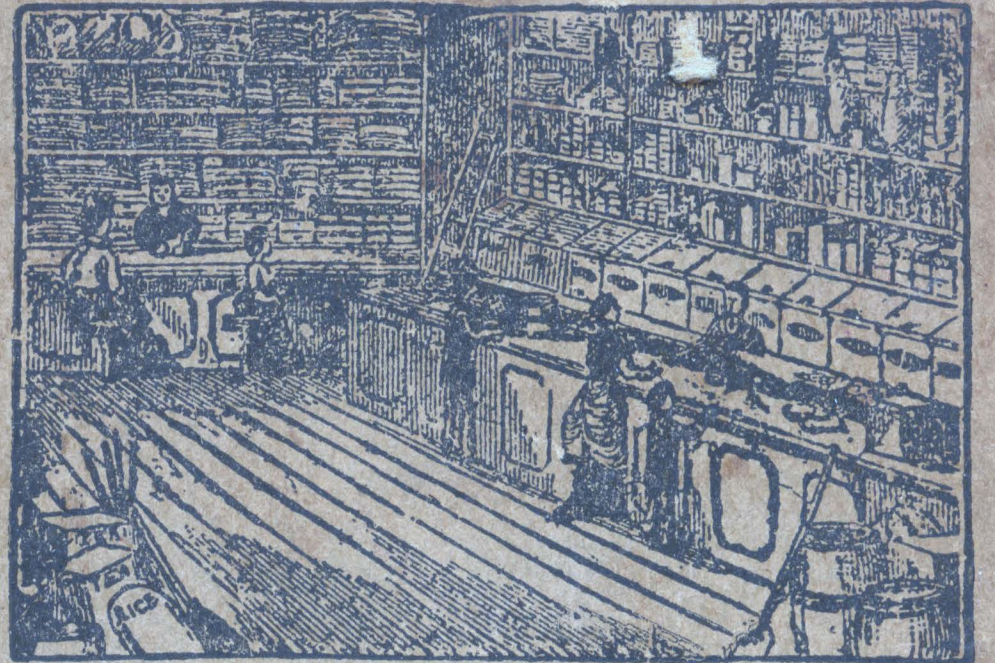


*Always Bring This Book.*



**M**

IN ACCOUNT WITH

DEALER IN

**DRY GOODS**

AND

**GROCERIES,**

Hardware Crockery,

HATS AND CAPS, BOOTS AND SHOES

**CLOTHING,**

Fancy Goods, Notions, Etc.



5	8	7	6
7	5	6	8
8	6	5	7
6	7	8	5

Sponge cake with Cream <sup>Filling</sup>  
 with a Dover egg beater,  
 beat the yolks of 6 eggs  
 untill thick and light  
 colored, gradually beat  
 in 1 cup of sugar. Then  
 add  $\frac{1}{2}$  cup boiling water.  
 The larva with 1 teaspoon  
 lemon extract, and  
 gradually beat in  $\frac{1}{2}$  cup  
 of flour, into which has  
 been sifted 2 tablespoons  
 of baking powder. Bake  
 in two layers in a  
 moderate oven.



Cream filling  
Mix  $\frac{1}{8}$  cupful sugar with  
 $\frac{1}{3}$  cupful flour and  $\frac{1}{8}$  teaspoon  
salt. Beat 2 eggs and stir into  
above mixture. Scald 2 cupful  
milk in a double boiler and  
add the first mixture. Stirring  
constantly until thick. Cook  
and flavor with 1 teaspoon  
Vanilla.

Caramel filling  
Cook  $2\frac{1}{2}$  cups light brown sugar  
and  $\frac{1}{4}$  cup cream until a  
soft ball is formed when tried  
in cold water. Just before removing  
from the fire, add 1 tablespoon  
of butter and 1 teaspoon Vanilla.  
Beat until stiff enough  
to spread on cake. If the top  
may be decorated with nuts.

3 egg Angel Food cake  
1 cup of sugar,  $1\frac{1}{3}$  cups flour  
 $\frac{1}{2}$  teaspoon of cream of tartar  
3 " " of Baking Powder  
 $\frac{1}{3}$  " " " Salt.  $\frac{2}{3}$  cup scalded  
milk. 1 teaspoon Vanilla  
Whites of 3 eggs.  
Mix and sift the first  
5 ingredients 4 times. Pour  
on gradually the scalded milk.  
Add Vanilla, mix well and  
fold in the whites of eggs  
beaten until light. Turn  
into an un buttered angel  
cake tin, and bake in a  
moderate oven 45 minutes  
turn upside down to cool after  
removing from the oven.  
The cake will gradually come  
out of the pan.



