



WASHINGTON WOMEN'S COOK BOOK



JOHNS HOPKINS  
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# FOREWORD

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The Washington Women's Cook Book, with its cheerful flags proclaiming "Votes for Women" and "Good Things to Eat," is a fascinating example of the important role cookbooks played in the long road for women's suffrage. While today some may bristle at connecting the political equality of women with succeeding at domestic duties, suffrage cookbooks proved to be a savvy advocacy tool as they occupied a space that was deemed suitable for respectable women, while undermining the charge by anti-suffragists that women who wanted to vote would abandon all household responsibilities.

The first suffrage cookbooks appeared in both England and the United States during the 1880s, and were inspired by the community cookbooks various women's auxiliary groups created for religious institutions and civic organizations. The Washington Women's Cook Book, published in 1909, is an extraordinary example of how a community cookbook could be used to improve one's daily life and to think more broadly about contemporary issues. Each section, be it for canning or cheesemaking, begins with an inspiring quote focused on equality for women. In addition to recipes for mountaineers and tips on adopting a vegetarian diet, the would-be cook could also read essays on the history of women's suffrage and the problems facing Washington suffragists in their battle for the vote. The cookbook also includes the names of the women who contributed recipes, reminding us that progress is often only possible by the collective actions of the "ordinary" person. The cookbook ends with blank pages, inviting the reader to contribute their own "good things to eat" for the suffrage cause.

The state of Washington granted women the right to vote in 1910, one year after the publication of the cookbook. Ten years later, in 1920, the 19th Amendment was ratified. In commemoration of the passage of the 19th Amendment and in continuing the tradition of the suffrage cookbook, we are happy to share with you a collection of favorite "votes for women" desserts.

# Desserts

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*“Women do not ask for the ballot as a right or a privilege, but the social and political conditions of today make it necessary that women be given the ballot to do their work in the world as they always have done.”—  
MISS JANE ADDAMS.*

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## PUDDING SAUCES.

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### Lemon Sauce.

Two cups hot water, one cup sugar, three large table-spoons cornstarch, one tablespoon butter, juice and grated rind of one lemon. Boil water and sugar together five minutes, add cornstarch wet in cold water, cook in double boiler ten minutes, add butter and lemon juice last.

HARRIET E. WRIGHT, South Bellingham.

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### Milk Sauce.

Two-thirds cup milk, one-half cup sugar, quarter cup butter. Put all together and let come to a boil, then take off the fire and beat slowly into it one well-beaten egg.

MRS. ANNA B. HYDE, Columbia City.

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### Egg Sauce.

melted, stir in two well-beaten eggs and flavor.

One cup sugar, one cup boiling water or milk. When

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### Strawberry Sauce.

One-half cup butter creamed with one cup white sugar, stir into this one large cup of strawberries washed and mashed smooth.

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### Hard Sauce.

One cup of powdered sugar, one-quarter cup butter, whites of two eggs, one teaspoon vanilla. Beat the butter very hard and add the sugar, gradually beating until very light. Add the whites of the eggs one at a time and lastly the flavoring. Beat very light.

MISS ROSALIE KELLOGG, Portland.

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### English Plum Pudding.

One and one-half pounds of Muscatel raisins, one and three-quarters pounds of currants, one pound of Sultana raisins, two pounds of moist sugar, two pounds of bread crumbs (or flour), sixteen eggs, two pounds finely chopped suet, six ounces mixed candied peel, one ounce grated nutmeg, one ounce ground cinnamon, one-half ounce of pounded bitter almonds, the rind of two lemons grated, one-half pint milk.

Stone the raisins, wash and dry the currants, slice the candied peel, grate the bread crumbs, mix all the dry ingredients, then add the eggs well beaten. Stir in the milk and when all is thoroughly mixed put it in well-buttered moulds or pudding cloths; tie down tight and boil six or eight hours. Have the water boiling when the pudding is put in and keep it boiling.

MRS. R. RAWLINS, La Conner.

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### Plum Pudding.

Three-fourths of a bowl of suet—bowl to hold one and one-half pints—two teaspoons salt, one bowl sweet milk, six eggs, one bowl brown sugar, one-fourth pound citron, two bowls raisins, five or six cups flour—enough to make stiff batter—four teaspoons baking powder, flavor with one grated nutmeg. Boil three and one-half hours. Put fruit in last after being floured. Scald pudding bag and sift over with flour. An old English recipe.

MRS. CARRIE OAKLEY, Anacortes.

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### Steamed Pudding.

One cup molasses, one cup butter, one cup brown sugar, one cup sour milk, one cup raisins, two cups flour, two eggs, one teaspoon soda, spices to taste; steam three hours.

Sauce—One-half cup butter and one cup sugar mixed to a cream, one and one-half cups boiling water, thickened to the consistency of thick cream, flavor to taste; pour while hot over butter and sugar and whip until light and foamy.

MRS. L. A. BLAIR, Elma.

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### Banana Cream.

Four cups milk, one-half cup sugar, tablespoon of gelatine dissolved in warm water or milk, two eggs, well beaten. Slice two bananas, place in dish, heat milk, stir in beaten eggs, add sugar and gelatine and pour over bananas. Serve with cream or milk.

MRS. CARRIE N. OAKLEY, Anacortes.

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### Orange Marmalade Pudding.

Two cups bread crumbs, one cup chopped suet, one egg, one thirty-cent jar Dundee marmalade, one teaspoon soda, scant one-half cup sweet milk. Put in moulds and steam three hours.

Sauce for same—One-half cup butter, yolks two eggs. Put in double boiler and stir until it thickens. Beat whites of two eggs and stir in just before serving; nutmeg if desired.

MRS. G. HENSLER, Anacortes.

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### Puff Pudding.

One pint of milk, five eggs, seven tablespoons flour, pinch of salt. Bake slowly in gem tins and eat hot with hard sauce. Delicious.

MRS. LYDIA D. ALLOMD, Anacortes.

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### Browned Rice and Raisins.

Brown rice in the oven to a golden brown. Take half a cup rice and half cup raisins and cook from one to two hours. Serve when cool or nearly so with nut cream, made from almond butter or with dairy cream.

MISS GERTRUDE WALLACE, Stanwood.

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### Mysterious Pudding.

Two eggs, their weight in flour, butter and sugar, one teaspoon baking powder, mixed with flour and sugar. Cream the butter, then add sugar and flour, four tablespoons of marmalade. Beat the yolks and whites separately, adding whites last; when well mixed pour into buttered mould and steam one and one-half hours. Serve with sweet sauce.

MISS E. M. HIBBS, San Diego, Cal.

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### Rice Pudding.

Three quarts milk, one-half cup uncooked rice, sweeten to taste, one-fourth teaspoon nutmeg. Bake slowly four hours. If properly cooked, when done the rice will be whole and the milk like good cream. An old New Jersey recipe and the secret is in the slow cooking.

MRS. MARGARET JENNINGS, La Conner.

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### **Cranberry Pudding.**

The dumpling dough: Sift one cup flour with one teaspoon baking powder, pinch of salt; wet with milk and stir with a fork; turn on moulding board and shape with a fork into a ring.

One quart of cranberries, one-half as much sugar as berries, one-half as much water as sugar. Put part of the berries in pudding dish, add part of sugar; lay the dough in a ring on the berries; add the rest of the berries, sugar and water. Cover closely and let cook about ten minutes after beginning to cook.

Turn out on large plate and serve with cream, whipped or plain. MRS. J. J. L.

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### **Date Pudding.**

One cup suet chopped fine; heat the suet and one cup sugar together with the yolks of two eggs until light; add one cup milk, three cups flour, one teaspoon cinnamon, one-half teaspoon nutmeg, the beaten whites of two eggs, one teaspoon baking powder (in flour), one-half pound each of chopped raisins and dates. Put into greased mould and steam three hours.

MRS. M. DENEHIE, Bellingham.

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### **Apple Dumplings.**

Make a very rich biscuit dough to the amount you will require. Pare and slice firm, sour apples—it is well to put them in a chopping bowl and chop them, as they are easier to put in the dumplings. Roll out the dough, heap the chopped apple on it and put three tablespoons of sugar to each dumpling and a little cinnamon, bring the edges of the dough together. Do not make them too large, about the size of a cup is good. Put them into a baking pan, strew bits of butter over them and a cup of boiling water. It is well not to have the oven too hot, as it will take some time for the apples to cook through.

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### **Apple Fritters.**

For six people take two cups of sweet milk, two well-beaten eggs, a little salt and enough flour to make a smooth, thin batter. Pare and slice four large apples, put this into the batter. Drop by tablespoonfuls into a deep vessel containing hot fat; fry a rich brown. Serve after dipping into powdered sugar, as an accompaniment to a meat course, or with maple syrup as a dessert.

