



EGGLESS  
RECIPE BOOK

— FOR —

Cakes, Cookies, Muffins

AND

Desserts

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PUBLISHED BY  
O. H. THOMPSON

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# THIS RECIPE BOOK

## IS DEDICATED TO

### Economical Housewives.

In using these recipes, make ready all materials and pans before beginning to put cakes, cookies, etc., together. Pans should be greased with sweet lard, as butter scorches very easily. For cakes made with brown sugar or dark molasses, it is better to line the pans with lightly greased paper, and if paper is thin do not grease at all. In baking fruit cake use more than one thickness of paper. Mix in an earthen bowl with a wooden spoon. Coarse texture with large holes shows insufficient beating and too much baking powder or soda. Do not use heaping measures unless called for. And if you don't have success the first time, don't condemn the recipe, but try again. And also remember that the plainest of cakes may be made attractive by the addition of a dainty icing. So try and keep on hand the necessary materials, such as confectioner's sugar, little jars of coloring paste, or small bottles of fruit or vegetable coloring. Once you buy them they will last a long time, as it takes but a few drops to make a desired color. You can buy orange, fruit red, green, violet, pink, brown and golden yellow. Also have some candied cherries, conserved orange and pineapple, some candied orange and lemon peel and a few pieces of citron, some English walnut meats, pecans, almonds, raisins and currants. Of course it is not necessary to have all these materials, but with them you can make a great variety out of the plainest of cakes such as you will find in this little book.

Sincerely,

O. H. THOMPSON.

## WEIGHTS AND MEASURES

2½ teaspoons make 1 tablespoon.

4 tablespoons make 1 wineglassful.

2 wineglassfuls make 1 gill.

2 gills make 1 teacupful.

2 teacupfuls make 1 pint.

4 teaspoons of salt make 1 ounce.

1½ tablespoons sugar make 1 ounce.

2 cups or 1 pint sugar make 1 pound.

1 scant quart wheat flour makes 1 pound.

10 eggs make 1 pound.

A piece of butter size of an egg makes 1½ ounces.

2 cups butter make 1 pound.

## CAKES

### No. 1. Eggless, Milkless, Butterless

#### FRUIT CAKE

##### Part No. 1

2 cups raisins  
2 cups currants  
1 cup citron and nuts  
 $\frac{3}{4}$  cup shortening  
2 cups water  
2 cups dark brown sugar

Mix all ingredients together, set on the fire and boil 10 minutes until thick, then set away to cool.

##### Part No. 2

4 cups flour  
1 teaspoon cloves  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
1 teaspoon salt  
1 teaspoon baking soda

Mix all ingredients together, add to No. 1 and stir well. Put in loaf pans lined with greased paper and bake one hour in a slow oven.

### No. 2. FRUIT CAKE

##### Part No. 1

1 cup brown sugar  
 $1\frac{1}{4}$  cups water  
1 cup raisins  
 $\frac{1}{2}$  cup shortening  
2 ounces citron, cut fine

Mix No. 1 together, set on fire and boil 5 minutes; set away to cool.

##### Part No. 2

1 teaspoon nutmeg  
1 teaspoon cinnamon  
 $\frac{1}{2}$  teaspoon salt  
2 cups flour  
5 teaspoons baking powder

Mix No. 2 together thoroughly, add to No. 1 and stir well; bake in loaf pans about 1 hour, slow oven.

### No. 3. MARBLE CAKE

$1\frac{1}{2}$  cups sugar  
2 cups flour  
2 teaspoons of baking powder  
1 tablespoon cornstarch  
 $\frac{1}{4}$  teaspoon salt

$1\frac{1}{2}$  cups lard  
2 tablespoons cocoa  
 $\frac{3}{4}$  cup milk  
1 teaspoon vanilla  
 $\frac{3}{4}$  cup cold coffee

Sift all dry ingredients together; then rub the lard into the mixture and divide into two equal parts. To one part add the coffee and cocoa. To the other, the milk and vanilla. Mix each part well and put them in alternate layers in a buttered and floured cake pan and bake in a moderate oven  $\frac{3}{4}$  of an hour.

#### No. 4. DEVIL'S FOOD CAKE

2 cups brown sugar	2½ cups flour
½ cup butter	¼ cake of baker's chocolate,
½ cup sour milk	grated and dissolved in ½ cup
½ teaspoon baking soda	water

Cream together the sugar and butter; then add the sour milk into which the soda has been dissolved. Then stir in the flour and chocolate. Bake 45 min.

#### No. 5. CHOCOLATE CAKE

1 cup sugar	1 teaspoon baking soda
½ cup butter	1 square baker's chocolate
½ cup sour milk	½ cup of boiling water
2 scant cups of flour	

Cream sugar and butter; dissolve soda in sour milk and add to sugar and butter. Dissolve chocolate in the boiling water and add to the mixture; stir in the flour and bake 30 minutes in a hot oven.

#### No. 6. BOILED CAKE

1 cup brown sugar	1 teaspoon cloves
½ cup lard	1 teaspoon cinnamon
1 cup hot water	1½ cups flour
1 cup raisins	1 teaspoon baking soda

Boil sugar, lard, raisins and hot water together for 3 minutes and set away to cool; then add the flour, spices and soda and mix well. Put in a loaf pan and bake in a moderate oven.

#### No. 7. QUEEN'S CAKE

1 cup sugar	2 cups sifted flour
1 cup sour milk	1 teaspoon soda
½ cup lard	2 teaspoons mixed spices
1 cup seedless raisins	

Cream sugar and lard; dissolve soda in the sour milk and add to sugar and lard; stir well and add flour; mix smooth and add spices and raisins. Put in a loaf pan and bake in a moderate oven.

