	Swedish Omelet
Herring, salad	Eggs, stuffed
Salmon, smoked	Cucumbers, pickled
Stromming, fried	Beets, pickled
Stromming, pickled	Potatoes, balls (boiled)
Ham, Swedish style	Tomatoes, sliced
Head Cheese	Radishes
Meat Balls, small	Salads
Tongue, pickled	Dill Pickles, sliced
Veal, jellied	Cheese, caraway
Pig's Feet, pickled	Cheese, sand
Flank Roll	Cheese, Swiss
Liver Pastej	Hard-Tack
Creamed Chicken or Veal in Patty Shells	Rye Bread
	French Bread

Valborg Johnson.

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Beverages

"He clave the rocks in the wilderness, and gave them drink as out of the great depths." — Psalm 78:15.

SWEDISH COFFEE

Use coffee of medium grind (steel cut). For each three servings, mix 4 T. of coffee with 2 T. of beaten egg. Add $\frac{1}{4}$ cupful of cold water, stir and add $1\frac{3}{4}$ cupfuls boiling water. Put over fire and bring to a boil. As it begins to boil up, stir down to keep it from boiling over. As soon as it actually boils, remove from fire and allow to settle from 3 to 5 minutes. Pour at once from grounds. Serve immediately. The egg helps to produce a clear coffee; crushed eggshell may also be used for this purpose.

CHOCOLATE MINT DRINK

2 squares chocolate	$\frac{3}{4}$ cup sugar
1 cup boiling water	2 drops oil of peppermint
2 T. marshmallow topping	1 quart milk

Melt the chocolate in saucepan over hot water. Add the boiling water and cook for 3 minutes. Add the sugar and boil again for 2 minutes. Remove from the heat, add the marshmallow topping and beat until smooth. Pour into a large bowl, and add the oil of peppermint and milk. Beat well and add ice. Serves 5.

WEDDING RECEPTION PUNCH

(Serves 20 to 25 persons)

2 large avocados	1 cup lemon juice
1 No. 2 $\frac{1}{2}$ tin crushed pineapple	2 t. grated lemon rind
2 $\frac{1}{2}$ cups orange juice	1 pint ice cubes
1 T. grated orange rind	1 medium orange — (sliced thinly — with rind on)
1 pint ice water or charged water	

Peel avocados and make balls (shaping with French vegetable cutter). Simmer water, sugar and pineapple for 20 minutes. Add lemon and orange rind. Remove from fire and strain. Cool. Chill in refrigerator. When ready to serve, add fruit juices, sliced orange, avocado balls, and turn into punch bowl. Add ice and water.

Mrs. Amanda Johnson.

HOT TEA

Use an earthenware or crockery teapot. Rinse the teapot with boiling water. A teaspoonful of tea for each cup and one for the pot is sufficient for most tastes, although some like it stronger. Pour on freshly boiling water (it must be boiling), let steep from 3 to 5 minutes and pour off. Add sugar and milk or lemon to taste.

HOT CHOCOLATE

2 squares Baker's Premium	Few grains salt
No. 1 Chocolate	1 cup cold water
2 to 4 T. sugar	3 cups milk

Place chocolate, sugar, and salt in saucepan, add water and boil one minute, stirring until chocolate melts. Add milk and reheat, but do not boil. Then beat with eggbeater until light and foamy. Serve as soon as possible after preparing as the fat will separate if it is allowed to stand long over heat.

GRAPE JUICE

1 cup grapes	$\frac{1}{2}$ cup sugar to each quart can
--------------	---

Fill with boiling water and seal. Let stand for 30 days.

Mrs. Geo. Smith.

GRAPE JUICE

Let grapes boil until well broken. Put in jelly bag and let drain, without squeezing. After juice has been measured, boil for 8 minutes. Add 1 cup of sugar for each 2 cups of juice and boil for 5 minutes longer. Bottle and seal at once.

Mrs. J. Fredrickson.

RASPBERRY SHRUB

(A refreshing drink, used like grape juice)

6 qts. raspberries	Sugar
1 cup vinegar	

Wash and clean berries. Mash. Pour vinegar over and let stand overnight. Then squeeze through cheesecloth. Use 1 cup of sugar to every 2 cups of juice. Cook for 15 minutes. Have bottles washed and heated. Bottle while hot.

Mrs. John Anderson.

FRUIT EGGNOG

1 egg	$\frac{2}{3}$ cup ice water
2 T. fruit juice	Nutmeg
$\frac{2}{3}$ cup condensed milk	

Beat the yolk of egg until thick. Add the fruit juice. Blend the condensed milk and ice water and add. Pour into a tall glass and top with the well-beaten egg white. Sprinkle with nutmeg. Serves one.

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"Man shall not live by bread alone, but by every word that proceedeth out of the mouth of God." — Matthew 4:4.

WHITE BREAD

1 cake yeast (compressed)	$1\frac{1}{2}$ T. salt
$1\frac{1}{2}$ quarts milk	$4\frac{1}{2}$ quarts bread flour
2 T. sugar	3 T. shortening

Dissolve yeast and sugar in 1 quart lukewarm water. Add $1\frac{1}{2}$ quarts of sifted flour. Mix well. Cover and set to rise in warm place $1\frac{1}{2}$ hours. Add 1 pint of lukewarm milk, salt and melted shortening and remaining flour, or enough to make a moderately firm dough. Knead thoroughly until dough blisters, cover and let rise for 2 hours. Mold into loaves, place in greased baking pans, cover and let rise again for 1 hour. Bake in pre-heated oven at 400 degrees F. for 15 minutes, then 300 degrees for 45 minutes. Makes 4 loaves, and 12 small dinner rolls.

BRAN BREAD

(Whole wheat, graham, etc.)

Prepare yeast as for white bread, but first stir in — Bran, Whole Wheat, Graham or Rye — until the mixture is like a "mush" that will drop from the spoon rather "thick". Then add enough white flour to make of right consistency.

In every way, work it the same as white bread — but be careful it does not get too light at any stage as it works faster than white flour.

SWEDISH RYE BREAD

7 cups water	1 T. salt
$\frac{1}{2}$ cup melted lard	2 lbs. rye flour
$\frac{1}{2}$ cup molasses	4 lbs. wheat flour
1 cup brown sugar	2 cakes yeast

Combine water, lard, molasses, sugar and salt. Add yeast which has been broken into $\frac{1}{2}$ cup lukewarm water with a little sugar. Then add the rye flour, and $\frac{1}{2}$ the white flour. Let rise. Then add remaining white flour. Knead until hard. Let rise to $\frac{1}{3}$ of bulk. Bake for 15 minutes at 375 degrees and for 45 minutes at 350 degrees F.

(Makes 8 loaves.)

Mrs. Wm. Peterson.

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OATMEAL BREAD

1 yeast cake	1 cup brown sugar
1 cup warm water	½ cup shortening (butter and lard)
1 cup flour	
2 cups well-cooked oatmeal	2 cups warm milk
1 cup molasses (Red Hen or ginger)	2 t. salt
	9 or 10 cups flour

Dissolve yeast cake in warm water and mix in 1 cup flour. Let stand in warm place until it begins working.

Mix molasses, shortening and brown sugar in the cooked oatmeal together with 2 cups of warm milk and salt—pour into yeast mixture, add flour and work until smooth. Let stand in warm place until dough rises and make into loaves. Let rise and bake in slow oven until brown.

Beda Eliason.

HARD-TACK

¾ cup shortening	1½ t. salt
2 cups ground or quick oatmeal	1½ cups buttermilk
3 cups flour	1 t. soda
¼ cup sugar	

Mix dry ingredients and add the buttermilk in which the soda has been dissolved. Roll very thin. Prick with fork. Bake in hot oven.

Mrs. K. E. Forsell.

KNACKEBROD

Use a white bread dough. After dough is ready to be made into loaves, let rise once more. Break off a small piece, and roll very thin; roll first one way, then the other, with a special rolling pin with bumps. With a paddle, place the dough carefully in the oven. Bake. To make this bread, a range is best.

Mrs. Mogren.

COFFEE CAKE

3 cups of sponge batter from bread dough	4 cups flour
1 cup sugar	½ cup melted butter
3 eggs	1 cup raisins may be added if desired

Place sponge batter in a large bowl and beat for 5 minutes, adding sugar, eggs, one at a time, melted butter and raisins. Then add the flour and mix well. Turn dough into large container to rise, and cover. When light, spoon out into greased pan, cover and let rise again. When light, bake for 45 minutes in 400 degree F. oven. This makes 3 large cakes.

Topping for Coffee Cake:

2 T. soft butter	½ t. mace
¾ cup sugar	1 t. flour

Mix well. Sprinkle over top of cake before putting in oven.

Mrs. Elmer Leaf.

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SWEDISH COFFEE BREAD

1 quart milk (lukewarm)	1 cup softened butter
1 yeast cake	2 eggs
1½ to 2 cups sugar	Flour
2 t. salt	Crushed nuts
7-8 crushed cardamom seeds	Cinnamon and sugar

Break up yeast cake into a little of the milk and add a little of the sugar, before combining with remaining milk. Then add the sugar, salt, cardamom seeds, butter and 1 egg (beaten). Add sufficient flour to make a soft, smooth dough. Cover and let stand in a warm place until double its bulk (1½ to 2 hours). Add more flour to make a hard dough. Knead well on board. Let rise again. Then divide dough into thirds. Place piece on bread board and pat out to about ⅜-inch thickness. Spread with softened butter and sprinkle with sugar and cinnamon. Roll tightly. Using scissors, slash roll on top, first one way, then the other, folding corners back. Let rise once more (not too long—about 45 minutes). Beat remaining egg and brush over the top of each loaf, and sprinkle with crushed nuts. Bake in oven 350 to 400 degrees F. for about 15 to 20 minutes.

Mrs. Harry Sorman.

SWEDISH COFFEE CAKE

To 1 cup of scalded milk, add ¼ cup sugar, ¼ cup butter and lard, 1 t. salt, 4 crushed cardamom seeds. Let cool. Add one yeast cake and 1½ cups flour to make sponge. Let rise. Add flour to make stiff dough, and knead until smooth. Let rise again until double its bulk. Roll into long strips and braid. Brush with mixture of egg yolks and water. Let rise, sprinkle with nuts and sugar. Bake 20 to 30 minutes at 400 degrees F.

Mrs. Wm. Peterson.

SWEDISH COFFEE RINGS

Scald 1 quart of milk, and cool. Use 1 yeast cake. Add flour enough to make a sponge, and a little salt. Let rise. Then add 3 cups of sugar, 3 eggs, 1 cup of softened butter and 20 crushed cardamom seeds. Stir together thoroughly. Add flour to make a stiff dough. Let rise again for about 1 hour in a warm place. Braid 3 pieces of dough together, and shape the braid into a ring. Before placing in oven, beat up 1 egg, and spread over the top, sprinkling with cinnamon and sugar. This amount will make 4 large rings.

Mrs. S. Hedlund.

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GERMAN COFFEE CAKE

4 cups sifted flour	1 cup sugar	1/2 cup raisins
1 pint milk	1 yeast cake	2 eggs
1/2 cup lard	1/2 cup butter	2 cups flour
A little cinnamon		

Frosting:

1 cup brown sugar	1/2 cup chopped almonds
2/3 cup flour	A little cinnamon
1/3 cup butter	

Mix milk, flour and yeast and let rise until light. Add remaining ingredients and beat well and let rise again. Put in pans and let rise again. When ready for oven sprinkle with frosting and bake for about 20 minutes in moderately hot oven, 375 degrees F.

Mrs. George Bloomquist.

CLOVERLEAF ROLLS

1 cup boiling water	1/4 cup lukewarm water
1 cup milk	1 T. salt
1/2 cup sugar	2 eggs
2 T. shortening	8 cups flour
2 compressed yeast cakes	

METHOD:

Mix boiling water, milk, sugar, shortening together. Soften yeast in lukewarm water. Add salt and stir into first mixture. Add well-beaten eggs and stir 4 cups flour in. Then vigorously add 4 more cups and beat well. Cover. Set in ice box. Take out of ice box 3 hours before baking to let rise. Bake 15 to 20 minutes in a very hot oven — 450 degrees F. Use 1 teaspoon of dough for a ball. Place 3 balls in each cup cake tin, with a dab of butter in the center.

E. Stromsta.

ICE BOX ROLLS

Pour 1 cup boiling water over 1 cup lard. Stir until melted and add 3/4 cup sugar. Let stand until dissolved. Add 2 cakes Fleischman's yeast. Add 1 cup cold water to above mixture. Then add 2 slightly beaten eggs and 1 t. salt. Add 6 cups sifted flour. Beat well. Place in ice box overnight. Next morning form into balls the size of a large marble. Put in muffin tins. Let rise 3 hours. Bake in moderate oven for 20 minutes.

Mrs. George Bloomquist.

RADIO ROLLS

Stir 1 cup of shortening, half butter and half lard, into 1 cup of scalded milk, and cool. Dissolve 1 yeast cake in half cup of lukewarm water.

3/4 cup sugar	1 cup mashed potatoes — added slowly
1 t. salt	
2 eggs, well beaten	7 1/4 cups sifted flour

Knead thoroughly. Let stand in ice box overnight and make into biscuits as wanted. Let rise 2 hours before baking.

Mrs. H. Boren.

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CRISS CROSS ROLLS

3/4 cup scalded milk	1/4 cup warm water
1/4 cup sugar	1 egg, beaten
5 T. shortening	3 1/2 cups flour
1 t. salt	2 t. cinnamon
1 cake yeast	2/3 cup brown sugar

METHOD:

Pour hot milk over salt, lard and sugar. Cool. Add yeast (soaked in warm water) and add beaten egg. Add 1/2 of the flour. Beat, and add rest of the flour. Knead stiff. Place in greased bowl. Grease top and raise double. Divide dough into 2 rolls, and roll out flat, 8 by 8, cut 1 by 8 inches. Weave to fit 8-inch pan, crosswise. Let raise until double its bulk. Brush with butter. Add cinnamon and brown sugar. Dot with butter. Bake 20 minutes at 375 degrees F. Makes 2 pans.

Olga Hylland.

QUEEN TEA MUFFINS

4 T. butter	4 t. baking powder
4 T. sugar	1/2 t. salt
1 egg beaten light	3/4 cup milk
1 3/4 cups sifted cake flour (sift flour before measuring)	

Cream butter, gradually beat in sugar, add the egg, milk and flour sifted again with baking powder and salt. Beat thoroughly. Bake about 20 minutes in hot, well-greased muffin tins. This recipe makes 9 muffins.

Mrs. C. C. Johnson.

NUT BREAD

1 egg	2 1/2 cups flour
1 cup brown sugar	1 large t. baking powder
1 cup buttermilk	1 cup chopped nutmeats
1/2 t. soda	

METHOD:

Beat egg well, add sugar and continue beating. Mix soda and buttermilk together and add alternately with the flour which has been sifted with baking powder. Add vanilla. Fold in nutmeats. Pour into greased pan and let set 20 minutes before baking. Bake in moderate oven 30 to 45 minutes.

Myrtle D. Johnson.

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RUSKS

2 heaping T. butter	1 t. vanilla
1 heaping cup sugar	1/2 cup buttermilk, fill cup with
Pinch salt	sour cream
2 eggs	

Flour with 1 t. baking powder — enough to thicken — like cookie dough. 1/2 t. soda in a little boiling water. Cut into 4 parts, make into loaves. Sprinkle cinnamon and sugar on top and bake. Cut into strips, after cool, and dry in oven.

Mrs. A. Alstrom.

MUFFINS

(To serve with fruit salad)

1/2 cup butter	1/2 t. salt
2 eggs	1/4 cup sugar
2 cups flour	1/2 cup dates
2 t. baking powder	1/2 cup nuts

Cream shortening and sugar. Combine dry ingredients and add alternately with dates and nuts. Bake in small muffin tins.

Mrs. F. Nienow.

GRAHAM BREAD

(One Loaf)

1 cup brown or white sugar	1 cup white flour
1 T. butter	2 cups graham flour — or
1 egg	1 1/2 cups white flour and
1 cup sour milk	1 1/2 cups graham flour)
1 t. soda	1/2 cup nuts and raisins
1 T. molasses	

Bake 45 minutes in slow oven. (350 degrees F.)

Mrs. Ernest Redman.

HAZEL'S DATE BREAD

3/4 package pitted dates	1 egg
1 1/2 cups boiling water	2 2/3 cups flour
2 t. soda	1 t. vanilla
1 1/2 cups sugar	1/2 t. salt
1 T. butter	1/2 cup nuts — if desired

Clean dates, and pour boiling water over them, letting stand while mixing the rest of the ingredients. Bake for 1 hour.

Mrs. Carl Bergman.

KAISER BREAD

1½ cups sugar	2 cups flour
2 eggs	1 t. nutmeg
1 cup sour cream	1 pinch salt
1 t. soda	

Sprinkle with brown sugar and nuts.

N. Stromsta.

PEANUT BUTTER BREAD

2 cups flour	½ cup sugar
4 t. baking powder	½ cup peanut butter
1 t. salt	1½ cups milk

METHOD:

Sift dry ingredients together. Add peanut butter and mix as for biscuits. Add milk and beat. Put into a greased bread tin and bake 1 hour at 350 degrees F.

D. Stromsta.

JOHNNYCAKE

½ cup sugar	Pinch salt
⅓ cup Crisco	1 cup flour
2 eggs	1 cup cornmeal
1 cup sweet milk	2 small t. cream of tartar
1 scant t. baking soda	

Bake 30 minutes in a medium oven.

Mrs. Reuben Christensen.

MANDEL SKORPER

1 cup butter	1 cup milk
1½ cups sugar	2 t. baking powder
4 eggs	Crushed almonds
15 drops almond extract	

Flour enough to make a soft loaf. Add almonds. Bake in a long loaf. Slice while warm, and dry in oven.

Mrs. J. O. Berglund.

GINGERBREAD

2 eggs	2 t. ginger
¾ cup brown sugar	1½ t. cinnamon
¾ cup molasses (mild)	½ t. nutmeg
¾ cup melted shortening	½ t. cloves
2½ cups flour	½ t. baking powder
2 t. soda	1 cup boiling water

Add beaten eggs to the sugar, molasses and melted shortening, then add the dry ingredients which have been mixed and sifted, and lastly the hot water. Bake in small individual pans, or in a shallow pan in a moderate oven (350 degrees F.) 30 to 40 minutes.

B. H. Fredrickson.

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NUT BREAD

1 cup walnuts — chopped fine	4 t. baking powder
½ cup white sugar	4 cups flour
Salt	2 cups milk

Mix together and put in greased loaf pan. Let stand for 20 minutes to rise before baking (does not rise enough to be noticeable). Bake about 30 minutes.

Mrs. Walter Etterman.

BROWN BREAD

1 cup brown sugar	Pinch salt
1 T. butter	1 T. molasses
1 egg	1½ cups white flour
1 cup sour milk	1½ cups graham flour
1 t. soda	Nuts and raisins
1 t. baking powder	

Mix graham and white flour, baking powder and soda separately. Combine the other ingredients and mix together. Bake in a slow oven about 1 hour. (Makes 1 loaf.)

Mrs. David Etterman.

BANANA BREAD

1 cup sugar	3 bananas (mashed)
½ cup butter	½ cup nutmeats (if desired)
1 t. soda in 1 T. sour milk	2 cups flour
2 beaten eggs	

Mix in order given and bake in slow oven.

Mrs. Arthur Carlson.

BLUEBERRY MUFFINS

½ cup butter	2⅔ cups flour
2⅓ cups sugar	½ t. salt
2 eggs	4 t. baking powder
1 cup milk	1 pint blueberries

Cream butter and sugar. Add the beaten eggs. Alternate flour and milk with the dry ingredients added to flour. Flour blueberries and add to mixture.

Mrs. Walter Engstrom.

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Soups and Stews

"What seest thou? And I said I see a seething pot." — Jeremiah 1:13.

