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MONTICELLO,

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BAKING LESSONS

By
INTERNATIONAL COOK BOOK ASSOCIATION



1915

1915

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YEAST BREADS.

Bread furnishes the principal starchy food for the human race. It is vital in any community to have so valuable and universal a food at its best. All housekeepers should master the art of bread making; it deserves more attention than it receives. Considering its great value, it seems unnecessary and wrong to find poor bread on the table. Bread made by the following process is warranted to be light, fine grained and sweet as a nut.

For Saturday's baking, the yeast must be started on Thursday evening.

Thursday Evening, Making the Yeast—

4 medium-sized potatoes. 1 level teaspoon salt.
1 cake yeast. 1 level teaspoon sugar.

Pare and boil potatoes and rub them through a wire strainer into a five-pound lard pail, with the water in which they were boiled. Add salt and sugar, and when cold add the yeast cake which has been soaked in 1 cup of cold water. Let this stand until Friday evening, well covered. Small families should divide recipe, as this makes a large quantity of bread. There should be 5 pints of this mixture.

Friday Evening, Making the Sponge—

Fill the five-pound lard pail to the brim with cold water, and empty the contents of the pail into a vessel large enough to contain the sponge. Add to this 1 level teaspoon sugar and 1 level teaspoon of salt; stir into this yeast mixture enough flour to make a batter which can be easily beaten with a spoon. Beat until smooth, cover and let stand over night on kitchen table. Every variety of yeast bread made is started with this same homely sponge. Use your sponge just as you would soup stock and build from it any variety of bread you wish to make.

Saturday Morning, Making the Dough—

If the whole quantity of sponge is made into white bread, add 1 cup of sugar, $\frac{1}{2}$ cup lard and 1 tablespoon salt to sponge in bread raiser, and enough flour to make a dough just stiff enough to hold its shape when molded. Knead until smooth and elastic (about 20 minutes), brush over top with melted lard, and put into a greased bowl, cover and allow it to stand until it doubles in bulk. Mold into pans, filling pans half full. When dough is well rounded over tops of pans, bake in a moderate oven 1 hour.

Remarks—

If you wish to make a variety of bread, proportions are given here. For 1 loaf of white bread, 1 loaf of whole wheat, and the plain sweet dough, using these doughs as a working basis, many varieties of bread can be made from one batch of sponge.

Proportions for 1 loaf of white bread—

Put into the mixing bowl:

2 cups bread sponge. 2 level tablespoons sugar
2 level tablespoons lard. 1 level teaspoon salt.

Add flour to make a dough stiff enough to mold. Knead until smooth and elastic, brush over top with melted lard, put into a greased bowl and allow it to stand until it doubles in bulk. Mold into a loaf, and when it has risen to top of pan, bake 1 hour in a moderate oven.

Proportions for 1 loaf of whole wheat bread—

4 cups whole wheat flour. 2 tablespoons lard.
1 cup white flour. $\frac{3}{4}$ cup syrup.

1 teaspoon salt.

Enough bread sponge to make a soft dough.

Dates, figs, raisins and nuts may be added to dough, when it is ready to mold into loaves, to give variety.

OATMEAL BREAD, WITH NUTS AND RAISINS.

2 cups bread sponge. 1 cup raisins.
2 cups oatmeal. $\frac{1}{2}$ cup nut meats.
1 cup boiling water. 1 teaspoon salt.
 $\frac{1}{2}$ cup syrup. 1 tablespoon lard.

Pour 1 cup of boiling water over the oatmeal in mixing bowl, let stand until blood heat; add sponge, beat well, then the other ingredients, add white flour to mix stiff. Knead until smooth and elastic. Let rise until it doubles in bulk. Mold into loaves, let rise again and bake 1 hour.

LUNCHEON ROLLS, MADE FROM THE PLAIN BREAD DOUGH.