## Sunshine cake

3 tablespoons of lard  
 $\frac{3}{4}$  cup of sugar. Yolks of 3 eggs  
 $\frac{1}{2}$  cups of milk.  $1\frac{1}{2}$  cups flour  
3 teaspoons of Royal Baking  
Powder. 1 teaspoon of Flavoring  
Cream the lard, add sugar  
gradually, and the yolks of  
the eggs which have been  
beaten until thick, add  
flavoring. Sift the flour  
and baking Powder, and add  
alternately; bake in a loaf  
pan, in a moderate oven  
from 35 to 45 minutes.  
Cover with white icing.

## Chocolate Cake

Cream  $\frac{1}{2}$  cup of butter  
add gradually 1 cup of sugar  
Cream mixture thoroughly  
Sift, then measure 2 cups  
sifted down cake flour, add  
3 level teaspoons Baking  
Powder. Sift 3 times, then  
add alternately with  $\frac{2}{3}$   
cupful of milk to the first  
mixture. Flavor with  $\frac{1}{2}$   
teaspoon extract. Fold in  
stiffly beaten whites of 3  
eggs and bake in a 3 layer  
cake pan.

## Boiled Icing.

Dissolve  $\frac{3}{4}$  cups of sugar in  
 $\frac{1}{3}$  cupful of boiling water. Wash  
down the inside of the sauce  
pan with the tips of fingers  
wet repeatedly with cold water  
over and let boil 3 minutes.



uncover and let boil until  
when tested in cold water,  
a little of the syrup may be  
gathered in a soft ball.  
Pour the syrup in a fine  
stream on the white of  
1 egg beaten very light  
beating constantly means  
while. Beat continually  
until cold. If cooked or  
beaten to hard, beat in  
lemon juice or water a few  
drops at a time. If not  
cooked enough (to thin) set  
the bowl of frosting over the  
fire in a pan of boiling  
water, and beat constantly  
until the icing thickens  
perceptibly.

### Raisin Drop cake.

4 tablespoons of shortening  
1 cup sugar,  $\frac{2}{3}$  cup milk  
1 egg,  $1\frac{3}{4}$  cup flour, 3 teaspoons  
Royal Baking Powder  $\frac{1}{8}$  "  
salt, 1 cup raisins 1 teaspoon  
vanilla.

Cream shortening, add sugar,  
add well beaten egg and milk  
very slowly; sift flour,  
baking powder and salt together  
and add to mixture; add raisins  
which have been washed, drained  
and floured slightly; add  
flavoring, mix well and put  
a small amount of mixture  
into greased individual cake tins  
bake in a hot oven 15 to 20 minutes  
sprinkle with powdered sugar.



### maple nut cake

$\frac{1}{3}$  cup lard, 1 cup of light brown sugar,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cup flour 2 Teaspoons of Baking Powder, 2 eggs, 1 Teaspoon Vanilla.

1 cup of nuts.  $\frac{1}{4}$  Teaspoons salt.

Cream lard, add sugar slowly and yolks of eggs and the milk and beat well. Sift flour, salt and baking powder together and add to the first mixture.

Fold in beaten white of eggs add flavoring and bake in well greased loaf pan in moderate oven 35 to 45 minutes.

Cover the top with maple icing and sprinkle with chopped nuts while still soft.

### Cocoanut custard Pie

3 eggs,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup Cocoanut,  $\frac{1}{4}$  Teaspoon salt, 3 cups scalded milk.

Beat the egg yolks with sugar and salt. Beat whites till light and mix with yolks, add Cocoanut and scalded milk. Bake in deep pie-plate with under crust only. When cold spread with crab-apple jelly and sprinkle with cocoanut.



## Cream Caramels.

$\frac{1}{2}$  cup cream  
 $\frac{1}{3}$  " syrup  
 $\frac{3}{4}$  " gran. Sugar  
Stir till boiling point  
and boil till it forms  
a soft ball in cold  
water. Have ready  
 $\frac{1}{4}$  cup flour and 4 level  
tablespoon butter  
well creamed and  
add to the mixture  
boil all together until  
it forms a soft ball.  
Then pour in to tin  
and cut.

## How to make yeast

Take 1 qt. of Hops, boiled  
and strained, 1 cup sugar  
 $\frac{1}{2}$  cup of salt.  $\frac{1}{2}$  " lard  
2 large tablespoons of  
ginger, 4 potatoes, boiled  
and mashed, and  
yeast cakes to raise it  
(2 or 3) let stand over  
night, then mix  
enough flour and  
cornmeal to make  
crumbly.



