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The Cook's Friend.

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What have we here!
Such hints of cheer
As sets one's lips to smacking;
Then buy a book to give your cook,;
And bills of fare both rich and rare
You never will be lacking.

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* The Lion Store. *

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We will occupy the new Union Block on the corner of Meridian and Eleventh Streets in 1903, and in the meantime we invite you to make our store your headquarters when in the city, We are making extremely Low Prices now in order that we may reduce our stock before moving.

Respectfully,

ANDERSON.

Geo. W. Davis.

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THE COOK'S FRIEND,

* * PUBLISHED BY * * *

The Cosmos Society,

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M. E. CHURCH,

MIDDLETOWN, : INDIANA.

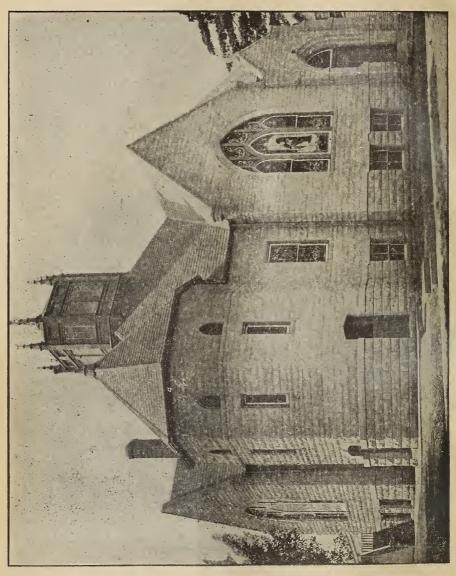
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"Bad dinners go hand in hand with total depravity, While a properly fed man is already half saved."

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NEWS PRINT-MIDDLETOWN, IND.

FIRST M. E. CHURCH, & & Middletown, Indiana.





WHAT IT MEANS.

To be a good cook means the knowledge of all fruits, herbs, balms, spices, and of all that is healing and sweet in groves and savory of meats. It means carefulness, inventiveness, watchfulness, willingness and readiness of appliances. It means the economy of your great-grandmothers and the science of modern chemistry. It means much tasting and no wasting. It means English thoroughness, French art and American hospitality. It means in fine, that you are to be perfectly and always ladies (loaf givers) and that you are to see that everybody has something nice to eat John Ruskin.

How To Cook A Husband.

In selecting your husband you should not be guided by the silvery appearance as in buying a mackerel nor by the golden tint as if you wanted a salmon. Be sure to select him yourself as tastes differ. Do not go to market for him as the best one is always brought to your door. It is far better to have none unless you will patiently learn how to cook him.

A preserving kettle of the finest porcelain is best, but if you have nothing but an earthenware pipkin it will do with care. See that the linen in which you wrap him is nicely washed and mended with the required number of buttons and strings sewed on. Tie him in the kettle with a sılk cord called Comfort as the one called Duty is apt to be weak. Make a clean, steady fire out of love, neatness and cheerfulness. Set him as near the fire as seems to agree with him. If he sputters and fizzes do not be anxious; some husbands do this till they are quite done. Add a little sugar in the form of what confectioners call kisses, but no vinegar or pepper on any account. A little spice improves him, but must be used with judgment. Do not stick any sharp instrument in him to see if he is becoming tender. Set him gently watching the while, lest he lies too close to the kettle and so becomes insipid and useless. You cannot fail to know when he is done. If thus treated you will find him very relishable agreeing nicely with you and the children and he will keep as long as you want, unless you become careless and set him in too cold a place.

Selected.

Housekeeping Alphabet.

Apples—Keep in dry place as cool as possible without freezing.

Brooms-Keep hanging up and dip in hot soapsuds occasionally.

Cranberries—Keep in water changing water frequently.

Dish of hot water set in oven prevents cakes, etc., from scorching.

Economize time, health and means and you will never beg.

Flour—Keep cool, dry and securely covered.

Glass-Clean with a quart of water mixed with a tablespoonful ammonia.

Herbs—Gather when beginning to blossom, keep in paper sacks.

Ink Stains—Wet with spirits of turpentine, after three hours rub well.

Jars—To prevent, coax husband to buy a "Cook's Friend."

Keep an account of all supplies with cost and date of purchase.

Love lightens labor.

Money—Count carefully when you receive change.

Nutmegs-Prick with a pin and if good, oil will run out.

Orange and lemon peel-Dry, pound and keep in corked bottles.

Provide on Saturday for Monday, so as not to take up fire with cooking, or time by running errands on wash day.

Quit fretting-It causes wrinkles.

Rainy Days-Make the house as bright and sunshiny as possible.

Sugar—For general family use granulated is best.

Toothsome meals served cheerfully will prove digestable.

Use judgment—Well mixed with a pleasant countenance and willing heart and hand will make a happy home.

Variety is the very best of culinary spices.

Watch your back yard for dirt and bones.

Xantippa was a scold, don't imitate her.

Youth is best preserved by a cheerful temper.

Zinc—Lined zincs are better than wooden ones.

Regulate the clock by your husband's watch, and in all apportionment of time remember the Giver.

The

Corner Restaurant,

Is the place for Lunch,
Short Orders, Cold
Meats, Oysters in season, Fruits, Nuts and
Candies.

LINC SANDERS,
PROPRIETOR

The Latest Styles

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MISS KATE SOWASH.

It is Not All in Cooking

Much of the happiness and comfort of life depends upon the beauty of the home—outside and inside.

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Nicely selected and well put on adds much to the cheer of the home. Our line of Papers, Mouldings, Paints, Etc. is complete and up-to-date. We also handle Window Glass and have a nice variety of Window Shades. Would be pleased to show samples and take orders.

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WE ALSO HANDLE ...

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J. W. FARRELL & CO.

BEVERAGES.

I drink to the joy of the whole table and our dear friends."—Shakespeare.

How to Make Good Coffee.

"One for the pot" and a tablespoonful of ground coffee for each person. Mix well with a part or the whole of an egg, and enough cold water to thoroughly moisten it; place in a well scalded coffee boiler. Pour in half the quantity of boiling water needed, allowing one less pint of water than there are tablespoonfuls of coffee. Roll a cloth tightly, and stop up the spout, thus keeping in all the coffee flavor. Boil rather fast for five or ten minutes; and place on back part of stove to simmer for ten or fifteen longer. When ready to serve add the remainder of the boiling water. The coffee will be clear and well flavored if these directions are carefully followed.

Russian Ice Tea.

Make good, strong tea; let cool, then throw in a lump of grated ice.

Sweeten and add a ltttle lemon juice. Serve in glasses with thin slices of lemon.

Selected.

Chocolate.

Dissolve three tablespoonfuls of Baker's chocolate, grated, in a pint of boiling water. Add a little sugar and boil for fifteen minutes. Then pour in one pint of rich milk, let it scald and serve hot. Selected.

Lemonade.

Two large, juicy lemons, one large cupful of sugar, one quart of ice water. Ripe strawberries mashed and added are very delicious.

Selected.

Pineapple Lemonade.

Boil ten minutes one cup of sugar, one pint of water; add juice of four lemons, and one freshly grated pineapple, cool, strain and add one quart of ice water. Serve with cracked ice.

Bernice Emswiller.

Raspberry Vinegar.

A refreshing drink—Three tablespoonfuls to glass of water, one quart white vinegar, three quarts red raspberries. After standing a day strain it, adding to each pint of juice one pound of sugar. Put on the fire and let boil and skim clear; boil about one-half hour. Put in wine glass of brandy to each pint of syrup. When nearly cool bottle and seal.

MRS. ADOLPH LEVY.

Grape Wine.

Pour six quarts boiling water over twenty pounds grapes in stone jar, cover with a thin cloth and let stand three days, then press out the juice, add ten pounds of sugar. After it has stood a week skim and strain. Bottle, corking loosely; when fermentation is completed strain it again and bottle, corking tightly.

Mrs. Annie Wood.

Cocoa.

One teaspoonful of cocoa and two teaspoonfuls of sugar for each cup. Mix the same with boiling water to a paste, add little lemon juice; take two-thirds of a cup of boiling rich milk and one-third boiling water; boiling all together for one hour stirring all the time; when cool skim off the oil, heat it to the boiling point when ready to serve. Put a teaspoonful of whipped cream on each cup of cocoa.

Helen R. Cassell.

Grape Punch.

Put in a dish the juice of six lemons, three oranges, one-half can of shredded pineapple, a cup of stewed raisins and two bananas. Boil a quart of water and two cups of sugar five minutes. When cold put in a large vessel, add a quart of unfermented grape juice to the above ingredients and put in water to taste and serve with cracked ice. Selected.

Grape Juice.

Pick over and stem the grapes; almost cover with water and bring slowly to a boil. When all the juice seems freed strain through a jelly bag, measure and return to the stove. For each quart of juice allow one-third of a cup of sugar, and boil five minutes.

Selected.

Temperance Punch.

Six lemons, four oranges, one-half can of grated pineapple to one gallon of water, mix and let stand thirty-six hours. Add one pint of good fruit juice, three bananas sliced, two pounds of sugar and one-half pint of cranberry juice.

MARGARET E. RAPER.

Blackberry Cordial.

One quart of blackberry juice, one-half ounce of grated nutmeg, one-fourth ounce allspice, one pint best brandy, one pound of white sugar, one-half ounce powdered cinnamon and one-fourth ounce of cloves. Tie the spices in a thin muslin bag, boil juice, sugar and spices together fifteen minutes, skimming well. Add the brandy and set aside in a closely covered vessel to cool. When perfectly cold strain out the spices and bottle, sealing corks.

Selected.

The Corner Drug Store

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Home of the Walk-over and Queen Quality



BREAD.

ut a batch of bread that haint riz once ain't goin' to rise ag'in."

Brown Bread.

Three cups of brown flour, one-half cup of white flour, one pint of sour milk, one teaspoonful of soda, one teaspoonful of Royal Baking Powder, one-half cup of molasses, and a pinch of salt. A handful of sugar can be used instead of molasses.

Brown Bread.

Use a quart of white bread sponge same as used for white bread. It is enough for one loaf. Use all brown flour, knead about as stiff as white bread, use two tablespoonfuls of sugar, one teaspoonful of lard and a pinch of salt.

Mrs. George Young.

Fine Dry Yeast.

Take two large potatoes and a large handful of hops (the hops tied in a bag.) Then boil hops and potatoes in three pints of water. When done, take out potatoes, mash well and add one pint of flour, then pour the boiling potato and hop water over all, beat well together adding one tablespoonful of salt, one of ginger and one-half cup of sugar. When luke-warm add one cup of some good dry yeast and let stand two days (or only one if very warm weather) stirring down frequently. Then add good white corn meal until thick enough to cut into cakes about half inch in thickness. Use some flour to roll out cakes with. Place to dry in the shade (never expose to the sun or stove heat) where the air will pass freely so as to dry them as soon as possible. Turn the cakes frequently so they will dry out evenly and quickly. When dry put in paper sack and keep in dry place. A small cake of this yeast will make a sponge sufficient to bake five or six loaves of bread.

Mrs. Nixon Rush, Fairmount.

White Bread.

One pint of water drained from boiled potatoes, with two tablespoonfuls of finely mashed potatoes added. Set it aside and scald a pint of milk, adding, when scalded, one teaspoonful of sugar and one teaspoonful of salt. Now in a quart bowl put a teacup of lukewarm water and one cake of Yeast Foam. Let it dissolve slowly, then add a pinch of salt and enough flour to thicken moderately. Place it where it will keep warm, and at night put the potato water, milk and risen yeast together in the bread bowl, stirring in enough flour to make a stiff batter. Beat well and set it where it will keep warm. In the morning stir in one-half teaspoonful of soda dissolved in warm water, and add flour to mould stiff. Let it rise again and make into loaves.

Boston Brown Bread.

One cup each of flour, white corn meal, sweet milk, and two-thirds of a cup of light Orleans molasses, one teaspoonful of salt and one of soda dissolved in hot weter. Take pound baking powder cans, lard them well, and fill two-thirds full. Put on their lids and set them in a kettle which is about half full of boiling water. Put on the kettle lid and keep constantly boiling for two hours. Replenish often with boiling water.

MRS. W. H. BARTON.

Corn Bread.

Two and one-half pints of corn meal, three eggs well beaten, one tablespoonful of melted butter, two tablespoonfuls of sugar, one quart of sweet milk, mix thoroughly and add one pint of wheat flour in which one teaspoonful of soda and two of cream of tartar with a little salt have been mixed. Stir the beaten eggs into the milk, then the other ingredients. Beat well three minutes and bake quickly in shallow pans.

MRS. C. C. BOWERS, MRS. OTTO TRITTSCHUH.

Easy Bread.

One cake compressed yeast and one teaspoonful of sugar dissolved in one-half cup lukewarm water, three quarts of flour, three pints of water, two tablespoonfuls of sugar, one tablespoonful of salt and a lump of butter. Make up at night, let rise, form into loaves in the morning; let it rise again and bake.

MRS. J. H. UNGER, Eaton, Ohio.

Sweet Milk Biscuit.

One quart of flour, two heaping teaspoonfuls of Royal Baking Powder, sweet milk to moisten, one teaspoonful of salt and two even tablespoonfuls of lard. This will make one dozen large biscuits. The dough should be just moist enough so it will not stick. Brush cream over top when a rich brown is wanted or dip them in warm lard before baking.

MRS. A. J. GRIFFIS.

Corn Bread.

Two tablespoonfuls of sugar, one tablespoonful of melted butter, two eggs; stir all together and add one cup of sweet milk, three teaspoonfuls (scant) baking powder, three-fourths cup of corn meal and flour to make a stiff batter.

MRS. WILLIAM MORGAN.

Salt Rising Bread.

A half pint of new milk, boiled, stir into this, three tablespoonfuls of corn meal and stir well. Set in a warm place over night. In the morning take a pint and a half of warm water, soda the size of a pea, a pinch of salt and stir in flour to make a thick batter, then stir in the mush and set in a warm place to rise. Add a little more warm water with a tablespoonful of lard, two of sugar, a little more salt, mix stiff, knead well, mould in pans, let rise and bake a half hour. When done grease the top with butter and let it stand in pans until it softens.

ANNA D. WELSH, LILLIAN VANMATRE.

Graham Bread.

One half pint of Orleans molasses with one-half teaspoonful of soda beaten white, one pint of sour milk, with one-half teaspoonful of soda, two pints of Graham flour, a pinch of salt, two teaspoonfuls of baking powder, and bake two hours in a slow oven in two pans with a greased paper over each.

LAURA PAINTER.

Corn Bread.

One cup of sweet milk, one cup of corn meal, one cup of flour, one-third cup of butter (scant), one egg, two heaping teaspoonfuls of baking powder. Stir all dry ingredients through a sieve together; beat egg very light and add milk and melted butter. Beat the batter until light, and bake twenty minutes in buttered pan.

MRS ORAN CROMER.

Saratoga Biscuits.

Heat a pint of milk over the fire, and when hot enough to melt butter remove; add butter the size of a walnut, three well-beaten eggs, three tablespoonfuls of good yeast, a little salt and flour enough to make a soft dough. Let them rise in a warm place for two or three hours. Make up into small biscuits or bun-shaped cakes, lay close together on a well-buttered tin, and bake for fifteen minutes in a quick oven.

MRS. CHAS, THOMAS, Muncie, Ind.

Graham Biscuit.

Three cups of Graham flour, one cup of wheat flour, two large teaspoonfuls of baking powber, well mixed or sifted together dry, rub in two large tablespoonfuls of butter, a little salt, half a cup of sugar, one beaten egg, and cold sweet milk enough to make a soft dough, roll out, cut with cake cutter and bake at once.

MRS. DR. RAMSEY, MRS. MATTIE YATES.

Salt Rising Bread.

One-half teacupful of milk, two tablespoonfuls corn meal, boil and set where it will keep warm over night. Next morning take one-half pint new milk and one pint warm water, one teaspoonful of salt and one of sugar, thicken with flour and add the batter that was made the night before, set in a crock over warm water till it gets light. Knead in one-half pint water, little salt and lard the size of a walnut. Let rise twice, make three loaves and bake almost one hour in moderate oven.

Mrs. A. S. Fisher.

Steamed Brown Bread.

One cup Orleans molasses, two cups sweet milk, one teaspoonful of soda dissolved in molasses, one teaspoonful salt, three cups Graham flour, steam three hours.

Emma S. Druley, Miss Mcalister.

Biscuit.

One quart of flour, one pint milk, three teaspoonfuls of Royal Baking Powder, a heaping tablespoonful of lard.

Mrs. A. S. Miller.

French Rolls.

At noon scald a pint of milk, then let cool. Sift two quarts of flour, into which rub two tablespoonfuls of butter, and then make a hole in the center. Stir a spoonful of yeast and two spoonfuls of sugar into your milk, then put all into the center of the flour. Let it stand several hours till foamy; then mix in all the flour, cover and set it away over night. In the morning it will be found nicely risen; knead it a very little: roll out, not too thin, spread over with butter, and cut in rounds, lapping over edge. Do not place the rolls near together in pan. Let them rise about two hours, then bake in a quick oven about 20 minutes. Mrs. J. W. Farrell.

BREAKFAST AND TEA CAKES.

Griddle Cakes.

Break finely enough stale bread to measure two cups, pour over it a cup of rich milk and leave it to soak for an hour or so. Then mash the bread and milk to a paste, adding a heaping teaspoonful of sugar, a teaspoonful of salt, two tablespoonfuls of melted butter and two well beaten eggs. Sift into the mixture a cup of flour into which has been stirred a teaspoonful of soda. Lastly add a cup of sour milk, and bake on a hot griddle.

MARGARET E. RAPER.

Little Sally Lunns.

Beat the yolks of two eggs and add to them half a cup of milk or water. Sift well together two cups of flour, one-quarter teaspoonful of salt and two level teaspoonfuls of Royal Baking Powder. Stir the eggs and milk gradually into the flour and add a half cup of butter. Beat the whites to a stiff froth and fold into the batter. Fill muffin or gem pans and bake in a moderate oven for 20 minutes.

Nelle Fisher.

Graham Gems.

Two cupfuls of Graham flour, one cup of wheat flour, two teaspoonfuls of baking powder, a tablespoonful of sugar, one of salt and one well beaten egg. Mix with sweet milk to make a thin batter, beat it well and bake in gem irons; have the irons well greased, fill two thirds full and bake in a hot oven from fifteen to twenty minutes.

Mrs. Lou Wilholt,

MRS. ADDA LAMB.

Pop-overs.

Two tea-cups of sweet milk, two cups of sifted flour heaped a little, butter size of a walnut, two eggs and one tablespoonful of sugar, and a little salt; bake in hot gem pans filled half full and serve immediately.

EMMA CLEVENGER, Indianapolis.

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Have you found the right place to buy Hardware and save money? I can safely say, if you are in the market for a first-class, high grade article I can and will save you money.



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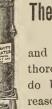
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The Wheeler Gravity Cream Separator.

Is the only one to buy. It saves you labor and time, and saves you money. It is so constructed that the can is thoroughly drained—causing it to last longer, stay nicer, and do better than any other Separator on the market. Prices reasonable.

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I can furnish you with Guns, Pumps, Tools and in fact everything found in a Hardware Store. We are always open for business. Give us a call. Fair dealing and honesty in every transaction is our motto.

Thanking you in advance, I remain very respectfully yours,

C. K. MOORE

Buckwheat Cakes.

Mix with warm water a little salt, a tablespoonful of molasses and one pint of good buckwheat flour to the usual consistency of griddle cakes; let stand over night. In the morning add one teaspoonful of soda and one of cream of tartar (or two heaping teaspoonfuls of Royal Baking Powder) thinning the batter if necessary and bake immediately on very hot griddle.

Mrs. Joe. Prigg.

Sweet Pancakes.

Beat six eggs, without separating, until light; mix with one pint of cream; add a quarter of a pound of granulated sugar, half a teaspoonful of grated nutmeg, and about two cupfuls and a half of flour and three teaspoonfuls of Royal Baking Powder. The batter must be the same consistency as for ordinary pancakes. Rub a frying pan with a piece of uncooked suet and make very hot, then pour in sufficient batter to cover the bottom to a thickness of an inch. Cook until brown on one side, turn quickly and brown on the other side. Put sifted sugar between cakes.

MRS. W. B. MORGAN, Alexandria.

Rusks.

One cup of sponge, one heaping cup of sugar, one cup of mashed potatoes beaten until light, four eggs beaten separately. Let rise very light, add one cup of lard and flour to make a soft dough, let rise again, then make in cakes and when very light bake in slow oven.

ELLA SMELSER.

Potato Pancakes.

Grate about five large potatoes, put in a few spoonfuls of milk, two eggs well beaten, three tablespoonfuls sifted flour, mix well. Fry in butter and lard.

Mrs. Adolph Levy.

Breakfast Cakes or Corn Muffins.

One large cup of yellow corn meal, one-half cup of flour, one and one-half teaspoonfuls baking powder, one tablespoonful of sugar, pinch of salt, one beaten egg all mixed in one and one half cups sweet milk. Heat a frying pan very hot, grease, put in a spoonful of the batter in a place, turn and let brown on both sides.

MRS. THEADORE MOWREY.

For Breakfast Luncheon or Tea

A few small biscuits easily made with Royal Baking Powder. Make them small—as small round as a napkin ring. Mix and bake just before the meal. Serve hot.

Nothing better for a light dessert than these little hot biscuits with butter and honey, marmalade or jam.

You must use Royal Baking Powder to get them right.

Neither good nor wholesome biscuit can be produced with alum baking powder, which may be known by its lower price. Alum is a mineral acid whose use in food causes dyspepsia, liver complaint and kidney trouble.

ROYAL BAKING POWDER CO., 100 WILLIAM ST., NEW YORK.

200

Graham Gems.

One and one-half cups of Graham flour, one and one-half cups of Daniels' flour, one teaspoonful of salt, three teaspoonfuls of Royal Baking Powder, one level tablespoonful of lard, mix well with sweet milk into a batter, not too soft, and bake in gem pans for half an hour in a moderate oven.

MRS. ADDA LAMB.

Currant Buns.

Take two cups of bread dough; put in a dish, make a hole in the center, add two spoons of butter and two of sugar, half cup of currants chopped fine, one egg beaten lightly, mix well together and let rise; knead it down and let it rise the second time, then take off bits of dough as large as a crab apple, make smooth and round, lay on a greased tin, leaving space enough between them so that they will not touch each other. When light bake in a moderate oven.

Mrs. Emma Beasley, Fairmount,

Waffles.

Three eggs, one quart sifted flour, three teaspoonfuls Royal Baking Powder, one half cup butter, use milk to make batter.

MRS. W. C. LOYD, McKeesport, Pa.

Fried Mush.

A delicious relish is made by slicing cold mush thin and frying in a little hot lard. Or dip in beaten eggs, salted to taste, then in bread or cracker crumbs, and drop in hot lard like doughnuts.

MRS. FRANK JACKSON.

Muffins.

One pint of flour sifted, two heaping teaspoonfuls Royal Baking Powder, one tablespoonful melted butter, one tablespoonful of sugar, one cup sweet milk, a little salt. Bake quickly, have muffin rings hot.

MATTIE CRAVEN.

Apple Fritters.

Make fritters quickly and beat thoroughly. Three eggs beaten very light, one quart milk, make a thin batter, add a little salt and the grated rind of one lemon, pare, core and slice thin one quart nice, tart apples, add all together and drop in spoonfuls in boiling lard. Served with sauce is nice.

MRS. OSCAR ENGLE, Anderson.

Quick Buckwheat Cakes.

To a pint of buckwheat flour, while dry add two heaping teaspoonfuls of Royal Baking Powder, one teaspoonful salt, one scant tablespoonful of Orleans molasses to make brown, mix well together. When ready to bake add one pint of cold water or sufficient to form a batter, stir but little, bake immediately on a hot griddle. The baking powder should never be put into the batter but always mixed with the flour in a dry state. If prefered wheat flour may be mixed with the buckwheat flour.

ROYAL BAKING POWDER COOK BOOK.



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O. P. Greenlee & Son

Dealers in General Merchandise.

Chas. C. Druley

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STOVES and HARDWARE.

MIDDLETOWN, INDIANA.

CAKES.

with weights and measures, just and true, oven with even heat, well buttered tins and quiet, success will be complete."

Prince of Wales Cake.

