

COOK

BOOK

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COOK BOOK

CAKES

SPONGE CAKE

10 eggs beaten separately $\frac{1}{2}$ lb. flour
1 lb sugar

Juice of one lemon. Do all the beating before you put in the flour and lemon. Fold in the flour. Mrs. E. C. Wade.

GRAHAM CRACKER CAKE

Cream 1 teaspoon baking powder
 $\frac{1}{2}$ cup butter with $\frac{1}{2}$ cup chopped nut meats
1 cup sugar, add yolks $\frac{1}{2}$ teaspoon vanilla
3 eggs, (white beaten separately) $\frac{3}{4}$ cup milk,
Then add Fold in beaten whites last.
26 graham crackers, rolled fine Mrs. Fred Hess.

MOCK ANGEL FOOD CAKE

1 cup milk scalded, until it bubbles 3 level teaspoons Baking Powder
slightly. 1 pinch salt
1 cup sugar 2 egg whites beaten stiff
Sift 4 times, add hot milk and fold in beaten whites.
Bake in angel food cake pan in slow oven about 45 minutes. Mrs. Stern.

FRUIT CAKE

1 lb. butter creamed with 1 lb sugar 1 tablespoon each of allspice and
1 lb. flour, into which mix $\frac{1}{2}$ tea- cloves
spoon soda 3 lbs. seedless raisins
10 eggs beat whites and yolks sepa- 3 lbs currants washed and dried
rately $\frac{1}{2}$ lb of citron cut fine
2 tablespoon ammonia.

Add the yolks to the creamed butter and sugar. stir in flour gradually. When the butter becomes too stiff to absorb the flour add the whites of eggs. Mrs. E. C. Wade.

PINEAPPLE CAKE

2 $\frac{1}{2}$ cups sifted flour (pastry flour) $\frac{3}{4}$ cup moisture, $\frac{1}{4}$ of which is pine-
3 level teaspoons baking powder apple juice and the rest water
 $\frac{1}{2}$ cup butter Whites of 4 eggs beaten light
1 $\frac{1}{4}$ cup sugar Bake in layers.
Filling—White of egg, Juice of $\frac{1}{2}$ lemon, 2 tablespoons grated pine-
apple and enough powdered sugar to make a paste. Mrs. J. Frank Eckert

**CAMPBELL HOTEL
AMERICAN
PLAN**

T. C. CAMPBELL, Prop.

SPLENDID BLACK CHOCOLATE CAKE

½ cup sugar 2 eggs (yolks beaten separately)
½ cup sweet milk 1 teaspoon vanilla
½ cake chocolate (cut fine) ½ cup sour milk

Boil all together, until it thickens, then put aside to cool.

1 cup sugar 1 teaspoon soda
½ cup butter or shortening 2 cup flour

Mix all together, then mix with chocolate mixture; then fo'd in stiffly
beaten whites last. Bake in moderate oven. Mrs. Fred Hess.

SPICE CAKE

1 cup sugar ¾ lb of raisins
½ cup butter 1 teaspoon soda
1 cup sour milk 1 teaspoon cloves
2 cups flour 2 teaspoons sinnamon
Yolks of 2 eggs (or the whole)

Mrs. Sands.

CRISCO COOKIES

3 eggs 2 teaspoons of Baking Powder
1 cup of milk (heaping)
2 cups of sugar A little salt
1 cup of Crisco 6 cups of flour
Flavoring.

Mrs. Lee Reeves.

FROSTING.

1—Cup sugar. 2—eggs (whites)

Place sugar in pan, moisten with boiling water. Let boil until threads
dropped from a spoon. Beat egg whites to a stiff froth, add boiing syrup
and beat until ready to spread.

If chocolate frosting is desired, add two squares of melted chocolate
and flavor with vanilla. Mrs. Frank Islas.

For Detroit Vapor and Other Oil Stoves

—see—

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DEVIL'S FOOD CAKE.

2 squares of Baker's chocolate. 1—heaping tablespoon butter.
1—Cup sugar 1—level teaspoon baking soda.
2—Eggs. 1—cup sweet milk.
1—Teaspoon vanilla extract.

Melt the chocolate in pan over slow fire. Beat yolks of eggs, and add
to half the cup of milk. Stir in to melted chocolate until thickened.

Take from stove: add butter, sugar, vanilla and remaining cup milk
with soda dissolved in it.

Sift in two cups flour by degrees, and bake in a moderate oven for 20
minutes. May be baked in layers or in one layer. Use whites of eggs
for frosting. —Mrs. Frank Islas

MAHOGANY CAKE

1½ half cups of sugar 1 teaspoon soda
½ cup butter 3 eggs,
1 cup sweet milk, 1 teaspoon vanilla.
2 cups flour ½ cup Baker's chocolate.

Take ½ cup of the milk, mix with the chocolate place in pan; place
pan in another vessel of boiling water and cook until it thickens. Stir
this into the cake after it cools. Mrs. J. H. Johnson.

SUNSHINE CAKE.

Six eggs. Put whites in mixing bowl and yolks in small bowl.

1 cup sugar, 2 teaspoons lemon extract, 1 cup flour

Sift flour and sugar each four times. Put pinch of salt in whites and
beat half stiff, add ½ teaspoon of cream of tartar and beat very stiff.
Then add sugar, a little at a time and beat as you add, add yolks and
beat, add flavoring and beat. Fold in the flour very lightly and do not
beat it in. Don't beat at all after putting in flour. Turn into a tin,
not greased and bake 30 or 40 minutes in a very moderate oven.

Mrs. E. B. Hoagland.

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THE LAS CRUCES LUMBER CO.

COOKIES

SPONGE COOKIES

One cup molasses, one half cup sugar, one large tablespoon vinegar, one egg and salt, one teaspoon ginger and a little cinnamon. Let molasses come to a boil, put in one even tablespoon soda. Cool before adding egg and other ingredients. Mix soft. —Mrs. W. D. Newton

GRAHAM COOKIES

One cup sugar, one-half cup butter, one egg, five tablespoons sweet milk, one teaspoon soda, and salt. Mix stiff and roll thin.—Mrs. W. D. Newton

OATMEAL COOKIES

1 cup snowdrift	1 cup sugar
3 eggs	½ cup sour milk
1 t. soda	½ t. cloves
½ t. cinnamon	½ t. ginger
½ t. nutmeg	½ cup walnuts
1 cup raisins	2 cups flour
1 t. baking powder	2 cups oatmeal

These to be baked as drop cookies. —Mrs. Summerford.

SUGAR COOKIES

One cup sugar, one egg, one cup thick sour cream, one small teaspoon soda, and one smaller of baking powder sifted in the flour. Salt and flavor, Mix soft. —Mrs. W. D. Newton

OATMEAL COOKIES

1 cup butter, 1½ cups sugar, 1 cup oatmeal, 1½ cups flour, 2 eggs, 1 teaspoon baking powder. Nuts and raisins. —Mrs. E. C. Wade

OATMEAL MACAROONS

2½ cups rolled oats	1 cup sugar
2½ teaspoons baking powder	3 eggs
½ teaspoon salt	1 teaspoon vanilla

3 level tablespoons butter

Cream butter. add sugar and egg yolks, then oatmeal, salt, baking powder, vanilla and whites of eggs.

The mixture should be very stiff—add more oats if necessary. Drop in small bits from the end of a teaspoon on greased and floured pan. Bake in slow oven. These should be very thin and brittle when baked—watch closely while baking. —Mrs. Grace Day

Majestic and Other Ranges and Cook Stoves

—see—

BASCOM-FRENCH CO.