#### No. 8. EGGLESS LOAF CAKE

½ cup butter	3 cups flour
1½ cups sugar	3 teaspoons baking powder
1½ cups milk	1 tablespoon cornstarch

Cream sugar and butter; then add milk; stir until sugar is dissolving; then stir in gradually the flour sifted together with baking powder and cornstarch. Mix well and bake in loaf pan; moderate oven.

### No. 9. RAISIN CAKE

2 cups sugar	2 teaspoons cinnamon
$\frac{1}{2}$ cup lard	$\frac{1}{2}$ teaspoon allspice
4 cups flour	1 teaspoon nutmeg
2 cups sour milk	1 lb. raisins, seeded and cut
1 teaspoon baking powder or soda	

Cream sugar and lard; if soda is used, dissolve in sour milk; if baking powder, sift with the flour; add the sour milk to the sugar and lard; stir well; then add all the dry ingredients sifted together; mix well; then stir in the raisins and flavor with orange and vanilla blended;  $\frac{3}{4}$  hours in medium oven.

### No. 10. SPICE CAKE

1 cup dark molasses	$2\frac{1}{2}$ cups flour
2 tablespoons of butter	1 cup raisins
1 cup sour milk with 2 level tea- spoons of soda or same of	1 teaspoon cinnamon
sweet milk with 2 teaspoons	$\frac{1}{2}$ teaspoon cloves
baking powder	$\frac{1}{2}$ teaspoon allspice.

Mix molasses and butter; add milk, and then the flour, raisins and spices; mix thoroughly and put in loaf pans and bake 1 hour in a slow oven.

### No. 11. EGGLESS LAYER CAKE

2 cups sour cream	1 teaspoon soda
3 cups sugar	2 teaspoons lemon
5 cups flour	$\frac{1}{2}$ teaspoon salt

Mix cream, sugar, salt and lemon extract together; dissolve soda in two tablespoons of cold water and add to the mixture. Stir in the flour a little at a time till quite smooth. Butter two cake pans, fill half full of batter and bake in a moderate oven 45 minutes. Use any filling desired.

### No. 12. BANANA CAKE

2 cups sliced banana	1 cup sugar
$\frac{1}{2}$ cup water	$\frac{1}{2}$ cup butter
1 heaping teaspoon baking powder	

Mash bananas with sugar; add the water, butter and baking powder and enough flour to make a dough that drops easily from a spoon. Bake in shallow pans in a quick oven.

### No. 13. POOR MAN'S CAKE

1 cup sugar	½ teaspoon soda
1 cup sour milk	1 teaspoon baking powder
2 cups flour	2 tablespoons cornstarch
¼ cup butter	1 teaspoon lemon

Mix butter and sugar; stir soda into sour milk and add to butter and sugar, but do not stir; sift flour, cornstarch and baking powder; add them and stir thoroughly; add flavoring and bake in three layers; spread layers with jelly or icing as desired.

### No. 14. HARD TIMES CAKE

¾ cup shortening	4 cups flour
1 cup molasses	½ nutmeg grated
1 cup sugar	1 teaspoon cloves
1 cup strong coffee	1 teaspoon soda

Dissolve soda in coffee and add to the shortening, sugar and molasses, which have been mixed thoroughly; then add flour into which you have stirred the spices and raisins or currants; if you choose, about two cups will be sufficient; mix all well; put in pans lined with greased paper and bake in a slow oven 1 hour.

### No. 15. VELVET LUNCH CAKE

2 cups sugar	2 teaspoons cinnamon
½ cup fresh lard	½ teaspoon allspice
4 cups flour	1 teaspoon nutmeg
2 cups sour milk	1 lb. raisins seeded and cut
1 teaspoon baking powder or the same of soda dissolved in a tablespoon of hot water	

Cream sugar and lard; add the sour milk; mix flour and spices and stir in then the raisins. Bake in loaf pans in a moderate oven.

### No. 16. EGGLESS CAKE

½ cup butter	3 cups flour
1½ cups sugar	2 teaspoons baking powder
1½ cups milk	1 tablespoon cornstarch

Cream butter and sugar; add milk and stir till sugar is dissolved; stir in gradually the flour sifted with the baking powder and cornstarch; mix stiff and bake as a loaf cake or in three layers with any filling desired.

### No. 17. EGGLESS GOLD CAKE

½ cup of carrots boiled till tender and rubbed through a sieve	2 cups flour
1 cup sugar	1 teaspoon cream of tartar
½ cup shortening	½ teaspoon baking soda
1 scant cup milk	½ teaspoon salt
	½ cup raisins seeded and floured
	lemon flavor

Mix thoroughly the carrots, sugar and shortening; add the milk and flavor; sift the flour, cream of tartar, soda and salt; stir in well, and add the raisins. Bake in a loaf pan in a moderate oven.

### No. 18. APPLE SAUCE CAKE

1 cup sugar	1¾ cups flour
½ cup butter	1 teaspoon cinnamon
1 cup apple sauce	½ teaspoon cloves
1 teaspoon baking soda	½ teaspoon allspice
1 cup currants or raisins	½ teaspoon nutmeg

Cream sugar and butter; dissolve soda in a tablespoon of hot water and stir into apple sauce; add to the butter and sugar; then stir in the flour and spices sifted together and add the raisins. Bake in a loaf pan 45 minutes; moderate oven.

### No. 19. SOUR MILK CAKE

¾ cup molasses	1 teaspoon cloves
1 cup sugar	1 teaspoon cinnamon
½ cup butter	1 teaspoon baking soda
3 cups flour	2 teaspoons baking powder
1 cup sour milk	½ lb. raisins

Cream the butter and sugar; stir in the molasses; dissolve soda in the sour milk and add; sift the flour, spices and baking powder together and stir in; then add the raisins; put in loaf pans and bake in a slow oven 1 hour.