## Cream Tomato Soup

3 medium potatoes

2 " onions

1 small head Cabbage

4 " Carrots

Chop these fine and put in a sauce pan with enough cold water to cover. Cook about

1½ hours. and add

3 cupful tomatoes and boil about ½ hour. then add ½ lb. butter and 1 cupful cream. If

water has boiled down too much add hot water and season to taste.

after butter and cream have been added let simmer a little and serve. This makes about 6 plates of soup.

## Baked Eggs.

Grease a pan or baking dish, and break whole eggs into it. Sprinkle grated cheese, cracker crumbs, salt and pepper on in layers.

Pour on milk or cream enough to cover and place dots of butter on top. Bake about 10 minutes or until crackers are brown.



### Escalloped Potatoes

Peel potatoes, and let them stand in cold water. Then cut them in thin slices. Put a layer in your roaster. Take your flour sieve and a little flour, and shake over potatoes.

Over each layer of potatoes add salt and pepper and butter, also, then cover with milk and bake until thoroughly tender and a rich brown on top.

### Caramel Filling.

1  
1/4

cupful sugar  
" rich sweet cream  
butter size of walnut  
allow to cook until it  
will form soft ball in  
cold water. Take off  
stove and beat until  
partly cool, then add  
1 teaspoon vanilla.  
When it begins to grain  
well, spread on cake



(See or not as desired.)

## White Loaf Cake

Cream well

$\frac{1}{2}$  cup butter. (Generous measure)  
add  $1\frac{1}{2}$  " sifted sugar and  
when well creamed -  
when the grain of sugar  
is lost to feel of finger tips  
add alternately

$2\frac{1}{2}$  cups flour sifted with

$2\frac{1}{2}$  teaspoonful Baking  
Powder and

1 cup sweet Cream.

Beat well, then add  
the stiffly beaten whites  
of 8 eggs, a teaspoon of vanilla  
and bake in large pan

Put into oven which is very cool,  
increase the heat slowly, and  
allow to bake for  $1\frac{1}{2}$  hours.

raising and filling the pan with  
a light, puffy delicious cake. Cover  
when turned out to cool which will  
keep in the flavor.

## Whipped Cream cake

Beat to a cream

1 cup Powdered sugar  
with yolks of 3 eggs.  
When light and lemon  
colored, add 1 cup flour  
sifted with 1 teaspoon  
Baking Powder.

Beat well and fold in  
the stiffly beaten whites  
of eggs, and one teaspoon  
vanilla flavoring.

Bake in two layers

cake pans for 15 minutes  
and when layers are cold  
spread with layers of  
whipped Cream sweetened  
with 4 tablespoons of sugar  
to cup of cream.  $\frac{1}{2}$  cup  
chopped raisins and  $\frac{1}{2}$  cup  
chopped nuts.



## Green Tomatoes Pickles

Peel the green tomatoes and boil in salt water till tender. Drain well and stick three cloves in each tomato.

To 10 pounds of tomatoes make a syrup of (scant) 1 quart of good vinegar and 8 cups granulated sugar. Boil till thick then pour over the tomatoes and let stand over night. This will have a tendency to toughen them. The next morning let them come to a boil and seal while hot.

## Favorite Chocolate Cake

1 cup buttermilk, 1 sour milk, 1 teaspoon soda  
 $\frac{3}{4}$  cup butter,  $\frac{1}{2}$  cup cocoa, 1 teaspoon almond  
1 teaspoon cinnamon  
2 eggs and 2 scant cups  
flour. Bake in a moderate  
oven



### Brown Loaf Cake

1 cup brown sugar  
1 tablespoon of lard  
1 egg.  
1 cup sour milk  
1 teaspoon soda  
1 " cinnamon  
1/2 " cloves  
2 scant cups flour  
and a little salt  
Raisin or dates may  
be used.

### Dutch Apple Cake

1 1/2 cups flour  
3 teaspoons Baking Powder  
1/2 " salt.  
2 tablespoons lard  
1/4 cup milk  
1/2 " sugar  
5 apples. 1 teaspoon  
cinnamon  
Sift flour. Baking Powder  
and salt. add shortening  
and rub in well, add  
milk and mix.  
place dough on floured  
board, and roll 1/2 inch  
thick, put dough in  
shallow greased pan.  
cut apples in slices and  
press in the dough & sprinkle  
with sugar and cinnamon  
Bake 30 minutes serve with  
milk or cream, hot or cold



very good.  
no. 1.

## Sunshine cake

4 eggs

1 cup sugar

4 tablespoons cold water

a pinch of salt

1 cup flour

1 teaspoon baking Powder

beat egg white and fold  
in last.

Lemon extract.



## Angel Food Cake

white of 11 eggs.

1 teaspoon of flavoring

1 1/2 cups. granulated sugar

1 " of sifted flour

sift the flour 5 times  
and the sugar.