Light Part—One cup granulated sugar, one-half cup butter, whites of three eggs, one-half cup corn-starch, one-half cup sweet milk, one cup flour, two teaspoonfuls baking powder. Dark Part—One cup brown sugar, yolks of three eggs, one-half cup lard or butter, one cup of seeded raisins, one teaspoonful of all kinds of spices, two tablespoonfuls Orleans molasses, one teaspoonful soda dissolved in one tablespoonful boiling water.

Mrs. Harry St. John.

Chocolate Cake.

Two cups of brown sugar, one-half cup of butter, two eggs, one-half cup of sour milk, one teaspoonful of soda in a half cup boiling water, two small cakes sweet chocolate grated in the hot water after the soda has dissolved, two and one-third cups of flour, two tablespoonfuls of vanilla. Filling—Two cups of light brown sugar, one-half cup of cream, a piece of butter size of an egg. Cook until waxy.

Mrs. O. A. Kirkman.

Fruit Cake.

One pound raisins, one pound currants, one pound figs, one pound dates, one and one-half pounds lemon peel, one pound butter, three cups brown sugar, one cup milk, one-half cup molasses, eight eggs, one teaspoonful cinnamon, one teaspoonful cloves, two teaspoonfuls cocoa, three teaspoonfuls baking powder, two teaspoonfuls vanilla, flour to thicken.

Mrs. W. C. LOYD, McKeesport, Pa. Mrs. Hannah Moore, McKeesport, Pa.

Lemon Jelly Cake.

One and a half cups of sugar, one-half cup of butter, beat to a cream, one-half cup milk, two and a half cups flour, two teaspoonfuls Royal Baking Powder, three eggs well beaten, bake in sheets or in jelly tins. Jelly for cake—One cup sugar, one egg, grate the yellow rind and use with the juice of one lemon, one tablespoonful of water, one teaspoonful of flour, place in pan in a kettle of boiling water and let it thicken, stirring all the time, when cool spread between the layers.

MISS HAZEL HESS.

Cocoanut Cake.

Two cups sugar, two-thirds of a cup of butter, two-thirds of a cup of corn-starch, whites of four eggs, one cup sweet milk, two cups flour, four teaspoonfuls Royal Baking Powder.

Mrs. F. W. Cooper.

Sunshine Cake.

Five eggs, one cup granulated sugar, one cup of flour, one teaspoonful baking powder—level, one teaspoonful vanilla.

Sallie Fisher.

White Cake.

Two cups granulated sugar, one cup sweet milk, two-thirds of a cup of butter, three and one-half cups flour, whites of eight eggs, two teaspoonfuls Royal Baking Powder, one teaspoonful vanilla.

J. K., New Castle.

Jam Cake.

One cup of sugar, one cup of jam or raisins, one-half cup butter, three tablespoonfuls of sour cream, one teaspoonful of soda, three eggs, white of one for using, one teaspoonful allspice, one of sinnamon, one of cloves, a little nutmeg, one heaping pint of flour. Bake in layers if you wish and ice.

Mrs. Geo. C. Davis,

MRS. McCarty, MRS. F. P. MILLER.

Spice Cake.

Three-fourths of a cup of butter, one cup granulated sugar, one cup molasses, one cup sour milk, one teaspoonful of soda dissolved in milk, three eggs beaten separately, three cups flour, two teaspoonfuls cinnamon, one teaspoonful allspice, one teaspoonful nutreg, one teaspoonful cloves, one teaspoonful Royal Baking Powder.

Mrs. T. E. Mowrey.

MRS. SADIE POWELL.

Devil's Food Cake.

Two cups soft A sugar, one cup butter, three eggs, one-half cup sour milk, one-half cup hot coffee, three cups flour sifted twice, one teaspoonful soda dissolved in the milk, one-half cup Runkle Brothers' baking chocolate dissolved in the coffee to prevent cake from falling; cream butter and sugar then beat in at least one-third flour before any liquid is added, and keep adding flour after each ingredient, add the eggs one at a time and flour after each one, use all the eggs before adding any liquid.

MRS. SINES, MRS. C. K. MOORE.

Angel Food Cake.

One and one-fourth cups granulated sugar sifted four times, one cup flour sifted five times, the whites of ten or eleven eggs half beaten, then add one teaspoonful cream tartar and continue beating until stiff, then add one-fourth teaspoonful vanilla and also sugar added lightly and mix thoroughly, then add flour in same manner as sugar, and do not stir only just enough to get it well mixed, do not grease the pan, put in oven with small fire and leave the oven door open until it rises to the top of the pan then close the door and increase the heat, bake fifty or sixty minutes, when done take out and turn upside down and let stand until cool. Icing—One cup powdered sugar, the white of one egg beaten, then add sugar and one-half teaspoonful vanilla and beat again.

Mrs. John Davis.

Guissit Cake.

Cream one-half cup butter with one and one-half cups granulated sugar, beat lightly yolks of three eggs and add to sugar and butter, one-half cup sweet milk. Beat in slowly one and one-half cups flour with two teaspoonfuls baking powder, and add to the mixture the beaten whites of three eggs. Dissolve one-half cup of chocolate in two tablespoonfuls of scalding milk and add last.

MISS MARY CARROLL.

Spice Cake.

One-half cup butter or lard, two cups brown sugar, one cup buttermilk, three cups flour, one teaspoonful allspice, cloves and cinnamon, three teaspoonfuls of baking powder, one teaspoonful soda, yolks of four eggs and whites of two for icing.

MRS. IRTS FISHER,

MRS. BALLENGER.

Rolled Jelly Cake.

One cup of sugar, two eggs well beaten together, then add two table-spoonfuls of water, mix one and one-half teaspoonfuls of baking powder with one and one-half cups of flour, add this to the eggs and sugar. Do not stir much after adding flour. Flavor with a teaspoonful of le non, bake in a dripping pan in a quick oven. When cool, spread on the jelly and roll it up in a cloth for a few minutes.

MRS. FRED OAKLEY, Fairmount.

White Fruit Cake.

One cup of butter, two cups of sugar, one cup sweet milk, two and one-half cups flour, the whites of eleven eggs, two even teaspoonfuls baking powder, one pound each of seeded raisins, figs and blanched almonds, one-quarter pound citron chopped fine; mix all thoroughly before adding the fruit, add a teaspoonful of lemon extract, put baking powder in the flour and mix well, sift a little flour over the fruit before stirring it in. Bake slowly for two hours. A cup of grated cocoanut is a nice addition.

MRS. FRANK DANIELS, Daleville.

Scripture Cake.

One cup of Judges 5: 25, three and one-half cups I Kings 4: 22, three cups Jeremiah 6: 20, two cups I Samuel 30: 12, two cups Nahum 3: 12, one cup Genesis 24: 17, two cups (chopped) Numbers 17: 8, one-half dozen Isaiah 10: 14, one tablespoonful I Samuel 14: 25, one teaspoonful Amos 4: 5, one pinch of Leviticus 2: 13, season to taste II Chronicles 9: 9, (two teaspoonfuls cinnamon and cloves.) Follow Solomon's advice for making a good boy, Proverbs 23: 14.

Mrs. Rolant Tomkins.

Delicious Chocolate Cake.

The whites of eight eggs, two cups sugar, one cup (scant) of Lutter, one cup sweet milk, three full cups flour, two teaspoonfuls baking powder; beat the sugar and butter to a cream, add the milk then the flour with baking powder well mixed in, and lastly the beaten whites. Divide into equal parts and into one-half grate a cake of sweet chocolate. Bake. Spread the layers with a custard made by adding a tablespoonful of butter to one pint of milk, when comes to a boil stir in two eggs beaten white with one cup sugar, add two teaspoonfuls corn starch dissolved in a little cold milk.

MRS. D. J. MILLER, Eaton, Ohio.

Chocolate Cake.

Two ounces chocolate dissolved in five tablespoonfuls of boiling water, cream one-half cup butter, add one and one-half cups sugar. the yolks of four eggs beaten very light, one-half cup milk or cream, then add the chocolate, one and three-fourths cups of flour, two teaspoonfuls baking powder, one teaspoonful vanilla and lastly whites of eggs beaten stiff and dry, stir in carefully and bake in layers or loaf and ice.

Mrs. Dr. O. W. Brandon, Waco, Arizona.

Miss Lizzie Sears, Anderson.

Jam Cake.

Four eggs,—save whites of two for icing—one cup sugar, one-half cup butter, three cups flour, nine tablespoonfuls sour milk, one-half teaspoonful baking powder, one teaspoonful soda, one cup jam, one teaspoonful of allspice and cinnamon. Strawberry jam is best but any kind may be used.

E. J., Newcastle, Mrs. Denany, Anderson.

Devil's Food Cake.

One cup brown sugar, one-half cup butter, one-half cup sweet milk, two cups flour, yolks of three eggs, one teaspoonful soda sifted in the flour. Part 2nd.—One cup grated chocolate, one cup brown sugar, one-half cup sweet cream, set on stove until all is dissolved, but do not let boil, when cool stir in first part and bake in oven not too hot; flavor with vanilla, use any kind of filling wanted.

Mrs. Edward Fulton, Anderson.

Christmas Fruit Cake.

(Three Good Size Ones.)

Two cups of butter and lard together, two and one-half cups granulated sugar, two and one-half cups molasses, eight and one-half cups of flour, two cups sour milk, eight eggs, two heaping teaspoonfuls of soda, three teaspoonfuls of baking powder, two pounds of raisins chopped fine, two pounds of currants, one pound of figs chopped fine, two-thirds of a pound of citron, two lemons grated, one glass of currant jelly, one-half pint of brandy, one teaspoonful each of cloves, mace and nutmeg and cinnamon, one pint chopped hickory nuts, one pound of dates chopped fine. Mix flour and fruit together. Bake four hours or until done.

MRS, GEORGE SIGLER, Frankton.

Dried Apple Cake.

Two cups of dried apples, one cup of Orleans molasses, one cup of butter, one cup of sugar, one cup of sour milk, one cup of seeded raisins, two eggs, two teaspoonfuls cloves, one nutmeg, a little lemon extract. Soak the apples over night, cut up fine and boil in the molasses, Add the other ingredients and flour to make a thick batter.

FLO MOWREY.

Cornucopias.

Three eggs, one cup of sugar, one cup of flour, two tablespoonfuls of cold water, one teaspoonful of baking powder; beat thoroughly. Drop one tablespoonful on a round tin and bake in a moderate oven. When a delicate brown take out and while hot lap the edges together in the form of a cornucopia and hold in shape until cool. Fill them when cold with whipped cream. This receipt makes twelve. Mrs. J. H. Unger, Eaton, O.

Cake.

Half cup of butter, one and one-half cups of granulated sugar, one-fourth teaspoonful salt, one cup of luke-warm water, two and one-half cups of flour, three eggs or the yolks or whites of four, a heaping teaspoonful of baking powder, and flavor according to filling. If a snowy white cake is desired use only the whites. Bake in three layers or it makes a nice solid cake using icing on top. (An excellent receipt.)

MRS, W. L. MCCAMPBELL.

Mahogony Cake. `

One and one-half cups soft white sugar, one-half cup butter, three eggs, one-half cup sweet milk, two cups flour, one teaspoonful of soda dissolved in milk, one-half cake of chocolate, scant one-half cup milk, cook until thick, add the last thing while hot. Flavor with vanilla. Filling—One and one-half cups sugar, tablespoonful butter, one-half cup sweet milk; cook until stiff and beat until it creams. Spread between layers and on top.

ELLEN SHOEMAKER, Daleville.

Coffee Cake.

Three-fourths of a cup of butter, one-half cup of sugar, one-half cup of molasses, one egg, one cup seeded raisins, one cup strong coffee, one teaspoonful cloves, two teaspoonfuls cinnamon, one nutmeg, two teaspoonfuls soda, flour for stiff batter. Mrs. William H. Morgan, Gilman.

French Cream Cake.

One cup sugar, three eggs beaten together, one and one-half cups of flour, two teaspoonfuls baking powder well mixed with flour, three table-spoonfuls of water, bake in two tin pie plates making two cakes. The Custard—Take nearly a pint of milk, heat and when nearly boiling add two small tablespoonfuls of corn starch wet with a little cold milk, two beaten eggs with one-half cup of sugar; cook and stir it all the time until it thickens enough to drop from a spoon without running, remove from the stove. add half a teacupful of melted butter when cold, add two tablespoonfuls of vanilla. Turn out the cakes on a moulding board and split them with a sharp knife. Spread the custard on each cake and put together.

MRS. FRANK SCOTT, Newcastle. MRS. JENNIE JONES, Fairmount.

Hickory-Nut Cake.

Two cups granulated sugar creamed with two-thirds cup of butter, then add one cup sweet milk, three cups of floor that has one tablespoonful of corn starch and three teaspoonfuls Royal Baking powder sifted in. The whites of seven eggs. These should be added after all of the flour is in. Last put in one cup nuts, chopped very fine, also two teaspoonfuls of vanilla. It should be baked about forty minutes.

Mrs. C. C. Griffis, Mrs. W. S. VanTuyl.

Caramel Cake.

Rub scant one-half cup butter to a cream, gradually add two cups of granulated sugar, mix until white and creamy; add one cup of sweet milk, three cups of floor sifted with two heaping teaspoonfuls of Royal Baking powder; the whites of four eggs beaten to a stiff froth. Bake in three layers. Filling—Two cups Yellow C. sugar, two cups of cream or rich milk; put in a granite pan and cook forty-five minutes. When thick remove from the stove and stir in two teaspoonfuls of vanilla—stir until cold.

Mrs. J. A. Young, Mrs. Willard Sanders.

Stir Cake.

Two eggs, one cup of soft white sugar, one-half cup butter; one-half cup sweet milk, two cups flour, one heaping tablespoonful baking powder.

Mrs. F. W. Cooper, Mrs. Lora Smithson.



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English Walnut Cake.

Two cups of sugar, three-fourths cup of butter, three-fourths of a cup of sweet milk, three cups of flour, two teaspoonfuls baking powder, whites of six eggs, one pint of English walnuts or hickory nuts cut fine, not chopped, one teaspoonful vanilla. Beat the butter and sugar to a perfect cream, then stir in the milk a little at a time. Beat the whites of the eggs to a stiff froth and add a little at a time first the eggs then the flour, into which has been mixed baking powder. Add flour and eggs alternately till all is used, then stir in the nuts and lastly the flavoring.

Mrs. HARRY DAVIS, Fairmount.

Bread Cake.

Two cups of bread sponge, two eggs, one cup of sugar, one cup of molasses, one cup of butter and lard mixed, one teaspoonful of soda, one tablespoonful of sweet milk, one tablespoonful of cinnamon, one teaspoonful of cloves, one cup of raisins, one-fourth citron. Mix as you would a cup cake; let stand to rise as you would bread and bake in a slow oven.

MRS. C. M. REED.

Cup Cake.

Two cups of sugar, one cup of butter, one cup of milk, three and one-half cups of flour, four eggs, one-half teaspoonful soda, one large spoonful cream of tartar; stir butter and sugar together and add the beaten yolks of the eggs, then the milk, flavoring and the whites, put cream of tartar in flour and add last. Ice with any good icing.

MRS. LOU WILHOIT.

Watermelon Cake.

White part—Two cups sugar, one cup of butter, one cup sweet milk, three and one-half cups flour, whites of eight eggs, two teaspoonfuls cream of tartar, one teaspoonful of soda dissolved in a little warm water.

Red part—One cup red sugar, one-half cup butter, one-third cup of sweet milk, two cups of flour, whites of four eggs, one teaspoonful cream tartar, one-half teaspoonful soda, one cup raisins. Be careful to keep the red part around the tube of the pan and the white around the edge. It requires two persons to fill the pan. This is a very attractive cake. Flavor with any flavoring. In place of red sugar you can use one cup granulated sugar and enough red fruit coloring to color a pretty red. Ice with good white icing.

Mrs. Sade Flanagon, Fairmount,

MEMORANDA.

Hickory-Nut Custard Cake.

Cream together one pound of sugar and one-half pound of butter; add five eggs beaten separately, one cup of sweet milk, one pound of flour, three teaspoonfuls of Royal Baking powder, flavor with lemon and bake in cake pans. Custard—Place one pint of milk in a tin pail and set in boiling water, add a tablespoonful of corn starch dissolved in a little milk, two eggs, one-half cup of sugar, two cups chopped hickory-nut meats, well mixed together, to the boiling milk; stir and put between the layers of the cake while both cake and custard are warm.

Helen Rush Cassell.

Cream Puffs.

Two and one-half cups of water, two cups of flour, one cup of butter and five eggs. Boil the butter and water together and stir in the flour while boiling. After it is cool, add the eggs well beaten. Put a large spoonful in muffin rings and bake twenty minutes in a hot oven. The Cream—Put over the fire one cup of milk, add not quite a cup of sugar; one egg, mixed with three teaspoonfuls of corn starch and one tablespoonful of butter, When cool add vanilla to taste. Boil only a few minutes. Open the cakes and fill them with the cream.

Mrs. Dr. Pierce.

Devils-Food Cake.

Two eggs, two cups of sugar, one-half cup of butter, one-fourth cake of baker's chocolate, one-half cup of boiling water, poured over the chocolate; one-half cup of sour milk, a little pinch of salt, one teaspoonful of soda, and three cups of flour. Filling—One-half cup of cream, two cups of sugar, one bar of German chocolate, one-half cup of butter. Flavor to taste. Alta Thornburgh, Mrs. John Jackson, Mrs. O. P. Greenlee.

Hickory-Nut Cake.

One cup sugar, one-half cup butter, one and one-half cups flour, one-half cup water, two eggs, one and one-half teaspoonfuls baking powder. Mix as for other cake. Stir in one cup hickory-nut kernels carefully picked out. A few raisins or currants added are considered an improvement.

Mrs. Sophia Keesling, Mrs. Will Minnick.

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White Loaf Cake.

Two cups sugar, one-half cup butter, one cup sour cream, whites of five eggs, one-fourth teaspoonful soda, two teaspoonfuls baking powder, two and one-half cups flour before sifting.

MRS. LIZZIE YOUNT, Newcastle.

Chocolate Nut Cake.

One cup butter, $1\frac{1}{2}$ cups of sugar, yolks of four eggs, one cup milk, three cups of flour, two teaspoonfuls baking powder, one pint nuts, whites of four eggs last. This part to be cooked—one-half cake baker's chocolate, one cup sugar, one spoonful butter, yolk of one egg; boil with a little milk and stir until almost hard. Add to cake before flour.

MRS. GEORGE QUICK, Anderson.

Pork Cake.

One pint boiling water, one pound fat pork chopped fine, free of skin, muscle and shreds, let stand five or ten minutes. Stir in three cups brown sugar, one cup molasses, one pound stoned raisins, one tablespoonful each of ground cinnamon and allspice, one teaspoonful cloves, eight cups flour, two teaspoonfuls soda. Dissolve soda in three tablespoonfuls warm water and beat gradually. After stirring twenty minutes pour into pans and bake in a moderately hot oven.

OSEE SHEDRON.

Fruit Cake.

Cream three-fourths of a cup of butter with two cups of dark brown sugar, then add one cup of milk, three and one-half cups of flour, two teaspoonfuls of baking powder, whites of five eggs. Then dredge your fruit in flour and add last one nutmeg, one pound of raisins, one pound of currants, one-half cup of citron, candied lemon peel and orange peel. Bake in a slow oven two hours.

Mrs. Charles Ghering, Mrs. John Gibson, Mrs. W. D. Brown

Jelly Roll.

One cup of sugar, three eggs, small lump of butter, two tablespoonfuls of sweet milk, two teaspoonfuls of Royal baking powder. Lemon flavoring. Filling—One cup of sugar, white of one egg beaten stiff.

MRS. MATTIE A. YOUNG, MRS. BERTHA SHERIFF.

Sponge Cake.

Three eggs beaten one minute, one and one-half cups of sugar beaten with egg for five minutes; add one cup of flour and beat one minute, one-half cup of cold water, and another cup of flour in which has been mixed two teaspoonfuls of Royal baking powder; beat all together one minute. Bake in a slow oven. (If followed exactly, this is splendid.)

MRS. G. L. SWAIN.

White Cake,

Two cups granulated sugar, one-half cup of butter—cream and add one cup of milk a little at a time, add two cups sifted flour and the whites of five eggs beaten lightly, then the third cup of flour and three teaspoonfuls of Royal Baking Powder, flavor as choice. This will make either a layer or loaf cake.

MRS. SAM BUFKIN,

MRS. SWAIN, Anderson.

Orange Cake.

Two cups sugar, one cup butter, grated rind two oranges, squeeze juice of two oranges in cup then fill with water, three eggs, two teaspoonfuls Royal Baking Powder, three and one-half cups flour.

MRS. H. E. STEELE.

Minnehaha Cake.

Two cups of sugar, one-half cup of butter, one cup of milk, the whites of six eggs, three cups of flour, three teaspoonfuls Royal Baking Powder. Bake in layers. Make a frosting as follows: two cups granulated sugar and whites of two eggs, pour five or six teaspoonfuls of boiling water over sugar and let boil until it threads when poured from a spoon; pour slowly over the beaten whites beating until cool. Mix with the icing one cup of small raisins and one cup of English walnuts cut the size of the raisins. Spread between layers and on top of the cake. Mrs. J. W. Farrell.

Ice Cream Cake.

Two teaspoonfuls of baking powder well mixed with three and one-half cups of flour; beat the whites of eight eggs, two cups of white sugar, one cup of butter beat together, one cup sweet milk, add all together and bake in jelly pans, put together with icing.

MRS. JULIA CRITTENBERGER.

MRS. T. E. MOWREY.

Ribbon Cake.

Two and one-half cups sugar, one cup butter, one cup sweet milk, one teaspoonful cream tartar, one-half teaspoonful soda, four cups flour, four eggs; reserve a third of this mixture and bake the rest in two loaves of the same size. Add to the one-third reserved one cup raisins, one-fourth pound citron, one cup currants, two tablespoonfuls molasses, one teaspoonful each all kinds of spices; bake in a tin same size as other loaves. Put the three loaves together with a little icing or currant jelly, placing the fruit loaf in the middle. Frost the top and sides.

Mrs. Lola Strickler,

MRS. JOHN CASSELL, Anderson.

Coffee Cake.

Beat together one cup of butter and lard and one cup of dark brown sugar; one cup Orleans molasses, three eggs well beaten, chop one cup of seedless raisins, then pour boiling water over them and let stand about ten minutes then drain; one cup strong coffee, one teaspoonful cinnamon, one teaspoonful of cloves, one teaspoonful of allspice, one nutmeg, one teaspoonful soda and two tablespoonfuls boiling water over it, three cups of flour.

Mrs. Sarah Plessinger

A White Delicate Cake.

Three cups sifted flour, one and one-half cups sugar, whites of seven eggs, one cup sweet milk, two tablespoonfuls butter, two heaping teaspoonfuls Royal Baking Powder, one teaspoonful extract vanilla or lemon. Beat the butter and sugar to a cream, add to it the milk and eggs well beaten, then add the extract. Mix with this very slowly three cups flour in which the baking powder has been well mixed. Bake in a quick oven. It makes a delicious cake for jelly, chocolate or cocoanut layers. If the latter is used grate a large cocoanut removing the brown skin first, then add to it the beaten white of one egg and one coffee cup of fine sugar, stir it all together and spread between the layers of cake, icing the upper layer. This receipt will make three layers of cake and plate of small frosted cakes.

MRS. LIN SCOTT, Marion, MRS. JOHN PICKARD, Marion.

Poor Man's Cake.

Whites of four eggs, two cups sugar, one-half cup butter, one cup cold water, three cups flour, three teaspoonfuls baking powder.

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White Mountain Cake.

Two cups white sugar, one cup butter beaten to a cream, one cup sweet milk, whites of six eggs beaten stiff, two cups flour, one cup corn starch, two teaspoonfuls Royal Baking Powder, one teaspoonful extract of lemon.

MINNIE GROSE.

Spice Cake.

Two cups of sugar, one cup Orleans molasses, one-half cup butter, one cup cold coffee, yolks of three eggs, one tablespoonful spice, one tablespoonful cinnamon, one nutmeg, one cup raisins, flour to stiffen right.

MRS. MAUDE EVANS, Muncie.

Plain Cake.

One-half cup butter, three eggs, one-half cup milk, one and one-half teaspoonfuls baking powder, flavoring; mix well all the ingredients together, three cups flour.