After bread dough has become very light, put on board and roll in rectangular shape, brush over with melted butter, fold from ends toward center, to make three layers, then cut in strips three-quarters of an inch wide. Cover with a cloth and allow to rise again. When light, take strips between the fingers, pull out in length and flatten a bit; brush again with melted butter, roll up and place in gem tins. Let it stand until light and bake 20 minutes in a quick oven.

Sugar, cinnamon and currants may be used between the layers also.

ORANGE TEA BUNS.

Break off small pieces of bread dough and roll between the palms until you have a smooth ball. Place 2 inches apart on baking sheet. Brush over with melted butter, cover closely and let rise until very light. When ready for the oven, open the tops with the handle of a silver knife which has been dipped in melted butter. Place in this opening 1 cube of sugar which has been dipped in orange juice, three drops of melted butter on top of sugar, then sprinkle over all the grated orange rind.

Bake 20 minutes in a quick oven.

GRAHAM BREAD.

2 cups sifted graham flour.
 $\frac{1}{2}$ cup of bran (the part that passes through the sieve).

6 tablespoons of syrup.

$1\frac{1}{2}$ teaspoons salt. $1\frac{1}{2}$ cups of white flour.

Bread sponge enough to make into a dough.

Cover and let rise until mixture has doubled its bulk. Shape into loaves, put into a greased pan, cover, again let rise and bake in a moderate oven 1 hour.

RYE BREAD.

6 cups rye flour.

$1\frac{1}{2}$ cups whole wheat flour.

2 tablespoons butter or lard.

2 tablespoons caraway seeds.

1 teaspoon salt.

2 tablespoons sugar.

Enough sponge to mix into a dough that can be kneaded.

Proportions for plain Sweet Dough—

$\frac{1}{2}$ cup butter.

2 cups bread sponge.

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

1 teaspoon salt.

2 eggs.

$\frac{1}{2}$ teaspoon nutmeg.

$\frac{1}{4}$ teaspoon nutmeg.

1 teaspoonful lemon or orange extract.

Cream butter and sugar together as for cake. Beat eggs until light (do not separate) and add to the creamed butter and sugar. Stir into this the 2 cups of bread sponge. Add the salt, extract and nutmeg. Beat thoroughly, then beat in enough flour to make a very soft dough. Work well with a knife, as it should be too soft to knead on board. When well mixed, brush over top with melted butter. Cover closely and let stand until very light.

This dough can be made into rusks, coffee bread,

German Stollen and many other delicious sweet breads.

When the weather is cold, this dough can be made on Saturday morning and allowed to stand for Sunday morning breakfast, by using 1 cup of cold water and 1 cup of bread sponge, instead of 2 cups of sponge given in the recipe. In this way you can have these delicious hot breads for breakfast as easily as bakin' powder biscuits or gems.

COFFEE BREAD.

When the plain sweet dough mixture has become very light, pour some into a square cake tin $\frac{1}{2}$ inch thick, brush over top with melted butter, cover and let stand until it rises to the top of pan. Spread the following mixture over the top and bake in a quick oven 20 minutes:

1 cup fine bread crumbs. A pinch of salt.

1 teaspoon cinnamon. 2 tablespoons sugar.

2 tablespoons melted butter.

4 tablespoons chopped nuts.

Mix all well together and spread evenly over top of coffee cake, after it has had 1 egg beaten with $\frac{1}{2}$ teaspoon sugar brushed over top.

MIXTURE FOR TOP OF COFFEE CAKE.

Just before placing the cake in the oven, spread over the top an egg, which has been beaten, with 1 teaspoon of sugar and the following mixture:

2 tablespoons melted butter.

1 cup bread crumbs. $\frac{1}{2}$ teaspoon cinnamon.

$2\frac{1}{2}$ tablespoons sugar. A few grains of salt.

3 tablespoons chopped nuts.

Cover cake evenly with this mixture. Bake in moderate oven 30 minutes.

MIXTURE FOR BOTTOM OF COFFEE CAKE.

2-3 cup brown sugar. 3 tablespoons butter.

$\frac{1}{2}$ cup finely chopped nuts.