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### **Strawberry Dumplings.**

Into a pint of sifted flour rub two rounded tablespoonfuls of butter, add one teaspoonful of salt, one egg well beaten, one heaping teaspoonful of baking powder and sufficient milk to moisten. Mix quickly and roll out into a thin sheet about a quarter of an inch thick. Cut out with a round biscuit cutter, place four berries in the center of each, fold the edges over and steam about twenty-five minutes. Serve with strawberry sauce.

MISS MARTHA JENNINGS, La Conner.

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### **Corn Pudding.**

One can corn, two eggs beaten light, one-half cup cracker crumbs, one cup sweet milk, salt and sugar to taste. Bake thirty minutes. MRS. B. R. McCLELLAND, Olympia.

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### Sago Pudding.

Three-fourths cup of sago well washed and cooked in water, then put pie plant or cherries one inch thick in a pudding dish or a granite basin, turn the sago over it and bake a half hour. Sweeten and salt the sago to taste before putting it in the baking dish.

MRS. FRANK CURTIS.

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### Baked Apples.

Split the apples in half from blossom to stem; remove the core; place cut side down on a thin layer of sugar in a granite iron pan. Pour on just enough hot water to dissolve the sugar. Bake in a moderately hot oven until the apple is soft. The dissolved sugar is all drawn up into the apple and makes it delicious.

VASHTI BOWERS Seattle.

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### Prune Whip.

Wash a pint of prunes, then put to soak in hot water; soak as long as you have time, over night is better. Boil slowly until tender in same water. Remove from fire and sweeten to taste, while hot, but don't stew sugar with prunes as it makes them tough.

Press through sieve, colander or anything that will remove skins and seeds, as you only want the pulp. Beat whites of three eggs stiff, then whip the prune pulp in gradually. Beat up well and bake twenty minutes in a baking dish. When cold turn out in a berry dish, on which has been poured one-half pint of sweetened and flavored cream.

MRS. A. L. CALLOW, Elma.

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### Orange Pudding.

Six oranges sliced thin, sprinkled with one-half cupful sugar. Make the following custard: One pint milk, two tablespoons sugar, yolks of three eggs. Cook in a double boiler. When cold pour over the oranges. Whip whites of eggs stiff; add two tablespoons sugar and spread over custard.

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### Steamed Bread Pudding.

One quart bread crumbs, one cup flour, one cup milk, one cup molasses, one cup raisins or currants, two eggs, one teaspoon soda, one-half teaspoon each of cinnamon and nutmeg, pinch of salt. Steam three or four hours.

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### Cornstarch Pudding.

Put in a double boiler a scant quart sweet milk, add three tablespoons sugar. Heat to near boiling. Beat two eggs, a little cold milk and four tablespoons cornstarch. Stir briskly into the hot milk and cook a few minutes. When partly cool add flavoring to taste. Serve with cream and sugar or fruit sauce.

E. H. STRUZENBERG, Avon.

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### Tapioca Pudding.

Boil two cups of tapioca in three pints of water until clear. Then add two cups of sugar and four oranges sliced and the juice of one lemon. Boil for two minutes. Let cool, then add two whites of eggs, well beaten, and put in a cool place. Serve with whipped cream. Any preserved fruit can be used instead of oranges.

MRS. O. OFFERDAHL, Seattle.

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### Steamed Carrot Pudding.

There are many different recipes for plum pudding, but this carrot pudding takes the place of one and is not too rich. One egg, one cup sugar, one cup finely chopped suet, one cup grated carrot, one cup grated potato, one cup raisins, one cup currants floured, one cup citron cut fine, two cups flour, one-half teaspoon salt, also cinnamon, allspice and nutmeg. Mix one teaspoon soda in the grated potato and stir all the ingredients together. Steam three hours. This makes a good-sized pudding. Serve with a good sauce.

MRS. EMMA ALLEN, Avon.

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### Custard Pudding.

One pint sweet milk, one cup sifted flour, stir together and cook until thick. When it is cool stir in four beaten eggs, two cups sugar and one cup chopped citron. Bake until it sets; serve cold with or without sauce.

EDNA MERCHANT, Avon.

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### Rice Custard.

One pint milk, one-fourth cup rice, two tablespoons sugar, one teaspoon vanilla, one-half pint cream, one tablespoon gelatine. Put milk and rice on to boil in double boiler, cook one hour. Soak gelatine in cold water and pour the boiling rice on it; stir well, then let cool. Next beat a little with the egg beater and put in sugar and vanilla. Whip the cream and stir slowly into the mixture. Beat with the egg beater until light, pour in a mold, set in a cool place until firm. Serve with whipped cream.

MRS. CLARA SAUERS, Aberdeen.

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### Mountain Dew.

One pint milk, scant, three-fourths cup rolled crackers, one-fourth cup sugar, one large cup of shredded cocoanut, yolks of two eggs. Make meringue of the whites and set in oven to brown; add a little milk if needed.

MRS. CARRIE N. OAKLEY, Anacortes.

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### Caramel Custard.

Melt one-half cup sugar to light brown. One pint hot milk added slowly; when cool add the yolks of four eggs and the whites of two; flavor with vanilla. Bake like the usual custard.

Make a meringue of the whites of two eggs beaten with four tablespoons of sugar and spread on top when baked. Return to oven and brown slightly.

MISS ROSALIE KELLOGG, Portland, Ore.

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### Custard Pudding.

A good rule for custard pudding is seven eggs to two quarts of milk, and about five tablespoons of sugar. Flavoring.

This is a good foundation for many puddings. A cup of bread crumbs makes it into bread custard, and the addition of half a cup of raisins makes still another variety of dessert.

When baking a custard the pudding dish should always be put in another dish of water in the even; this will produce even baking.

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### Chess Cake or Transparent Custard.

(Old fashioned Southern recipe.)

Three eggs, three cups sugar, one-half cup butter. Heat thoroughly and flavor; line three ordinary pie tins with pie crust and put the above amount into them. Bake in a very slow oven at least one-half hour, and set in cool place to become firm.

FANNY LEAKE CUMMINGS, M. D., Seattle.

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### Blackberry Pudding.

Butter thin slices of bread (with the crusts cut off) on both sides; put a layer of the buttered bread in a deep dish, then a layer of blackberries, either fresh or canned, and so on until the dish is filled. Cover the top with sugar and a sprinkling of cinnamon.

Better made twenty-four hours before eating. Serve with whipped cream, or if that is not to be had with thin sweet cream.

MRS. FLORA A. P. ENGLE, Coupeville.

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### Fruit Gelatine.

To one quart of pure fruit juice, grape or blackberry preferred, add one-half package of gelatine. Set away over night to mold and serve with cream, or, better still, with whipped cream.

MRS. ANNA B. MEYER, Seattle.

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### Blackberry Pandowdy.

One quart of blackberries in a buttered pudding dish, one cup flour in another bowl, with one and one-half teaspoons of baking powder, one salt spoon of salt and a table-spoon of butter; rub up fine.

Beat yolks of two eggs with one cup of milk and one tablespoon of sugar, add to flour, stirring to a smooth batter. Beat whites of eggs to a stiff froth and add to batter, then pour the batter over the berries and bake in a moderately quick oven. Serve with hot or cold sauce.

SARAH KENDALL, M. D., Seattle.

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### Banana Whip.

Put six bananas through a fruit press, whip whites of two eggs with four tablespoons of sugar; beat this into the bananas. Put in ice chest in dishes in which it is to be served; cut pineapple in dice and place three or four pieces on top of each dish, then a spoonful of whipped cream, topped with a strawberry.

MRS. I. E. SHRANGER, Mt. Vernon.

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### Marshmellow Gelatine.

One pound of marshmallows cut into dice, pour over this one can of grated pineapple. Put on ice over night; serve with whipped cream.

MRS. G. F. ZIMMERMAN, Seattle.

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### Almond Parfait.

Boil one-half cup sugar in one-half cup water without stirring, until it reaches the soft ball stage. Pour over the beaten whites of two eggs, beat until cold, add quarter pound of shredded almonds, 1 tablespoon lemon juice and half a pint of stiff whipped cream. Pour in mould and bury in ice and salt for four hours.

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### Pineapple Charlotte.

One quart of cream, one-half box of gelatine, one-half pound of sugar, one teaspoon of vanilla, half teaspoon of orange extract, half pint of solid cooked pineapple.

Whip the cream until stiff. When very stiff add the sugar, flavoring and pineapple. Take the gelatine, which has been soaked in cold water and pour over it one small cup boiling water, boil one minute; remove and let stand until nearly cold. Pour it into the cream and stir continuously until cold, or the gelatine will settle. Stand in a cold place.