FILLED COOKIES

1 cup sugar	1 teaspoon vanilla
½ cup shortening (part lard and part butter)	2½ cups flour
1 egg	2 teaspoons cream of tartar
1 cup milk	1 teaspoon soda

Roll thin; put cookies in pan, then put a teaspoonful of the following filling in each. Place another cookie gently on top and press edges together.

FILLING

1 cup chopped raisins	½ cup water
½ cup sugar	1 teaspoonful flour

Boil until thick, then drop teaspoonful on cookie as directed.

—Made and approved by Mrs John Lemon and Lucille Lemon

ROLLED VANILLA WAFERS

¼ cup butter	7-8 cup bread flour
¼ cup milk	¼ teaspoon vanilla
½ cup powdered sugar	

Add the sugar gradually and the milk drop by drop, then the flour and flavoring. Spread very thinly with a broad-bladed knife on an inverted pan. Bake in a slow oven until brown. Partially remove pan from the oven, cut in squares with a sharp knife and roll. —Mrs. J. Frank Eckert

COCOANUT COOKIES

1 cup butter	1 cup sugar
2 t. baking powder	½ cup cocoanut
2 eggs	

Enough flour to roll smooth. Bake nicely but not brown.

—Mrs. Uil Lane

Ethel Summerford

HERMITS

1-3 cup butter	¼ teaspoon cloves
2-3 cup sugar	½ teaspoon cinnamon
1 egg	¼ teaspoon nutmeg
2 tablespoons milk	¼ teaspoon mace
1 3-4 cups flour	2 tablespoons cocoa
2 teaspoons baking powder	½ cup nuts

1-3 cup raisins stoned and chopped —The Boston Cooking School Book

—Mrs. R. I. Rosenfeld

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WHITE COOKIES.

2 cups sugar	1 teaspoonful baking powder
1 cup crisco	1 teaspoonful salt
½ cup thick sour milk (buttermilk better)	1 teaspoonful vanilla extract
	½ teaspoonful lemon extract
2 eggs	Flour enough to roll.

Cream crisco and sugar together, add well beaten eggs, soda mixed with sour milk, salt, extract and about 5 cups of flour. Roll very thin, cut with cookie cutter and bake in moderate oven 5 minutes. To keep any length of time; when cold place in covered tin cans and set in cool place, and they will keep as crisp as when first baked. Sufficient for 90 cookies. —Mrs. E. J. Stern

OATMEAL COOKIES

1 cup sugar	1 or 2 eggs
½ cup shortening	2 cups white flour
½ cup liquid	2 cups oatmeal.

1 teaspoonful of soda or baking powder, according to liquid use. Drop in small portions on greased tin. Makes about forty. —Mrs. Duncan Matheson

KISSES.

Whites of 3 eggs	½ pint granulated sugar
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Beat whites to a stiff froth. Stir in sugar gradually. Drop a teaspoonful at a time on buttered paper leaving ¼ of an inch between. Bake 45 to 60 minutes in moderate oven. —Mrs. Hiram Hadley

BOSTON TEA COOKIES.

3 eggs	Rind and juice of 1 lemon
½ cup of lard	½ teaspoonful of soda
½ cup sour milk	Flour enough to roll out rather stiff

2 cups of sugar

Roll out thin and cut with small cutter. —Mrs. J. D. Walker

PIES**RAISIN PIE**

1 cup seeded raisins	2 tablespoon flour
Juice and grated rind of lemon	1 cup sugar
1 cup hot water	2 tablespoons butter.

Cook together until thick and bake with two crust. Mrs. E. C. Wade Jr.

FOR KITCHEN UTENSILS

—see—

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APPLE PIE

Pare, core and quarter 4 medium size apples. Cook until tender and mash. ½ cup sugar, ½ teaspoon cinnamon, 2 eggs (yolks slightly beaten) ¾ cup of cream. Pour in pastry lined pie tin and bake.

MERINGUE

Whites of the eggs	½ teaspoon vanilla
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6 tablespoons sugar —Mrs. Duck.

PINEAPPLE PIE.

Mix together 1 tablespoon of butter, with 1 scant cup of sugar in which has been mixed one tablespoon of flour. Yolks of three eggs and white of one, juice of ½ lemon, 1 cup of pineapple juice or water, 1 cup of pineapple cut in very small pieces. Cook in double boiler until it thickens slightly, line pie plate with crust, prick all over with fork and bake slightly, pour in filling and finish baking. Make a meringue flavored with lemon juice. —Mrs. Grace P. Day.

SOUR CREAM PIE

1 cup sour cream	1 cup raisins chopped
1 cup sugar	1 egg

Bake with two crusts. —Mrs. Summerford.

SOUR MILK PIE

1 cup chopped raisins	1 level teaspoonful cinnamon
1 cup thick sour milk	½ level teaspoonful cloves
1 cup sugar	Small piece of butter.

Mix the ingredients together well. Pour into the crust and throw on a few extra raisins before putting on the top crust. —Mrs. Maude Rivers

BUTTER SCOTCH PIE

1 egg	2 tablespoons butter
1 cup brown sugar	3 tablespoons water
1 cup milk	¼ teaspoon salt
3 teablespoons flour	Vanilla

Put yolk of egg into pan, add brown sugar, flour, milk, water, butter, salt and vanilla. Stir over fire until it thickens and comes to boil. Pour in baked pie shell and add meringue made of egg white and 1 tablespoon of powdered sugar. Brown in oven. —Mrs. E. W. Nelson

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VANILLA CREAM FILLING FOR PIE.

Three eggs, one cup sugar, one cup milk, one half cup butter, one heaping tablespoon of flour, one teaspoon vanilla. Cream butter and sugar, add the yolks, flour and milk, which has previously scalded, and cook in a double boiler until quite thick. Make a meringue of the whites of the eggs and three tablespoonsful of powdered sugar and place in oven to brown. Mrs. A. H. Loomis.

LEMON PIE

Make pie crust and bake it. Separate 2 eggs; cream yolks with 1 cup sugar. Add butter size of walnut and cream. Then gradually 3 teaspoons flour. Stir into this 1 cup boiling water. Cook in double boiler. As it begins to thicken, add juice and grated rind of 1 lemon. Make meringue of whites of the eggs, well beaten with 3 level teaspoons sugar. —Mrs. O. H. Brown.

PUMPKIN PIE

1½ cups pumpkin	2 beaten eggs
2-3 cup of brown sugar	1½ cups of milk
1 level teaspoon cinnamon	½ cup cream
½ teaspoon ginger	Mix thoroughly.
½ teaspoon salt	

—Mrs. Oscar B. Wood

BANANA PIE

1 cup scalding milk	Yolks of 2 eggs
5 tablespoonsful sugar	Cook until thick
2 tablespoonsful cornstarch	Add a little lemon juice
Pinch of salt	Save whites for Meringue.

—Mrs. F. R. Mosher.

LEMON PIE

Crust—1 cup flour, 1 teaspoonful salt, 2 tablespoons lard mix well moisten with water. Make crust as for custard pie, but do bake crust first

Custard or Filling

Grated yellow rind of 1 lemon, grate inside pulp but no white of lemon, juice of lemon, ½ cup sugar, 1 tablespoonful of flour, 1 teaspoon butter, 2 eggs (save white of one egg for frosting) beat all together, add 1 pint sweet milk; put in crust and bake until thick. Cool a few minutes. Frosting For Same—Beat the white of 1 egg stiff, add 1 teaspoon sugar and spread over pie; put back in oven till light brown.

—Mrs. Edward D. Shipe

For Detroit Vapor and Other Oil Stoves

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PUMPKIN PIE

1 cup of sifted pumpkin	¼ teaspoon ginger
½ cup of sugar	1 cup of cream or milk
2 eggs (well beaten)	½ cup of grated nuts.
1 teaspoon cinnamon	Pinch of salt.