Melt butter in the pan cake is to be baked in. Sprinkle sugar evenly over the butter, then the chopped nuts. Fill pan $\frac{1}{2}$ full and press the dough down hard in the pan. When light, bake 30 minutes and invert on plate. This is delicious.

MIXTURE FOR TOP OF COFFEE CAKE.

Melt 3 tablespoons of butter. Add $\frac{1}{2}$ cupful sugar mixed with 1 teaspoon of cinnamon. When sugar is partially melted, add 3 level tablespoons of flour. Spread over coffee cake just before it goes into the oven and it has been brushed over with beaten egg.

IRISH BARM BRAKE.

2 cups bread dough. $\frac{1}{2}$ cup butter.
1 cup sugar. 4 eggs.
2 tablespoons caraway seeds.

Add flour to make it stiff enough to mold.

When light, shape into loaves. Let rise and bake 1 hour in moderate oven.

One cup of raisins added to the above, leaving out the caraway seed, will give a Sultana Loaf. This recipe makes 2 large loaves. Divide for small families.

ROLLED CAKE.

$\frac{1}{2}$ cup butter. $1\frac{1}{4}$ cups sugar. 3 eggs.
Grated rind of $\frac{1}{4}$ of a lemon.
4 teaspoons lemon or orange extract.
Flour to make a soft dough.

Cream butter and sugar well, add the well-beaten eggs and mix thoroughly. Add grated rind and extract and 2 cups bread sponge, then flour enough to make a very soft dough. Let rise until very light. When ready to mold, pour on a lightly floured board and divide, as this makes 2 cakes. With well-floured hands and rolling pin, flatten out the dough until it measures 8x12 inches, then brush over with melted butter and cover with $\frac{1}{2}$ cup shredded almonds and $\frac{1}{2}$ cup Sultanas. Now begin to roll like a jelly roll, press the ends well together and place on a baking sheet, brush over with melted butter. Let it rise 30 minutes, then bake a light brown in a moderate oven.

● Make a smooth icing with confectioner's sugar, moisten with boiling water and flavored with vanilla. Spread it evenly over the top of cake and sprinkle over shredded almonds and put in oven a few moments. The sugar must dry and crinkle but not brown. Do not let your cake get more than a rich golden brown.

SWEET BUNS.

2 cups light bread sponge. 1 cup sugar.
 $\frac{1}{2}$ cup butter. $\frac{1}{4}$ cup cold water.
 $\frac{1}{2}$ cup lard. A dash of cinnamon.

Mix all together in a mixing bowl, add flour to make a dough that can be kneaded and knead until smooth. When light, form into balls and place on a greased tin 2 inches apart. When light, bake in a moderate oven 45 minutes. These are fine for a cold lunch or a picnic dinner.

STUFFED DOUGHNUTS.

2 cups light bread dough.
 $\frac{1}{2}$ cup sugar.
1 teaspoon vanilla.
1 glass red raspberry jam.
1 tablespoon butter.
2 eggs.

Cream butter and sugar together, add the eggs and vanilla. Combine the bread dough with this mixture. Knead well, place in a greased bowl, let rise until very light. Turn onto a molding board and divide into pieces the size of a small egg. Roll out these pieces in small rounds, place jam in center and gather the edges up, pressing them together firmly. Cover and let stand until light. Fry in deep fat and let drain on brown paper. Do not have the fat as hot as for baking powder doughnuts. Any other jam may be substituted for the raspberry jam.

DELICATE LOAF CAKE.

$\frac{1}{2}$ cup butter. 3 eggs.
1 cup sugar. 2 cups bread sponge.
4 tablespoons shredded almonds.
2 tablespoons shredded citron.

Flour to make a batter like cake batter. Cream butter and sugar, add eggs well beaten, and beat 10 minutes. Add sponge and beat 5 minutes. This is important, as the fine texture of this cake requires hard beating. A round-bottom pan with a pretty wave and a tube is best for loaf cake as it is served inverted on a plate.