MRS. NEAL CALKINS, La Conner.

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### Fruit Cocktail.

This makes a very appetizing first course and may be served at a breakfast, dinner or luncheon. Use as many different fruits as possible. To serve six persons, peel and cut into dice two oranges, one-half pineapple—canned may be used—two plums, two pears or any other fruit that will not discolor by standing. Put over this one cup sugar, and at serving time mix two bananas, two peaches, cubes of melon, red and white grapes may be added. Serve in tall goblets. Oranges, pineapple, bananas and red and white grapes make a good combination.

MRS. CLARA SAUERS, Aberdeen.

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### Ambrosia.

Three large oranges, six bananas, one small can pineapple. Peel oranges; chip into a dish a layer, then a layer of the banana and same of the pineapple, then sugar to taste. Put in alternate layer until all are used, adding lastly the pineapple juice. This is very fine.

MARIA HAYS McHENRY, Olympia.

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### Fruit Juice Jelly.

Soak one box gelatine in two cups of cold water for half an hour; add one quart of boiling water, in which a stick of cinnamon has been cooked. Stir until dissolved; add one pint of fruit juice (any kind desired), one and a half pounds of sugar and the juice of two lemons. Strain into moulds and set away to harden.

MRS. HELEN GRINDALL, Seattle.

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### Orange Gelatine.

One-half package of gelatine soaked in one-half cup cold water, one cup sugar, juice of one lemon, juice and pulp of two oranges, one and one-half quarts of boiling water. Set away in cold place until stiff.

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### Mock Cantaloupe.

Line tin melon mould with lady fingers; make custard with beaten yolks of two eggs, one-half cup of sugar beaten well together, heat one cup of sweet milk and pour on eggs and sugar. Put in double boiler and cook until mixture clings to spoon. Take three scant tablespoon of Knox gelatine dissolved in one-quarter cup of cold water, pour hot custard over gelatine and set until cold; then add one cup of cream whipped stiff; stir well and pour into mould, cover with lady fingers, put on ice for three hours.

Have Pistachio nuts chopped fine; take from mould carefully to platter, sprinkle thickly with the chopped nuts; stack whipped cream around and serve.

MRS. J. C. HAINES, Seattle.

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### Marshmallow Cream.

Whip one pint of cream to a stiff froth. Take one pound of marshmallows and cut each into four pieces; add to the cream and beat thoroughly. Place in a refrigerator until chilled. Then serve in individual dishes, sprinkling chopped walnuts over the top.

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### Banana Charlotte.

Soak one-quarter box of pulverized gelatine in one-quarter cup of cold water. Chill and whip one pint of cream; sprinkle over the cream one-half cup of powdered sugar and one teaspoon orange extract. Dissolve gelatine in a half cup boiling water and when cool strain it into the cream and whip. When nearly stiff, pour into two pint moulds, which have been lined with bananas, peeled, cut in halves lengthwise and shaped to the depth of the moulds.

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### Velvet Cream.

Beat stiff the whites of two eggs, add two tablespoonfuls of powdered sugar and four tablespoonfuls of jelly (always two different kinds of jelly, blackberry and currant make a good combination), beat to a cream. Then whip cream and fill individual glasses half full of the whipped cream and finish filling the glass with the jelly cream.

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### Strawberries in Cream.

One-half box of gelatine dissolved in one-half cup of cold water, add to it three cupfuls of boiling water, one cupful of sugar and the juice of two lemons. Stir well and strain. Put away to set (it will be only one-half as stiff as most jellies). Mix a cupful of whipped cream with one quart of nice strawberries, previously sweetened, and stir very carefully into the gelatine that is already set. Fill custard glasses nearly full and on top of each put a spoon of whipped cream.

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### Peach Dessert.

Pare and mash fine the amount of peaches that you think you will require. Put the peaches in a glass dish and cover with one-half pint of whipped cream in which has been stirred one cup of powdered sugar; set away on ice to chill. Sprinkle chopped almonds on top when you serve.

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### Spanish Cream.

Pour half a pint of milk over half a box of gelatine and let stand long enough to thoroughly dissolve. Put a scant quart of milk into a double boiler and let come to a boil. Then stir the dissolved gelatine into the hot milk. Beat well the yolks of three eggs and add six tablespoons of sugar and half a cupful of milk; mix well before stirring into the hot milk. One teaspoonful of vanilla for flavoring.

Put the whites of three eggs beaten very stiff in the bottom of the mold, and pour the whole mixture into the same and the whites of the eggs will come to the top. Set away in a cold place to harden. When the cream is turned out of the mold it will present a very pretty appearance, as the clear gelatine will be at the bottom, the yellow custard in the middle, and on top the layer of white.

Serve with cream, whipped or not as preferred.

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### Raspberry Cream.

Dissolve one teaspoonful of gelatine in about a quarter of a cupful of cold water and pour over it a quarter of a cupful of boiling water. Take one pint of cream and flavor with vanilla and a cupful of raspberry juice, sweeten with three tablespoonfuls of sugar. Pour into this the dissolved gelatine and beat well with an egg-beater. Put into a tight mold and pack in ice and rock-salt for two hours. This should be stiff so that you could serve it the same as brick ice cream.

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### Strawberry Parfait.

Beat stiff the whites of two eggs; heat a cupful of strawberry jam or jelly over the fire until hot, then beat gradually into it the whites of the eggs. Whip until cool; flavor with a tablespoonful of lemon juice and vanilla. Set aside to get cold, then whip in two cupfuls of thick cream beaten stiff.

Put into a mold and pack in ice and salt four hours. Turn out and serve with whipped cream. A few fresh berries makes a pretty garnish.

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### Muskmelons With Ice Cream.

Use carefully selected melons; wash and put away on ice for several hours. Cut in halves and remove the seeds; fill each half with ice cream. Chopped nuts may be sprinkled over the top.

Many additional fruits may be used in combination. Dot the top with fresh strawberries or cubes of pineapple.

Halved peaches or pears chilled and served with ice cream are very delicious.

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### Luncheon Parfait.

Boil one cupful of sugar and one-half cupful of water to the soft ball stage and gradually whip it into the beaten whites of three eggs; continue whipping until cold. Use one scant teaspoonful of violet extract for flavoring, and fold into it a pint of stiffly beaten cream. Pour into a mold and pack in salt and ice four or five hours. Serve with whipped cream and a border of candied violets.

Very dainty and appropriate for a spring luncheon.

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### Strawberry Mousse.

Mash well together one quart of thick rich cream, one pound of fine granulated sugar and one quart of ripe strawberries; rub strawberries and sugar through a sieve. Dissolve half a box of gelatine in a cup of cold water and set in a place where it will warm gradually.

Whip the cream to a stiff froth; pour in the dissolved gelatine and continue whipping with the pan set in ice, and add gradually the fruit juice.

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### Cranberry Bavarian Cream.

Soak a tablespoonful of gelatine in cold water and then dissolve by pouring over it a cupful of hot water; add to it a cupful of sugar; let cool. Whip a pint of cream stiff and mix with it the gelatine. Keep the bowl containing the mixture in a pan of cracked ice, and when the cream begins to stiffen stir in one cupful of cranberry juice made very sweet and mixed with the juice of one lemon. Turn into a tight covered mold and pack in salt and ice for about five hours.

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### **Strawberry Float.**

Mash well two quarts of strawberries and beat into them the beaten whites of four eggs and a cupful of sugar. Beat until very light and foamy; turn into serving dish and set away on ice to chill.

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### **Banana Custard.**

Three bananas, one pint of boiling water, two tablespoonfuls of butter, three-quarters of a cupful of sugar, the whites of four eggs, five level tablespoonfuls of cornstarch and half a cupful of orange juice. Cut the bananas into half inch blocks. Pour the orange juice over them to improve the flavor and to prevent them from turning dark. Set them aside and stir occasionally. Put the cornstarch and sugar into a saucepan, mix thoroughly, then pour on the boiling water and stir constantly over the fire until the mixture boils and clears; then add the butter. Stir until it melts. Fold lightly in the whites of the eggs, which have been beaten to a stiff froth and remove from the fire. Mix in the bananas and orange juice. Turn into a serving dish and set away to become very cold. Serve with cream.

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### **Fruit Tapioca Pudding.**

Boil one-half cupful of pearl tapioca in one quart of boiling water until soft and transparent. Add one-half teaspoonful of salt and one-half cupful of sugar. Pare and core three large tart apples and three pears and fill the centers with sugar and a clove; put in baking dish and pour tapioca around them. Bake until the fruit is tender. Serve hot or cold with cream and sugar.