When ready to serve spread whip cream over pie. This pie can be made with or without nuts. —Mrs. F. F. Wilcox.

CREAM PIE.

1 pt. of milk	¾ cup of sugar
2 eggs	2 tablespoon cornstarch

Heat milk, beat eggs, sugar and cornstarch together, then add this to milk. Let boil until thick. Let cool and add 1 teaspoon of vanilla. Bake crust, then add filling, then take ½ pt. cream whip and put on top. —Mrs. F. F. Wilcox

LEMON CUSTARD PIE

2 eggs	1 tablespoon flour
1 tablespoon butter	½ teaspoon salt
1 cup sugar	1 cup milk

1 lemon (Juice and grated rind)

Separate whites and yolks of eggs. Beat yolks, add dry ingredients. Add butter, add lemon juice and grated rind. Mix well, add milk. Beat whites of eggs till stiff, and fold into mixture. Pour into a pie dish lined with pastry (not baked) and bake in moderate oven until firm. —Mrs. T. C. Campbell

CHEESE PIE

3 eggs	2 Tablespoons of milk
½ cupful of sugar	½ Teaspoon of vanilla
¼ cupful butter	

Beat the yolks and sugar together until they are a perfect froth. Beat the butter until it is a creamy froth also. Now quickly add them together add milk and flavoring. Bake in a crust. As soon as done, have ready the whites of the egg, beaten to a stiff froth, sweetened with a little sugar and flavor with a few drops of vanilla, spread this over top of pie, return to oven and bake a delicate coloring. As soon as you take if from oven cut the pie ready to serve as the secret of the pie is in cutting it while hot. —Mrs J. F. Lohman

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MOCK CHERRY PIE.

1 pint of cranberries cut in halves 1 teaspoonful vanilla extract
 1½ cups of sugar A little nutmeg
 1 tablespoon flour A small piece of butter.
 ½ cups of water 10 drops almond extract
 —Mrs. Lawrence Stablin.

CREAM PIE *Marian Wade***Crust**

3 tablespoons of sugar 1 egg
 3 tablespoons of butter (level and 1 cup flour
 unmelted.) 1 teaspoon of baking powder.

Cream Filling.

Bring 2 cups of milk to the boiling point, then add ½ cup of sugar in which is thoroughly mixed 2 level tablespoons of flour, and last the well beaten yolks of 5 eggs, and 1 teaspoon vanilla.

Top

Beat the whites of 5 eggs then add 1 tablespoon of sugar for each egg and beat well to make smooth. Bake crust first.

—Mrs. Geo. H. Speers

BUTTER SCOTCH PIE

Cook 1½ cups milk and 1 tablespoon cornstarch in double boiler. Add 2 tablespoons brown sugar and 2 tablespoons butter cooked until the sugar is soft and bubbly. Stir it into cornstarch mixture, then add yolks of 2 eggs well beaten let all come to boil. Pour mixture into baked pie crust and use whites for meringue.

—Mrs M. M. Brown

PUDDINGS**SUET PUDDING**

One cupful of chopped suet or one-half cup of butter, one teacupful of molasses, 3½ cupsful flour, 1 full cupful raisins, 1 cupful currants, 1 teaspoon soda, pinch of salt, ½ teaspoon cinnamon, ½ teaspoon allspice, ½ teaspoon cloves, 1 cup sweet milk. Steam 2 hours. Citron or lemon peel may be added if desired.

—Mrs D. W. Bronson

PINEAPPLE CREAM *Republic Editor's wife*

1 can sliced pineapple 1 tablespoon powdered sugar
 ½ box marshmallows cut in slices 2 tablespoons vinegar
 1 pint whipped cream
 Mix slowly with cream. Pour over pineapple. —Mrs A. H. Loomis

Majestic and Other Ranges and Cook Stoves

—see—

BASCOM-FRENCH CO.**COCOANUT CUSTARD**

Whites of 3 eggs 1 pint of milk
 8 tablespoonsful sugar 1 grated cocoanut
 1 tablespoonful butter

Mix sugar and eggs. Then add cocoanut, butter and milk. The above will make two custards. —Mrs. Kelso

KISS PUDDING

Boil one quart of sweet milk and water, mixed; beat yolks of four eggs with a cupful of sugar. Stir in 4 tablespoons of cornstarch and a pinch of salt. Stir this into the boiling milk. Place in the oven and bake until firm; then spread with jelly or fruit, and, on top of jelly and a meringue of the whites of eggs beaten to a froth, and 3 tablespoonful of sugar. Set in oven to brown. —Mrs Kelso

GOOD BREAD PUDDING

Grease baking dish well with butter. In it beat 2 eggs, ½ cup of sugar and nutmeg or extract. Add 1 quart sweet milk. Fill up the dish with plentifully buttered bread. Bake until brown. —Mrs John Bingham

PUDDING SAUCE

½ cup syrup, 1 cup boiling water, 2 tablespoonsful cornstarch, dissolved in cold water. 2 teaspoonful butter. Flavor and cook until thick.

—Mrs F. R. Mosher

A DELICIOUS DESERT

Whip one pint of cream and stir into it ¼ lb. of powdered maccaroons. (Let the maccaroons be sufficiently old to powder well by rolling) Pour this mixture over a generous slice of angel food cake and garnish with cherry. —Mrs E. B. Hoagland

RAISIN PUFFS

1 egg, ½ cup sugar, cup butter (or large tablespoon of butter) 1 cup flour, ½ cup milk, vanilla, put in 6 cups and steam ½ hour. Ser with whipped cream or sauce. —Mrs. Grace Day.

LEMON SAUCE

½ cup of sugar ½ lemon
 ½ tablespoonful of butter 1 tablespoonful of cornstarch
 ½ cup of water

Boil sugar and water together until it forms a syrup; Add the butter, juice and grated rind of lemon. Stir in the cornstarch mixed with a little cold water and cook until clear stirring constantly. Louella Brownlee

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MOCK PLUM PUDDING

1 cup grated carrots	1 teaspoonful each of nutmeg and cinnamon
1 cup grated potatoes	1 cup brown sugar
Pinch of salt	2 cups raisins
½ cup of lard	Steam 1 hour
1 cup flour	
1 teaspoon baking powder	

—Mrs. F. R. Mosher

CODDLED APPLES

Medium sized apples as are wanted to serve, peel and core, leaving whole. Make light syrup of 1 cup sugar, 2 cups water. While syrup is boiling, drop in about one dozen red hot cinnamon drops. Put in apples to cover bottom of kettle, let cook until tender on bottom, then turn over. When done remove from syrup into individual service dishes. Cook syrup until it jellies and pour over each apple. Set away to cool and serve with whipped cream on top and a few chopped nuts. Jane Talbot

APPLE TAPIOCA

¾ cup pearl tapioca soaked	½ teaspoonful salt
1 hour in cold water	7 sour apples
2½ cups boiling water	½ cup sugar

After soaking tapioca, drain, add boiling water and salt, cook in double boiler until transparent. Core and pare apple, arrange in buttered baking dish, fill cavities with sugar, sprinkle with cinnamon and bits of butter. Pour tapioca on and bake in moderate oven until apples are soft. Serve with sugar and cream. —Fern Reeves.