BAKING POWDER BISCUITS.

2 cups of flour.
4 level teaspoons baking powder.
2 level tablespoons lard or butter.
 $\frac{3}{4}$ teaspoon salt. 1 teaspoon sugar.
Mix and sift all dry ingredients together twice. Work in shortening with tips of fingers. Add gradually enough sweet milk to make a very soft dough, mixing quickly with a cake knife. Roll $\frac{1}{2}$ inch thick, cut with a small cutter, brush over with melted butter or milk. Let stand 10 minutes, bake in a quick oven 10 or 12 minutes.

SWEET POTATO BISCUITS.

2 cups flour. 1 tablespoon sugar.
1 cup sweet potato. $\frac{1}{2}$ teaspoon salt.
2 tablespoons butter. Sweet milk to mix.
4 teaspoons baking powder.
Boil and mash potatoes, and while hot add the butter and mix thoroughly. Sift all the dry ingre-

lients into mixing bowl, add the potatoes, mixing well. Then pour in enough sweet milk or cream to make a very soft dough. Roll 1 inch in thickness, cut into small rounds and sprinkle tops with granulated sugar and nutmeg. Bake in quick oven until a light brown. Serve hot for lunch.

PARKER HOUSE CORN ROLLS.

1 1/4 cups white flour. 1/2 teaspoon of salt.
3/4 cup of corn meal. 2 tablespoons butter.
4 teaspoons baking powder.
1 tablespoon sugar. 3/4 cup milk.
1 egg.

Sift all dry ingredients into mixing bowl. Rub in butter with tips of fingers. Beat egg without separating, add to it 1/2 cup of milk. Add all slowly to the dry ingredients to make a soft dough that can be handled. Add more milk if necessary. Turn onto a floured board, pat and roll to 1/2 inch in thickness. Cut with a round cutter, put a piece of butter size of a pea in the center of each round. Fold round in center so that the opposite edges meet. Put on a greased baking sheet 2 inches apart. Wash over tops with milk and bake in a hot oven 15 minutes.

POTATO BUNS.

2 cups milk or cream. 4 good-sized potatoes.
4 teaspoons baking powder. 1 1/2 pints flour.

Boil potatoes and put through a wire strainer, add milk, then flour which has been sifted with baking powder. Mix well, shape into small cakes, brush over with melted butter and bake on a buttered tin 15 or 20 minutes in a hot oven.

HOT APPLE TRIANGLES.

2 cups flour. 1-3 cup sweet milk.
1/2 cup sugar. 2 tablespoons sugar.
1/4 level teaspoon salt. 1 tablespoon currants.
1/4 cup butter. 1 teaspoon cinnamon.
3 level teaspoons baking powder. 1 egg.
2 tart apples cut in small pieces.
1 apple pared and cut in eighths.

Sift together all the dry ingredients, work in butter with tips of fingers and add the pieces of apple. Beat egg and add to milk. To mix dry ingredients to a soft dough, a little more milk may be added. Spread the dough with a spoon in a round pan. Press the eighths of apple into dough at equal distances apart. Sprinkle with sugar, cinnamon and currants. Bake in a hot oven 25 minutes. Cut in triangles. Serve hot with butter for luncheon.

APRICOT PUDDING.

1 cup flour. 1 tablespoon sugar.
1/2 cup sweet milk.
2 teaspoons baking powder.
1/2 teaspoon salt. 2 eggs.
2 tablespoons butter.

Grease individual molds, put in 1 tablespoon batter. Lay on top of this 1/2 of an apricot, cut side up. Fill the cavity with a raisin, or the half of a blanched almond. Cover with batter and steam 30 minutes. Cherries, blueberries or huckleberries may be used. Serve with a liquid sauce.

SAUCE FOR APRICOT PUDDING.

1/2 cup sugar.
1 orange (juice and 1 tablespoon of grated rind).
1 rounding teaspoon corn starch.
A pinch of salt.