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### **Christmas Sherbet.**

One dozen blood oranges, one quart of water, one pint of sugar. Peel the oranges, cut in halves across the sections, remove the seeds and press out the juice; add the sugar and water, and when the sugar is dissolved strain into the can and freeze.

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### **Strawberry Sherbet.**

Peel a banana and cut in thin slices, peel an orange and remove the sections, discarding all seeds and membranes; cut two or three thin slices of pineapple in dice, remove the seeds and skins from a cupful of white grapes and add a pint of strawberries; sprinkle with powdered sugar, mix thoroughly and set aside, buried in ice, until well chilled.

Boil one pint of water and one and one-half cupfuls of sugar ten minutes; add half a teaspoonful of gelatine softened in a teaspoonful of cold water, and strain into the can of the freezer.

When cold add one pint of the strawberry juice and freeze as usual. Serve the chilled fruit in glasses, a spoonful of sherbet on the top of each glass. The juice of any fruit may be used, or the juice of several fruits. Half a cupful each of pineapple, orange, strawberry and currant, with the juice of one lemon, will be found nice.

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### **Ginger Water Ice.**

This will require one quart of lemon water ice and six ounces of preserved ginger. Pound four ounces of the ginger to a paste. The remaining two ounces cut into small dice; stir all into the water ice. Repack and stand away to ripen.

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#### **Cranberry Sherbet.**

Boil one quart of cranberries in one pint of water until very soft; strain through a sieve and add two cups of granulated sugar; also the juice of two lemons and one tablespoonful of gelatine previously soaked in a little cold water and dissolve in hot water. Freeze to a mush in the usual way.

This makes a delightful change from the usual cranberry sauce on the Thanksgiving table.

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#### **Fruit Sherbet.**

Use one cupful each of raspberry, pineapple and currant juice (ther erae many other delightful combinations such as blackberry, currant and strawberry), one-half cupful of lemon juice. Add as much water as fruit juice and sweeten very sweet as it will be less sweet when frozen. Freeze in the usual way.

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#### **Grape Sherbet.**

Boil one pound of sugar with one quart of water for five minutes. Pulp three pounds of Concord grapes; add the pulp and the skins to the syrup and stand aside to get cold. When cold put through a fine seive, being careful not to mash the seeds. Freeze, but not too stiff.

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#### **Frozen Cherries.**

Some prefer the dark cherries, but the Royal Ann are also very nice this way. Pit carefully and sprinkle with plenty of sugar; pour into tightly covered mold and pack in salt and ice for several hours. Nice to serve with cake for lunches. May be garnished with whipped cream.

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#### **Strawberry and Lemon Ice.**

To one quart of strawberries add a pint of water and a pound of sugar. Let boil about twenty minutes. Then add the juice of two lemons. Strain through a sieve that is fine enough to exclude the seeds. Freeze. This will be found very delicious.

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#### **Mixed Fruit Sorbet.**

A pint of water and a pint of sugar boiled together for five minutes. When cold and ready to freeze, add two cupfuls of currant juice, one cupful of orange juice, one finely shredded pineapple and freeze to a mush.

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# Pineapple Desserts

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#### **Pineapple Sponge.**

Peel and chop fine one small pineapple. Put it with the juice into a saucepan with a cupful of sugar and a cupful of water. Simmer ten minutes; soak half a package of gelatine in a half cupful of water for two hours. Add to the sweetened pineapple and strain into a bowl. When nearly cold add the whites of four eggs and beat until the mixture begins to thicken; then pour into a mould and set to harden. Serve with whipped cream.

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#### **Pineapple Float.**

Beat the whites of four eggs ten minutes; add four table-spoonfuls of sugar; pour over a cupful of pineapple pulp and mix carefully; set on ice until thoroughly chilled; serve in individual glass plates with whipped cream piled on top.

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#### **Pineapple Parfait.**

Boil a cupful of sugar and half a cupful of water to the soft ball stage. Pour on the whites of two eggs beaten until foamy; then beat until cold. Fold in the whip from two cupfuls of cream and one cupful of shredded pineapple. Turn into a mold and bury in ice and salt for two hours.

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#### **Pineapple Souffle.**

After paring a pineapple, cut in small pieces, add one cupful of sugar and cook until clear. Mix two tablespoons of cornstarch with a little cold water and stir into the cooked pineapple; add the juice of half a lemon and the whites of three eggs beaten stiff. Fill baking cups with the mixture, bake in a pan of water twenty minutes. Serve with sweet, foamy sauce.

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#### **Pineapple Delight.**

Take a large pineapple, cut off the top and square the bottom so that it will stand firm. Scoop out the pulp with a strong spoon; save the pulp but discard the tough core.

Pare several oranges, divide into sections and cut into small pieces; stem a few strawberries, pit a few cherries, slice peaches, plums, apricots or any other fruit to be found in the market; mix the pineapple pulp and the other fruits, add the juice of a lemon and powdered sugar to sweeten; place on ice for an hour longer and when ready to serve fill into the chilled shell of the pineapple and garnish as fancy may dictate.

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#### **Pineapple and Strawberry Dessert.**

Take large, sweet strawberries, chop pineapple coarsely and put in a glass dish alternate layers of strawberries and chopped pineapple; sweeten and pour over it a cupful of orange juice. Set away on ice to harden, or rather to chill, and serve with or without cream, as preferred.

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#### **Turkish Pineapple Cream.**

Shred a pineapple with a silver fork and mix with one cupful of powdered sugar; add a pint of cream whipped very stiff and one ounce of gelatine dissolved in a little water. Pour the mixture into a melon mold that has been previously oiled. Pack in ice and salt for two hours.

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### Gooseberry Pudding.

Fill an earthen or granite ware baking dish nearly full of stemmed gooseberries and add sugar—plenty of it—and a little water. Put into a bowl one cupful of buttermilk and add a teaspoonful each of soda and salt, one tablespoonful of lard or butter, and stir in flour to make a batter stiff enough to spread smoothly over the fruit; bake in a moderate oven.

Serve with sweet cream.

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### Strawberry Sponge Roll.

Before making your roll wash two quarts of berries and drain them; slice across the berries, making two or three slices according to the size of the berries; sprinkle with granulated sugar, using one cupful of sugar. Reserve the best berries to serve a few with each slice of the roll.

For the roll beat the yolks of three eggs until stiff, then add gradually a quarter of a pound of granulated sugar; place on the back of the stove where it is warm but not hot, and beat well for fifteen minutes. Flavor with vanilla extract to taste.

Sift a quarter of a pound of flour and stir in slowly, but do not beat any more. Pour the latter to the depth of a third of an inch in flat biscuit pans and bake in a hot oven, lining the pans with buttered paper. Do not bake too brown. Spread the fruit on the cake while the latter is warm and roll up quickly, taking off the paper as you roll. When rolled wrap the cake tightly in a napkin and as soon as it will keep in shape serve with sweet cream.

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# Pastry

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*“Male and female created He them, and gave them dominion over the earth.”*

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#### English Mince Meat.

Cook two pounds of lean meat in a little salted water until tender. Chop finely as possible. Add one pound of shredded suet, four pounds of peeled, cored and chopped apples, five cups of sugar, two pounds of currants, two pounds of raisins, one grated nutmeg, one-half teaspoon of mace, the grated rind and juice of six oranges and two lemons, one-half cup of juice of any kind of fruit preserves, four tablespoons of vinegar, one tablespoon of salt. This is fine.

W. E. CHAMBERLIN, Olympia.

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#### Rhubarb Pie.

One cup chopped rhubarb, one egg, one cup sugar, scant half cup water, one cracker rolled fine, grated rind of one lemon. Bake with top crust.

MRS. I. E. SCHRANGER, Mt. Vernon.

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#### Cream Lemon Pie.

Grate the rind of a lemon and squeeze out the juice, one cup sugar, one tablespoon of butter, one tablespoon of flour, yolks of two eggs; beat well, then add one cup of milk or cream—cream is best—then the beaten whites of the eggs beaten in last. Put in shell and bake.

MRS. G. F. ZIMMERMAN, Seattle.

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#### Lemon Pie—One Pie.

Grated rind and juice of one lemon, one cup of sugar, one cup of bread crumbs, three eggs, use the yolks and one white, one-half cup of hot water. Use the remaining two whites for a meringue for the top.

MRS. I. E. SCHRANGER, Mt. Vernon.

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#### Pumpkin Pie—One Pie.

One cup stewed and mashed pumpkin or squash, one cup sweet milk, one cup sugar, one egg, one tablespoon molasses, one teaspoon each of ginger, cinnamon and allspice.

MRS. SUSAN GRIFFITH, Bellingham.

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#### Blackberry Pie.

