

# COOK BOOK

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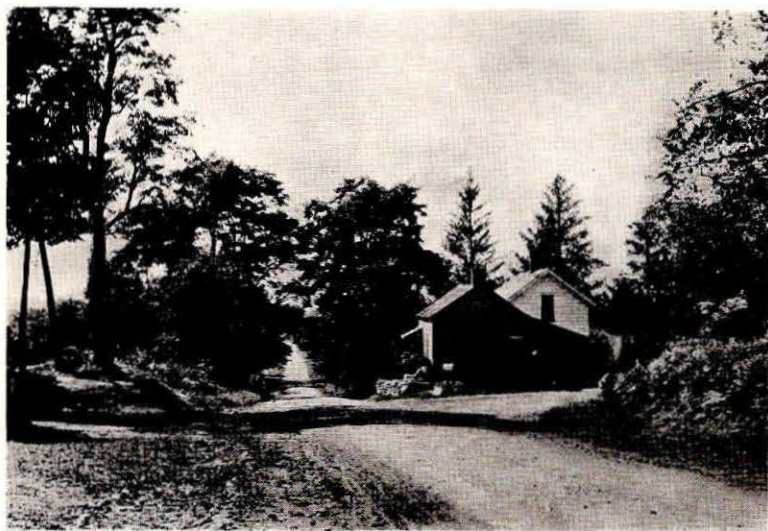


COMPILED BY

AMERICAN HOME DEPT.

THE WOMAN'S CLUB OF ALLENDALE, N. J.

1944



THE OLD TOLL GATE HOUSE  
at  
Franklin Turnpike and Crescent Avenue  
fifty years ago

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NOVEMBER, 1944

To Commemorate the Fiftieth Anniversary of  
Allendale, New Jersey

The American Home Cook Book of the Allendale Woman's Club of 1944 is dedicated to the mothers and wives who were the citizens of Allendale in the year of 1894. For it is to them we give our humble thanks for giving us the opportunity to progress in the work in which they believed, their homes, their religion, their high ideals of education, and the betterment of this country.

Compiled by

WOMAN'S CLUB OF ALLENDALE

1944

The Woman's Club heartily appreciates the generous patronage of various business and professional folks, as well as friends and neighbors, whose names and cards appear in these pages and extend our thanks to them who have helped make this book a success.

## A Prayer for the Kitchen

May labor make me tired.  
    May I have eyes to see.  
Beauty in this swell room  
    Where I am called to be.  
The scent of clean blue smoke.  
    The old pans polished bright.  
The kettle's chuckling joke,  
    The gas flame's lovely light.  
May I have wit to take,  
    The joy that 'round me lies,  
Whether I brew or bake,  
    May labor make me wise.  
May labor make me sweet,  
    When twilight folds the earth.  
May I have grace to smile,  
    And count the days good worth.  
An old song in my soul,  
    And quiet in my breast;  
To welcome tranquility,  
    The night's own gift of rest.  
And gather strength to face,  
    Tomorrow's busy strife,  
Here in this busy place,  
    May labor bless my life.

—Alice Megnin.

# SOUPS

## CLAM CHOWDER

Scrub shells of ..... 1 doz. Chowder Clams  
and place in small  
amount of water to  
steam open

Remove clams and put through food  
chopper and add to juice.

Cook until tender and  
mash with potato  
masher ..... 3 carrots  
3 onions

8 small potatoes  
½ cup diced celery  
Add ..... 1 small can tomatoes  
to clams and boil up

Serves 8

ETHEL SCOTT

## CORN CHOWDER BISQUE

Cube and fry to light  
brown ..... 2 slices salt pork

Finely mince ..... 4 small onions

Cube ..... 6 medium potatoes

Peel and dice ..... 4 medium tomatoes

Arrange all in layers,  
sprinkle each layer Salt and pepper  
and cover with ..... 1 pt. boiling water

Simmer until vegetables are nearly done.

Add ..... Corn from 6 ears

Cook 10 minutes more

Add ..... ¼ tsp. soda  
and ..... 1 qt. white sauce, thin  
MRS. B. SNEDEN.

## CREAM OF ONION SOUP

Melt ..... ¼ cup fat

Add ..... 4 medium-sized on-  
ions, thinly sliced,  
and cook slowly until  
onions are soft and  
amber shade

Add ..... 2 tablespoons flour

Stir well, then add ..... 3 pints milk  
Stir until thickened and simmer 20 min-  
utes.

Season with ..... ½ teaspoon sugar  
1½ teaspoons salt and  
⅛ teaspoon pepper

Serves 8.

JENNIE T. HAYTHORN.

## FRENCH CARROT SOUP

Boil in water to  
cover ..... 6 carrots.  
Mash

Add carrot pulp to ..... 1 qt. milk  
Thicken with ..... 2 tablespoons flour  
2 tablespoons butter

Cook in top of double boiler. When it  
thickens beat with egg beater.

Add ..... salt to taste  
½ teaspoon sugar  
Dash cayenne  
Grate of nutmeg  
¼ teaspoon paprika  
1 cup cooked peas

THELMA JO HARRISON.

## JELLIED TOMATO CONSOMME

Mix together ..... 1½ qts. chicken stock  
or bouillon  
2 cups canned  
tomatoes

1 small onion, chopped

½ bay leaf

6 cloves

½ tsp. celery seed  
and boil 20 minutes

Then add ..... speck powdered  
curry

Strain through colander then through  
cheese cloth.

Add ..... 2 tbsp. gelatin and  
allow to chill well

This may be served by chilling in bouillon  
cups or chilling in a shallow dish. When  
cool cut or chop finely and serve in cups.  
Serve with or without whipped cream.

## LENTIL SOUP (GERMAN STYLE)

Soak ..... ½ cup lentils  
overnight in cold  
water

Wash, drain and simmer till soft.

Add ..... 1 small onion  
chopped  
a few celery leaves

Cook ½ hour

Mix ..... 2 tablespoons flour  
2 teaspoons sugar  
in cold water to make  
a paste and add to  
lentils. Bring to boil

Add ..... 1½ cups milk

Bring to boil again  
Season with salt and  
pepper to taste

Rub through sieve

Add ..... ½ cup sliced frank-  
furters

Boil 3 minutes and serve.

HELEN CREIGHTON.

# SOUPS

## SPLIT PEA SOUP

Soak over night ..... 1 cup split peas  
 Drain and add ..... 1 qt. water  
                               ham bone  
                               3 potatoes  
                               2 carrots  
                               celery  
                               onion

Simmer till tender. Remove bone and put vegetables through strainer.

For additional flavor

Add ..... 1 vegetable bouillon cube

ETHEL SCOTT.

## POTATO SOUP

Add hot ..... 1 qt. scalded milk  
 to ..... 2 cups mashed potatoes  
                               1 large cooked onion  
 Blend in ..... 3 tablespoons melted butter  
                               3 tablespoons flour  
                               1½ teaspoons salt

Stir in 1 teaspoon chopped parsley, strain if necessary. Serve hot.

MRS. N. W. KERSHAW.

## VEGETABLE CHOWDER

Cut in cubes ..... 2 to 4 potatoes  
   3 carrots

Add water to cover and cook 20 minutes. Do not drain.

Brown in 2 tbsp. fat ..... 3 onions chopped)

Add ..... 1 can tomato soup or ½ pt. canned tomatoes to vegetables

Heat to boiling point.

Add ..... 2 cups milk

Thicken with ..... flour moistened in milk or water

HELEN R. AHERN.

# LUNCHEON

## ASPARAGUS AND CHEESE DISH

Put in baking dish in layers with cream

sauce ..... 1 can asparagus  
                               1 can pimientos  
                               3 hard cooked eggs

Cream sauce ..... 1 tablespoon butter

Cook until thick ..... 3 tablespoons flour  
   1½ cups milk  
   ½ cup grated cheese  
   Salt and pepper

Add to layers and on

top ..... 1 cup grated cheese

MRS. E. H. FROMM,  
 Fairlawn, N. J.

¼ teaspoon pepper  
 2½ cups milk

Pour over mushrooms

Add ..... ½ cup grated cheese  
                               3 grated hard boiled egg yolks

Grease casserole, arrange layer of cabbage, cover with white sauce, sprinkle grated egg whites and pimientos.

Repeat till dish is full. Cover with bread crumbs, dot with butter, bake in moderate oven 30 minutes.

EDNA WINTER.

## BAKED CABBAGE WITH MUSHROOMS

Boil in salted water, 1 medium head cabbage for 15 or 20 minutes.

Peel and slice ..... ½ lb. fresh mushrooms

Saute 4 minutes

Make white sauce ..... 3 tablespoons butter  
   3 tablespoons flour  
   ½ teaspoon salt

## BAKED CHEESE OMELET

Mix ..... 2 tablespoons butter  
   3 tablespoons flour

Add ..... 1½ cups milk

Add, cut fine ..... ½ lb. cheese  
   Pinch of salt

Beat ..... 4 egg yolks

Add beaten ..... 4 egg whites

Bake ½ hour in moderate oven, 350°.

EDNA WINTER.

# LUNCHEON

## BAKED PINEAPPLE TOMATOES

Six uniform-sized tomatoes, centers scooped out.

Combine with  
centers ..... 6 slices crisp bacon  
1 chopped onion

Combine ..... 2 cups crushed pineapple  
Bread crumbs

Fill tomato shells with bread crumb mixture. Cover with more crumbs and grated cheese. Bake in hot oven, 500° F. for 20 minutes.

## BEEF POT ROAST WITH VEGETABLES

Heat pot roast kettle over moderate heat. Add—

2 tablespoons lard or drippings, and when hot, place

3½-4 lbs. Blade or round bone chuck, heel of round, rolled ribs from less finished beef of utility grade, in kettle, browning thoroughly and slowly on all sides for at least 30 minutes. Do not hurry browning. When browned, add

1 teaspoon salt to each pound of meat

½ teaspoon pepper

¼ cup water

Cover tightly and cook over lowest heat for 3½ to 4 hours or until thoroughly tender. If more than 1/4 to 1/3 cup of liquid collects in kettle, pour off and save to make gravy later. One hour before done, add—

4 whole or halved potatoes

4 whole carrots

4 small onions

and finish cooking. Make gravy from drippings in kettle.

Time required: 4-4½ hours, depending on size of roast.

VARIATIONS: Flavor variations may be obtained by using different vegetables or part noodles and vegetables, or in the seasonings and liquid added. A little vinegar, catsup, chili sauce or tomato juice adds desirable flavor.

E. M. BERDAN.

## CHEESE AND SWEET POTATOES

1 No. 2 can sweet potatoes

1 Cup grated American cheese

¾ Cup brown sugar

2 Tablespoons butter

Place in layers in baking dish. Top with grated American cheese; bake at 350° F. long enough to melt cheese.

Served with fresh fruit, it makes a luncheon dish. Serves four.

## CHILI CON CARNE

Brown ..... in butter  
1 lb. chopped meat  
1 chopped gr. pepper  
1 chopped onion

Add ..... 1 can tomatoes  
2 or 3 cans red kidney beans

Mix ..... chili powder, amount to individual taste with small amount of juice from tomatoes simmer 1 hour

Chili will be very thick. Serve with sardines.

MRS. JOHN R. GARRABRANT.

## CONCORDIA PIE

Place in a casserole a layer of ..... Browned sausages

Cover with ..... Mashed potatoes, seasoned

combined with..... Chopped green pepper

Score top with fork and arrange more..... Browned sausages in a symmetrical design. Put in hot oven for a few minutes.

Serve with ..... Applesauce

Cooked hominy may be used in place of mashed potatoes.

# LUNCHEON

## CRESCENT BEEF ROLL

Mix ..... 1 can corned beef  
 1 cold, boiled potato  
 1 onion, cut fine  
 ¼ cup milk

Roll out biscuit dough to ¼ inch thickness. Roll like a jelly roll.

Bake in moderate oven ½ hour. Then add sauce made of ¼ cup prepared chili sauce mixed with ¼ cup water. Bake another 15 minutes. Serves 6.