DATE PUDDING

2 eggs beaten together	1 cup chopped dates
1 scant cup sugar	1 cup English walnuts
2 tablespoons flour	1 teaspoon baking powder with flour.
1½ tablespoons water	

Bake slowly about 40 minutes. Serve with whipped cream or hard sauce. —Mrs. Frank Eckert

LEMON GELATINE

½ box of gelatine soaked in 1 pint of cold water 1 hour. 1½ cups sugar in a pitcher with juice of two lemons, cut up skins and pulp and add all to the sugar. When Gelatine is thoroughly dissolved add to mixture and pour into whole 1 pint of boiling water and stir well. Strain twice. —Mrs. A. H. Loomis

For Detroit Vapor and Other Oil Stoves

—see—

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DATE PUDDING

1 cup chopped dates	Two eggs
1 cup chopped walnut meats	Two tablespoons flour
Three-fourths cup sugar	One teaspoon baking powder

Mix flour, sugar, baking powder and dates; beaten yolks of eggs, and last well beaten whites of eggs; add nuts and bake in moderate oven about 20 minutes. Serve with whipped cream. Good either hot or cold. Will shrink when cold. —Alice M. Branigan

BLACK PUDDING

1 egg, 1 cup dark molasses, 1 teaspoon soda dissolved in ¼ cup boiling water, 1 cup sweet milk, 1½ cups Graham flour, 1 cup raisins seeded and chopped, 2 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg. Steam two hours. —Mrs. S. A. Johnson

Sauce:

½ cup butter	1 cup sugar
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Beat to a cream. Pour on little hot water. Boil two or three minutes. Flavor with nutmeg. —Mrs. S. A. Johnson

SUET PUDDING

1 cup chopped Suet	½ teaspoon cinnamon
1 cup molasses	½ teaspoon cloves
1 cup milk	1 teaspoon soda
1 cup raisins	3 cups flour
½ cup currants	Steam four hours.
½ a nutmeg	

Sauce for Same

½ cup butter, (scant)	1 teaspoon cornstarch
1 cup sugar	1 teacup hot water —Miss Spooner.

DATE PUDDING

1 cup chopped dates (scant)	1 cup sugar
1 cup walnuts	½ cup flour
¼ cup milk	1 teaspoon baking powder
2 eggs	

Sift flour and baking powder together, and sprinkle over nuts and dates. Beat egg yolks and sugar together, add milk, dates and nuts, thoroughly coated with flour. Fold in whites, beaten stiff. Turn into buttered baking dish, set in boiling water and bake in slow oven ¾ to 1 hour. Serve with whipped cream. (Too many dates will cause pudding to be sticky.) —Mrs. W. W. Hayward.

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CARAMEL SAUCE

½ cup of sugar
½ cup of boiling water

1 tablespoonful of cornstarch
½ tablespoonful of butter.

Caramelize the sugar. Add boiling water and allow the mixture to simmer until the caramelized sugar is dissolved. Add the butter, stir in the cornstarch mixed with a little cold water. Keep stirring until the mixture thickens. Serve over puddings. —Louella Brownlee

CHOCOLATE PUDDING

1 pt. new milk
5 tablespoons grated bread crumbs

4 tablespoons grated chocolate
4 eggs

Put milk on to boil thicken with bread crumbs and chocolate stir until it thickens; cool. Whip egg yolks with one cup of sugar, mix with cooled mixture—bake. Whip white of eggs with 1 cup of sugar, ½ teaspoon vanilla; put on top of pudding and brown. This can be served with whipped cream if you wish. —Mrs. Duck

BREAD PUDDING

1 cup sour milk
2 cups bread crumbs
1 cup flour
½ cup butter
1 cup chopped raisins

1 cup strawberries if you have them
1 cup sugar
2 eggs
1 teaspoon of soda
1 of cinnamon

Nuts can be added, also raisins in place of strawberries. Mix butter and sugar to a cream. Soak bread crumbs in milk with soda mix and add other ingredients. Stir 2 hours. Serve with cream. —Mrs E. C. Wade

HARD SAUCE

1-3 cup butter
1 cup pulverized sugar

1 teaspoonful vanilla

Cream the butter, add the sugar gradually and flavor. For a white sauce the white of an egg may be added. For a yellow sauce use the yolk of one egg to the above mixture. Arrange neatly in a small dish and set away to chill or until ready to serve. —Mrs. Fred Hess

CHOCOLATE FLIP

Beat well the yolks of 4 eggs with 4 tablespoon sugar, add 1 cup grated chocolate, 1 cup milk, 1 teaspoonful fine cracker meal. Lastly add the stiff beaten whites of eggs, mix slowly. Put mixture into a buttered pudding dish and stand in pan of water. Bake twenty-five minutes in medium oven. Serve immediately with whipped cream. —Jacoby

FOR KITCHEN UTENSILS

—see—

BASCOM-FRENCH CO.**ORANGE AND PEACH MARMALADE**

12 large firm peaches. Peel and slice in rather thick pieces. 2 large oranges. Slice very thin peeling and all. Mix fruit. Measure fruit and add as much sugar as fruit. Let stand over night. Next morning boil slowly until juice thickens when cold. —Mrs. Ira McClymonds

ENGLISH XMAS PLUM PUDDING.

1 lb currants
1 lb seeded raisins
1 lb sultanas (seedless raisins)
1 lb bread crumbs
½ lb flour, ¼ teaspoon salt
¼ lb candied peel (orange and lemon) 4 or 6 eggs

¼ lb chopped suet
½ lb brown sugar
½ lb blanched chopped almonds
1 tablespoon allspice, 1 grated nutmeg
1 juice and rind of lemon (grated)

Milk, apple, cider, peach juice or near beer to make mixture rather softer than biscuit dough. Prepare dry ingredients, beat up eggs with a little milk, pour into hole in center, mix, adding more moisture as needed and lemon juice. Place in greased molds, within 1 inch from top, tie over with hote water wetted cheese cloth. Steam for 6 or 8 hours. Enough for two nice sized puddings, and very much nicer if hung up in the molds a week or two before using. (Serve with hard or plain sauce.) Re-steam 1 hour. —Mrs. R. H. West

TAPIOCA PUDDING.

1 pint hot milk, 1 heaping tablespoonful minute tapioca, pinch of salt. Cook 10 or 15 minutes, stirring occasionally. Add beaten yolks of 2 eggs,, ¼ cup maple syrup (Log Cabin). Let thicken, then remove from stove and add beaten whites of 2 eggs, stirring well. Flavor to taste, preferably, vanilla. —Mrs. John Stevenson

BLUSHING BUNNY.

Melt together 1 cup of cheese, (cut fine) and 1 tablespoonful of butter. Add 1 can of Campbell's tomato soup. At the last minute add 1 beaten egg. Serve on toast or crackers. —Mrs. F. F. Wilcox

MEATS**BAKED HAM**

Spread slice of cured ham cut ½ inch thick, with ½ teaspoonful of dry mustard and 2 tablespoonsful of brown sugar. Cover with milk and bake slowly one hour. Make gravey. —Mrs John Bingham

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THE LAS CRUCES LUMBER CO.

HAMBURGER WITH CHILE

1 lb. hamburger ½ can tomatoes
 1 onion Chile powdered to taste or dry other
 1 cup of cooked macaroni or rice chile.

Put grease in pan and when hot add onion cut up fine. Let brown then add meat, allow to cook. Then add macaroni, tomatoes and chile. Cook in frying pan a few minutes, then put in baking dish and bake one half hour. —Mrs. D. W. Bronson.

MEAT LOAF

Grind 2 lbs round steak and Butter size of a walnut
 ½ lb lean pork. Add 1 tablespoon salt
 1 cup of cracker crumbs 1 teaspoon pepper
 1 cup milk Bake 1½ hours
 2 eggs. —Mrs. H. B. Holt.

SALMON LOAF

Take one can salmon, drain off the juice and chop fine. Add yolks of
 4 eggs beaten very light ½ teaspoon pepper (scant)
 ½ cup grated bread crumbs ½ teaspoon salt and a little chopped
 4 tablespoons melted butter parsley
 Beat whites of four eggs and add last. Put in buttered tin, set in pan
 of water and bake one-half hour. Serve with dressing.