### No. 20. PORK CAKE

without eggs, butter or milk

1 lb. salt pork, ground fine	1 teaspoon cinnamon
1 pt. dark molasses	1 teaspoon cloves
2 cups brown sugar	1 teaspoon nutmeg
1 pint hot black coffee	1 teaspoon ginger

Pour the hot coffee, in which dissolve 1½ teaspoons baking soda, over the salt pork; add the molasses, sugar and flour enough to make a medium stiff dough; stir in the spices and 1 pound raisins and currants together, and a cup of chopped nuts and candied cherries if desired; put into loaf pans and bake in a slow oven 1 hour.

### No. 21. CRUMB CAKE

3 cups flour	1 cup sour milk
1½ cups brown sugar	5 teaspoons cocoa or chocolate
½ cup butter	1 teaspoon soda

Put the flour, sugar and cocoa or chocolate into a mixing bowl; stir all together and then rub the butter in; put soda in sour milk and add to the mixture; add the salt and beat all together; pour into a greased pan and bake in a slow oven; ice if desired.



## No. 22. EGGLESS DROP CAKES

1 cup butter	4 cups flour
2 cups sugar	1 cup chopped raisins
2 cups milk	2 teaspoons baking powder
1 teaspoon of vanilla	

Cream butter and sugar; add the milk; sift the flour and baking powder and stir in; then add the flavor and raisins; mix well and drop in gem pans or little cake tins; bake in hot oven.

## No. 23. SPICE CUP CAKES

1 cup dark molasses	$\frac{1}{2}$ teaspoon cinnamon
1 cup brown sugar	$\frac{1}{2}$ teaspoon ginger
$1\frac{1}{2}$ cups lard	$\frac{1}{2}$ teaspoon salt
1 teaspoon of baking powder	1 cup boiling water

Mix the molasses, shortening and sugar together till creamy; dissolve the soda in the hot water and add; sift the spices, salt and flour together and stir in well. Drop in muffin tins and bake 20 or 30 minutes.

## No. 24. MOLASSES CUP CAKES

3 tablespoons brown sugar	1 tablespoon ginger
5 tablespoons flour	2 tablespoons dark molasses
1 heaping teaspoon baking powder	

Mix all dry ingredients together; then add molasses with a little milk; stir well; drop in greased cup cake pans and bake 20 or 30 minutes.

## No. 25. GINGER NUTS

$\frac{3}{4}$ cup butter and lard	1 oz. ground allspice
$\frac{3}{4}$ cup brown sugar	1 oz. ground cloves
$1\frac{1}{2}$ lbs. flour	1 oz. ground cinnamon
1 oz. ground ginger	

Cream shortening and sugar; then work in the spices and flour and mix to a stiff dough with molasses and let stand  $\frac{1}{2}$  hour; make into balls about the size of a walnut, press out flat, put in a greased pan 2 inches apart and bake in a medium oven 10 minutes.

## COOKIES, MUFFINS, ETC.

### No. 1. EGGLESS COOKIES

2 cups sour cream	1 teaspoon soda
6 cups flour	1 teaspoon cinnamon
3 cups sugar	$\frac{1}{2}$ teaspoon soda

Put flour in a mixing pan, making a hollow in the center into which put the sugar, salt and cinnamon; dissolve soda in the sour cream and add; stir with a spoon till most of the flour is stirred in; mix in the rest of the flour with the hands; roll in a thin sheet; use round cutter; hot oven.

### No. 2. GINGER SNAPS

1 cup molasses	1 teaspoon soda
1 cup sugar	1 teaspoon cinnamon
$\frac{1}{2}$ cup butter	1 teaspoon ginger
$\frac{1}{2}$ cup hot water	1 teaspoon cloves

Mix sugar, molasses and butter; dissolve soda in a little hot water and add; mix the spices with enough flour to make a stiff dough; roll very thin and cut with a small round cutter and bake in a hot oven.

### No. 3. MOLASSES COOKIES

1 cup lard	2 teaspoons soda
1 cup sugar	$\frac{1}{2}$ cup boiling water
1 cup molasses	$\frac{1}{2}$ teaspoon cloves
$4\frac{1}{2}$ cups flour	$\frac{1}{2}$ teaspoon cinnamon
	$\frac{1}{2}$ teaspoon ginger

Cream lard and sugar; add molasses, then soda dissolved in the boiling water; mix the spices with 4 cups of flour and stir into mixture, using the other  $\frac{1}{2}$  cup of flour to roll out the dough; roll thin; cut out with large cutter and bake in a hot oven.

### No. 4. GINGER COOKIES

2 cups molasses	2 teaspoons cream of tar
1 cup brown sugar	$\frac{1}{2}$ cup coffee
1 cup lard	1 teaspoon ginger
	pinch of salt

Mix sugar with molasses, then add salt, shortening, ginger, coffee and cream of tartar; add enough flour to roll thin; cut with a cookie cutter and bake 20 or 30 minutes in a hot oven.

### No. 5. SOUR CREAM COOKIES

1 cup sugar	1 teaspoon soda
1 cup sour cream	½ teaspoon vanilla
	pinch of salt

Dissolve soda in the sour cream and add to the sugar; put in vanilla, salt and enough flour to roll thin without sticking; cut with a cookie cutter and bake 20 or 30 minutes in a hot oven.

### No. 6. FRUIT COOKIES

2 cups brown sugar	1 teaspoon soda
½ cup butter	1 teaspoon cinnamon
½ cup lard	½ teaspoon nutmeg
½ cup sour milk	1 cup of raisins and nuts or 1 cup chopped dates and figs

Cream sugar and shortening; add the soda dissolved in the milk; mix the spices with enough flour to make a medium stiff dough; then stir in the raisins and nuts; roll out thick, cut out with cookie cutter and bake in a medium oven.