SWEDISH FRUIT SOUP

(Measure or weigh fruit, then wash it before soaking)

- 1/2 lb. small prunes — soaked overnight in 2 cups water
- 1/4 lb. large seedless raisins soaked overnight in 1 1/2 cups water
- 1/4 lb. apricots soaked overnight in 2 cups water
- 1/8 lb. apples (good cup) soaked overnight in 2 1/2 cups water
- 1/8 cup sago or tapioca soaked overnight in 1 cup water

Boil each fruit separately in the water it was soaked in, as each differs as to the length of time it takes to cook. When tender, or soft, drain juice off into another kettle, and heat, adding 1 cup sugar or more, 1 cup water, a little stick cinnamon and the soaked sago, stirring constantly until all is dissolved. Add the juice and rind of half an orange and any other tart juice you may have (i.e., 1 cup of canned red cherries and juice). Also, a little cooked fresh apples may be added, or used, if you cannot get dry apples. Then add the other fruits and mix. If not sweet enough, add more sugar. This makes about three quarts.

Mrs. C. E. Johnson.

BOUILLON

Clean about 2 lbs. of beef shank, and cook for 2 or 3 hours with 1/2 onion and a little salt and pepper. Brown in pan 1 T. sugar, 1 T. flour, and add 1/2 cup water. When beef shank is cooked, take out, and add this mixture, giving the bouillon a nice brown color. Serve with dumplings, made as follows:

- | | |
|----------------|-------------------|
| 2 eggs | 2 cups sweet milk |
| 1/2 t. vanilla | 2 T. flour |
| 1 t. sugar | 1 T. butter |

Mix together and place in bowl. Beat with egg beater. Place over slow flame, stirring to prevent sticking. When cooked (it becomes thick like oatmeal), cool. Place 1 spoon of cold dumplings in dish and pour the steaming bouillon over it.

Mrs. Christine Nordgren.

FINNISH FRUIT SOUP

- | | |
|------------------------|--------------------|
| 1/2 cup dried prunes | 3 apples, sliced |
| 1/2 cup dried apricots | 1/2 cup raisins |
| 1/2 cup dried pears | 2 1/2 quarts water |
| 1 stick cinnamon | 1 cup sugar |
| 1 or 2 T. cornstarch | |

Simmer dried fruit until soft. Add apples, sugar and cinnamon and cook until tender. Put fruit in bowl. Save the liquid and add to it the starch, dissolved in 1/2 cup cold water. Cook until thick and clear. Pour the mixture over the fruit. Serve warm or cold. Serves 6.
Sylvia Witri.

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HOLLAND PEA SOUP

- | | |
|--|-----------------------|
| 1 ring of metwurst | |
| 1 quart of water | 1 small onion |
| 1 cup dried green peas —
soaked over night. | 1 potato — if desired |

Cook metwurst in water for 1 hour. Add peas and onion and cook slowly for about 2 hours. If potato is used, add about 30 minutes before soup is ready.

Mrs. Barteld Vredevelde.

RISGRYNSVALLING — CREAM OF RICE SOUP

Wash 1/4 cup rice and cook until tender in 1 quart milk, being very careful that the milk does not burn. Add 1/4 t. salt. Use a double boiler, or an asbestos mat under the saucepan. Add more milk if the rice seems to thicken too much. When done, add 1/4 cup cream, 2 T. sugar and 1/4 t. cinnamon.

K. O. H.

NOODLES FOR SOUP

- | | |
|---------------------|-------------|
| 1/2 lb. flour | 1 t. butter |
| 3 eggs | 1 t. salt |
| 2 T. lukewarm water | |

Sift flour and salt, rub in butter, add gradually the beaten eggs and water. Knead the paste for 10 minutes, roll out as thin as possible, and set aside to dry for 15 minutes. Cut into strips 2 inches wide, shred each strip into narrow match-like pieces. Let dry on board for 30 minutes. The batter may be rolled as a jelly roll and cut into thin slices. These little dried whirls, when dropped into the hot soup, will unroll into ribbons of paste. When needed, cook 20 minutes in boiling salt water, drain and add to consomme. The noodles may be cooked in the consomme but you will not have as clear a soup.

A "BROWN GRAVY" COLORING

Put a cup of granulated sugar in your skillet over the flame. Let scorch until it becomes a smoking black mass. Add 1/2 cup water and let boil a minute or two until slightly thicker than water. Bottle and use a small portion when you wish a rich brown gravy. No taste.

Mrs. Nowlen.

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STEW

1/3 lb. beef, 1/3 lb. pork, 1/3 lb. veal — brown well in skillet. Cover with water and simmer until tender.

Add — 1 1/2 cup carrots, cubed; 1 cup celery; 1 medium onion.

When cooked, other left-over vegetables may be added. Thicken, and serve with potatoes.

Dumplings may be cooked on top.

Mrs. Arthur Larsen.

PARSNIP STEW

4 slices salt pork 3 or 4 potatoes — sliced thick
3 or 4 parsnips, sliced

Boil pork for 20 minutes in about 1 quart water. Add sliced parsnips and when partly done, add potatoes. When done, place in baking dish in layers, with the pork slices on top. Sprinkle with sugar and bake about 45 minutes.

Mrs. Myrtle Forsberg.

KLIMPAR — DUMPLINGS

2 T. butter 1 cup boiled milk
4 T. flour Chopped almonds

Melt the butter. Add the flour, stirring until smooth. Add the milk. Cook until mixture leaves the sides of the pan. Pour into bowl and sprinkle top with chopped almonds. When cool, serve 2 or 3 teaspoons of mixture in bouillon.

Mrs. Bildsten.

KROPPAKAKOR — POTATO DUMPLINGS

Boil and rice 6 medium-sized potatoes. Add 3/4 cup rich milk, 3 eggs, beaten; 1 1/2 t. salt and 1/2 t. sugar, dash of pepper, and enough flour to make smooth dough which can be rolled with rolling pin. Roll dough about 1/2-inch thick, and cut in 3-inch squares. In center of each, place 1 T. of the following meat filling:

Cut into small pieces 3/4 lb. smoked ham, 3/4 lb. round steak and brown in greased skillet. Add 1/4 t. ground cloves and 1/4 t. ground allspice. After putting filling in center, turn edges over and form round dumplings. Drop into boiling salted water and cook for 15 minutes, or until dumplings come to top. Before making all the dumplings, try one in the boiling water. If it breaks in cooking, add more flour to the rest. Serve with drawn butter or gravy made from meat drippings to which is added 3 T. butter, 3 T. flour. Simmer together and add 2 cups cold milk. Stir and boil until smooth.

K. O. H.

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Fish

"And they gave Him a piece of broiled fish, and of an honeycomb." — Luke 24:42.

Lake Michigan fish which are best for frying: Perch, Pike, Herring, Menominees.

For broiling or baking: Trout or Whitefish.

BOILED FISH

2 quarts boiling water Fish — cut in steaks
3 T. salt

Add salt to boiling water, then fish, and continue boiling for 10 minutes. Remove fish from water, and serve with drawn butter and chopped parsley or mustard gravy.

Mrs. P. Jensen.

DANISH FISH AND GRAVY

Clean and prepare 2 to 3 lbs. fish. Place in boiling water to cover, and cook for 15 to 20 minutes. Remove fish and cover with cold water. Skin may then be easily removed. Bone. Make a sauce of 2 T. butter, flour, and some of the liquid the fish was boiled in. Stir until slightly thickened. Remove from fire. Beat 1 egg well, add a little vinegar and sugar to taste, and pour carefully into the gravy. Pour gravy over the fish and serve.

Mrs. A. Pyle, Jr.

BAKED FISH

2 or 3 lbs. fish 3 strips bacon
Melted butter 3 small pieces bacon

Stuffing:

2 cups stale bread 1/4 cup butter
1 egg Salt
1/2 cup milk Pepper
Small onion

Clean fish. Put bacon in pan. Stuff fish with well-mixed stuffing and brush with melted butter. Slash fish in 3 places across back and place on bacon. Cover slashes with small bacon pieces. Bake in uncovered pan until nicely browned, and tender when pierced with a fork.

Mrs. Frykman.

BAKED TROUT

(Whitefish may be prepared the same way)

Clean and wash a 3-lb. trout. Stuff with the following dressing, mixed well:

2 cups white bread	Small piece of onion, chopped fine
1/2 cup hot milk	1/2 t. salt
1 T. butter	Dash of salt, pepper and mace
1 egg	

Sew fish up. Bake in a hot oven about 45 minutes. Just before removing, pour a can of tomatoes over it.

Mrs. Paul Jensen.

PICKLED HERRING

2 large Norwegian herring	1 cup vinegar
3 large onions	1/2 cup water
1 T. whole allspice, crushed	2 t. sugar
Bay leaves	Slice of lemon

Soak herring for 24 hours or longer. Bone and skin. Slice each fish into about 10 pieces. Pack in jar in layers with the onions, spices and bay leaves. Cover with the vinegar, water and sugar. Place lemon on top. Let stand for 24 hours.

Mrs. G. Westerlund.

INLAGD SILL — PICKLED HERRING

(For four persons)

10 small herrings	3/4 cup sugar
1 cup white vinegar	1 small red onion
1/4 cup water	

Clean and skin herrings. Remove bones. Place in water and soak for about 2 hours. Slice in thin slices and place in bowl. Add chopped onion and little allspice. Mix vinegar, water and sugar and pour over herring. Let stand about 2 hours before serving.

Mrs. H. Sorman.

STOCK FISH

(Takes about two weeks to prepare)

Use 5 lbs. dry stock fish. Cut fish into 5-inch pieces. Place in scalded wash tub with lots of water. Let soak for about 3 or 4 days, changing water every day. Feel of fish, and when they begin to get soft (not too soft) clean thoroughly, removing skin, bones and black substance. Take 2 lbs. of lye and approximately 2 cups washing soda. Place in a clothes boiler, and fill half full of water. Heat until soda is dissolved, then let stand until cold. Pack fish in tub as follows: thick layer of lime, layer of fish, and then a layer of lime. Last layer should be lime. Pour soda water solution carefully over the fish and lime. Let stand for 3 or 4 days. Feel of fish about the fourth day (not too soft). If they are beginning to get soft, take up and put in cold water. Then change water every day. Fish are not ready to be eaten until the soda is out of the fish (about 5 days). Change water frequently and keep in cold place.

Mrs. H. S.

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STOCK FISH

Use 5 lbs. of prepared stock fish. Remove skin and large bones before cooking. Bring salted water to a boil; then put fish in. Boil about 10 minutes. Remove from fire and strain, letting fish remain in colander until sauce is finished. Then remove all bones and remainder of skin.

Sauce:

1 quart milk, 2 T. flour and 1/4 cup butter. Cook until quite thick. Place fish on platter, sprinkle with allspice and cover with the milk gravy.

Mrs. H. S.

CODFISH BALLS

1 package codfish	2 eggs
1 quart mashed potatoes	3 T. milk
2 T. butter	Dash of pepper

Soak codfish over night. Cook and flake. Combine all ingredients, and drop by spoonfuls into deep fat and fry until brown. Serve with a cream sauce.

Mrs. A. A. Erickson.

FRIED HERRING

(Very good)

Seven herrings (small). Clean, skin, and bone herrings. Soak about 3 hours. Dry thoroughly. Dip in rye flour and fry in butter and Spry. Just before serving, arrange fish on platter and pour 1/2 cup coffee cream over them. Serve with boiled potatoes cooked with skins on.

Mrs. Harry Sorman.

TARTAR SAUCE

1 cup mayonnaise	1 T. olives, chopped
1 T. chopped capers	1/2 t. parsley, chopped
1 T. sour cucumber pickle, chopped	1 t. lemon juice

Place the mayonnaise in bowl and fold the other ingredients into it. Chill. Serve in lettuce cups.

Mrs. Arthur Carlson.

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Meats

"Thou givest them their meat in due season." — Psalm 145:15.

MEAT BALLS

- | | |
|-------------------------------|-----------------------------|
| 1 lb. pork steak | Pepper |
| 1 lb. beef steak | Onions—fried and added to |
| ground together. | meat mixture last |
| 1 cup crumbs (ground crackers | 2 eggs |
| or rusks) | 1½ cups sweet milk (approx- |
| Salt | mately) |

Work together until smooth. Shape into balls. Fry in butter until light brown. Remove meat balls from pan, and make gravy.

Mrs. Christine Nordgren.

MEAT BALLS

- | | |
|------------------------|--------------------|
| 15c round steak | 1 T. chopped onion |
| 15c pork steak | ½ cup bread crumbs |
| 15c veal steak | 2 eggs |
| (To be ground 3 times) | ½ cup cream |
| Little allspice | Salt and pepper |
| ½ t. sugar | |

Soak bread crumbs in cream and add to eggs and seasonings. Add meat and work until smooth. Fry onions golden brown and add to mixture. If mixture is too stiff, dilute with hot water. Shape into very small balls, with two spoons which have been dipped in hot water. Fry in butter. Then add 1 T. of flour to butter in which meat balls were cooked, and dilute with water. Cook 1 minute, and pour over meat balls just before serving.

Mrs. Harry Sorman.

SPANISH MEAT BALLS

- | | |
|---------------------------|------------------------|
| 1½ lbs. beef | Salt |
| ½ lb. lean pork | Dash of cayenne pepper |
| ground fine. | 1½ cups bread crumbs |
| Add | Work thoroughly. |
| 1 onion and | Add 1 egg |
| 1 green pepper — chopped. | ½ cup milk |

Mold into balls, and place in a large pan. Strain 1 large can of tomatoes over them. Bring to a boil and simmer for 1 hour. Remove meat balls, and thicken sauce, if desired.

Mrs. A. A. Erickson.

PORCUPINE BALLS

- | | |
|---------------------|-------------------|
| 1 cup uncooked rice | 1 onion, chopped |
| 1 lb. ground beef | 1 can tomato soup |

Wash rice and mix with meat and onion. Make into balls and place in cooker. Cover with water. Let simmer 1 hour. When done, pour the tomato soup over it. Serve with mashed potatoes.

Mrs. J. Fielstra.

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SWEDISH HAM — JULSKINKA

Order two weeks in advance, one 14-lb. ham, salt and sugar cured. Cook ham slowly in boiling water to cover. Skim. Add 20 whole allspice and 10 white peppercorns. Cook until tender. Remove ham from water and take off skin. Beat 1 egg and brush over ham. Coat with mustard sauce. Cover with dry bread crumbs and brown for 30 minutes. Serve with applesauce and prunes.

Mrs. Harry Sorman.

ROAST SPARE RIBS — UGNSTEKT REUBENSPJALL

Ask your butcher to break two rib bones in the middle. Wipe meat with a damp cloth, and sprinkle with salt and pepper. On the inside curve of the ribs put a layer of peeled sliced apples and cooked, stoned prunes. Fold the other half over and sew together. Roast in a moderate oven, or in an iron kettle until meat is tender. Serve with red cabbage, pickled beets, and gravy made from the liquid in the container in which the meat was cooked.

Mrs. William Peterson.

DEVILED STEAK

- | | |
|---------------------|-----------------------|
| 1½ lbs. round steak | 1 cup canned tomatoes |
| 3 T. fryings | 1 cup water |
| 3 T. diced onion | 1 T. vinegar |
| 1 t. mustard | ½ t. salt |
| 3 T. flour | ¼ t. paprika |

Salt steak and dredge with flour, and brown on both side in the fryings. Mix flour with mustard and add to tomatoes. Pour over the steak with the water, vinegar, salt and paprika. Cover and cook over slow fire for 1¼ hours.

Mrs. Frank Johnson.

VEAL LOAF

- | | |
|----------------------|------------------------------|
| 4 lbs. raw lean veal | ¼ cup melted butter |
| ¼ lb. ham | Salt and onion |
| ¼ lb. salt pork | ½ t. each — allspice, nutmeg |
| Ground. | and cloves |
| 1 cup crumbs | Juice of ½ lemon |
| 2 eggs | |

Bake 2 hours in a loaf.

Olga Hylland.

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SOUTHERN STYLE CHICKEN BATTER

Cut chicken in suitable pieces for serving. Cook in well-seasoned water until tender. Dip in batter and fry.

Batter:

1½ cups flour	1 egg (well beaten)
1 T. baking powder	½ cup milk
½ t. salt	

METHOD:

Mix and sift dry ingredients. Mix egg and milk together and combine with first mixture. Dip each piece of chicken in batter and fry in deep fat until a luscious golden brown. For special occasions, use only the breast of chicken.

Darlene Stromsta.

RABBIT — STOCKHOLM STYLE

Dress and clean one rabbit. Disjoint in pieces for serving. Mix ⅓ cupful flour, 1 t. salt and 1 t. sage in a bowl. Coat the rabbit thoroughly with this mixture, then saute in 3 T. of hot fat until brown on all sides. Place the rabbit in casserole and lay three strips of bacon over the surface. Pour 4 cupfuls of white sauce over and around the rabbit. Bake in a moderate oven (375 degrees F.) for 2 hours, or until meat is tender.

Mrs. V. Ohs.

HASSENFEEFFER

Parboil rabbit for 3 minutes, in salted water. Roll in flour and brown in butter. Put in roaster. Cover with thick layer of onions. Mix ½ cup vinegar, ½ cup water, 2 T. brown sugar, and ¼ t. ginger. Pour over rabbit. Bake slowly (375 degrees F.) until tender.

Mrs. W. Mullen.

MOCK DUCK

1 slice round steak, or sirloin steak	Dressing Seasonings
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Dressing:

½ loaf dry bread, moistened in water	1 t. sage, salt and pepper to taste
1 onion	5 slices diced bacon, not fried

Season meat, place dressing in center and fasten together securely with toothpicks or string. Place slices of bacon over the top, and bake about 1½ hours. Add a little water while baking. Makes very good gravy.

Mrs. Harry T. Wren.

RULL SYLTA

One piece Flank steak (remove fat and skin). Cover with layer of sliced onions. Salt and pepper. Roll up tightly and sew together. Cook until well done. Place under a weight until cold. Slice.

Rose Stromsta.

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LEG O' LAMB

Wash meat and wrap in towel soaked in vinegar overnight. Sear in hot oven, 500 degrees F., for 15 minutes. Stick 6 cloves into meat. Season with salt. Mix the following sauce and pour over the meat: Juice of 1 lemon, ¼ cup catsup, 1 T. A-1 sauce, ¼ cup water. Bake 20 minutes per lb. at 300 degrees F.

Mrs. Warren Mullen.

SWEDISH SYLTA — HEAD CHEESE

2 legs veal	1 T. salt
2 lbs. lean pork	

Cook together for about 2 hours in enough water to cover. Remove meat from bones and cut in small pieces, or put through a coarse food chopper. Strain broth and add the chopped meat. Cook until thoroughly heated. Pour in molds. Let set until cold and hard.

Mrs. H. Dalson.

HAM LOAF

1 lb. ground ham	1 cup cracker crumbs
2 lbs. lean pork	1 cup tomato juice
2 eggs	2 T. sugar
1 cup milk	1 t. salt

Mix together and bake 1 hour.

Mrs. M. Deylitz.

PICKLED PIG'S FEET

4 pig's feet	Pinch soda
2½ quarts water	

Place pig's feet in cold water. Dissolve the soda and add. Let stand for 2 hours. Clean thoroughly. Put on in cold water; bring to a boil and cook until tender. Rinse well with cold water. When cold, place in cold salt brine. Serve with vinegar.

I. S.

POTATO SAUSAGE

2 lbs. potatoes	2 lbs. pork
2½ oz. salt	1 lb. beef
1 small onion	Pepper and ground allspice

Grind potatoes, pork, beef and onion together. Add salt, pepper and allspice to taste. Mix well. Put in casings, being careful not to stuff too hard. Cook about 20 minutes in salted water.

Roy W. Peterson.

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PICKLED TONGUE

One good sized tongue. Clean and soak in water overnight. Place tongue in sufficient water to cover, and boil up well. Skim. Then add 1 handful salt, 9 allspice, 2 cloves, 2 small bay leaves and $\frac{1}{4}$ small onion. Be sure that water covers at all times. Test with fork at thick part of tongue. Done when tender. Let lay in juice until cold. Peel and slice. (This water in which tongue was cooked is very good for soup.)

Mrs. Gust Larson.

BAKED CALVE'S LIVER

1 liver — about 3 lbs.	$\frac{1}{2}$ lb. clear pork fat
Salt and pepper	2 T. butter
2 cups rich milk	

Wash liver, and let stand in water for 15 minutes. Cut pork fat into cubes, and roll in salt and pepper. Dry liver. Cut small slits in liver, and insert pork cubes. Brown in butter, and add milk. Cover well and bake 1 to 2 hours. Baste often to keep milk from sticking. Thicken for gravy.

Mrs. Karl Thorsen.