Dressing for Salmon Loaf

1 cup of milk added to the juice 1 tablespoon butter
 of the salmon 1 tablespoon flour
 Cook until thick and add 1 egg beaten light. Pour over loaf. —Miss Spooner

VEAL LOAF

3 lbs of veal 2 teaspoons of salt
 ½ lb of pork 1½ teaspoons of pepper
 ½ cup tomato catsup ½ cup of rolled crackers
 1 teaspoon of sage 3 eggs —Miss Spooner

SWEDISH MEAT BALLS

½ lb beef (ground) 1 egg
 ½ lb. pork (ground) ½ cup milk
 Season with salt, pepper and a little sage. Crumbs of two slices of
 toasted bread, onion chopped and browned in butter. Make in small balls
 and fry. —Mrs. Katie Reymond

Majestic and Other Ranges and Cook Stoves

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BARBECUED HAM

Soak two thin slices of ham 25 minutes in luke-warm water. Drain, wipe,
 cook till a delicate brown, in a hot frying pan. Remove to a hot plat-
 ter. To the fat in the pan add—

2 tablespoons vinegar 1-8 teaspoon paprika, and
 1 teaspoon mustard ½ teaspoon sugar
 When hot pour over ham and serve. —Mrs H. B. Holt

SOUR BEEF

2 cups water 1 large onion
 ½ cup vinegar 1 carrot
 ½ teaspoon salt 2 lbs cheap cut of beef.
 1-8 teaspoon pepper

ROAST BEEF & YORKSHIRE PUDDING

Use about 3 or 4 pounds of tender, fat beef; season and roast 1 hour in
 hot oven, if wanted rare. Yorkshire pudding to be served with the beef
 is as follows: 1 egg, salt, 1 cup of milk, 1 teaspoon baking powder. Stir
 up thicker than for hot cakes. Bake in pan, well greased with beef
 drippings, about ½ hour until brown. —Mrs John Bingham

HOT TAMALE PIE

Cut 1 lb round of beef and 1 lb. fresh pork into ¾ inch cubes. Cover
 with 1½ hours. Cover 6 to 10 red chili peppers with water, cook till
 tender, drain, remove seeds, press thru fine strainer and add pulp to the
 meat. Add 6 cloves of garlic, thicken with 4 tablespoons white cornmeal
 and cook 15 minutes, stirring constantly. Bring 2 cups water, ½ cup
 lard and 1 teaspoon salt to boiling point, stir in slowly 1 cup white corn-
 meal, cook till thick; cool, line a 2 quart baking dish with the cornmeal
 mixture, pour in meat mixture, cover with thin round pats of cornmeal
 mixture, and bake with a cover on for one hour, remove cover and brown
 ½ hour. —May M. Hawley

CIVIAN CANAPES

Saute round slices of bread, 1-3 inch thick, in hot butter, until a deli-
 cate brown. Drain and cool. Chop sufficient water cress very fine to
 make 2 tablespoonful, and then mix it well into the same amount of
 creamed butter, and spread on the toasted bread, adding salt and pepper
 to taste. Cover with a layer of cavian, sprinkle with lemon juice, and
 serve on a plate lined with paper daily. —Mrs. J. Frank Eckert

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thick. Cut with small biscuit cutter. Place in well greased shallow pans one inch apart. Cover and let rise until light (about three-quarters of an hour) Bake ten minutes in hot oven. —Mrs E. B. Hoagland

RAISIN BREAD

4 cups flour	1 egg
1 teaspoon salt	1½ cups milk
½ cup sugar	½ cup raisins or dates
4 tsp. baking powder	

Mix well and sift together dry ingredients; add raisins; add egg beaten; add milk. Bake in one large loaf 40 to 45 minutes in modern oven.

—Mrs. E. W. Nelson

NUT BREAD

2 eggs	2 t. salt
2 cups milk	1½ cups sugar
8 t. baking powder	6 cups flour

Beat eggs, add milk, then dry ingredients sifted together. Let rise 30 minutes. —Mrs. Uil Lane

BREAKFAST SCONES

Sift together

2 cups flour	1 teaspoon baking soda
1 tablespoon sugar	2 teaspoons cream of tartar
¼ teaspoon salt	

Rub into it two tablespoons shortening. Beat one egg. Put half of it into a cup then with one half of it and some sweet milk make the ingredients into a soft dough. Add as many raisins as liked. Spread out in pie tins brush over with the remaining half of the egg and score with a knife in four equal parts. Bake in a rather hot oven.

—Mrs. Ira McClymonds

ROLLS

Two cakes compressed yeast dissolved in one cup of warm water. One pint of milk, heated until it steams. One half cup of sugar, two teaspoons salt, four tablespoons of cottolene, or butter if preferred, two eggs, well beaten. When the heated milk had cooked, add the other ingredients, and enough flour to handle. Mix well and set aside to rise, when quite light roll out, let rise again and bake in a quick oven, about fifteen minutes.

For coffee cake or snail houses add a trifle more shortening. If left over night to rise one yeast cake will be sufficient. —Mrs John Lemon

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BROWN BREAD

2 eggs	2-3 cup molasses
1 tablespoon sugar beaten together	1 cup sour milk
Heaping teaspoon soda dissolved in ½ cup boiling water. 1½ cups Graham Flour, 1 cup corn meal, 1 teaspoon suet. Steam 3 hours.	

—Mrs. S. A. Johnson

GRAHAM GEMS

1 egg	1 teaspoonful soda
1 cup sour or butter milk	1 tablespoonful shortening

Stir in Graham flour until almost stiff enough to roll out. Bake in quick hot oven. —Mrs. Chas. T Sands

DR. BROWN'S POP-OVERS

1 cup milk	3 eggs
2 cups flour	

Whip eggs, add milk, and whip; add flour and whip thoroughly. Have muffin pans hot and well buttered. Fill one-half full with batter and bake in hot oven —Dr O. H. Brown

MUFFINS

1 egg, 1 teaspoon melted butter, ½ cup milk, 1 teaspoon sugar, 1 cup flour, heaping teaspoon baking powder. Heat pans before putting in muffins. Bake 15 minutes. —Mrs Edward L. Medler

NUT BREAD

2 eggs	1 cup cornmeal
¼ teaspoon salt	1 cup sour milk
1 tablespoonful butter	1 teaspoon soda
1 cup brown sugar	Chopped nuts or raisins
1½ cups graham flour	
Bake in slow oven.	

—Mrs Chas T. Sands

SOFT GINGER BREAD

1 cup molasses	1 teaspoon Ginger
½ sup sugar	1 teaspoon cinnamon
1 egg	2 cup flour
Crisco, size of walnut	1 level teaspoon soda

Last of all add slowly one cup boiling water; bake in slow oven.

—Mrs. S. G. Hocking

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CREAM CANDY (to pull)

1 lb. sugar, 1 gill hot water, butter the size of walnut, $\frac{1}{2}$ teaspoonful cream of tartar, 1 tablespoonful vinegar.

Boil until brittle when dropped into cold water. Pour on buttered tins and pull. —Mrs. Lewis Hearn

PATIENCE

3 cups sugar, 2 cups milk, 1 cup pecan meats, 1 tablespoonful butter.

Put 1 cup of sugar in a sauce pan and stir until it melts or browns; then add 1 cup of milk and stir until the caramel is dissolved; Add the remaining quantity of sugar, milk and butter; stir and boil until it forms a hard ball when dropped into cold water. Add the nuts, take from the fire, and stir until it begins to grain; pour into a buttered pan when cool, cut into squares. —Mrs. Lewis Hearn.

FUDGE.