Angle Baker.

Sponge Cake.

Take the well beaten whites of five eggs and add to this one and one-half cups of powdered sugar, mix well, then add one and one-half cups of well sifted flour with two heaping teaspoonfuls of baking powder. Last add the yolks of the five eggs and then bake in slow oven.

MRS. JOE ERDMAN, Cincinnati, Ohio.

Devils-Food Cake.

Two cups of light brown sugar, one-half cup of butter, one-fourth cake of baker's chocolate, one-half cup of buttermilk, one-half cup of boiling coffee or water, two eggs, pinch of salt, one teaspoonful of soda, three cups of flour, vanilla. Filling—two cups of sugar, one-half cup of butter, one-half cup of cream, vanilla.

Mrs. C. C. Shedron.

Coffee Cake.

One cup sugar, one cup Orleans molasses, one-half cup coffee, one-half cup butter, four eggs, leaving out the whites of two for icing, one pound of seeded raisins chopped, one teaspoonful each of soda, cinnamon, nutmeg, cloves and allspice. Add sufficient "Gilt Edge" flour to stiffen. Bake in layers.

MARGARETTA DANIELS

German Crisps.

Sugar two cups, butter one cup, three eggs, the rind and juice of one lemon, flour. Mix thoroughly adding enough flour to roll out very thin. Cut in small cakes, place in the pan and rub the tops with egg. Sprinkle on white sugar.

White Cake.

One cup butter, two cups sugar, one cup sweet milk, three cups flour, whites of five or six eggs, two teaspoonfuls of baking powder. This is easy to make and very good. Flavor to suit. ADDIE GREENLEE.

LULA SMITH, Montpelier.

Surprise Cake.

One egg, one cup of sugar, one-half cup butter, one cup of sweet milk, three cups of flour, three teaspoonfuls of baking powder.

Mrs. Lena Crilley, Fairmount, Mrs, Fannie Schaeffer

White Cake.

(To be used with any kind of filling.)

Two scant cups of granulated sugar, one cup butter, whites of six eggs, one cup milk, three cups flour, two teaspoonfuls baking powder, flavor. Cream butter and sugar, add eggs unbeaten and beat quite a good deal. Add a little milk and a little flour, then more milk and so on until all is used.

MRS. ED COLLIER.

MRS. KITTIE YOUNT.

Marble Chocolate Cake.

Make a batter as for white cake, take out one teacup of batter, add to it five tablespoonfuls of grated chocolate, moisten with milk and flavor with vanilla. Pour a layer of the white batter into the baking pan, then drop the chodolate batter with a spoon in spots and spread the remainder of the white batter over it. This can be baked in layers or loaf cake. If you wish some pink spots with it, then you can take another cup of the batter and color it with any good fruit coloring and drop it around in spots with the chocolate and white batter. A very pretty cake. Ice with white icing with bits of candied cherries dropped on the icing. H. R. C.

Ginger Snaps.

One cup sugar, one cup Orleans molasses, one cup lard, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful ginger, one-half cup water, one even teaspoonful soda, make a rather soft dough.

MRS. H. C. BROWN, MRS. JANE SANDERS.

Cookies.

Two cups of sugar, one cup of butter, one-half cup sweet cream, two eggs, two teaspoonfuls baking powder. Flavor with lemon and add sufficient flour to roll thin.

MRS. PAULINE BRATTAIN.

MRS. REBEKAH DETRICH.

Doughnuts.

Two eggs, one cup sugar, one cup milk, flour to thicken, one table-spoonful of butter, two teaspoonfuls Royal Baking Powder, one teaspoonful salt, one teaspoonful nutmeg. Rub the butter and sugar together and add the beaten eggs, salt and milk. Stir the powder in a little of the flour and add this to the mixture, together with the dough and just enough flour to admit rolling out. The softer the dough is made the lighter and more tender will be the doughnuts when cooked. Fry in very hot fat and when cold roll in powdered sugar.

Mrs. Anna Conner.

MRS. EMMA L. BROWN. MATTIE YATES.

Apple Fritters.

Make a batter in proportion of one cup sweet milk to one cup flour, a heaping teaspoonful Royal Baking Powder, two eggs beaten separately, one tablespoonful sugar, one teaspoonful salt; heat the milk a little more than luke-warm, add slowly to the beaten yolks and sugar, then add flour and whites of eggs. Stic all together and throw in thin slices of good sour apples, dipping the batter up over them; drop in boiling lard in large spoonfuls with a piece of apple in each and fry to a light brown. Serve with maple syrup.

Mrs. Sarah Oakley, Fairmount.

Cookies.

Two cups granulated sugar, one-fourth cup butter, one and one-half cups thick sour cream, one heaping tablespoonful of corn-starch sifted with flour, one level teaspoonful soda, one teaspoonful salt; flavor to taste. Or e-half cup grated cocoanut added gives a nice variety.

MRS. H. C. WISE.



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Lemon Cookies.

One pint of sugar, one cup of butter, three eggs, juice and grated rind of two lemons, one teaspoonful soda disolved in a little warm water, flour enough to roll.

MRS. WILL ELLIOTT.

Doughnuts.

Two cups granulated sugar, two eggs, one-half cup butter, half of a nutmeg, two cups of sweet milk. Beat sugar and butter, then add eggs, beat until very light, then add milk and stir thoroughly. One teaspoonful salt, three teaspoonfuls baking powder sifted in with the flour. Make a soft dough, roll half inch thick and fry in hot lard. Mrs. Mollie Cummins.

MRS. HEOFFER.

Ginger Cookies.

Three eggs beaten slightly, two cups Orleans sugar, two cups Orleans molasses, two tablespoonfuls soda, two teaspoonfuls eginger, one cup sour milk, one cup lard, flour to thicken to a stiff batter. Let stand over night then roll out and bake. (Splendid.)

MRS. JENNIE RUSH.

Lemon Cookies.

Two teaspoonfuls oil of lemon, two tablespoonfuls pulverized baking amonia, put the amonia into one pint of sweet milk and let stand until you mix two and one-half cups of coffee A sugar with one pint of butter and lard one-half each, beat and then add the milk and amonia and the beaten whites of two eggs; make a dough and roll thin, Sift granulated sugar over top.

MRS. C. M. REED.

Doughnuts.

One cup sugar, one egg, one cup buttermilk, lump of lard the size of an egg, nutmeg and a pinch of salt, level teaspoonful of soda dissolved in the buttermilk.

MRS. J. R. WEAVER. MRS. OTTO TRITTSCHUH.

Poor Man's Sugar Cookies.

Two cups of sugar, two eggs, one cup of lard, three-fourths of a cup of cold water, one teaspoonful of soda dissolved in the water, half a nutmeg. Stir all together until too stiff to stir with a spoon, then knead with the hands until right to roll out thin. Bake in a quick oven. Be sure and try it.

MRS. I. N. MARSHALL.

Doughnuts.

Three eggs well beaten, one cup coffee A sugar, one cup sour milk, one heaping teaspoonful butter, one teaspoonful soda put in the milk, one teaspoonful lemon extract, flour sufficient to make a thick dough, salt to taste. One potato peeled and put in the lard to keep from browning the dough—50 or 55.

MRS. J. D. RATHFON, Redkey.

Yellow Cookies.

Yolks of five eggs, one and one-half cups sugar, one cup butter and lard mixed, two and one-half teaspoonfuls baking powder, one cup sweet milk, one teaspoonful nutmeg and one of lemon, flour to make a soft dough.

Cinnamon Cookies.

Two eggs, one and one-half cups of sugar, two-thirds cup of butter, one-half cup of sweet milk, two teaspoonfuls of baking powder, three teaspoonfuls of cinnamon, flour to thicken.

Mrs. L. A. Dykes.

Cookies.

One quart sour cream, two eggs, four cups sugar, two teaspoonfuls baking powder, one and a half teaspoonfuls soda, one tablespoonful lemon, one-half cup butter. Mix with flour as soft as can be rolled.

LOLA HUTSONPILLAR.

Doughnuts.

Two cups of sugar, two eggs, one pint of butter milk, one-half teaspoonful ginger, one tablespoonful soda, one tablespoonful lard, little nutmeg, flour. The ginger will keep from soaking up the lard and will not taste of ginger.

LOU BURNER.

Fruit Cookies.

Cream one-half cup butter with one cup sugar, add two eggs which have been well beaten with another one-half cup sugar and three table-spoonfuls of milk. Sift together one cup flour, one teaspoonful cinnamon, one teaspoonful nutmeg, one-half teaspoonful ground cloves and one teaspoonful soda, stir into the butter and sugar. Add two cups seedless raisins and enough more flour to make the dough stiff enough to roll out about one-fourth inch thick. Bake quickly.

Add LAMB,

MRS. WILLARD SANDERS.

Ginger Cookies.

One cup sugar, one cup sorgham molasses, one cup of lard, one tablespoonful of soda, one tablespoonful of ginger, two eggs, about one cup hot water or sour milk, flour to make soft dough.

JENNIE MCALISTER. LIZZIE HOUGLAND.
MRS SAMUEL KEMP Harrington Dol MRS. SAMUEL KEMP, Harrington, Del.

Doughnuts.

One cup sugar, one egg, one cup sour milk, one-half teaspoonful soda, flour to mix as for biscuits. Have the lard boiling hot.

Mrs. Julia Cook.

Cookies.

very fine One cup butter and lard mixed, two cups sugar, one cup sour cream, one teaspoonful soda, three eggs, flour enough for soft dough. Cream sugar and butter, add the eggs well beaten; next cream and beat, stir in flour as long as you can handle with spoon, then turn in remainder of flour and mix as soft as can be handled. They are better if let stand two hours after mixing before baking. Bake in quick oven.

for drop coviered wel 5 cm. Mrs. Bert Chalfant,
Mrs. A. Abernathy, Marion. MRS. A. ABERNATHY, Marion. Derect.

Doughnuts.

Mix two heaping teaspoonfuls of baking powder with one quart "Gilt Edge" flour. Beat two eggs with one coffee cup of sugar, then add a tea cupful of new milk, or better, half milk and half cream. Mix all together, mould and fry in hot lard. If milk is used without cream, use one table-ALICE PICKERING. spoonful melted butter.

MARGARET DANIELS.

Hermit's Cookies.

One small cup butter, or lard and butter mixed, one and one-half cups of brown sugar, three eggs well beaten, one teaspoonful soda mixed in the flour, one small cup of any good mince meat. Make quite stiff with flour; roll thin, cut with biscuit cutter and bake in quick oven. Splendid,

MRS. WILLIAM LINDSAY, Fairmount.

MEMORANDA.

Cookies.

Two and one-half cups sugar, one cup butter creamed, two eggs, one cup sweet milk, one-half nutmeg, two tablespoonfuls lemon, four teaspoonfuls Royal Baking Powder. Mix as soft as can be handled.

MRS. T. A. BARRETT, MRS. KITTIE YOUNT.

Soft Ginger Bread.

One and a half cups molasses, one-half cup butter and lard, one-half cup sour milk, two eggs, one tablespoonful ginger, one teaspoonful soda, three and one-half cups flour. Mix and bake. Mrs. Julia Cook.

Drop Ginger Cakes.

One cup of Orleans molasses, one cup sugar, one cup lard, one cup boiling water, five cups of flour, three eggs, one tablespoonful of soda, one teaspoonful of cinnamon, one tablespoonful of ginger.

MRS. A. S. MILLER, MRS. PETER MCKENZIE.

Cookies.

Two cups white sugar, one cup of butter, three eggs, one cup of sour cream, one teaspoonful of soda. Mix the sugar, butter and eggs together before adding the cream and soda. Use enough flour to roll well and any flavoring desired.

Mrs. A. A. VanMatre.

Lemon Snaps.

One cup sugar, one-half cup butter, two eggs, one teaspoonful lemon, one-fourth teaspoonful of soda dissolved in a teaspoonful of sour milk, flour enough to make very stiff. Roll very thin, cut out and bake quick.

MRS. HARVEY PRESNALL, Fairmount.

Walnut Wafers.

One-half pound brown sugar, one-half pound walnut meats slightly broken, three tablespoonfuls of flour, one-fourth teaspoonful baking powder, two eggs. Mix all together, roll and cut out with biscuit cutter, bake in quick oven.

MISS RENA FRITZE.

Good Cookies.

Three eggs well beaten, two cups of sugar, three teaspoonfuls of baking powder, one cup of sweet milk, one large cup of fresh lard, one teaspoonful of lemon, enough flour to thicken. Mrs. Adlaide Everett.

Crullers.

One cup of sweet cream, one cup of sugar, four cups of flour, three tablespoonfuls of melted butter, two teaspoonfuls of baking powder, two eggs, a little nutmeg, and vanilla if desired.

MRS. IDA WALDRON.

Lemon Crackers.

Three cups of sugar, one pint of sweet milk, one cup of shortening, three cents worth of amonia dissolved in warm water, five cents worth of oil of lemon, and three eggs. Mix the dough stiff. Pound it and roll out thin, cut in squares and pick with a fork.

MRS. WM. LANCASTER, Richmond.

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ANDERSON, INDIANA.

Confections.

Sweets to the sweet."—Shakespeare.

Fondant For Candies.

Take two pints of granulated sugar, one-third teaspoonful cream of tartar and one cup water. Cook until you can gather it up into a very soft ball when dropped in a tin cup of cold water. Cool until it will crinkle on top when dish is tipped to one side. Stir until it creams, then put on dough board and knead with the hands. When making nut, cocoanut or chocolate put them in before stirring.

Mrs. C. B. Wilcox.

Chocolate Carmels.

Two cups brown sugar, one cup molasses, one cup chocolate grated fine, one cup boiled milk, one tablespoon of flour, butter the size of a large walnut. Let it boil slowly and pour on flat tins to cool. Mark off while warm.

Minnie Moore.

Cracker Jack.

Take a heaping tablespoonful of lard, two cups soft A sugar, one cup Orleans molasses, one-fourth pound of butter, one tablespoonful vinegar and salt to taste. Stir all together until dissolved then boil until syrup will harden in water. Pour over two gallons popped corn. Spread out to cool.

Mrs. Fanny Gebhart.

Fudge.

Two cups sugar, one cup sweet milk. Boil and stir constantly, add butter the size of a walnut. When nearly done add one tablespoonful of ground chocolate.

Edna Cooper.

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And you will always find the prices right. Make this store your headquarters.

Rawlings & Co.

Ice Cream Candy.

Two and one-half cups of granulated sugar, two tablespoonfuls of vinegar, a lump of butter the size of a walnut, one teaspoonful of vanilla, and enough water to cover it. Drop in water and if hard, pour on greased plates, and when cool pull.

MINNIE MOORE.

Butter Scotch.

Five pounds of granulated sugar, one cup of Orleans molasses, one cup of glucose, one pound of butter, six drops oil of bergamot, vanilla or lemon to taste. Mix sugar, butter, glucose, molasses and a little water together, and put on the stove and allow it to heat slowly and stir. Don't stir while boiling. Add bergamot when nearly done. Put in flavoring before pouring out. Whole recipe makes two hundred sticks.

MRS, THOS. TARKLESON.

Nut Candy.

One-half pint of water, one pound of light-brown sugar, one pint of cream, one teaspoonful of vanilla, one pound of English walnuts. Boil water and sugar together until thick; add cream and let boil until quite thick; vanilla, then nuts and beat well. Pour into buttered pans and cut when cool.

MRS. W. C. LOYD.

Caramels.

Two pounds light-brown sugar, one pint of new milk, one-fourth cup butter and two teaspoonfuls vanilla. Place in granite kettle over fire. When it begins to boil stir constantly until quite stiff. Try in cup of cold water. After lifting from the fire be careful not to stir. Pour in buttered pan, making caramel one-half inch thick. When cold cut in squares and wrap in oiled paper. If chocolate caramels are preferred, add one-half cup of grated chocolate before mixture begins to boil.

MRS. ROSE A. PICKERING.

Maple Creams.

Take a pint of pure maple syrup and let come to a boil, then add small lump of butter size of a walnut, let boil until it will gather in small ball when tried in water. Immediately after taking from fire begin beating and and continue until it creams. Mould while warm. Delicious with shredded cocoanut put in when beginning to beat.

MAUD MILLER.

French Cream Candy.

One and one-half cups granulated sugar, one-half cup cream, one tablespoonful of water. Cook until done. Set in a pan of water to cool. Beat until hard enough to mould.

MINNIE MOORE.

Fudge.

Three cups of sugar, one-half cup of milk or cream, one-fourth cake of Bakers chocolate and a lump of butter the size of a walnut. After being removed from stove, beat until cool, then pour out into buttered platter.

GERTRUDE SMELSER.

Cracker Jack.

One-fourth cup of molasses, two-thirds cup of sugar, one-fourth cup of water and one-half cup of glucose. Boil two minutes, then add one-fourth cup of butter. Boil until ready to burn, then pour over corn.

MRS. MATTIE CRAVEN.

Nut Candy or Chocolate Caramels.

Three pounds brown sugar, one pint new milk, one-half cup butter, one-half cake Baker's chocolate or nuts instead of chocolate. Boil and stir constantly until it will harden in cold water. Pour in pans and when cool cut in squares of one inch.

Mrs. C. B. Wilcox.

Sugared Dates,

Two cups granulated sugar and two-thirds of a pint of new milk boiled together in a granite pan, until, when tried in cold water, it will gather. Take off the stove and beat until cool enough to mould, then fill the seeded dates and roll in sugar. Flavoring may be used.

DAISY D. DUTTON.

CHEESE.

16 T'd rather live with cheese than garlic."

Butter-Milk Cottage Cheese.

Pour boiling water on butter-milk and let stand until it settles. Pour off whey. Put the curd in a cloth sack and drain. Mix with cream and a little salt. Very fine. Mrs. R. H. Cromer.

Cheese Straws.

Two-thirds of a cup of grated cheese, yolk of one egg, a pinch of salt, a little nutmeg and pepper, four tablespoonfuls rich cream or four tablespoonfuls milk and one of butter. Stir milk and cheese together, then dry and brown slightly in oven after rolling up and cut in strips.

PRESBYTERIAN COOK BOOK, Hartford City.

Golden Brick.

Melt down in a granite pan a half pound of cheese. Add slowly a cup of cream or rich milk and a pinch of pepper. Stir all until creamy, and then break on top five eggs. Cover for a moment until the whites begin to "set," then beat briskly until it rises in a foamy mass. Serve on hot buttered toast or wafers. It is also good with shredded wheat biscuit.

MRS. MAY DANIEL DAVIS, Rushville, Ind.

Bread and Cheese Omelette.

Soak one-half cup of bread crumbs in three-quarters of a cup of milk until reduced to a soft pulp. Beat five eggs very light, and whip into them the milk, crumbs and four tablespoonfuls of grated cheese. Turn into a hot frying pan in which a tablespoonful of butter has been melted, and fry to a delicate brown. This Omelette must be carefully watched while cooking, as the bread crumbs render it more likely to scorch.

MRS. SOPHA KEESLING.

Cheese Fondu.

One cup of bread crumbs, fine and dry, two scant cups of milk, one-half pound of grated cheese, three eggs whipped light, one small teaspoonful melted butter, pepper and salt to taste, a pinch of soda dissolved in a little hot water stirred in the milk. Soak crumbs in milk. Stir into these the eggs, butter, seasoning and lastly cheese. Butter baking dish. Pour fondu in and strew a few crumbs on top. Bake in rather a quick oven until delicately brown and serve at once.

MRS. LILLIAN VANMATRE.

Cheese Wafers.

Take salted wafers, butter them on one side and sprinkle thickly with grated cheese. Place in a dripping pan and put into a warm oven about fifteen minutes. Serve with meats or salads.

MRS. LOU WILLIAMSON.

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ANDERSON.

DESSERTS.

have within my pantry good store of all that's nice."

Nectar Ambrosia.

Slice enough tart apples to line a pudding dish. Cream together one-half cup of sugar, yolk of one egg and butter the size of an agg and put over the apples. Place in oven until the apples are cooked; then beat the white of the egg. Add a little sugar and spread over the pudding. Brown in the oven a few minutes.

MRS. H. L. BURR.

Banana Fluff.

One-half pint cream whipped to a stiff froth, one-fourth box gelatine soaked in a little cold water and dissolved, one cup of powdered sugar, four bananas whipped up light; beat the whole together until it begins to thicken, add one-half teaspoonful extract and pour into a mould. Serve cold with lady fingers.

Mrs. A. S. Fisher.

Fruit Gelatine.

One large tablespoonful of Knox's gelatine dissolved in cold water, let stand a few minutes then add one quart of boiling water, juice and rind of one lemon, one teaspoonful of sugar. Strain and set to cool. When cold, add fruit, two oranges, one ten-cent can of pineapple, one-half pound of grapes and nuts to suit. This makes twelve cups. B. S.

Hamburg Apples.

Pare and core large tart apples, fill the cavities with quince jelly and sift powdered sugar thickly over them. Then place on a square of bread, moisten well with quince jelly dissolved in water. Cover closely and bake in a quick oven until apples are tender. Serve with whipped cream.

MRS. D. J. MILLER, Eaton, Ohio.

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Middletown, Ind

Pineapple Sherbet.

Make a strong lemonade, strain, add one can of shredded pineapple and freeze. If desired add whites of two eggs, beaten to a stiff froth, when about half frozen.

Mrs. Eva Truitt.

Lemon Cream.

Mix one quart of cream (can use part milk,) one pint of sugar and the juice of three lemons. Freeze. Selected.

Gelatine.

One-third box of gelatine, juice of two or three lemons, two cups of sugar and two cups of water. Dissolve gelatine with the water; add the sugar and lemon and let stand until it begins to form jelly, then whip until white and stiff enough to serve.

Mrs. Anna D. Welsh.

Gelatine.

Four cups of granulated sugar mixed with two large tablespoonfuls of flour and stir in two quarts of boiling water and let boil just a little. Strain and let cool. Then strain into it the juice of four oranges and one lemon. Whites of two beaten eggs. This will make one gallon.

MRS. DR. F. L. THORNBURG.

· American Cream.

Half box of gelatine, put into one quart of good milk. Set on the stove and stir until dissolved. Stir one cup of sugar into the yolks of four eggs (well beaten). Add this to the milk and let it cook until it begins to curdle. Beat the whites to a stiff froth and stir all together. Flavor with vanilla. Mould in cups and serve with whipped cream.

MRS. C. A. BROCK.

Pineapple Sherbet.

Four cups of granulated sugar, two tablespoonfuls of flour, mixed with sugar, two quarts of boiling water added to sugar and boil just a little. Strain and let cool. Juice of two lemons and one can of pineapple. Strain, coloring if desired, and whites of two beaten eggs added just before freezing. Will make one gallon and serve twenty-five people.

OLIVE MILLS.

Peach Mousse.

Press twelve very ripe peaches through a coarse sieve; add to the pulp the juice of half a lemon and pulverized sugar to suit, then add two teaspoonfuls gelatine dissolved in a little hot water; add pulp to one pint of whipped cream, set in ice water and stir until thick. Place pieces of candied peaches in bottom of mould, then a layer of stale maccaroon crumbs, pour in peach pulp and cover tightly. Pack in ice and salt for four hours.

MARY CARROLL.

Chocolate Blanc Mange.

One and one-half pints of milk in double boiler, when hot, add two ounces grated chocolate, scant cup sugar, two-thirds cup English walnuts (chopped fine,) three tablespoonfuls corn starch mixed with cold milk then add to the hot milk. Stir until thick and smooth; pour into individual moulds. Serve with plain or whipped cream.

MRS. MAY CASSADA.

Wine Jelly.

Three cups of sugar, one pint of sherry wine, one cup of cold water, one package of gelatine, juice of two lemons, grated peel of one lemon and one good pinch of cinnamon. Cook gelatine one hour in cold water. Add sugar, cinnamon, lemon and boiling water—stir well. Add wine. When all is dissolved, strain and place in mould. Set in cold place over night. In making lemon jelly, use lemon juice instead of wine.

MRS. J. P. SHOEMAKER, Daleville, Ind.

Fruit Dessert.

One pineapple shredded, four bananas sliced, four oranges seeded, strawberries cut in two, juice of one lemon, flve tablespoonfuls fine sugar. Set on ice one hour and serve.

Bernice Emswiller.

Lemon Jelly with Fruit.