MEAT SAUSAGE

$1\frac{1}{2}$ lbs. pork shoulder	Salt and white pepper to taste
$\frac{1}{2}$ lb. round steak	$\frac{1}{3}$ cup cornstarch
ground together.	1 scant pint of milk, boiled and cooled
2 slices of pork cut into cubes	
1 small onion — chopped fine	

Mix together well and stuff into beef casings that have been washed and scraped.

Mrs. Boren.

CURRIED LAMB

Two lbs. lamb shoulder, cut in small pieces. Mix 1 t. curry powder, 3 T. flour and roll meat in the mixture. Brown in 4 T. drippings, together with 2 small onions, cut in thin slices. Add remaining flour and $1\frac{1}{2}$ cup boiling water and 1 t. vinegar. Put in casserole. Bake in moderate oven for 1 hour or until tender. Serve with buttered noodles and mint jelly.

Mrs. Roy Peterson.

PRUNE STUFFING FOR ROAST FOWL

$\frac{1}{2}$ cup prunes	Few grains allspice
2 cups stale bread crumbs	2 T. butter
1 t. salt	1 T. lemon juice
$\frac{1}{8}$ t. pepper	$\frac{3}{4}$ cup prunes
$\frac{1}{8}$ t. cinnamon	

Soak and cook prunes until tender, but not soggy. Pit and cut up drained pulp. Add all other ingredients and blend well.

Mrs. Trapp.

PULSA

$\frac{1}{2}$ lb. barley	$\frac{1}{2}$ lb. pork	1 lb. beef	2 onions	$\frac{1}{4}$ lb. liver
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Cook barley and meat separately. Then grind all together.

Add seasoning — salt and pepper — and cook. Simmer until done.
Mrs. Alma Bloomquist.

SWEDISH CABBAGE ROLLS — KALDOLMAR

$\frac{3}{4}$ lbs. beef	1 cup cooked rice
$\frac{3}{4}$ lbs. pork	Green pepper — if desired
ground fine.	Salt and pepper to season
1 medium onion — minced or chopped	3 or 4 lbs. cabbage

Fry onion in butter or other shortening. Place the cabbage in a large kettle of boiling water, but do not let it boil until the outer leaves are soft. Then remove 10 or 12 leaves. Trim hard center down even. Make the rolls according to size of leaves. Mix ground meat, rice, onion, salt and pepper well. Cut the green pepper into strips about $\frac{1}{4}$ -inch wide and 2 or 3 inches long. Place a tablespoon of this mixture on a cabbage leaf, and in the center put a strip of green pepper. Roll up tightly and tie securely with string. Boil in broth until tender, or in salted water. Serve them just as they are cooked, or roll them in browned butter. Remove strings.

Mrs. C. Crabb.

HAM AND PORK LOAF

1 lb. raw ham, ground	1 cup dry bread crumbs
2 lbs. lean pork shoulder, ground	Pinch of salt
$1\frac{1}{2}$ cups milk	$1\frac{1}{2}$ cups cooked tomatoes with 1 T. sugar
2 eggs	

Pour over loaf. Bake $1\frac{1}{2}$ hours. This makes 2 loaves.

Mrs. Harold Gustafson.

HAM LOAF

2 lbs. lean pork	1 can tomato soup
1 lb. ham — ground together	1 onion
Add:	1 t. sugar
1 cup cracker crumbs	1 t. salt
2 eggs	$1\frac{1}{2}$ cups milk

Bake $1\frac{1}{2}$ hours.

Serve this with Mustard Sauce:

Beat 3 eggs with	1 cup vinegar
1 T. flour	1 beef cube
1 cup brown sugar	Cook until thick.
$\frac{1}{2}$ cup dry mustard	

Mrs. C. C. Johnson.

DILL SAUCE

Mix 1 T. of hot butter with 2 T. flour, without browning, and add gradually 1 pint of hot stock. Season with 2 T. of dill salt, or fresh dill when available, $1\frac{1}{2}$ T. vinegar, 2 t. sugar and a little salt. Stir all well, and finally add 1 yolk of egg, previously mixed with a little of the sauce.

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Vegetables

"Better is a dinner of herbs where love is, than a stalled ox and hatred therewith."
— Proverbs 15:17.

SWEDISH BROWN BEANS

1 lb. Swedish beans	1 t. salt
1 T. butter	3 T. brown sugar
1 T. vinegar	1 T. flour

Cook beans until well done. Add butter, vinegar, salt and sugar. Thicken with flour made in a smooth paste. Serve with pork.

Mrs. A. Sundberg.

LIMA BEANS

1 lb. Lima beans	$\frac{1}{3}$ lb. salt pork
$\frac{1}{2}$ t. soda	$\frac{1}{2}$ cup vinegar (scant)
$\frac{1}{2}$ cup brown sugar	1 small onion

Soak beans over night. Bring to a boil in plenty of water. Let boil well. Add soda and cook up. Drain and wash. Place in kettle with lots of water and cook until tender. Put in baking dish with sugar, vinegar and onion. Arrange the pork slices on top, and bake until the pork is done.

Mrs. J. Fredrickson.

GREEN BEANS WITH BACON

Cook uncovered for 25 minutes $1\frac{1}{2}$ lbs. slivered beans in 6 cups of boiling water and $1\frac{1}{2}$ t. salt. Drain, saving liquid. Fry until crisp and brown 6 T. diced bacon. Blend in 3 T. flour, $\frac{3}{4}$ t. salt, $\frac{1}{8}$ t. pepper. Stir in slowly $\frac{3}{4}$ cup liquid from the beans. Boil 2 minutes, stirring constantly. Add cooked beans and $\frac{3}{4}$ cup Pet milk. Heat thoroughly and serve at once. This bacon sauce is equally good with corn, lima beans or new potatoes. If fresh beans are not available, use 2 No. 2 cans of green beans for this recipe.

Mrs. R. W. Peterson.

PEPPERS STUFFED WITH SAUERKRAUT

Six green peppers. Cut piece off the stem-end of peppers. Cut in two, lengthwise, and remove seeds. Parboil peppers for 5 minutes, and then fill with the following mixture:

1 can sauerkraut	$\frac{1}{8}$ t. paprika	3 t. butter
1 onion — finely chopped	1 t. celery salt	

Bake for 30 minutes.

Margaret Cooper.

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HARVARD BEETS

(Beets with Sour Sauce)

12 small beets, cooked and cut into cubes, or 1 can small whole, or diced beets	$\frac{1}{2}$ cup water, or juice from canned beets
$\frac{1}{2}$ cup sugar	1 T. vinegar
1 T. cornstarch	1 T. butter

Mix sugar and cornstarch. Add water (or juice) and vinegar. Bring to a boil and cook about 5 minutes. Add butter, then beets. Cook until beets are thoroughly heated. Mrs. Otto Bloomquist.

O'BRIEN POTATOES

Raw potatoes for 8	1 small onion
1 green pepper	$\frac{1}{2}$ lb. bacon fried brown
1 small can pimiento	

Grind potatoes and onion, chop pepper and pimiento and mix. Cover with milk, bacon grease, and seasonings. Bake in moderate oven.

Mrs. A. Sundberg.

ROT MOS — MASHED RUTABAGAS

Cook equal amounts of boiling beef and salt pork with a few all-spice (whole). When meat is almost cooked, add equal amounts of white potatoes and rutabagas, which have been cut into pieces. When cooked, remove potatoes and rutabagas from the water. Mash together, salting to taste. Serve with liquid from the meat.

Mrs. Wm. Peterson.

CABBAGE AU GRATIN

1 head cabbage	$\frac{1}{2}$ lb. cheese
----------------	--------------------------

Boil cabbage until tender. Drain and chop fine. Make a cream sauce and add the cheese. Stir until well blended. Put cabbage in baking dish and pour sauce over it. Cover top with rolled cracker crumbs and butter. Bake in moderate oven.

Ruth Wesner.

SWEET POTATO CUPS

Oranges	Sweet potatoes	Marshmallows
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Cook sweet potatoes and mash until creamy. Cut the oranges in halves and remove the pulp. Fill the orange cups with mashed potato and place a marshmallow on top. Heat in the oven until browned lightly.

Beatrice Bowen.

PEAS AND CELERY AU GRATIN

Two cups peas; 2 cups diced celery. Cook celery in small amount of water, allowing liquid to cook down, also peas, if fresh ones are used.

Make a white sauce of 3 T. butter, 3 T. flour, $\frac{1}{2}$ t. salt, $1\frac{1}{2}$ cups milk. When thick add $\frac{1}{4}$ cup of cheese (if desired).

Mix all together and put in a buttered casserole. Cover with buttered crumbs and bake.

Mrs. D. W. Bard.

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Salads

"I made me gardens and orchards, and I planted trees in them of all kinds of fruits." — Ecclesiastes 2:5.

SIL SALAD

3 cups cold boiled potatoes (diced)	$\frac{1}{4}$ t. white pepper
2 cups pickled beets (diced)	2 T. sugar
2 apples (medium) (diced)	3 T. vinegar from the pickled beets
1 dill pickle, diced	2 hard-cooked eggs
1 large herring — chopped	

Clean, skin and bone herring. Soak for 1 hour. Combine finely cut ingredients, using 2 forks to mix. Handle lightly. Place in chilled bowl, rinsed in cold water. To serve, invert on plate and garnish with whipped cream, put through sprits machine, half white and half pink, colored with beet juice, and eggs cut in quarters.

Mrs. H. S.

GERMAN POTATO SALAD

10-12 potatoes — cooked and cut as for potato salad	$\frac{1}{2}$ cup vinegar
$\frac{1}{4}$ lb. bacon, diced and fried	3 hard-cooked eggs (save out 3 whites and 1 yolk)
To the bacon add:	$\frac{1}{2}$ t. salt
2 T. sugar	$\frac{1}{4}$ cup flour, mixed with water, as for gravy.
$\frac{1}{2}$ cup water	

Add this flour mixture when liquid is hot, to thicken. Salt the potatoes and add the cut-up whites and yolk, together with $\frac{1}{4}$ onion. When liquid is very hot, pour it over potatoes.

Mrs. A. J. Fredrickson.

MAIDEN BLUSH SALAD

2 slices of canned pineapple	$\frac{1}{4}$ cup mayonnaise
1 ripe banana	$\frac{1}{4}$ cup whipping cream
1 can pears	1 T. lemon juice
1 stalk celery	1 T. red jelly

Dice the fruit and celery into even sizes. Mix together the mayonnaise, whipping cream, lemon juice and orange juice and jelly. Fold lightly into the mixed fruits. Place on a bed of lettuce. Top with a little dressing and garnish with red fruit.

Mrs. Trap.

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THOUSAND ISLAND DRESSING

1 egg	$\frac{1}{2}$ t. mustard	$\frac{1}{2}$ t. salt
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Drip into an electric mixer and beat 2 cans of salad oil, 1 T. lemon juice or vinegar. Beat until thick. Chop fine and add the following:

1 hard-cooked egg	1 onion
1 pimienta	3 or 4 sweet pickles
1 green pepper	$\frac{1}{2}$ cup chili sauce

Mrs. H. Boren.

FROZEN CHERRY AND CHEESE SALAD

1 can Royal Anne sweet cherries	$\frac{1}{2}$ cup nuts
1 $\frac{1}{2}$ pkgs. Philadelphia cream cheese	$\frac{1}{3}$ cup confectioners' sugar
1 orange	$\frac{1}{4}$ t. salt
2 T. mayonnaise	$\frac{1}{2}$ pint whipping cream

Mix cheese, salad dressing, salt and sugar to a smooth paste. Add halved cherries, nuts and orange, cut in small sections. Beat cream and fold in last. Freeze in mechanical refrigerator. Serves 6 to 8.

Mrs. H. L. Katz.

AMERICAN BEAUTY SALAD

6 medium sized beets	Salt
$\frac{1}{2}$ lb. cottage cheese	2 T. cream
$\frac{1}{8}$ t. pepper	Lettuce
$\frac{1}{4}$ t. paprika	Mayonnaise

Scoop out center of beets. Season cheese with pepper, paprika and salt to taste. Moisten with cream and fill beets with this mixture. Garnish with bits of beets taken from center, and place on lettuce. Serve with mayonnaise.

Mrs. Russel Larsen.

BABEL TOWERS — SALAD

For each serving cut 1 large tomato into 3 slices, having the bottom, or stem-end slice about twice as thick as the others. Hollow this slice out and fill with a thoroughly chilled mixture of crabmeat, celery and mayonnaise. Lay on second slice and more crabmeat on top of that, follow with a third slice and place a spoonful of the salad on top of that, topping all with a blob of mayonnaise and a ripe olive or a sprig of parsley. Set the "tower" in a nest of crisp lettuce and garnish with egg slices and ripe or green (stuffed) olives.

Mrs. J. W. Livingston.

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HEALTH SALAD

Cabbage Green pepper Boiled eggs
Carrots Celery

Combine chopped cabbage, carrots, celery, green pepper, and the whites of two eggs. Mix with salad dressing. Decorate with a flower, made of the green pepper and the egg yolk. Beatrice Bowen.

BEET SALAD

1 cup beets — cut up Whipping cream and salad
4 eggs — hard-cooked dressing (to moisten)
1 bunch celery Salt

Combine beets and celery which have been diced, with eggs cut fine. Add salt and salad dressing. Serve on a crisp lettuce leaf.

B. H.

GOLDEN GLOW SALAD

1 pkg. Jello ½ t. salt
1 cup boiling water 1 cup pineapple, diced
1 cup pineapple juice 1 cup grated carrots
1 T. vinegar ⅓ cup pecan nutmeats

Mrs. Amanda Johnson.

PINEAPPLE CHEESE RING

Boil together 1 cup sugar, juice of 1 lemon, ½ cup hot water. Dissolve 2 T. gelatine in ⅓ cup cold water, and add 1 lb. cottage cheese, No. 2 can crushed pineapple, drained, ½ cup nutmeats and ¾ cup whipped cream.

Add first mixture and mix well. Let set in refrigerator until ready to serve.

Mrs. C. C. Johnson.

LICKEN GOOD SALAD

1 pkg. lemon jello 15c pecan meats (chopped)
1 green pepper (diced) 1 pkg. Philadelphia cream cheese
1 small bottle maraschino ½ pint whipping cream
cherries (cut fine)

1 large can pineapple — cut into small pieces (if crushed, drain)

METHOD:

Pour 1 pint boiling water over jello and let stand until it starts to set. Then add chopped ingredients and mix together. Whip cream and cheese together and fold into other mixture. Pour into molds and let stand until firm. Serve on bed of lettuce and garnish with a dab of whipped cream, nuts and cherry.

Mrs. Paul Stromsta.

SALAD DRESSING

½ cup vinegar 3 T. sugar ½ t. salt
½ cup water 1 T. cornstarch 1 egg

Heat the vinegar and water to the boiling point. Mix sugar, cornstarch and salt together, and add to slightly beaten egg. Pour into the hot vinegar. Cook until thick.

Mrs. Gust Fredrickson.

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Luncheon Dishes

"And they, breaking bread from house to house, did eat their meat with gladness and singleness of heart." — Acts 2:46.

LIVER PASTEJ

2¼ lbs. calf liver 5-6 cups cream
4 medium sized onions 4 eggs
4 anchovies Salt, pepper and allspice to taste
4 cups bread crumbs

Grind liver 3 times. Clean anchovies. Brown onions in butter, add to liver with anchovies and grind again. While stirring, add eggs, 1 at a time. Add crumbs and milk. Add seasonings last. Stir 20 minutes. Put in bread forms lined with fat strips. Cover top with same. Place pans in hot water while baking. Bake in very slow oven for 1¾ hours.

Mrs. Karl M. Thorsen.

FINNISH LIVER CASSEROLE

½ pint rice 1 T. salt
½ pint milk ¼ t. pepper
½ pint water ¼ t. marjoram (may be omitted,
½ small onion — chopped but adds flavor)
2 T. fat ½ pint raisins
1 egg ½ cup ground calf or beef liver
4 T. syrup

Cook rice in milk and water until soft, but not mushy. Drain and cool. Fry onion in fat until tender, but do not brown. Combine all ingredients. Bake in a greased casserole in a moderate oven for 1 hour (350 degrees F.) Serve with melted butter. This is better prepared a day ahead of time and reheated to serve.

Sylvia Witri.

NOODLES AND VEAL

1 lb. veal — cut small 1 onion
1 cup water 1 pkg. noodles
1 can mushrooms 1 cup cream

Brown the veal, add water. Cook. Brown mushrooms and onions. Add the juice from the mushrooms and cook ½ hour. Boil noodles. Blanch, pour in baking dish, add cream, and bake.

Mrs. Alfred Anderson.

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CALIFORNIA CHICKEN

1 15c pkg. noodles 1 can tuna fish Seasoning
1 can peas Milk

METHOD:

Flake tuna fish. Boil noodles. Drain and blanch. Put all ingredients in layers in baking dish. Pour milk enough to cover over. Dot with butter, salt, pepper and cracker crumbs. Bake about 1½ hours.
Mrs. E. Nelson.

LUNCHEON LAMB IN NOODLE RING

1½ lb. ground lamb 1 can peas
1 small onion ½ can small mushrooms
2 T. bacon drippings Salt and pepper
1 can tomato soup Noodle or rice ring.
2 T. flour

Season ground lamb with salt and pepper and brown with the diced onion in bacon drippings. Add tomato soup, peas and mushrooms and let simmer for 30 minutes. Just before serving, thicken the liquid with flour smoothed in cold water. Serve inside noodle ring.

Mrs. Russel Larson.

TUNA FISH WITH NOODLES

1 pkg. noodles, cooked in 1 cup tuna fish — flaked
salted water 1 t. lemon juice
2 cups cream sauce 1 can corn
1 t. minced onion Salt and paprika to taste
1 pimiento, diced fine Grated cheese

Fill baking dish in layers, as follows: first layer noodles, seasonings, corn and fish. Repeat. Cover with grated cheese.

Bake in moderate oven — 350 degrees F. for 30 minutes.

Mrs. Russel Larson.

NOODLE MEAT DISH

3 lbs. pork shoulder 1 large pkg. noodles
1 can corn 1 lb. American cheese
1 can pimientos 1 green pepper
3 cups meat stock

Mix and bake 1 hour. Cover top with buttered bread crumbs. This makes a large amount.

Mrs. A. Anderson.

HAMBURG AND NOODLES

¼ pkg. egg noodles 1 small green pepper
1 lb. hamburger 1 can cream of tomato soup

Cook noodles in salted water. Drain and blanch. Season and fry hamburger (made into small balls). Arrange noodles on platter with meat balls on top. Cut the green pepper into small pieces and fry in the meat grease. Add the tomato soup to the green pepper mixture and pour over noodles and hamburger.

Mrs. J. Totten.

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SPAGHETTI

1 pkg. spaghetti 1 pint milk
1 can tomatoes ½ lb. cheese
1 onion Salt and pepper
6 slices bacon

Cook spaghetti in boiling salted water until tender. Blanch in cold water. Dice bacon and fry together with onion. Cut into small pieces. Add tomatoes to bacon and onion. Combine milk and cheese and heat until cheese is melted. Combine all ingredients and bake until brown.

E. D. L.

MACARONI MOUSSE

1 cup macaroni (broken) 1 T. chopped parsley
1½ cups scalding milk 1½ cups Kraft's American cheese
1 cup soft bread crumbs — grated
¼ cup melted butter ¾ t. salt
1 pimiento (chopped) Paprika
1 T. chopped onion 3 eggs

Cook macaroni — blanch in cold water. Pour hot milk on bread crumbs. Add butter, pimiento, parsley, onion, cheese and seasonings. Then add well beaten eggs. Put macaroni in buttered casserole. Pour milk and cheese mixture over it. Bake 50 minutes in slow oven. (375 degrees F.)

Mrs. Oscar Olsen.

HUNGRY HUSBANDS

1 lb. pork sausages — cut in 1 green pepper—cook 5 minutes
pieces and browned 1 can kidney beans
3 onions cut fine 1 can tomato puree
1 stalk celery—cook 10 minutes Salt and pepper.

Bake 45 minutes.

Mrs. P. E. Jensen, Chicago.

STUFFED EGGS

6 eggs—cooked about 10 minutes 2-3 T. cream
6 anchovies

Cut eggs in half, lengthwise. Remove yolks and mash with anchovies. Add cream and work up well. Arrange eggs on platter. Put egg mixture through sprits machine and fill egg whites. Pile high and lightly. Garnish with parsley.