### No. 7. LEMON TEA CAKES

2½ cups sugar	2 teaspoons cream of tartar
½ cup butter	½ pint milk
3 pints flour	1 teaspoon soda
	1 teaspoon lemon

Cream butter and sugar; add a pinch of salt and the flour into which has been sifted the cream of tartar; mix this to a dough with the milk, reserving a little to dissolve the soda, adding this last of all; mix well and roll out thin; cut into small round cakes and bake in a hot oven.

### No. 8. CARAWAY SEED COOKIES

¾ lb. butter and lard	3 lbs. flour
1 lb. sugar	2 teaspoons cream of tartar
½ pt. cold water	½ cup caraway seeds

Cream the sugar with the butter and lard, then add the flour into which has been sifted the cream of tartar; mix to a dough with the water in which has been dissolved a teaspoon of baking soda; roll out and cut into oblong cakes, sprinkle with caraway seeds and bake in a hot oven.

### No. 9. CHOCOLATE WAFERS

¼ cup butter	2 squares grated chocolate
½ cup powdered sugar	¼ cup milk
1 cup flour	½ teaspoon vanilla
	pinch of salt

Cream butter and sugar; add the milk, then flour, salt, chocolate and flavor; spread on buttered pans, sprinkle with a cup of chopped nuts and bake in a medium oven.

### No. 10. LEMON SNAPS

1 heaping cup sugar                       $\frac{3}{8}$  cup butter

$\frac{1}{2}$  teaspoon baking soda dissolved in two of hot water

Work in enough flour to make a very stiff dough; flavor with lemon; roll out thin; use a small round cutter and bake in a hot oven.

### No. 11. CREAM MUFFINS

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

1 teaspoon salt

2 tablespoons sugar

3 tablespoons butter

3 teaspoons baking powder

$\frac{3}{4}$  cup cream

Sift dry ingredients together twice, then work in the butter with the finger tips; add cream and mix well; fill muffin tins half full and bake 15 or 20 minutes in a hot oven.

### No. 12. PLAIN MUFFINS

2 cups flour

$\frac{1}{2}$  teaspoon salt

4 teaspoons baking powder

1 cup milk

2 tablespoons sugar

2 tablespoons lard

Mix and sift dry ingredients; add milk and melted shortening and beat till smooth; bake in greased muffin tins 20 or 25 minutes in a hot oven.

### No. 13. CORNMEAL MUFFINS

$\frac{3}{4}$  cups cornmeal

2 tablespoons sugar

1  $\frac{1}{4}$  cups flour

1 cup milk

4 teaspoons baking powder

2 tablespoons lard

Mix and sift dry ingredients together; add milk and melted shortening and beat well; bake in greased muffin tins about 20 minutes in a hot oven.

### No. 14. WHOLE WHEAT OR GRAHAM MUFFINS

1 tablespoon sugar

4 teaspoons baking powder

$\frac{1}{2}$  teaspoon salt

2 tablespoons shortening

2 cups of whole wheat or graham flour

Mix and sift dry ingredients; add enough milk or water to make a stiff batter; add melted shortening and bake in greased muffin tins about 25 or 30 minutes in a hot oven.

### No. 15. BRAN MUFFINS

1 cup bran

1 cup milk

1 cup graham flour

3 tablespoons shortening

1 tablespoon brown sugar

4 teaspoons baking powder

1 teaspoon salt

Mix and sift dry ingredients, then add milk and melted shortening; beat until thoroughly mixed and bake in greased muffin tins in a hot oven 25 or 30 minutes.

### No. 16. CORN BREAD

1½ cups milk	¼ cup flour
2 tablespoons shortening	4 teaspoons baking powder
1¾ cups cornmeal	1 tablespoon sugar
1 teaspoon salt	

Sift dry ingredients into a bowl; add milk and melted shortening; beat well and put in greased pan or muffin tins and bake in a hot oven 25 minutes.

### No. 17. STEAMED CORN BREAD

2 cups cornmeal	½ pint sour milk
1 cup flour	½ pint sweet milk
½ pint of sugar	1 teaspoon baking soda
½ teaspoon salt	

Put the cornmeal, flour, sugar and salt in a bowl; add the sweet milk, mix thoroughly, then stir in the sour milk in which put the soda; mix well and divide into buttered baking powder tins and steam 3 hours.

### No. 18. GINGERBREAD

1 cup molasses	1½ teaspoons soda
1 cup sour milk	2 teaspoons baking powder
2½ cups flour	2 teaspoons ginger
¼ cup melted butter	2 teaspoons cinnamon
½ teaspoon salt	

Stir the melted butter into the molasses, then sift together the flour, spices, baking powder and salt; add the soda to the sour milk and stir into the molasses and butter, then stir in the flour, etc.; pour in greased pan and bake 30 or 40 minutes.

### No. 19. APPLE GINGER BREAD

1 cup chopped tart apples	1 tablespoon ginger
1 lemon, boiled and chopped	1 teaspoon cinnamon
1 cup sugar	1 teaspoon salt
1 cup drippings	½ cup cold water

Mix all together and add of flour enough to make a medium stiff batter; stir in a teaspoon of soda dissolved in a tablespoon of water, then stir in a teaspoon of baking powder sifted with a tablespoon of flour; mix well and bake in a loaf or gem pans; moderate oven.

### No. 20. COFFEE CAKE

2 cups flour	4 teaspoons baking powder
½ teaspoon salt	2 tablespoons shortening
2 tablespoons sugar	½ cup milk

Mix and sift dry ingredients; add the melted shortening and enough milk to make a very stiff batter; spread ½ inch thick in greased pan and spread thickly with top mixture; bake ½ hour.

### Top Mixture

- |                       |                          |
|-----------------------|--------------------------|
| 2 tablespoons flour   | 4 tablespoons sugar      |
| 1 tablespoon cinnamon | 4 tablespoons shortening |
- Mix dry ingredients; rub in shortening.