1 teaspoon Cream of tartar

Beat the egg whites to a  
very stiff froth,

add the sugar and mix  
carefully, then add the  
flour gradually.

stirring all the time.

and last the flavoring

bake in an ungreased  
pan 45 minutes.

## Sunshine Cake

6 fresh eggs

1 cup flour. a pinch salt.

1 1/4 " granulated sugar

1/2 Teaspoons Cream tartar

1/2 " flavor

Whip white to a light

foam, add Cream tartar.

Whip until very stiff.

measure and sift sugar

once. place around edge of  
mixing bowl, fold towards  
center and up until sugar  
is dissolved & no more.

add the beaten yolks & fold

until smooth. sift flour

5 times, measure and fold

lightly. put in a cold

oven 25 to 30 minutes.



Sat. Mar. 5. 1927.

### Date and Nut Frosting

2 cups medium brown sugar  
 $\frac{1}{2}$  " milk or cream  
 $\frac{1}{2}$  " nut meats  
 $\frac{1}{4}$  " dates.  
1 teaspoon butter.

Boil sugar and milk  
until it forms soft  
firm ball in cold  
water.

add butter, nuts, dates  
and beat.

salt flavoured.

### Crumb cake

$2\frac{1}{2}$  cups flour  
2 " brown sugar  
 $\frac{1}{2}$  " soft butter

work like for pie crust  
take out  $\frac{3}{4}$  cup and  
set aside for top.

add to balance in pan  
1 egg, 1 teaspoon cinnamon  
 $\frac{3}{4}$  cup sour milk

$\frac{1}{2}$  teaspoon soda  
put in a pan and  
sprinkle the  $\frac{3}{4}$  cups  
over top and bake.



No. 153366

Written  
July 10, '60

1 tablet after meals 3

times a day L. H. Bennett



Fluffy white cake  
Grease 2, 8 or 9 in layer pans or  
1-13x9 oblong.

Cream together  $\left\{ \begin{array}{l} \frac{1}{2} \text{ cup soft shortening} \\ \frac{1}{2} \text{ cup sugar} \end{array} \right.$   $\frac{1}{2}$  butter  
until fluffy  
Sift together  $\left\{ \begin{array}{l} 2\frac{1}{2} \text{ cups sifted soft sieved} \\ 2\frac{1}{2} \text{ tea Baking Powder} \\ 1 \text{ " salt} \end{array} \right.$  Flour  
mix in alternately  $\left\{ \begin{array}{l} 1 \text{ cup milk} \\ 1\frac{1}{2} \text{ tea flavoring} \end{array} \right.$   
use low speed on mixer

Fold in 4 egg whites ( $\frac{1}{2}$  cup)  
stiffly beaten  
Pour into prepared pans.  
Bake, Cool. for a special  
treat, finish with Date  
Cream filling and a butter  
icing.

Temperature 350 mod over  
Bake layers 30 to 35 min.  
oblong 35 to 45.

Lady Baltimore white icing  
Mix and boil to 242° (or until  
an 8 in thread spins from spoon.)

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

$\frac{2}{3}$  " water

1 tea light corn syrup.

Pour slowly, beating constantly  
in 2 egg whites ( $\frac{1}{4}$  cup) beaten  
stiff, add 1 tsp vanilla  
Continue beating until mixture  
is fluffy and will hold its shape.

Lady Baltimore Fruit <sup>and</sup> nut filling  
Take about  $\frac{1}{3}$  of icing (above)  
and mix in

$\frac{1}{3}$  cups raisins cut fine

$\frac{1}{3}$  " figs in stripes

$\frac{1}{2}$  " chopped walnuts.



Egg Dumplings.  
Sift together into bowl

1 Cup sifted flour  
1 1/2 tsp. baking Powder  
1/2 " salt.

Stir in until thoroughly blended

2 2 tbsp Cooking (Salad) oil  
1 egg

1/4 Cup plus 2 tbsp milk

2 tbsp minced parsley

Cook as for Dumpling

To make Marble Cake

Make your Cake recipe  
and pour out 2/3 of batter into  
pans. To remaining batter  
add 1 sq. unsweetened Chocolate  
(1 oz) melted, mixed with 1/4 tea.  
soda and 2 tablespoon warm  
water. Pour here and there over  
white batter. Cut through batter  
with knife, several times for  
marble effect. Bake and frost  
with Chocolate icing.

Dumplings  
Sift together

1 1/2 cups sifted flour  
2 teaspoons baking Powder  
3/4 " salt.

Cut in 3 tbsp. shortening  
Stir in only until blended

3/4 cup milk.

Drop by spoonful onto chicken  
in boiling meat stock (not indigested)  
Cook slowly 10 min. with kettle  
uncovered, and 10 min. tightly  
covered. To prevent soggy  
dumplings, do not use self  
basting cover.