I. S.

BAKED DISH

1 pkg. Fould's noodles	1 large onion
1 can corn	4 or 5 slices bacon
1 can tomatoes	Season to taste
1 lb. Hamburg	

METHOD:

Cook noodles and drain. Fry hamburg with onions. Drain juice from tomatoes, using the pulp only. Put all ingredients in layers in baking dish. Put bacon on top in strips, and bake in moderate oven about 1 hour.

Mrs. Eugene Nelson.

SIX-LAYER DINNER

1 thick layer potatoes	1 layer mushrooms
1 layer uncooked rice	1 can tomato soup
1 layer sliced onion	½ t. salt
1 layer round steak, pork and suet ground together	½ t. pepper
1 layer green peppers	1 T. butter

Brown butter. Place in greased baking dish. Arrange layers in order given. Bake in slow oven at 375 degrees for 2 hours. Garnish top with parsley.

Margaret Cooper.

ONE-DISH LUNCHEON

1½ lbs. pork	1 can corn
1½ lbs. veal	1 can lima beans
Dice and saute for 1 hour	1 can chicken or mushroom soup
Salt and pepper	1 red pepper or pimiento
1 large onion	1 pkg. noodles — cooked
Add 1 whole stalk celery, cut small	

Place in casserole in layers — cover with grated cheese and crumbs. Bake 1 hour.

Olga Hylland.

SWEDISH OMELET

5 eggs (well beaten)	2 t. salt
3 cups milk	1 can white asparagus tips
1 T. flour	Beat well
2 t. sugar	

Have oven very hot. Grease pan and pour in egg mixture. Bake about 20 minutes, until a golden brown. Remove from oven, and cover with the following:

Make a white sauce of butter (size of an egg), 3 T. flour, and liquid from the asparagus. Add ½ t. salt and a little sugar. Add sufficient cream or milk to make the right consistency. Cook about 10 minutes. Add asparagus tips and pour over omelet. Serve at once.

Mrs. Harry Sorman.

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BEEF BISCUIT ROLL

1½ lbs. ground meat	2 eggs
¼ cup shortening	1 small chopped onion
1½ t. salt	1 T. minced parsley
⅛ t. pepper	

Brown meat and onions in shortening in frying pan. Cool. Combine meat, eggs and seasoning and mix well. Roll baking powder biscuit dough to ½-inch thickness. Spread thickly with cooled meat mixture and roll up loosely. Slice in 1-inch slices and bake in hot oven for 25 minutes. Serve hot with a cream sauce, as creamed carrots, peas, etc.

Mrs. Ansel Leaf.

SPAGHETTI

1 pkg. spaghetti	1 can tomatoes
1 lb. ground beef	Green pepper (if desired)
1 medium onion, sliced	Salt and pepper
1 stalk celery, diced	

Cook spaghetti in boiling salted water. Drain and blanch. Fry meat and onions until brown. Add celery and tomatoes and simmer until celery is partly done. Then add to the spaghetti and heat through. Season to taste.

Mrs. Walter Etterman.

SUPPER DISH

1 lb. pkg. noodles (2nd width)	1½ lbs. pork, cubed
1 can corn	1 green pepper, chopped
1 can lima beans	1 onion, 1 stalk celery, chopped
1 can chicken soup	fine
1½ lbs. veal, cubed	

Fry green pepper, onion and celery in butter. Cover veal and pork with 2 quarts of water and keep that much liquid on them. When meat is tender, add noodles to liquid which is drained off the meat, and cook until tender. Put in dish in layers and sprinkle rusk crumbs and grated cheese over the top. Bake 35 to 40 minutes in a moderate oven.

Mrs. M. Deylitz.

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Cakes, Fillings and Frostings

"God . . . had given them of the corn of Heaven. Man did eat angels' food."
— Psalm 78:25.

ANGEL FOOD CAKE

1 cup sifted Swansdown cake flour	1 t. cream of tartar
1 cup egg whites	1 $\frac{1}{4}$ cups sifted granulated sugar
$\frac{1}{4}$ t. salt	$\frac{3}{4}$ t. vanilla
	$\frac{1}{4}$ t. almond extract

Sift flour once, measure, and sift 4 more times. Beat egg whites and salt with flat wire whisk. When foamy, add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sugar carefully, 2 T. at a time, until all is used. Fold in flavoring. Then sift small amount of flour over mixture and fold in carefully; continue until all is used. Turn into ungreased angel food pan and bake in slow oven at least 1 hour. Begin at 275 degrees F. and after 30 minutes increase heat slightly (325 degrees F.) and bake 30 minutes longer. Remove from oven and invert pan 1 hour, or until cold.

Note — Remove eggs from refrigerator several hours before using. They beat up lighter and more easily when at room temperature, and give increased fineness of grain and delicacy of texture to angel food cakes.

Mrs. Walter Etterman.

TOASTED ALMOND ANGEL FOOD CAKE

Use recipe for angel food cake (above). After first 10 minutes of baking, quickly sprinkle $\frac{1}{2}$ cup chopped blanched almonds over top of cake. Continue baking as directed.

CHERRY ANGEL FOOD CAKE

Use recipe for angel food cake (above) and mix as directed. Pour $\frac{1}{3}$ of batter into ungreased angel food pan. Sprinkle with $\frac{1}{4}$ cup finely chopped maraschino cherries. Add second $\frac{1}{3}$ of batter, then another $\frac{1}{4}$ cup cherries, and remaining batter. Run knife through to bottom of pan to mix cherries evenly throughout. Bake in slow oven at least 1 hour. Begin at 275 degrees F. and after 30 minutes increase heat slightly (325 degrees F.) and bake 30 minutes longer. Remove from oven and invert until cold.

LADY FINGERS

$\frac{1}{3}$ cup sifted Swansdown cake flour	2 egg whites
Dash of salt	$\frac{1}{3}$ cup powdered sugar
1 egg and 2 yolks	$\frac{1}{4}$ t. vanilla
	1 T. melted butter

Sift flour once, measure, add salt, and sift together 4 times. Combine egg and egg yolks and beat until thick and lemon colored. Beat egg whites stiff, add sugar gradually, and continue beating until mixture stands in peaks. Fold in egg yolk mixture and vanilla. Add flour, folding in carefully; then fold in butter. Shape batter in oblongs, $4\frac{1}{2}$ by $\frac{3}{4}$ inches, on ungreased paper. Bake in moderate oven (375 degrees F.) for 12 minutes. Makes 2 $\frac{1}{2}$ dozen lady fingers.

Mrs. Raymond Johnson.

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SUNSHINE CAKE

8 egg whites	Salt	1 cup pastry flour
4 egg yolks	1 $\frac{1}{4}$ cups sugar	Vanilla
$\frac{1}{4}$ t. cream of tartar		

Beat egg whites until foamy, to which the salt has been added. Add cream of tartar and beat until stiff. Add sugar and egg yolks which have been well beaten. Last add flour, which has been sifted, then measured once, sifted and measured again, and sifted three times more. Then fold in yolks carefully. Add vanilla last.

Mrs. J. G. Farmer.

ORANGE SUNSHINE CAKE

7 eggs	$\frac{1}{4}$ t. salt
1 $\frac{1}{2}$ cups sugar	1 heaping cup Swansdown flour
5 T. orange juice	$\frac{1}{2}$ t. cream of tartar
1 t. grated orange rind	

METHOD:

Beat the yolks until light. Add $\frac{1}{2}$ of the sugar gradually while beating. Add the orange juice, rind and the flour. Beat the whites until frothy, then add salt and cream of tartar. Continue beating while adding the remaining half of the sugar. Beat until real stiff. Combine mixture by folding together. Bake 1 hour in 325 degree F. oven.

Mrs. H. Dalson.

DAFFODIL CAKE

1 $\frac{1}{2}$ cups egg whites	$\frac{1}{4}$ t. salt
1 t. cream of tartar	6 egg yolks
1 $\frac{1}{2}$ cups sugar — sifted 5 times	1 $\frac{1}{4}$ cups flour — sifted
	1 t. almond flavoring

Beat egg whites until foamy. Add salt, cream of tartar and beat until stiff but not dry. Add sugar slowly. Beat egg yolks and add $\frac{1}{2}$ of the beaten egg white mixture. Add $\frac{1}{2}$ of the flour and add the balance of the flour to the white mixture. Add flavoring and drop by spoonfuls into a "party-size" angel food pan, first some white mixture, then some of the yellow mixture. Bake for 1 hour in a slow oven, 325 degrees F. It cuts into gold and white slices.

Mrs. A. Leaf.

SUNNY LOU CAKE

4 eggs (separated)	$\frac{2}{3}$ cup hot water (not boiling)
2 T. cold water	$\frac{1}{8}$ t. salt
1 $\frac{2}{3}$ cups sugar	$\frac{1}{4}$ t. cream of tartar
2 cups flour (Lily White)	1 t. vanilla
2 t. baking powder	

METHOD:

Combine egg yolks, water and sugar and beat 5 minutes. Sift flour and baking powder together 5 times and add to cream mixture alternately with hot water. Mix well. Add the salt to egg whites and beat until frothy, then add the cream of tartar and beat until stiff. Fold whites carefully into mixture and add vanilla. Pour into ungreased tube cake pan. Bake for 1 hour at 350-375 degrees.

Ruth Stromsta.

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BISHOP CAKE

1½ cups sugar	1 level t. cream of tartar
½ cup water	½ t. salt
6 egg yolks	1 t. vanilla
6 egg whites	1 cup flour

Boil sugar and water until it threads. Pour over stiffly beaten egg whites and continue beating until cool. Add well beaten yolks, flour, cream of tartar, salt and vanilla. Bake in ungreased tube pan in moderate oven for 1 hour.

Mrs. V. Larson.

SOUR CREAM CAKE

1 egg — fill cup with sour cream	1 t. vanilla
1 cup sugar	½ cup nuts
1⅓ cups flour	½ cup raisins
½ t. soda	Mix well.

Frosting:

1 egg	Salt
1 T. butter	Flavoring
2 cups powdered sugar	

Esther N. Peterson.

SPONGE CAKE

1½ cups sugar	1½ t. baking powder
3 eggs	1 t. vanilla
1½ cups flour	Pinch salt

Beat eggs, add sugar, flavoring and flour. Last, add ¾ cup boiling water. Top with 1 cup brown sugar, 6 T. butter, 4 T. cream, 1 cup cocoanut. Melt butter, add cream and cocoanut and sugar. Spread on top of cake. Return to oven and brown a few minutes.

Mrs. Pierre.

LIGHT FRUIT CAKE

½ cup water	2 t. baking powder
1 cup sugar	1 cup dates
1 cup raisins (light)	½ cup citron
1 cup cocoanut	½ cup nutmeats
2 eggs	2½ cups flour
½ cup milk	

Bake 1 hour in moderate oven.

Euneva Stromsta.

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PRIZE DEVIL'S FOOD CAKE

2 cups sifted Swans Down Cake Flour	3 eggs, well beaten
2 3/4 teaspoons baking powder	3 squares Baker's Unsweetened Chocolate,
1/4 teaspoon salt	melted
3/5 cup butter or other shortening	3/4 cup milk
1 1/2 cups sugar	1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 30 minutes, or until done. Spread Fruit Nut Filling between layers and Ivory Frosting on top and sides of cake. Double recipe to make three 10-inch layers.

FRUIT NUT FILLING

1/3 cup chopped dates
1/3 cup chopped raisins
3/4 cup sugar
1 cup water
1/3 cup broken walnut meats
1 tablespoon lemon juice
1 teaspoon grated lemon rind

Combine dates, raisins, sugar, and water in saucepan. Cook over low flame 15 minutes, or until thick enough to spread, stirring constantly. Cool; add nuts, lemon juice and rind. Chill before spreading. Makes enough filling to spread between two 9-inch layers.

All measurements are level.

IVORY FROSTING

2 egg whites, unbeaten
1/4 cup brown sugar, firmly packed
1 1/4 cups granulated sugar
5 tablespoons water
1 teaspoon vanilla

Combine egg whites, sugars, and water in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting to cover top and sides of two 9-inch layers generously.

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HOT MILK CAKE

3 eggs	1/2 t. soda
1 1/2 cups sugar	Part 2.
Flavoring	Boil 3/4 cup milk with 2 T. butter.
1 3/4 cups sifted pastry flour	Pour in batter.
1 1/2 t. cream of tartar	

Beat eggs until thick and lemon colored. Add sugar and flavoring. Mix dry ingredients and add to mixture. Last, add part 2 to the above mixture.

Mrs. J. G. Farmer.

CREAM CAKE

3 eggs	1 t. baking powder
Scant 1 cup sugar	Vanilla
1 1/2 cups flour	

Beat eggs well, and add sugar gradually. Mix baking powder and flour, and sift in a little at a time. Then add vanilla. Bake in two small-sized layer tins.

Filling:

1 cup sugar	2 cups milk
4 T. flour	Vanilla
2 eggs—little salt	

Combine sugar, flour and salt. Mix well. Heat milk and add the flour and sugar mixture. Add the 2 eggs, well beaten, and the vanilla. Cook until thick. When cake is baked, split the layers, making four. Put layers together with the cream filling, and ice with 7-minute frosting.

Evelyn Nienow.

SCHAUM TORTE

6 egg whites	1 t. vinegar
2 cups granulated sugar	9-inch pan
1 t. vanilla	

Beat egg whites until stiff. Add sugar gradually, 2 T. at a time, and continue beating until the mixture holds its weight. Add vanilla and vinegar. Pour mixture into spring cake pan, and bake in slow oven (275 degrees F.) for 1 hour. Cool. When cold, cover torte with unsweetened whipped cream, to which has been added crushed pineapple, raspberries or strawberries.

Mrs. Harry Voegler.

Cook Electrically and You Will be Satisfied With the Results

FEATHER CAKE

3 cups pastry flour	2 cups sugar
4 t. baking powder	4 eggs
$\frac{1}{4}$ t. salt	1 cup milk
$\frac{1}{2}$ cup butter	1 t. vanilla

Mix the baking powder and salt with the sifted flour. Cream the butter and add the sugar gradually. Beat the eggs without separating the whites and the yolks. Add to the well-creamed butter and sugar. Sift in the flour mixture a little at a time, alternating with the milk. Add the flavoring and beat long enough to mix thoroughly. Pour into well-greased pans and bake. Makes two 9-inch layers or three 8-inch layers.

Mrs. Harry O'Neil.

BANANA CAKE

1 cup brown sugar	2 t. soda
1 cup white sugar	$\frac{1}{4}$ t. salt
1 cup Crisco	2 cups mashed bananas
2 T. cold water	1 t. vanilla
2 eggs	1 cup nut meats
3 cups flour	

Cream sugar and Crisco, add cold water, then eggs, 1 at a time. Beat well. Add mashed bananas, flour, soda and salt. Vanilla and nutmeats last. Bake in slow oven.

Mrs. H. Nobes.

ALMOND POUND CAKE

1 lb. butter	1 doz. eggs — Beat yolks and whites separately
1 lb. sugar	
1 lb. flour	$\frac{1}{2}$ t. almond extract
$\frac{1}{2}$ lb. almonds — blanched and cut up coarse	$\frac{1}{2}$ t. rose water

Cream butter and sugar. Add yolks, flour, almonds and flavoring. Mix well, then fold in stiffly beaten whites. Makes 2 loaves. Bake about $1\frac{1}{4}$ hours. (No leavening required.) This cake keeps like fruit cake.

Mrs. P. E. Jensen.

CHOCOLATE CAKE

$\frac{1}{2}$ cup butter	$1\frac{1}{2}$ sq. chocolate
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ t. salt
2 eggs	1 t. vanilla
1 cup sour milk	1 T. vinegar
2 cups Swansdown flour	1 t. soda

Cream butter and add sugar gradually. Add 1 egg unbeaten. Mix well. Add the other egg unbeaten. Beat 2 minutes. Add milk and flour alternately. Last of all add chocolate dissolved in vinegar and mix well. Bake 25 minutes.

Mrs. T. W. Peterson.

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Freye Brothers

HARDWARE, PLUMBING AND HEATING

CHOCOLATE CAKE

$\frac{1}{2}$ cup butter	$1\frac{2}{3}$ cups flour
$1\frac{2}{3}$ cups sugar	2 t. baking powder
2 sq. chocolate	1 t. vanilla
1 cup milk	1 cup pecans
4 eggs	

Cream butter, add sugar gradually. Add eggs, well beaten. Add melted chocolate. Sift dry ingredients and add alternately with the milk. Add flavoring and nuts last.

Mrs. H. Boren.

CHOCOLATE AND ORANGE MARBLE CAKE

Work $\frac{1}{2}$ cup shortening until creamy. Add $\frac{1}{2}$ cup sugar gradually. Beat whites of 3 eggs until stiff, and beat in $\frac{1}{2}$ cup sugar. Beat 3 egg yolks until thick and lemon colored, and add $\frac{1}{2}$ cup sugar. Combine with creamed mixture, beating well. Sift $2\frac{1}{4}$ cups flour with $\frac{1}{2}$ t. salt and $2\frac{1}{2}$ t. baking powder, and add alternately with 1 cup milk. Fold in egg whites. Divide batter into 2 parts. To 1 part add 1 T. vanilla and 2 squares melted chocolate and $\frac{1}{8}$ t. soda. To the other part add $1\frac{1}{2}$ T. grated orange rind and enough yellow coloring to make batter yellow. Drop by spoonfuls into greased and floured layer cake pans, alternating the light and dark batter. Bake 30 minutes in a moderately hot oven (350 degrees F.). Put together with chocolate frosting. Spread sides of cake with chocolate frosting and the top with orange frosting. While still moist, sprinkle with bits of shaved chocolate and grated orange rind, or decorate with candied orange peel and chocolate shot.

Mrs. R. Peterson.

FUDGE CAKE

$\frac{1}{2}$ cup butter	1 t. baking powder
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ t. salt
2 eggs	1 cup sour milk
2 cups cake flour	$\frac{1}{2}$ cup cocoa
1 t. soda	$\frac{1}{3}$ cup hot water

Cream sugar and shortening and add well-beaten eggs. Sift flour, soda, baking powder and salt together and add to the first mixture alternately with sour milk. Mix cocoa and hot water to form a paste and add to batter.

Mrs. V. Larson.

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SWEDISH TORTA

Cake Part:

$\frac{1}{2}$ cup sugar 4 egg yolks 2 t. baking powder
 $\frac{1}{2}$ cup butter (melted) 5 T. milk 1 cup flour $\frac{1}{8}$ t. salt

Meringue Part:

4 egg whites $\frac{1}{2}$ cup nut meats
1 cup sugar 1 t. flavoring

Filling:

Ice cream, or sweetened and flavored whipped cream.

Mix cake ingredients as for any other cake, and spread batter thinly in tins. In preparing the meringue part, beat the egg whites until stiff, then add the sugar and flavoring, mixing thoroughly but delicately with a large wire cake spoon. Spread this mixture over the cake batter in both tins, and sprinkle over with the nut meats. Bake for 45 minutes in a moderate oven. When done, take out and let stand in tins to cool. When ready to serve, remove the layers from the tins carefully, and place on platter top down. Spread with whipped cream, or ice cream, and place the other layer, bottom down, upon it. The ice cream, if pink, or other delicate tint, will increase the attractiveness. Cut into portions with a sharp knife.

B. H. Fredrickson.

TUTTI-FRUTTI CAKE

2 cups brown sugar 1 t. soda dissolved in
 $\frac{1}{2}$ cup shortening 1 T. vinegar
1 egg 2 $\frac{1}{2}$ cups flour
 $\frac{1}{2}$ cup cocoa dissolved in $\frac{1}{2}$ cup nut meats
 $\frac{1}{2}$ cup hot water 1 cup dates
1 cup sour milk Pinch salt

Cream shortening, add sugar and salt; add well-beaten egg, chocolate, soda, and sour milk alternately with the flour, dates and nuts. Bake in a large flat tin in moderate oven for 30 to 35 minutes. Cover with the following:

Frosting:

1 $\frac{1}{2}$ cups brown sugar 1 T. butter
 $\frac{2}{3}$ cup milk or cream Pinch salt

Boil all ingredients until a little dropped in cold water forms a soft ball. Let stand 5 minutes before beating. Beat until it starts to thicken. Spread on cake.

Mrs. H. Sell.