### No. 21. SPONGE COFFEE CAKE

- |                                   |              |
|-----------------------------------|--------------|
| 1 cup light, soft bread sponge or | ½ cup butter |
| ½ cup soft yeast                  | ½ cup sugar  |
| 1 pint sweet milk                 | 3 cups flour |

Stir all together and set in a warm place to rise; roll out in sheets ½ inch thick and let rise again; when light spread thick cream over top and sift sugar over it with a little cinnamon added; bake in a quick oven till a light brown.

### No. 22. Doughnuts

- |               |                    |
|---------------|--------------------|
| 1½ pints milk | ½ pound butter     |
| 1 pound sugar | 1 nutmeg grated    |
|               | ½ cup liquid yeast |

Mix all together and let rise over night; in the morning add enough flour to make a soft dough and let rise again; after rolling out and cutting, let rise again on cake board a short time before frying in very hot lard; when done, roll in powdered sugar.

### No. 23. LEBKUCHEN, OR GERMAN COFFEE CAKE

- |                          |                                  |
|--------------------------|----------------------------------|
| 1 pound granulated sugar | 1 teaspoon cream of tartar       |
| 1 cup lard               | 1 teaspoon baking soda dissolved |
| 1 pint milk              | in a little vinegar              |
|                          | pinch of salt                    |

Cream sugar and lard; add milk, then baking soda, then cream of tartar sifted with enough flour to make a soft, sticky batter; set on ice till very cold; when ready, if too sticky, add a little more flour; cut into oblong pieces after rolling out about 1 inch thick; put in flat tins an inch apart and wash with black coffee.

### No. 24. TWISTERS

- |                 |                     |
|-----------------|---------------------|
| 1 cup sour milk | • 1 teaspoon soda   |
|                 | 2 tablespoons sugar |

Dissolve soda in sour milk; add sugar and enough flour to make a stiff dough; roll ½ inch thick and cut into long strips, bring the two ends of the strip together and twist; drop in a pan of smoking hot grease; when brown, take out.

### No. 25. LEMON TWIST

Take enough bread dough to make a small loaf; work into this two tablespoons of sugar and ½ cup of shortening; roll out ½ inch thick; spread with butter and sprinkle on a little sugar; on sugar drop carefully a tablespoon of lemon extract; cut into 3 strips and braid together; let rise; bake in a moderate oven ½ hour; very nice cut in slices and served with coffee.

## PUDDINGS AND DESSERTS

### No. 1. FRUIT PUDDING

1 pint flour	¼ cup sugar or dark molasses
4 teaspoons baking	½ teaspoon nutmeg
½ cup finely chopped suet	½ cup each of raisins and cur-
¾ cup milk if sugar is used	rants
½ cup milk if molasses is used	

Mix dry ingredients together and add sugar, molasses and milk; stir well and put in greased moulds; steam 2½ hours if put in large moulds, or 1½ hours if put in individual moulds.

### No. 2. ENGLISH SUET PUDDING

1 cup dark molasses	3½ cups flour
1 short teaspoon soda	¼ cup chopped suet
1 cup of milk or cider	1 cup chopped raisins

Dissolve soda in molasses; add milk and stir in suet, flour and raisins; steam 3 hours in a large mould, or 1½ hours in individual moulds.

### No. 3. CALIFORNIA PUDDING

Cream 1 cup of sugar with ½ cup butter; add ½ cup of dark molasses into which 1 teaspoon of baking soda has been dissolved; add ½ cup of sour milk, then stir in 2½ cups of flour and then 1 cup chopped raisins; steam 3 hours and serve with whipped cream.

### No. 4. WHITE SUET PUDDING

1 cup finely chopped suet	2 teaspoons baking powder
2 cups flour	1 cup raisins or currants
½ cup sugar	1½ cups of milk

Sift flour and baking powder and mix with the suet and sugar; stir the mixture into the milk and add the raisins; steam 2½ hours.

### No. 5. BLACK NEW YEAR PUDDING

1 cup dark molasses	1 grated nutmeg
1 cup sour milk	⅛ lb. citron chopped fine
3 cups flour	4 dry figs chopped fine
¼ lb. suet chopped fine	1 doz. almonds chopped fine
1 teaspoon salt	1 cup seeded raisins
1½ teaspoons soda	3 tart apples, minced

Add the soda to the sour milk and stir into the molasses; mix well, then stir in the flour, salt and nutmeg and add the fruit; mix all together and steam in a buttered mould for 3 hours; dry 15 minutes in oven. Serve with any good pudding sauce.

### No. 6. BROWN BETTY PUDDING

3 cups diced bread	½ cup milk
3 cups diced apples	1 teaspoon cinnamon
½ cup sugar	small piece of butter

Wet the bread with the milk and put a layer in a buttered pudding dish; cover with apples; add ½ the sugar, sprinkle with cinnamon and dot with butter; cover with the rest of the bread and bake ¾ of an hour in a moderate oven; serve hot, with a pudding sauce or milk.

### No. 7. STEAMED BREAD PUDDING

1 pt. dry bread crumbs	½ teaspoon soda
1 cup molasses or brown sugar	1 teaspoon cinnamon
½ cup raisins	½ teaspoon cloves
¾ cup hot water	1 tablespoon butter

Melt the butter and mix with the sugar or molasses; dissolve soda in the hot water and add; then add the bread crumbs and spices and stir in the raisins; steam 2 hours in a pound coffee can and serve with hard sauce.

### No. 8. BAKED RICE PUDDING

1 quart milk	1 cup raisins
½ cup rice	¼ teaspoon salt

Stir rice, raisins, salt and ½ the milk into a pan and bake for 1 hour, stirring often to prevent browning; add the remainder of the milk and sweeten to taste; Flavor with vanilla; bake another hour, frequently stirring.