Remove dumplings and meat  
to hot platter. Keep hot while  
making gravy. Pour part of  
gravy around them.  
Serve the remainder  
separately.



## Fritters Batter

Beat 2 eggs  
Stir in  $\frac{1}{2}$  cup milk  
~~Stir in~~  $\frac{1}{2}$  cup sifted flour  
Sift together  $\frac{1}{2}$  tsp baking powder  
and beat in  $\frac{1}{2}$  " salt.

Beat in 1 tsp. Melted fat or salad oil  
Cut up fruit or vegetables, add  
to or dip in Fritter Batter.  
Drop into hot lard and fry  
until <sup>deep</sup> brown. Drain and  
serve hot.

## Hot German Potato Salad

Boil 6 med. Potatoes in their  
jackets. Peel and slice thinly.  
Fry slowly in skillet, then drain  
on paper, 6 slices of Bacon.  
Sauté in bacon fat until  
golden brown  $\frac{3}{4}$  cup Chopped onion.  
Blend in 2 tabs flour  
1 to 2 "~~tsp~~" sugar  
1  $\frac{1}{2}$  tsp salt.  
 $\frac{1}{2}$  " celery seed  
 $\frac{1}{2}$  " dash of Pepper.

Cook over low heat, stirring  
until smooth and bubbly.  
Remove from heat, Stir in  
 $\frac{3}{4}$  cup water.

$\frac{1}{3}$  " vinegar  
Bring to boil, stirring constantly  
Boil 1 min. Stir in carefully the  
potatoes, and the crumbled bits  
of Bacon. Remove from heat.  
Cover and let stand until ready  
to serve.



Clear Lemon filling.  
Mix in sauce pan  
 $\frac{3}{4}$  cup sugar, 3 tbsp cornstarch  
 $\frac{1}{4}$  tsp salt.

Stir in gradually.  
 $\frac{3}{4}$  cup water. Bring to a boil  
over direct heat, stirring  
constantly. Boil 1 min.  
Remove from heat, stir in  
1 tbsp butter, 2 tbsp grated  
lemon rind, add gradually.  
 $\frac{1}{3}$  cup lemon juice  
Cool thoroughly.

Cream Filling  
or date filling Martha  
Book.

Mix in saucepan  
 $\frac{1}{4}$  cup sugar, 1 tbsp cornstarch  
 $\frac{1}{4}$  tsp salt.

Stir in gradually  
1 cup milk. Bring to a boil  
over med heat, stirring  
constantly, boil 1 min.  
Remove from heat, stir at  
least half of hot mixture into  
1 egg yolk slightly beaten.  
Blend into remaining mixture  
Boil 1 minute more, Remove  
from heat, Blend in  
1 tbsp butter, 1 tsp vanilla  
Cool, stir occasionally.

$\frac{1}{2}$  cup dates cut up fine  
and  $\frac{1}{2}$  cup nut meats  
may be added, also. <sup>stir</sup> (above)  
for a lemon filling beat  $\frac{1}{2}$  of hot  
mixture into 2 egg yolks, beaten, boil 1 min  
Remove from heat, add butter, lemon  
rind and juice.



## Easy Penuche Icing.

melt in saucepan  
 $\frac{1}{2}$  Cup butter, Stir in  
1 " Brown Sugar, (packed)  
boil and stir over low heat  
2 min. Stir in  
 $\frac{1}{4}$  Cup milk, Bring to a boil  
Stirring constantly, Cool to  
lukewarm ( $120^{\circ}$ ) Gradually  
stir in  $1\frac{3}{4}$  to 2 cups Confectioners  
sugar. Place pan in ice water  
and stir until thick enough  
to spread.

Amount, for 2, 8 or 9" layers  
or 13 x 9 oblong!



## Date and Nut Loaf

Pour  $1\frac{1}{2}$  cups boiling water over  
 $1\frac{1}{2}$  .. cut up dates. Let Cool.  
mix thoroughly  
 $\frac{1}{2}$  Cup brown sugar (packed)  
1 tbsp soft shortening.. 1 egg.  
Stir in, the dates and water  
Sift together and stir in  
 $2\frac{1}{4}$  cups sifted flour  
1 tsp soda.  $\frac{1}{2}$  tsp salt.  
Blend in 1 Cup broken nuts.  
Pour into well greased  $9 \times 5 \times 3$  loaf  
pan. Let stand 20 min before  
baking. Temperature  $350^\circ \text{F}$  or  
Bake 60 to 70 min.

## To glaze Doughnuts

add  $\frac{1}{3}$  Cup boiling water  
gradually to 1 Cup Confectioners  
sugar. Mix well. Dip warm  
doughnuts into the warm  
glaze.