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CHOCOLATE NUT LOAF

2 $\frac{1}{2}$ cups Swansdown flour 1 cup buttermilk, or sour milk
 $\frac{1}{4}$ t. salt 1 t. soda
2 cups sugar 1 cup butter
1 cup walnut meats (coarsely broken) 5 eggs (well beaten)
3 sq. chocolate, melted and cooled 2 t. vanilla

Sift flour once, measure, add salt and soda, sift together 3 times; cream butter thoroughly. Add sugar and cream together until light and fluffy. Add eggs and beat well. Add nuts and chocolate. Add flour alternately with milk, a little at a time. Add vanilla. Bake in greased loaf tin for 1 hour at 350 degrees F. Frost with Mocha frosting.

Mrs. P. E. Jensen, Chicago.

DEVIL'S FOOD

One cup sweet milk and 2 squares chocolate cooked together until thick. While hot, add 1 heaping T. butter and 1 cup sugar. When cool, add 1 cup flour, with 1 t. baking powder, 1 egg, well beaten, $\frac{1}{2}$ t. salt, 1 scant t. soda in a little hot water. Last, add 1 t. vinegar and vanilla. Makes a thin batter.

Mrs. F. Pierre.

WASHINGTON PIE

2 eggs $\frac{1}{2}$ cup hot milk
1 cup sugar 1 rounding cup flour
1 rounding t. baking powder

Beat eggs separately, then together. Add sugar, beat well, add milk. Sift flour and baking powder together three times and fold into mixture with a little vanilla, and a pinch of salt.

Sauce for Pie:

1 pint milk 2 T. cornstarch
 $\frac{3}{4}$ cup sugar Pinch salt
2 eggs Vanilla
 $\frac{1}{4}$ lb. English walnuts, ground

Separate eggs, and beat yolks and whites separately, then add sugar, cornstarch and a little milk. Put the milk in double boiler, and when hot, add egg mixture and beat well. Add nuts last. When cake is cool, cut into three sheets. Cover each layer and top with filling, and top with whipped cream.

Mrs. A. Alstrom.

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DEVIL'S FOOD CAKE

1 cup sugar	1½ cups Swansdown cake flour
Butter size of an egg	1½ sq. baking chocolate
Yolks of 3 eggs	Vanilla
1 cup sour milk	Salt
1 t. soda	

Cream shortening and sugar. Add egg yolks and beat well. Add melted chocolate. Add soda to sour milk and add alternately with the flour which has been sifted. Add vanilla. Bake in two layer tins.

E. Sell.

RASPBERRY SHORTCAKE

3 cups sifted Swansdown cake flour	¾ cup milk
3 t. baking powder	2 quarts crushed, sweetened raspberries
1 t. salt	
½ cup butter, or other shortening	

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening; add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll out ¼ inch thick into sheet, 16 by 8 inches. Cut in half. Fit one-half into well-greased 8 by 8 by 2-inch pan; brush with melted butter. Fit second layer of dough into pan. Brush with melted butter. Bake in hot oven (450 degrees F.) 15 to 20 minutes. Spread soft butter and raspberries between halves and on top of cake. Garnish with whipped cream. Serves 8.

SLICED APPLE CAKE

¾ cup shortening	¾ cup milk
¾ cup sugar	1 egg
½ t. salt	1 t. vanilla or lemon extract
2 cups flour (sifted 3 times)	6 medium sized apples
2 t. baking powder	

Sift flour and sugar together. Cream shortening and sugar and add egg. Add milk and sifted dry ingredients alternately. Peel and slice apples and place on cake before baking. Sprinkle with cinnamon and sugar. Bake until golden brown (from 20 to 30 minutes in a 375 degree oven).

Mrs. Evelyn Bailey.

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DESSERT CAKE

1 can Eagle brand milk	1 cup chopped nuts
2 cups chopped dates	Mix well.
1 can moist cocoanut	

Bake in well-buttered loaf tin until brown. Turn out and slice when cool. Garnish with whipped cream.

Mrs. B. L. Block.

DATE DELIGHT

To 1 lb. dates, which have been washed, pitted and cut up, add ¼ cup sugar and 1 cup boiling water. Cook until thick.

1 cup brown sugar	2½ cups oatmeal (ground)
1 cup butter	1 t. soda
2 cups flour	Pinch salt

Cream butter and sugar, and add the other ingredients. Mix well. Place one-half of cake mixture in large cake pan, pressing down. Cover layer with the date filling. Place the remaining cake dough on top as second layer. Bake 45 to 60 minutes. Cut into squares and serve with whipped cream.

Mrs. Otto Ankarberg.

BELIEVE-IT-OR-NOT CAKE

½ cup butter	1 t. cinnamon, nutmeg and cloves
1 cup sugar	½ cup seeded raisins
1 t. soda in	½ cup nut meats
1 can tomato soup	Vanilla

Cream butter and sugar, add tomato soup, alternately with flour that has been sifted with spices. Add raisins, nuts and vanilla. Bake 30 minutes at 350 degrees F.

Mrs. Allen Bloomquist.

PRUNE CAKE

⅔ cup butter	1 cup prunes cooked — pitted
1 cup sugar	½ cup sour milk
2 eggs	1 t. soda
¼ t. cloves	1½ cups flour
¼ t. nutmeg	1 t. baking powder
½ t. cinnamon	

Cream butter, add sugar, then well-beaten eggs. Add prunes and sifted dry ingredients alternately with milk.

Mrs. C. C. Johnson.

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VERY GOOD DATE CAKE

One package dates, cut up. $1\frac{3}{4}$ t. soda, put over dates — then cover with 1 cup hot water and let stand until other mixture is prepared:

Cream 1 cup sugar and	Add $1\frac{3}{4}$ cups flour
$\frac{1}{2}$ cup butter	1 t. vanilla
Add 1 beaten egg	$\frac{1}{2}$ t. baking powder

Mix well and add first mixture. When cake is cool, cover with the following: 1 pkg. dates, 1 cup sugar, and 1 cup water. Cook until thick. Serve with whipped cream.

Mrs. C. C. Johnson.

YUM YUM GEMS

$\frac{1}{2}$ cup Crisco	1 t. cloves
1 cup brown sugar	1 cup raisins
1 egg	2 cups flour
1 cup sour milk	1 t. soda
1 t. cinnamon	$\frac{1}{2}$ cup chopped walnut meats
1 t. nutmeg	

Blend Crisco, sugar and eggs at one time. Add sour milk. Stir in sifted dry ingredients and add raisins and nuts. Pour into Criscoed cup cake tins or paper baking cups and bake in a moderate oven (350 degrees F.) for about 15 or 20 minutes, or until done. This recipe makes 18 cakes. Cover with caramel icing.

Wynne Fredrickson.

"MJUK PEPPAR KAKA"

2 cups brown sugar	$\frac{1}{2}$ t. baking soda
2 T. butter	$\frac{1}{2}$ t. cloves
1 egg	$\frac{1}{2}$ t. cinnamon
1 cup milk	1 T. orange peel, grated
2 cups flour	

Cream together sugar and shortening, add beaten egg. Sift together dry ingredients and add alternately with the milk. Add grated peel (this may be omitted). Pour in shallow pan. Bake in moderate oven. Cut in squares or rectangles. This recipe may also be baked in a loaf. Slow oven.

Mrs. Eric Johnson.

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CHOCOLATE PEPPERMINT CAKE

2 cups sifted Swans Down Cake Flour	1 egg, unbeaten
1 teaspoon soda	3 squares Baker's Unsweetened
1/2 teaspoon salt	Chocolate, melted
1/2 cup butter or other shortening	1 teaspoon vanilla
1 1/4 cups sugar	1/2 cup thick sour cream
	3/4 cup sweet milk

Sift flour once, measure, add soda and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat very thoroughly; then chocolate and vanilla and blend. Add about 1/4 of flour and beat well; then add sour cream and beat thoroughly. Add remaining flour, alternately with milk, beating after each addition until smooth. Turn into two greased 9-inch layer pans and bake in moderate oven (350° F.) 30 minutes, or until done. Spread Peppermint Frosting between layers and over cake. Decorate with a border of chocolate flakes. Double recipe for three 10-inch layers.

PEPPERMINT FROSTING

Combine 2 egg whites, 1 1/2 cups sugar, 5 tablespoons water, and 1 1/2 teaspoons corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Add bit of red coloring—only enough to tint a delicate pink. Remove from boiling water; flavor to taste with oil of peppermint (only a few drops are necessary). Beat until thick enough to spread. Spread on cake. While frosting is still soft, but cold, sprinkle chocolate flakes around top of cake to form 1-inch border.

For chocolate flakes, scrape Baker's Unsweetened Chocolate, holding knife at right angles to chocolate and scraping downward.

REGAL CHOCOLATE SAUCE

2 squares Baker's Unsweetened Chocolate	Dash of salt
6 tablespoons water	3 tablespoons butter
1/2 cup sugar	1/4 teaspoon vanilla

Add chocolate to water and place over low flame, stirring until blended. Add sugar and salt and cook until sugar is dissolved and mixture very slightly thickened, stirring well. Add butter and vanilla. Makes 1 cup.

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SPICE CAKE

1 1/2 cups white sugar	2 t. cinnamon
1/2 cup lard	2 t. nutmeg
1 cup sour milk	1 t. soda
1/8 t. salt	1 t. baking powder
2 eggs (beaten)	2 cups flour

Cream sugar and shortening, add salt and milk. Add beaten eggs. Sift dry ingredients together and add. Pour into a large rectangular cake pan. Bake in moderate oven.

Mrs. Ben Edgren.

NUT CAKE

1/2 cup butter	2 t. baking powder
1 1/2 cups sugar	1 cup nut meats
3/4 cup milk	4 egg whites
2 cups flour	

Sift flour and baking powder 3 times. Cream butter and sugar. Add milk and flour alternately. Fold in the stiffly-beaten egg whites and add the nut meats. Bake from 30 to 40 minutes. Cover with chocolate frosting.

Mrs. George Hermanson.

A SCRIPTURAL CAKE

1 cup Judges 5:25	6 Isaiah 10:14
2 cups Jeremiah 6:20	1 T. Exodus 16:31
3 1/2 cups 1 Kings 4:22	Pinch of Leviticus 2:13
2 cups 1 Samuel 30:12	2 t. 1 Corinthians 5:6
1 cup Numbers 17:8	Sweets in 1 Kings 10:2
1 cup Genesis 24:20	

Mix in order given and follow Solomon's advice given in Proverbs 23:14.

— Selected.

PINEAPPLE FILLING

1 cup brown sugar	4 T. butter
	1 small can crushed pineapple — well drained

Cook sugar and butter for 5 minutes — slow heat. Add pineapple and spread on cake at once. Enough for a 9-inch cake.

Mrs. Harvey Anderson.

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DIXIE UPSIDE-DOWN CAKE

Cream together $\frac{1}{3}$ cup butter, 1 cup brown sugar, and spread over bottom of greased cake pan. Cover with sliced bananas and maraschino cherries. Make cake batter of:

$\frac{1}{3}$ cup shortening	$\frac{3}{4}$ t. soda
$1\frac{1}{4}$ cups sugar	$\frac{1}{2}$ t. salt
2 beaten eggs	$\frac{1}{2}$ cup sour milk
$1\frac{1}{2}$ cups flour	1 t. vanilla
$\frac{1}{2}$ t. baking powder	

Cream sugar and shortening, add eggs, and sifted dry ingredients alternately with the sour milk. Add flavoring last. Pour over mixture in cake pan and bake for 50 minutes in a moderate oven (350 degrees F.) Serve with sweetened whipped cream.

Margaret Jandt.

ICING BAKED ON CAKE

1 egg white (beaten)	$\frac{1}{4}$ cup nut meats
$\frac{1}{2}$ cup brown sugar	

Spread on batter and bake. It will be found especially good on spice cakes.

Mrs. C. Frykman.

PASTEL JELLY FROSTING

1 cup jelly	Dash salt
1 egg white (unbeaten)	

Any tart jelly will do. Place it in a bowl and set over hot water. Add egg whites and salt and beat with rotary egg beater until jelly is free from lumps. Remove from fire and continue beating until mixture is stiff enough to stand in peaks. Spread on cake and garnish with bits of clear jelly. Serve at once. This recipe makes enough frosting to cover top and sides of an 8 by 8 by 2-inch cake, or about two dozen cupcakes.

FROSTING

1 cup powdered sugar	$\frac{1}{4}$ cup milk
1 T. butter	2 sq. melted chocolate
1 egg	Vanilla

Beat with an egg-beater over ice or cold water until stiff.

Gwen Berglund.

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PASTRY

$1\frac{1}{2}$ cups flour	1 T. butter	Salt
$\frac{1}{2}$ cup lard	$\frac{1}{3}$ cup ice water	

With two knives, or pastry blender, blend flour, salt, butter and lard together. Add ice water gradually, and mix lightly with the finger tips. Use as little water as possible. Yield — 2 crusts.

Ayleen L. Edson.

HOT WATER PIE CRUST

$\frac{1}{4}$ cup boiling water	$1\frac{1}{2}$ cups sifted flour	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ t. baking powder	

Pour boiling water over shortening and beat until creamy. Sift in the flour, baking powder and salt. Stir together. Form into a ball and chill, then roll out to $\frac{1}{8}$ -inch thickness on a floured board. Make two 9-inch pie crusts. For pie shells to be filled later with a cooked filling, prick with a fork before baking; then bake shells 15 to 18 minutes in a hot oven (450 degrees F.).

Mrs. Emil L. Herbert.

SWEDISH PASTRY

$\frac{1}{4}$ cup brown sugar	$1\frac{1}{2}$ cups flour	$\frac{1}{2}$ cup butter	1 egg yolk
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Cream butter, add sugar and beat well. Add slightly beaten egg yolk, and lastly the flour. Form into small balls, dip in unbeaten egg white and then roll in finely chopped walnuts. Place in buttered pan and with finger make a small dent in the top of each one. Bake 5 minutes in 350 degree F. oven, then press finger in dent to make deeper. Continue baking for 15 minutes longer. Take from oven and fill small hollow at once with either raspberry or strawberry jam.

Hulda Carlson Tate.

GRAHAM CRACKER PIE

14 graham crackers	5 T. melted butter
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Roll graham crackers fine and rub melted butter in until it looks like sand. Remove 1 cup of this and line a pie tin with the remainder. Make a cream filling and put in crust. Put meringue on top, then sprinkle the cup of cracker crumbs on top and bake 20 to 25 minutes. Do not cut until cold.

Mrs. Ed. Luhman.

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GERMAN CREAM PIE

Crust:

$\frac{3}{4}$ cups flour
 $\frac{1}{4}$ cup butter
 1 T. sugar

1 beaten egg — for moistening
 Bake crust separately.

Filling:

1 large cup milk
 3 T. sugar
 2 level T. flour

3 eggs — save out 2 whites
 for meringue
 1 t. vanilla

Cook filling in double boiler and fill crust. Cover with meringue and brown.
 Mrs. J. Kroeze.

LEMON PIE

$1\frac{1}{3}$ cups sugar
 4 T. cornstarch
 $\frac{1}{2}$ t. salt
 2 cups boiling water

2 egg yolks — beaten
 2 t. lemon rind
 $\frac{1}{3}$ cup lemon juice

Blend sugar and cornstarch and salt. Stir into boiling water. Cook and stir until thick and clear. Stir in egg yolks. Cook 2 minutes longer. Remove from stove. Add lemon juice and rind.

Mrs. Gerald Herendeen.

LEMON CHIFFON PIE

3 eggs
 $\frac{3}{4}$ cup sugar
 3 T. water

$\frac{1}{8}$ t. salt
 3 T. lemon juice

3 T. orange juice
 2 T. melted butter

Beat egg yolks slightly. Add $\frac{1}{2}$ cup sugar, water, salt, butter and juices. Cook over hot water, stirring constantly until thick and smooth. Beat egg whites until stiff. Fold in $\frac{1}{4}$ cup sugar. Fold into filling. Pour into baked pastry shell. Bake in slow oven 325 degrees F. for 20 minutes.
 Mrs. G. L. Sundberg.

RHUBARB PIE

2 cups rhubarb — cut fine
 $1\frac{1}{2}$ cups sugar
 1 egg (or two yolks)

1 T. potato flour
 Butter — for top.

Place rhubarb in bowl. Add other ingredients in order given, and beat well before placing in unbaked pastry crust. Dot with butter. Place second crust on top, or use pastry strips for top crust. Using pastry brush, coat with cream before baking.

B. H. Fredrickson.

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COCOANUT-PINEAPPLE PIE

$1\frac{1}{2}$ cups milk
 1 cup sugar
 4 eggs
 $\frac{1}{4}$ cup flour
 1 cup diced pineapple

$\frac{3}{4}$ cup cocoanut
 1 T. lemon juice
 1 T. butter
 $\frac{1}{2}$ t. salt

Scald milk in double boiler. Combine $\frac{3}{4}$ cup sugar and flour. Add milk. Cook 20 minutes, stirring constantly. Add slightly beaten egg yolks. Remove from fire. Add pineapple, lemon juice, butter, cocoanut and salt. Pour into baked pie shell. Cover with meringue made of the stiffly beaten egg whites and $\frac{1}{4}$ cup sugar. Brown in moderate oven 350 degrees F.
 Mrs. G. L. Sundberg.

CHOCOLATE NUT PIE

Melt three squares bitter chocolate in 1 cup evaporated milk, in top of double boiler. Mix 1 cup sugar, $\frac{1}{4}$ cup flour and $\frac{1}{8}$ t. salt. Add 1 cup boiling water, stir into chocolate mixture, cover and cook for 15 minutes, stirring frequently. Beat 2 eggs. Add hot chocolate mixture slowly to eggs, stirring constantly. Return to double boiler and cook until thick (about 3 minutes). Remove from heat, add 1 t. vanilla, cool and pour into baked pastry shell. Sprinkle with $\frac{1}{2}$ cup chopped walnuts. Chill before cutting.

Mrs. Harry Voegler.

CHOCOLATE CREAM PIE

2 sq. unsweetened chocolate
 $2\frac{1}{2}$ cups milk
 1 cup sugar
 6 T. flour

$\frac{1}{2}$ t. salt
 2 egg yolks — slightly beaten
 2 T. butter
 1 t. vanilla

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour and salt; add gradually to chocolate mixture and cook until thickened, stirring constantly; then continue cooking for 10 minutes, stirring occasionally. Pour small amount of mixture over egg yolks, stirring vigorously. Return to double boiler and cook two minutes longer. Remove from double boiler. Add butter and vanilla. Cool and turn into a baked pie shell. Beat the 2 egg whites until foamy; add 4 T. sugar gradually, beating until mixture will stand in peaks. Pile lightly on filling. Bake in moderate oven for 15 minutes, or until delicately brown.

Mrs. John Lundwall.

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JEWISH BUTTER COOKIES

1 cup butter	2 cups flour
1 cup sugar	1/4 t. cinnamon
1 egg yolk	1 t. baking powder

Mix all ingredients together and spread on cookie sheet. Spread stiffly-beaten egg white on top, and sprinkle with nuts. Bake 1 hour in slow oven. Cut in squares while hot.

Mrs. Emil Berggren.

SOFT MOLASSES COOKIES

1 cup white sugar	1 T. vinegar
1 cup lard	1/2 t. salt
1 cup molasses	2 eggs — well beaten
1 t. cinnamon	2 t. soda, dissolved in
1 t. nutmeg	1/2 cup hot coffee
1 t. ginger	

Flour to handle — not too stiff a dough. Mix in order given.

Mrs. Edor Gilbert.

BROWN COOKIES

1 cup sugar	1 t. cloves	3/4 cup water
1 cup shortening	1 t. cinnamon	1 t. soda
1 cup molasses	1 t. ginger	Pinch salt

Enough flour to roll (about 3 cups). Combine sugar, shortening and molasses, add sifted dry ingredients alternately with water. Roll out, cut with cookie cutter, sprinkle with sugar and bake.

Mrs. Aug. Johnson.

MOLASSES COOKIES

1 cup sugar	2 level t. soda
1 cup molasses	1 level t. salt
1/2 cup boiling water or coffee	1 level t. ginger
1 egg	Flour to roll and cut

Mrs. Elmer Bengston.

SWEDISH GINGER COOKIES

1 cup sugar	1 T. ginger
1 cup cream	1 1/2 t. soda
3/4 cup syrup	Flour to make stiff dough
1/2 cup butter	Roll out thin.

Mrs. Edor Gilbert.