Soak one box of Knox's gelatine in one pint of cold water for two minutes. Add two pints of boiling water, one and one-half cups of sugar and stir until dissolved. Add juice of three lemons, strain and put in moulds or one vessel. When congealed, serve with a few slices of banannas, oranges, English walnuts or any desired fruits or nuts in each dessert.

FLO MOWREY.

Hamburg Cream.

Yolks of five eggs, one cup of sugar, juice and grated rind of one lemon, cooked in a double boiler, stirring until thick. Add the beaten whites of the eggs, (mixing in lightly.) Pour into a dish lined with lady fingers, decorate the top with kisses or maccaroons.

MRS. NETTIE HOLLINGSWORTH, Fairmount.

Fruit Glace.

Boil one pint granulated sugar and one cup of water until brittle; have fruit peeled and divided carefully, dip each in a portion of the syrup. Set in a cool place to dry. Any fruit may be used. Selected.

Orange Sherbet.

Three pints of water, two and one-half cups of sugar, juice of five oranges and two lemons. Boil water and sugar with one heaping table-spoonful of flour twenty minutes. When cool add juice and freeze.

CAROLINE BATT.

Cranberry Sauce.

One quart cranberries, one pint water, one pint sugar. Cook slowly twenty minutes, pour in wet mould and set away to cool. Can be sliced when cold.

MRS. ANNA CONNER.

Mousse.

Whip one pint of rich thick cream and add enough coffee A sugar to sweeten well. Melt a cup of Baker's chocolate by setting in a pan of hot water. To this add enough whipped cream to mix well. When cold alternate the brown and white in freezer can, making a marble effect. Pack this can in a pail with chopped ice covering top of can. If cold, do not use salt with ice as it will freeze the cream too hard. Let stand about four hours before using, keeping well packed.

DAISY LAMBERT.

Chocolate Custard.

One quart of milk, four eggs, one cup of sugar, four tablespoonfuls grated chocolate. Mix eggs, sugar and chocolate together before putting into milk which must be hot. Boil until it thickens, stirring constantly. Pour into small glasses and set away until cool.

MRS. JESSIE TEAGUE, Pendleton.

Golden Cream.

Into a quart of boiling milk stir the beaten yolks of six eggs; add six tablespoonfuls of sugar and one tablespoonful of sifted flour which have been well mixed together; when boiled, turn into a dish and pour over it the whites of eggs beaten to a stiff froth, mixed with six tablespoonfuls powdered sugar. Set in the oven to brown slightly, use vanilla and lemon flavoring. Serve cold.

Cranberry Frappe.

Boil one quart of cranberries in one pint of water for five or six minutes. Strain through a course cheese-cloth. Add one pint of sugar and stir and boil until the sugar is dissolved. When cold add the strained juice of two lemons. Freeze to a mush, using equal parts of ice and salt. Serve in glass cups, either with or just after roast turkey.

Charlotte Russe.

Dissolve one-fourth box of gelatine in a cup of sweet milk, when dissolved, sweeten to taste and let it just come to a boil, then remove from fire and cool. When it begins to thicken, whip. Have ready one-half pint of cream whipped, also whites of two eggs whipped stiff. Then stir all together and flavor with vanilla. Set away to harden.

KEESLING COOK BOOK.

Charlotte Russe.

One quart whipped cream, one-half box gelatine—colored pink—dissolved in little milk, one can shredded pineapple. Do not mix thoroughly the effect will be prettier. Set on ice to mould. Serve over lady fingers.

MRS. W. C. LOYD.

EGGS.

hold a secret; and who can tell,
How I came inside this little shell?"

Plain Omelette.

Four fresh eggs, four tablespoonfuls of milk and butter the size of a walnut. Break the eggs into a bowl with the milk and whip very thoroughly. Put the butter in pan and when very hot, put in the eggs. Run a thin bladed knife under the bottom to loosen, but do not stir. When done, quickly and carefully roll the eggs over and over until all rolled up. Turn out on a hot plate and serve.

Egg Pockets.

Take as many pieces as you desire of bread a day or two old. Cut out with a large biseuit cutter and toast. Have ready as many eggs poached as you have pieces of toast. Put some milk on stove to get hot, then spread butter on toast first and pour hot milk which has been salted, over buttered toast. Put an egg on each piece and put buttered toast with buttered side down over the egg and pour milk on that piece. Put all on plates, garnish with parseley and serve.

MRS. W. B. MORGAN, Alexandria, Ind.

Deviled Eggs.

Boil eggs hard, remove the shells, cut each egg carefully in half and take out the yolk. Put the yolks in a bowl with a small lump of butter and make a smooth paste. Season with salt, pepper and a little prepared mustard. Fill each half of the whites with this paste. Little bits of cooked meat can be added if you wish and improves it. Serve on a nest of watercress or parsley.

MRS. MATTIE WRIGHT, Fairmount, Ind.

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MILLER BROS.

Eggs With Dried Beef.

One-fourth pound dried beef, two tablespoonfuls butter, one cup milk, three eggs. Put butter in pan, add the beef, shredded, and let simmer a few minutes. Beat the eggs, mix with the milk, then stir in the pan with the beef. Serve as soon as the eggs are set.

A Nice Way to Serve Eggs.

Butter a pie pan and line it with finely minced bread crumbs. Add bits of butter. Break four or five eggs on the crumbs. Add salt and pepper and bake a few minutes in a quick oven. Very nice.

MRS. OLIVE MILLS.

Egg Cones.

Separate the whites and yolks of eggs. Beat the whites, seasoned with salt, to a stiff froth. Butter gem pans, then put in part of the whites, drop in the yolks in the center and heap the rest of the whites on top. Place over a pan of hot water, cover and set in a moderate oven a few minutes.

N. M. F.

Stuffed Eggs.

Boil hard six eggs, open and remove yolks. Cream yolks with two or three tablespoonfuls of butter, milk or sour cream, add vinegar or lemon juice, salt to taste and one finely chopped onion. Beat until light and refill the whites.

Mrs. Jennie Taylor, Pendleton, Ind.

Toasted Eggs.

Butter a baking pan well, sprinkle well with bread curmbs, break the the eggs over the crumbs and far enough apart to not run together, set on the stove long enough to sear the bottom of the eggs, then place on the shelf of very hot oven for just a minute. Salt and pepper to taste. Serve hot.

OLLA DAVIS.

Poached Eggs.

Separate white from yolk. Beat the white to a froth; add a pinch of salt and turn into a pan of salted boiling water. When thoroughly cooked, place on a slice of buttered toast Drop the yolk in the same water; cook three minutes and place it unbroken in the center of the white. Season with pepper and salt.

Mrs. Helen Manlove.

To Keep Eggs.

One pint of slacked lime and one-half pint of salt to one gallon of water.

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Gent's Furnishings, Hats and Caps.

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ICES.

So coldly sweet."

Sherbet

Four cups granulated sugar, two large tablespoonfuls of flour, mix together and add to it two quarts boiling water and boil just a little, strain and cool. When cold add juice of four oranges and one lemon. The whites of two beaten eggs added just before freezing. One-half pint of whipped cream can be used instead of eggs. Color if desired. The juice of any fruit can be used if desired and less water, pineapple, apricot and cherry being very fine. This amount will serve fifteen to twenty people, according to amount served.

MRS. MILT GRAY, Muncie.

MRS. W. L. MCCAMPBELL.

Ice Cream.

One and one-half pints of milk, one-half cup of flour, two eggs beaten light and sugar to taste. Cook. When cold, stir in three pints of cream and strain. Flavor and freeze.

Mrs. H. C. Wise.

Maple Ice Cream.

One quart of cream, one pint of molasses, the yolks of three eggs. Let the molasses (maple) come to a boil and when cool stir in the eggs, then strain. Have the cream whipped and stir all together and freeze.

MRS. F. P. MILLER.

Pineapple Sherbet.

One grated pineapple, three oranges, the peel of one grated, one and one-half quarts of water and one quart of sugar. Let come to a boil, then strain. Add one tablespoonful of gelatine dissolved in cold water, and juice of three lemons. Freeze until it begins to ice then add whites of three eggs, beaten stiff.

MRS. HENSHAW, Alexandria, Ind.

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Money refunded.

Raspberry Ice.

To one quart of water take one pint of sugar, juice of three lemons and one pint of raspberry juice. Boil, sugar and water then add other things and freeze.

Mrs. A. S. Fisher.

Apricot Sherbet.

One quart apricots, one lemon, one-half pound sugar, one quart of water. Boil sugar and water five minutes. Press apricots through seive add to syrup, add lemon juice. When cold freeze same as ice cream; then add whites of two eggs beaten to froth.

MRS. GERTRUDE SANDERS.

Orange and Peach Mousse.

Rub a quart of yellow canned peaches through a sieve. Add a cup of strained orange juice to two cups of sugar and boil until it makes a thick syrup; then add to the peach pulp and let it get cold. Whip a pint of rich cream very dry and drain on a sieve. Add a little sherry or vanilla to the cream before whipping to flavor delicately. Stir the cream and fruit together, then pack it in ice and salt and set in a cold place for three or four hours. Very fine, try it.

MRS. NETTIE HOLLINGSWORTH, Fairmount, Ind.

Fruit Maseidona.

One-half dozen oranges, one-half dozen lemons. Make as lemonade and strain and freeze. When frozen ready to serve add chopped pineapple, cherries, grapes or any fruit in season.

MRS. HANNAH MOORE, McKeesport, Pa.

Lemon Sherbet.

Four cups of granulated sugar, two tablespoonfuls of flour mixed with the sugar. Two quarts of boiling water; add to the sugar and boil just a little. Strain and let cool before freezing. Add juice of five lemons and the whites of four eggs, if desired.

MRS. J. H. CARPENTER, MRS. F. L. THORNBURG.

Frozen Pudding.

Three eggs—beat yolks and whites separately, one-half cup of granulated sugar, one teaspoonful flavoring, one pint cream whipped very stiff. Mix all together and beat, then put in quart tin cans and pack in ice. Soak one-half box Knox's gelatine in one pint warm water until dissolved; then add one pint boiling water, two cups sugar, juice of two lemons, stir well over slow fire until it thickens, strain and pour into a dish. When it begins to jell put in a cup of any kind of nuts and one small can pineapple.

Mrs. John Flanigan, Fairmount.

Dairy Maid's Ice Cream.

- No. 1. Put in double boiler one quart of new milk and one large cup of pulverized sugar. Let heat to the boiling point, then cool. Whip one pint of heavy cream, add to milk; flavor to taste and freeze.
- No. 2. To one quart of new milk heated to the boiling point, add the beaten yolks of four eggs and one cup of granulated sugar. Let cook two minutes, then beat smooth. When cold, add to the custard one pint of heavy whipped cream. Flavor to taste and freeze. Excellent.

MRS. ROSE A. PICKERING.

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Roast pork-apple sauce.

Roast veal-tomatoes and mushroom sauce.

Roast mutton—currant jelly.

Boiled mutton—caper sauce.

Roast lamb-mint sauce.

Roast turkey—cranberry sauce.

Boiled turkey-oyster sauce.

 ${\bf Boiled\ fresh\ mackerel-gooseberry\ sauce.}$

Boiled blue fish—white and cream sauce.

Boiled shad—boiled rice or salad.

Fresh salmon—green peas and cream sauce.

Roast goose—apple sauce.

For Roast Meats.

Cover the bottom of the pan with water, but do not baste until the juices have cooked out into the water, or you will toughen it and make it less rich. Should the meat be cooked without a rack, see that it is very fat, then it can be placed in the pan and no water added until after it has commenced baking, but it requires watching to keep from burning.

OLLA DAVIS.

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Dry Goods, & Cloaks, & Millinery, & House Furnishings, Carpets,

Roast Turkey.

Dress, wash, dry with a clean cloth, rub inside with salt and pepper; stuff with dressing made of stale bread soaked in cold water and squeezed out, salt, pepper and sage with oysters and liquor, or chop heart, gizzard and liver and put in; or the giblets may be used for giblet soup or giblet gravy. Butter the turkey all over, put in bake pan with one quart of water; make a biscuit dough, roll out and spread over the turkey when it has baked two hours.

Mrs. Rosetta Bates, Poneha Springs, Colorado.

Chicken Chops.

Boil one chicken until tender; remove from stock, take out bones and grind or chop the meat fine. Take one pint of stock, thickened very thick with flour, lump of butter, one-half cup of rice cooked until well done (in stock) and mix chopped meat, thickened stock and rice all together. Season to taste with salt and pepper. Shape chop around a stick of uncooked macaroni, about four or five inches long, leaving half of the stick exposed. Dip in beaten egg, then in bread or cracker crumbs and fry in butter with very little lard added. This amount will make eighteen chops.

MRS. CHARLES A. DAVIS, Jamestown, Ohio.

Veal Loaf.

Two pounds of veal, one-half pound salt pork chopped fine, one-half dozen crackers rolled fine and moistened with one-half cup sweet milk, two eggs, mix all together and season with pepper, salt, allspice, grated lemon peel and nutmeg. Bake a little over an hour, basting occasionally with a little butter and water, until the last fifteen minutes. When done pour off fat and let cool. It is better to make the day before using.

FLO MOWREY.

Pickled Pig's Feet.

Clean, boil tender and when done, heat vinegar enough to cover. Then, with whole grains of pepper, cloves, spice, mace, mustard, capers and a little salt, pour this over the pig's feet and allow them to stand twenty-four hours when ready to use.

MRS. ALLIE GOOD, Sulphur Springs, Ind.

Hamburg Steak.

One and one-half pounds steak, one pound pork, one onion, two eggs, one-half cup cracker crumbs. Chop meat and onion, add eggs, salt and pepper; mix well, form in cakes and fry till brown in hot lard.

MRS. W. G. PIERCE, Newcastle, Ind.

Baked Chicken Pie.

Line granite pan or crock with dough made with flour, lard, water and one teaspoonful of baking powder in flour. Put layer of dough then of young chicken until pan is nearly full. Season with butter, pepper and salt, put in pie a teaspoonful of flour and a little water, cover the top with dough. Bake in a moderate oven until a nice brown. Serve hot.

MRS. SARAH TARKLESON.

To Boil Ham.

Wash well and if yery salty soak over night. Cook fifteen minutes to every pound. Cover with cold water and when water boils, set kettle back and allow it to gently simmer for one hour. Then turn off water and add fresh boiling water. To every ten pounds of meat add one cup of sugar to the second water and let it boil the remainder of time. Do not skim until cold. In boiling half of a ham, keep cut side up.

MRS. ANNA CONNER,

Breaded Chicken.

Prepare young chickens as for fricasee by cutting them into pieces. Dip each piece in beaten egg, then in grated bread crumbs or rolled crackers; season with pepper and salt and a little minced parsley. Place in baking pan, and put on the top of each piece a lump of butter, add one-half cup of hot water; bake slowly, basting often. Into the pan pour one cup of cream or rich milk, one cup of bread crumbs. Stir it well until cooked then pour it over the chicken. Serve hot.

MRS. F. R. HENSHAW.

Drop Dumpling.

One egg, one cup of sweet milk and a little salt. Flour stiff enough to drop off of spoon. Baking powder to the amount of flour used.

MISS DIPBOYE.

Spiced Beef.

Take four or five pounds of lean fresh beef, put into an iron or porcelain kettle and cover well with cold water. Set on the back of the range and when it is thoroughly boiling, season to taste with salt, pepper, a few blades of mace, two dozen cloves, and the same of allspice whole. Let it just simmer slowly until it is all in shreds, which will be about all day. If necessary add boiling water as the water boils away, so as to prevent burning. Watch closely. When done pick out any pieces of spice there may be left, and turn the whole into a plain tin mould and press hard. Turn out upon a platter when perfectly cold, which will be the following day. Garnish with slices of cold egg, lemon and parsley.

MRS. EMMA F. LAMBERT.

Chicken Pot-Pie.

Make a good dough as short as pie crust and add one-half teaspoonful of baking powder. Boil chicken until very tender, then make a thickening same as for gravy. Roll crust tolerably thin, cut in squares and line dish or pan, put layer of chicken and small pieces of butter, then layer of crust until all is used. Pour gravy over all and bake for about forty-five minutes in a moderately hot oven. This is excellent.

MRS. WILL ELLIOTT.

Veal Loaf.

Three and one-half pounds of steak, one cup of rolled crackers, two eggs, one cup of sweet milk, one teaspoonful of pepper, one tablespoonful of salt and a piece of butter the size of an egg. Mix all together and bake three hours. Set the pan which contains the loaf inside your roaster, cover tightly, and it will bake much nicer.

Mrs. J. T. Kelly.

Hash.

Remove all surplus fat and gristle from cold roast or boiled beef, and chop fine. The same quantity of cold boiled potatoes (chopped) as you have meat, and one onion mineed very fine. Place in skillet and season with salt and pepper. Add sufficient water to cook, and pour over any gravy that may have been left from the roast, or, use instead a lump of butter. While the hash is cooking, toast three or four pieces of bread and place in the dish intended for the hash. Just before taking from the fire dredge in a little flour and pour in sufficient milk or creum to make a thin gravy. Let boil up, pour over the toast and serve hot. Cold beef steak may be used instead of the roast or boiled beef.

Chip Beef in Cream.

Take thin sliced dried beef, pull apart in small pieces and allow it to stand half an hour in warm water. Brown a tablespoonful of flour in a spider of hot drippings and stir in chip beef with a pint of sweet milk. Serve with toast.

Ham Patties.

One pint of ham, which has been previously cooked, mix with two parts of bread crumbs, wet with milk. Put in gem pans; break an egg over each; sprinkle the top thickly with cracker crumbs and bake until browned over. A nice breakfast dish.

OLLA DAVIS.

The Cosmos Pie.

Line a pie pan with rich pastry. Chop fine bits of left-over meat; put in a layer of meat, then a layer of sliced Irish potatoes; another layer of meat and another layer of potatoes. Boil two eggs hard and slice over the top of this. Season with salt, pepper and a little butter. Pour in a little hot water, and then put top pastry on and bake.

MRS. SAMUEL GUYPE, Alexandria, Ind.

Fried Chicken.

Take a large spring chicken and cut into pieces. Put in a granite pan with plenty of butter, salt and pepper. When half done, dust two tablespoonfuls of flour over it and add one cup of good cream and cook until very tender.

Mrs. E. C. P.

Meat Cakes.

Two cups of finely chopped cooked meat or chicken, three tablespoonfuls of cracker crumbs, two eggs, two tablespoonfuls of butter, one small onion, pepper and salt to taste. Chop the onion very fine, beat the eggs lightly without separating, melt the butter, add the cracker crumbs, mix with the eggs, meat and seasoning. Make into flat cakes and fry in butter or drippings.

Mrs. L. O. Miller.

Calf's Liver with Bacon.

Slice the liver thin, scald, drain, salt and pepper. Dip in flour and fry in hot drippings. When done, pour in a cup of water and let it come to a boil. Serve with fried bacon on each slice.

Beef Heart Stuffed.

Wash the heart carefully and open it enough to remove ventricles. Then boil it three hours, leaving only enough at the last for gravy. When the heart is tender, cut out a portion of the middle and fill with the following dressing:—Bread crumbs moistened, melted butter, pepper and salt; season with sage or minced onion. If it is moistened with a beaten egg, it will stay in shape better when slicing. Put the heart in a pan in the oven with the liquor it was boiled in. Season with salt and pepper and bake twenty minutes. Chop the piece of heart fine, stir into the liquor in the pan, and thicken slightly with browned flour. Serve the gravy separately. This dish is also very nice served cold without gravy. Slice thin and garnish with sliced lemon or parsley. Any kind of turkey dressing will answer for the heart.

Miss Rose Ringo, Eaton, Ohio.

Pressed Chicken.

Cut up, boil very tender, chop the meat, freed from skin, bone and gristle; season with salt, pepper, sage, onions and lemon juice. Mix all well, strain some of the chicken broth in, press in a mould or sew up in a clean cloth. Slice when cold. Very nice for picaic or luncheon. Any 'left-over' meats can be used in this way.

MRS. CYRENA MIDDLETON.

Hot Veal Loaf.

One pound beef and one-third pound pork chopped fine; add one chopped onion, one-half dozen rolled crackers, salt, pepper and two eggs. Mould and bake and serve with a hot gravy or dressing.

MRS. D. J. MILLER, Eaton, Ohio.

Meat Pudding.

Cook hogs' heads until tender enough for the meat to leave the bones. Pick the meat from the bones, chop fine and season well with pepper and salt; then skim the grease from the liquor in which the meat was boiled, and thicken with corn meal until the consistency of mush, season well with salt and pepper and stir in the chopped meat, then pack in jars and when wanted for use slice and roll in flour and fry a nice brown.

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Chicken Croquettes.

Take equal parts of chicken and beef chopped very fine; add a little quantity of mashed potatoes, mix and season with salt, pepper and mustard. Put a cup of milk in a pan and when it boils, add a lump of butter as large as an egg. Let it boil up thick and pour over the meat. Put a bit of minced onion and a little cracker dust or bread crumbs in it. Lastly, beat two eggs and work in with all. Make in flat balls and dip in cracker dust then in beaten egg, then again in crackers. Fry a light brown in butter and lard mixed. Take them up with a skimmer and lay on blotting paper to free from grease.

MARGARET DILLON, Kansas City, Mo.

Pot Roast.

Take a nice piece of rump of beef and put in a kettle containing a small quantity of hot suet and brown quickly. Add a quart of water and one quart of juice from canned tomatoes. Dice three red carrotts and one onion; when meat is halfed cooked add these with a spray of parsley. When done take meat out and lay on a platter, then strain out the diced carrots and onion and place on top of meat. Thicken the gravy left and fill in around meat on platter.

Mrs. Maer, Chicago, Ill.

Chicken Pie.

Cook a nice fat chicken tender and remove bones if you like. Make pastry with one cup of sweet milk, two tablespoonfuls of butter and one teaspoonful of baking powder. Line a deep bake pan with dough. Put in a layer of chicken, sprinkle of flour, salt, bits of butter, pepper and strips of dough. Proceed until all the chicken is used. Moisten with chicken broth, cover with crust and bake in oven until done. Serve with gravy made from broth and you will find it delicious.

MRS. JOSIAH CROMER.

Sweet Breads.

Soak one hour in salt and water, boil in the same until cooked. Remove skins and cut in slices one-half inch thick when cool, and season each with pepper, salt, nutmeg, dip in egg and flour, and fry in very hot butter; take up and keep hot. Add a little flour to the pan and when brown, add nutmeg and one tablespoonful each of vinegar and catsup. Let this boil up and pour over the sweet breads.

OLLA DAVIS.

Beef Steak Stuffed,

Take a tender slice of round steak an inch thick, remove the bone, trim and spread with stuffing, made of one half pint of bread crumbs, one teaspoonful of summer savory, one quarter teaspoonful of salt, one salt spoonful of pepper, a tablespoonful of butter and one teacup of boiling water. Spread on steak then roll up and tie with a string. Have ready a dripping pan in which you have fried two slices of salted pork. Put in a cup of boiling water, a salt spoonful of salt and half a salt spoonful of pepper. Cover closely and cook one-half hour. Serve with a gravy made from the liquor in pan, a lump of butter, a teaspoonful of flour and enough milk to thicken.

Mrs. G. L. Swain.

Veal Loaf.

Two pounds veal, one-half pound pork ground fine, three eggs, one cup cracker meal, three tablespoonfuls sweet milk, three tablespoonfuls melted butter, one tablespoonful pulverized sage, one teaspoonful each of salt, pepper and allspice. Make into a loaf. Bake two hours, baste every ten minutes.

MRS. Elmer Laboyteaux.

MRS. ELLA WISEHART.

Hamburg Bake.

Two pounds beef and one-half pound pork chopped, eight crackers crumbed, one egg beaten well, one-half pint milk. Cover with water and bake.

MRS. McCarty.

Chicken Pie.

Two chickens jointed small, cook tender, season with salt, pepper and butter; thicken gravy with flour. Make crust as for soda biscuits, line sides of pie-dish with crust one inch thick, then fill in with chicken and gravy, cover with crust and bake half hour.

Mrs. C. A. Brock.

Ham Mousse.