Line a deep pie dish with crust, then fill it with ripe blackberries; mix together one cup of sugar and tablespoon of flour, pour this over the berries, dust with cinnamon and cover with top crust. Rub a teaspoon of cream over crust before putting in the oven; a rich brown when baked.

The above recipe will answer for all fresh berry pies. Very sour berries, as gooseberries, will require more sugar and sweet berries less. Some cooks prefer to stew the berries before putting in the pie, but the flavor of the fruit is certainly finer if put into the pie raw.

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#### Apple Pie.

Pare and slice very thin, firm, sour apples—perhaps Gravenstein apples in their season make the best apple pies. Line your pie dish with pastry and fill heaping full with the sliced apples; pour over this one cup sugar and a half teaspoon of cinnamon; do not add any water. Cover with crust. Delicious.

MRS. MARGARET JENNINGS.

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### Cocoanut Custard Pie.

Two eggs, two cups milk, one-half cup sugar, half teaspoon of vanilla. Pour this custard into a pie dish lined with pastry and sprinkle carefully over the top a teacup of shredded cocoanut. Bake in a slow oven.

MRS. ADDA HURLBERT GACHES, La Conner.

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### Custard Pie.

Crust—One cup of flour, one big tablespoon of lard, one small lump of butter, pinch of salt, one-half teaspoon sugar, one-half teaspoon baking powder and enough hot water to make stiff dough; roll thin. Use only one crust.

For each pie take the yolks of three eggs well beaten and add one and one-half cups of milk, one-half cup sugar, mix well and bake in a moderate oven until light brown. Beat the three whites and put on top. Then place in oven for a few minutes until light brown.

MRS. O. OFFERDAHL.

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### Lemon Pie—Reliable.

Grated rind and juice of one lemon, one cup of white sugar, two cups of boiling water, one-half cup of flour, two eggs. Put lemon and water on stove, mix the sugar and flour together while dry, then use enough water to make a rather stiff batter, add the yolks of two eggs, when well beaten, stir this mixture into the boiling lemon and water and stir constantly until it thickens.

Have pie tins lined with paste, and well pricked to prevent the crust from puffing; let the crust bake while the filling is cooking. When done fill the pie dish and spread over the top the whites of two eggs beaten to a stiff froth with three teaspoons of sugar added gradually. Set in oven on grate and bake to a light cream color. This will insure a good, firm lemon pie.

MRS. SUSAN GRIFFITH, Bellingham.

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### Cream Pie.

One pint milk, yolks of two eggs, two tablespoons cornstarch, one-half cup sugar. Use whites as meringue for top.

MRS. SUSAN GRIFFITH, Bellingham.

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### Banana Pie.

Make a lower crust and bake. Take two-thirds cup of milk and two-thirds cup cream, one egg, one-third cup sugar, one tablespoon flour, flavor with vanilla. Pour the filling into the crust, slice a banana into the pie, when you have poured it about half-full of the filling. Frost the top with the white of an egg.

MISS ROSE OSBERG, La Conner.

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### Vinegar Pie.

One scant cup sugar, one egg, two tablespoons good vinegar, one heaping tablespoon flour, one scant cup water, flavor with nutmeg, beat all together. Bake with two crusts.

MRS. ANNIE E. TAYLOR.

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### Mock Cherry Pie.

One large cup cranberries, one cup raisins, cut in halves, three tablespoons flour, one cup sugar, two cups water. Boil cranberries with the two cups of water until soft; add raisins, sugar, flour and two teaspoons of vanilla. May need more water. Makes two pies. Bake like any fruit pie.

MRS. D. R. TOMLIN, Kirkland.

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**Squash Pie.**

Cut squash in small pieces, cook in a little water slowly until done. For one pie allow: One and one-half cups squash, one cup boiling milk, one teaspoon butter, one-half cup sugar, one-half teaspoon salt, cinnamon, nutmeg, ginger, one egg beaten separately. Half bake crust, fill with mixture, bake until it puffs up.

MRS. OAKLEY, Anacortes.

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**Ripe Currant Pie.**

One cup of currants, mash well, three-fourths cup of sugar and one teaspoon of flour (mix flour and sugar together), one egg. Mix the egg with currants and sugar and bake with two crusts.

MRS. FLORA A. P. ENGLE, Coupeville.

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# Cakes

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*“Properly understood, suffrage does not mean the appointing of ward heelers; it means the park system, the public schools, the hospitals, play-grounds and public libraries. In matters of this kind we make no distinction between men and women. Today, to secure the best results in city government, we must have the common service of men and women.”*

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#### Chocolate Frosting.

One cup sugar, one-half cup water, cream of tartar size of a bean, boil until it spins a thread. When cool add butter size of an almond, and stir to a cream, first adding grated chocolate to taste and teaspoon of vanilla.

MRS. HATTIE B. DUNLAP, Mt. Vernon.

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#### Frosting.

Take one tablespoonful of good rich milk and mix thoroughly with one cup pulverized sugar, flavor to taste and spread on cake.

MRS. GEORGE B. SMITH, Anacortes.

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#### Dry Frosting.

As soon as a loaf cake is removed from pan rub lightly over top one-fourth cup of powdered sugar. Then heat slightly, melting the sugar will cause it to adhere to the cake, making a quick and very acceptable substitute for icing.

LINDA JENNINGS, La Conner.

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#### Boiled Icing.

One cup of sugar, four tablespoons of water. Let it boil until it spins a hair. White of one egg beaten to a stiff froth. Add boiling syrup slowly and whip three minutes.

MRS. IDA A. KEENE, Seattle.

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#### Chocolate Icing.

Perhaps some have experienced difficulty in getting chocolate smoothly into boiled icing. The following is an original and sure recipe:

One scant cup of sugar, one-third cup water, boil until it hairs. Beat stiff the whites of two eggs; mix two tablespoons of grated chocolate or cocoa with two spoons of sugar. Whip this into the whites, then pour over this slowly the boiled sugar, beating in usual manner. A very fine grained icing is the result.

MADGE JENNINGS, La Conner.

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#### Chocolate Filling.

One cup sugar, two tablespoons chocolate, one-half cup milk (mix sugar and chocolate together while dry); cook until it drops thickly off the spoon. Beat well until it is cool enough to spread. Flavor with vanilla.

MISS CORA SEABERRY.

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#### Caramel Filling.

One cup sugar, two tablespoons cocoa, mixed together, dry butter size of a walnut, one-half cup milk. Cook until it drops thick from the spoon. Spread between the layers before it is quite cold.

MRS. W. J. WALDRIP, Coupeville.

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#### Caramel Filling.

Two cups brown sugar (scant), one-half cup butter (very scant), one-half cup milk. Boil until it is thick, add vanilla and beat a very little.

HARRIET E. WRIGHT, South Bellingham.

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### Prize Fruit Cake.

Two pounds raisins, two pounds currants, two pounds dates, two pounds figs, two pounds walnuts, two pounds almonds, one pint candied cherries (if liked), one pound sugar, one pound butter, one pound flour, one pound eggs (ten), one-half pint cream, one-quarter pint New Orleans molasses, one-half pint grape juice, one-quarter pint vanilla, one-half pint citron, one ounce each of cinnamon, cloves, allspice and nutmeg.

Cream the butter and sugar, add eggs one at a time. Then add spices and molasses, cream and flour. Prepare for fruit cake the night before by blanching and breaking the almonds. Pour grape juice and vanilla over all fruit and nuts and let stand all night. Pour boiling water over the citron and let stand a few minutes to soften. Mix all together well with the hands, as it is too heavy to stir. Put buttered paper in pans and bake in very moderate oven about four hours. This will keep for years if well wrapped and put away in a stone jar. Not good to eat until at least two weeks old.

MRS. F. W. COTTERILL, Seattle.

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### Wedding Cake.

One pound of sugar, three-fourths pound of butter creamed together, ten eggs beaten separately, yolks used first, afterward the whites, one-half pound of citron, two pounds of currants rubbed dry in flour, two pounds of raisins, seeded and chopped, two pounds of raisins seeded and left whole, one-half nutmeg, one teaspoon each of cinnamon and cloves, one-fourth cup of sweet milk, one pound of flour sifted and mixed with one teaspoonful baking soda and one teaspoonful of baking powder. Stir in the flour and whole raisins alternately. Line your baking pan with paper and make a paper cap for the top. Bake two hours, heat to be decreased the last hour. Ten cents' worth of blanched almonds shaved fine and one-half pound of citron added will help this.

MRS. F. A. P. ENGLE, Coupeville.

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### Mahogany Cake.

One cup grated chocolate, one-half cup sweet milk cooked until smooth and creamy, set aside to cool; one and one-half cups sugar, one-half cup butter, three eggs, one-half cup milk, two cups flour, one level teaspoon soda; add cooked chocolate and bake in three or four layers.