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SUGAR COOKIES

1 1/2 cups sugar	3 cups flour
1 cup shortening	2 t. baking powder
2 eggs	Dash nutmeg
1 cup sour milk	Pinch salt

Cream shortening, add sugar. Add well-beaten eggs. Sift flour, baking powder, salt and nutmeg together, and add alternately with the milk. Roll out, cut in fancy shapes, and sprinkle with sugar.

Mrs. Aug. Johnson.

SUGAR COOKIES

1 cup butter	1 t. vanilla
1 cup sugar	2 1/4 cups flour
2 well-beaten eggs	2 t. baking powder
2 T. milk	

Cream butter and sugar. Add eggs, milk and vanilla. Add flour sifted with baking powder. Let mixture stand overnight. In the morning roll out thin and bake.

Mrs. A. Alstrom.

OLD-FASHIONED SUGAR COOKIES

3/4 cup shortening (butter and lard mixed)	1/2 t. salt
1 1/2 cups sugar	1 cup sour cream
3 eggs	1/2 t. soda
1 t. nutmeg	4 cups flour
1 t. vanilla	1 t. baking powder

Cream shortening and sugar, add eggs, nutmeg and vanilla. Add salt. Combine soda and sour cream and add. Mix well. Sift flour with baking powder and work in. If necessary, add more flour to handle. Roll out thin, and sprinkle with sugar. Bake in a hot oven, over 400 degrees F.

Mrs. Gust Westerlund.

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HONEY COOKIES

2 cups brown sugar	1 t. allspice
1/2 cup honey	1 t. soda
1/2 cup butter	1 egg
4 1/2 cups flour	1 T. lemon juice and
1 t. cinnamon	1 T. grated rind
1 t. cloves	2 T. milk

Mrs. Rose Luhman.

SURPRISE COOKIES

2 cups brown sugar	3 eggs
4 cups flour	Pinch salt
1 cup lard	1 t. vinegar
1 t. soda	1 t. vanilla

Cut shortening into dry ingredients which have been sifted. Add well-beaten eggs and vanilla. Roll out on floured board and cut into fancy shapes. (May be used with filling.)

Mrs. Kallgren.

SOUR CREAM COOKIES

1 cup brown sugar	1/2 t. nutmeg
1/2 cup butter	1/2 t. soda
1 egg well beaten	1/2 t. mace
1/2 cup sour cream	2 t. baking powder
1/2 t. salt	1 cup chopped nuts
2 cups pastry flour	

Cream shortening and sugar together. Add beaten egg and nuts. Sift together dry ingredients, and add to the mixture alternately with the cream. Mix well. Drop by spoonfuls on greased baking sheet. Bake for 15 minutes — 400 degrees F.

Miss Ella Johnson.

CHOCOLATE DROP CAKES

1 cup light brown sugar	1 1/2 cups flour
1/2 cup melted butter	2 squares melted chocolate
1 egg	1/2 cup nutmeats
1/2 cup sour milk	1 t. vanilla
1/2 t. soda	

Drop from spoon and bake in a quick oven.

Mrs. V. Larson.

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RAISIN-FILLED COOKIES

2 cups brown sugar	2 t. vanilla
1 cup butter (or substitute)	Pinch salt
2 eggs	1/2 t. baking powder
1 t. soda	4 cups flour
1/3 cup hot water	

METHOD:

Cream butter and add sugar gradually. Cream well. Add the beaten eggs. Dissolve soda in water and add alternately with the flour which has been sifted with the baking powder and salt. Add vanilla. If possible, chill overnight on ice. Roll thin. Cut and put 1 t. filling between 2 cookies.

Raisin Filling:

1 pkg. seedless raisins	1/2 cup water
1 cup sugar	1 t. vanilla
1/2 cup chopped nutmeats	

METHOD:

Scald raisins and put through grinder. Add sugar, water and vanilla and cook until thick. Stir to prevent burning. Cool, and add the chopped nuts.

Mrs. Leslie Leaf.

HERMITS

3/4 cup lard or other shortening	A little nutmeg
A little salt	1 t. soda
2 cups brown sugar	3/4 cup sour milk
2 eggs	1 cup raisins
1 t. cinnamon	2 1/2 cups flour, sifted
1/2 t. cloves	

Mrs. F. Nelson.

DATE NUT STICKS

3 eggs	1 pkge. dates
1 cup sugar	1 cup nuts
1 t. baking powder	1 cup flour
Salt	Vanilla

Beat eggs and sugar well, add flour, sifted with baking powder and salt, then dates, nuts and vanilla. Cut and roll in powdered sugar.

Lois Kruse.

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DATE COOKIES

$\frac{2}{3}$ cup shortening (lard preferred)	$2\frac{2}{3}$ cups flour
$1\frac{1}{2}$ cups light brown sugar	$\frac{2}{3}$ cup sour milk
2 eggs	$\frac{1}{2}$ t. salt
1 t. vanilla	1 cup chopped dates
$\frac{1}{2}$ cup nutmeats	1 t. soda

Cream shortening, add sugar and eggs, then add sour milk alternately with flour which has been sifted with soda and salt. Add vanilla, dates and nuts. Bake in moderate oven for 12 minutes. Makes 3 dozen cookies.

Mrs. Basil Block.

PARADISE BARS

$1\frac{1}{2}$ cups flour — sifted	$\frac{1}{2}$ cup butter
$\frac{1}{2}$ cup brown sugar	

Mix above ingredients to a crumbly mass, using pastry blender. Put mixture into a jelly roll pan, which has been greased, and bake in a moderate oven 375 degrees F. for 10 minutes.

Top Covering:

2 eggs	1 t. vanilla
1 cup brown sugar	$\frac{1}{2}$ t. baking powder
2 T. flour	$\frac{1}{2}$ t. salt
2 cups cocoanut	1 cup nutmeats

Beat eggs, add sugar and vanilla, sift flour, baking powder and salt over cocoanut and nutmeats. Add to sugar and egg mixture. Place on crust, and bake in oven (375 degrees F.) for 25 minutes.

Helen Rodgers.

PINWHEEL ICE BOX COOKIES

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup sugar
1 egg, well beaten	$2\frac{1}{2}$ t. milk
1 t. baking powder	$\frac{1}{4}$ t. salt
1 t. vanilla	1 sq. melted chocolate

Cream butter and sugar together. Add egg and beat for two minutes. Sift the dry ingredients together and add milk with the vanilla. Divide dough into two parts. Add melted chocolate to one part. Chill the dough. Roll the light and the dark separately. Place the chocolate over the white, and roll as for jelly roll. Chill for several hours. Cut in rounds and bake for 10 to 12 minutes at 350 degrees F. Makes four dozen cookies.

Mrs. Ella Johnson.

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FILLED OATMEAL COOKIES

2 cups oatmeal (ground)	1 cup shortening
1 cup brown sugar	1 cup flour
2 eggs	1 t. soda

Cream shortening, add sugar and well-beaten eggs. Add dry ingredients. Roll out and cut in small circles. Bake and fill with date filling.

Mrs. Fred Nienow.

OATMEAL COOKIES

3 eggs, well beaten	2 t. cinnamon
3 cups brown sugar	1 t. cloves
1 cup lard	1 cup chopped raisins
$\frac{1}{2}$ cup butter	$\frac{3}{4}$ cup ground nutmeats
$1\frac{1}{2}$ cups sour milk	Flour enough to drop.
1 t. soda	(Not too stiff.)
3 cups oatmeal	

Mrs. Ernest Redman.

COCOANUT OATMEAL MACAROONS

2 cups brown sugar	Sift together:
1 cup shortening	1 cup flour
2 eggs	$\frac{1}{2}$ t. baking powder
1 cup cocoanut	1 t. soda
$\frac{1}{2}$ cup nutmeats	$\frac{1}{4}$ t. salt
1 t. vanilla	$3\frac{1}{2}$ cups oatmeal

Combine in order given. Form dough into small balls. Flatten out to about $\frac{1}{4}$ -inch thickness. Leave plenty of space, as they spread.

Mrs. Boren.

FRUIT COOKIES

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ t. soda
1 cup brown sugar	$\frac{1}{4}$ cup sour cream
1 egg	1 cup dates
$1\frac{3}{4}$ cups flour	$\frac{3}{4}$ cup candied cherries
$\frac{1}{2}$ t. salt	$\frac{3}{4}$ cup pecan meats

Cream butter and sugar together thoroughly. Add well-beaten egg and sour cream to which soda has been added. Mix in flour, sifted with salt; then add fruit and nutmeats, cut fine. Drop on cookie sheet. Bake in moderate oven.

Mrs. Hartley.

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ROCKS — DROP COOKIES

- | | |
|-----------------------|------------------------------------|
| 1 cup brown sugar | $\frac{1}{2}$ cup boiling water |
| 1 cup white sugar | 1 level t. soda |
| 2 eggs | Nutmeg |
| 1 cup shortening | 3 cups flour |
| $\frac{1}{4}$ t. salt | Dates and nuts cut in small pieces |

Cream shortening and sugar. Add beaten eggs. Dissolve soda in hot water and add. Sift flour with salt. Add nuts and dates last. Bake in a 450-degree F. oven.

Mrs. H. Dalson.

JUMBLES — MOLASSES DROP COOKIES

- | | |
|----------------------------|------------------------------|
| 1 cup shortening (heaping) | 1 t. cloves |
| 1 cup sugar | Nuts |
| 1 cup molasses | Raisins |
| 1 cup sour milk | 4 cups flour (approximately) |
| 2 t. soda | |

Cream shortening and sugar well. Add molasses. Mix soda and sour milk and add. Sift cloves with flour. Add sufficient flour to make batter. Add nuts and raisins. Drop by spoonfuls on greased cookie sheets.

Mrs. A. B. Colvin.

BLACK WALNUT COOKIES

- | | |
|-------------------|--|
| 3 egg whites | $1\frac{1}{2}$ cup chopped black walnuts |
| 1 cup white sugar | 3 cups rice krispies or cornflakes |
| 1 t. vanilla | |

Add sugar to stiffly-beaten egg whites. Add vanilla, nuts and cornflakes. Bake about 35 minutes in a slow oven.

Mrs. Oscar Olsen.

PEANUT BUTTER COOKIES

- | | |
|---------------------------------|--------------------------|
| $\frac{1}{2}$ cup white sugar | 1 egg |
| $\frac{1}{2}$ cup brown sugar | $1\frac{1}{2}$ cup flour |
| $\frac{1}{2}$ cup shortening | 1 level t. soda |
| $\frac{1}{2}$ cup peanut butter | Salt and vanilla |

Cream shortening, add sugar and peanut butter. Add egg, well beaten. Add sifted dry ingredients and lastly vanilla. Shape into small round balls. Place on ungreased cookie sheets. Make a flattening crisscross impression on each cookie with a fork.

Evelyn Nienow.

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BRAN SAND TARTS

- | | |
|--|----------------------------|
| 2 cups sifted flour | 1 cup sugar |
| 2 t. baking powder | 2 eggs (well beaten) |
| $1\frac{1}{2}$ t. salt | 2 cups bran or bran flakes |
| $\frac{1}{2}$ cup butter or other shortening | 1 t. vanilla |

Sift flour, measure, add baking powder and salt and sift again. Cream shortening, add sugar gradually; then eggs, milk, bran and flour. Mix thoroughly. Add vanilla. Use $\frac{1}{2}$ cup bran and $\frac{1}{2}$ cup flour mixed, in rolling out. Roll a small piece at a time to $\frac{1}{4}$ -inch thickness. Cut with a cookie cutter. Bake in hot oven—400 degrees F. for 5 minutes. Makes 4 dozen $2\frac{1}{2}$ -inch cookies.

Mrs. Raymond Johnson.

PECAN KRISPS

- | | |
|-------------------------|--------------------------------|
| 1 cup butter | 1 cup crushed pecans |
| $\frac{1}{4}$ cup sugar | $2\frac{1}{4}$ cups cake flour |
| 2 t. vanilla | Powdered sugar |
| $\frac{1}{4}$ t. salt | |

Cream butter and add sugar. Add vanilla, nuts, and salt, sifted with flour. It makes a stiff dough. Break off a small portion and roll in the shape of a finger. Bake until light brown in an oven 375 degrees F. When hot roll them in powdered sugar, and again when cold. This makes from 4-5 dozen cookies.

Mrs. C. Crabb.

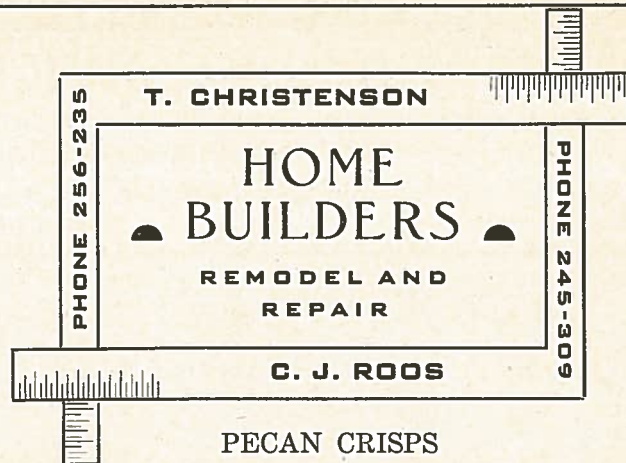
PECAN COOKIES

- | | |
|--------------|----------------------------|
| 1 cup butter | 2 T. milk |
| 1 cup sugar | 2 cups Pillsbury's flour |
| 1 egg yolk | $1\frac{1}{3}$ cups pecans |

Cream butter and sugar thoroughly. Add well-beaten egg yolk and milk, alternately with flour. Mix well. Roll out on cloth covered board to $\frac{1}{8}$ -inch thickness. Take egg white (unbeaten) and brush over the dough. Spread the finely chopped pecans on top. Roll lightly with rolling pin. Cut into $1\frac{1}{2}$ -inch squares and bake for 15 minutes at 375 degrees F. (Bake in a heavy pan.)

Rose Stromsta.

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PECAN CRISPS

- | | |
|-------------|-----------------------------------|
| 3 T. flour | 1 cup light brown sugar |
| 1 whole egg | 1 level t. baking powder |
| 2 T. butter | 1 cup chopped pecans—not too fine |

Cream butter and sugar, then add the well-beaten egg. Stir all together. Then mix in flour that has been sifted with baking powder. Add nuts. Drop a little less than a t. on a lightly greased pan for each cookie. Bake in a moderate oven for 15 minutes. Just a few seconds after removing pan from oven, lift each cookie from pan with a silver knife — to prevent sticking. Simply delicious.

Mrs. O. Seaberg.

PECAN BALL COOKIES

- | | |
|----------------|----------------------------------|
| 1/2 cup butter | 1 cup Swansdown flour—not sifted |
| 2 T. sugar | 1 cup pecans—chopped fine |
| 1 t. vanilla | Mix and cream |

Roll into marbles. Bake in moderate oven for 15 minutes. While hot, roll in powdered sugar.

Mrs. P. E. Jensen, Chicago.

BUTTERSCOTCH PECAN SQUARES

- | | |
|-------------------|------------------------|
| 1 cup brown sugar | 1 t. baking powder |
| 1/4 cup butter | 1/4 t. salt |
| 1 egg | 1/2 cup chopped pecans |
| 1 cup flour | |

Combine ingredients in order given. Bake in hot oven and cut in squares while hot.

Mrs. A. Leaf.

CREAM PUFFS

- | | | | |
|----------------|-------------|-------------|--------|
| 1/2 cup butter | 1 cup water | 1 cup flour | 4 eggs |
|----------------|-------------|-------------|--------|

Let butter and water come to a boil, then add the flour quickly and stir together until mixture leaves sides of pan. Let cool, then add in 1 egg at a time, beating well. Drop from spoon and bake about 30 minutes in hot oven. Fill with whipped cream.

Mrs. Walter Leaf.

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SOFT RAISIN COOKIES

- | | |
|------------------------------|------------------------------|
| 3/4 cup brown sugar | 1/2 t. nutmeg |
| 3/4 cup granulated sugar | 1 cup ground raisins |
| 1 cup butter (or Crisco) | 1 t. soda |
| 1 cup (small) rich sour milk | Flour to roll (about 3 cups) |
| 1 egg | |

Cream sugar and shortening, add egg, add sour milk with soda, flour and nutmeg, and raisins last.

Mrs. D. W. Bard.

DOUGHNUTS

- | | |
|-------------------------|----------------------------|
| 1 cup potatoes — mashed | 3 T. butter — melted |
| 2 eggs | 1 T. lard — melted |
| 1 1/4 cups sugar | 1 cup milk — sweet or sour |
| 3 cups flour | Nutmeg |
| 3 t. baking powder | Salt |

Pour milk over potatoes. Add beaten eggs, sugar, shortening, flour and nutmeg. Roll out and cut. If sour milk is used, put in 1 t. soda.

Mrs. Clara Dahlquist.

CHOCOLATE DOUGHNUTS

- | | | |
|-------------|--------------------|--------------------|
| 1 cup sugar | Salt | 4 T. cocoa |
| 2 eggs | 1 cup sour milk | 1 t. baking powder |
| 1/2 t. soda | 3 T. melted butter | Flour to handle |

Add shortening to sugar. Add eggs, well beaten. Sift dry ingredients with some of the flour, and add alternately with the sour milk. Add more flour if needed. Roll to 1/2-inch thickness, cut out and fry. When cool, frost with a chocolate, powdered sugar frosting.

Mrs. Fred Nienow.

YUM YUM COOKIES

First Mixture:

- | | |
|------------------|---------------------------------|
| 1 1/4 cups flour | 2 T. brown sugar |
| 1/2 cup butter | Pack in bottom of cookie sheet. |

Second Mixture:

- | | |
|------------------------|----------------------|
| 1 1/2 cups brown sugar | 2 eggs — well beaten |
| 1 cup shredded coconut | Pinch salt |
| 1 cup broken nutmeats | 1 t. vanilla |
- Spread over the first mixture. Bake in a moderate oven for about 45 minutes. Cut in squares.,

Mrs. Fred Nienow.

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ROSETTES

2 eggs 2 t. salt
 1 t. sugar 1 cup milk
 1 cup flour

This will make about 40 rosettes.

Beat eggs slightly, add sugar, salt and milk. Stir in flour gradually, and beat until smooth. Screw handle into mold. Dip iron into hot lard or oil, then into batter, not allowing batter to come over top of the iron. Then place in hot fat to fry for about 35 seconds. Carefully remove patty from mold and allow to cool before serving.

Suggestions. — Should the batter fail to adhere to the mold, the iron is probably overheated. If the patties blister, undoubtedly the eggs are beaten too much. To insure crisp patties they should be fried moderately. Patties sufficiently fried will come from the iron freely.

J. S.

KLENATER — CLARINETS

To 4 egg yolks, add 4 T. sugar and stir together until smooth. Add 4 T. cream that has been whipped, and $\frac{1}{4}$ t. salt. Add 8 crushed cardamom seeds and $1\frac{3}{4}$ to 2 cups flour. Mix well. Let stand overnight in cool place. Next day roll out very thin. Cut in diamond shapes with knife. Cut 1-inch slit in center, and pull one end through. Drop immediately in hot lard. Cook until light brown. Put on paper to drain. Sprinkle with powdered sugar before serving.

Mrs. Wm. Peterson.

BERLINKRANDSER

First Mixture: Knead $1\frac{1}{2}$ lbs. (6 cups) flour and 1 lb. butter which has been washed.

Second Mixture: Mash yolks of 4 hard-boiled eggs. Mix with yolks of 4 raw eggs. Add $\frac{1}{2}$ lb. sugar (1 cup).

Mix the flour and butter a little at a time into eggs and sugar, making a stiff dough, and set in a cool place for several hours. Roll out like a rope and twist. Dip into unbeaten egg whites and then into crushed loaf sugar. Bake until delicate brown.

Mrs. E. A. Lindstrom.

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Desserts

"More kindness in the latter end than at the beginning." — Ruth 3:10.

RICE PUDDING — SWEDISH

Wash 1 lb. rice, first in warm, then cold water. Bring to a boil in plenty of salted water, and cook until half done, or until the rice seems thick. Then add a piece of butter, about the size of an egg. Let stand until cool. Add $\frac{1}{2}$ cup sweet almonds which have been blanched and ground. Add a few bitter almonds, and a little grated citron peel. Add 1 cup sugar. Beat 8 eggs together with 1 cup of sweet milk, and combine with rice. Butter baking dish. Add pudding and cover the top with bread crumbs. Serve with berries.