### No. 9. JERUSALEM PUDDING

1 tablespoon gelatine	½ cup dates
¼ cup cold water	½ cup figs
½ cup boiling water	½ cup sugar
1 pint cream, whipped	1 cup cold boiled rice
1 teaspoon vanilla	

Soak gelatine in cold water 15 minutes; dissolve with the hot water; add the fruit cut fine and the sugar, rice and vanilla; stir well and mix in the whipped cream; set on ice in a mold to chill.

### No. 10. CHOCOLATE PUDDING

1 cup sugar	3 teaspoons baking powder
1½ cups flour	4 squares chocolate
1 cup milk	2 tablespoons shortening
1 cup walnuts	1 teaspoon vanilla
½ teaspoon salt	

Sift the sugar, flour, salt and baking powder together and add the milk; melt the chocolate and shortening and add; fill greased baking powder cans ¾ full and steam 1 hour; serve hot with a hard sauce.





### No. 17. LEFT-OVER PUDDING

1 cup cold cooked rice	½ cup water
6 cold biscuits	1 tablespoon butter
½ cup sugar	½ cup raisins
½ cup milk	½ cup currants

Crumble the biscuits and mix them with the rice and sugar; then add the milk, water, butter melted, raisins and currants; pour into a buttered baking dish and bake until firm and brown; make a sauce as follows: melt ½ cup butter, add ½ cup of sugar, ½ cup milk and ½ teaspoon lemon; bring to a boil and serve.

### No. 18. BAVARIAN CREAM

Dissolve 1 package of gelatine, any flavor desired, in 1 pint of boiling water; add ½ cup sugar and let stand until it begins to harden, then fold in 1 pint of whipped cream and turn into a mold and set on ice; serve very cold.

### No. 19. FRUIT TAPIOCA PUDDING

Take 4 teaspoons of prepared minute tapioca; add to 4 cups of water; put in a double boiler and set on the stove; cook until clear; pour into dish and before it gets solid you may stir in a can of grated pineapple, stewed prunes, chopped, or fresh berries of any kind; strawberries, raspberries, cherries or blackberries; let it set and serve cold with cream.

### No. 20. EGGLESS DESSERT

2 cups fine cracker crumbs	2 tablespoons butter
2½ cups apple sauce	nutmeg

Take a 2-quart mold, butter well, sprinkle a layer of crumbs on the bottom, dot well with butter; next, a layer of apple sauce over which grate nutmeg; repeat, finishing with crumbs and butter and pour over the whole 1 cup of grapejuice; bake in a medium oven 30 minutes.

### No. 21. PINEAPPLE DELIGHT

Boil 2 tablespoons of rice in boiling salted water until tender, then drain it; dissolve 1 tablespoon of powdered gelatine in boiling water or canned pineapple juice, add ¾ cup of sugar and the rice; cool slightly and add one cup of chopped pineapple, a pinch of salt and one cup of whipped cream; cool and serve in sherbet glasses; a preserved cherry or strawberry may be placed on the top of each.

### No. 22. ORANGE FRITTERS

1½ cups flour	1 cup milk
2 teaspoons baking powder	¼ teaspoon salt

Make into a batter, then peel 3 or 4 oranges and separate into sections; dip each section into the batter and fry in hot lard; serve with powdered sugar.

### No. 23. STEAMED BROWN BREAD

1 cup flour	1 cup molasses
2 cups Graham flour	3½ cups sour milk
2 cups corn meal	1 teaspoon baking soda
	½ teaspoon salt

Mix molasses with the flour, cornmeal and salt; add the soda to the sour milk and stir in well; divide into buttered baking powder cans and steam for 4 hours; serve hot with butter.

### No. 24. PUMPKIN PIE

1 quart can pumpkin	½ teaspoon cinnamon
1 cup milk	¼ teaspoon cloves
½ cup sugar	2 teaspoons baking powder
	¼ teaspoon of salt

Put the pumpkin in a mixing bowl; stir in the sugar, spices, salt and baking powder; add the milk and bake in one bottom crust in hot oven.

### No. 25. DATE PIE

2 cups stoned dates	3 tablespoons sugar
1 lemon	2 tablespoons milk

Cut the dates into bits; add to them the juice and grated rind of the lemon, the sugar and milk; fill lower crust with this mixture; sprinkle lightly with flour and dot with butter; lay on upper crust and bake.

## 25 RECIPES FOR PREPARING AND SERVING APPLES

### No. 1. APPLE BISCUIT

To 1 pint of light bread sponge add  $\frac{1}{4}$  cup molasses, 1 tablespoon of lard and enough graham or whole wheat flour to make a soft dough; beat well and finally work into the dough 1 large cup of chopped apples; shape the dough into biscuit and place in muffin tins and let them rise very light before baking.

### No. 2. APPLE COBLER

Pare and quarter enough tart apples to fill a baking dish  $\frac{3}{4}$  full; cover with rich baking powder biscuit dough made soft enough to stir; spread over apples without rolling; make several cuts in the center to allow the steam to escape; bake  $\frac{3}{4}$  of an hour and serve hot with sugar and cream.

### No. 3. APPLES EN CASSEROLE

Pare, core and slice 2 quarts of apples and put in an earthen dish alternately with  $1\frac{1}{2}$  cups of sugar; add  $\frac{1}{4}$  cup of cold water, cover the dish and bake in a moderate oven; serve either hot or cold with cream.

### No. 4. DELMONICO APPLES

Put a layer of apple sauce in a buttered pudding dish, sprinkle with ground almonds, dot with butter and sprinkle with crushed macaroons; add a little water and bake; delicious served with roasts.

### No. 5. APPLE DELIGHT

Put a layer of apple sauce in a buttered pudding dish, dot with butter, add a layer of chopped peaches, sprinkle with almonds ground coarsely; repeat until pan is full; pour peach juice over the mixture and bake 1 hour; serve as a relish with a meat course.