## CHICKEN, CHEKIANG STYLE

Add ..... 1 3-lb. broiler, cut up  
 in pieces, braised  
 2 tablespoons sherry  
 4 tablespoons  
 soy sauce  
 3 tablespoons sugar  
 1 teaspoon salt  
 2 small onions

Add as much water as there is juice from the various ingredients. Cook with a medium flame for about 1 hour or until chicken is tender.

MRS. H. W. BESWICK.

## CURRIED RICE

Boil until almost tender ..... 1 cup rice  
 in ..... 2 qts. salted water

Simmer until all surplus water is absorbed.

Melt ..... 2 tablespoons butter  
 or other fat

Add ..... 1½ tablespoons flour

Add slowly ..... 1 cup milk

Stir until thick ..... ¾ teaspoon curry  
 powder  
 ¼ teaspoon salt  
 dash of pepper

Cook one minute longer. Put hot rice on platter. Pour over sauce.

Add ..... 2 cups ham, chicken  
 or lamb, hot and  
 minced

Serve with green applesauce or tart jelly.

## CURRIED FLOUNDER IN SHELLS

Cook ..... 2 small onions  $\frac{1}{2}$   
 butter  
 Add ..... 2 tablespoons flour  
 and 1 pint milk

Stir constantly until sauce boils several minutes.

Add ..... 2 cups cooked  
 flounder  
 1 teaspoon curry  
 powder  
 1 tablespoon catsup  
 1 teaspoon lemon  
 juice

When hot put in shells, cover with buttered bread crumbs.

CLARA V. FLANDREAU

## DEVILLED SWISS STEAK

Mix

¼ Cup flour with

2-3 teaspoons salt

¼ teaspoon pepper

1-1½ teaspoons dry mustard

in a cup. Sprinkle over surfaces of 2-2½ lb. piece of top or bottom round steak, chuck steak or rump steak cut at least 1 inch thick, or sirloin steak from Utility grade beef. Flank may also be used. Pound in with the dull edge of a saucer, going both across and with the fibers, until all is absorbed. Heat heavy frying pan 5 minutes over moderate heat. Add—

¼ Cup lard or drippings

and when hot add meat, browning slowly and thoroughly on all sides. When well browned, add—

1-1½ tablespoons Worcestershire sauce

½ cup water

Cover tightly and simmer over lowest heat for 3 hours or until tender. Thinner steaks require less time for cooking. Serve with stuffed, baked potatoes.

Time required: 3-3½ hours, depending on size of steak.

VARIATIONS: Secure varied flavors by adding tomato or mushroom soup instead of water, or by adding chili sauce or sliced onion for additional seasonings. A small clove of garlic is also relished by some depraved appetites!

E. M. BERDAN.



# LUNCHEON

## DRY HASH

In iron frying pan, smooth down following ingredients:

1½ cups leftover  
corned beef or one  
square can corned  
beef

Put through medium  
knife of food chopper

with ..... 2 cups raw potatoes  
1 large onion

Melt ..... 2 tbsp. bacon drip-  
pings or any fat

Cover frying pan and set over very low heat for 20 minutes. Loosen with spatula. Turn out on plate or cover of frying pan, if that is smooth. Slide back into pan and brown to same degree as first browning.

Serve with chili sauce or catsup.

Time required: 40-50 minutes.

VARIATIONS: Almost any meat can be utilized to make this dry hash. It is especially good with roast beef or pot roast; lamb, veal and pork are equally delicious.

E. M. BERDAN.

## FISH TIMBALES

Flake finely ..... 1½ cup cold cooked  
fish

Add ..... 2 egg yolks beaten

with ..... 1 cup milk

and ..... salt and pepper

Fill buttered ramekins  
Bake in pan of water  
until firm, about 20  
minutes. Turn out on  
warm platter.

Pour over ..... 1 cup of hot cream or  
tomato sauce

to which has been

added ..... ½ teaspoon mustard

sprinkle with ..... parsley

Fine spaghetti may  
line ramekins before  
putting in fish mix-  
ture.

## HAM LOAF

Put ..... 1 lb. fresh pork  
½ lb. smoked ham  
through meat chopper

Add ..... ½ cup milk  
½ cup cracker crumbs  
1 egg  
Salt and pepper  
to taste

Mix well. Mold into loaf, bake 30-35  
minutes.

MAUDE GREY PITTIS.

## HAM AND POTATO CASSEROLE

Peel and slice and let  
stand in cold water 2  
hours ..... Potatoes

Drain.

Place layer of raw  
potatoes on bottom of  
greased baking dish.

Sprinkle with ..... Salt and Pepper  
Cracker crumbs  
Few specks butter

Cover with ..... One slice med. thin  
ham

Another layer of ..... Potatoes

Cover with ..... 2nd slice of thin ham

Top with third layer Potatoes

Pour over all ..... 1 pint milk

Garnish top with .. onion rings  
Cracker crumbs  
Butter

Bake 1 hour in mod-  
erate oven.

## HAMBURGER SUPREME

1 lb. ground round steak

3 medium sized onions, fried

Season meat to taste; divide meat into  
two large patties, place cooked onions be-  
tween patties and pan fry, or broil.

MR. RAY HAYTHORNE.

# LUNCHEON

## MUSHROOM LOAF

(A Good Dish for Rationing)

Mix together ..... 1 cup chopped mushrooms  
1 cup bread crumbs  
1 cup chopped nuts  
1 cup cooked rice  
2 tablespoons parsley  
 $\frac{1}{2}$  tsp. celery seed  
 $\frac{1}{2}$  tsp. salt & pepper  
2 eggs beaten  
1 slice pimiento  
1 tsp. lemon juice  
Enough milk to moisten

Bake at 350° F. 45 minutes. Serve with cream sauce.

MRS. E. H. FROMM,  
Fairlawn, N. J.

## MACARONI LOAF

Mix thoroughly .....  $\frac{3}{4}$  cup cooked macaroni  
1 cup soft bread crumbs  
 $\frac{3}{4}$  cup grated cheese  
1 tablespoon onion juice  
3 well beaten eggs  
1 cup cream or milk  
 $\frac{1}{4}$  cup butter, melted  
1 tablespoon chopped pimientos  
1 tablespoon parsley  
 $\frac{3}{4}$  teaspoon salt

Pour into buttered loaf pan or ring mold glass. Bake  $\frac{3}{4}$  hours.

### SAUCE:

Melt ..... 2 tablespoons butter  
Add ..... 1 tablespoon flour  
Add ..... 1 cup tomato juice  
Salt and pepper

Cook until slightly thickened.

## LIVER LOAF

Brown for 3 minutes 1 lb. liver  
in ..... 2 tablespoons fat  
Grind liver with .... 1 onion  
Add ..... 1 teaspoon salt  
 $\frac{3}{4}$  cup bread crumbs  
Moisten with ..... 1 egg  
And ..... 1 cup milk

Mix well and turn into buttered baking dish. Bake one hour in moderate oven.

BLANCHE ROBERTS

## IMMIGRANT DINNER

Mix thoroughly ..... 1 lb. hamburger  
 $\frac{1}{2}$ -1 cup rice, uncooked  
1 teaspoon thyme  
1 med. onion grated  
1 kernel garlic, well chopped and crushed  
2 tablespoons salt or to taste  
1 teaspoon white pepper

Leave stand an hour or two before meal time. Form into medium sized balls and brown well in lightly greased pans.

Add to ..... 1 No. 2 can coarsely sieved tomatoes  
and ..... 1 can of water  
Place in large sauce pan.

Add ..... 1 tsp. Worcester-shire Sauce

Simmer very slowly for 1 $\frac{1}{2}$ -2 hours. Stir occasionally, so rice will not stick.

MRS. H. W. BESWICK.

# LUNCHEON

## MUSHROOMS AND BROCCOLI

Pare, slice and saute.  $\frac{1}{2}$  lb. mushrooms  
 Wash, steam or boil. 1 medium head of  
 broccoli  
 1 cup milk  
 3 tablespoons fat  
 2 tablespoons flour  
 $\frac{1}{2}$  teaspoon salt  
 dash pepper

Add mushrooms to sauce, pour over brocc-  
 coli, garnish with toast points.

MRS. H. W. BESWICK.

## LUNCHEON PIECE DE RESISTANCE

Sear ..... Small sausage cakes  
 Place alternately in  
 layers with ..... Sliced sweet potatoes  
 Salt and pepper

Dot each layer with Butter

Bake in covered cas-  
 serole until thorough-  
 ly done.

Pour over all .....  $\frac{1}{2}$  cup gooseberry  
 jam

Brown under flame  
 for 10 minutes.

## PORCUPINES

Mix .....  $\frac{1}{2}$  cup uncooked rice  
 1 lb. chopped steak  
 1 onion  
 1 egg  
 1 can tomato soup  
 Pepper and salt to  
 taste

Boil ..... 1 quart of water

Add ..... tomato soup  
 let come to boil

Mix ..... all together, roll in  
 small balls and boil  
 2 hours in tomato  
 sauce

MARTHA WINTERS.

## PIZZA

Sift together ..... 3 cups flour  
 $\frac{1}{2}$  teaspoon salt  
 Cut in until like  
 coarse meal and  
 Mix together .....  $\frac{1}{4}$  cup butter or  
 margarine  
 1 crumbled yeast cake  
 1 cup light cream or  
 evaporated milk  
 And ..... 2 egg yolks beaten

Gradually add to flour. Turn out on  
 floured board and knead until smooth.  
 Divide into 2 parts and roll to  $\frac{1}{8}$  inch  
 thickness. Line 2 pie plates with dough.

Lay on crusts ..... 3 cups drained stewed  
 tomatoes or sliced  
 fresh tomatoes  
 Cut up ..... 2 bacon strips  
 and fry with ..... Italian sausages,  
 cut up

Put these on tomatoes with sliced olives  
 and mushrooms.

Sprinkle with ..... Salt and pepper  
 Dust with ..... Grated cheese

Bake at 375° for 25 minutes.

ELEANOR MACARDELL,

## POTATO BALLS

Boil ..... 1 lb. potatoes in  
 jackets  
 Peel and thoroughly  
 chill. Grate and mix  
 with ..... 1 tablespoon flour  
 and ..... 1 egg  
 1 teaspoon salt  
 $\frac{1}{4}$  teaspoon nutmeg

Mix well and chill.

Dice ..... 2 slices bread

Fry in ..... butter

Form potato mixture into balls and press  
 a few cubes of fried bread into each. Roll  
 well in flour. Boil in salted water. Serve  
 with Sauer Braten, page 9.

M. L. WITTE,

Forest Road, Wyckoff.

# LUNCHEON

## REAL BOSTON BAKED BEANS

Pick over and wash **1 pint marrow beans**

Cover with cold water, and soak overnight. In the morning heat slowly and simmer until soft.

Scald rind of ..... **½ lb. fat salt pork**

Scrape, remove a slice and put in bottom of bean pot. Cut through rind of remaining pork every half inch, making cut 1 inch deep. Put beans in pot and bury pork in beans, leaving rind exposed.

Mix ..... **½ tablespoon salt**  
**1 tablespoon molasses**  
**1½ tbs. sugar**

Add ..... **1 teaspoon mustard**  
**2 cups hot water and**  
**pour over beans.**  
**Bury 3 small onions**  
**in top of beans.**

Add boiling water to cover beans if necessary. Cover bean pot and bake slowly, 350°, for 3 or 4 hours uncovering the last hour that rind may become brown and crisp. Watch the cooking and add water as it cooks away.

ELIZABETH M. BERDAN.

## SAVORY MEAT LOAF

Scald

**½ cup milk or tomato juice**

add

**½ cup bread crumbs**

add

**1½ lbs. beef and ½ lb. pork**

**1 teaspoon salt, ¼ teaspoon pepper**

**1 teaspoon lemon juice**

**½ teaspoon poultry seasoning**

**1 egg slightly beaten**

Pack in greased pan. Bake 1 hour at 350°.

CLOTHILDE V. ALBERT.