2 tablespoonful butter melted with 3 tablespoonful of cocoa or chocolate; add 10 tablespoonful of milk and 2 cups of sugar; cook until it tests very soft in water, then leave until cold. Stir one way until it loses its gloss and turn out. —Mrs. Lewis Hearn.

Doughnuts, Croquettes, Fritters**DOUGHNUTS**

1 egg	Flour enough to roll
1 cup sweet milk	3 heaping teaspoonsful baking powder
1 cup sugar	Nutmeg or cinnamon in flour

—Mrs. Sewall

CRULLERS

A scant cup of sugar mixed with shortening no larger than a walnut, Beat in two eggs, a little nutmeg and some salt, Add one cup of milk or water (or buttermilk which has been sweetened with soda), or half and half. Flour to make stiff enough to roll, 2 large teaspoonfulls baking powder, or if buttermilk or sour milk is used, then add smallteaspoon baking powder at the last. —Mrs. Elliott

FRIED CAKES

Two thirds cup sugar, two eggs, one tablespoon melted butter, or two tablespoons sour cream, two thirds cup thick sour milk, one small teaspoon soda, one smaller of baking powder, salt, and numeg. Mix soft; soon as done roll in sugar —Mrs W. D. Newton

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DOUGHNUTS.

4 eggs, creamed with	6 cups flour
2 cups sugar,	5 rounding teaspoons baking powder,
5 tablespoons melted butter,	Flavoring.
2 cups sweet milk,	

Add more flour to roll, and cook in sufficient hot fat. —Mrs Laughlin

MASHED POTATO DOUGHNUTS

1 cup sugar	1 teaspoon salt
1 heaping tablespoon shortening	$\frac{1}{2}$ cup sweet milk
2 eggs	3 cups sifted flour
1 cup hot mashed potatoes	$2\frac{1}{2}$ teaspoons baking powder

Vanilla or spices to flavor, as preferred. —Mrs E. W. Nelson

DATE ROLL

3 cups of sugar	1 cup of nuts
1 cup of milk	1 lb. of dates.

When sugar and milk begin to boil, put seeded dates in, let cook until forms a soft ball when dropped in cold water. Beat until creamy, then put nuts in. When real thick pour in a wet towel and roll.

—Mrs. Mamie Shields Smith

BANBURY TARTS

1 cup raisins	1 cup sugar
1 egg	Juice and grated rind 1 lemon
2 crackers	

Seed raisins and chop fine. Roll crackers fine, add sugar, beaten egg and lemon. Roll pastry and cut in pieces about 3 inches wide and 4 inches long. Put a spoonful of mixture on each piece; fold over and press edges together. Brush over with milk and bake.—Mrs G. P. Day

BANANA CROQUETTES

Cut bananas into halves cross-wise, dip in crumbs, beaten egg, and crumbs again; fry in hot, deep fat. Very ripe bananas may be used this way. —Mrs. H. L. Glover

DATE LOAF

1 cup sugar	$\frac{1}{2}$ teaspoon vanilla
2 packages dates	2 tablespoons water
2 cups nut meats	4 eggs beaten separately (The whites
1 cup flour sifted 3 times	of eggs put in last
1 teaspoon baking powder	Bake about 45 minutes

Mrs. B. F. Scott

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DUMPLINGS

CHICKEN PIE PASTE

2½ cups flour
2 teaspoons baking powder
2 tablespoons lard

1 egg, 1 cup sweet milk
Pinch of salt,

Rub lard into flour which has been sifted with baking powder and salt. Beat egg till light, mix with milk and mix milk with flour. Roll to form crust for pie.

—Mrs. H. L. Glover

AN EGG LUNCHEON DISH

Fry several slices of bacon and place on platter. To 1 cup of corn meal, 1 teaspoonful salt and 1 tablespoonful sugar, add enough boiling water so that it may be dropped from a spoon. Fry slowly in the bacon grease and place around edge of platter. Next make an omelet and place in centre of dish. A jelly omelet is best, using the jelly on the Johnny cakes

—Mrs. C. M. Ainsworth

MARROW BALLS

To be served with clear soup stock, just before service. Let boil for five minutes in moderately boiling soup; if it is tumbling they are like to fall to pieces.

Beat one egg in small bowl. Add one tablespoon melted butter or soup fat that is clarified. Mix lightly just enough cracker crumbs to enable you to make it into small balls, about the size of a marble. Add these balls immediately to the boiling stock and serve in five minutes. Care must be taken not to make the balls too stiff. To avoid this, add the cracker crumbs with care. They are delicious. Use minced parsley scattered in plate of soup over the balls. Serve four to a plate.

—Mrs. Henry Stoes

DROP DUMPLINGS

2 cups flour
2 teaspoons baking powder
Boil 12 minutes exactly, in steam light vessel with Pot Roast.

1 teaspoon salt
1 cup sweet milk

—Mrs. Twining

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SALADS AND DRESSINGS

APPLE SALAD

Pare and cut fine 6 large apples into pieces add juice of one lemon and cut up 3 bananas and mix with apples. Just before serving whip 1 cup of cream with 2-3 cup of powdered sugar. Mix with the fruit and serve very cold.

—Mrs. M. M. Brown

PINE APPLE SALAD

1 bottle of tarragon vinegar
1 bottle of worcestershire sauce
1 bottle olive oil

1 pkg. Neufchatel cheese
1 box of paprika, cherries and can of sliced pine apple

Mix 6 tablespoons of olive oil with 2 tablespoons of tarragon vinegar and juice of 1 lemon. Next add salt pepper, and sugar to taste, and 1 teaspoon of worcestershire sauce, and 1 medium size onion grated.

Place 1 slice of pine apple on lettuce leaf, with 1 or 2 cherries in center of pineapple. Mix cheese with butter and cream and place 4 small balls in pineapple, pour dressing over all and sprinkle with paprika.

The amount of ingredients excepting the pineapple will make the dressing several times.

—Mrs. Geo. H. Speers

TOMATO CISPIC SALAD

1 can Campbell's tomato soup
½ package Knox's gelatine
1 cup celery, chopped fine

½ cup pecans or walnuts, chopped fine.

Empty the soup into a saucepan and let it come to the boiling point. Soak the gelatine in one cup of cold water. When the soup boils mix the gelatine with it and pour into mold. When the mixture is perfectly cool but not set, add celery and nuts well mixed. Set on ice to harden. Serve on lettuce with plain oil or cream dressing.

Roberta M. Laughlin

BOILED SALAD DRESSING

Yolks of 3 eggs beaten
1 teaspoon mustard
1 teaspoon salt
¼ salt spoon cayenne
2 tablespoons sugar

2 tablespoons of melted butter or olive oil
1 cup milk or cream
½ cup hot vinegar.

Mix in order given, pour in hot vinegar last and cook in double boiler until it thickens like soft custard, stir all the time, this will keep two weeks in cold place.

—Mrs. E. T. Johns.

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CARROT SALAD

5 medium size carrots 2 apples
2 stalks of celery 1 very small onion

Put all these through medium fine chopper. Mix with salad dressing and whipped cream. Serve eight persons. —Cora Smith

OLIVE-PIMENTO SALAD

3 egg yolks ½ box gelatine
1 cup milk 1 cup whipped cream
1 cup cheese 1 cup stuffed olives pineapple

Cook egg yolks and milk to soft custard stage, add cheese grated. When well blended remove from fire, add gelatine (dissolved in warm water) When partially cool, beat in cream and olives sliced.

Pour into molds. Serve on a slice of pineapple, garnish with strips of pimento. Serve with either a cooked salad dressing or mayonnaise.

—Mrs. Stern

MAYONNEISE

1 egg 3 oz. sugar
2 tablespoonful flour 1 cup strong lemon juice.