### No. 6. APPLES WITH FRIED ONION

Peel the amount of onions you wish to fry, then slice; fry in fat until a rich brown; fry unpeeled quarters of apples in the fat left from the onions; arrange apples in a border on a platter; fill center with fried onions and serve hot.

### No. 7. APPLE GOODIE

Cut apples into balls with a vegetable scoop, and cook until tender in a little syrup to which a little lemon juice has been added; toast slices of bread or stale cake; dip in milk to which a little salt and butter has been added; pile apple balls on slices of bread or cake; add bits of any kind of jelly or jam; serve with plain cream.

### No. 8. APPLE MACEDOINE

Cut a thick slice off the stem end of red apples; core and remove the pulp with a potato ball cutter; cook  $\frac{1}{2}$  cup sugar with one cup of water; add clean rose geranium leaves and apple balls; cook till the balls are tender; when syrup is cold, add juice of one lemon and a couple of peaches sliced into small pieces; fill apple shells with the mixture and serve as first course at a luncheon.

### No. 9. APPLE PRELINES

Core and peel six apples and cook in  $1\frac{1}{2}$  cups of sugar and 2 cups of water; make a candy of one cup of sugar, a little water and  $\frac{1}{2}$  cup minced nuts; when this begins to carmel, put a spoonful on the top of each apple; pour the syrup in which the apples were cooked over the apples and serve with whipped cream.

### No. 10. APPLE PONE

Pare and chop 1 quart of sweet apples; pour a pint of boiling water over 1 quart of oatmeal; when cool, add enough sweet milk to make a very soft batter; add two tablespoons of sugar and  $\frac{1}{2}$  teaspoon of salt; add the apples and pour into a well-buttered pan, cover and bake in a moderate oven two hours.

### No. 11. PORCUPINE APPLES

Select apples of equal size; pare, core and cook in a syrup made of one cup of water to  $\frac{1}{2}$  cup sugar; boil syrup down and roll apples in it; stud with blanched almonds and fill the centers with jelly; serve from a large plate.

### No. 12. APPLES AND RICE

Pare and core apples, place in a baking dish and fill the holes in the apples with chopped raisins and sugar; fill spaces between the apples with rice that has been boiled 15 minutes; cover and bake 15 minutes; remove cover and bake 15 minutes longer; serve with cream.

### No. 13. STUFFED APPLES

Cut the blossom end off good cooking apples; scoop out the center and fill with pecan meats; add two teaspoons of sugar and one teaspoon of branly to each apple; bake with a little water in the pan till tender, but not out of shape; just before serving press into each apple 3 or 4 pecan nuts.

### No. 14. BAKED APPLES WITH OATMEAL

Core apples; fill space from which the core was taken with cooked oatmeal; stand apples in a baking dish, sprinkle with sugar and add  $\frac{1}{2}$  cup of water; bake in a moderate oven till soft; serve with cream.

### No. 15. APPLE DUMPLINGS

Take large baker's buns, slice off the outer crust and cut so as to make a cup; brush over with melted butter and place in the oven to dry and brown; bake medium size apples from which the cores have been removed and the center filled with butter and sugar; place apples in prepared buns and serve with whipped cream.

### No. 16. APPLE CORNMEAL PUDDING

Pare, core and slice thin 12 medium sized apples; to one quart of sweet milk add 1 quart of cornmeal, 1 teaspoon of salt, 4 table-spoons chopped suet, 1 cup molasses, 1 teaspoon of soda dissolved in the molasses and the sliced apples; stir well and put into a deep, well-battered mold; steam 4 hours and serve hot with good pudding sauce.

### No. 17. BREAD AND BUTTER APPLE PUDDING

Cover the bottom of a shallow, well-battered pudding dish with apple sauce; butter slices of stale bread, cut into diamond-shaped pieces and place as close together as possible over apple sauce, buttered side up; sprinkle with sugar and a few drops of vanilla; bake in a moderate oven and serve hot with cream.

### No. 18. BAKED APPLES

Core as many tart apples as you want to bake; place in a baking dish and fill centers with sugar and cinnamon, allowing  $\frac{1}{2}$  cup of sugar and  $\frac{1}{2}$  teaspoon of cinnamon to 8 apples; cover the bottom of the dish with boiling water, bake in a hot oven till soft, basting often with the syrup in the dish; serve hot or cold with cream.

### No. 19. APPLE BUTTER CANAPES

Cut thick slices of brown bread, cut out round pieces with a biscuit cutter; spread each piece with apple butter; in the center place an English walnut meat and arrange a border of chopped nuts around the edge; serve with cheese cubes.

## No. 20. DRIED APPLE BUTTER

Wash 1 pound of dried or evaporated apples thoroughly, soak over night; in the morning cook with plenty of water; when well done, rub through a sieve; add sugar and cinnamon to taste, the juice of one lemon, juice of two oranges and butter the size of an egg; cook slowly until it will drop heavily from a spoon.

## No. 21. APPLE CHARLOTTE

Soak  $\frac{1}{4}$  box of granulated gelatine in 2 tablespoons cold water; add 1 pint of hot apple sauce, flavor and press through a sieve; as soon as the mixture begins to harden, stir in 1 pint of whipped cream; line a mold with ladyfingers, pour in the mixture and set away to cool.

## No. 22. CODDLED APPLES

Take tart, ripe apples of uniform size; remove the cores; place them in the bottom of a porcelain kettle; cover thickly with sugar; cover the bottom of the kettle with water and allow the apples to simmer till tender; pour the syrup over the apples and serve cold.

## No. 23. FRIED APPLES

Quarter and core 5 apples without paring; put into a frying pan 1 cup of sugar, 1 tablespoon of butter and 3 tablespoons of water; let this melt and lay in the apples with the skin up; cover and fry slowly until brown.