Mrs. Augusta Sundeen.

RICE PUDDING

1 cup rice (scant) — wash 1 cup sugar
 thoroughly $\frac{1}{8}$ t. salt
 2 quarts milk 1 stick cinnamon

Place all ingredients in baking dish, with cinnamon stick on top. Bake slowly for about 2 hours. Stir occasionally.

Mrs. J. Fredrickson.

RICE CUSTARD

$\frac{1}{2}$ cup cooked rice Vanilla
 2 eggs 1 quart milk
 $\frac{1}{2}$ cup sugar

Beat eggs well. Add sugar. Add to rice and cover with milk. Add vanilla. Bake in moderate oven until custard is set.

Mrs. J. Fredrickson.

ORANGE PUDDING

3 egg yolks 1 T. gelatine
 1 cup sugar 1 cup water
 1 cup milk Soak. Then add to hot
 custard.

When cool, add the juice of 3 oranges. Let stand until practically set. Then add 1 cup whipped cream. Allow to set.

Mrs. Jennie Anderson.

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LEMON SPONGE

1 cup sugar	Juice of 1½ lemons
2 T. butter	4 T. flour
3 eggs	Pinch salt
1½ cups milk	

METHOD:

Beat yolks, add sugar and butter, salt and lemon juice. Then add milk and flour and beaten egg whites. Set in pan of hot water and bake for 45 minutes.

Mrs. Eugene Nelson.

LEMON BAVARIAN CREAM

1 pkg. lemon jello	Pinch salt
2 cups water	2 T. lemon juice
½ cup sugar	½ pint whipping cream
2 egg yolks	

Boil together sugar, water, salt and egg yolks until they thicken. Pour over the lemon jello. When cool, add lemon juice. When almost set, beat this mixture with Dover eggbeater and add the ½ pint of beaten whipping cream. Put in ice box for several hours. Serve with a little whipping cream on top.

Mrs. Herbert Dalson.

BREAD PUDDING

Butter pan or dish, and cover the bottom with caramelized sugar and slices of buttered toast. Over the toast strew chopped almonds and sultana raisins. Pour over this a custard made of 6 well-beaten eggs, 6 tablespoons sugar, 1 pint milk and vanilla to taste. Put dish in pan of hot water and bake slowly until custard is firm—about 45 minutes. The mixture should be allowed to soak for a while before putting in the oven.

Elinor Nelson.

PLOMMONKRAM

Soak ½ lb. prunes in 2 cups cold water for several hours. Cook until tender. Remove stones. Crush and remove seeds. Chop and add to prune pulp. Return to fire and add 1½ cups water, 1 cup sugar, ⅓ t. salt and 1 stick cinnamon. Cook together for about 15 minutes. Thicken with 4 T. of potato flour. Remove stick cinnamon, and add 1 T. lemon juice. Pour in bowl rinsed with cold water. Serve with cream.

K. O. H.

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CHOCOLATE PUDDING

2 cups milk	Pinch salt
2 T. cocoa	1 t. vanilla
1 T. flour	Butter (size of a walnut)
½ cup sugar	

Cook until thick, stirring to keep from getting lumpy.

Mrs. V. Larson.

COCOANUT TAPIOCA PUDDING

1 cup pearl tapioca — (soaked overnight)	4 egg yolks
1 quart milk	2 egg whites
1 cup sugar	2 T. cocoanut

Bake from 30 to 45 minutes. Make a meringue of 2 egg whites, 3 T. sugar and 2 T. cocoanut. Place back in oven to brown.

Lillian Peterson.

ORANGE CHARLOTTE

1½ T. Knox's gelatine	3 T. lemon juice
⅓ cup cold water	3 egg whites
⅓ cup boiling water	1 cup orange juice and pulp
1 cup sugar	1 pint cream whipped

Soak gelatine in cold water. Dissolve in boiling water. Strain and add sugar, lemon juice and orange juice and pulp. Chill in pan of ice water. When quite thick, beat with wire spoon till frothy. Then add whites beaten stiff and fold in whipped cream.

Mrs. F. V. Nordstrom.

PINEAPPLE SNOW

½ cup crushed pineapple	½ cup sugar
½ cup juice	½ cup water

Combine ingredients in pan and bring to a boil slowly. Mix 4 T. cornstarch and 4 T. water, and add to the first mixture. Cook until thickened. Cool.

Beat whites of 4 eggs with ¼ t. salt, until stiff. Fold into the pudding. Serve with whipped cream, or the following sauce:

Four egg yolks beaten, ½ cup sugar, 1½ cups sweet milk. Cook until custard forms, then add salt and vanilla. Decorate with whipped cream, cherries or nuts.

Mrs. Hamm.

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DATE NUT DESSERT

1/2 lb. graham crackers—rolled 1/2 lb. dates—cut up
1/2 lb. marshmallows—cut in 1/4 lb. nutmeats
quarters 1/2 pint cream

Mix together and pack firmly into a loaf tin. Chill thoroughly. Cut in slices and serve with whipped cream.

Wynne Fredrickson.

ANGEL FOOD CUSTARD DESSERT

Use any good angel food cake recipe. When cake is cold, cut in 3 layers. Fill each layer, and cover outside of cake with the following:

6 egg yolks Juice of 1 lemon
1 3/4 cups milk 1 t. vanilla
1/2 cup sugar 1. T. Knox's gelatine
Pinch salt

Combine all ingredients except the gelatine. Cook in double boiler until mixture thickens. Dissolve gelatine and add to custard. Set in refrigerator to cool. When custard is cold and firm, whip 1/2 pint whipping cream, and fold into this mixture. Spread on cake and sprinkle with ground nutmeats. Let cake stand in refrigerator for several hours. Serve cold.

Mrs. H. L. Katz.

LADY FINGER ICE BOX CAKE

One envelope and 1 t. Knox's gelatine dissolved in 1 cup cold water. Combine in double boiler, 8 beaten egg yolks, 1 cup sugar, 6 T. lemon juice and grated rind of 1 lemon. Cook until thick. Add dissolved gelatine and beat. Cool. Beat 8 egg whites and add pinch of salt and beat in 1 cup sugar. Beat until very stiff. Fold in the yolk custard when cold. Line sides and bottom of dish with split lady fingers. Pour filling into dish and put in ice box overnight, or until set. Serve with whipped cream. (Use waxed paper in dish.)

Mrs. H. Dalson.

MARSHMALLOW WHIPPE

1/2 lb. marshmallows Nut meats
2 cups boiling coffee Whipping cream

Melt marshmallows in boiling coffee. Let stand until solid. Add nuts, and serve with whipped cream. Serves 6 persons.

Ruth Wesner.

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CHERRY DELIGHT

1 cup sugar 1 t. baking powder
Butter (size of an egg) 2 cups flour
1 cup sweet milk

Mix well and put in baking dish. Pour the following sauce over it: 1 pint fresh or canned cherries, 1 cup sugar, small piece of butter, 2 cups boiling water or cherry juice. Bake for 45 minutes. Serve with whipped cream.

Mrs. Minnie Burmeister.

PRUNE NUT PUDDING

1 lb. prunes 3 T. cornstarch
1 1/2 cups sugar Juice of 1 orange
1/2 t. cinnamon 2 eggs
1/4 t. cloves 1/2 cup nuts

Wash. Soak and cook prunes, and remove pits. Add sufficient water to make 2 cups of liquid (using water in which prunes were cooked). Add sugar, spices and cornstarch, moistened. Add orange juice. Cook until thick. Add egg yolks and remove from fire. Cool slightly. Fold in egg whites and nuts. Cool before serving.

Mrs. Fred Nienow.

CARMEL PUDDING

1 cup white sugar Little salt
5 eggs Vanilla
1 quart milk

Carmelize sugar, add milk slowly and eggs (not beaten very much). Then add vanilla and salt. Bake in pan placed in a pan of water. Serve with raspberry jam, caramel sauce or whipped cream.

Mrs. Amanda Johnson.

BRYLLE PUDDING

3/4 cup sugar 2 1/2 cups milk
5 eggs Nuts — if desired

Melt sugar in frying pan. Coat an oblong pan with this mixture on bottom and sides. Add nuts. Beat 5 eggs very well and add about 3 T. of the sugar. Add milk and the remaining sugar. Pour into pan. Place in pan of water to bake. Place cookie sheet on top of pan to cover. Bake 1 hour at 400 degrees F. Cool 1 hour. Invert on large platter. Cover with whipping cream.

Mrs. H. Sorman.

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APPLES PORCUPINE

1½ cups sugar ½ t. cinnamon Cream
6 medium sized apples Blanched almonds 2½ cups water
1 T. fat

Cook the sugar and water together for 3 minutes. Pare and core the apples and cook them in the syrup until tender, but not broken, turning them frequently. Then drain and place in a baking dish. To the syrup add the fat and cinnamon and continue to cook until quite thick. Fill the cores of the apples and the surrounding space with the syrup and stick the apples with the blanched almonds lengthwise. Place in a 450 degree F. oven just long enough to brown the nut tips. Cool and serve with plain or whipped cream. (Serves 6.)

Mrs. J. W. Livingston.

RUSK CUSTARD DELIGHT

1 pkg. rusks (rolled fine)
½ cup melted butter with ½ cup powdered sugar
Mix well with rusks. Spread ½ in buttered pan.

Custard:

4 egg yolks 2 cups milk Cook and flavor
1 T. cornstarch ½ cup sugar

Spread custard over crumbs. Beat egg whites and 2 T. powdered sugar and spread over custard. Mix ½ cup ground nuts with remainder of rusk crumbs, and spread over all. Bake in a moderate oven for 30 minutes. Add whipped cream for serving. Serves 12.

Mrs. G. Heethuis.

RUSK DELIGHT

2½ cups milk ¼ t. salt ½ cup sugar
4 eggs — separated 3 T. cornstarch ½ cup butter
½ cup sugar 1 t. vanilla ½ cup nutmeats
1 pkg. rusks — crumbed

Make custard of the egg yolks, sugar, salt, cornstarch, milk and vanilla. Mix rusk crumbs with melted butter and add the sugar. Divide the mixture in half, placing one-half in pan, and patting down firmly. Add the custard, which has been cooled. Beat the egg whites until stiff and add next. Then mix the nutmeats with the remaining crumb mixture and place on top. Bake for 25 minutes in a slow oven. Served with sweetened whipped cream.

Mrs. N. C. Lulofs.

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TORTE

½ cup butter 1 cup nuts
1 cup sugar 1 t. vanilla
6 eggs well beaten 1 t. baking powder
1 cup ground rusks

Cream butter and sugar, add eggs and dry ingredients. Add vanilla and nuts.

Bake in a moderate oven. Fill with strawberry jam and cover with whipped cream.

Mrs. Amanda Johnson.

AMBROSIA FOOD

1 cup sugar 1 t. vanilla
3 eggs ½ lb. walnut meats — chopped
5 T. flour 1 lb. dates, cut up
1 t. baking powder

Mix in order given, except to mix the dates and nuts in the flour before adding to the other ingredients. Add the eggs, well beaten, and a pinch of salt last. Bake in moderate oven for 45 minutes.

Mrs. Robert Burns, Chicago.

SUET PUDDING

1 lb. bread — 2 or 3 days' old 1 t. salt
— ground to crumbs 1 pkge. seeded raisins
½ lb. chopped suet 1 pkge. seedless raisins
½ lb. brown sugar ¼ lb. citron
1 cup flour — sifted with 2 level ½ lb. nutmeats — cut up fine
t. soda 4 eggs — well beaten
2 t. cinnamon 1 pint grapejuice or other
½ t. cloves fruit juice
½ t. nutmeg 1 lemon — juice and rind

Steam for 3 hours in 3 1-lb. coffee cans — covered tightly.

Mrs. Gust Westerlund.

SAUCE FOR PUDDING

One egg, well beaten. Mix with 2 cups of powdered sugar and 2 T. butter, ½ pint whipping cream and 1 t. vanilla. Add the sugar gradually to the well-beaten eggs and also the butter. Beat thoroughly. Just before serving, add the whipped cream.

Serve the pudding steaming hot.

Mrs. Gust Westerlund.

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HEITMANN'S**QUALITY ICE CREAM**

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SAILOR DUFF PUDDING

1 egg	1½ cups flour
2 T. sugar	1 t. soda, dissolved in
2 T. butter	½ cup boiling water
½ cup molasses	

Mix sugar and butter, add molasses and egg. Add hot water and soda, then flour. Steam 1 hour. (Dates or nuts may be added if desired.)

Sauce:

Beat 1 egg well. Add 1 cup powdered sugar gradually, beating constantly. Beat ½ pint whipping cream and combine with the above.

Mrs. John Lundwall.

Ices and Ice Creams*"Hast thou entered into the treasures of the snow?" — Job 38:22.***VANILLA ICE CREAM**
(Mechanical refrigerator)

1 cup coffee cream	⅛ t. salt
3 eggs	1½ t. vanilla
⅔ cup sugar	1 cup cream, whipped

Scald coffee cream in top of double boiler. Blend eggs and sugar. Add scalded cream slowly, and stir vigorously. Return to double boiler and stir for 5 minutes. Cool. Pour into tray and let chill to a mush. Do not freeze hard. While chilling, place bowl and beater in refrigerator to chill before whipping cream. Whip cream, add salt and vanilla and fold custard into it. Return to tray, setting control at highest number. Freeze. Serves 6.

This recipe may be varied in many ways, by adding fruits, juices, chocolate, or other flavoring, nuts, or by adding ½ cup grapenuts.

Mrs. Emil L. Herbert.

MAPLE MOUSSE

Yolks of 4 eggs, ¾ cup maple syrup, 1 cup water. Mix, cook until thick and cool. Add 1 pint of cream, whipped. Place in freezer, and when partly frozen, add 1 cup of nuts, 1 cup candied cherries and candied pineapple. Will serve 8 persons.

Mrs. Amanda Johnson.

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"Michigan" BREAD*Rich in Milk --- always Oven Fresh***VANILLA ICE CREAM**

16 marshmallows	Salt — few grains
⅓ cup chopped nuts	½ cup chopped dates
1 cup milk	1 cup whipping cream

Melt marshmallows in milk over hot water. Chill until slightly thickened. Add dates, nuts and whipped cream. Pour into freezing compartment and freeze. Beat after it starts to freeze.

Mrs. Reuben Christensen.

SAUCE FOR ICE CREAM

3 cups maple syrup	1 cup blanched almonds —
¼ cup hot water	browned in butter
4 chopped figs	

Cook until the consistency of syrup. Add 1 cup nuts. Serve on vanilla ice cream.

Mrs. A. Skoglund.

FRESH PINEAPPLE ICE CREAM

1 pineapple	1 cup cream
2 cups sugar	Milk

Clean and grind one whole pineapple. Let stand overnight covered with sugar. Add cream. Place in 2 quart freezer and add milk to fill freezer. Freeze.

Mrs. Harry Wren.

PINEAPPLE ICE

5 cups cold water	1 can crushed pineapple (with
6 cups sugar	juice)
Juice of 6 lemons	2 egg whites (stiffly beaten)

Boil sugar and water for 20 minutes. Let stand until cool. Then add lemon juice and pineapple. Pour in tray and partly freeze. Add the egg whites and continue freezing.

Mrs. G. Bloomquist.

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PEACH ICE CREAM

5 egg yolks	Pinch salt
1 quart milk	4 cups strained peaches
1 cup sugar	1 quart cream

Beat eggs, add sugar and salt. Mix well. Add milk and peaches and pour into tray. Allow to partly freeze. Then add 1 quart of cream and 3 t. vanilla. Freeze. This is a large recipe, and one-fourth of it will make 6 servings.

Mrs. A. Skoglund.

STRAWBERRY MOUSSE

1 pint fresh strawberries	1/8 t. salt
1 cup sugar	2 cups whipping cream
2 egg whites	2 t. lemon juice

Clean, wash and crush berries. Add sugar. Heat over slow fire until sugar is dissolved. Remove and cool. Beat egg whites and salt until stiff. Beat whipping cream and lemon juice until stiff. Combine all ingredients and pour into freezing tray and freeze. Serves 12.

Ruth Stromsta.

CHOCOLATE MOUSSE

2/3 cup sugar	2 squares melted chocolate
4 T. boiling water	1 pint cream (whipped)
2 egg whites (stiffly beaten)	

Boil sugar and water for about 5 minutes. Pour over the egg whites, to which the chocolate has been added. Beat well. When cool, add cream. Freeze in refrigerator about 5 hours.

Mrs. A. Skoglund.

BANANA ICE CREAM

Scald 1 quart of thin cream; dissolve in this 1 1/2 cups sugar. When cold, add a pint of thin cream unscalded, and begin to freeze. When the cream is rather more than half frozen, add 1 1/2 cups of ripe banana pulp (measured after being pressed through a ricer), mixed with the juice of 1 1/2 lemons, and finish freezing. Let stand an hour to "ripen".

THREE-OF-A-KIND SHERBET

Mix the juice of 3 lemons and 3 oranges with the pulp of 3 bananas pressed through a ricer or sieve; stir in 3 cups of sugar, then add 5 cups of milk and 1 of cream, and freeze at once.

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Candy

"My son, eat thou honey, because it is good; and the honeycomb, which is sweet to thy taste." — Proverbs 24:13.

KNECK

1 can brown syrup	Chopped nuts — if desired
2 cups sugar	

Cook syrup and sugar to the firm ball stage. Add nuts. Cut strips of paper into squares 3 by 3 inches and shape into cones, fastening at the bottom. Pour candy into them and cool. In Sweden, these cones are placed in racks and set out in the snow to harden.

Mrs. S. Hedlund.

"POLKA GRESA"

(Must have a marble slab)

To 3 lbs. of cane sugar, use about 1 1/2 cups water, or enough to moisten sugar. Place over slow fire until melted, then increase the heat. When boiling, add 1/3 cup vinegar and boil until very brittle when tested in cold water. Have slab ready and a buttered saucer. Pour a little on the saucer for the strips, the rest on the slab. Add 25 to 30 drops of oil of peppermint to candy on slab and pull. Add some red coloring to what you have in saucer, and pull just enough to mix in coloring. Put strips of the red on the white lump and pull out. Cut with scissors into tin pans, being careful not to pile on top of each other until cold.

The brown is made the same way, using brown sugar and flavored with 2 t. of ground ginger.

Mrs. P. E. Jensen.

CHOCOLATE FUDGE

2 sq. Baker's chocolate	2 T. butter
2/3 cup milk	1 t. vanilla
2 cups sugar	1 cup nut meats — cut up
Salt	

Add chocolate to milk and place over slow flame, stirring constantly until well blended. Add sugar and salt, stirring until sugar is dissolved. Continue cooking until a small amount forms a soft ball in cold water. Add butter and vanilla. Cool to lukewarm, then beat until ready to pour. Add nuts.

Evelyn Nienow.

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CARAMELS

1 cup sugar	1 cup milk and cream
6 T. corn syrup	1 t. vanilla
4 T. butter	

Mix sugar, butter and $\frac{1}{2}$ of the milk and cream. Stir until it boils, then add the rest of the milk gradually without stopping the boiling. Boil to hard-ball stage, stirring occasionally. Add flavoring, turn into buttered pan, and when almost cool, cut into squares.

Evelyn Bloomquist.

CARAMELS

2 cups sugar	$\frac{3}{4}$ cup butter
$1\frac{1}{2}$ cups white corn syrup	2 cups thin cream

Combine sugar, syrup, butter and 1 cup of the cream. Cook until it forms a firm ball in cold water. Then add the other cup of cream. Cook until it forms a hard ball in cold water. Pour into a buttered pan and let stand until cold. Cut into squares and wrap in waxed paper.

Evelyn Nienow.

LOLLIPOPS

2 cups sugar	Coloring
$\frac{2}{3}$ cup corn syrup	Flavoring
1 cup water	

Boil sugar, syrup and water together to 300 degrees F. or the hard crack stage. Add coloring and flavoring and pour from a spoon onto a buttered tin, and put skewer in. These may be decorated as desired.