Put orange juice into cup, then fill cup with cold water. Pour into sauce pan, stir in corn starch when boiling. Cook very slowly 10 minutes and add grated peel 2 minutes before serving.

OUR PASTRY FORMULA.

4 cups flour. 1 teaspoon salt.
1 cup lard. 1/2 cup cold water.

Sift flour and salt into mixing bowl. Rub in shortening with tips of fingers until contents of bowl are in a granular state, like meal. Take out 2 cups of this dry mixture and set aside. Add water slowly to dry mixture in bowl, and make into a dough a little softer than for ordinary pastry. Turn paste on molding board and pat and roll lightly to 1/4 inch in thickness. Now spread this sheet of paste with 1 cup of the dry mixture; fold as for puff paste and pat and roll again into a sheet 1/4 inch in thickness. Spread with the second cup of the dry mixture and fold again as for puff paste, pat and roll into sheet 1/4 inch thick and then roll this sheet like a jelly roll. The pastry is now ready to be made into pies, tarts, and wherever pastry is used. Do not unroll to use, but cut straight through in 1 1/2-inch slices. This method of making pastry gives us the light, flaky, wholesome pastry made by our great-grandmothers when dyspepsia was unknown. This method uses just one-half as much shortening as the old way, rendering it much more healthful and economical.

JELLY TARTS.

Roll pastry made by our pastry formula into sheets, cut into squares, oblong and round. Cut two pieces for each tart. Cut perforations in the top piece with a small thimble, and brush over with 1 egg beaten with 1 tablespoon water, and 1 teaspoon sugar. Dip in granulated sugar and bake in a quick oven a pale straw color. Prick the bottoms well with a fork, bake and when cool, spread with a bright red jelly and press the top gently down so the jelly will fill the perforations, or they may be filled with a cream mixture and the top spread with a thin layer of confectioner's icing (powdered sugar moistened with boiling water), and sprinkled with fresh grated cocoanut or finely chopped nuts.

TO GLAZE PASTRY.

1 tablespoon water. 1 egg.
Beat egg just enough to break it, brush it lightly over pastry, and dip in granulated sugar. This gives a brown and polished surface to pastry.

PASTRY SHELLS.

Invert gem tins and cover with a paste made by our pastry formula, prick and bake in a quick oven until a very pale straw color. Remove from tins, invert and return to oven until the inside of shells is lightly tinged. These shells may be filled with lemon or cream filling and used as a dessert course or they may be used as a meat course at luncheon, filled with a cream mixture of fish, oysters or chicken. Cream vegetables may also be served in them.

LEMON CHEESE CAKES.

1½ cups cottage cheese. 2 tablespoons cream.
1-3 cup sugar. 1 egg.
1 teaspoon melted butter.
1 lemon, grated rind and juice.

Rub cheese through a wire strainer. Beat the egg light, add the sugar and cream, butter and lemon to it. Then stir in the cheese; ½ cup finely shredded citron may be added if liked. Bake in small pans lined with good pastry.

MACARON TARTS.

2 eggs. 6 macaroons.
½ cup granulated sugar. 1 lemon, rind and juice.
1 tablespoon melted butter.
Marmalade, jelly or preserved fruit filling.
Mix the yolks with the sugar and beat until light. Roll the macaroons and flavor with the lemon juice.

Mix this with the butter and beat until very smooth, then add the stiffly beaten whites of the 2 eggs.

Cover the inverted gem tins with pastry made by our pastry formula, and bake in a hot oven. When cool, fill with marmalade, jelly or any preserved fruit and cover with the macaroon mixture and return to oven to brown.

CUSTARD PIE.

4 eggs. 3 cups milk.
¾ cup sugar. ½ teaspoon salt.
A few gratings of nutmeg.

Beat eggs slightly without separating. Add sugar, salt and nutmeg. Then stir in the milk which has been scalded. Pour into a deep tin which has been lined with pastry made by our pastry formula. Put into a quick oven at first and when the rim of pastry is set, quickly lower the heat. Bake 50 minutes in a very moderate oven. When pie feels firm to the touch it is done.