## RICE AND NUT LOAF

Boil for 5 minutes **1 minced green pepper**

**1 minced small onion**

**5 tablespoons butter**

**½ cup water**

Mix together ..... **2 cups pecans**  
**chopped**

**1 small can pimento**

**½ cup evap. milk**

**½ cup fresh milk**

**4 eggs slightly beaten**

**1 tablespoon salt**

Mix two mixtures together and bake at 375° for one hour. Turn out on platter and serve with rich brown sauce. Diced chicken or tunafish may be added to sauce.

MRS. G. E. PAGE,

Elks River, Minn.

## SOUTHERN (WET) HASH

Brown

**1 cup leftover beef,**  
**cut in small cubes**

**1 or 2 onions, cut fine**

together in

**2 tbs. bacon drip-**  
**pings**

Add

**2 cups boiling water**

**1 cup raw potatoes,**  
**cut in small cubes**

**1 green pepper, cut**  
**fine**

**Salt and pepper to**  
**taste**

Cover and let cook slowly until all ingredients are tender. The hash should have plenty of gravy and more hot water may be needed. A small amount of flour thickening may be added when done. Serve on toast or as is.

E. M. BERDAN.

# LUNCHEON

## SAUER BRATEN

Boil ..... 1 pint vinegar  
with ..... 1 bay leaf  
and ..... 6 whole cloves  
and ..... 1 teaspoon pepper  
and ..... 1 teaspoon salt

Pour boiling mixture  
over ..... 3 lbs. pot roast

and leave for 6 days, turning meat once  
a day. Keep in refrigerator. Roast in iron  
roaster for 1½ hours with onions.

M. L. WITTE,  
Forest Road, Wyckoff.

## SPANISH RICE

Cook until tender ... ¾ cup white rice  
then drain.

Meanwhile, cook ... 1½ cups sliced onions  
in 3 tablespoons fat  
until tender.

Add to onions ..... 1 No. 2½ can toma-  
toes  
1½ teaspoon salt  
4 tablespoons diced  
green peppers  
3 whole cloves  
1 bay leaf  
3 tablespoons gran.  
sugar

Let simmer 15 minutes. Remove bay leaf  
and cloves and add rice. Turn into greased  
1½ qt. casserole. Bake in moderate oven,  
375° for 30 minutes. Serves 6.

MINA G. HALL.

## STEAMED EGGS

Beat ..... 6 eggs  
with ..... 1 tbsp. soy sauce  
and ..... 1 tbsp. sherry

Place in top of double boiler and steam  
until mixture is nearly congealed.

Chop and fry ..... 2 tbsp. mushrooms  
Add to eggs.  
Cook until hard.

## STUFFED GREEN PEPPERS

Remove top and  
seeds of ..... 6 green peppers

Parboil for 5 minutes.

Drain and fill with

following mixture: 1 cup diced tomatoes  
1 cup chopped cooked  
ham  
1 cup break crumbs  
2 tablespoons melted  
butter  
½ teaspoon salt  
¼ teaspoon pepper  
1 teaspoon chopped  
onion

Bake in pan with .. 1 cup water

Bake 30 or 40 minutes.

MRS. B. SNEDEN.

## STUFFED PORK CHOPS

Have pocket cut in 6 rib pork chops

Combine ..... 1 cup dry bread  
crumbs  
¼ cup orange pulp  
1 teaspoon grated  
orange rind  
¼ cup diced celery

Season with ..... Salt and pepper

Moisten with ..... 1 egg slightly beaten  
and ..... 2 tablespoons bacon  
fat

and ..... ½ cup hot water

Fill cavities in chops.

Brown chops on both

sides, then add .. ¼ cup water

Cover and cook slowly about one hour.

MRS. W. G. SCOTT.

## SHEPARD'S PIE

Season to taste ..... Left-over lamb and  
gravy

Place in baking dish

cover with ..... butter

cover with ..... hot mashed potatoes

Spread over top ..... 1 beaten egg yolk

Mixed with ..... 2 tbsp. water

Bake in oven at 400° for 20 minutes until  
brown.

# LUNCHEON

## SPICY POT ROAST

Cut  $\frac{1}{2}$  inch slits in 5 lbs. beef rump or chuck  
Insert  $\frac{1}{4}$  lb. salt pork cut in strips  
Brown on all sides in lard  
Add 6 fresh tomatoes  
3 med. onions, sliced  
 $\frac{1}{2}$  teaspoon whole cloves  
1 stick cinnamon  
 $\frac{1}{2}$  tsp. marjoram  
 $\frac{1}{4}$  teaspoon pepper  
Pour over all  $\frac{1}{3}$  cup vinegar

Simmer slowly for 3 hours. Thicken gravy with flour and water paste.

MRS. W. G. SCOTT,

## STEAK ROLADE

Make 3 small steaks of 1 lb. round steak  
Sprinkle with cracker crumbs salt and pepper  
Lay on each 1 piece of bacon  
Roll and tie steaks.  
Place in saucepan with suet — melted  
Simmer for 2 hours or until tender and brown.  
If desired add 1 bay leaf  
1 sliced onion

MARTHA LIGHTBODY,

## TUNAFISH CASSEROLE

Boil in salt water 1 pkg. fine noodles  
Make medium thick cream sauce  
Place in casserole in layers with 1 can tunafish  
buttered bread crumbs  
until casserole is filled.  
Top with bread crumbs

Bake 20 minutes in moderate oven until browned.

MARIAN L. DARGUE.

## SWEDISH MEAT BALLS

Fry 2 tablespoons onions, chopped, in 2 tablespoons margarine  
until it begins to brown. Mix, kneading well.  
1 lb. ground beef  
 $\frac{1}{4}$  lb. ground pork  
 $\frac{1}{4}$  cup whole wheat bread crumbs  
 $\frac{1}{2}$  cup evaporated milk or whole milk  
1 egg yolk  
1 medium cold cooked potato, grated  
 $1\frac{1}{2}$  teaspoon salt  
 $\frac{1}{3}$  teaspoon pepper  
Pinch of all spice, mace, sage and dry mustard  
1 teaspoon parsley, chopped

Shape into tiny balls, fry in margarine until brown, using low heat.

Add  $\frac{1}{4}$  cup water  
cover and simmer 10 minutes. Serve in own sauce.

E. M. BERDAN.

## TOMATO CUSTARD

Mix together 6 eggs slightly beaten  
 $\frac{1}{4}$  cups tomato juice

Pour mixture in buttered custard cups and set in pan of water. Bake 25 minutes at 375°. Unmold on tiny noodles and serve with a mushroom, cheese or asparagus sauce.

## VEAL BIRDS

Using 2 lb. veal cutlets, cut medium thick  
Make your favorite dressing  
Roll some in each cutlet.  
Pin around each a strip of bacon with a tooth pick.  
Brown and place in casserole.  
Make sauce with 2 tbsps. flour  
Pour over meat.  
Add 1 tsp. sugar  
Cover with 2 cups water

Bake one hour covered at 350°.

MARTHA WINTERS.

# LUNCHEON

## UNCLE FRED'S HASH

Put through grinder . . . 6 pared potatoes  
 1 onion  
 Add . . . . . 1 lb. hamburger

Cover with water and cook in double boiler one hour.

F. R.

## VICTORY LOBSTER

Put in saucepan . . . 1½ cups cooked lobster  
 and cook 2 minutes. . ½ cup finely chopped mushrooms  
                                   ¼ cup melted butter  
                                   Dash of cayenne  
                                   a little nutmeg  
 Add . . . . . ½ cup cream  
                                   2 egg yolks beaten

Cook over hot water until thick. Serve on toast or pastry shells.

Cover with . . . . . bread crumbs

Bake at 350° for a few minutes. Serves 6.

## OYSTER PIE

Melt . . . . . 4 tablespoons butter  
 Add and stir over  
 heat . . . . . 4 tablespoons flour  
 Pour on gradually . . 1 cup oyster liquid  
 and . . . . . ½ cup brown stock  
 Add . . . . . 1 pt. oysters  
 and . . . . . 1 teaspoon Worcestershire Sauce  
 and . . . . . Salt and pepper  
                                   Few drops lemon juice  
 Bake in casserole  
 with . . . . . Rich biscuit dough over top rolled at least 1 inch thick

Bake at 425° until brown, about 45 minutes.

MRS. G. E. PAGE,

Elks River, Minnesota.

# SALADS

## CRANBERRY SALAD

Grind . . . . . 1½ cups raw cranberries  
                                   ½ orange  
 Add . . . . . 1 cup sugar  
                                   let stand 1 hour  
 Add . . . . . 1 lemon gelatine dissolved in  
                                   1 cup boiling water

MRS. JOHN ACKERMAN.

## GRAPEFRUIT SALAD

Dissolve in . . . . . Cold water  
                                   1 pkg. lemon gelatine  
 Add to . . . . . 1 cup boiling water  
 Drain . . . . . 1 can grapefruit segments

Add cold water to juice to make one cup.

Mix all together with 1 red unpeeled apple cubed or sliced thin  
                                   ¼ teaspoon salt  
                                   small amount grated onion

## HERRING SALAD

Cut very finely . . . . 3 salted herring  
 with . . . . . 2 med. tart apples  
 with . . . . . 3 large potatoes, boiled  
 with . . . . . 2 hard cooked eggs  
 with . . . . . 3 large cooked beets  
 with . . . . . 2 large dill pickles  
 in cubes or strips.  
 Mix with . . . . . 1 tbsp. vinegar  
 and . . . . . 1 tsp. sugar  
 and . . . . . 2 tbsp. sour cream

Left over cooked veal may be added. Serve with hot rolls. Serves 6. Better if allowed to stand 12 hours.

M. L. WITTE,

Forest Road, Wyckoff.

# SALADS

## GOLDEN GLOW SALAD

Dissolve ..... 1 pkg. lemon gelatine  
 using juice from ... 1 can crushed pine-  
 apple  
 Add water to make... 2 cups  
 Add ..... 1 tablespoon vinegar  
                                   ½ teaspoon salt  
 When cool add..... pineapple  
 and ..... 1 cup grated raw  
                                   carrot

Pour into flat dish and chill. Serve with  
 lettuce and salad dressing.

MAUDE GREY PITTIS.

## GOLDEN GLOW SALAD

Combine ..... 1 pkg. lemon gelatine  
                                   1 cup boiling water  
 Add, stir well ..... 1 cup pineapple juice  
                                   1 tablespoon vinegar  
                                   1 teaspoon salt  
 Add ..... 1 cup cubed or  
                                   crushed pineapple  
                                   1 cup grated raw  
                                   carrots  
                                   1/3 cup nut meats,  
                                   cut fine

Chill.

MRS. H. W. SCOTT.

## JELLIED LUNCHEON SALAD

Prepare ..... 1 pkg. lemon gelatine  
 with ..... 1 teaspoon salt  
 Add ..... 1 cup chopped  
                                   cucumbers  
                                   3 chopped green  
                                   onions  
                                   ½ cup grated carrots  
                                   ½ cup chopped  
                                   celery  
                                   1 teaspoon vinegar

Serve on lettuce.

KLARA SCHOENHEITER.

## MOULDED SHRIMP SALAD FOR SIX

Combine ..... 1 pkg. lemon gelatine  
                                   2 cups boiling toma-  
                                   to juice  
 Add ..... 1 lb. or 1 can shrimp  
                                   ½ cup cut up celery;  
                                   bit of green pepper.

Pour into individual moulds.

MRS. H. W. SCOTT.

## HAM AND CHEESE SLAW

Combine ..... 2 cups cubed ham  
                                   1 cup cubed Ameri-  
                                   can cheese  
                                   3 cups shredded cab-  
                                   bage  
                                   ½ cup mayonnaise  
 Mixed with 2 table-  
                                   spoons mustard

THELMA JO HARRISON.

## SALAD DRESSING

Mix in top of  
 double boiler ..... 2 teaspoons mustard  
                                   2 teaspoons flour  
                                   ½ teaspoon salt  
                                   and pepper  
                                   1 tablespoon butter  
                                   ½ cup sugar  
 Add ..... ½ cup vinegar  
                                   2 beaten eggs

Heat till creamy and thick. Thin as  
 needed with cream or evaporated milk.  
 Keeps well with refrigeration.