BUTTERSCOTCH CANDY

$\frac{3}{4}$ cup brown sugar	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ cup white sugar	6 T. butter
$\frac{3}{4}$ cup white corn syrup	3 T. vinegar or
1 cup cold water	1 t. lemon extract

Mix brown and white sugar, corn syrup and water in kettle. Cook until syrup forms a medium ball when dropped in cold water, or to 245 degrees F. Add butter and salt. Cook until the syrup again reaches 245 degrees F. Pour in well-oiled pan. When cold enough to handle, roll up in a loaf. Remove to a well-oiled slab, or table top, and pull out into strips the size of a finger. Cut in pieces 1-inch long, and wrap immediately in waxed paper.

Mrs. Roy Peterson.

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ENGLISH TOFFEE

1 lb. butter	Pinch cinnamon
2 cups sugar	$\frac{1}{2}$ lb. almonds cut in pieces
1 T. water	$\frac{1}{2}$ t. vanilla

Melt butter and add sugar in a heavy kettle or pan, stirring briskly with a wooden spoon. Add water, cinnamon and almonds. The mixture will thicken and fall away from the sides of the pan when nearly done. Cook until it turns a coffee tan — the color of coffee with rich cream. Add vanilla. Pour without stirring on a buttered platter and sprinkle top with a few finely chopped almonds. Break into pieces when crisp.

Mrs. J. W. Livingston.

DIVINITY FUDGE

2 lbs. granulated sugar	1 t. vanilla
1 cup Karo syrup	1 t. vinegar
1 cup water	Pinch of salt
4 egg whites	1 cup walnut meats

Cook sugar, syrup, water, vinegar and salt to hard-ball stage. Beat slowly into well-beaten egg whites. Add walnut meats and vanilla. When it begins to thicken, pour into buttered platter.

Mrs. Roy Peterson.

DIVINITY FUDGE

2 cups sugar	2 egg whites (stiffly beaten)
$\frac{1}{2}$ cup syrup	Vanilla
$\frac{1}{2}$ cup water	Nuts

Cook until hard enough to crackle against cup when you try it in cold water. Pour syrup slowly over the egg whites. Beat with fork. Add vanilla and continue beating until candy is stiff. Put nuts on buttered plate, and pour candy over them.

Emma Everett.

BLACK WALNUT FUDGE

3 cups light brown sugar	Piece of butter
1 cup water	1 cup black walnuts
1 cup rich cream	Grated rind of 1 orange

Boil sugar and water together, until hard in cold water. Then add cream and butter, and cook until it reaches the firm-ball stage. Remove from fire and add chopped nuts and orange rind. Beat until creamy and pour in buttered pan or mold with spoon and place on waxed paper.

Mrs. R. Peterson.

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NEW FUDGE

1-lb. bar sweet chocolate $\frac{2}{3}$ cup broken nutmeats
18 marshmallows $\frac{1}{8}$ t. salt

Melt the chocolate in a double boiler. Add salt and mix well. The chocolate doesn't form a liquid, but will be thin enough to spread. When it gets to this stage, spread one-half of the chocolate on a buttered pan. Place a layer of marshmallows on top, sprinkled with nuts. Spread the remainder of the chocolate on with a buttered knife. Cool before cutting into squares.

Delores Trap.

BROWN SUGAR OPERA CREAMS

1 cup brown sugar $\frac{3}{4}$ cup water
1 cup granulated sugar $\frac{1}{2}$ t. vanilla
 $\frac{1}{2}$ T. corn syrup 2 T. condensed milk

Put all ingredients except nuts into a saucepan. Stir until sugar is dissolved. Put on fire and cook to 236 degrees, stirring to prevent burning. Remove, cool to 110 degrees, add vanilla. Beat until creamy and stiff enough to hold shape when dropped. Add nuts and drop by spoonfuls into a slightly-buttered pan.

Evelyn Bloomquist.

DATE CANDY LOAF

1 cup milk $\frac{1}{2}$ cup cocoanut
2 cups sugar 1-lb. pkge. dates
 $\frac{1}{4}$ cup butter 1 cup nutmeats

Combine milk and sugar in pan and cook until it reaches the hard-ball stage in cold water. Add dates, stir and cook until thick, or until mixture leaves sides of pan. Remove from fire and add cocoanut and nuts. Beat until it begins to form. Pour on a wet cloth. Roll into a loaf. When cold, cut in slices.

Mrs. Fred LeTart.

SUGARED ORANGE STRIPS

Rind from 5 small or $1\frac{1}{2}$ cups sugar
medium oranges $\frac{1}{3}$ cup water (approximately)

Cut into strips and parboil strips 3 times, the first time in slightly salted water. (Bring to a boil and pour off the water 3 times.) Drain. Cover with sugar and water. Cook slowly until rinds have absorbed all syrup. Cool and roll in powdered sugar.

E. D. L.

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COCOANUT BARS

2 cups sugar 1 T. butter
 $\frac{3}{4}$ cup milk 1 t. vanilla
 $\frac{1}{6}$ t. salt 1 cup shredded cocoanut

Combine the sugar, milk and salt in a saucepan. Stir until sugar is dissolved. Add the butter, and cook until a little tested in cold water forms a soft ball (280 degrees F.). Cool slightly. Add the vanilla, then stir or beat until candy becomes sugary. Add the cocoanut. Spread in a buttered pan and mark into bars or pieces. Time of making, 30 minutes.

Irene Spahr.

PUFFED RICE BRITTLE

1 cup sugar in cold water
 $\frac{1}{2}$ cup water Add 1 T. butter
 $\frac{1}{2}$ cup Karo syrup 1 t. vinegar
Boil together until it hardens $\frac{1}{4}$ t. salt

Stir in 1 pkg. of Puffed Rice (which has been heated in the oven). Spread on bread board and cut into squares with sharp, stiff knife.

Mrs. E. F. Carlson.

Sandwiches

"I will fetch a morsel of bread, and comfort ye your hearts." — Genesis 18:5.

QUICK SANDWICHES FOR SUNDAY EVENING

Put a piece of butter half the size of an egg in a saucepan, heat, break in 3 eggs, add 3 pinches of salt and a shake of red pepper. Scramble until dry, remove from fire and cool slightly; thin with mayonnaise and add a little paprika if desired. This will fill 15 to 20 sandwiches. Butter thin slices of bread and add a lettuce leaf if convenient. The best and quickest egg sandwiches you ever ate.

Elinor Nelson.

PETROGRAD SANDWICHES

Use 1 loaf white bread, 1 loaf rye and 1 loaf whole-wheat bread. Cut with round cutters. The bottom layer largest, tapering in size up to the top layer, which is very small. Vary the bread in layers. Starting from the bottom, butter and cover the first round of bread with strawberry jam, the second with cheese — Philadelphia and pimiento mixed — the third layer with a salad, such as thinly sliced tomatoes and cucumbers, with a little crisp lettuce; the fourth layer with meat, veal or chicken, and the fifth layer with an appetizer, such as caviar, anchovies, or imported sardines, mixed to a paste; sixth layer, place an olive on top and fasten with a toothpick.

Winifred Fredrickson.

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SANDWICH FILLING

- | | |
|--------------------|---------------------------|
| 1/2 green pepper | 6 small sweet pickles |
| 1 small onion | 1 pkge. cream cheese |
| 1 pimiento | Salt and paprika to taste |
| 2 hard-cooked eggs | |

Run green pepper, onion, pimiento, eggs and sweet pickles through food chopper. Moisten cream cheese with cream; add above ingredients and spread on bread for open-faced sandwiches.

Mrs. Roy W. Peterson.

▼

Preserves

"Now the time was the time of the first ripe grapes." — Numbers 13:20.

ORANGE AND CARROT MARMALADE

- | | |
|----------------|--------------|
| 3 lbs. carrots | 3 oranges |
| 3 lemons | 4 lbs. sugar |

Wash and scrape carrots. Peel oranges and lemon. Run all three through food chopper (cut fine). Mix with sugar and let stand overnight. Cook to desired thickness.

Mrs. Alfred Anderson.

STRAWBERRY PRESERVES

- | | |
|---------------------------|--------------|
| 4 heaping cups of berries | 5 cups sugar |
|---------------------------|--------------|

Add sugar to berries and let melt over slow fire until sugar is dissolved. Let boil hard for 15 minutes, at least. Let stand overnight. Put in jars while cold.

Mrs. George Bloomquist.

PEACH CONSERVE

- | | |
|-------------------------|-----------|
| 12 medium sized peaches | 2 oranges |
|-------------------------|-----------|

Grind fruit in fruit grinder. Measure fruit, and add 1 cup of sugar for each cup of fruit. Boil slowly for 5 or 10 minutes.

Mrs. O. Seaberg.

PEAR JAM

- | | |
|----------|------------------|
| 6 pears | 1 orange |
| 2 apples | 1 1/2 lbs. sugar |

Put fruit through food chopper, add sugar, and cook until thick. Pour into sterilized glasses.

Mrs. Ed Christensen.

SARATOGA JAM

- | | |
|--------------------------|------------------------|
| 3 quarts red raspberries | 1 quart sweet cherries |
| 2 quarts currants | 19 cups sugar |

Combine ingredients and cook until thick.

Mrs. Rose Luhman.

Pickles and Relishes

"We remember the . . . cucumbers and the melons, and the leeks and the onions, and the garlic." — Numbers 11:5.

CHILI SAUCE

- | | |
|---------------------|------------------------------------|
| 30 ripe tomatoes | 6 pears |
| 6 good sized onions | 1 quart vinegar |
| 2 T. salt | 2 lbs. brown sugar |
| 6 large peaches, | 3 hot red peppers |
| or 10 small | 5c pkge. mixed spices, tied in bag |

Cut everything up fine and cook slowly for 2 1/2 hours.

Mrs. Koehn.

CUCUMBER RELISH

Twelve large cucumbers, 6 medium sized onions — peel, slice and let stand overnight in not too strong salt water.

In morning drain and add 1 large cup sugar, 1 large cup vinegar, 1 t. each celery seed and mustard seed. Add 1 red sweet pepper, sliced in strips. Boil about 20 minutes, or until they change color. Then can.

Mrs. E. V. Hart.

BEET RELISH

- | | |
|-----------------------------|--------------|
| 4 cups chopped cooked beets | 2 cups sugar |
| 4 cups chopped raw cabbage | 1 t. salt |
| 1 cup grated horseradish | |

Mix together and add cold vinegar to cover. Pour into sterilized jars and seal.

Mrs. Myrtle Forsberg.

CRANBERRY RELISH

- | | |
|-------------------------------|-----------------------------------|
| Grind 1 orange — rind and all | 6 red apples—cored but not peeled |
| 1 lb. cranberries | Add 2 cups sugar |

Place in jar and set away for 24 hours.

Olga Hylland.

TOMATO RELISH

- | | |
|----------------------|--------------------|
| 1 peck ripe tomatoes | 6 cups brown sugar |
| 6 large onions | 1 oz. mixed spices |
| 3 red peppers | 6 cups vinegar |
| 3 t. salt | |

Combine ingredients and cook for 2 hours.

Mrs. Ed Luhman.

PLAIN DILL PICKLES — QUICK METHOD

Wash cucumbers and pack them in clean jars with dill, using 1 head of dill for each quart jar. Bring to a boil 2 quarts of water, 1 quart of vinegar and 1 cup salt. While boiling hard, pour it over the cucumbers and seal the jars.

Mrs. Gust Fredrickson.

INDIAN RELISH

1½ doz. green peppers 1 doz. onions
 ½ doz. red peppers

Put each through food chopper. Pour boiling water over the chopped ingredients and let stand for 10 minutes. Drain off water and add 2 cups sugar, 1 pint of vinegar and 1 T. salt. Boil for 15 minutes and can.

Mrs. Rose Luhman.

PEPPER RELISH

12 green peppers 12 green tomatoes
 6 red peppers 12 onions

Pour on boiling water to cover, and let stand for five minutes. Add 2 T. salt
 1 quart vinegar
 2 cups sugar Cook for 15 minutes.

Mrs. E. V. Hart.

SPICED GRAPES

7 lbs. grapes 1 cup vinegar
 5 lbs. sugar 2 T. gr. cinnamon, cloves
 1 lemon and allspice
 3 oranges

Remove skins from grapes, cook and put through colander to remove seeds. Add uncooked skins, sugar, spices, the lemon and orange, sliced thin, and vinegar. Cook to the consistency of marmalade.

Mrs. Geo. Smith.

PICKLED PEACHES

Skin, or peel peaches. Put 4 cloves in each peach. Stick 1 in top, 1 in bottom and 1 on each side. Place peaches in a porcelain kettle. Sprinkle a generous layer of granulated sugar over the peaches, put on another layer of peaches, and another of sugar. Continue until kettle is full. Let stand overnight. In the morning, heat to boiling and put in cans, without adding any water.

Mrs. E. R. Fuller.

CRAB APPLE PICKLES

Syrup — 3 lbs. brown sugar Whole cloves
 1 quart vinegar

Select Whitney crab apples, simmer very gently in syrup until apples are transparent.

Mrs. Russel Larson.

DILL PICKLES

One-half bushel cucumbers. Wash cucumbers thoroughly and pack tightly in jars, putting 2 or 3 grape leaves in each jar. On top of each can place a piece of dill and a grape leaf. Fill can with the following.

Pickle Mixture: 6 quarts water, 1½ cups salt, 1½ quarts vinegar. Seal jars.

Mrs. Harry Wren.

PICKLED PEARS

12 pears 1 stick cinnamon
 4 cups water Ginger to taste
 3 cups sugar Whole cloves to taste
 2 cups vinegar

Peel pears, remove blossom ends, but leave stems. Boil pears in 4 cups of water until they can be easily pierced by a straw. Remove pears and add to the juice 3 cups sugar, 2 cups vinegar, cinnamon, ginger and cloves. Boil syrup 5 minutes. Place pears in and boil until syrup is thick. Carefully remove pears and pack in hot jars. Boil syrup 5 minutes longer. Remove spices, fill jars with boiling syrup and seal.

Mrs. A. Alstrom.

GREEN TOMATO PICKLES

2 gal. green tomatoes — 3 T. mustard seed
 sliced thin 2½ quarts brown sugar
 1 gal. onions — sliced thin ½ doz. red peppers — chopped fine
 2 quarts vinegar 1 T. cloves
 4 T. salt

Put tomatoes and onions in salt water overnight. Drain well. Combine all ingredients and cook for 2 hours.

Mrs. Ed Lager.

SLICED PICKLES

Slice 50 medium-sized cucumbers, add 2 quarts sliced onions. Let stand in salt water for 3 hours. Boil for 30 minutes:

2 quarts vinegar 1 t. tumeric
 6 cups sugar 1 t. salt
 5c mixed spices 2 t. celery seed (in sack)

Drain cucumbers and onions. Add to syrup and boil for 15 minutes. Can while hot.

Mrs. Otto Luhman.

SWEET CUCUMBER PICKLES

Wash cucumbers and place in cans. Mix:

1 gal. vinegar 1 cup ground mustard
 1 cup salt 1 T. saccharine
 2 cups brown sugar 1 t. alum

Mix dry ingredients together before adding to vinegar. Pour over cucumbers and seal. Makes 12 quarts.

Mrs. Otto Luhman.

NINE-DAY SWEET PICKLES

One-half bushel small cucumbers, washed and scrubbed. 1 cup salt, 2 gal. water. Boil salt and water and pour over cucumbers. Change every other day. Repeat 3 times, using fresh water each time.

Then bring to a boil 2 quarts vinegar, 6 quarts water, and stir in ¼ lb. powdered alum. Pour over cucumbers and let stand for 2 days. Wash and drain. Pack in jars and cover with the following syrup: 12 cups sugar, 10 cups vinegar, 5 cups water, mixed spices.

Mrs. Otto Bloomquist.

CHERRY PICKLES

1½ cups salt 2 quarts cherry leaves
1 peck cucumbers Enough water to cover pickles

Pour the following mixture, while hot, over the cucumbers, and let stand for 14 days. Stir every day. Take out and cut in pieces. Take equal parts of water and vinegar and 1 cup of sugar, and boil for 10 minutes with the pickles. Drain well and place in jars.

6 cups sugar 3 oz. whole cloves
4 cups vinegar 3 oz. whole cinnamon

Put spices in bag, boil 20 minutes. Pour over the pickles, and seal.

Mrs. A. Anderson, Elgin, Ill.

Pancakes and Waffles

"He that is of a merry heart hath a continual feast." — Proverbs 15:15.

FLASKPANNKAKA — PORK PANCAKE

Beat well, 3 eggs. Add ¼ t. salt and 1 cup milk. Stir in 2 cups flour to make smooth batter and add 2 more cups milk. Meanwhile, cut ½ lb. of side pork into small squares, and fry until brown. Place the fried pork and ½ cup of the grease in a frying pan, and pour the batter over. Bake in hot oven until pancake is high and brown. However, it will fall when removed from the oven. The pork may be omitted if desired. Serve with jam or marmalade.

Mrs. William Peterson.

UNGSPANKAKA — OVEN-BAKED PANCAKE

3 eggs ½ t. salt
1 quart milk 2 cups flour
¼ cup sugar

Beat eggs, add milk, sugar, salt and flour. Pour into greased pan and bake in medium oven for 1 hour. Diced salt pork may be added if desired.

Mrs. H. Dalson.

TUNN PANKAKA — THIN PANCAKES

Beat well 3 eggs and add 1 cup sweet milk. To this add ½ t. salt, 2 T. melted butter, 1 T. sugar and ¾ cups flour, sifted with ½ t. baking powder. Stir into smooth batter. Add ½ cup milk and bake on greased, medium-hot griddle, in large thin cake. Spread with jelly, or sugar, and roll.

K. O. H.

SWEDISH PANCAKES

3 eggs 1 cup flour
1 T. sugar ½ t. salt
2½ cups cream 1 T. melted butter

Batter is thin, making large pancakes. Roll pancakes, placing a spoon of jelly inside, and cover with powdered sugar.

Mrs. Ansel Leaf.

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RAGGMUNKAR — POTATO PANCAKES

Beat 2 eggs and add 2 cups grated raw potatoes, 2 T. flour, ¾ t. salt, and a dash of pepper. Drop by tablespoons on greased griddle. Brown on both sides, and serve with steak drippings. In Sweden, where lingon are plentiful, these pancakes are often served with "lingonsylt" or fried fat salt pork.

Mrs. Wm. Peterson.

PANCAKE — OLD-FASHIONED SWEDISH

Buttered slices of bread Sugar
4 eggs Nutmeg
Milk

Butter spider well. Cut bread into small pieces and almost fill pan. Beat eggs and add sufficient milk to fill pan, when added. Sprinkle nutmeg on top. Pancake will puff up and then go down before it is baked. Invert on plate. Cut like pie, serving with lingon.

Mrs. Amanda Johnson.

CORN PANCAKES

¼ cup boiling water ½ cup canned corn
1 T. butter Salt
1 egg 1 t. baking powder

Beat together
Add 1½ cups sweet milk

Flour to make creamy

Fry like pancakes. Serve with maple syrup.

Mrs. Harry T. Wren.

SOUR CREAM WAFFLES

Beat the yolks of 3 eggs and add 2 cups sour cream, 1½ T. sugar and 2¼ cups flour into which has been sifted 1 t. soda and ½ t. salt. Lastly fold in the stiffly-beaten whites of eggs. Some persons add a little cardamom seed or a little cinnamon to the batter. Bake in hot waffle iron.

Mrs. Roy Peterson.

CURD CAKE — OSTKAKA

2 quarts milk Salt to taste
1 rennet tablet Cardamom seed (crushed)
4 eggs 2 T. flour
½ cup sugar

Dissolve rennet tablet. Add to lukewarm milk. Allow to stand until the milk cuts and forms like cheese. Drain off the water. Add the beaten eggs, sugar, salt and cardamom seed. Add flour mixed in a little milk. Bake in a moderate oven.

Mrs. R. Oman.

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WAFFLES

2 cups flour	3 t. baking powder
2 cups milk	1/2 t. salt
2 eggs (beaten separately)	4 T. melted butter

Sift flour, salt and baking powder. Beat yolks well, add milk, and beat again. Add flour and beat until perfectly smooth. Then add melted butter and fold in the whites stiffly beaten.

Mrs. Oberg.

WAFFLES

3 eggs	1 1/2 t. baking powder
1/2 cup sugar	3 T. melted butter
3/4 cup milk	1/2 cup chopped nuts
1 1/2 cups flour	

Beat egg yolks. Add sugar. Add milk, flour, and baking powder. Lastly, add melted butter and fold in beaten egg whites. Add nuts and bake.

Mrs. C. M. Doran.



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