Soak a level teaspoonful of granulated gelatine in a fourth of a cup of cold water and dissolve in three-fourths of a cup of hot chicken broth. Strain this into one cupful of finely chopped ham, boiled and seasoned with salt and cayenne pepper. Stand in a pan of cold water and stir until the mixture begins to set, then fold into it one cup of whipped cream, turn into chilled baking powder cans and stand in a cool place to harden. Serve on lettuce leaves with mayonnaise and garnish with olives or sliced pickles. Serve with wafers or sandwiches.

MRS. ALTHA VANZANT, Newcastle, Ind.

Beef Loaf with Tomato Sauce.

One pound rare beef chopped fine, three or four crackers rolled; add salt and pepper and one egg well beaten. Mix thoroughly, form in a loaf and turn into a buttered tin. Rub butter over it and pour on a large cup of tomato juice. Bake three-quarters of an hour, basting frequently with the tomato juice. Mrs. W. G. Pierce, Newcastle, Ind.

Beef Dumplings.

Pinch of salt, one egg, one-half teacup of sweet milk and two small teaspoonfuls of baking powder. Make a stiff batter and drop from spoon into a kettle of boiling beef. Boil from ten to fifteen minutes without removing the cover.

MISS ALICE PICKERING.

To Cure Meat.

Three ounces of pulverized saltpeter, two quarts of salt, one pound of brown sugar. Rub the meat with the mixture and let it lay nine days, then repeat the process. Wash and dry the meat, pepper, hang up and smoke. For one hundred pounds.

Cynthia Paullin.

Garnish for Meat.

A nice way to serve onions with pork roast: Take nice large onions, peal and slice in slices about quarter of an inch thick, roll in flour and place in a hot frying pan in which there is a generous quantity of butter, lard, pepper and salt, and let it fry brown on both sides. Then place it in the oven until steamed done, and just before time to serve, take out and place a thin slice of good cheese on each slice of the onion and replace in oven until cheese is melted, and then place around roast on platter.

MRS. J. H. PAINTER.

MEMORANDA.

OYSTERS AND FISH.

"Why, as men do o' land; the great ones eat up the little ones."—Shakespeare.

Steamed Oysters.

Select large oysters, place on a plate in a steamer over boiling water; steam about twenty minutes, season with butter, pepper and salt. Serve on hot buttered toast.

MRS. ANNA D. WELSH.

Salmon in Shells.

Pour oil off and remove from can. Pour over the salmon boiling water enough to cover, pour off, let cool and pick into pieces. Heat one pint of milk to boiling, thicken very thick with flour and season with salt, pepper and butter. Butter little pudding cups or a pan and put a layer of thickened milk in bottom of pan, then a layer of salmon, until all the salmon is used; putting thickening on top. Sprinkle a few fine bread crumbs on top and brown and bake fifteen minutes.

Selected.

Minced Oysters.

Chop twelve oysters very fine, add two beaten yolks of eggs, a cup of bread or cracker crumbs, salt and pepper. Drop this batter in hot fat by the tablespoonful, and fry a delicate brown. Remove to a piece of brown paper to drain off the grease. Serve hot. Garnish with potato chips. Excellent.

Mrs. Lizzie Parker, Fairmount, Ind.

Escalloped Salmon.

Flake salmon, put in a buttered bake pan, first bread crumbs or cracker dust, then salmon, then a layer of hard boiled eggs and mashed potatoes if you have them, some lemon cut in very thin slices, salt and pepper; repeat the layers, crumbs on top, with enough gravy or broth to moisten. Bake fifteen minutes.

MRS. O. D. SANDERS.

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Salmon Croquettes.

Remove bones from one can of salmon and pick it into little bits with a fork. Take one-half cup of cream, tablespoonful of butter, one egg, one pint of bread crumbs, salt and pepper to taste. Let the cream come to a boil, add the beaten egg, butter, seasoning, salmon and bread crumbs. Let it boil one minute and remove from fire. When cold make into croquettes, dip in beaten egg, roll in cracker crumbs and fry in smoking lard.

MRS. R. H. TOMKINS.

Little Pigs in Blankets.

Season oysters with salt and pepper, wrap each in a very thir slice of bacon, fasten with toothpick. Drop into a very hot pan and cook just long enough to crisp the bacon taking care not to burn it. Serve hot on small pieces of toast.

Mrs. A. S. Fisher.

Fish to be Served Cold.

Take a nice pickerel, and cut in slices about one inch thick. When the following boils a few minutes, put the fish in it: Put water in a stew pan with lemon, parsley, a little garlic, small onion, salt, pepper and about a teaspoonful of butter. When nearly cool, take one egg well beaten and stir in. Let stand about five hours before using and the gravy will look like jelly.

Mrs. Adolph Levy.

Salmon Croquettes.

Ten cents worth of salmon, six medium sized crackers rolled fine, one egg well beaten, one teaspoonful of butter, one-half teaspoonful of baking powder, pepper and salt to taste. Flavor slightly with garlic. Mould into croquettes and fry in equal parts of lard and butter until brown. Serve hot.

Mrs. Lin Wilson, Jonesboro, Ind.

Baked White Fish.

Salt and pepper, stuff with bread crumbs, a little butter and onion. Dredge with flour, pour in a little water and bake one hour. Serve with egg or tomato sauce. Saratoga chips, shoe-string and Pariseene potatoes are often served on same plate with fish.

MRS. ROSETTA BATES.

Baked Salmon.

One can of salmon, one pint of sweet milk, one scant tablespoonful of flour, butter size of an egg, little salt and pepper and one egg beaten light. Cover with bread crumbs and bake thirty minutes.

MAYNE SHARKEY, Eaton, Ohio.

Oysters Fried in Batter.

Oysters. Three eggs well beaten, three tablespoonfuls milk, one tablespoonful flour, liquor of oysters, salt, one tablespoonful butter. Make a batter of the beaten eggs, milk and flour, seasoned with salt and liquor of oysters. Put the butter into the frying pan and when hot drop the oysters one at a time into the batter filling the spoon with batter. Drop them into the hot butter and fry.

Sallie Fisher.

Oyster Stuffing.

Two cups of bread crumbs, one tablespoonful of butter, one tablespoonful of chopped parsley, two teaspoonfuls of salt, enc-half teaspoonful of pepper and twenty-five oysters. Mrs. Anna Conner.

Oyster Fritters.

Chop one pint of oysters, take one pint of milk, a little pepper and salt, one small teaspoonful baking powder and flour enough to make a thin batter. Stir in the oysters, drop from the spoon into hot lard and fry a delicate brown.

PASTRY.

h! The pies, the pies, the piping hot pies."

Pie Crust.

To three cups of flour take one cup of lard, cold, a pinch of salt. Rub thoroughly the shortening into the flour. Mix together with one-half tea cup of cold water or enough to form a rather stiff dough. Mix as little as possible after the water is added. This rule is for two pies.

Good Pie Crust.

Mix thoroughly together one quart of flour and one teacupful of lard.

Add one teaspoonful of salt and one teacupful of cold water. Little kneading is necessary.

Mrs. Geo. W. Sanders, Sr.

Butter-Scotch Pie.

One and one-half pounds of dark brown sugar, one-half pound of butter, three cups of milk, six eggs, five tablespoonfuls of flour, one table-spoonful of corn starch and one tablespoonful of vanilla. Put milk, sugar and butter on the stove and let them boil until like molasses, then remove. Have ready the yolks beaten light with flour and corn starch. Stir in with the milk, and return to the stove. Cook until thick, watching closely so it does not burn. When partially cooked, add vanilla. Fill a baked crust with the above, and put on top the whites of eggs beaten stiff with one cup of powdered sugar. Brown in oven. This makes three pies. Eat cold.

MRS STEVENS, Rushville, Ind.

Mock Mince Meat.

Three pints water, two pints sugar, one-half pint vinegar, seventeen rolled crackers, one pound raisins, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful allspice, one-half nutmeg, six apples chopped fine, butter size of an egg. Boil fifteen minutes.

MRS. H. E. STEELE.

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RUNKEL BROTHERS' CHOCOLATES & COCOAS.

Try these receipts as well as others contained in our Package Chocolate.

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The Cake of Cakes

is the chocolate cake if properly made. It's no cake at all without proper chocolate-be sure you use Runkel Brothers'

Here is a highly recommended recipe:

Three fourths of a cupful of brown sugar, one tablespoonful of butter four eggs (the whites of two are kept for the chocolate filling), two tablespoonfuls of water, one coffeecupful of flour, and two teaspoonfuls of baking powder, which stiff well into the flour. Mix the butter and sugar, add the beaten yolks, then the flour and water, and lastly the beaten whites of two eggs. The following is for the filling. Boil one and a half cupfuls of sugar and three tablespoonfuls of cream and half a cake of Runkel Brother's Blue Wrapper Chocolate, grated until it will stand when poured from a spoon; then pour this over the beaten whites of two eggs; add a teaspoonful of vanilla; beat until it thickens; put between the layers, over the top and over the sides.

There is such a thing as wholesome pastry--use pure materials in cooking. Runkel Prothers' Chocolate and Cocoa is pure.

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Cocoa:-:

As a beverage has been proved by scientists and is everywhere recognized.

This receipt permits of its quick preparation:

Into a tablespoonful of boiling hot water dissolve a small teaspoonful of Runkel Brothers' Cocoa Powder, then add a cup of boiling hot milk, and boil all together for about tive minutes, stirring continually. When served, sugar to taste. This is for one cup. for larger quantities follow the same proportions. Use only earthen or porcelain vessels, as tin spoils the flavor of cocoa.

Enough cocoa for two cups will be sent FREE to anyone writing us.

RUNKEL BROS., Sole Mfgs.
New York.

Orange Cream Pie.

S. A.

Yolks of two eggs with one-half cup sugar, one heaping tablespoonful of flour, one even tablespoonful of corn starch dissolved in milk. Pour into one pint of boiling milk and let cool; flavor with extract of orange and pour into a baked crust; beat whites of eggs to a stiff froth, add one-half cup sugar, spread on top and slightly brown.

MRS. MAYNIE SHARKEY, Eaton, Ohio.

Cream Pie.

Mix together one-third cup of flour with three-fourths cup of sugar and pinch of salt. Add two cups of hot milk slowly; cook all together several minutes. After it has cooled add flavoring to taste. Beat the whites of two eggs to a dry froth, add four tablespoonfuls of pink sugar and spread on top of pie.

Julia Sharp.

Vinegar Pie.

For two pies: One and one-half cups of water, one cup of sugar, three eggs, three tablespoonfuls of flour, one teaspoonful of butter, five teaspoonfuls of vinegar and three teaspoonfuls of lemon. Stir all together and cook until thick. Have your crust baked and fill this in, using the whites of two eggs for the top. Set in oven and let them brown slightly.

ELLA SHAFFER.

Sweet Potato Pie.

Take cold boiled sweet potatoes and slice length-wise into pie dish. Add two-thirds of a cupful of sugar, one dessert spoonful of butter and a generous allowance of cinnamon. Pour over enough water to fill the pan. Bake with two crusts and eat while warm.

Mrs. Laura Koontz.

Mock Mince Meat.

Three pints of water, two pints of sugar, one-half pint of vinegar, one pound raisins, butter the size of an egg, one tablespoonful each of cinnamon, cloves, spice, nutmeg, twenty rolled crackers. Mix and boil.

MRS. SOPHA KEESLING.

Pumpkin Pie.

Three cups of pumpkin, two cups of sugar, two tablespoonfuls of flour, two eggs, four cups of milk and one cup of cream. Sprinkle cinnamon on top. This makes four pies. Mrs. W. L. Cummins.

Pumpkin Pie.

Cook pumpkin dry, add one tablespoonful of flour and press through a sieve. Then add three cups of sugar, three eggs, one teaspoonful allspice one teaspoonful cinnamon, the half of a nutmeg and a small amount of ginger and salt; then stir until light before adding the milk. Make very thin. This will make four pies, and is very good.

MRS. I. N. MARSHALL.

Cream Pie.

Put one pint sweet milk and one cup of sugar in frying pan and let come to a boil. Then dissolve one tablespoonful corn starch (or two of flour) in a little milk reserved from the pint; add to it the beaten yolk of one egg. Stir into the boiling milk, and when thickened and smooth remove and add a little salt and lemon flavoring. Pour into the crust that has just been baked, and frost with the white of one egg and one tablespoonful sugar. Place in hot oven till a delicate brown.

LELIA SWANGER.

Chocolate Pie with Whipped Cream.

Two eggs well beaten, one heaping tablespoonful flour, three tablespoonfuls of sugar, one teaspoonful of butter, one pint sweet milk, two tablespoonfuls Baker's chocolate dissolved in a small quantity of boiling water. Stir all together and cook until thick. Pour into baked crust, when cool pour over top one-half pint whipped cream sweetened to taste. This makes one large pie.

Mrs. C. C. Druley.

Strawberry Short Cake.

Make two under crusts as you would for pies, very short or rich. Put them away to get cold. About two hours before tea, take two boxes of strawberries and sugar well. Let them stand one and one-half hours. In the meantime take one pint sweet cream, put it on to boil. Take a teaspoonful and a half of corn starch, mix it with a little of the cold cream; stir it into the boiling cream; sweeten to taste and flavor with teaspoonful of vanilla. Stand away to get cold. One-half hour before tea put a layer of berries on one of the crusts, then spread it thickly with the cream, put the other crust on top, then put remaining berries on and the rest of the cream. Let stand the half hour for the cream to soak through the crust, it is then ready for the table.

Mrs. F. C. Kragle.

Rhubarb Pie.

One cup of chopped rhubarb, one cup of sugar, one cup of chopped raisins, juice of one lemon, butter size of an egg and one egg. Mix all together and bake between crusts. This will make two pies.

MRS. ANDY HUPP.

Strawberry Shortcake.

Take one teacupful of sour cream, one egg, butter size of a walnut, two tablespoonfuls of sugar, a scant half teaspoonful of soda; make into a soft sponge. Roll out, spread with butter and make into three or four layers. Then fold together, roll and spread with butter, and then fold together again. Roll the size of pie tins, bake and put the fruit in between layers. Sprinkle with sugar and set in the stove to keep warm for ten or fifteen minutes. This will do for cherries or any nice fruit.

FANNIE SHAFFER, Cross Roads, Ind.

Mince Meat.

One peck pared apples, two pounds currants, one and one-half pounds of raisins, one-half ounce of cloves, one ounce cinnamon, one-half ounce of ginger, one-half ounce of allspice, one nutmeg, five pounds of meat.

MRS. SARAH E. BARRETT.

Cream Pie.

Two-thirds cupful of sugar, one heaping tablespoonful of flour, lump of butter and one pint of cream. Bake slow.

LOU BURNER.

Lemon Pie.

The juice and grated rind of two lemons, two cups of sugar, three tablespoonfuls of flour and yolks of three eggs. Stir well together and add three cups of boiling water and cook until thick. Pour in crusts previously baked. Whip the whites of the eggs with a little pulverized sugar and spread on top. Set in the oven to brown. Enough for three pies.

CRYSTAL KELLY.

Corn Starch Pie.

One pint milk, yolk of one egg, one tablespoonful corn starch, one cup of sugar, one teaspoonful butter. Mix starch with the milk, then mix all together. Cook in a pan set in a vessel of water. Flavor with vanilla. Beat the white of one egg and one tablespoonful of sugar; spread on when done.

MRS, LULU BRATTAIN.

Lemon Pie.

Take the grated rind and juice of one lemon, one and one-fourth cups of A sugar, three teaspoonfuls of corn starch dissolved in cold water, yolks of two eggs, one and one-fourth cups of boiling water, cook these together, stirring carefully till thick. This will fill two crusts, previously prepared. Then beat the whites of the two eggs, add two tablespoonfuls of sugar, flavor to taste; spread evenly on the pies, and return to the oven to brown lightly.

Mrs. E. M. Hanby.

MRS. J. H. CARPENTER.

Chocolate Pie.

One cup of sugar, two eggs (whites for top), one heaping tablespoonful of corn starch, one teacupful of milk and two tablespoonfuls of chocolate.

Mrs. F. P. MILLER.

Pumpkin Pie.

Two eggs, two tablespoonfuls pumpkin, two-thirds cup of sugar, one pint good rich milk, one-half teaspoonful ginger, pinch of salt; other spices to suit the taste.

ELVIRA MCALISTER.

Lemon Pie.

The juice and grated rind of one lemon, one tablespoonful of cornstarch or flour, stired smooth in a little cold water. Then add a cupful of boiling water, one whole egg and the yolk of another, a small piece of butter and one cup of sugar. Boil all together until thick and then place in an under crust, previously baked. Cover with the beaten white of an egg to which add one tablespoonful of sugar. Place in oven to slightly brown.

FLO MOWREY, MRS. LYDIA MITCHELL.

Mince Meat.

Two cups chopped apples to one cup of chopped meat, one-half cup of chopped suet, one cup of seeded raisins. Add boiled cider or vinegar sufficient to moisten. Boil the cider with brown sugar enough to sweeten, and spices to taste. I use allspice, cinnamon and cloves.

ANGELINE BAKER.

Green Tomato Pie.

Slice tomatoes thin and boil in vinegar until tender; line pie plate. Sugar, three tablespoonfuls flour, one tablespoonful butter, one teaspoonful nutmeg; fill up with water.

MRS. MILT COOK.

Cream Pie.

One egg, one and one-half tables poonfuls of corn starch, two table-spoonfuls of sugar, one pint of milk and flavor to taste with vanilla. Bake the crust and cook the filling on the stove. Then beat the white of an egg with sugar and put on top. Bananas sliced and laid on the top of the pie before the white is added, makes it very nice.

Mock Mince.

Three pints of water, two pints of sugar, one-half pint of vinegar, ten cents worth of risins, butter size of an egg, one tablespoonful cinnamon, one tablespoonful of spice, one-half tablespoonful nutmeg, eighteen crackers rolled fine. Mix all together and boil a few minutes

Mrs. H. C. Brown.

MRS. ANNIE WOOD.

Chocolate Pie.

One-half cup of sugor, one cup of milk, piece of butter size of a hickorynut, one and one-half tablespoonfuls of grated chocolate, yolks of two eggs. Stir together and boil. Add one and one-half tablespoonfuls of corn starch, dissolved in milk and one-half teaspoonful of vanilla. Pour into a baked crust and spread with frosting made of whites of eggs.

MRS. WILLIAM DAY, Cross Roads.

· Mince Meat.

Four pounds meat, three pounds suet, three pounds raisins, three pounds currants, three pounds brown sugar, one pint of syrup, the grated rind and juice of eight lemons, two ounces of ground cinnamon, one ounce of cloves and one nutmeg. Chop meat, suet and apples fine, add salt and pepper, fruits, spices and syrup; twith sweet cider until juicy. Heat all together. Can add jelly, preserves, oranges or figs, if desired.

MRS. SARAH TARKLESON.

Green iomato Pie.

Take three pounds of green sliced tomatoes, two cupfuls of sugar, one lemon and cook all together. When done, pick out pieces of lemon and fill crust. This will make four pies. This is nice canned for winter use.

SALLIE CROMOR; Hagerstown, Md.

Chocolate Pie.

Three cups of sweet milk, two cups of sugar, two tablespoonfuls of flour, yolks of three eggs and two tablespoonfuls of grated chocolate. Cook until thick. Flavor with vanilla. Pour in crust and put the beated whites on top and brown,

Lou Burner, Avis Kelly.

Fcr Two Pumpkin Pies.

Three eggs well beaten, one teacupful of granulated sugar, one-fourth teaspoonful of soda, small pinch of ginger, one-fourth teaspoonful of spice and one and one-half tablespoonful of well stewed pumpkin. Mix all together and beat for five minutes. Then add one and one-half pints of sweet milk and mix thoroughly. Fill crust and bake in a moderately hot oven. After pies get cold, cover with sweetened whipped cream.

MARGARET E. RAPER.

Lemon Custard for Two Pies and Pie Crust.

Pie crust.—Take two tablespoonfuls of lard, two big cups of flour, a little pinch of salt and mix with water and bake.

For the custard.—One large lemon, grate the yellow part but not the white, then use the juice and yellow part. Then take two tablespoonfuls of flour, two tablespoonfuls of corn starch, six tablespoonfuls of sugar, the yolks of three well beaten eggs; mix all together with one-half pint of cold water and then stir into one and one-half pints of hot water. Let boil until it thickens, then add two teaspoonfuls butter. When cold fill crusts. Whites of three eggs beaten stiff, mix with four tablespoonfuls of granulated sugar, spread on top of pie and brown in oven.

HELEN R. CASSELL.

Mince Meat.

Five pounds of meat, two pounds of raisins, two pounds of currants, one pound of citron, one pound of suet, one peck of apples chopped fine, allspice, cloves, nutmeg, cinnamon, brandy or boiled cider as much as you like. Boil one-half hour. Add enough water to cook.

MRS. HANNAH MOORE,

Southern Peach Pie.

Quarter and peal ripe peaches. Add one cup of sugar to a quart of fruit and cook until tender, having syrup quite thick. Roll biscuit dough to the size of a saucer; cover one half with peaches, fold over, press together lightly and fry in hot lard.

Selected.

Orange Cream Pie.

Put on a quart of milk to boil (in a double boiler.) Take the yolks of two eggs, one-half tea cup granulated sugar, one tablespoonful of corn starch and a piece of butter the size of a walnut. Mix and beat well. Add to milk and let thicken; then remove from stove and flavor with one-half teaspoonful of Elsinore's extract of orange. Fill in the crust; when baked spread over the top the whites of two eggs beaten and sweetened with two tablespoonfuls powdered sugar.

Mrs. Cora Goddard.

Tarts.

Make a rich crust as for pies. Roll very thin and cut with a biscuit cutter, pricking half of the number with a fork to keep them from blistering. In the remaining half, cut hole in center with your thimble. Bake in a quick oven. Watch closely, as they scorch easily. Prepare for table by placing jelly on pricked crust, and placing the one with hole, over it.

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PUDDING.

he proof of the pudding is in the eating."

Cherry Pudding.

Red part—One and one-half cups of cherry juice strained, one cup of sugar, two tablespoonfuls corn starch. Boil the juice and sugar about ten minutes, add corn starch and let boil until thick.

Yellow part—One and one-half cups milk, one cup sugar, yolks of three eggs, two tablespoonfuls corn starch. Let milk come to a boil; beat eggs, sugar and corn starch together with little milk and add. Let boil until thick. When done spread a layer of red part on meat platter then a layer of yellow and so on until you have two layers of each. Beat whites of eggs and add two tablespoonfuls powdered sugar; spread on top, place in oven and brown. Let stand over night, cut in squares and serve with cream.

Mrs. Charles Shedron, Jr. Mrs. Trotter.

Plum Pudding.

One breakfast cup each of flour, grated bread crumbs, suet chopped finely, brown sugar, stoned raisins and currants, two ounces of candied peel cut small, one teaspoonful of mixed spice, a little grated nutmeg and a little salt. Mix all dry ingredients together and wet with one egg or a cup of milk. Place in a buttered basin or mould, tie down carefully and put in boiling water. Boil for five or six hours. Serve with sweet sauce.

MRS. GRIFF MORGAN.

Cottage Pudding.

One cup of sugar, one egg, butter the size of an egg; beat sugar and butter together, one cup sour milk with one teaspoonful of soda in it, add one pint of flour; flavor with nutmeg, add a pinch of salt. Bake. I use the same sauce as for suet pudding.

CORNELIA CUMMINS.

Shredded Wheat Biscuit udding.

Three cups of Shredded Wheat Biscuit rolled fine, one cup of entire wheat flour, one half cup of butter, one cup of chopped raisins, two apples chopped fine, one teaspoonful of baking powder, one-fourth teaspoonful of salt, cinnamon and nutmeg, three-fourth cup of molasses, one scant teaspoonful of soda and two cups of sweet milk. Mix the butter and Shredded Wheat together; add flour. Put soda in molasses and mix thoroughly. Then put in the milk. Steam three hours. Use any sauce prefered.

MRS. LUTHER YOUNG.

Cream Tapioca Pudding.

Soak three tablespoonfuls of tapioca over night; in the morning add this to one quart boiling milk. Boil one-half hour, beat the yolks of four eggs with one cup sugar, three tablespoonfuls cocoanut. Boil ten minutes. Put in pudding dish; beat the whites of four eggs with one cup of sugar to a stiff froth; pour over the tapioca and sprinkle with cocoanut. Brown for five minutes.

Mrs. F. P. MILLER.

Fig Pudding.