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### Filling.

One and one-half cups sugar, one-half cup sweet milk, butter size walnut, pinch of soda; cook until mixture will hair, flavor with teaspoon of vanilla and beat until cool enough to spread. This is a delicious and popular cake.

MRS. LOLA FOWLER.

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### Tilden Cake—Loaf Cake.

One cup butter, two cups sugar, one cup sweet milk, three cups flour, one-half cup cornstarch, four eggs, two rounded teaspoons baking powder, lemon extract.

MRS. GRACE HANSON, Stanwood

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### Potato Cake.

Two cups sugar, one cup butter, four eggs, one-half cup sweet milk, one and one-half cups mashed potatoes, one and one-half cups flour, two squares chocolate, one cup chopped walnuts, one teaspoon each of cinnamon, nutmeg and cloves, two teaspoons baking powder. Bake as loaf cake or in layers.

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### Devil's Food Cake.

Two squares of Baker's chocolate grated; add yolk of one egg beaten light and one-half cup cold water; boil until this thickens, take off the stove. Dissolve one-half teaspoon soda in one-half cup of boiling water and add to the above.

Then add one tablespoon butter, one-half teaspoon vanilla, one and one-half cups flour, one teaspoon baking powder, one cup sugar.

Filling—Yolks of two eggs, one square chocolate, four tablespoons water, one-half cup sugar; cook until thick, flavor with vanilla. Ice the cake with white boiled icing. This recipe is enough for a large two-layer cake. If made right the cake and filling will both be, when cold, a rich, dark red, not brown.

MRS. ANNA M. COMBES.

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### Marble Cake.

Light part—Whites of three eggs, one cup sugar, one-half cup butter, one-half cup sweet milk, one and one-half cups flour, one-half cup cornstarch, two teaspoons baking powder. Flavor with lemon.

Dark part—Yolks of three eggs, one cup sugar, one-half cup butter, one-half cup sour milk or cold coffee, one-half teaspoon of all kinds of spices, teaspoon of molasses, two cups flour, one cup currants and raisins mixed.

Drop a spoonful of each kind in a well-buttered cake pan. First the light part, then the dark alternately. Try to drop it in so that the cake shall be well streaked, with the appearance of marble.

MRS. DICKSON.

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### The Famous Lady Baltimore Cake.

One pound finely sifted granulated sugar, one-half pound butter, one pound flour, four teaspoons baking powder, seven eggs, one teaspoon almond essence, one cup sweet milk. Cream sugar and butter, beat in yolks of the eggs, add the flour sifted with the baking powder alternately with the cup of milk, add teaspoon almond essence and lastly the stiffly beaten whites of the eggs. Frosting to suit. This recipe has often been sold for five dollars.

MARIA HAYS-McHENRY, Olympia.

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### Devil's Food.

Two cups dark brown sugar, one-half cup butter, two eggs, one-half cup sour milk, three cups flour, pinch of salt, mix thoroughly. Into one-half cup of boiling water stir one teaspoon soda and one-half cup grated chocolate or Baker's cocoa; mix with batter.

Filling—Two cups dark brown sugar, one-half cup butter, one-half cup sweet milk or cream; cook until it thickens.

MRS. JENNIE DAVIDSON, Orting.

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### Silver Cake.

Two cups sugar, three-fourths cup butter, one cup milk, whites of five eggs beaten very stiff, three and one-half cups of sifted flour, vanilla, two teaspoons baking powder. Cream the butter and sugar, mix in the other ingredients, last the beaten whites of the eggs.

This should be a very delicate white cake if properly baked. The addition of a cup of chopped nuts makes a fine nut cake. If nuts are added less butter should be used.

MRS. O. S. JONES, Walla Walla.

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#### Gold Cake.

One cup sugar, one-half cup butter, one cup sweet milk, yolks of five eggs, two teaspoons baking powder, flour to make batter as for the usual loaf cake. Flavor with vanilla.

By adding four tablespoons of cocoa and spice to this recipe it is splendid as the dark part of marble cake. Use the silver cake above for the light part.

MRS. O. S. JONES, Walla Walla.

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#### Silver Cake.

(Without milk or baking powder.)

One pound flour, one pound sugar, one-fourth pound butter, sixteen eggs (use whites only).

Beat whites of eggs to stiff froth; cream butter and sugar together and add flour and eggs alternately until all is used; flavor to suit. Bake in slow oven for one hour.

Very close-grained and most delicious.

FANNY LEAKE CUMMINGS, M. D.

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#### Gold Cake.

One pound butter, one pound flour, one pound sugar, two-thirds cup sweet milk, one-half teaspoon baking powder, sixteen eggs (yolks only).

Bake same as silver cake.

FANNY LEAKE CUMMINGS, M. D.

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#### Tea Cakes.

Four eggs, one cup sugar, flavoring and enough flour to make batter thin as sponge cake batter.

Grease well a large dripping pan and place small spoonfuls of the batter in the pan, but far enough apart that the cake will not run together as it cooks. When baked, if rightly done, you will have small cakes about the size of a coffee cup; remove carefully and bring the edges of the cake over each other forming a ring like a napkin ring. Do not pile on top of each other and spoil shape. These are very nice when serving light refreshments.

MRS. PETER DOWNEY, La Conner.

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#### Walnut Cake.

Two cups brown sugar, one-half cup butter, one cup sour milk, two cups of flour, one cup nuts, three eggs, one teaspoon soda, cinnamon, cloves and nutmeg to taste, one cup raisins. Chop nuts and raisins together. Bake in slow oven.

MRS. IDA A. KEENE, Seattle.

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#### Caramel Cake.

To be baked in layers. One-half cup butter, one and one-half cups sugar, one cup milk, whites of four eggs, three cups flour, two teaspoons baking powder.

Filling—Yolks of four eggs, one cup water and grated rind and juice of one lemon, two tablespoons cornstarch, three-quarters cup sugar, teaspoon butter. Put filling between cake when cold.

MRS. CARRIE N. OAKLEY, Anacortes.

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#### Pork Cake.

One pound salt pork chopped fine, one pound raisins, one pint boiling water, two cups molasses, one tablespoon soda, one tablespoon nutmeg, one tablespoon each cinnamon, cloves and allspice.

MRS. L. M. HALL, Puyallup.

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### Potato Caramel Cake.

One cup sugar, one-half cup butter, one-half cup mashed potatoes, one-half cup milk, one-fourth cake chocolate, one-half teaspoon nutmeg, one-half spoon cinnamon, pinch of allspice, two rounding teaspoons baking powder, two eggs, one-half spoon vanilla, one-half cup chopped walnuts, two cups flour. Bake in layers and fill with the following icing: Two cups pulverized sugar, one tablespoon butter, three tablespoons milk, one teaspoon vanilla; beat to a cream and spread between layers.

BESSIE BENSON, Avon.

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### Prune Cake.

Two eggs well beaten, one cup sugar, one teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon nutmeg, butter size walnut, pinch of salt, one cup sour milk, two small cups flour, one large teaspoon soda, one and one-half cup stewed prunes, pitted and chopped.

MRS. STELLA MOWREY.

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### Sunshine Cake.

Whites of seven eggs—small, fresh ones—yolks of five eggs, two-thirds cup pastry flour sifted four times, one cup granulated sugar sifted four times, one-third teaspoon cream tartar, a pinch of salt, flavoring. Throw the salt with the whites of eggs. Beat half and sift cream tartar and beat very stiff. Beat sugar in lightly, using wire egg beater; beat yolks with Dover egg beater and add two tablespoons of beaten whites, fold into the mixture thoroughly, add flavoring and flour. Bake in a moderate oven from thirty-five to forty minutes. When cake springs to the touch of finger and leaves the side of the pan it is done; turn upside down to cool.

NELLIE A. LANGDON, Chicago.

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### Cream Cake.

Two cups sugar, one-half cup butter, three cups flour, two spoons baking powder, three eggs. Cream the butter and sugar, add eggs one at a time without separating; beat well. Add milk, sift baking powder with flour, then add to the rest and beat well after adding flavoring. Bake in a moderate oven. Filling: Whip one cup cream, putting in sugar and vanilla to taste; sprinkle with cocoanut.

MISS NELLIE DE BOLT, Puyallup.

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### Apple Sauce Cake.

One and one-half cups apple sauce, one cup sugar, one-half cup butter, one teaspoon soda, stirred in sauce; one teaspoon each cinnamon, allspice, cloves and one cup seeded raisins. Stir all ingredients together on stove until butter is softened, but not melted, then add two cups sifted flour with a teaspoon baking powder and two well-beaten eggs, leaving out the white of one for frosting.