3 18 9 15  
2 3

## Soap.

Pour two gallons of water  
into an iron kettle, and  
empty 3 cans of Lewis  
Lye into it. Let Cool  
an hour, or longer won't  
matter. Then place on  
the stove and throw in  
15 lbs. of scraps. Let this  
boil until every particle  
of the meat is dissolved.  
Add about two gallons  
more of water from  
time to time to keep  
from boiling over. Next  
set aside to cool until  
the next day.  
Next, skim off the white  
crust and brown jelly  
together, leaving the  
sediments in the bottom  
after throwing away



the sediments and washing  
Kettle, put all back into the  
Kettle again and place on  
stove and boil 2 hours. Then  
add hot or boiling water  
until soap becomes the  
consistency of thick honey  
when dropped from the  
stick. being careful not to  
add too much water.  
(which would mean more  
boiling). Cover it while  
cooling.

(add  $1\frac{1}{2}$  lb of salt  
and  $\frac{1}{2}$  gallon of <sup>hot</sup> water.)

### Lard Soap

Lard, 6 lbs; Water  $2\frac{1}{2}$  pts.  
Lye solution  $70^{\circ}$  F. Fat 100F

Prize Coffee Cake  
Mix thoroughly }  $\frac{3}{4}$  cup sugar  
                              }  $\frac{1}{4}$  " Soft shortening  
                              } 1 egg.  
Stir in  $\frac{1}{2}$  cup milk sifted  
Sift together & stir in }  $1\frac{1}{2}$  cups Gold M. flour  
                                      } 2 tsp baking Powder  
                                      }  $\frac{1}{2}$  " salt.

Spread batter in greased & floured 9 in.  
square pan. Sprinkle with desired  
topping. Bake until toothpick stuck  
into center of cake comes out  
clean. Temperature  $375^{\circ}$  oven. Bake 25 to 30 min.

### Crumble mixture.

mix  
 $\frac{1}{2}$  cup sugar.  $\frac{1}{2}$  tsp Cinnamon  
 $\frac{1}{3}$  " flour.  $\frac{1}{4}$  cup soft Butter  
for to use blueberries 2 cups flour to above Recipe

### Streusel mixture.

$\frac{1}{2}$  cup Brown sugar (well packed)  
2 tbsps flour  
2 tsp Cinnamon  
2 tbsps. butter (melted)  
 $\frac{1}{2}$  cup chopped nuts



Martha's  
Cook Book

## Filled Bar Cookies }

Mix thoroughly. { <sup>Part butter</sup>  
 $\frac{3}{4}$  cup soft shortening  
1 " Brown sugar (packed)

Sift together and {  $\frac{1}{2}$  cup sifted G.M. flour  
1 " Tea. Soda  
1 " salt  
Stir in

Stir in  $1\frac{1}{2}$  cup rolled oats  
Mix thoroughly. Place  $\frac{1}{2}$  of this  
Crumble mixture in greased  
"13x9" oblong pan. Press and  
flatten with hands to cover bottom  
of pan. Spread with filling.

Cover with remaining mixture.  
patting lightly. Bake until  
lightly browned. While warm  
cut into bars and remove from  
pan. Temperature 400, Mod. Hot

Time Bake 25 to 30 min.  
Amount  $2\frac{1}{2}$  doz.

next page filling

Date filling  
Mix in saucepan  
3 cup cut up dates  
 $\frac{1}{4}$  " sugar  
 $1\frac{1}{2}$  " water

Cook over low heat,  
stirring constantly, until  
thickened (about 10 minutes)

Date Apricot filling  
Mix in saucepan  
1 cup cut up dates  
2 " mashed cooked dried apricots  
(drained)  
 $\frac{1}{2}$  " sugar

2 tablespoons apricot juice  
Cook over low heat, stirring  
constantly, until thickened  
(about 5 minutes) Cool.



## Strawberry jam 1960

4 lbs strawberries  
3 1/2 " sugar, juice of 4 lemons

Remove hulls, put in Kettle with the lemon juice, and simmer till thoroughly well cooked. about 30 to 45 minutes. Add the sugar stir until dissolved, then bring to the boil. After it has been boiling, for about 15 min. test on a cold plate for setting, when it is sufficiently cooked, allow to cool, stirring occasionally. When half cold, pour into pots, cover immediately with waxed circles and tie down when cold.

## Date Fudge.

4 pt. milk, a good pinch of Cream Tartar  
1 lb Br. sugar. 2 oz butter.  
3 oz unsweetened grated Chocolate  
4 oz dates. 2 Tsp lemon juice  
put the milk, sugar, Chocolate Cream of tartar and butter into a pan and bring to a temperature of 238°F. Stirring frequently, as the mixture is very apt to burn. Remove from the heat, add the lemon juice, and finely chopped dates and beat until thick and Creamy. Pour into a greased tin and cut into square when cold.