## No. 24. APPLE GELATINE

Cover  $\frac{1}{2}$  box of gelatin with  $\frac{1}{2}$  cup of cold water and let stand  $\frac{1}{2}$  hour; pare, core and quarter 6 tart apples; add the thin yellow rind of a lemon, cover with sweet cider or water, boil and press through a sieve; add 1 cup of sugar and juice of 1 lemon; pour over the gelatin, mix, turn into a mold and let harden; serve with cream or cider sauce.

## No. 25. APPLE CUP

Core fine grained apples; pare except one ring around the center; cut celery hearts very fine; mix with mayonnaise dressing to which a little salt, pepper and half the whole amount of dressing of whipped cream has been added; fill the centers of the apples with the mixture and round up a little; serve on lettuce leaves.

# RECIPES FOR CHOP SUEY, CHILI CON CARNE, HUNGARIAN GOULASH AND ITALIAN SPAGHETTI

## No. 1. IMITATION CHOP SUEY

Take  $\frac{1}{2}$  pound of round steak and  $\frac{1}{2}$  pound salt pork; cut into  $\frac{3}{4}$ -inch pieces; put into a hot frying pan and brown; cover and cook slowly for ten minutes; cut two stalks of celery and two onions into small pieces, add to the meat and continue to cook slowly for 20 minutes more, stirring all the time; when done, add  $1\frac{1}{2}$  tablespoons of dark molasses; thicken a little and serve with rice cooked very dry.

## No. 2. CHOP SUEY WITH MUSHROOMS

Take 3 pounds of fresh lean pork, 6 stalks of celery and 10 good sized onions; cut into small pieces; put a tablespoon of butter into an iron kettle; when hot, add the pork; cook 20 minutes and add the onions; cook 10 minutes and add the celery; cook 20 minutes and stir all the time; then stir in 2 tablespoons of cornstarch moistened with 2 tablespoons of water and Chinese sauce to thin; remove from the fire and add a can of mushrooms well drained, 8 Chinese potatoes cut small; serve with rice. Buy the Chinese sauce and potatoes at a Chinese grocery.

## No. 3. CHICKEN CHOP SUEY

2 lbs. breast of chicken	$\frac{1}{2}$ can bamboo shoots
2 tablespoons pure chicken fat	2 lbs. bean sprouts
6 stalks celery	$\frac{1}{2}$ teaspoon salt
1 doz. chestnuts	3 tablespoons of suey
2 white onions	dash of cayenne

Put the 2 spoonfuls of chicken fat which has been fried out into an iron kettle; when hot, put in the breast of chicken cut in small pieces and fry a light golden brown; take the celery and cut into pieces; cut the mushrooms in halves; cut the chestnuts into thin slices; chop the onions and bamboo sprouts; add everything to the chicken together with the suey sauce,  $\frac{1}{2}$  teaspoon of salt and the cayenne; cook altogether for 10 minutes; add the bean sprouts and  $\frac{1}{2}$  teaspoon sugar; let all simmer for 15 minutes; serve hot with rice well boiled and cooked without stirring; the Chinese ingredients used in preparing the chop suey may be obtained at a Chinese grocery store.



#### No. 4. MEXICAN CHILE CONCARNI

Take a piece of suet the size of a teacup; chop fine and fry out; remove cracklings, and while hot put in 1 pound of hamburger steak; fry brown, breaking the meat into bits the size of a pea; strain 1 can of tomatoes into a kettle and pour meat in; add 1 pod of garlic or 3 large onions, if preferred, and 1 tablespoon of salt,  $\frac{1}{2}$  teaspoon paprika and 1 tablespoon of vinegar; cook about  $1\frac{1}{2}$  hours until the onions or garlic is well done; add 1 pint of water and 1 can of kidney beans; heat 10 minutes and serve hot.

#### No. 5. HUNGARIAN GOULASH

2 lbs. round steak	6 stalks of celery
$\frac{1}{4}$ lb. salt pork	$\frac{1}{2}$ can tomatoes
2 onions	1 bay leaf
2 tablespoons of flour	2 whole cloves

Cut the salt pork into cubes and fry till the fat flows freely; cut the beef in larger pieces and roll in flour and brown slightly in the fat; add the tomatoes, onions, spices and celery, the latter cut in small pieces; salt and pepper to taste; pour over enough water to cover and boil  $3\frac{1}{2}$  hours, adding more water as it boils away.

#### No. 6. ITALIAN SPAGHETTI

Boil  $\frac{1}{2}$  pound of spaghetti 20 minutes in hot water; cool and drain; make a pint of tomato sauce, using a small can tomatoes, adding 2 pods of garlic and 1 onion minced; pour this over the spaghetti and add 1 ounce of salt pork minced and partially fried, and  $\frac{1}{8}$  cup of grated cheese; cover closely and cook very slowly about 1 hour.

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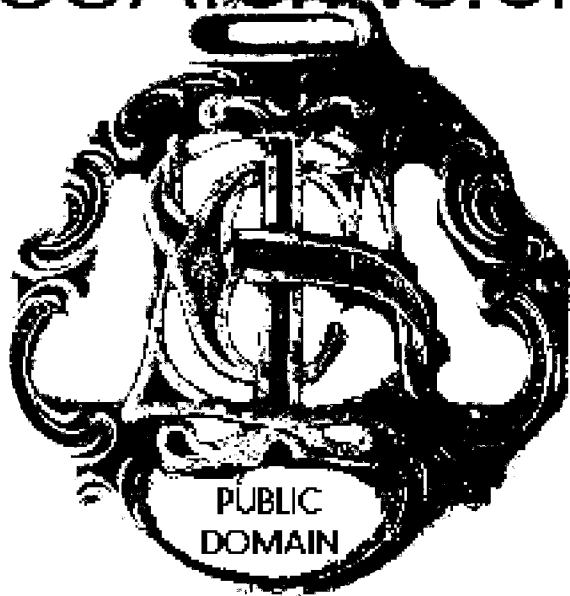
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