One-half cup of suet, one-half pound of figs, three eggs, two cups of bread crumbs, one-half cup of sugar, two cups of milk, one cup of flour, one-half teaspoonful of baking powder and a little salt. Chop the figs and suet. Beat the eggs light without separating. Mix all the ingredients thoroughly. Turn into a well greased mould, cover and boil three hours

ELLA SMELSER.

Suet Pudding.

One-half cup of suet, one-half cup of sweet milk, one-half cup of Orleans molasses, one teaspoonful of soda, one teaspoonful of baking powder, cup of raisins and pinch of salt. Steam four hours. Sauce for pudding—One tablespoonful of corn starch, one pint of water, one-half cup of butter, one cup of sugar, grated lemon and juice and one-half teaspoonful of vanilla.

Mrs. Sopha Keesling.

Suet Pudding.

One cup suet chopped fine, one cup Orleans molasses, one cup seeded raisins, one cup sweet milk, three and one-half cups flour, one teaspoonful soda; steam two hours.

MATTIE A. YOUNG.

Black Pudding.

One scant cup of jam, one-half scant cup of butter, one egg, five tablespoonfuls sour cream, one level teaspoonful of soda, one teaspoonful each of cinnamon, cloves and spice, one heaping cup flour. Sauce for Pudding—One and one-half cups of sugar, two tablespoonfuls corn starch, a small lump of butter. Dissolve corn starch with cold water, then pour two pints of boiling water over all, and cook to right thickness. Flavor with lemon, vanilla or both. Stir the jam into the well beaten egg. After dissolving the soda in the cream, stir all together, adding the spices and flour. If desired add a pinch of salt, and if the jam is not sufficiently sweet, add enough sugar to suit taste. Bake about thirty minutes.

MRS. SWEET.

English Plum Pudding.

One-half pound of beef suet chopped fine, one-half pound of bread crumbs, one pound of raisins, one pound of currants, one-fourth pound of citron, one-half pint of sweet milk, five eggs, one-half nutmeg, sugar to taste and enough flour to make stiff. Boil or steam six hours.

Lemon Pudding.

Line your pudding pan with good short biscuit dough, two small grated lemons, rind and juice, one coffee cup of sugar, three eggs beaten separately, one pint of water, one tablespoonful of butter; stir whites of eggs and all together and pour on the pudding. Bake until dough is done.

Mrs. J. H. Carpenter.

Cream Tapioca Pudding.

One quart of milk, one cup of sugar, three eggs, a pinch of salt, a small half cup of tapioca. In the morning place a quart of milk with salt added in double boiler, beat the yolks of eggs and sugar well together, add to the milk and boil ten minutes, then add tapioca and boil one-half hour. Pour the whole in a pudding dish; beat the whites of eggs stiff, add a small teaspoonful of sugar; spread on top of pudding and brown delicately in the oven.

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Suet Pudding.

One cup of chopped beef suet, one cup of seeded raisins, one cup of sour milk, one cup of sorgham or Orleans molasses, two teaspoonfuls of soda, one teaspoonful of salt and enough flour to make the batter rather thick. Boil three hours in a pudding dish, set in a steamer. Pudding sauce—One teacup of sugar, half cup of butter and one tablespoonful of flour. Beat together and add three gills of boiling water. Flavor and color with cherry or berry juice. Allow it to just come to a boil, then set on the back of the stove until ready for use.

CORNELIA CUMMINS.

Suet Pudding.

One cup of chopped suet, one cup of raisins floured, one cup of sugar, one-half teaspoonful each of cloves, cinnamon and soda, one and one-half cups of sour milk, flour to make a stiffer batter than for cake. Steam four hours in a closed vessel. Pudding sauce—Three pints of hot water, three cups of sugar, lump of butter large as an egg, three tablespoonfuls of corn starch, nutmeg; boil until clear and thick. Is best served warm. This sauce is also good with warm sponge cake. Stir soda in the milk, then add suet, sugar, cinnamon, cloves, lastly raisins and flour.

JENNIE DYKES. ALICE PICKERING.

Rice Pudding.

Put half a teacup of rice in three cups of milk and let it steam until the rice is soft. Then add one pint of milk, half cup of cream or a little butter and the yolks of three eggs well beaten with five tablespoonfuls of sugar. Set on the stove, stir gently until boiling, then put into an earthen dish. Make a meringo of the whites of the eggs, five tablespoonfuls of sugar and flavor with lemon. Spread over the pudding and brown in the oven.

Mrs. Julia Crittenberger.

Suet Pudding.

One cup of light brown sugar, one-half cup of molasses, one cup of sour milk, one cup of suet chopped fine, one cup of chopped raisins, three cups of flour, one teaspoonful of soda, one teaspoonful of cinnamon, one teaspoonful of cloves, pinch of salt and three eggs beaten well. Steam three hcurs. Serve with sauce. Sauce—Two cups of sugar, three table-spoonfuls of flour, lump of butter, one and one-half pints of boiling water. Boil three minutes, then add the beaten white of one egg. Flavor with vanilla.

Lou Burner.

Chocolate Pudding.

One pint of bread crumbs, four tablespoonfuls of grated chocolate (rub together fine), one half cup of sugar, one-half teaspoonful of vanilla, four eggs, reserve whites of two for frosting on top and one quart of sweet milk. Can whip two thirds pint of cream and place over the top. Bake one hour. This is a very fine pudding.

Lizzie Hougland.

Suet Pudding.

One cup of suet chopped very fine, one cup of sweet milk, one cup of molasses, one cup of chopped raisins, three cups of flour, one teaspoonful of ginger, two teaspoonfuls of cinnamon and one-half teaspoonful of cloves. Steam two or more hours. Sauce for pudding—One cup of sugar, one-half cup of butter and one egg. Beat all to a cream and steam for fifteen minutes.

J. K., Newcastle, Ind.

Rice Pudding.

Six ounces rice (cooked,) four ounces raisins cut fine, four ounces currants, three ounces lemon citron, four ounces suet chopped fine, one-half teaspoonful ground cloves, one teaspoonful cinnamon, four ounces sugar, three eggs. Stir all together and steam three hours.

A FRIEND, Chu Chong, Cal.,

Chocolate Pudding.

One pint bread crumbs, one quart sweet milk, four eggs (whites of two for top of pudding,) one-half cup of sugar, four tablespoonfuls grated chocolate, pinch of salt, flavor with vanilla. Bake one-half hour in a slow oven. Serve with whipped cream.

English Plum Pudding.

One pound seeded raisins, one pound currants, one-fourth pound of citron, one cup suet chopped, three cups flour, one-half cup brown sugar, one-half cup molasses, one teaspoonful soda, one small wine glass brandy, sour milk enough for stiff batter, spice to taste. Mix all thoroughly. Steam four hours.

MRS. GEO. E. TYKLE.

Suet Pudding.

One cup of Orleans molasses, one cup of chopped suet, one cup of butter milk, one and one-half cups flour, one cup raisins, one large teaspoonful of soda. Steam four hours. To be eaten with a hard sauce or dip, either will do.

MATTIE YATES, Richmond, Ind.

Apple Pudding.

One cup of sweet milk, two eggs, yolks and whites beaten separately, one heaping tablespoonful of shortening, two teaspoonfuls of baking powder in enough flour to make pan-cake batter. Cut three tart apples in small dice and sweeten well. Put fruit between layers of batter and bake in moderate oven. Serve with dip of rich milk sweetened and flavored to taste.

MRS. ORAN CROMER.

Brown Betty.

Take one cup bread crumbs, two cups sour chopped apples, one-half cup sugar, one teaspoonful cinnamon, two tablespoonfuls butter cut into small bits. Butter a deep dish, and put a layer of chopped apple at the bottom; sprinkle with sugar, a few bits of butter and cinnamon; cover with bread crumbs, then more apple; proceed in this way until the dish is full, having a layer of crumbs on top. Cover closely, and steam three-quarters of an hour in a moderate oven, then uncover and brown quickly. Eat warm with sugar and cream or brown sauce.

OLLA DAVIS.

Baked Apple Dumplings.

One pint of flour, one teaspoonful of baking powder, one teaspoonful of soda, one teaspoonful of salt, one cup of rich butter-milk, sugar syrup, apples and nutmeg. Sift the flour, baking powder and salt well together, and when thoroughly mixed, add the butter-milk in which the soda has been dissolved, to make a soft dough. Mould the dough smooth. Put the apples in the paste, and over them sprinkle sugar and nutmeg. Fold and place in a syrup made of one and one-half cups of sugar and one cup of water. Bake in a hot oven to a nice brown. Glaze with butter when done and serve with rich cream.

Rosa D. Dellay, Lima, Ind.

Steamed Pudding.

One cup suet chopped fine, one cup raisins, one cup sweat milk, one-half cup molasses, one egg, a pinch of salt, two teaspoonfuls of baking powder sifted into enough flour to make as thick as cake dough. Steam three hours. Serve with cream and sugar or a sauce made as follows:—One large cup of sugar, one pint of water, a piece of butter the size of an egg, a little nutmeg; bring to a boil. One teasphonful of corn starch beaten into a paste, add gradually until of the consistency of cream, add one table-spoonful of vinegar.

Florrie Gustin.

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Cottage Pudding.

One cup of sugar, one-half cup of butter, one cup of sweet milk, two cups of flour, three eggs, three teaspoonfuls of baking powder and flavor with vanilla. Use same sauce as for suet pudding.

Selected.

Chocolate Bread Pudding.

One pint of bread crumbs, four tablespoonfuls of grated chocolate, rub together fine, one-half cup of sugar, one-half teaspoonful of vanilla, four eggs, reserve whites of two for frosting over top, and one quart of sweet milk. Can whip two-thirds pint of cream and place over top if desired. Bake one hour.

Bertha Kragle.

Apple Pudding.

Grease a deep round pan. Peal and core seven or eight apples and fill the core holes with chopped almonds, sugar and cinnamon. Then make a sponge dough of one cup of sugar, one cup of flour, three eggs and a teaspoonful of baking powder. Pour this over the apples and bake in oven very slowly as it takes some time for the apples to cook. Chopped almonds in the dough adds to it greatly.

Selected.

Suet Pudding,

One cup each of suet, sugar, raisins and milk or coffee, one table-spoonful of cinnamon and cloves, a little nutmeg, a pinch of salt, one-half pint of bread crumbs, two tablespoonfuls of baking powder and enough flour to make a stiff batter. Boil three hours. Pudding dip—One cup of sugar, one tablespoonful of flour and one teaspoonful of cinnamon. Moisten with a little cold water and add one pint of boiling water. Cook and if too thick add more water.

Mrs. Iris Fisher.

Prune Pudding.

Scald one pound of French prunes, let them swell in the hot water until soft, drain and extract the stones. Spread on a dish and dredge with flour; take a gill of milk from a quart, stir into it gradually eight table-spoonfuls sifted flour, beat six eggs very light and stir by degrees into the remainder of quart of milk, alternating with the batter, add prunes one at a time; stir the whole very hard. Boil two hours and serve with wine sauce or cream.

Keesling Cook Book, Logansport, Ind.

Plain Cold Hard Sauce.

One cup of powdered sugar and one-half cup of butter stirred together until creamy and light, add flavoring to taste. This is very nice flavored with juice of strawberries or beat into it a cup of ripe strawberries and the white of an egg beaten stiff.

Delicate Indian Pudding.

One quart milk, two heaping tablespoonfuls Indian meal, four table-spoonfuls of sugar, one tablespoonful of butter, three eggs, one teaspoonful of salt. Boil milk in double boiler, sprinkle the meal into it stirring all the while, cook twelve minutes. Beat together the eggs, salt, sugar and one-half teaspoonful of ginger. Stir the butter into the meal and milk, pour this gradually over the egg mixture. Bake slowly one hour. Serve with sauce of heated syrup and butter.

Suet Pudding.

One cup of suet chopped fine, one cup of sweet milk, one cup of Orleans molasses, one cup of raisins, one cup of currants, three cups of flour (two of Graham and one of white), one-half teaspoonful of soda, one teaspoonful of baking powder and spice to taste.

Jennie McAlister.

Persimmon Pudding.

One quart of dried persimmons, two heaping cups of sugar, three eggs, four cups flour, two quarts sweet milk, one tablespoonful ground spice, one heaping teaspoonful soda and salt. Soak the persimmons in water over night, strain through colander. Then break the eggs into the fruit, stir in the flour and sugar, add spice, salt and soda, and thin down with the milk. Bake in moderate oven.

Fruit Pudding.

. Beat together one-half cup of sugar, two eggs, a little salt, one teaspoonful of butter, seven crackers rolled fine, one teaspoonful of Knox's gelatine dissolved in a little water, one-half cup of raisins rolled in a little flour and one quart of milk. Bake in a pudding dish which has just been well greased. Enough for twelve nice sized squares.

Lemon Sauce—One cup of sugar, one egg, juice and rind of one lemon grated fine, one tablespoonful of butter, one teaspoonful of corn starch and one pint of boiling water. Set it on the stove and allow it to come to a boiling point; then cool and serve on pudding.

MRS ELLA HODSON, Indianapolis, Ind.

Dutch Apple Pudding.

One pint of flour, two teaspoonfuls baking powder, one-half teaspoonful salt, two tablespoonfuls butter, two-thirds cup-of milk, one egg, four tablespoonfuls sugar, four sour apples. Mix flour, salt and baking powder together then mix in the butter. Beat the eggs until light and add the milk to them, stir them quickly and thoroughly into the flour with a knife and put in a buttered pudding dish, which will hold a quart. Pare and core the apples and cut in eighths; lay these pieces over the top of the dough, sprinkle with sugar and bake in a quick oven about twenty-five minutes.

MRS. SAMUEL KEMP, Harrington, Del.

Pudding Sauce.

One third cup butter, one egg, one lemon, beat well together in one pint boiling water.

Mrs. Alman.

Baked Apples.

Select nice large apples, remove the core then add enough water to bake them. Dressing—Put on the stove one pint of hot water in which has been stirred one cup of sugar, one tablespoonful butter, one tablespoonful corn starch, a little salt, flavoring of cinnamon or nutmeg. Cook until a clear syrup, then pour over the apples hot.

MRS. W. S. VANTUYL.

Plum Pudding.

One pound flour, one teaspoonful cinnamon, one pound suet, one half teaspoonful cloves, one pound raisins, one half teaspoonful nutmeg, one pound currants, one fourth pound citron, one pound sugar, one fourth pound canned orange peel, nine eggs beat well and add last. Boil three or or four hours.

MRS. W. C. LOYD. McKeesport, Pa.

Snow Pudding.

Whites of three eggs beaten stiff, one and one-half tablespoonfuls of corn starch, juice of one lemon, one cup of sugar, one pint of boiling water; pour into the whites and beat all together, then cook until thick.

Custard for Pudding—Yolks of three eggs, one pint of milk, one teaspoonful corn starch, sugar to sweeter. Cook until thick, pour this around the pudding.

Mrs. Ross Longsworth, Sommerset, Ky.

· Tapioca Cream.

One cup of tapioca, one quart cold water, soak all night or three hours, take one and one half quarts milk and put on tapioca in the morning, let come to a boil, then add beaten yolk of four eggs and a pinch of salt, one cup of sugar, one large tablespoonful corn starch, let all boil ten minutes, then add the whites of the four eggs beaten stiff with one half cup of sugar and one teaspoonful of lemon, stir the whites of eggs in gently, add little bits of orange or candied cherries on top of the dishes, also a spoonful of whipped cream. Enough for sixteen dessert dishes.

MRS. ISABELLA TILDEN. Deedsville, Ind.

Hard Sauce for Pudding.

Cream one cup pulverized sugar, one third cup butter, add white of one egg beaten to a stiff froth. Flavor. Mrs. Cass Taylor.

Rice Pudding.

One quart of milk to make it nice,
Only nine teaspoonfuls of rice,
Nine teaspoonfuls of sugar too,
Also a pinch of salt mixed through:
Two teaspoonfuls of any flavor
Of which you want the dish to savor;
I, by my own ideas possessed
Consider lemon is the best,
Bake for two hours-not fast or slow,
But in a moderate oven-so
When it is done it ought to seem,
Thick is the richest kind of cream.

-Selected.

PICKLES AND CATSUP.

66 Peter Piper picked a peck of pickled peppers."

Higdom.

Three quarts green tomatoes, one quart of onions, one quart chopped cabbage, three large spoonfuls salt, two tablespoonfuls white mustard seed, one small green pepper and a little black pepper. Cut the tomatoes, onions and pepper in a chopping bowl. Chop quite fine then put into a preserving kettle and add the salt, and equal parts of vinegar and cold water to cover. Boil ten minutes, take off and hang in a cloth for two hours, then put into a stone jar with the cabbage and cover with boiling vinegar, in which scald the mustard seed, two pounds brown sugar, two tablespoonfuls each of cinnamon, allspice, nutmeg, ginger and cloves. Mrs. C. K. Moore.

Chow Chow.

One large head of cabbage, two bunches of celery and six onions cut fine and salted to taste. After standing twenty four hours, drain, and cover with vinegar to remain twelve hours, then drain off the vinegar, and add four red peppers cut fine, one ounce of tumeric, one fourth pound of mustard seed, two tablespoonfuls of mixed mustard, one teaspoonful allspice, one teaspoonful black pepper, half a teaspoonful cloves and two cups brown sugar. Mix all together with good cider vinegar and can.

MRS. J. P. SHOEMAKER. Daleville, Ind.

Dressing for Mixed Pickle.

One handful white mustard seed, one handful mixed spices, three pints sugar, one handful cloves and cinnamon. Mix and cook twenty minutes. One half gallon of mixed pickle with one quart of this prepared mustard is fine.

MRS, L. A. NEFF.

. Tomato Pickle.

One peck of green tomatoes, six large onions and one teacup of salt. Let stand over night, next day drain and boil in one quart of vinegar and two quarts of water Boil fifteen to twenty minutes and drain, then add four quarts of vinegar, two pounds of brown sugar, two tablespoonfuls of allspice, two tablespoonfuls cloves and two tablespoonfuls ginger. Boil again fifteen to thirty minutes.

MRS. WM. LANCASTER, Richmond, Ind.

Cucumber Pickles.

One hundred green cucumbers two inches long will fill four quart glass jars. Wash cucumbers with care, put in a jar and cover with salt, then put grape leaves over the top. Pour on boiling water to fill jar, let stand twenty-four hours, take out wipe each one separately, put in cans and put in the spices as you fill with cucumbers. Use the mixed spices with horse radish added. To a hundred small cucumbers use about three quarts of vinegar and one cup of sugar, or more if preferred. Heat vinegar and sugar scalding hot and fill the cans and seal. Excellent.

French Tomato Pickle.

Slice one peck of green tomatoes and six large onions, sprinkle with salt and let stand over night. In the morning drain off liquor and boil ten minutes in two quarts of water and one of vinegar. Pour off and put into the kettle three quarts of vinegar and two pounds of brown sugar. Boil and skim, then add one fourth pound mustard seed, two tablespoonfuls each of ground cinnamon, cloves, allspice, nutmeg, ginger, and red pepper cut fine. Cook all together ten minutes. Tie the allspice and cloves in bags. Fine.

Buck and Brake Pickle.

Three large heads cabbage, one peck green tomatoes, half peck ripe tomatoes, one dozen red and green peppers all chopped fine and salted over night. In the morning drain the water from it and put it in the kettle with vinegar enough to cover, and boil three hours. Just before taking from the fire add one teacup grated horse radish, one tablespoonful celery seed, one of mustard and two pounds of sugar. Leave the seeds in the peppers.

MATTIE BRATTAIN. New Castle, Ind.

Mixed Pickle.

One tablespoonful each of celery seed, ground tumeric, and allspice whole. Two tablespoonfuls flour, half ounce stick cinnamon, half cup ground mustard, four cups sugar, three quarts green tomatoes, two quarts cucumbers, two quarts cauliflower, one quart small onions, one quart vinegar, five or six stalks celery. Directions—Slice tomatoes, cucumbers and cauliflower. Let tomatoes, onions and cucumbers stand in salt water over night, after which put vinegar, spices, sugar, cauliflower and celery with pickles on the fire, let come to a boil, then add mustard, tumeric and flour dissolved in cold vinegar. Let all come to boiling point and put away in jars.

Mrs. May Cassada.

Mustard Pickle.

One quart chopped cucumbers, one quart chopped onions, two large cauliflowers and two green peppers. Let all stand in salt water over night. In the morning put to drain and prepare one gallon of cider vinegar, four cups of brown sugar, two cups flour, one ounce of tumeric and half pound mustard. Let all come to boil and add pickles. Excellent.

MRS. J. H. PAINTER.

Mixed Pickle.

One half bushel green tomatoes, one gallon white onions. Slice tomatoes and salt each layer until jar is full. Slice onions in separate jar and fix same as tomatoes. Let stand one day and one night. Next day drain tomatoes dry, scald the onions in vinegar and drain also. Place in jar one layer of tomatoes spiced, then a layer of onions, until jar is full. Put on top two pounds brown sugar and cover with vinegar. Spices-five cents worth each of cinnamon bark, cloves, allspice, black pepper, white mustard, red pepper, horse radish and celery seed.

Mrs. John Jackson.

Sweet Tomato Pickle.

Fifteen pounds sliced green tomatoes. Sprinkle lightly with salt, let stand over night and drain. Five pounds sugar, one quart best cider vinegar, one ounce cloves and two ounces cinnamon. Add the tomatoes, boil fifteen or twenty minutes, skim out and boil syrup until thicker if preferred, but it is not necessary. Very good.

Mrs. Fannie Schaeffer.

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A. WESLOW.

Mixed Pickles.

Cut one quart of cucumbers, not very fine, one quart of small cucumbers, one quart of small onions, one quart of green tomatoes, two heads of cabbage, four sweet peppers and one bunch celery. Put all together and cover with brine made of one gallon of water and one small cup of salt. Soak for four hours. Scald this in the brine and drain.

Dressing for Mixed Pickle—Six tablespoonfuls of ground mustard, one tablespoonful tumeric, one cup flour, two quarts of vinegar, two pounds of white sugar. When boiled pour over the drained pickles and mix well.

Bottle for winter use.

Mrs. Adelade Everett.

Pickled Onions.

One gallon small white onions. Let stand in salt water over night. Three quarts of weakened vinegar, two tablespoonfuls of mixed spices and a little sugar. Let boil and add the onions and let come to a boil again.

MRS. IRIS FISHER.

Bordeaux Sauce.

Two gallons chopped cabbage, one gallon green tomatoes, chopped, one dozen small onions chopped with ten or twelve green peppers. Add one ounce of whole celery seed, one half pound white mustard seed, one gill salt, one and three fourth pounds sugar, one gallon vinegar. Mix and cook all together about twenty minutes—not longer.

MRS. WALTER SHIREY.

Mixed Pickle.

One quart small cucumbers, one quart of small onions, six green mangoes, one quart each of green tomatoes, green beans and large cucumbers. Chop the tomatoes, mangoes, beans and large cucumbers. Add the small cucumbers and onions, and let all stand in salt brine over night. Add one fourth pound ground mustard to one quart of vinegar, and let boil, then add to the above, and cook until it comes to a boil. Mrs. Addler Levy.

Tomato Catsup.

Wash and mash one bushel of tomatoes, set in the sun twenty four hours to ferment. Strain, and cook with one fourth of a peck of onions placed in a muslin sack. Add two teaspoonfuls each of cloves, allspice and cinnamon, and one teaspoonful of black pepper, and just a little cayenne; one pound sugar, one pint vinegar, one cup salt, beil all together till thick enough for use.

Sweet Pickles.

To seven pounds of fruit add three pounds sugar and one pint vinegar. Spice to taste.

To Pickle Pears Whole—Take three pounds of pears, peel them and cut out the ends, leaving the stems in. Put them in a preserving kettle with one quart of water and boil until a fork will go through them easily, then lay them out on a dish. Add to the juice one and a half pounds sugar, one pint good eider vinegar, some stick cinnamon, whole cloves and race ginger. Boil together five minutes and skim. Put in pears and boil until syrup thickens, then take them out in a jar and after the syrup has boiled a little longer pour it over them. If, after standing a few days, the syrup should become thin, take it off and boil again. I have made pickles in this way several time, and have never had any trouble in keeping them and they are very nice. In handling them I use a tooth pick instead of a fork.

M. C. NOFTSINGER.

Tomato Catsup.