Have lemon juice boiling. Mix paste and stir in juice. —Cora Smith

SALAD DRESSING

1 cup pineapple juice Butter size of an egg
Juice 1 lemon

Heat in double boiler. In separate bowl beat two eggs, add large spoon of flour, 1-8 cup sugar, whip together and add to juices, when cold add cup of whipped cream. —Mrs. S. A. Hocking

STERRITT SALAD (Fancy Salad)

One cup diced cucumbers, one diced pineapple; squeeze lemon juice over these and lay on cloth to drain. One cup blanched and shredded almonds, one and one-half cups green grapes cut in halves and drained, three-fourths cups boiled salad dressing, one cup whipped cream. Dissolve one tablespoon gelatine in one tablespoon each of pineapple and lemon juice. Stir all together and mould. —Mrs. Henry Stoes

FANCY CHEESE SALAD

Take six sweet green peppers, wash and remove top carefully. Clean out all seeds and chill for an hour on the ice. Fill with mixture of cream or cottage cheese, pecan nut meats and mayonnaise dressing enough to make right consistency to slice when cold. Press this mixture into the pepper shells and chill for several hours. Slice into thin cross-wise

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slices. Place about three slices on a lettuce leaf. Pour over French dressing and dash with paprika. —Mrs. Henry Stoes.

THREE MINUTE MAYONNAISE

½ teaspoon salt 2 tablespoons lemon juice
Few grains cayenne pepper 1 whole egg and 1 egg yolk
¼ teaspoon mustard 1½ cups salad oil

Mix salt pepper and mustard in bowl add the lemon juice, and carefully put in eggs so as not to break yolks. Pour in one fourth of the oil and beat with a dover egg beater until well blended, and continue this until all the oil is added. —Mrs. E. B. Hoagland

BALTIMORE SALAD

2 small slices or breakfast bacon 1 small onion
1 quart of chopped cabbage Salt and pepper to taste
1 medium sized ripe tomato Vinegar to taste

Fry the bacon and let the bacon and drippings cool but not congeal. Chop cabbage, onion and tomato, add bacon (cut in bits) drippings, salt and pepper and mix. Then stir in vinegar to taste.

—Mrs. Dallas Reeves.

MRS. SWEEZEY'S MAYONNAISE.

4 eggs beaten, rub together ½ cup sugar and 1 heaping tablespoon mustard and beat into eggs; add one cup of vinegar beaten in gradually, butter size small egg, salt. Cook in double boiler. —Mrs. Swezey

PICKLE SALAD

2 cup sugar 5c worth whole cloves
1 cup vinegar

Soak one box gelatine in 1 pt. cold water.

Boil vinegar, sugar, cloves together until threads, strain, add gelatine and cold water. When cold add chopped sweet pickles and chopped nuts. You can also add Cabbage, celery, pimentos.

—Mrs. J. Frank Eckert

FRUIT SALAD DRESSING

2 eggs ¼ cup powdered sugar
2 tablespoons melted butter ½ teaspoon celery salt
3 tablespoons lemon juice ½ teaspoon vanilla
½ teaspoon salt ¼ teaspoon paprika
2 cups whipping cream 3 drops onion juice

Beat eggs until very light add gradually while beating, melted butter, lemon juice and salt. Cook over hot water until mixture thickens. Cool, add cream beaten stiff and other ingredients. —Mrs. C. F. Knight

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OIL DRESSING

1 cup Wesson Oil
1 egg yolk

½ lemon, Salt, Paprika

Beat egg well and add the lemon juice. Continue beating and at same time add Wesson Oil very slowly. When beaten until thick and creamy add salt and paprika to taste.

—Carolyn Binkley.

CHEESE DISHES**CHEESE SOUFFLE**

One cup of bread crumbs, 1 cup of milk, 3-4 cup of grated cheese, 3 eggs, lump of butter size of walnut. Boil bread in milk until smooth, add cheese and butter and 1 teaspoonful of salt; then add yolks of eggs; beat the whites of eggs very stiff and stir in lightly. Bake 15 minutes.

—Mrs. Llewellyn

CHEESE SOUFFLE

2 tb. butter
2 tb. flour
½ tsp. salt

3-4 cup sweet milk
1 cup grated cheese
3 eggs

Few grains of paprika

Make a cream sauce of first five ingredients. When thick, remove from fire and stir in beaten yolks and cheese. Let this mixture stand until cool and then fold in stiffly beaten whites. Turn into a buttered baking dish and bake in a moderate oven about twenty minutes, or until set. If not served immediately this souffle will fall.

—Roberta M. Laughlin

ENGLISH MONKEY

2 cups breadcrumbs
2 cups milk
2 tablespoons butter
1 cup mild cheese, cut up fine

2 eggs
1 teaspoon salt
Speck cayenne

Soak bread in milk for fifteen minutes. Melt butter, add cheese, and melt; add soaked bread and milk; add eggs slightly beaten, and seasonings. Cook three minutes and serve on toast. Serves six.

—Mrs E. W. Nelson

VEGETABLES**ESCALLOPED CORN**

Alternate layers of the corn with cracker crumbs; season with butter,

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salt and pepper; pour over sweet milk and bake about 30 minutes; serve hot.

—Mrs. Llewellyn

SPAGHETTI A NEW WAY

One small onion minced and fried in olive oil. Do not brown. Add one-half pound Hamburger steak and let simmer. Add one-half can of tomatoes (small size) one-half tablespoon sugar, salt, six whole cloves, pinch sage, paprika, one teaspoon Worcestershire sauce. Let all the former simmer until meat is very tender. Keep covered while simmering. Pour over about three-fourths of a package of cooked spaghetti and put into casserole, adding one-half can of chopped mushrooms and a few chopped olives. Cover with grated cheese (Parmesan is best). Place a piece of oil paper under the casserole lid to avoid sticking, letting paper extend outside dish. Add little hot water as needed. Cook in very slow oven for two hours.

—Mrs. Henry Stoes

CHEESE CARROTS TO SERVE WITH SALAD

Mix grated cream cheese with sweet cream to right consistency to mould with hands. Make into shape of small carrots. Use a sprig of parsley for the stem. Dash the carrots with paprika. Serve with any kind of salad. Especially appetizing with fruit salad. Can be served with wafers and coffee.

—Mrs Henry Stoes

GLAZED SWEET POTATOES

6 large boiled sweet potatoes
½ cup brown sugar
1 cup water

1 tablespoon of butter
½ teaspoon salt

Peel potatoes, cut length wise, put in baking dish; dissolve sugar in the cup of water, add salt and butter. Pour over potatoes and bake in a hot oven, basting several times.

—Mrs. T. C. Campbell

SPAGHETTI

(From Hotel Baltimore, Kansas City Mo.)

2 large cans of tomatoes
1 package of spaghetti
6 slices of bacon
2 onions
1 knuckle of garlie

½ pound of cheese
1 can mushrooms
6 tobasco peppers
1 large red pepper
Salt to taste

Boil spaghetti in salt water. Put onions and bacon through meat chopper and fry to a golden brown. Drain spaghetti; put all other ingredients through a meat chopper and add to the spaghetti. Mix well and let simmer on the stove until properly blended.

—Mary Sewall

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SCHALLOPED POTATOES PORK CHOPS

Butter a baking dish, slice thin raw potatoes, salt, put in dish about half full, cover with heated milk. Put chops on top, and dot with butter. When milk is cooked in potatoes the dish is finished. It takes a hot oven for this dish a good half hour. Your chops to brown on both sides.

You can make potatoes without meat quickly, made and served from same dish.
—Mrs. Katie Reymond

CAULIFLOWER AU GRATIN

Place a whole cooked cauliflower on a dish for serving. Pour over it one cup medium white sauce and sprinkle with grated cheese. Then add a layer of buttered bread crumbs and put in oven until a golden brown.