Frosting—One cup sugar, one-half cup water. Boil until it spins a thread, then pour over well-beaten white of egg and beat until as thick as cream.

MRS. J. M. GRIFFITH, Bellingham.

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### Roll Jelly Cake.

One cup sugar, two eggs beaten separately, two tablespoons milk, one cup flour, two teaspoons baking powder, lemon extract.

MRS. CARRIE N. OAKLEY Anacortes.

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#### **Pork Cake.**

One pound salt pork chopped fine, one pound raisins, one pint boiling water, two cups molasses, one tablespoon soda, one tablespoon nutmeg, one tablespoon each cinnamon, cloves and allspice.

MRS. L. M. HALL, Puyallup.

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#### **Apple Sauce Cake.**

One and one-half cups apple sauce, one cup sugar, one-half cup butter, one teaspoon soda, stirred in sauce; one teaspoon each cinnamon, allspice, cloves and one cup seeded raisins. Stir all ingredients together on stove until butter is softened, but not melted, then add two cups sifted flour with a teaspoon baking powder and two well-beaten eggs, leaving out the white of one for frosting.

Frosting—One cup sugar, one-half cup water. Boil until it spins a thread, then pour over well-beaten white of egg and beat until as thick as cream.

MRS. J. M. GRIFFITH, Bellingham.

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#### **Chocolate Cake.**

Beat to a cream half a cup of butter and gradually beat into this one cup sugar. Add one ounce of Baker's premium No. 1 chocolate melted, also two unbeaten eggs. Beat for five minutes, then stir in half a cup of milk, lastly one cup and a half of flour, with which has been mixed one generous teaspoon baking powder. Flavor with one teaspoon vanilla. Pour into a shallow pan and bake for half an hour in a moderate oven. Cover with frosting.

MRS. CARRIE N. OAKLEY Anacortes.

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#### **White Cake.**

One cup granulated sugar, one-half cup butter, two cups flour, two teaspoons baking powder, two-thirds cup sweet milk, whites of three eggs, flavoring.

Cream together the butter and sugar, then add the flour and mix thoroughly with the hands. Add the other ingredients and beat well.

MRS. F. M. CLARK.

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#### **Sponge Cake.**

Five eggs, one and one-half cups granulated sugar, two scant cups sifted flour, one-third cup cold water, two heaping teaspoons baking powder, one-half teaspoon vanilla, salt.

Stir yolks of eggs and sugar until perfectly light, add water, beat whites of eggs and add alternately with flour, mix salt and baking powder in the flour. Bake in a moderate oven.

MRS. B. R. McCLELLAND, Olympia.

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#### **Hot Water Sponge Cake.**

Four eggs, yolks and whites, beaten separately, add two cups sugar, two cups flour and two heaping teaspoons baking powder, and last three-fourths cup boiling water; stir quickly and well. Bake in four layers in quick oven. Spread layers with whipped cream or an orange filling.

MRS. LOLA FOWLER.

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#### **Layer Cake.**

Two eggs, one cup sugar, three-fourths cup sweet milk, butter size of an egg, two cups flour, one and one-half teaspoons baking powder, flavoring. Use any filling preferred.

MRS. S. A. HUNSICKER, Seattle.

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#### **Rolled Jelly Cake.**

Three eggs well beaten, one cup of fine sugar, a pinch of salt, two tablespoons of water, one cup of flour in which there should be one teaspoon of baking powder. The flour to be added gradually.

Bake in a long shallow pan, well greased, in a quick oven. Turn out on a damp towel and cover the top with jelly; roll up while warm.

MRS. E. STRUZENBERG, Avon.

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#### **Pecan Nut Cake.**

One pound of flour, one pound of sugar, one-third pound of butter, six eggs, one nutmeg, one-half cup of molasses, one and one-half pounds raisins after seeding, one quart of pecans before being cracked, one-half pound of almonds, one tablespoon of baking powder mixed in the flour, one-half cup water. Bake in a moderate oven about three hours. Flour nuts and raisins well.

MRS. LOUISA BERRY, Lexington, Ky.

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#### **Coffee Cake.**

Two cups brown sugar, one cup butter, four eggs, one cup strong coffee, one teaspoon each of ginger, cloves, cinnamon and nutmeg, three cups flour, one teaspoon of soda and one of baking powder.

MRS. ANDREW OSBERG, La Conner.

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#### **Molasses Layer Cake.**

One egg, one-half cup sugar, one-half cup molasses, one-half cup sour milk, butter size of an egg, one teaspoon soda, flour to form a moderately stiff batter.

Filling: Cook one cup chopped raisins with one-half cup of sugar and one-half cup boiling water; boil slowly fifteen minutes; then beat into it the beaten white of an egg. Spread between layers and on top.

MRS. ELMA BENEDICT, Avon.

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#### **Eggless Cake.**

One cup sugar, one cup sour milk, three scant cups flour, three teaspoons of cocoa, one cup raisins, one-half cup shortening, one teaspoon soda, one teaspoon baking powder, one teaspoon each of cloves, cinnamon and nutmeg. Bake in a loaf in a moderate oven and cover with frosting.

MRS. RHODA A. GIBSON, Avon.

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#### **Apple Fruit Cake.**

One cup butter, two cups sugar, one cup sweet milk, two eggs, one teaspoon soda, three and one-half cups flour, two cups raisins, two cups of dried apples soaked over night, chopped fine and stewed in two cups of molasses until soft. Beat butter and sugar to a cream, add milk in which dissolve the soda, next the beaten eggs and flour, and lastly stir in the raisins and apples. Season with cloves, nutmegs and cinnamon as for the usual fruit cake.

Bake one and one-half hours.

MRS. JENNIE DAVIDSON, Orting.

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#### **Doughnuts.**

Two cups sugar, three eggs, one tablespoon melted butter, one and one-half cups sweet milk, three teaspoons baking powder, little salt, flavor with nutmeg, flour enough to roll.

MRS. ANNIE E. TAYLOR.

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### Dutch Apple Cake.

Two cups sifted flour, two tablespoons baking powder, salt, one-fourth cup butter, one egg, one cup milk, one-half cup sugar.

Sift dry things together; rub in butter; stir eggs and milk in dry mixture. Spread dough one-half inch thick in pan; cut apples in eighths, lay in rows on top of batter. then sprinkle with sugar and nutmeg. Bake about twenty minutes.

HARRIET E. WRIGHT, South Bellingham.

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### Rocks.

One and one-half cups sugar, one cup butter, two and one-half cups flour, three eggs well beaten, one small teaspoon soda in a little hot water, one teaspoon cinnamon, a pinch of salt, two cups of seeded raisins, one cup currants, two cups broken walnuts. Drop on buttered tins and bake brown.

MRS. EFFIE B. ROEDER, Bellingham.

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### Marguerites.

These are very dainty for a luncheon.

The white of an egg beaten for a minute, but not to a stiff froth, two tablespoons of powdered sugar and half a cup of chopped nuts, English walnuts, almonds or pecans, stirred into the egg.

Spread upon long, narrow crackers or upon wafers; set in the oven to brown lightly.

MRS. NELLE MITCHELL FICK, Seattle.

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### Cookie, No. 1.

Four cups of flour, one cup of butter, one and one-half cups sugar, four eggs, two heaping teaspoons baking powder, three tablespoons milk, lemon and nutmeg. Rub butter and flour together, add sugar, beaten eggs, milk and flavoring.

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### Cookies, No. 2.

Two cups sugar, one full cup butter, one cup buttermilk, two eggs, one teaspoon soda, vanilla, flour to stiffen.

MRS. B. R. McCLELLAND, Olympia.

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### Oatmeal Cakes.

One tablespoon butter, one cup granulated sugar, stir well, then add two well beaten eggs, one-half cup milk, two cups rolled oats, one teaspoon vanilla, let stand one-half hour then add one cup raisins and one and one-half cups nuts chopped, two cups flour and two teaspoons baking powder.

MRS. ALMA LANGDON.

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### Oatmeal Crisps (Excellent.)

Two and one-half cups of Quaker rolled oats, one cup sugar, two teaspoons baking powder, one tablespoon melted butter, two eggs, two teaspoons vanilla. Drop mixture one-half teaspoon at a time on buttered pans far apart. Bake ten minutes or more in a moderate oven.

MRS. J. C. HAINES.

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### Rolled Oats Cookies.

Two cups of rolled oats, one and one-half cups sugar, one cup lard, one cup sour milk, nutmeg and cinnamon with flour enough to roll out.

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### Hermits.