One peck of ripe tomatoes. Cut up, boil until tender and rub through a sieve. Six tablespoonfuls of salt, three tablespoonfuls black pepper, one tablespoonful cloves, two tablespoonfuls cinnamon, one and a half pints of vinegar. Cook slowly until boiled down one half. Mrs. Ghering.

Old Virginia Catsup.

Take one peck of green tomatoes, half a peck of onions, three ounces of white mustard seed, one ounce each of allspice and cloves, half a pint of mixed mustard, one ounce each of black pepper and celery seed, and one pound of brown sugar. Chop the tomatoes and onions, sprinkle with salt and let stand three hours, drain the water off, put in kettle with the other ingredients. Cover with vine ar and set on the fire to boil slowly one hour.

MRS. WALTER MORGAN. Alexandria, Ind.

Cold Tomato Catsup.

Peel one half peck of ripe tomatoes. Cut crosswise and remove the seeds with the point of a sharp knife. Chop fine and drain off all the juice. Add one and one half pints of good vinegar, one half cup of salt, one cup of sugar, two large horse radish roots grated, one half cup of mustard seed, two red and two green peppers, one ounce celery seed, one onion chopped fine, one teaspoonful of ground cloves, two teaspoonfuls cinnamon. This will keep all winter.

Mrs. S. F. Guype. Alexandria, Ind.

Tomato Catsup.

One peck of ripe tomatoes, three soant tablespoonfuls salt, one table-spoonful each of cayenne pepper, cinnamon, cloves and black pepper, one pint brown sugar, one pint vinegar. Boil three hours.

MRS. JANE SANDERS.

Tomato Catsup.

One peck of tomatoes, four tablespoonfuls of salt, one tablespoonful each of cloves, cayenne pepper, cinnamon and allspice, one pint each of brown sugar and vinegar. Boil down to a gallon and add one tablespoonful of black pepper.

Mrs. A. S. Miller.

MEMORANDA.

SALADS AND SALAD DRESSINGS.

66 Mingle, mingle, mingle, You that mingle may."

Chicken Salad.

Boil a full grown fowl until very tender. Cut the meat into small pieces, and mix with it an equal amount of celery, also cut into small pieces. Season with salt and pepper.

Dressing No. 1. Put one tablespoonful of butter into a pan and let it become hot. While the butter is heating, beat the yolks of two eggs; add one teaspoonful of mustard. Then gradually beat in one-half cup of thick sour cream and enough vinegar to suit taste. Put all in the pan with the butter and let it slowly come to a boil, stirring all the time. When thick let it cool, and about half an hour before serving, stir half of it into the salad, then pour the remainder over the top before sending to the table.

Dressing No. 2. Beat slowly into two eggs, one small bottle of olive oil, dash of salt, pepper and mustard. Set on ice until time to serve, then add a little cream.

Nelle Fisher.

Chicken Salad.

Boil chicken until tender and remove all the skin and gristle. Mince the meat and add twice as much celery as meat, six hard boiled eggs chopped fine, and one cup of chopped almonds. Pour over a dressing made as follows and stir thoroughly. Garnish with celery-tops; lettuce, or hard boiled eggs. Serve cold. Dressing-Yolks of six eggs beaten with one teaspoonful of salt, one of prepared mustard and half cup of vinegar. Place in double boiler and cook till thick. Add one half cup of sour cream, a dash of lemon juice and stir until cool. Rich cream adds greatly to salads if olive oil is not used.

MRS. JESSIE TEAGUE. Pendleton, Ind.

Salmon Salad.

Take one large can of salmon, and before opening the can set it in a vessel of water and boil twenty minutes. When cool remove bones and chop fine · Add three hard boiled eggs, half a dozen sweet pickles, chopped fine, and one teaspoonful celery seed. Dressing—One tablespoonful of melted butter, three tablespoonfuls of vinegar, one tablespoonful of sugar. Salt to taste. Very good.

Salmon Salad.

One can of salmon, five bunches of celery, (or enough for five cups.) Drain off the liquor, pick out the bones and skin from the salmon and chop the celery up fine. Dressing—Four well beaten eggs, two heaping teaspoonfuls of mustard, one heaping teaspoonful of flour, three heaping teaspoonfuls of sugar and one-third teaspoonful of salt. Make into a paste with water in a good sized cup. Fill up with water and vinegar; then beat into the eggs well. Cook until thick. Add a large lump of butter after cooking, and cream enough to make it thin. Mrs. F. A. Wisehart.

Salmon Salad.

One can of salmon, fifteen crackers rolled fine, five good sized pickles, chopped fine, five hard boiled eggs, whites chopped fine, and yolks rubbed fine in a tablespooful of butter. Salt, pepper and vinegar enough to mix.

Lulu Smith. Montpelier, Ind.

Veal Salad.

Chop a quantity of veal, celery and three hard boiled eggs. Dressing—One and one half tablespoonfuls mustard, eight tablespoonfuls vinegar, one tablespoonful sugar, one tablespoonful melted butter, one beaten egg, two tablespoonfuls cream. Cook until done. Mrs. J. H. Carpenter.

Ham Salad.

Cut cold boiled ham into dices or chop it coarsely. For every cup of ham cut half a cup of celery in small pieces and a large pickle or several small ones. Mix the three ingredients well together and set away in a cool place until time for serving; when a good rich salad dressing should be added. Half a cup of nuts to every cup of ham is an excellent addition.

FLORRIE GUSTIN.

Oyster Salad.

Two cans of cove oysters, ten English walnuts, two bunches celery, eight cucumber pickles, six hard boiled eggs chopped fine and mixed, six rolled crackers, one teaspoonful cayenne pepper. Salt and pepper to taste. Make a dressing of two eggs beaten well, one fourth cup butter, one cup sugar, one cup vinegar, one tablespoonful prepared mustard. Boil until thick and pour over the mixture.

Mrs. Orla Bundy.

Oyster Salad.

Four cans of lunch oysters, two bunches of celery, one small cabbage, seven or eight pickles and eight hard boiled eggs, Dressing—Beat the yolks of eight eggs, add one cup of sugar, one tablespoonful prepared mustard, one-half teacup of sweet cream, one teaspoonful of salt and a dush of red pepper. Then boil together one and one-half cup of vinegar and one cup of butter. When boiling pour in the other ingredients. When cold pour over the salad just before serving.

MRS. GEORGE QUICK, Anderson, Ind.

Waldorf Salad.

Peel five large apples and cut them in small squares. Cut one-half cup of tender celery in small pieces. One cup of English walnuts chopped, but not fine. Use one-half tablespoonful of salt and two tablespoonfuls of sugar. Dressing—Put on the stove one egg well beaten, four tablespoonfuls of vinegar, not too sour, and stir until thick. Let it cool and then beat together the dressing and one cup of whipped cream. Pour over salad and serve at once, as apples will turn dark. Stir salad and dressing with a fork.

Edith Daniel, Daleville, Ind.

Potato Salad.

One quart of chopped potatoes and two large onions. Dressing—Two well beaten eggs, one teaspoonful of prepared mustard, one-fourth cup of sugar, pinch of salt, butter size of an egg, one-half cup of sweet cream and one-half cup of vinegar. Mix all together and boil until thick like cream.

MRS. ADELADE EVERETT.

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Salad.

Two glasses of celery, one and one-half glasses sour apples, one and one-half glasses pecans; whip one pint of cream and add just before serving.

This must be kept cool.

MAYNE SHARKEY.

Potato Salad.

Boil five potatoes and when cold peel and chop fine. Use half a head of cabbage, two hard boiled eggs, two or three onions and salt and pepper. Dressing—One teacup of vinegar, yolk of one egg beaten, one teaspoonful of mustard, one-half cup of sugar and one teaspoonful of celery seed. Boil until thick, let cool, pour over salad and slice two or three hard boiled eggs over the top.

Mrs. Will Dykes.

Cheese Salad.

Season cottage cheese well. Shape in small balls, place half a walnut on top of each and serve on a lettuce leaf with boiled salad dressing or French dressing.

EMMA LAMBERT.

Celery Salad.

Cut rather fine two bunches of celery, add one pound English walnuts, six hard boiled eggs and white mustard seed; mix with a mayonnaise dressing.

Mrs. D. J. Miller, Eaton, Ohio.

Salad.

One small head of cabbage, three boiled potatoes, one small onion, three hard boiled eggs and celery seed. French dressing—One cup of vinegar, one-half cup of sugar, yolk of one egg, lump of butter, one table-spoonful of flour and one-half teaspoonful of ground mustard. Boil until thick.

PAULINE BRATTAIN.

Cabbage Salad.

One head of cabbage chopped fine, three hard boiled eggs, salt and pepper. Dressing—Three well beaten eggs, one cup vinegar, one cup of sweet cream, one tablespoonful of butter and sugar to taste. Put vinegar in a sauce pan and let boil, then add the other ingredients. When the mixture becomes like custard, pour boiling hot over the cabbage.

MRS. G. W. WALLAGE.

Cabbage Salad.

Take one small head of cabbage and cut very fine. Add one teaspoonful of salt, pepper to taste and one teaspoonful of celery seed. Roll twelve crackers very fine, sprinkle over the cabbage, and slice five hard boiled eggs on top of the rolled crackers. For the dressing take one-half cup of sugar and one egg beaten together; then add one half cup of rich sweet cream, a small lump of butter and one-half cup of strong cider vinegar. Stir well and let it boil two or three minutes. Pour over cabbage while hot.

Mrs. Mollie Cummins.

Apple Salad.

Dice a dozen large eating apples, an equal portion of celery and sprinkle with salt. Make the following mayonnaise—Into the yolks of four eggs, stir in gradually until well mixed, three-fourths of a half pint bottle of antimina (imported) olive oil. Add one teaspoonful of salt and a pinch of cayenne pepper. To one tablespoonful of vinegar add one-half teaspoonful of dry mustard. Then mix all together well, and put over fruit just before serving. It is very necessary that the eggs and oils be kept on ice until just before using, and that the dressing be stirred with the bowl of the spoon and not beaten. Shrimp salad may be made in a similar way. Drain the shrimp carefully and put on lettuce leaves, and serve with the mayonnaise dressing.

BLANCHE PRIGG.

Mayonnaise.

Seven eggs, one large spoonful butter, one-half cup of sugar, one teaspoonful salt, four tablespoonfuls flour. Mix together and cook in double boiler until thick. Cool and thin with cream as you use it.

MRS. HANNAH L. MOORE, McKeesport, Pa.

Salad Dressing.

Put on in a granite pan one cup vinegar, two tablespoonfuls butter, sugar to suit your taste and one-half teaspoonful of pure celery seed. Let this come to a boil, then add the yolks of three eggs and one tablespoonful of corn starch beaten to a smooth paste with a little water. When thoroughly cooked remove from the fire and set away to cool. This dressing is nice for any kind of salad.

Mrs. E. C. P.

French Dressing.

Two tablespoonfuls vinegar, one tablespoonful olive oil, salt, pepper and mustard. Shake well together. Nice over lettuce.

MRS. A. S. FISHER.

Salad Dressing.

Yolks of eight eggs beaten until light. Add one scant half cup of sugar, two teaspoonfuls of yellow mustard, one-half cup of sweet cream, a little pepper and salt to taste. Beat these ingredients together. Boil one pint of vinegar with a half cup of good fresh butter and stir into the other ingredients boiling hot. When cold just before serving, some whipped cream or the beaten whites of the eggs makes an improvement.

MRS. W. L. VANCLEVE.

Salad Dressing.

Yolks of three eggs, three teaspoonfuls mixed mustard, three table-spoonfuls white sugar, three tablespoonfuls olive oil or butter, two teaspoonfuls salt, one dessert spoonful flour. Mix these ingredients together and pour into a boiling teacup of vinegar. Let cook till thick, stirring all the time. Use potatoes or cabbage or both together.

MRS. AMANDA SHEETS.

Salad Dressing.

Yolks of two eggs beaten thoroughly, one level teaspoonful each of salt and pepper, two of white sugar, two teaspoonfuls of prepared mustard and one teaspoonful of butter. Stir in the mixture four tablespoonfuls of best vinegar. Put drsssing in a bowl and set in a kettle of hot water and stir constantly until it thickens. Set away and when cool it is ready for use.

Salad Dressing.

Four eggs well beaten, a scant half cup of sugar mixed with one-half teaspoonful mustard, one-half teaspoonful salt and a teaspoonful of butter. Stir into the eggs and add one cup vinegar. Cook in double boiler and when cool add two tablespoonfuls of sweet cream and a pinch of cayenne pepper.

Add LAMB

Salad Dressing.

Yolks of two eggs, four tablespoonfuls of sugar, one tablespoonful of flour, eight tablespoonfuls of milk, butter, salt, pepper, celery seed and one pint of boiling vinegar.

Mrs. Sarah Trout.

Salad Dressing.

Yolk of one egg, three tablespoonfuls of granulated sugar, one table-spoonful of flour, one teaspoonful of salt, half a teaspoonful of mustard, a pinch of cayenne peper, half a cup of cider vinegar and butter the size of a walnut. Cream eggs and sugar, then add the flour, then the salt, pepper and mustard dissolved in one spoonful of vinegar. Add all this to the boiling vinegar and butter. When ready to serve, thin with cream.

MAYNIE SHARKEY.

O. M. WISEHART, DENTIST.

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SOUPS.

Deautiful soup so rich and green; Waiting in a hot tureen."

Queen Victoria's Favorite Soup.

Take half a pound of pearl barley and place in a stew pan with three pints of veal stock. Simmer very gently for an hour and a half, then remove a third of the barley to another sauce pan, and rub the remainder through a seive, Then add the whole barley and half a pint of cream Season with salt and pepper. Stir until very hot and serve. Add a poached egg on every plate of soup.

MRS. NETTIE BRATTAIN, Newcastle, Ind.

· Macaroni Soup.

To a rich beef or other soup, in which there is no seasoning except pepper and salt, take half a pound of pipe macaroni; boil it in clear water until it is tender, then drain and cut it in small pieces and boil with the soup fifteen minutes and serve.

NORAH GRIFFIS.

Tomato Soup.

One quart of beef stock, four potatoes, two tomatoes and one onion. Boil one hour and run through a colander. Season with salt and pepper and thicken with a spoonful of flour and cream. Add a little more cream, dish and add whipped cream.

Bertha Kragle.

Corn Soup.

One can of corn, two good sized potatoes, one onion, three crackers rolled fine, one quart of milk or more if needed. Season with pepper, salt and butter.

Mrs. J. C. Livzer, Newcastle, Ind.

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ORA SANDERS.

Potato Soup.

To one gallon of water add six large potatoes chopped fine, one cup of rice, one onion, a lump of butter size of an egg, one tablespoonful of flour. Work butter and flour together and add one cup of sweet cream just before taking from the fire. Boil one hour. Mrs. Barbara Grove.

MRS. WOOD.

Noodle Soup.

Break two eggs into a bowl and beat until light, adding a pinch of salt. Then work in flour until you have a very stiff dough. Turn it on your moulding board and work until smooth. Roll thin and cut very fine. Have chicken or beef broth well seasoned and half an hour before you serve dinner, drop noodles in boiling broth.

SARAH TARKLESON.

Vegetable Soup.

Get soup bone and boil down to one quart. Add to this three tomatoes, two potatoes and boil one hour. Add more water if needed. When ready to serve, take one teaspoonful of flour to one teacup of milk. Stir in and let boil; then add some whipped cream. Serve over toasted squares. Extra fine.

MRS. F. P. MILLER.

Consomme.

One fowl, one-half veal hock, one carrot, one onion, some celery and from three to four quarts of stock. Cut to pieces the fowl and veal, let them cook in some butter until a light brown, then put them in a kettle with necessary amount of stock. Allow to cook slowly for two hours, skimming from time to time. Take the floating grease off and strain through a napkin.

Selected.

Clear Soup.

Four pounds of juicy beef, one knuckle of veal, two small turnips, two carrots, one soup bunch, one small pod of red pepper, two white onions, salt and six quarts of water. Boil six hours, then strain through a seive and let it stand over night and congeal. Then skim off all the grease and put into a kettle to warm. Take off and add grape juice to taste.

MRS. MABLE SUMMERS.

Bean Soup.

One pint of beans cooked tender with meat. Beat one egg and stir flour with egg till it crumbles up, then stir in the beans.

MRS. REBEKAH DETRICH.

Soup.

One pound of veal covered with cold water, and boiled gently. Take out the bones, season with pepper and salt, add one quart of sweet milk, a little butter, a little cooked rice and some strained tomato, enough to give it color. This will make four quarts or over.

MRS. LAURA WATERS.

Consomme with Rice.

Preparation for five persons. From two to three quarts consomme or stock, and one-half tablespoonful rice. Wash rice and let boil in some water till soft. Let it drip, cool with cold water and let drip again. Warm your consomme or stock, and when ready to serve put the rice in the soup which must not boil again.

The



An up-to-date hotel with all the Modern Conveniences, including electric lights, steam heat, hot and cold water. The best accommodations at the most reasonable rates.

J. H. CARPENTER,
Proprietor.

More Light,

If you want more and better lights in your homes, just have them wired for electricity and

The Welsh Electric Light Plant

will do the rest.

Mrs. Anna D. Welsh, Owner,

SANDWICHES.

will show myself highly fed."

Chicken Salad Sandwiches.

For these the meat and celery are chopped quite fine and mixed with mayonnaise dressing and salt and pepper to taste. Then thin slices of bread are buttered lightly, a crisp lettuce leaf laid on each slice and the salad spread between. English walnuts and shrimps chopped fine and moistened with orange juice and the bread spread with mayonnaise instead of butter. This makes delicious sandwiches.

MRS. FRED OAKLEY, Fairmount, Ind.

Sardine Sandwiches.

Take the contents of a half-pound box of sardines; remove bones and skin and chop them fine, add two eggs boiled hard, chopped and seasoned with one half teaspoonful mustard and one-half teaspoonful of grated horse-radish. Mix well together and spread between thin slices of buttered bread or cold biscuits.

B. R. W.

Fruit Sandwiches.

One-fourth of a pound of candied cherries, one-fourth of a pound of seeded raisins and one-fourth of a pound of dates chopped very fine. Mix and add one-fourth of a pound of grated cocoanut and moisten with the juice of half an orange and one-fourth cup of grape juice. Spread between slices of white sandwich bread. This will make fifteen.

MABELLE JACKSON.

Celery Rolls.

Grate sweet rich cheese, adding lemon juice to make a paste. Season with white pepper and a pinch of salt. Fill cavities of celery and lap three pieces to form a roll. Tie with ribbon. Serve with wafers.

JEANETTE GROVE.

Tomato Sandwiches.

Select three large ones or one can of tomatoes, cook until very tender, then press through a sieve to free from seeds; return to the fire and add two ounces of grated cheese and a generous piece of butter. Beat up one egg and stir into the mixture when it boils, removing the saucepan immediately from the fire. Let the mixture get very cold before making the sandwiches.

MISS CELIA DAVIS.

Peanut Sandwiches.

Chop peanuts fine and stir in a mayonnaise dressing. Cut light bread into thin slices and spread with mixture.

MISS MINNIE MOWREY, Pendleton, Ind.

Veal Sandwiches.

One pound lean veal cooked very tender, then chopped fine. Add one hard boiled egg and one cup chopped celery, season all with pepper and salt. Moisten slightly with a mayonnaise dressing. Cut bread thin, take off the crust and cut in squares. Butter lightly and place a thin spreading of veal mixture between squares.

Mrs. Rose A. Pickering.

When you want your shoes half-soled or repaired, call on

Middletown, Ind.

W. A. GREENLEE.

VEGETABLES.

ake the goods the gods provide thee."

Baked Beans.

Three teacups of beans, soaked about six hours. Add three table-spoonfuls of catsup, two tablespoonfuls of molasses and one heaping table-spoonful of salt. Bake with five cents worth of pork, keeping enough water on to cook the beans tender.

Mrs. Geo. W. Sanders, Sr.

Baked Beans.

Take one quart of beans and soak them over night. In the morning parboil them and put them into a bean baker and season to taste. Put a piece of bacon in the center. As the water boils away replenish with sweentened water.

Mrs. Sarah E. Trout.

Baked Beans.

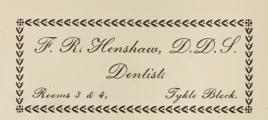
Put an onion in the bottom of the crock in which beans are to be baked, cut bacon in squares down to rind. Soak beans over night or parboil in a little soda. Put beans in on top of onion then the bacon in the cepter of crock, then beans on top, salt to taste. Put in three tablespoonfuls of baking molasses and one-fourth teaspoonful of ground mustard. Cover with cold water and bake until done. Do not let them get dry.

JEANETTE GROVE.

Fried Bananas.

Beat one egg very light, cut large scarcely ripe bananas in four lenthwise strips. Cover with the eggs, then dredge well with flour and sugar mixed, and fry a nice brown. Sprinkle with lemon juice and serve.

MRS. E. P. BRAUCH, Melbourne, Fla.



THE

Capital Stock, \$30,000.

FARMERS'

Surplus, \$8,000.

STATE BANK. 🚜

Does a General Banking Business.

Special attention given to Collections.

Prompt remittance Guaranteed.

Your deposits solicited.

E. L. ELLIOTT, Cashier.

Cream Cabbage.

One-half pint of thick sweet cream, two tablespoonfuls of sugar, vinegar to taste. Cut one-half head of nice white cabbage, place in a crock and salt it, then pound it. Mix the cream, sugar and vinegar together, pour over cabbage and stir hard with a fork.

MRS. Detrich.

Baked Beans.

Soak one quart of beans over night. In the morning pour off water and put in fresh water and let it slowly come to a boiling point; pour off water again, and cover with fresh hot water. Put in one tablespoonful of salt, one teaspoonful of pepper, two large tablespoonfuls of Orleans molasses and one-fourth of a pound of bacon sliced thin. Cover and let bake in a hot oven nine or ten hours. About half an hour before taking out, open a can of tomatoes, run them through a colander and add to the beans.

Mrs. A. S. Fisher.

Boiled Cabbage.

Cut the head in pieces, pour boiling water over it and let stand for a few minutes, then drain the water off. Add more water and boil a few minutes, then put in about as many potatoes as you have cabbage and when tender mash all together; season with salt, pepper, butter and sweet cream. Be sure to drain the water all off before mashing them.

EMMA SWANGER.

Cold Slaw.

Chop the cabbage fine and salt to taste, then mash until tender. Take one cup of vinegar, three tablespoonfuls of sugar, lump of butter the size of an egg and a pinch of pepper. Beat all together and cook until thick, then pour over cabbage. This is fine.

Mrs. I. N. Marshall.

Hot Slaw.

Lump of butter the size of an egg, two teaspoonfuls of sugar, one-half cup of vinegar, two-thirds cup of cream. Add salt to suit the taste and cook till thick but do not boil. Put in the cabbage and cook three minutes.

Lou Burner.

Fried Corn.

To one can of corn use one egg, half a cup of sweet milk, enough flour to make a thick batter, salt and sweeten to taste. Drop into hot grease enough batter to make cakes the desired size and fry until nicely browned.

EMILY GREENLEE,

New Potatoes.

Wash, scrape and boil ten minutes, turn off water, and add enough boiling water to cover; also add a little salt. Cook a few minutes, drain and set again on stove. Add butter, salt and pepper, and a thickening made of two scant tablespoonfuls of flour to a pint of milk. Put on potatoes, cover and when the milk has boiled, serve Or when cooked and drained, put in a skillet with hot drippings, cover and shake until a nice brown.

PRACTICAL HOUSEKEEPER.

Macaroni with Tomato Sauce.

Divide one-half pound of macaroni into small pieces; put into boiling salted water enough to cover, and boil until tender, then drain and arrange on a hot dish and pour tomato sauce over it. Serve immediately while hot. Sauce—Take one can of tomatoes, put over the fire in a stew pan; put in one slice of onion, two cloves, pepper and salt. Boil about twenty minutes, then remove from fire and strain through a seive. Melt in another pan an ounce of butter, and as it melts sprinkle in a tablespoonful of flour. Stir it until it browns and froths a little, mix the tomato pulp with it and it is ready to serve. This sauce is also nice for for roast pig, mutton, etc.

Mrs. F. R. Henshaw.

Scalloped Potatoes.