RUTH C. PEASE.

## VITAMIN SALAD

Dissolve ..... 1 pkg. strawberry  
                                   gelatin  
 in ..... 1 cup hot water  
 Add ..... Juice of drained  
                                   pineapple  
 to ..... ¾ cup cold water  
 Mix together and  
 cool. When it begins  
 to thicken add ..... ¼ teaspoon salt  
                                   ½ cup shredded  
                                   carrots  
                                   ½ cup cut celery  
                                   ½ cup shredded  
                                   pineapple  
                                   2 ripe bananas  
                                   sprinkled with  
                                   lemon juice

Finish cooling in a  
 mold.

Serve with ..... mayonnaise  
 Garnish with ..... water cress  
                                   olives

MRS. FRANK W. WINTERS.



# SALADS

## VEGETABLE SALAD FOR 50 PEOPLE

Chop not too finely... 2 white cabbages  
2 lettuce  
1 lb. spinach  
1 head cauliflower  
1 bunch carrots  
2 bunches radishes  
1 red pepper  
3 onions  
1 cucumber  
6 tomatoes

Add this dressing ... 1 pt. mayonnaise  
2 bottles catsup  
1 teaspoon mustard  
2 tablespoons vinegar

BETTY BERDAN.

## COCKTAIL SAUCE

Mix together ..... 1 cup tomato catsup  
2 tbsp. chili sauce  
2 tbsp. lemon juice  
3 tbsp. horse radish  
few drops tabasco  
 $\frac{1}{2}$  teaspoon salt  
dash pepper

Serve on oysters or other shell fish.

M. G. PITTIS.

## CRANBERRY JUICE COCKTAIL

Cook ..... 4 cups cranberries &  
4 cups water  
until all the skins  
pop open (about 5  
minutes)

Bring the juice to boiling point. Strain  
through cheesecloth.

Add .....  $\frac{2}{3}$  cup of sugar,  
boil 2 minutes  
serve cold

EDNA WINTER.

## TARTAR SAUCE

To ..... 2 tbsp. mayonnaise  
Add ..... 1 tbsp. each,  
chopped gherkins  
olives, onions,  
parsley and  $\frac{1}{2}$  tbsp.  
chopped capers.

Serve cold with baked or broiled fish

JENNIE T. HAYTHORN.

## MEXICAN SAUCE

Cook together until  
soft ..... 2 tablespoons butter  
1 small onion  
1 green pepper  
1 clove garlic  
chopped

Add ..... 2 tablespoons flour  
 $\frac{1}{2}$  teaspoon salt  
2 teaspoons chilli  
powder

Add .....  $\frac{1}{2}$  cup meat stock  
1 cup tomatoes

Cook until thick and smooth. Strain, if  
desired.

MRS. H. W. BESWICK.

## CUCUMBER AND CAVIAR CANAPE

Pare and cut in 1-  
inch slices ..... 1 cucumber

Soak in ..... iced salted water  
 $\frac{1}{2}$  hour

Drain and dig out  
center, fill with .... 6 tbsp. caviar

mixed with ..... 1 tbsp. onion

Serve on ..... watercress

decorated with daisy

petals made of ..... white of hard cooked  
egg

with centers of ..... chopped egg yolks  
Serves 6.

# DESSERTS

## BROWN BETTY

Mix together ..... 2 cups bread crumbs  
and ¼ cup butter

Cover bottom of buttered baking dish  
with one-half crumbs.

Cover with ..... 1 pt. pared and sliced  
apples

Mix together ..... ¼ cup sugar  
¼ teaspoon nutmeg  
Grated rind and  
juice of ½ lemon

Sprinkle one-half of this mixture over  
apples. Cover with remaining crumbs, then

1 pt. sliced apples  
and remaining  
sugar mixture

Pour over ..... ½ cup water

Cover and bake at 350° for 40 minutes,  
uncover for last few minutes to brown  
crumbs.

## COFFEE JELLY DE LUXE

Mix ..... 1 tbsp. unflavored  
gelatine  
2 tbsp. cold water

Heat for 7 minutes.. 2 cups coffee  
3 whole cloves  
1 short stick of  
cinnamon

Strain out spices and  
add ..... 1/3 cup gran. sugar

Pour over the soft-  
ened gelatin, stir un-  
til dissolved.

Add ..... 2 tbsp. chopped nuts  
if desired. 2 tbsp. preserved  
ginger

Pour into individual wet molds. Set until  
firm. Serve plain or with whipped cream.

## FIG PUDDING

Mix well ..... 1 lb. figs chopped  
1 lb. raisins  
1 cup suet  
1 tsp. cinnamon  
½ tsp. ground cloves  
1 cup sugar  
1 cup sweet milk  
½ tsp. salt  
2 cups grated crumbs  
3 well beaten eggs

Steam three hours.

MRS. T. H. BLACKMORE,

## CRANBERRY PUDDING

Mix and sift ..... 1 cup sugar  
2 cups flour  
3 tsp. baking powder  
½ tsp. salt

Stir in ..... 2 cups cranberries  
and ..... 1 cup milk

Pour into a shallow pan and bake at  
450° for 15 or 20 minutes. Serve with  
following sauce:

Rub together ..... ½ cup butter  
with ..... 1 cup sugar  
Add ..... ¾ cup milk

Stir over hot water  
until smooth.

Add ..... 1 tsp. vanilla

Serve.

BLANCHE ROBERTS.

## INDIAN PUDDING DE LUXE

Scald ..... 3 cups milk

Mix together ..... 3 tbsp. Indian meal  
1/3 cup molasses

Stir into hot milk and cook until it  
thickens. Stir constantly to prevent  
scorching. Remove from fire;

Add ..... ½ cup sugar  
1 egg beaten  
Butter, size of walnut  
¼ tsp. salt  
½ tsp. ginger  
½ tsp. cinnamon

Mix thoroughly, pour into a buttered  
baking dish and put in 350° oven.  
In ½ hour pour over

it ..... 1 cup milk or  
½ cup evap. milk and  
½ cup water

and continue baking  
in a 350° oven for 2  
hours. Serves 8.

MAVIS P. BERDAN.

## LEMON CUPS

Add ..... 1 cup sugar  
4 tbsp. flour  
½ tsp. salt

to ..... 2 tbsp. melted butter

Add and blend well.. 5 tbsp. lemon juice  
Grated rind of one  
lemon

Add ..... 3 egg yolks beaten  
1½ cups milk

Fold in ..... 3 egg whites,  
beaten stiff

Pour into greased custard cups. Place  
in pan of hot water. Bake 45 minutes at  
350°. Makes 6.

MRS. FRANK W. WINTERS.





# SAUCES

## BITTERSWEET CHOCOLATE SAUCE

- Add ..... 2 squares chocolate to 1/3 cup water cook over low heat, stirring until chocolate is melted and well blended with water
- Add ..... 1/2 cup sugar pinch of salt cook stirring constantly until slightly thickened remove from heat
- Add ..... 3 tablespoons butter 1/4 teaspoon vanilla

Serve hot on cake, pudding or ice cream. Makes 1 cup.

CLOTHILDE V. ALBERT.

## LEMON SHERBET

- Mix ..... 4 tbs. lemon juice 1 cup sugar
- Stir ..... until sugar is dissolved
- Add ..... 2 cups milk and stir again

Place in refrigerator and chill. When sherbet is cold enough to be mushy remove pan, stir. Repeat, stirring twice at half hour intervals. Freeze 3 hours. Serves 4.

MINA G. HALL.

# CAKE, BREAD and ROLLS

## COFFEE CAKE

- Beat in bowl ..... 3/4 cup milk 1 egg 1/2 cup sugar
- Add ..... 2 cups flour 3 tsp. baking powder 1/2 tsp. salt 3 tbs. melted shortening put in pan
- Mix ..... 2 tbs. sugar and cinnamon

Sprinkle over top. If you want, add raisins. Bake 400° 20 minutes or more.

JO HARRISON.

## DATE-NUT BREAD

- Mix and let stand for 15 minutes ..... 1 cup chopped dates 1 cup hot water 1 tsp. soda
- Cream ..... 1/2 cup sugar 1 tbs. butter
- Add ..... 1 beaten egg 1 tsp. vanilla 2 cups flour 1/2 cup nut meats

Mix thoroughly and bake in 350° oven.

## COFFEE CAKE

- Beat ..... 2 eggs (pinch salt)
- Add ..... 1/2 cup sugar 1/2 cup oleomargarine 1 cup milk 3 cups flour 2 tsp. baking powder

Make in two cakes. Bake in pan with hole or funnel in center.

EDNA WINTER.

## NUT BREAD

- Beat ..... 1 egg
- Add ..... 2/3 cup sugar 1 cup milk 2 1/2 cups flour 4 tsp. baking powder pinch of salt 2/3 cup nuts

Let stand 25 minutes. Bake at 350° for 45 minutes.

MARJORIE MOWERSON.

# CAKE, BREAD and ROLLS

## NUT BREAD

Mix ..... ½ box grapenuts  
 1½ cups gran. sugar  
 1 tsp. salt  
 1 can evap. milk  
 ½ can water  
 1½ tsp. baking soda

Add ..... 2 eggs  
 1 cup nut meats  
 1 cup raisins  
 3 tsp. baking powder  
 Enough flour to make stiff cake batter

Let stand in pan 10 minutes and then bake in moderate oven 35 minutes.

MRS. IRVING HAHN,  
 Rochelle Park, N. J.

## NUT BREAD

Beat ..... 1 egg  
 Add ..... 1 cup sugar  
 1 cup milk  
 speck of salt

Sift and add ..... 3 cups of flour  
 3 tsp. baking powder  
 1 cup walnuts

Let rise about 20 minutes. Bake in 350° oven for 50 or 60 minutes.

THELMA JO HARRISON.

## ORANGE NUT BREAD

Mix ..... 2 beaten eggs  
 with ..... 1 cup gran. sugar  
 Sift together ..... 3 cups flour  
 1 tsp. salt  
 4 tsp. baking powder

Add alternately to beaten eggs with .... ¾ cup milk

Add ..... 3 tbsp. melted shortening  
 ½ cup chopped nut meats  
 ½ cup chopped orange peel (fresh)

Allow to stand 15 minutes in greased pan. Bake in moderate oven, 350° F. 40 minutes or longer.

BLANCHE ROBERTS.

## PEANUT BREAD

Beat ..... 1 egg  
 with ..... 1 cup sugar  
 1 cup milk  
 3 cups flour  
 3 tsp. baking powder  
 ¼ tsp. salt  
 1 cup ground peanuts

Be sure to have stiffer than cake. Let raise ½ hour. Bake 1 hour in slow oven.

MRS. JOHN H. ACKERMAN.

## ROLLS

Dissolve in ¼ cup lukewarm water ..... 1 yeast cake  
 Add ..... 1¾ cups lukewarm water  
 1 tsp. salt  
 Scant ½ cup sugar

Melt and add ..... 4 tbsp. shortening

Beat and add ..... 1 egg

Mix in ..... 2 to 3 cups flour

Knead and let rise to double bulk. Form into rolls and bake in very hot oven (500°) about 10 minutes. This dough may be kept in refrigerator overnight to be used fresh for each quantity needed.

THELMA JO HARRISON.

## SCOTCH SHORTBREAD

Have ready a tin which has been greased and papered.

Mix ..... 6 oz. flour  
 2 oz. rice flour  
 good pinch salt  
 2 oz. castor sugar

Add ..... 4 oz. butter in one piece

Work flour and sugar into butter until of the consistency of short crust. Turn onto the board and shape into a round cake about ¾" thick. Mark the edges all around and prick the top well. Place on the tin and bake in a steady oven until it begins to color, then moderate the heat and bake slowly for about 1 hour.

ANNIE FALLON.

# CAKE, BREAD and ROLLS

## BLUEBERRY MUFFINS

Sift ..... 2½ cups flour  
 with ..... 2½ tsp. baking powdr.  
                   1/3 cup sugar  
                   ½ tsp. salt

Sift again.