Three-fourths cup of shortening, one cup molasses, one cup sugar, two eggs, a large cup sour milk, a teaspoon of soda in a half cup of boiling water. Half a teaspoon each of ginger, nutmeg, cinnamon and cloves. A little salt, three cups of Graham flour, one cup white flour, one cup raisins and half cup finely chopped nuts. Beat well and drop on buttered tins.

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### Apple Rolls.

Make a rich baking powder biscuit dough, roll out quite thin, spread with apple chopped fine, sprinkle over this some sugar, bits of batter and either cinnamon or nutmeg, roll up like rolled jelly cake and slice off pieces about an inch thick. Place these in a buttered pan and bake a nice brown.

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### Snowball Doughnuts.

Three eggs, one cup sugar, one tablespoon melted butter, one cup sweet milk, four teaspoons baking powder sifted with flour to roll out. Only one bowl is used in mixing. Beat in each ingredient in order named. Roll one-half inch thick and cut with small baking powder can, cut out center with thimble. Turn often and fry evenly. Dust with sugar in a paper sack.

MRS. S. A. HUNSICKER.

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### Michigan Doughnuts.

One cup sugar, two eggs, one tablespoon melted lard, one cup hot mashed potatoes, one cup sour milk, one teaspoon soda, one teaspoon baking powder, nutmeg and flour. Mix soft as can be handled and fry in hot cottolene.

MRS. PRUDDEN, Puyallup.

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### Cream Puffs.

One-half cup butter melted in one cup of hot water. Set on stove to boil, while boiling stir in one cup of flour, stir until smooth. When cool drop in and stir—not beat—one after the other three eggs; drop on hot tins and bake twenty or thirty minutes.

Filling: One cup milk, one egg, one tablespoon sugar. Boil and thicken with cornstarch, flavor with vanilla.

JULIA H. HAWLEY, Kirkland.

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### Cookies.

Two cups sugar creamed with one cup shortening—cotosuet or cottolene—two eggs, one nutmeg, one teaspoon salt, one full cup milk, three teaspoons baking powder in sieve full of flour. Add flour to roll. Cotosuet or cottolene is better than lard.

MRS. STEVE SMITH.

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### Rocks.

One-half cup butter, one cup sugar, two cups flour, two cups rolled oats, two eggs, five teaspoons sour cream, one teaspoon soda, one cup chopped nuts, half teaspoon each of cinnamon, cloves and allspice, pinch of salt.

Mould with fingers instead of board.

MRS. ANNA HYDE, Seattle.

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### **Brownies.**

One-half cup butter, one cup sugar, one-half cup flour, one-half cup nuts chopped, two squares chocolate, two eggs, one teaspoon vanilla. Spread thin in pans; bake in slow oven. Cut in strips when cool.

MRS. ANNA HYDE, Seattle.

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### **Caraway Cookies.**

Two cups sugar, one cup butter or the fat skimmed from the top of boiling beef; this is very good, but never use lard. One cup sweet milk, two eggs, two teaspoons baking powder sifted in some of the flour, one small teaspoon caraway seed, little ground nutmeg, mix in enough flour to roll, cut, drop in granulated sugar and bake in quick oven.

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### **Never-Fail Ginger Bread.**

One-half cup sugar, one-half cup shortening, one-half cup good molasses, two eggs, one tablespoon ginger, one teaspoon each of cloves and allspice, or nutmeg and cinnamon if liked better, one level teaspoon soda, three cups flour. Smooth lumps out of soda and stir in dry the last thing.

MRS. JENNIE G. CLEGG, Spokane.

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### **Peanut Cookies.**

Four tablespoons butter, one beaten egg, two tablespoons milk, lemon extract, salt, four tablespoons sugar, one teaspoon baking powder, eight tablespoons flour, one cup mashed peanuts browned to a crisp. Drop stiff batter into a dripping pan with a teaspoon.

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### **Belgian Hare Ginger Bread.**

For the good of the human race, I give you my ginger bread recipe, as I believe every man, woman or child who has reached the age of discrimination will be able to taste it for centuries after. So have it written on parchment made out of a Belgian's skin to better preserve it, and make it for your next Belgian hare dinner.

One cup dark molasses, one-half cup butter, one-half cup sweet milk, two cups flour, two eggs, two teaspoons yeast powder, one tablespoon ginger, one teaspoon allspice. Beat whites and yolks separately.

HAZEL H. HALL.

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### **Egg Bakkelse—Egg Cookies.**

Beat three eggs well, and one small tablespoon of sugar and a pinch of salt, one teaspoon of ground cardamon seed and enough flour to make a dough as stiff as pie dough. Roll out thin and cut in diamond shapes three inches wide with a cut in the upper corner. Pull the point near the cut through the cut so it comes near the middle. Fry in lard like doughnuts. Place on paper to absorb the lard and sprinkle with powdered sugar.

MRS. O. OFFERDAHL.

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### **Fattigman Cookies.**

Yolks of six eggs and two whole eggs, one-half pound of sugar, two tablespoons of ground cardamon seed. Enough flour to make a dough as stiff as for pie crust. Roll out thin and cut in diamond shapes with a cut one inch long in the upper corner. Pull the point through the cut so it curves near the cut. Fry in hot lard.

MRS. O. OFFERDAHL.

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#### **Sand Bakkelse—Sand Cookies.**

One and one-half cups of sugar, one and one-half cups butter and lard in equal proportion, one egg, two tablespoons of warm water, three cups of flour. Mix well together; take a lump of the dough as big as a walnut, cover the inside of patty tins and bake a light brown.

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#### **Ginger Cookies.**

Two eggs, one cup sugar, one cup black molasses, one-half teaspoon salt, teaspoon ginger and cinnamon, four tablespoons boiling water. One teaspoon soda, flour enough to make them roll out nicely.

MRS. JENNIE SHAFER, Avon.

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#### **Rice Cakes.**

One egg, beaten thoroughly into two cups of ordinary cooked rice, one tablespoon of flour; season with salt and one dash of cayenne.

Have liberal supply of oil in frying pan and when boiling hot drop from spoon into this and fry quickly.

MRS. KYLE.

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#### **Cheese Rice.**

Two-thirds cup rice, washed and boiled. When thoroughly done turn into mixing bowl, add one beaten egg, one-half cup milk, tablespoon butter, one-fourth pound grated cheese, season with salt, cayenne pepper and parsley.

If desired, add two-thirds cup chopped walnuts; mix well, turn into baking dish, bake in moderate oven three-quarters of an hour.

JOSEPHINE E. WARDALL.

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#### **Rice Cakes.**

One cup well-cooked rice, two eggs well beaten into this, one teaspoon sugar, salt and pepper to taste. Fry in hot oil or butter.

This can be seasoned highly with cayenne and curry if desired.

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#### **Rice Croquettes.**

One-half cup rice boiled in one pint water and one pint milk. While boiling add lump of butter, two teaspoons sugar, three eggs, juice and grated rind of one lemon. Mix well, make into rolls a finger long, and dip first into yolk of egg, then in cracker crumbs and fry in hot oil.

PRACTICAL VEGETARIAN COOK BOOK.

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#### **Fruit Cake.**

One pound English currants, one pound seeded raisins, one pound dates, one pound figs, one pound Graham flour, one-half pound candied citron, one pound English walnuts. Mince all separately, then mix all together, adding spice to suit the taste. It requires more spice than if the cake was cooked.

Put in a paper lined pan with a weight of fifty pounds on top to press, and let press for forty-eight hours. Keeps well.

VIRGINIA M. ELDER.

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#### Golden Dressing.

One cup lemon juice, one cup pineapple juice, one and one-third cup sugar, eight eggs: mix all together and cook (stirring all the time) in double boiler until smooth, and let cool.

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#### Black Pudding.

One quart of bread crumbs slightly moistened with cold water. One cup flour, one cup raisins, one cup currants, one cup molasses (New Orleans), one egg, butter the size of an egg, salt, vanilla, lemon, cloves, cinnamon and allspice, of each one-half teaspoon.

Mix dry ingredients, then into the molasses stir one rounded teaspoon of soda dissolved in a tablespoon of vinegar; stir all together and steam two hours. Serve with hard sauce.

VIRGINIA M. ELDER, Kirkland.

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#### Fruit Mince for Pies.

Three bowls of chopped apples, one bowl raisins, one bowl currants, one-half pound sliced citron, one bowl brown sugar, one bowl molasses, one bowl cider, one bowl vinegar, two tablespoons each of cinnamon, cloves and nutmeg, one tablespoon each of salt and pepper, the grated rind and juice of three lemons. Just bring the mass to a boil, put in fruit while hot. Will keep a year.

E. J. CORNWELL, Kirkland.

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Above: Detail of illustration from *Children's Two Piece Tea Set*, green transferware, made by Wood & Challinor, Staffordshire, England, about 1870.

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