—Roberta M. Ldughlin

CANNED TOMATOES FOR SALAD

Pick out small, firm and smooth tomatoes. Wash, scald and peel. Place just one layer in medium sized flat bottomed kettle and almost cover with water. Add teaspoonful of salt, cook until just thoroughly hot and lift out each tomato carefully with fork and place in a sterilized jar. Fill up jar with the juice and seal. When the jar is opened lift out each tomato carefully and place on a lettuce leaf and serve with salad dressing.
—Leetha Reeves

BAKED CELERY

Take a quart of veal stock, and having parboiled a proper amount of the celery stalks, put them into a baking dish. Rub together 2 spoonful of butter and 2 spoonful of flour smoothly, then beat in the yolks of 3 eggs, and stir these into the veal broth, and pour it over the celery. Lastly, cover the top with finely grated bread crumbs, and then with grated cheese. Bake 15 minutes in a quick oven.
—Mrs. J. D. Walker

SPANISH POTATOES

Pare potatoes and cut into cubes, lay in baking dish and add 1 small can of tomatoes, a few slices of onion, ½ cup of boiling water and on top place 3 or 4 slices of breakfast bacon. Bake until potatoes are tender and slightly brown.
—Mrs. M. M. Brown

ITALIAN SPAGHETTI

To 1 package of spaghetti use ½ pound of veal or more to suit taste. 1 quart of tomatoes. Cut veal in small pieces, fry brown in ½ butter and ½ lard—add tomatoes, season with salt and pepper and let simmer 2 or 3 hours. Boil spaghetti until done, blanch with cold water, add to the above mixture and sprinkle grated cheese over the whole. Italian cheese preferred.
—Mrs. John Bingham

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PICKLES AND RELISHES**CATSUP**

½ bu. tomatoes 1 cup sugar
½ cup salt 1 pt. vinegar

In a Bag

5 small onions, cut fine 5 cts. mustard seed
5 cts. whole cloves 3 little red peppers (hot chile peppers)

Cook tomatoes, put thru colander, then add salt, sugar and vinegar, also the bag of onions and spice, the peppers (red) put in whole and leave in to boil until hot enough to suit taste, then remove peppers and cook until the right thickness for catsup.
—Mrs Fred Hess

CUCUMBER PICKLES

Soak in salt water over night. Take out of water, heat in vinegar and put into jars and seal. Let stand until morning. Take fresh vinegar put in mixed spices and granulated sugar (½ cup or more to every quart of vinegar) heat and can. Put in a lump of alum the size of a pea into each quart. Use first lot of vinegar twice.
—Mrs J. H. Johnson

SOUR CUCUMBER PICKLES

Wash and fill jars with medium size cucumbers. Add heaping table-spoonful of salt, fill jar with cold vinegar and seal. If vinegar is very strong dilute with cold water.
—Mrs. A. D. Brownlee

CHUTNEY

Twelve apples, 10 onions, 12 or 14 tomatoes of equal size, 1 package seeded raisins and 2 red peppers from which the seeds have been removed. Chop or grind, 1 tablespoon ground mustard. 2 tablespoons of cinnamon, 1 teaspoon cloves, 1 tablespoon salt, ½ cup vinegar, 3 cups sugar. Cook until thick and can. The tomatoes should not be too ripe but good and firm
—Mrs. J. H. Johnson

DILL PICKLES

Take medium sized cucumbers, put in salt water over night, water that will float an egg. In the morning heat through with small lump of alum in ½ water and ½ vinegar (more or less, depending upon strength) add dill if desired. Pack in jars and seal.
—Mrs. John Bingham.

QUEEN CONSERVE

1 qt. of tomatoes, peeled, cut up, brought to boil and skinned. Add 2 oranges and 1 lemon, (pulp and juice) and 2 lbs of sugar. Cut orange and lemon rinds into thin strips, and cook till tender; drain, and add to the tomato mixture. Cook slowly 2 hours. Seal.
—Mrs. Holt

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ORANGE MARMALADE

Three oranges—water

Two lemons—sugar

Cut the oranges and lemons in halves, remove the seeds and extract the juice. Grind all the orange and lemon peel in a meat chopper, using the large hole plate. (Some of the orange peel may be cut in very thin strips, if desired) mix pulp and juice and add three cups of water to every cup of the pulp and juice mixture. Let this stand for twenty-four hours. Boil it fifteen minutes and let it stand another twenty four hours. Add one heaping cup of sugar, to every cup of the mixture, and cook until it is a soft jelly.

—Roberta M. Laughlin

PICKLED CABBAGE

1 medium sized head of cabbage 1 small tablespoonful salt
3 small mangoes. Red, green, yellow 2 large tablespoonful sugar
1 stalk celery 1 large tablespoonful mustard seed.

Chop fine or run through meat cutter. Cover with equal parts vinegar and water.

—Mrs F. F. Wilcox

GREEN TOMATO MINCE MEAT

4 Pints of green tomatoes chopped, unpeeled. (measured chopped)
5 to 7 pts. chopped apples (unpeeled) (measured, chopped)
2 cups good cider vinegar, 3 to 4 teacups New Orleans molasses
7 Cups sugar (brown is better)

Butter is not necessary, tho it improves it

1 box seeded raisins

1 tablespoon each of cinnamon, cloves and allspices, ground

1 teaspoon ground nutmeg

1 tablespoon of salt, heaping.

Cook well and slowly, stirring frequently.

—May M. Hawley

PICCALILLI

Chop fine one peck of green tomatoes, and twelve large onions, add four green peppers and three red peppers coarsely chopped, and one cupful of salt. Let stand over night, in the morning drain off the liquor. Now add two quarts of water and one pint of vinegar; boil all together twenty minutes. Drain through sieve. Put ingredients back into the kettle; pour over two quarts of vinegar and one pound of brown sugar, one half pound of mustard seed, two tablespoonfuls of cinnamon, one tablespoonful of cloves, one tablespoonful of ginger and one tablespoonful of allspice. Boil together fifteen minutes.—Mrs. D. W. Bronson

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CHUNK CUCUMBER PICKLE.

7 lbs. of large cucumbers cut in chunks. Put in strong salt water for 7 days. Then soak in fresh water for 3 days, changing the water daily. Simmer in grape leaves and a little piece of alum for two hours and drain dry. Turn over them 2½ cups of sugar, ¼ lb. stick cinnamon and 3 pints of vinegar. Drain off 4 mornings and put on boiling hot.

—Mrs. B. F. Scott.

PICKLED MUSKMELON OR CANTALOUPE

Peel thinly, cut in slices a good finger thickness. For 2½ lbs. melon so prepared, put in 1½ lbs. sugar in 3 pints vinegar. Cook the sugar and vinegar a little while, and throw it over the melon in a covered jar, which you place 3 or 4 days in the cellar or some cool place. Then add whole cloves and cinnamon and cook together in a kettle 2 hours on a slow fire until the pickles are a golden or brown color, and put in fruit jars hot. The seeds must all be removed while cutting the melon.

—Mrs. Katie Reymond.

GREEN TOMATO RELISH

Slice 2 gallon of green tomatoes and put in stone jar in layers, sprinkle salt over each layer and let stand 24 hours. Drain off all the liquor and place tomatoes in a kettle with 2 level teaspoonsful each of ground cloves, allspice, ginger, mace, cinnamon and 2 tablespoonsful of grated horseradish, 3 finely chopped onions, 1 cup seedless raisens, ½ cup brown sugar and enough vinegar to cover. Boil slowly for 3 hours. Put in hot jars and seal.

—Mrs. M. M. Brown

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