Combine ..... 1 cup fresh berries  
 with 1/3 flour mixture.

Beat ..... 1 egg

Add ..... 1 cup milk  
                   4 tbsp. melted butter

Add to flour mixing very little. Fold in berries. Bake in greased muffin pans in hot oven for 25 minutes.

MAUDE GREY PITTIS.

## PEANUT BUTTER DATE MUFFINS

Cream together ..... 4 tbsp. peanut butter  
                                   1 tbsp. shortening

Add ..... ¼ cup sugar  
                                   1 well beaten egg

Sift together ..... 1¾ cups sifted flour  
                                   2 tsp. baking powder  
                                   ½ tsp. salt

Add alternately with 1 cup milk to creamed mixture. Add ¼ cup dates, cut in pieces. Bake in greased muffin tins, in hot oven (400° F.).

MRS. H. W. BESWICK.

## QUICK MUFFINS

Cream ..... 1 tbsp. shortening  
                                   2 tbsp. sugar

Add ..... 1 egg

Alternate ..... 1 cup milk  
 with ..... 2¼ cups flour  
                                   2½ tsp. baking powdr.  
                                   pinch salt

Bake at 375° for 12 minutes or until light brown.

MARJORIE MOWERSON.

## CORNMEAL WAFFLES

Mix ..... 1 cup yellow cornmeal  
                                   ½ cup flour  
                                   3 tsp. baking powder  
                                   ½ tsp. salt  
                                   2 tbsp. sugar  
                                   1 cup milk  
 Beat ..... 2 egg yolks  
                                   2 egg whites  
                                   (well beaten)  
                                   4 tbsp. melted butter

EUNICE KERSHAW.

## SPEEDY DO-NUTS

Mix together ..... 2 eggs beaten  
                                   1 scant cup sugar  
                                   1 cup milk  
                                   ½ tsp. lemon or  
                                   vanilla extract  
                                   3 cups flour  
                                   2½ tsp. baking powdr.  
                                   ¼ tsp. salt  
                                   pinch nutmeg

Drop from spoon into hot grease. Put in a bag with powdered sugar.

MRS. FRANK W. WINTERS.

## DUMPLINGS FOR MEAT STEW

Sift ..... 1 cup flour  
                                   ½ tsp. salt  
                                   2 tsp. baking powder

Mix to soft dough with ½ cup milk. Drop into hot stew by spoon. Cover closely and cook 10 minutes.

JOAN JOHNSON.  
 Drummondville, Quebec.

## POTATO PANCAKES

Peel and grate ..... 4 large potatoes, raw  
 Grate ..... 1 large onion  
 Mix with ..... 1 teaspoon salt  
 and ..... 1 egg, unbeaten  
 Drop by spoonfuls  
 into frying pan with ½ cup shortening

Makes 16 pancakes.

M. L. WITTE,  
 Forest Road, Wyckoff.

# CAKE FILLING AND FROSTINGS

## ANGEL FOOD CAKE

- Beat ..... 12 egg whites  
 until very stiff  
 Add ..... 1 tsp. cream tartar  
 ¼ tsp. salt  
 Fold in ..... 1½ cups sugar  
 which has been  
 sifted 8 times  
 1 cup of pastry  
 flour which has  
 been sifted 8 times  
 Add ..... 1 tsp. vanilla  
 or almond flavoring  
 Bake ..... in ungreased angel  
 food tin

Start in cold oven and increase to 300°.

- Bake ..... 55 minutes, turn pan  
 upside down and  
 let cool.

MRS. JOHN R. GARRABRANT.

## APPLE MACAROON

- Peel and core ..... 4 or 5 medium sized  
 cooking apples in a  
 pie dish

Sprinkle ½ cup sugar and as much cin-  
 namon as desired over apples.

- Cream ..... ½ cup sugar and  
 1 tbsp. butter

- Add ..... 1 well beaten egg  
 pinch salt and  
 ½ cup flour

Beat well.

Spread batter over apples. Bake in oven  
 375° for 30 minutes.

CAROLINE KINDRED.

## BLACK BEAUTY CAKE

- Sift and mix ..... 1 cup sugar  
 ½ cup cocoa  
 1½ cups flour  
 1 tsp. baking soda  
 ½ tsp. baking pwdr.  
 Add ..... 1 cup sour milk  
 3 tbsp. melted butter  
 and blend well

Bake in layer tin moderate oven for ½  
 hour.

MINA G. HALL.

## BANANA CAKE

- Mix and sift ..... 2 cups cake flour  
 1 tsp. soda  
 ¼ tsp. salt

- Cream ..... ½ cup shortening

- Add ..... 1½ cups sugar

Cream till fluffy.

- Beat in ..... 1 tsp. vanilla

- And slightly beaten.. 2 eggs

- Add ..... 1 cup mashed  
 bananas

- Add flour alternately  
 with ..... ¼ cup sour milk

Beat till smooth.

Bake in layer pans in moderate oven, 350°  
 about ½ hour. Put sliced bananas between  
 layers and cover with plain icing.

MARY JENKINS.

## BANANA CAKE

- Cream ..... ½ cup butter and  
 1 cup sugar well

- Add ..... 1 unbeaten egg  
 mix well

- Add ..... 5 tbsp. milk

- Sift together ..... 2 cups flour  
 2 tsp. baking powder  
 1 tsp. baking soda  
 and pinch salt

- Add ..... 3 crushed bananas  
 1 tsp. vanilla

- Bake ..... in moderate oven  
 40 minutes in loaf  
 pan.

MINA G. HALL.

## CHOCOLATE CAKE

- Heat in sauce pan .. 1 cup water  
 until melted ..... 4 squares bitter  
 chocolate

- Cool and add ..... ½ cup shortening

- Beat in ..... 2 cups sugar

- until thoroughly ..... 2 eggs

- mixed. .... ½ cup sour milk

- Add sifted together.. 2 cups flour  
 1½ teaspoons soda  
 ½ teaspoon salt

and mix until smooth. Pour into greased  
 9" x 13" x 2" pan. Bake at 400° for 20  
 minutes. Turn out on rack to cool.

MRS. W. G. SCOTT,



# CAKE FILLING AND FROSTINGS

## BISHOP'S CAKE

- Mix well ..... 3 eggs, well beaten  
 1 cup gran. sugar
- Sift together ..... 1½ cups sifted all  
 purpose flour  
 1½ tsp. baking  
 powder  
 ¼ tsp. salt
- Add to floured mix-  
 ture ..... ¼ lb. semi-sweet  
 chocolate  
 2 cups coarsely  
 chopped walnut  
 meats  
 1 cup coarsely cut-up  
 dates  
 1 cup halved candied  
 cherries

Fold into egg mixture. Pour into 9½" x 5½" x 2¾" greased loaf pan with bottom lined with waxed paper. Bake 1½ hours in 350° F. oven. Serve like fruit cake.

MRS. H. W. BESWICK.

## COCOA FUDGE CAKE

- Cream well ..... ½ cup butter
- Blend in ..... 2 cups brown sugar
- Beat till light and fluffy.  
 Combine well.
- Beat well and add... 2 eggs
- Sift and measure ..... 1½ cups flour
- Sift with ..... 1/3 tsp. salt  
 ½ cup cocoa  
 ¾ tsp. baking soda
- Add dry ingredients  
 alternately with ..... ½ cup sour milk
- Stir in rapidly ..... ½ cup boiling water
- Bake 350° for 50 minutes.

## CURRENT LOAF

- Cream ..... 2 tbsp. butter
- Add ..... 2/3 cup sugar
- Add ..... 1 egg
- Sift together ..... 1½ cups flour  
 2 tsp. baking powder
- Add alternately with. 2/3 cup milk
- Add ..... ¾ cup currants  
 dusted with flour
- Bake at 350°. Do not slice for 24 hours.  
 Taste is improved  
 with ..... ¼ tsp. ground cloves  
 ¼ tsp. cinnamon

## CHOCOLATE COCOANUT CAKE

- Sift ..... 2 cups cake flour  
 into mixing bowl
- Resift with ..... 2 cups sugar  
 1 tsp. soda  
 2 tsp. baking powder  
 ½ tsp. salt  
 1 tsp. vanilla
- Add 1 at a time .... 2 unbeaten eggs
- Beat lightly after  
 each addition.
- Add small amount at a time and stir  
 smooth after each addition.
- ½ cup milk
- Have ready ..... 4 squares chocolate  
 melted with ..... ½ cup butter or  
 shortening
- Add ..... 1 cup hot water

Add chocolate mixture to batter. Stir until dough is one color. Pour into deep layer cake pans, greased, lined with wax paper and paper greased.

Bake 40-45 minutes in oven at 325°..  
 Makes 2 9-inch layers.

### Frost with

- Blend ..... 3 tbsp. butter  
 1 tsp. vanilla  
 ¼ tsp. salt
- Add slowly ..... ½ cup confectioner's  
 sugar, beaten thor-  
 oughly into mixture
- Add ..... 5  
 alternately with ..... 2½ cups confection-  
 er's sugar, beaten  
 well after each  
 addition

Sprinkle generously with moist cocoanut on top and sides of cake.

MRS. STANLEY J. WENC.

## COCOA ANGEL FOOD

- Beat until foamy ... 5 egg whites
- Add ..... ½ tsp. cream of  
 tartar
- Beat until dry.
- Gradually beat in... 1 cup sugar  
 mixed with ..... ¼ cup cocoa
- Add ..... 1 tsp. vanilla
- Mix and add ..... ½ cup flour  
 1 tsp. cornstarch

Bake in tube pan 30 minutes. Frost with boiled icing to which has been added fruit and nuts.

# CAKE FILLING AND FROSTINGS

## CREAM LAYER CAKE

Cream ..... ½ cup butter or oleo  
 1½ cups sugar  
 2 eggs  
 2½ cups flour  
 2 tsp. baking powder  
 1 cup milk  
 1 tsp. vanilla

### Cream Filling

Add ..... 1 tsp. cornstarch  
 gradually to  
 1 cup milk  
 1 beaten egg  
 ½ cup sugar  
 salt

Cook until thick in double boiler.

### Chocolate Filling

Melt ..... 3 sqs. chocolate  
 Add ..... 1 cup sugar  
 4 tbsp. cornstarch  
 Add ..... 1 tbsp. butter  
 1 cup heated milk  
 cook until thickens  
 Add ..... 1 tsp. vanilla

MRS. JOHN H. ACKERMAN.

## GOLDEN SPICE CAKE

Cream ..... ½ cup shortening  
 Add ..... 1 cup brown sugar  
 Add and heat ..... 3 egg yolks  
 Sift together ..... 2 cups cake flour  
 1½ tsp. baking pwr.  
 1 tsp. nutmeg  
 1½ tsp. cinnamon  
 ¾ tsp. allspice  
 1/3 tsp. salt  
 Mix together and add ¾ cup water  
 to the creamed mix-1/3 cup molasses  
 ture alternately ..... 1 tsp. vanilla  
 with the dry ingredi-  
 ents.  
 Stir in ..... ¾ cup nut meats, cut  
 with ..... ¼ cup flour  
 Fold in ..... 3 egg whites  
 beaten stiff

Bake in 2 8-inch layer pans at 375° for 30 minutes.

MRS. W. G. SCOTT.

## EGGLESS CHOCOLATE CAKE

Cream ..... 5 tbsp. melted  
 shortening  
 Add ..... 1 cup sugar  
 1 cup sour milk  
 ½ cup cocoa  
 2 cups flour  
 Add last ..... 1 tsp. soda  
 dissolved in ..... boiling water

To use sweet milk add 3 tablespoons vine-  
 gar. Bake at 375°.

MARJORIE MOWERSON.

## GINGER CAKE

Mix ..... 2 cups flour  
 1 cup sugar  
 ½ tsp. ginger  
 ½ tsp. salt  
 ½ tsp. soda  
 1 tsp. baking powder  
 ½ cup shortening  
 take ½ cup for  
 crumbs  
 Add ..... 1 egg beaten  
 2 tbsp. molasses  
 ½ cup evap. milk  
 ½ cup water  
 2 tbsp. vinegar to  
 sour milk

Bake 40 minutes 350°.