## Date Refrigerator Cookies

5 oz. Margarine, 8 oz flour  
4 " Brown sugar, a pinch of salt  
1 egg.  $\frac{1}{2}$  teaspoon soda

1 tsp. Vanilla

5 oz. Chopped nuts

Cream the fat and sugar till  
the mixture is soft and  
creamy, then beat in the  
egg slowly, with the vanilla.  
Stir in the dates and dry  
ingredients: Mix till the  
dough binds together.  
then put it on a lightly  
floured board and form  
into an oblong, wrap and  
Chill as directed above.  
The next day slice thinly  
and bake as above.

Jan 19. 1960

## Strawberry Sauce

Boil  $\frac{1}{2}$  cup sugar with  
 $\frac{1}{2}$  " water until  
it forms a syrup.

Add  $\frac{1}{2}$  lb. Strawberries  
which have been crushed  
with a silver fork.

Remove from heat and  
Chill thoroughly before  
using.

---

treacle

Demerara sugar

Castor sugar

sultanas and currants

Cornflour

whole flour

+



## Butterscotch Cream

$\frac{1}{2}$  oz Margarine,  $1\frac{1}{2}$  tbsps flour  
2 " sugar syrup, Chopped  
nuts 2.

$\frac{1}{2}$  pt. milk

Melt Margarine, add sugar and cook until golden brown, add milk and bring to a boil.

Stir in the flour blended with 1 tablespoon of water or more. Cook for 1-2 minutes, stirring continuously. Pour into a wetted mould, allow to set and turn out. Top with syrup and sprinkle with nuts or grated Chocolate.

Strawberry minute Pie.  
make a baked Pie shell.

Dissolve

1 pkg Strawberry-flavored gelatin  
in  
1 cup hot water.

add 1 pkg unthawed frozen  
sweetened sliced strawberries (16 oz)

Breakup frozen berries with a fork, as berries thaw, the gelatin thickens. When filling is partially set, pour into the cooled baked pie shell. Chill until completely set. Serve garnished with sweetened whipped cream.



All Balls rising Battery fully <sup>charged</sup>  
White Ball sinks " well charged  
White and Green Balls sink Battery less  
than half charged.

All Balls sink Battery nearly  
discharged recharged at once.

Draw up enough solution to  
half fill the glass tube and  
note which of the Balls sink  
or swim.

Dr. F. F. Newell.

No. 59042 - Feb. 1. 27. Cough medicine  
1 teaspoon every 2 or 3 hours.



2 new door @ 45. x 29.

1650

36  
27

300 00

300 00

200 00

500 00

350 00

100 00

100 00

185000

38

1888 00

Store

583 Center Post.

front door 37 inches wide and 1 yd and 10 inches long

pink and blue c. size

2 yds and 5 inches long

width 35 inches

dining room 1 yd and 10 inches wide

and 1 yd and 20 inches long

front room  
new 2 yds 9 inches long  
3 inches wide

Mrs. Chas. Curran  
2315 Leland Ave.  
Chicago, Ill.

Miss Mary Curran  
904 W. Adams Street.  
Chicago, Ill.

Miss Ellen Curran  
306 Madison St.  
Waukegan, Ill.,

Mrs. John O'Brien  
8813 So. May St.  
Chicago, Ill.,

Miss Elizabeth Fischer  
9916 Vincennes Ave.  
Chicago, Ill.,

Door 1 yard 18 inch long  
width 1 yard 2 inch

front door @ 35 inches wide  
length 47 1/2 long  
front room  
29 inches wide 194 1/2 long  
length 2 yard and 4 inches long



O. Krueger and Son.

447 Perkins ~~Blvd~~  
Blvd.

Measurements for Curtains

Nov. 17. 1936.

~~Living Room. 1 yd. 35 in. long~~  
~~31 in. wide. (1938)~~

~~Butcher Room. 1 yd. 29 in. long~~  
~~24 in wide.~~

Bed Room. 1 yd. 31½ in long  
21½ in wide.

1940.

East bedroom upstairs  
33 in. wide - 1 yd <sup>14½</sup> long

West bedroom downstairs

Nov. 8-37 32 in. wide - 2 yds 4 in. long  
north room 1 yd. 15 in long  
31½ in wide.

Mar. 18. 40 Dining Room 2 yds 5 in  
29 in wide



# 5 doctors prove this plan breaks the laxative habit

If you take laxatives regularly—here's how you can stop!