Peel and slice raw potatoes as for frying, or cut in little square pieces the shape of dice. Butter an earthen baking dish; put in a layer of potatoes and season with salt, pepper, bits of butter, and a little onion minced fine. Sprinkle in a little flour. Now put in another layer of potatoes and the seasoning. Continue in this way until the dish is full. Then pour over enough hot milk to cover and bake about three quarters of an hour or until the potatoes are tender. The onion can be omitted if disliked.

CYNTHIA PAULLIN.

Potato Chips.

Take nice large potatoes, slice them very thin with a slaw cutter, throwing them in cold water as you slice them. Then take them out and lay them on a cloth and roll them up. Let them stand an hour in the cloth. Then have hot lard, or olive oil is better, and drop them in and keep turning them with a ladle until a light brown. Take them out, sprinkle with salt and let them cool.

Mrs. Charles Ghering.

Sweet Potatoes.

Pare sweet potatoes and put enough water over them to cook tender. When you first put them on to cook put in a lump of butter the size of an egg, a tablespoonful of sugar and a little salt. Let them simmer down dry.

Mrs. Amanda Sheets.

Dropped Sweet Potatoes.

Boil the potatoes until quite soft, then peel and rub smooth with salt, butter and pepper. Add enough good cream to soften them and then drop in spoonfuls on a buttered pan. Brush with milk and put in a moderate oven until a delicate brown. This is a southern method of treating the much abused sweet potato.

MAY DANIEL DAVIS, Rushville, Ind.

Potato Chips.

Select nice large white potatoes and soak them over night. In the morning slice them into cold water and let them stand in this for about ten minutes, then change into fresh water. Dry with a clean cloth and fry in a skillet full of fresh country lard. Be sure not to have the lard too hot as it will make them brown.

Selected.

To Cook Canned Peas.

Put to heat in a sauce pan a cup of sweet milk, a lump of butter and your seasoning. Drain the liquor from peas and turn them into the milk as soon as it boils, and serve immediately.

Creamed Salsify or Oyster Plant.

Cut the salsify after peeling into small dice and stew well until done. Drain the water from it and stir in thickening made with cream, flour and butter. Season to taste and serve with peas.

Mrs. J. C. Livezy, Newcastle, Ind.

Baked Tomatoes.

One cup of bread crumbs, one tablespoonful of butter, one teaspoonful of salt, one-half teaspoonful of pepper and one teaspoonful of sugar. Rub butter into bread crumbs; add the salt, pepper and sugar. Place a layer of tomatoes in a baking dish, then a layer of the mixture; then another layer of tomatoes. Dot the top with butter, dust with pepper, a little sugar, dry bread crumbs and bake one-half hour or until brown. An onion can be added if liked.

A Good Way to Cook Tomatoes.

Select good, solid, ripe tomatoes. Cut them into chunks and stew quickly. Beat together three eggs and a cup of milk, add butter and seasoning. As soon as tomatoes are thoroughly done remove from fire and stir the mixture in and serve quickly on wafers.

MRS. J. C. LIVEZY, Newcastle, Ind.

Creamed Onions.

Poach the white part of young onions in salted water until tender. Then dress them with a sauce made by stirring into a pint of boiling milk, two tablespoonfuls of butter and one of flour creamed together. When the mixture has cooked perfectly smooth, season with salt and pepper.

JULIA SHARP.

Potato Croquettes.

Two cups of mashed potatoes, one tablespoonful of butter, a bit of celery salt, one-half teaspoonful of salt, one teaspoonful of chopped parsley and a pinch of red pepper. *Mix all together and make in cakes. Roll in cracker and egg, and fry in hot lard. Drain on brown paper.

Rice Croquettes.

One large cup of cold rice, one-half cup of milk, one egg, one table-spoonful of sugar, one tablespoonful of butter, one-half teaspoonful of salt and a little grate of nutmeg. Boil the milk and add the rice and seasoning and as soon as all is stirred smoothly, add the beaten egg. Boil a minute, then take off and cool. When cold, shape into balls or cooks; dip in beaten egg and then in cracker dust, and fry in boiling lard. Serve very hot on a napkin laid on a hot dish. When prepared without sugar, a teaspoonful of parsley is sometimes added. Mrs. W. S. Vantuyl.

Time for Cooking Summer Vegetables.

Greens, Dandelions
Greens, Spinach 1 hour
String beans
Green peas ½ hour
Beets
Turnips
Squash 1 hour
Potatoes ½ hour
Corn $\frac{1}{2}$ hour
Asparagus
This applies to young and fresh vegetables.

OLLA DAVIS.

Time for Cooking Winter Vegetables.

	_	•
Squash	 • • • • • • • • • • • • •	1 hour
White potatoes	 	$\frac{1}{2}$ hour
Baked potatoes	 	1 hour
Sweet potatoes	 	3 hour
Baked sweet potatoes		
Turnips		
Beets		
Parsnips		
Carrots		
Cabbage		
3		OLLA DAVIS.

MISCELLANEOUS.

If not suited before, surely here you'll find your dish."

Caramel Icing.

Boil two cups of white sugar and one cup of water until it clicks when put in water. Then add two tablespoonfuls of butter and half a cup of cream. Cook five minutes. Do not stir until after you have added the butter and cream.

Mrs. E. C. P.

Cocoanut Icing.

Two cups of sugar, eight tablespoonfuls of water; boil until it makes a thin syrup, and pour slowly over the whites of two eggs that have been beaten stiff. Beat while pouring over eggs and until cool. Add one-half box of cocoanut and one-half teaspoonful of vanilla.

Lemon Filling.

One grated lemon, one large spoonful of butter, one cup of sugar and the white of one egg beaten stiff. Let it come to a boil and stir continually while cooking.

SALLIE FISHER.

Strawberry Preserves.

One quart of granulated sugar and one-third as much water. Boil sugar and water until very thick and then add one quart of fruit and boil until thick.

MRS. LILLIAN VANMATRE.

Filling for Layer Cake.

Boil one cup of granulated sugar and one-third cup of water without stirring, until the syrup threads. Pour it over the white of an egg which has been beaten until foamy but not stiff, add one-fourth pound of figs finely chopped and cooked in one-half cup of water until tender; then add one-half cup of walnut meats finely chopped, then beat all together until cold enough to spread.

Mrs. Joe Prigg.

MRS. DR. RAMSEY.

Raisin Filling.

Cook together one cup seeded and chopped raisins, one cup water and two-thirds cup sugar when raisins are tender, add one egg beaten slightly, stir and cook until tender and slightly thickened. A tablespoonful of lemon juice may be added if desired. You can use figs in place of raisins.

LIZZIE PARKER, MRS. WOOD

Quince Honey.

Three quinces peeled and grated. Take twenty-five cents worth of granulated sugar and dissolve in a half pint of water. Stir quince in and let come to a boil and boil five minutes. Then it is done.

MISS CRYSTAL POWELL.

Quince Honey.

Four quarts of granulated sugar, four quarts of water. Bring to a boil then add the pulp of four large quinces; let boil slowly for one hour or more, until thick like honey.

MRS. L. A. NEFF.

Artificial Honey.

Take ten pounds of Havana sugar, three pounds of water, forty grains of cream tartar, ten drops of essence of peppermint and three pounds of honey. Dissolve the sugar in water over a slow fire and take off the scum, then dissolve the cream tartar in a little warm water, add the honey, cream tartar and peppermint to the sugar and stir for a few minutes. Let it stand till cool when it is ready for use.

Mrs. Sarah Anshutz.

Peach Marmalade.

Rub and wash the peaches well but do not pare them. Cut them in halves and remove the stones. Put peaches into a porcelain kettle; add water to cover the bottom of kettle. Cover and heat slowly to a good boiling point, stir and mash until fine, then measure, and allow a pint of sugar to a quart of fruit, and to every quart of fruit allow ten kernels almonds blanched and chopped fine. Boil and stir continually for fiften minutes, then cook slowly twenty-five or thirty minutes longer.

MATTIE PAINTER.

Quince Honey.

Take one quince peeled and grated very fine, add one pint of granulated sugar and one-half pint of water. Cook till thick as honey.

MRS. E. M. HANBY.

Lemon Butter.

One cup white sugar, three eggs, butter the size of half an egg, beat well together, add juice and grated rind of one large lemon; place in a pan set in a kettle of hot water, stir well until thick. This may be made and kept in jars for a long time and used as needed for filling tarts, etc.

MRS. CARL BARNARD, Muncie, Ind.

Canned Pineapple.

For six pounds of fruit, when cut and and ready to can, make syrup with two and one-half pounds of sugar and nearly three pints of water; boil syrup five minutes and skim or strain if necessary, then add the fruit and let it boil up. Have cans hot, fill and seal up as soon as possible. Use the best white sugar. As the cans cool, keep tightening them up. Cut the fruit half an inch thick.

MRS. CARRIE LANCASTER, Richmond, Ind.

Orange Marmalade.

Slice five oranges rind and all, add one whole lemon sliced and the juice of two other lemons. Remove the seeds. Stand over night; in the morning weigh and add three pints of water for each pound of fruit. Boil three-quarters of an hour. Let stand until next morning then add one and one-fourth pounds of sugar for each pound of fruit and boil again three-fourths of an hour. Then it is ready to can.

OLLA DAVIS.

Orange Patties.

Grate the rind from two oranges, and add the pulp, mix with the well beaten yolks of six eggs, and six tablespoonfuls of sugar; add two tablespoonfuls of water and two of melted butter. Line little pattic cases with dough, then fill with the orange mixture and bake. When done cover with a meringue made with the whites of the eggs and six tablespoonfuls of powdered sugar. Sprinkle some finely chopped almonds over the top, dust with powdered sugar and brown slightly in oven.

MRS. DAN KING, Elwood, Ind.

Marguerites.

Make a boiled icing, using one cup of confectioners' sugar with one-half cup of water. Boil until it strings in cold water, then beat it into the stiffly beaten white of one egg. The mixture should be quite stiff when it is done. Now add one cup of chopped nuts and one-half cup dried currants. Spread the mixture on non-sweet crackers and brown for a minute in a hot oven.

MRS. WILL HEOFFER.

Stewed Bananas.

Choose two or three fresh firm bananas, peel and cut them into quarters. Put them in a chafing dish, adding one half teaspoonful butter, one half dozen almonds and one half dozen pistachio nuts, chopped fine and thrown into the butter. Stir for one minute, add one half cup cream and the juice of one orange. Boil bananas in this mixture for two minutes.

MRS. GUYPE. Alexandria, Ind.

Tuti Fruti.

Put one pint of alcohol in a glass jar and for each pound of fruit use a pound of sugar. Use berries whole. Large fruits should be sliced. After putting in the first fruit it should be stirred every four days so the sugar will not settle to the bottom. Any kind of fruit desired may be used.

MRS. S. C. WATERS.

Vinegar Sauce.

One and a half cups sugar, one and a half tablespoonfuls of flour in a little water, two tablespoonfuls of vinegar, quarter of a nutmeg grated, a pinch of salt. Pour over this one and a half-pints boiling water, and boil ten minutes. Just before taking from the fire add one dessert spoonful of butter. This is fine for fruit pudding. Mrs. HOPKINS.

Baked Chicken Pie.

Stew the chicken until tender, season well and make a gravy over it as for stewed chicken. Make a rich buscuit dough with which line a baking dish. Put in a layer of chicken, then add strips of dough, then thin slices of potatoes, with bits of butter over, add another layer of chicken, and so on until the dish is full. Pour over the whole the gravy, then lay on the top crust, carefully fastening the edges. Bake thirty miutes. Fine.

MRS. FRED CROMER, Muncie, Ind.

Ginger Gems.

One cup sugar, one cup molasses, one cup shortening, one tablespoonful soda, about one cup hot water, or sour milk, two eggs, one tablespoonful ginger, add flour.

To Blanche Almonds or Peanuts.

Shell the nuts and pour boiling water over them. Let stand in the water a minute, and then throw them in cold water. Rub between the hands.

Salted Almonds.

Pour boiling water over shelled almonds, let stand five minutes, then throw into cold water and remove skins. Put into a pan and set in a moderate oven, stirring often until nicely brown. Just before removing from oven, pour over them one tablespoonful of melted butter, and one teaspoonful of salt to one pound of almonds, and toss until thoroughly mixed.

SELECTED

Honey Syrup.

Take one and one-half pints of water, put in a kettle, add one teaspoonful of pulverized alum; when dissolved pour in four pounds of granulated sugar, stir until dissolved, then to one teaspoonful of alcohol add two drops of oil of rose, when the syrup is hot. Take up and strain through a coarse cloth.

Mrs. Ophelia Davis.

Drawn Butter.

Half pint of milk; mix tablespoonful of flour in a quarter of a pound of butter. Work well together and stir in half cup of water. Add to boiling milk.

Mrs. Cyntha Middleton.

Paste That Will Keep.

To one quart of hot water add one teaspoonful alum. When thoroughly dissolved stir in enough flour to obtain the consistancy of thick cream. Throw in a dozen cloves and as much powdered rosin as will lie on a dime. Pour into the mixture one cup of boiling water, stirring all the time. When a molasses-like consistancy has been roached, pour into an earthen vessel. While cooling, stir in a small teaspoonful each of oil of cloves and sassafras. Cover and put away in a cool place until needed. A small quantity softened with warm water, will make a fine, smooth paste suitable for scrap books.

How to Keep Well.

Don't sleep in a draught.

Don't go to bed with cold feet.

Don't stand over hot-air registers.

Don't eat what you do not need, just to save it.

Don't try to get cool too quick after exercising.

Don't sleep in a room without a ventilation of some kind.

Don't stuff a cold lest you should next be obliged to starve a fever.

Don't sit in a damp or chilly room without a fire.

Don't try to go without flannel underclothing in winter,

Toilet Cream.

One-half ounce gum tragacanth, two and one-half ounces alcohol, two and one-half ounces glycerine, juice of three lemons. Soak tragacanth in one pint of rain water over night, then add the other ingredients. Any desired perfume and more water if too thick.

Cream of Roses.

Glycerine two ounces, alcohol one ounce, gum tragacauth one-fourth ounce, rose water or violet one-half ounce. Prepare one pint rain water, soak tragacanth two days, strain, then add the other ingredients; cut glycerine in alcohol. Add alcohol and water to suit; make thick as cream.

OPHELIA DAVIS.

Burns and Scalds.

Cover with cooking soda and lay wet cloths over it. Whites of eggs and olive oil. Linseed oil or olive oil, plain or mixed with chalk or whiting. Sweet or olive oil and lime-water.

Maccaroni and Cheese.

Break half a pound of maccaroni into pieces an inch or two long and cook it in boiling water enough to cover it well. Put in a teaspoonful of salt and let it boil twenty minutes. Drain it well and then put a layer in the bottom of a dish or pan, then a layer of grated cheese and small bits of butter, a pinch of salt and pepper, then more maccaroni, and so on until the dish is filled. Sprinkle the top with cracker crumbs. Pour over the whole a teacup of cream or milk. Set in oven and bake half an hour. A cup of chopped mushrooms and olives is a great improvement. Then pour over all a half-pint of strained tomatos.

Mattie Painter.

MRS. E. BALDWIN, Fairmount, Ind.

THINGS WORTH KNOWING.

he raging toothache or pain why endure, When there is found a perfect cure?"

A Pain Killer for Toothache and Neuralgia.

One ounce alcohol, one-eighth ounce laudanum, five-eighths ounce of chloroform, one-half ounce gum camphor, one-half ounce oil of cloves, three-fourths ounce sulphuric ether, one ounce oil of lavander. Apply with cotton to the cavity in the tooth, rub also on the gums and upon the face against the tooth.

C.

Russian Stove Polish.

One ounce burnt alum powdered, two ounces gum asphaltum powdered. Powder very fine and dissolve in one pint of turpentine. Apply with a brush.

Tin or Silver Polish.

Four ounces oxalic acid, six pounds Spanish whiting. Color with Venetain red or brown, mix with water and stir until well mixed. Use flannel cloth to rub it on with.

For Sore Feet.

One-half ounce of tannic acid, one ounce of powdered alum, one ounce of glycerine and two ounces of alcohol. Water sufficient to make eight ounces. After washing feet, apply night and morning.

Camphor Ice.

Eight ounces of vaseline, five ounces of paraffine and two ounces of spirits camphor. Heat the vaseline and paraffine until melted, then add the camphor and stir slowly until cold. Keep in a porcelain jar. Good for rough or irritated skin.

Lavender Smelling Sauce.

Eight ounces of carbonate ammonia cut in pieces, one-half ounce of oil lavender, one-half ounce of bergamot, one-half ounce of cassia and one ounce of cloves. Mix and rub the oils well together. Put the pieces of the ammonia in the viniagrette and pour over enough of the mixture to scarcely cover the ammonia.

Cement.

Eight ounces white glue, two ounces gum shallac, one ounce white lead, one and one-half pints water boiled five minutes. Directions—Warm the pieces which you wish to mend by the stove or lamp, warm the cement till it is thin; then apply the cement to the edges, place the pieces carefully together. Lay away until dry.

To Remove Grease From Cloth.

Four ounces of alcohol, one ounce of ammonia, one-half ounce of oil sassafras, one ounce of chloroform and one drachm of pulverized borax. Mix, shake well, then add one-half gallon of gasoline.

One teaspoonful of common soda and one teaspoonful of alcohol dissolved in a glass of warm water will relieve irritated throat; gargling often.

One teaspoonful of listerine in half a glass of water, used as a wash for the teeth and gums is excellent.

To Clean Carpet.

Ten ounces of Fuller's earth, two ounces of borax and one cake of Babit's soak. Shave the soap. Dissolve soap and borax in three pints of boiling water. Stir up a batter of earth. Mix all in a bucket, and fill it up with boiling water.

MRS. GEORGE QUICK.

Camphorated water is a sure cure for gaps in chickens.

Pyrethum on cabbage-plants, kills worms.

Peroxide of hydrogen is a valuable gargle for irritated throats, and does not burn a sensitive throat

For Cleaning Clothing.

Two ounces glycerine, three ounces sulphuric ether, four ounces aqua amonia, four ounces alcohol, three ounces Castile soap, one-half ounce of borax. Cut the soap fine and put all these in a jug; fill up with rain water.

The juice of the root of garden rhubarb applied to the eye has cured bad cases of sore eyes.

To purify a room of unpleasant odors, burn vinegar or sugar.

Sealing wax is made of two parts of beeswax and one of resin, melted together with lard the size of a pea.

For The Hands.

Two ounces of glycerine, one cup or four ounces of alcohol, two cents worth of carbolic acid, juice of three lemons, and one pint of rain water. Perfume a few drops. Put glycerine and alcohol together and let it stand a short time, then strain lemon juice in and mix all together.

Domestic Remedies.

BURNS—Of slight degree, use sugar of lead water, starch water, or common soda water. For burns of greater severity, bits of blotting paper one-half by two inches soaked in molasses, laid over the surface evenly is an excellent application.

STYES—Bath the edges of the eye-lid with mild soap suds.

NOSE BLEED—Avoid, hanging the head down and blowing of nose. Hold head erect with arms raised above the head and plug nose with cotton.

BOILS—Never use poultices as they breed other boils, but instead soak a piece of muslin in hot carbolic acid water and apply to boil and cover with oiled paper. Bandage over all.

DIARRHOEA and DYSENTERY—Give a dose of castor oil or salts at commencement.

L. W.

Menthol for Headache and Toothache.

One ounce Menthol crystals dissolved in six ounces alcohol. For external application.

For ivy poison apply sweet oil.

To Make Paper Stick.

First, have the whitewash scrapped off as you would the skin from a potato, leaving not a flake behind. Next scrub with a stiff brush and strong soapsuds, and when the walls are dry wash over with two parts vinegar and one part hot water. The acid should remove any trace of alkali. Dry thoroughly before you paper.

Household Hints.

All yegetables are better cooked in soft water. If hard water is used, put in a small pinch of soda. A little soda added to turnips, beets, peas, corn, squash and pumpkins is an improvement. Put rice on to cook in boiling salted water. A small piece of red pepper dropped into meat or vegetables will aid greatly in killing the unpleasant ordor. Old potatoes may be improved by being soaked in cold water several hours after pecling. Take potatoes up as soon as they are done. If doughnuts are cut out an hour before they are fried, they will be much lighter. To make chicken gravy richer, add yolk of an egg. Gravy will be lumpy if the thickening is poured in while the pan is over the fire. Set pan off until the thickening is well stirred in, then set it on the fire and cook thoroughly. A spoonful of vinegar put into the water in which meats or fowls are boiled, makes them more tender. To poach eggs, drop them in boiling salted water and they will keep nice shape.

MARGARET RAPER.

Angel Food Cake.

Whites of ten eggs if small and nine if large, one cup of granulated sugar, one cup of flour, one teaspoonful of cream tartar, one teaspoonful of vanilla extract, a pinch of salt. Mode—Sift flour seven times and sugar five times measuring after being sifted. Place whites in a large bowl in which is a pinch of salt, and beat until about half beaten, add cream tartar and continue beating until stiff enough to stand alone. Then gently add sugar folding it through the eggs, next add extract, then add flour folding it through same as sugar; when all are thoroughly mixed place in pan and put in a cold oven, then start a fire and bake from forty to sixty minutes or longer if necessary. Frosting for cake—One cup granulated sugar, five tablespoonfuls water, boil until it will drop in threads from a spoon; then stir into the beaten white of one egg until creamy. Spread on cake which has been removed from pan after standing in it for one and one-half hours.

For destroying moth or carpet bugs, wash closet walls or floors with naptha, the oder will very soon evaporate.

Use a copper cent for rubbing paint from off the windows after house has been painted.

Squeaking boots, drive a peg into the middle of the boot sole.

Never cook canned vegetables in the liquor which comes in the can. Open the can an hour before they are to be used, pour contents into a colander, let the liquor drain off, and allow them to stand in a bowl of cold water to freshen until needed.

Weights and Measures.

One cupful of butter weighs one-half pound.

Two tablespoonfuls of liquid weigh an ounce.

One cupful of wet or dry material is half a pint.

Two cupfuls of granulated sugar weigh one pound.

Two rounded tablespoonfuls of flour weigh an ounce.

Four tablespoonfuls of liquid are equal to one wineglass.

Two heaping tablespoonfuls of powdered sugar weigh an ounce.

One heaping tablespoonful of granulated sugar weighs an ounce.

Two ounces of unmelted butter are as large as an egg of medium size.

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MRS. CYNTHIA PAULLIN, MRS. DILLU A. FISHER,

MRS. HELEN R. CASSELL, MRS. EMMA F. LAMBERT,

-Committee.

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CHOCOLATE ICE BOX CAKE

Recipe—Three dozen lady fingers, 2 cups milk, 40 campfire marshmallows, ½ teaspoon salt, 2 squares bitter chocolate, 1 pint whipping cream. Line the sides of a 10-inch spring-form pan with balved lady fingers, rounded sides out. Cover the bottom with lady fingers. Prepare the filling by steaming the marshmallows and chocolate with the milk and salt in top of a double hoiler until both are melted, and stir until mixture is smootb. Remove from stove and cool thoroughly. When cold, beat until stiff one-half cup of the whipping cream and fold into the chocolate mixture. Pour half this mixture over the bottom layer of lady fingers, cover it with the remaining lady fingers, and add the remaining chocolate mixture. Place in refrigerator to chill overnight.



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Today's Vitality Menu

Breakfast
Apple Sauce
Whole Wheat Waffle
with
Maple Syrup
Hot Beverage

Luncheon Waldorf Salad Toasted Crisp Bread Beverage if Desired

Dinner
Cranherry Juice
Spanish Omelet
Spinach Scalloped Potatoes
Cahbage, Carrot and Ralsin
Salad
Demi-tasse

Parker House Rolls

One tablespoon sugar, three and one-half cups sifted cake flour (about), one tablespoon sbortening, one cup milk, scalded; one cake compressed yeast, about three-fourths teaspoon salt.

Add sugar to milk, cool to luke warm, add yeast and stir until smooth. Add one-half of flour, then egg, salt and softened shortening, heating well. Add remaining flour (enough to make as soft a dough as can be handled). Knead gently until smooth. Place in greased bowl, cover and let risc in warm place until double in hulk. Roll one-third inch thick. Cut with floured cutter into one-linch or inch-and-a-half circles and brush with additional melted sbortening. Place three in each greased muffin cup and let rise again until double in bulk. Bake in hot oven, 400 degrees F. twenty-five minutes or until done.

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