MARTHA WINTERS.

## HALF HOUR CHOCOLATE CAKE

Beat well ..... 2 tbsp. soft butter  
 1 egg  
 Add gradually and  
 beat with wire whisk. 1 cup sugar sifted  
 Sift ..... 1 cup cake flour  
 Sift again with ..... 1 tsp. baking powder  
 Combine ..... ¾ cup milk  
 1 tsp. vanilla extract  
 Add sifted mixture to egg mixture in 3  
 parts alternating with combined liquids and  
 beat batter smooth.  
 Add cooled and  
 melted ..... 2 squares chocolate

Bake in greased 7" ring mold at 350° for 25 minutes. May be served iced or with whipped or ice cream.

MRS. E. H. FROMM.

Fairlawn, N. J.

# CAKE, FILLING AND FROSTINGS

## ICE BOX CAKE

Roll very fine ..... 24 graham crackers  
 Cut in small pieces 1 10c pkg. marsh-  
 and mix thoroughly mallows  
 with graham crackers.  
 1 10c pkg. pitted  
 dates  
 1 cup nut meats  
 Add ..... 1 cup milk (just  
 enough to moisten)  
 and pack mixture  
 in graham cracker  
 box.

Place in refrigerator at least 12 hours.  
 Cut in slices and serve with whipped cream.  
 Note: There appears to be more of the mix-  
 ture than will go in the box. However,  
 press down hard with spoon and tie box  
 closed.

MINA G. HALL.

## LEMON ICE BOX CAKE

Have water boiling in bottom of double  
 boiler.

Into top put ..... ½ cup sugar  
 1 tbsp. flour  
 1 heaping tbsp. butter  
 3 egg yolks  
 Beat well and add... 1 cup rich milk

Stir until consistency of light cream.

Add ..... Strained juice of one  
 lemon

Cook 2 minutes more.

Cool and fold in .... 3 egg whites stiffly  
 beaten

Separate ..... 2½ doz. lady fingers

Line mold with wax paper and place lady  
 fingers rounded side toward pan—close to-  
 gether, also on bottom. Pour in slightly  
 cooled custard and cover with remaining  
 lady fingers. Set for 12 to 24 hours. Re-  
 move from pan when ready to serve and  
 garnish with ½ pt. cream, whipped.

MRS. B. SNEDEN.

## MOTHER'S SPICE CAKE

Cream together ..... 2 tbsp. butter  
 1 cup sugar  
 Add ..... 2 egg yolks  
 3 tbsp. molasses  
 Sift together ..... 2 cups flour  
 ½ tsp. nutmeg  
 1 tsp. baking powder  
 Add alternately with. 1 cup sour milk  
 Add ..... 2 egg whites beaten  
 stiffly

Bake in shallow pan.

MRS. T. H. BLACKMORE.

## MYSTERY CAKE

Cream thoroughly ... ½ cup butter  
 and ..... 1 cup sugar  
 Add and mix well .. 2 eggs beaten  
 Add alternately ..... 1 cup tomato juice  
 with ..... 2 cups pastry flour  
 1 tsp. soda  
 1 tsp. cinnamon  
 ½ tsp. cloves  
 ½ tsp. nutmeg  
 Add ..... 1 cup raisins  
 ½ cup chopped nuts

MRS. FRANK WINTERS.

## PRUNE LAYER CAKE

Cream ..... 1/3 cup butter or oleo  
 1¼ cup sugar  
 Add ..... 2 egg yolks  
 5 tbsp. sour milk  
 1½ cups of flour  
 ¾ tsp. baking powder  
 1 tsp. baking soda  
 1 tsp. cinnamon  
 1 tsp. cloves  
 ½ tsp. nutmeg  
 1 cup chopped cooked  
 prunes  
 ¼ tsp. salt  
 ¼ tsp. lemon extract  
 makes 2 layers

### Filling

Boil ..... 1 cup sugar  
 ¼ cup hot water  
 Add to ..... beaten whites, 2 eggs  
 1 tsp. vanilla

EDNA WINTER.

# CAKE, FILLING AND FROSTINGS

## NEVER FAIL SPONGE CAKE

Beat until very light. 3 eggs  
 Add ..... 1½ cups sugar  
                   ¼ tsp. salt  
                   1 tsp. vanilla  
 Mix and sift ..... 1½ cups flour  
                   1½ tsp. baking powdr.  
 Mix with sugar mixture.  
 Add and beat to-  
 gether ..... ¾ cup hot water

Bake in deep greased pan at 350° for about 25 minutes.

HARRIETT GROSMAN.

## PRUNE CAKE

Cream together ..... ½ cup shortening  
                                   1 cup sugar  
 Add and beat well .. 2 eggs  
 Add ..... 2/3 cup chopped  
                                   prunes  
 Sift ..... 1 1/3 cup flour  
 with ..... ½ tsp. soda  
                   ½ tsp. salt  
                   ½ tsp. cinnamon  
                   ½ tsp. nutmeg  
                   ½ tsp. allspice  
                   ½ tsp. baking powder  
 Add alternately with. 2/3 cup sour milk

Bake in greased pan at 350° for 25 minutes.

HARRIETT GROSMAN.

## SPANISH CAKE

Cream ..... 1 cup sugar  
                                   ½ cup butter  
 Add beaten ..... 2 egg yolks  
 with ..... ½ cup milk  
 Sift ..... 1 cup flour  
                   1 tsp. baking powder  
                   1 tsp. cinnamon  
 Mix with ..... 2/3 cup chopped  
                                   walnuts

Add to first mixture. Bake in moderate oven for 1 hour.

### Icing

Boil until it threads.. 1 cup sugar  
                                   1/3 cup water

Pour over beaten  
 white of ..... 1 egg  
 Add a few drops..... maple flavoring

MRS. C. J. KORNDORFER.

## RICH DARK FRUIT CAKE

Sift and measure ... 2 cups flour  
 Lightly coat ..... 1 pound raisins  
                                   1 pound currants  
                                   ½ lb. chopped dates  
                                   1 candied orange peel,  
                                   thinly shaved  
                                   ½ pound candied cit-  
                                   ron, thinly shaved  
                                   ¼ pound glace cher-  
                                   ries, cut in half  
                                   ¾ cup almonds  
                                   halved  
                                   ¾ cup walnuts,  
                                   quartered

Cream thoroughly ... ½ pound butter  
 Blend in ..... ½ lb. brown sugar  
 Beat till creamy.

Beat till thick ..... 6 egg yolks  
 Beat into butter and sugar mixture.  
 Sift flour with ..... ¼ tsp. soda  
                                   ¾ tsp. ground mace  
                                   ¾ tsp. nutmeg  
                                   1½ tsp. allspice  
                                   ½ tsp. cloves  
                                   2 tsp. cinnamon  
 and ..... ½ tsp. ginger  
 Melt over hot water. 2 squares chocolate  
 Add ..... ½ cup orange juice  
                                   ½ cup molasses  
 and ..... 1 cup strawberry  
                                   preserves

Add dry ingredients and liquid alternately to butter and sugar. Add fruit and nuts combining well. Beat till stiff 6 egg whites and fold into mixture. Bake in greased and lined pans at 275° 3 to 4 hours.

EUNICE KERSHAW.

## SPONGE CAKE DELUXE

Separate ..... 5 eggs  
 Beat ..... egg whites  
 Beat ..... egg yolks  
 adding ..... 1 tbsp. warm water  
                                   to yolks  
 Add ..... 1½ cups sugar  
                                   1 tsp. vanilla  
 Add ..... ½ cup hot water  
 Sift and add ..... 1½ cups flour  
                                   1 tsp. baking powder

Fold in beaten egg whites. Bake 45 minutes 375° oven.

DOROTHY SECOR.

# CAKE, FILLING AND FROSTINGS

## POOR MAN'S CAKE

Boil 3 minutes and cool ..... 1 cup brown sugar  
 1/3 cup shortening  
 2 cups raisins  
 pinch salt, cinnamon,  
 nutmeg, cloves  
 1 cup water  
 Add ..... 1 1/2 cups flour  
 scant tsp. soda  
 1/2 tsp. baking powder

Bake in tube pan, in slow oven for 3/4 to 1 hour.

MRS. F. REED, Fairlawn, N. J.

## STEWED APPLE CAKE

Cream ..... 1/2 cup oleo  
 1 cup sugar  
 Add ..... 1 egg  
 1 tsp. cinnamon  
 1 tsp. cloves  
 1 tsp. nutmeg  
 1 1/2 cups stewed apples  
 1 tbsp. molasses  
 2 tsp. soda  
 (in 1/2 cup apples)  
 1/2 tsp. salt  
 1/2 cup raisins  
 1/2 citron (cut fine)  
 1 1/2 or 2 cups flour

Bake 45 to 60 minutes.

EDNA WINTER.

## SUGARLESS SPONGE CAKE

Separate yolks and whites of ..... 4 eggs  
 Add to whites ..... 1/2 tsp. salt  
 Beat until stiff but not dry.  
 Heat to boiling point. 12 tbsp. corn syrup and pour slowly over egg whites beating constantly.  
 Add to yolks and beat ..... grated lemon rind  
 Fold into whites.  
 Fold in ..... 1 cup sifted cake flour  
 and ..... 1/2 tsp. baking powder

Bake at 350° till done.

ELEANOR MACARDELL.

## TOMATO SOUP CAKE

Cream ..... 1 cup sugar  
 1 tbsp. butter  
 1 tbsp. lard or shortening  
 Add ..... 1 egg  
 1 cup tomato soup  
 1 tsp. nutmeg  
 1 tsp. cloves  
 1 tsp. cinnamon  
 1 cup raisins  
 1 tsp. soda in a cup of hot water  
 2 tsp. baking powder in 2 cups of flour

MRS. J. H. BESWICK.

## WOODHILL FARM UNCOOKED FRUIT CAKE

Grind ..... 2 lbs. of raisins  
 1 lb. of English walnuts  
 2 lbs. of dates  
 Add ..... 1/2 lb. chopped citron  
 Cover with ..... juice of 1 orange

Place in pan lined with oiled paper, cover with oiled paper and a weight. Let stand 48 hours, then slice as any other cake.

MRS. H. W. BESWICK.

## YUM YUM CAKE

Boil together ..... 1 pkg. raisins  
 2 cups sugar  
 2 cups water  
 2 tbsp. shortening  
 1 tsp. each nutmeg, cloves and salt  
 Boil 5 minutes and let cool.  
 Add ..... 3 cups flour  
 1 tsp. baking soda dissolved in water

Bake in loaf pan 1 1/2 hours in low oven.

MAUDE GREY PITTIS.

# CAKE, FILLING AND FROSTINGS

## CREAM CHEESE FROSTING

Blend ..... 1 pkg. 3 oz. cream  
cheese  
and ..... 1 cup sifted confec-  
tioners sugar  
Add ..... 1 tsp. orange juice  
and ..... 1/2 tsp. grated orange  
rind

Blend well and spread on cake.

MRS. FRANK W. WINTERS,

## SOFT CHOCOLATE FROSTING

Boil together, stirring 3 sq. bitter chocolate  
constantly ..... 1 cup gran. sugar  
3 tbsp. cornstarch  
1 1/2 cups milk

When thickened add 1 large tablespoon  
of butter and 1 teaspoon vanilla.

MRS. H. W. SCOTT,

## CHOCOLATE FILLING AND ICING

Melt in double boiler. 4 sq. chocolate  
Add ..... 1 cup sugar  
1 1/2 cups milk  
1 tsp. vanilla

Dissolve in cold  
water ..... 3 tbsp. cornstarch  
Add and cook until  
thick.  
Add ..... 2 tbsp. butter  
1/4 tsp. salt  
1 tsp. vanilla

After removing from fire, cool before  
spreading. Sufficient for 3 layer cake.

DOROTHY SECOR.