Because 5 New York doctors now have proved you may break the laxative habit. And establish your natural powers of regularity. Eighty-three per cent of the cases tested did it. So can you.

Stop taking whatever you now take. Instead: Every night for one week take 2 Carter's Pills. Second week—one each night. Third week—one every other night. Then—nothing!

Every day: drink eight glasses of water; set a definite time for regularity.

Five New York doctors proved this plan can break the laxative habit.

How can a laxative break the laxative habit? Because Carter's Pills "unblock" the lower digestive tract and from then on let it make use of its own *natural* powers.

Further—Carter's Pills contain no habit-forming drugs.

Break the laxative habit . . . with Carter's Pills . . . and be regular naturally.

When worry, overeating, overwork make you irregular temporarily—take Carter's Pills temporarily. And never get the laxative habit.

Get Carter's Pills at any drugstore for 33¢ today. You'll be grateful the rest of your life.



## ***L. Meyerhofer Marries J. Crowley in Lyons on Tuesday Morning***

Lyons—Miss Loretta W. Meyerhofer, daughter of Mrs. Mary Meyerhofer of Lyons, was united in marriage to James Edward Crowley, Jr., son of Mr. and Mrs. James E. Crowley, Sr. of Winneconne, Wis., in a ceremony at St. Kilian's church south of Lyons Tuesday morning at 9 o'clock. Rev. O. Krusing performed the ceremony.

The bride wore a navy blue dress with navy blue accessories and carried a bouquet of pink and white carnations. Miss Leona Crowley was bridesmaid and wore an aqua blue dress with navy blue accessories. She carried a bouquet of pink and yellow carnations. Leon Meyerhofer attended the groom as best man. The altar was decorated with snap-dragons.

After the ceremony the bridal couple were driven in a carriage drawn by two mules to a dinner that was served at the bride's home to about 50 guests.

They will be at home to their friends after March 15 on the George Amborn farm south of Lyons.

## ***Rural Carrier Nears End of Long Service***

(By Special Correspondent)

Rural mail delivery out from Somers is about to be discontinued, and patrons will be served from Kenosha and Sturtevant after Feb. 28.

It was in 1904 that the United States government established rural mail delivery out from Somers, and George G. Hamilton, an ex-soldier, applied for the position, and in recognition of his service in the Spanish-American war he was appointed to the work. The automobile was then in its infancy, and Mr. Hamilton used horses, and often when he could not get through with his horse he walked. In 1913 he purchased a car for use on the route, but was obliged to use his horses part of the year owing to highway conditions. This auto served him until 1919, when he bought another, and in 1924 he purchased a regulation mail car, which he has since used.

For 30 successive years Mr. Hamilton has served his patrons well and efficiently, at present there being 115 on the route. He retires March 1 on a pension.



5 8 7 6  
 7 5 6 8  
 8 6 5 7  
 6 7 8 5

### Fringed Curtains.

To wash fringed curtains without removing fringe wash and stretch curtains in the usual way. Hang on rods, now hold one hand back of the fringe, and with a wet cloth, stroke downward on the fringe until it is quite wet and hangs straight. When dry it will look like new.

### Fresh Vegetable Salad.

One cup diced tomatoes.  
 One-half cup diced celery.  
 One-half cup sliced cucumbers.  
 One-half cup sliced radishes.  
 Three tablespoons chopped onions.  
 Three tablespoons chopped green peppers.

One teaspoon salt.

One-fourth teaspoon paprika.

Mix and chill ingredients. Add French dressing.

### French Dressing.

One teaspoon salt.

One teaspoon sugar.

One-fourth teaspoon dry mustard.

One-fourth teaspoon paprika.

One-fourth teaspoon celery seed.

Four tablespoons lemon juice.

One-half cup salad oil.

Mix ingredients in bottle. Cork and shake two minutes. Chill.

### Jelly Roll.

Three egg yolks.

One-half cup sugar.

One teaspoon lemon extract.

One-eighth teaspoon salt.

Two tablespoons cold water.

One cup flour.

One teaspoon baking powder.

Three egg whites, beaten.

One-half cup currant or grape jelly.

Four tablespoons confectioner's sugar.



Also COMEDY and TV

100



This notebook has been in the possession of Linda Kay Hanson Glover for many years. It was given to Anthony (Tony) Edward Hanson on 7 November 2023. Tony digitized it and created this PDF on 11 November 2023.

It is believed that the recipes in this notebook were written by Katherine Elizabeth Schulz Meyerhofer, wife of Andrew Joseph Meyerhofer, who raised Anna Lorrain Amborn (mother of Linda Kay Hanson Glover and Anthony (Tony) Edward Hanson).

Tony Hanson  
Dallas Texas

11 November 2023