SQUASH PIE.

1 cup squash. ½ teaspoon nutmeg.
¼ cup sugar. 2 eggs, slightly beaten.
½ teaspoon salt. ½ cup sweet milk.
1 teaspoon cinnamon. ½ cup sweet cream.

Line a deep pie tin with pastry made by our pastry formula, and put on a rim, either plain or twisted, fill with mixture and bake in a quick oven at first, to set rim, then decrease heat afterward. Bake about 1 hour. A very good filling can be made by using 1½ cups of squash, 1 egg and 1 scant cup of milk, the other ingredients being the same.

DELAWARE SQUASH PIE.

1 cup squash. ½ teaspoon salt.
¾ cup sugar. 1 teaspoon nutmeg.
¼ cup cream. 1 egg.
1 teaspoon cinnamon.
¾ cup cocoa, made with milk.
Mix and bake the same as plain squash pie.

DATE PIE.

1 pound dates. 2 cups milk.
3 eggs. 1 cup sugar.
1 teaspoon cinnamon.
Soak dates in warm water over night, then stew and put through wire strainer. Into the pulp stir beaten eggs, cinnamon, milk and sugar. Bake in one crust.

PRUNE PIE.

1½ pounds prunes. 1 teaspoon lemon juice.
 ½ cup sugar. ½ teaspoon salt.
 Wash prunes well in several waters and let soak all night in enough cold water to cover them. Next morning cook in same water until soft, remove stones and cut in quarters. Add the sugar, lemon juice and salt. Reduce liquor to 1½ tablespoons. Line a plate with paste made by our pastry formula. Cover with prunes, pour over liquor, dot over with a tablespoon butter and dredge with tablespoon flour. Put on upper crust and bake in a moderate oven 35 minutes.

WASHINGTON PIE.

1 cup sugar. 2-3 cup sweet milk.
 ½ cup butter. 2 cups of flour.
 1 egg. 1 teaspoon vanilla.
 2 level teaspoons baking powder.
 Cream butter and sugar, add egg well beaten, sift baking powder and flour together and add alternately with the milk, add vanilla, beat well and bake in two layer tins in a rather quick oven.

FROSTING FOR WASHINGTON PIE.

1 tablespoon butter. 2 tablespoons milk.
 Melt the butter in the milk, then add 1 cup confectioners' sugar, and beat, beat, beat. When smooth, put between layers and on top.

CRUMB LEMON PIE.

½ cup lemon juice. 2 tablespoons butter.
 ½ cup sugar. 3 eggs.
 Grated peel of one lemon.
 1 cup stale sponge cake crumbs.
 Strain lemon juice over crumbs and let stand ½ hour. Cream butter, add ½ the sugar and then one at a time the egg yolks; then the balance of sugar with the lemon peel and pinch of salt. With a fork mix the crumbs well with the lemon juice and stir into butter and sugar, beating well. Then add the stiffly beaten whites. Bake and serve like custard pie.

FILLING FOR CREAM PIE.

Mix ¾ cup of sugar, one-third cup flour and ¼ teaspoon salt. Pour on gradually 1½ cups of scalded milk and cook in double boiler 15 minutes, stirring constantly until mixture thickens. Add the yolks of 2 eggs slightly beaten and cook 2 minutes. Cool and add ½ cup heavy cream, beaten until stiff, 1 teaspoon vanilla, 2 tablespoons powdered macaroons.

ORANGE CREAM PIE.

1 cup sugar. 1 orange, grated rind and juice.
 1 rounding tablespoon corn starch.
 2 egg yolks. 1 cup milk.
 Put milk in double boiler, dissolve corn starch in a little cold water and add slowly to milk when hot. Stir until smooth, then add grated rind. Let cook until thick. Cool and fill shell of ready-baked pastry. Cover with meringue and brown to a pale straw color in a moderate oven. Serve cold.

MOCK CHERRY PIE.