## LEMON BUTTER

Beat until well mixed. 4 eggs  
and ..... 2 egg yolks  
Add ..... 2 cups sugar  
and ..... 1 cup lemon juice

Put in top of double boiler and cook until  
thick. Stir constantly. About 8 minutes.

Add ..... 1 cup butter  
and ..... 1 tbsp. grated lemon  
rind

and beat well.  
Will keep until eaten.

MRS. G. E. PAGE,

Elk River, Minn.

## LEMON SAUCE

Put in double boiler 1/2 cup sugar  
and stir until thick-  
ened ..... 1 lemon (rind and  
juice)  
1 egg (beaten)  
1/2 cup boiling water

JENNIE T. HAYTHORN.

## ORANGE SAUCE

Mix together ..... grated rind  
(1/2 lemon)  
1 tbsp. lemon juice  
1/2 cup orange juice  
1/3 cup sugar  
1/4 tsp. salt  
2 egg yolks (beaten)

Put on range and stir constantly until  
thick. Remove from range and add gradu-  
ally, two stiffly beaten egg whites.

JENNIE T. HAYTHORN.

## LIME MARSHMALLOW TOPPING

Dissolve in saucepan. 1/4 lb. marshmallows  
in ..... 1 tbsp. lime juice  
stirring constantly.  
Beat until stiff ..... 2 egg whites  
Add gradually ..... 1/4 cup sugar  
Add ..... 1 tsp. lime juice

Tops one lime pie. Page 30.

MRS. W. G. SCOTT.

## BROWNIES

Beat ..... 2 eggs  
Add ..... 1 cup sugar and  
mix well  
Add ..... 2 squares chocolate  
1/3 cup butter or  
other shortening  
melted together  
and blend  
Sift together ..... 3/4 cup flour  
1/2 tsp. baking powder  
Add ..... 1/2 cup chopped nuts  
1 tsp. vanilla

Bake in pan 8x8x2 inches, 350° oven for  
35 minutes. Cut in squares, remove from  
pan and cool.

MINA G. HALL.

# CAKE, FILLING AND FROSTINGS

## SUGARLESS CAKE FROSTING

For an Electric Mixer

Mix together .....  $\frac{1}{2}$  cup white corn  
syrup  
2 tbs. p. sugar  
1 egg white  
5 fresh marshmallows

Beat for 20 minutes.

## BLITZ KUCHEN

Mix ..... 1 cup sour cream  
with ..... 1 tsp. salt  
and ..... enough flour to roll  
paper thin

Spread on cookie sheet and roll edge up  $\frac{1}{4}$ ". Dot with tiny pieces of butter. Sprinkle with sugar. Bake at 375° till brown. Cut pieces out as browned. Serve hot with tea.

M. L. WITTE,  
Forest Road, Wyckoff.

## CHOCOLATE KRISPIES

(Yield 45 Cookies)

Beat ..... 2 eggs  
1 cup sugar  
Melt ..... 2 squares baking  
chocolate  
 $\frac{1}{2}$  cup butter  
Add .....  $\frac{1}{2}$  cup flour  
1 tsp. vanilla

Spread on buttered cookie sheet and sprinkle with nuts. Bake 10 minutes at 400°. Cut and remove from pan immediately.

DOROTHY SECOR,  
MARJORIE MOWERSON.

## CHOCOLATE MACAROONS

Beat ..... 2 egg whites  
Add ..... 1 cup sugar  
gradually  
pinch salt and  
 $1\frac{1}{2}$  sq. chocolate  
melted and  
 $1\frac{1}{2}$  cups coccoanut

Drop by teaspoon on cookie sheet. Bake 20 minutes at 275°. Let cool for a few minutes before removing from pan.

DORIS A. BERDAN.

## CAPE COD COOKIES

Mix and sift .....  $4\frac{3}{4}$  cups sifted cake  
flour  
1 tsp. baking powder  
1 tsp. soda  
1 tsp. salt  
1 tsp. cinnamon  
 $\frac{1}{2}$  tsp. cloves  
Add .....  $1\frac{1}{2}$  cups raisins  
Add ..... 2 eggs, well beaten  
 $\frac{3}{4}$  cup molasses  
 $1\frac{1}{2}$  cups melted, but  
cooled shortening

Mix well. Drop by teaspoon on greased cookie sheet. Bake at 375° F. for about 20 minutes. (4 doz. large).

MRS. F. E. SMITH,

Belchertown, Mass.

## DROP CAKES

Mix .....  $1\frac{1}{2}$  cups sugar  
 $\frac{1}{2}$  cup butter (scant)  
2 eggs  
4 tbs. sour milk  
1 cup chopped seeded  
raisins  
1 tsp. cloves  
1 tsp. cinnamon  
Dissolve in milk .... 1 tsp. soda  
2 -  $2\frac{1}{2}$  cups flour

Drop by teaspoons on buttered pans. Bake in hot oven for about 10 minutes.

MARJORIE MOWERSON.

## JIFFY COOKIES

Thoroughly blend ...  $1\frac{1}{2}$  cups condensed  
milk  
with .....  $\frac{1}{2}$  cup peanut butter  
and ..... 3 cups grated cocoa-  
nut

Drop by teaspoonfuls onto a greased baking sheet. Bake 15 minutes in a moderately hot oven of 375°. Makes 30 cookies.

MRS. W. G. SCOTT.

# CAKE, FILLING AND FROSTINGS

## MINCEMEAT COOKIES

Cream ..... 1 cup shortening and  
 1½ cups brown sugar  
 Beat ..... 2 eggs well and add  
 Dissolve ..... 1 tsp. soda in  
 2 tbsps. hot water  
 Add ..... 1 pinch salt  
 ½ tsp. cloves  
 2½ cups flour  
 1 cup nuts  
 ½ cup raisins  
 1 pkg. mince meat  
 (rub small amount  
 of flour into mince  
 meat).

Drop by spoonfulls on greased and  
 floured pans. Bake 10 to 12 minutes in  
 350° oven.

MINA G. HALL.

## PEANUT BUTTER COOKIES

Combine ..... 1 cup shortening  
 ½ tsp. salt  
 1 tsp. soda  
 1 cup peanut butter  
 Add ..... 1 cup gran. sugar  
 1 cup brown sugar  
 firmly packed  
 2 eggs well beaten  
 2 cups sifted flour

Drop on greased cookie sheets, flatten  
 tops; bake 325° F. for 15 to 20 minutes.

## QUICK COFFEE CAKE

Sift ..... 1 cup flour  
 ½ cup sugar  
 3 tsp. baking powder  
 ½ tsp. cinnamon  
 ½ tsp. salt  
 Add ..... 1 egg beaten  
 ½ cup milk  
 2 tbsps. melted  
 shortening

### Topping

Sprinkle ..... 2 tbsps. melted  
 shortening  
 1 tbsps. sugar  
 1 tsp. cinnamon

Bake for 30 minutes in 375° oven.

MRS. H. W. SCOTT.

## SCOTCH SHORT BREAD

Mix with spoon or 2 cups flour  
 fingers until thor- 1 cup butter  
 oughly mixed ..... ½ cup light brown  
 sugar  
 few grains mace

Line a shallow square pan with waxed  
 paper and pat in the mixture about an inch  
 thick. Bake in moderate oven until light  
 brown. When partly cooled, mark in  
 squares.

MRS. G. E. PAGE,

Elk River, Minn.

## SPICED COOKIES

Cream ..... 1 cup oleo  
 2 cups brown sugar  
 Add ..... 3 eggs  
 1 level tsp. baking  
 soda, dissolved in  
 hot water  
 3½ cups flour  
 ¼ tsp. salt  
 1 tsp. cinnamon  
 1 cup nut meats  
 1 cup raisins

Drop with teaspoon on cookie sheets.

MRS. JOHN H. ACKERMAN.

## STRUESSEL CAKE

Place in a bowl and 1 lb. flour  
 mix with hands until ½ lb. butter  
 lumpy ..... ½ lb. sugar  
 1 egg  
 3 tsp. baking powder  
 Slice ..... 5 large apples, peeled

Place one-half of dough in a spring form  
 and add apples with sugar and cinnamon;  
 add rest of dough. Dot with butter and  
 sugar. Bake 45 minutes at 350°. Increase  
 temperature to 375° for 15 minutes.

M. L. WITTE,

Forest Road, Wyckoff.



# PIES

## PASTRY

(Sufficient to line one 8 or 9 in. pie pan)

Sift ..... 1 cup flour  
                                  1/2 tsp. salt  
Cut in gradually .... 1/3 cup shortening

Sprinkle with ice water till dough can be just pressed together into a ball (2 or 3 tablespoons). Roll on floured board.

MRS. N. W. KERSHAW.

## APPLE PIE

Put through coarse  
chopper ..... 6 apples, cored  
Add ..... 1/2 cup sugar  
                                  1 cup cream  
Sift together ..... 1/4 tsp. salt  
                                  1 tsp. cornstarch  
                                  1/4 tsp. mace

Turn into uncooked pie shell. Bake at 375° for 50 minutes. Top with whipped cream.

## CHERRY CREAM PIE

Mix ..... 1 tbsp. flour  
and ..... 1 cup sugar  
                                  1 cup sweet cream,  
                                  mix smoothly

Pour over sweet pitted cherries in unbaked pie pastry. Bake in moderate oven until custard is firm. Serve cold.

MRS. S. E. ZABRISKIE,

Bridgeport, Conn.

## EGG NOG PIE

Heat in double boiler. 1 1/2 cups evap. milk  
                                  and 1/2 tsp. nutmeg  
Beat ..... yolks of 3 eggs  
with ..... 1/2 cup sugar  
Add to hot milk till thick.  
Add ..... 1 tbsp. gelatin  
soaked in ..... 3 tbsp. cold water  
Beat and add ..... 3 egg whites  
                                  1/2 tsp. vanilla  
                                  \* pinch salt

Add to hot milk and allow to set. Put into baked pie shell and top with whipped cream and shaved baking chocolate.

MURIEL KIEVET.

## CHOCOLATE SUNDAE PIE

Heat in double boiler. 1 1/2 cups milk  
                                  1/4 tsp. nutmeg  
Beat ..... 3 egg yolks  
with ..... 1/8 tsp. salt  
                                  3/4 cup sugar  
until light.

Pour hot milk over egg mixture and return to double boiler. Cook till thick. Remove from heat.

Add ..... 1 tbsp. gelatine  
dissolved in ..... 3 tbsp. cold water  
Add ..... 1/2 tsp. vanilla  
Cool.

Fold in stiffly beaten egg whites. Pour in baked pie shell. Set in refrigerator till cold. Cover with whipped cream and grated unsweetened chocolate and serve.

EVA CHRISTOPHER.

## FUDGE PIE

This is a crustless pie or cake. It is delicious and devastatingly rich.

Beat until soft ..... 1/2 cup butter  
Add gradually and  
blend until creamy... 1 cup sugar sifted  
Beat in ..... 2 egg yolks  
Melt, cool and beat  
in ..... 2 squares chocolate  
Sift and measure and  
beat into butter mixture  
                                  1/3 cup flour  
Add ..... 1 tsp. vanilla  
Whip until stiff and 2 egg whites  
fold into batter ..... 1/8 tsp. salt

Bake in greased 8 1/2" glass pie plate in oven at 325° for 30 minutes. Serve with ice cream.

MRS. E. H. FROMM,

Fairlawn, N. J.

## GRAPE JUICE PIE

Cook in double boiler  
till thick ..... 2 cups grape juice  
                                  2 tbsp. butter  
                                  2 tbsp. cornstarch  
                                  1 cup sugar

Turn into baked pie shell. Serve very cold with whipped cream.

MAUDE GREY PITTIS.

# PIES

## PUMPKIN PIE

Pare, seed and boil in small amount of water till tender ..... 1 small pumpkin

Sieve thru food mill.

Mix together ..... 1½ cups pumpkin  
1 dessert spoon flour  
1 cup sugar  
½ tsp. ginger  
1 tsp. cinnamon  
¼ tsp. nutmeg  
½ tsp. mace  
¼ tsp. salt

Beat ..... 2 or 3 eggs

Add ..... ½ cup milk

Stir well into pumpkin mixture. Pour into pie plate lined with pastry. Bake till firm at 350°.