1 cup cranberries. ½ cup raisins.
 2-3 cup sugar. 2-3 cup boiling water.
 1 tablespoon flour. 1 teaspoon vanilla.
 Butter size of a walnut.
 Mix all together and bake between two crusts.

JELLY PIE.

1 cup tart jelly. 1½ cups sugar.
 4 eggs. ½ cup butter.
 1 cup sweet milk.
 Cream butter and sugar together. Add beaten yolks of eggs, jelly and milk. Then beat in whites which have been beaten to a stiff froth. Bake in one crust in a moderate oven. This recipe will make 2 pies.

CAKES.

CHOCOLATE LOAF OR LAYER CAKE.

1 cup butter. 2½ cups flour.
 2 cups sugar. 1 teaspoon soda.
 1 cup sour milk. 2 teaspoons vanilla.
 5 eggs beaten separately.
 ½ cake unsweetened chocolate, melted and added to cake last. If baked in layers, put together with marshmallow icing.

WHITE CAKE.

½ cup butter. 5 egg whites.
 1 level teaspoon vanilla. ¾ cup sweet milk.
 3 cups of flour. 1½ cups sugar.
 2 level teaspoons baking powder.
 Cream butter and sugar, add the vanilla, then flour (which has the baking powder sifted with it) and milk alternately. Beat hard for 5 minutes, then fold in the stiffly beaten whites. Bake as loaf or in layers.

CRUMB CAKE.

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| $\frac{3}{4}$ cup butter. | 2 teaspoons cinnamon. |
| 1 cup sugar. | 1 teaspoon nutmeg. |
| 1 cup buttermilk. | 2 eggs. |
| 1 teaspoon soda. | A pinch of salt. |
| 2 cups of flour. | |
| 1 cup raisins or mixed fruit. | |

Mix flour, soda, salt and spices together. Add butter and mix thoroughly with the tips of fingers as for pastry. Add sugar, mix well and set aside $\frac{1}{2}$ cup of this dry mixture to sprinkle as crumbs over the top of cake. Beat eggs, add milk and mix well. Then add this liquid mixture to the dry mixture in mixing bowl. Beat until smooth, then pour in pan and sprinkle the half cup of dry mixture over the top. Bake in moderate oven 30 to 35 minutes.

APPLE SAUCE CAKE.

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| 2 cups flour. | 1 egg. |
| cup sugar. | 1 teaspoon soda. |
| 1 cup apple sauce. | 1 teaspoon nutmeg. |
| 1 teaspoon cinnamon. | |
| 1 rounding tablespoon butter. | |

CARAMEL CAKE.

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| $\frac{1}{2}$ cup butter. | 1 cup water. |
| $1\frac{1}{2}$ cups sugar. | 3 teaspoons caramel. |
| 2 eggs. | 1 teaspoon vanilla. |
| 1 teaspoon baking powder. | $2\frac{1}{2}$ cups of flour. |

Cream butter and sugar well, add well-beaten yolks, the caramel and vanilla. Sift flour and baking powder together and alternately with the water. Beat continuously 5 minutes, then fold in the stiffly beaten whites. Bake in 2 layers in a moderately quick oven.

FILLING FOR CARAMEL CAKE.

Boil together 1 cup granulated sugar and $\frac{1}{2}$ cup water until it will spin a hair at least 3 inches long. Pour slowly over the stiffly beaten whites of 2 eggs, beating continuously until cold; then add 2 teaspoons of caramel syrup. Place between layers and on top.

POOR MAN'S CAKE.

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| 1 cup sugar. | 3 cups flour. |
| 1 cup sweet milk. | 1 egg. |
| 1 teaspoon vanilla. | |
| 2 tablespoons melted butter. | |
| 2 tablespoons baking powder. | |

Beat egg well, add sugar, beat until very light, then add flour and milk alternately. Add melted butter last. When the batter has been beaten very light,

pour into layer tins, and bake 20 minutes in a hot oven. Put together with a strawberry filling as follows:

Filling.

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| 1 egg white. | 1 cup sugar. |
| 1 cup strawberries. | |
- Put all together on a large platter and beat together 30 minutes.

ONE-EGG CAKE.

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|---|----------------------------|
| $\frac{1}{4}$ cup butter. | $\frac{1}{2}$ cup milk. |
| $\frac{1}{2}$ cup sugar. | $1\frac{1}{2}$ cups flour. |
| 1 teaspoon vanilla. | |
| $2\frac{1}{2}$ teaspoons baking powder. | |
- Cream butter and sugar, add egg well-beaten, sift flour and baking powder together 3 times, then add to the first mixture alternately with flour.

LEMON CAKE.

- | | |
|---|-------------------------|
| $\frac{1}{4}$ cup butter. | 2 eggs. |
| 1 cup sugar. | 2 cups flour. |
| $2\frac{1}{2}$ teaspoons baking powder. | $\frac{1}{2}$ cup milk. |
- Cream butter, add sugar gradually, while beating constantly, then add 2 eggs well beaten. Sift flour and baking powder together 3 times, and add alternately with the milk. Beat well and bake in layer tins which have been greased and floured.

LEMON FILLING.

- | | |
|-----------------------------------|-------------------------|
| 1 cup sugar. | 1 egg. |
| $\frac{1}{4}$ cup juice. | 1 teaspoon butter. |
| $2\frac{1}{2}$ tablespoons flour. | 2 lemons (grated rind). |
- Melt butter in a saucepan, then turn in the other ingredients, which have been thoroughly mixed, and stir constantly until the boiling point is reached. Cool before spreading.

ORANGE SPONGE CAKE.

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|----------------------------------|------------------|
| 5 eggs (2 whites omitted). | |
| 2 cups of flour. | |
| 2 cups sugar. | |
| $\frac{1}{2}$ cup cold water. | |
| 1 orange, juice and grated rind. | |
| 2 teaspoons baking powder. | A pinch of salt. |

LEMON ICING FOR SAME.

- | | |
|---------------------------|---------------------|
| 1 tablespoon water. | 1 cup sugar. |
| 1 rounded teaspoon flour. | 1 egg beaten light. |
- Grated rind and juice of 1 lemon.
Cook until thick, stirring constantly.

GINGER-BREAD.

The following recipe for ginger-bread is over 100 years old.

1 cup butter. 1 teaspoon soda.
4 eggs. 1 teaspoon salt.
1 cup buttermilk.
4 tablespoons ground ginger.
2 cups soft brown sugar.
4½ cups of flour.
1 cup crystallized ginger, shredded.
Sift all dry ingredients together, cream together the butter and sugar, add the well-beaten yolks of eggs, then flour and milk alternately; beat well. Then add the cup of crystallized ginger and the stiffly beaten whites. Bake in loaf or layers. Delicious.

CREAM ICING.

2 cups of XXXX sugar. ½ cup good cream.
Add vanilla or caramel.
Must be soft enough to pour.

MARSHMALLOW FILLING.

Put ½ lb. marshmallows and 4 tablespoons of water in a double boiler over the fire. Stir until melted. Pour, while hot, over the stiffly beaten whites of 2 eggs. Add 1 teaspoon vanilla.

FILLING FOR CAKE.

½ cup macaroon powder.
½ cup blanched and chopped almonds.
½ cup chopped pecans.
12 candied cherries, shredded.
2 teaspoons lemon juice.
1½ teaspoons vanilla.
1 teaspoon orange extract.
Add to a boiled frosting when ready to spread.
Nice with a yellow cake.

UNCOOKED ICING.

Place the white of 1 egg in a bowl, add ½ teaspoon lemon juice and a few drops of water. Stir in powdered sugar until of the consistency to spread. One egg will take about 1 cup sugar. Makes enough to cover a cake.

Water used with egg makes a more creamy icing. For decorating, beat the whites to a froth, then beat in sugar instead of stirring.

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