EUNICE KERSHAW.

## MAPLE PUMPKIN PIE

Heat over medium 1 No. 2 can pumpkin heat for 10 minutes..

Mix together and stir into pumpkin ..... 2 tbsp. sugar  
4 tps. flour  
2 tps. cinnamon  
½ tsp. nutmeg  
½ tsp. ginger  
½ tsp. salt

Add and stir until smooth ..... 1 cup maple syrup  
3 cups milk  
4 eggs, well beaten

Pour into crust lined pie plates and bake 25 minutes. Makes 2 pies.

MRS. FRANK W. WINTERS.

## LIME PIE

Mix to thin paste.... ½ cup cold water  
7 tbsp. cornstarch

Combine in top of 1½ cups hot water double boiler and bring to a boil-over direct heat ..... 1¼ cups sugar

Add cornstarch paste and cook until it begins to thicken. Cook over water 15 minutes.

Stir small amount into 2 egg yolks. Return to boiler and cook a few minutes longer.

Add ..... 1/3 cup lime juice  
1 tsp. lime rind  
1 tbsp. butter

Cool and add few drops green coloring. Pour into baked shell. Top with lime marshmallow topping. Page 26.

MRS. W. G. SCOTT.

# PICKLES AND PRESERVES

## ICE WATER PICKLES

Cut in 4 or 8 pieces.. 6 lbs. med. cucumbers

Soak for 3 hours in.. ice water

Drain and pack in clean jars.

Add to each jar ..... 6 pickling onions  
1 piece celery  
1 tsp. mustard seed

Bring to boil ..... 3 cups white vinegar  
3 cups sugar  
1 cup salt

Pour over pickles and seal jars. Makes 6 quarts.

MRS. J. H. BESWICK.

## JIM JAM RELISH

Chop ..... 1 medium sized ripe tomatoes  
6 sour apples

Add ..... ½ cup vinegar  
measure above  
fruits and vinegar

And add ..... an equal amount of sugar

Simmer 1 hour and ½ cup chopped add ..... raisins

Simmer one-half hour longer. Put in hot jars and seal M. G. PITTIS.

# PICKLES AND PRESERVES

## BREAD AND BUTTER PICKLES

Wash and slice 6 med. sized  
 ¼ inch cucumbers  
 Slice 3 large onions  
 Cover with 1½ cups water  
 1/3 cup salt

Stand 2 hours with weighted cover. Drain well.

Combine ¼ cup sugar  
 1 tsp. mustard seed  
 2/3 tsp. ginger  
 1/3 tsp. turmeric  
 1 clove of garlic  
 1 1/3 cups vinegar

Add to pickles and simmer till tender. Seal.

MRS. ROBERT WILSON.

## CATSUP

Cut up 6 qts. ripe tomatoes  
 And add 2 to 2½ cups vinegar  
 1 tbsp. allspice  
 1 tsp. red pepper  
 3 tbsp. salt  
 3 cups brown sugar  
 1 tbsp. stick cinnamon  
 1 tsp. ground mustard

Boil 1 or 2 hours. Strain and boil again for about 30 minutes. Then if not thick enough, thicken with 2 to 4 tablespoons of cornstarch, dissolved in a little cold water.

Boil for 5 minutes and pour into sterilized bottles or jars. Cap and seal.

MRS. EDWIN GROSMAN.

## GRAPE CATSUP

Cook 5 lbs. grapes over a slow fire until soft, then strain through sieve.  
 Add 1½ lbs. sugar  
 1 pint vinegar  
 2 tbsp. salt  
 2 tbsp. allspice  
 2 tbsp. cinnamon  
 ¼ tsp. red pepper  
 1 tsp. ground nutmeg  
 a little ground cloves

Mix all together and boil till thick.

MINA HALL.

## COUNTRY GARDEN PICKLES

Wash 6 qts. cucumbers  
 Slice PAPER THIN.  
 Slice 18 small onions  
 Chop 2 green peppers  
 Add ½ cup salt

Bury 2 dozen ice cubes in above mixture and let stand 3 hours in 2 gal. crock, pressed down with weighted lid. Drain thoroughly.

Mix 5 cups gran. sugar  
 1½ tsp. gr. cloves  
 3 tbsp. mustard seed  
 3 tbsp. celery seed  
 ½ tsp. turmeric  
 5 cups vinegar

Place in large kettle with cucumbers, onions and peppers and heat to scalding point. Do not boil. Seal.

MR. H. W. BESWICK.

## ENGLISH GREEN TOMATO CHUTNEY

Wash, stake and slice 2 lbs. green tomatoes  
 Cook till tender with 3 cups vinegar

Rub through sieve.

Chop 1 lb. raisins  
 Peel and chop 2 lbs. onions  
 Peel, core and chop 2½ lbs. cooking apples

Add to cooked tomatoes.

Bring to boil adding 1½ lbs. brown sugar  
 3 cups vinegar  
 Tie in bag 1 oz. mustard seed  
 1 oz. lump ginger  
 Add 3 tsp. salt  
 cayenne to taste

Boil half hour or till thickens. Seal in sterile jars.

EUNICE KERSHAW.

## PEAR MARMALADE

Grind 6 lbs. pears  
 2 oranges  
 2 lemons  
 Add 4 lbs. sugar

Let stand over night. In morning cook 2 hours. Put in jars while hot and seal.

CLOTHILDE V. ALBERT.

# PICKLES AND PRESERVES

## MY GRANDMOTHER'S CHILI SAUCE

Chop ..... 24 ripe tomatoes  
                                   7 peppers  
                                   2 large onions  
 Add ..... 1 tbsp. cloves  
                                   1 tbsp. allspice  
                                   1 tbsp. nutmeg  
                                   1 tbsp. ginger  
                                   2 tbsp. salt  
                                   1 cup sugar  
                                   1 quart vinegar  
                                   simmer 2 hours.

(It has been noted that there are three times this recipe in a bushel of tomatoes).

KATHARINE W. BERRIDGE.

## MARMALADE

Slice thin ..... 1 large grapefruit  
                                   1 large orange  
                                   1 large lemon  
 Add ..... 2½ times as much  
                                   cold water as fruit

Let stand over night.

Cook ..... 10 minutes

After it begins to boil, remove, measure in cup and to each cup of fruit—

Add ..... ¾ cup sugar

Stir while hot to dissolve sugar, return to stove and cook until it shows signs of thickening when cool.

MINA G. HALL.

## OLIVE OIL PICKLES

Wash and dry and  
 slice thin ..... 100 tiny cucumbers  
 Cover with ..... 1 cup salt

Let stand 3 hours. Rinse salt off and add 3 pints tiny onions, sliced thin and soaked in alum (small piece) and water to cover.

Mix all together and

add ..... 3 oz. white mustard  
                                   seed  
                                   2 oz. white gr. pepper  
                                   1 oz. celery seed  
                                   1 pt. olive oil

Put into small jars and cover with vinegar, scalded and chilled. Makes 2 gallons. May be used in few days.

## GREEN TOMATO MINCE MEAT

Grind ..... 1 pk. green tomatoes  
 Drain away all juice.  
 Scald and drain .... 3 times  
 Grind ..... 2 lbs. raisins  
                                   2 lbs. currants  
                                   2 lbs. citron  
                                   ½ pk. pared apples  
                                   1 lemon  
                                   2 oranges  
 Add ..... 1 lb. ground suet  
                                   2 tbsp. each, salt,  
                                   cloves, cinnamon,  
                                   allspice  
                                   2 lbs. brown sugar  
                                   1 cup vinegar  
                                   2 cans crushed  
                                   pineapple

Add all fruit juices except the tomato. Add 1 can grapefruit juice. Simmer 3 hours.

MARY JENKINS.

## PEPPER HASH

Put thru meat chop-12 red peppers  
 per and let stand all 12 green peppers  
 night ..... 7 large onions  
                                   ½ cup salt

Next morning drain

and add ..... 4 cups vinegar  
                                   2 cups sugar  
                                   1 tbsp. celery seed  
                                   1 tbsp. mustard seed  
                                   ½ tsp. gr. cinnamon

Cook all together about 45 minutes.

AGNES S. FRAMBACH.

## SAUER KRAUT

Wash, core and shred.. 10 lbs. cabbage  
 crock, mixed with ..  
 Tamp firmly into ¼ lb. salt

Cover with outer cabbage leaves, cheese cloth and weighted plate. Let stand 10 to 20 days. As fermentation takes place, scum will appear, remove; also rinse cheese cloth, replace. Keep in a warm place, not hot.

### To Can:

Heat sauer kraut to simmer, do not boil. Pack within ¼ inch top of jar. Cover with sauer kraut juice. Process in boiling water bath 25 minutes, with partially sealed lids. After processing complete seal.

ILO BESWICK.

# PICKLES AND PRESERVES

## GRAPE JUICE

Pick over and stem Concord Grapes. Wash thoroughly and place in large preserving kettle. Add cold water to cover fruit and heat slowly, mashing grapes with a potato masher until juice flows freely. Drain and strain juice through piece of white flannel. Measure juice.

Add .....  $\frac{3}{4}$  cup gran. sugar to each qt.  
Boil ..... sugar and juice 4 mins., removing all scum

Fill hot sterilized jars to overflowing. Add rubbers, covers and seal.

MRS. F. G. SMITH,  
Belchertown, Mass.

## SLICED CUCUMBER PICKLES

Wash ..... 7 qts. small cucumbers

Slice.

Cover with brine .... 1 cup salt  
5 qts. water

Let stand overnight.

Drain.

Slice ..... 7 small onions  
Add ..... 3 pts. vinegar  
3 cups sugar  
1 tbsp. turmeric pwdr.  
1 tbsp. celery seed

Heat. Add cucumbers. Bring to boil and seal in jars.

CLOTHILDE V. ALBERT.

## WATER MELON PICKLE

Cut in oblong pieces.. 8 lbs. melon rind  
Boil ..... 2 cups vinegar  
6 cups sugar  
 $\frac{1}{2}$  tsp. ground mace

Tie in gauze bag and boil with sugar and vinegar .....  $\frac{1}{2}$  tsp. whole cloves  
1 tsp. ginger  
1 tsp. allspice  
1 tsp. cinnamon

Cook melon in syrup until almost transparent. Remove rind into crock. Pour boiling syrup over rind and leave 24 hours. Drain off liquid each day, heat and return to rind for 4 days. Fourth day heat rind too, and put into jars and seal.

## RHUBARB RELISH

Cut in 1 in. lengths.. 2 cups rhubarb  
Chop fine .....  $\frac{1}{2}$  cup onion  
Bring to boil, adding.  $\frac{1}{2}$  cup vinegar  
1 cup brown sugar  
1 tsp. cinnamon  
1 tsp. salt  
 $\frac{1}{2}$  tsp. pepper  
few cloves

Boil 15 minutes, then simmer 30 minutes. Cool and bottle.

JOAN JOHNSON.

## CANDIED ORANGE PEEL

Cut in lengthwise strips, leaving pith on ..... Peel of 5 oranges

Boil 15 minutes. Drain off water and boil again for 15 minutes.

Make syrup of ..... 2 cups sugar  
1 cup water

Put orange rind in syrup and simmer for  $1\frac{1}{2}$  hours. Roll in granulated sugar. Place on platter to dry.

AGNES S. FRAMBACH.

## PEACH CONSERVE

Grind ..... 6 oranges  
Cook with ..... 15 large peaches  
1 cup of sugar to each cup of fruit

Boil  $\frac{1}{2}$  hour.

Add ..... 1 btl. maraschino cherries  
1 cup nut meats

Cook till thick.

EDNA WINTER.

## VARIETY PUNCH

Boil for 3 minutes .. 1 cup water  
 $1\frac{1}{2}$  cups sugar

Chill.

Add ..... 4 cups orange juice  
 $\frac{1}{2}$  cup lemon juice  
1 cup crushed pineapple

Pour over ice. Makes 6 glasses.

MRS. JOHN H. BESWICK.

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