

*Favorite Recipes*

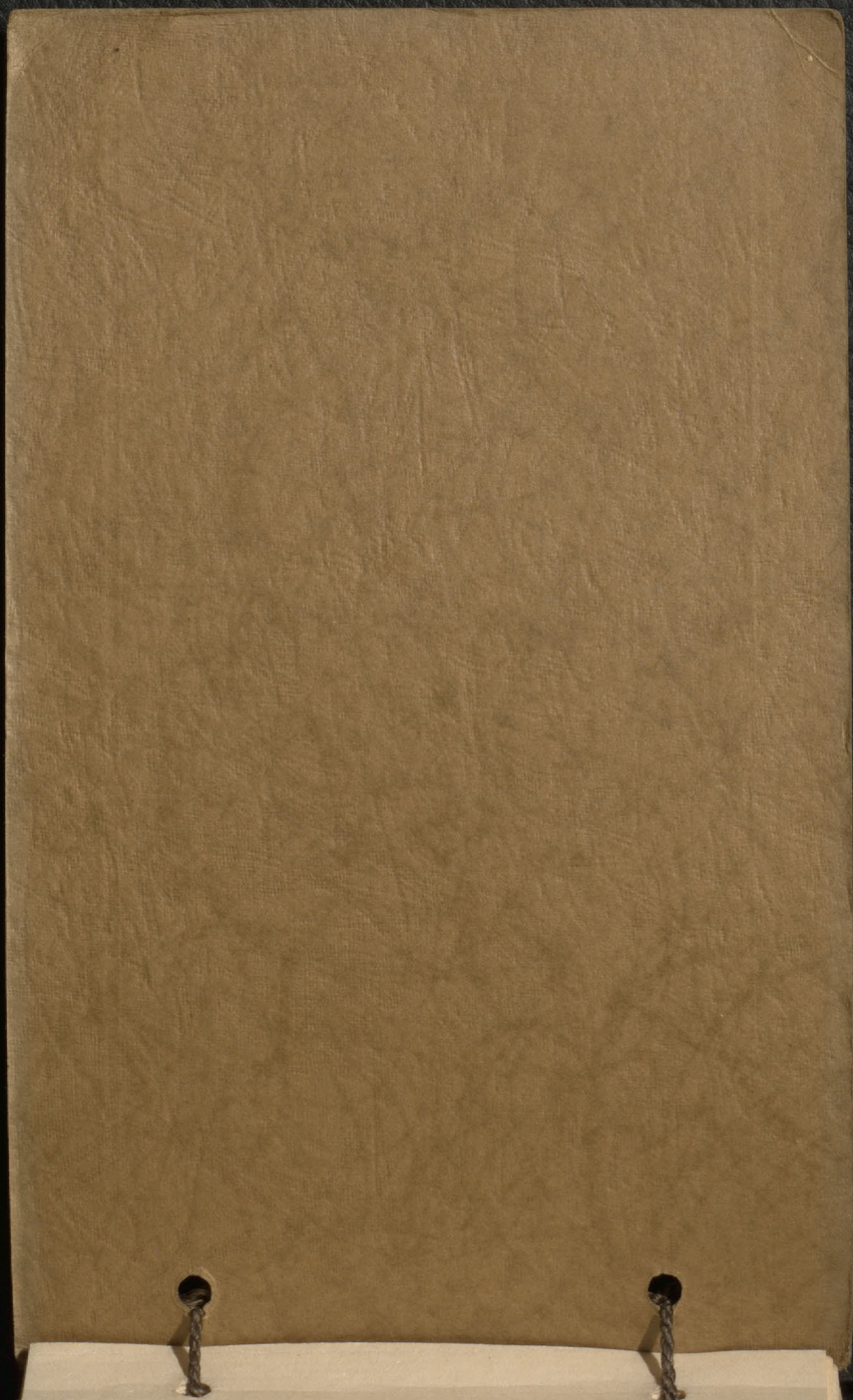
BY

*Cookshire Members*

OF THE

*Women's Institute*





C1925-30  
Pet Driver

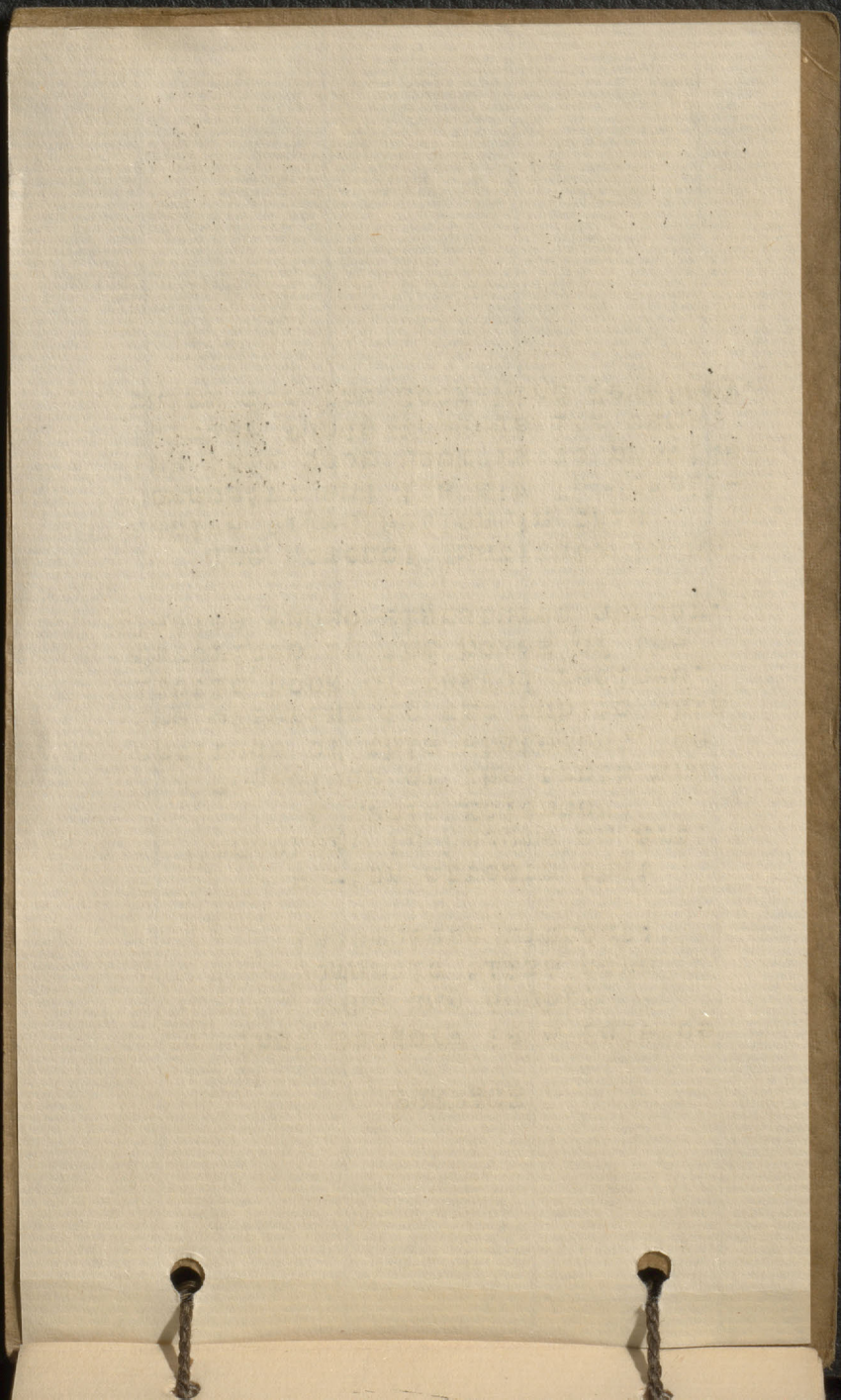
## PREFACE

That Cookery is a Science  
Who can doubt?  
Domestic bliss were  
incomplete without!

Burton attests that  
"Cookery is become an Art,  
a noble Science"

Conscious of the truth and  
aptitude of this statement, we  
are offering to the public this  
little book of tested recipes,  
favorites in the homes of the  
ladies whose signatures appear.

The Womens' Institute is an  
active organisation in this  
Community and its aim in compil-  
ing this Cook Book is to provide  
further Funds towards its cam-  
paign for the Cookshire Cemetery.



## Cookshire as it is To-day

Cookshire is now an incorporated Town, and is the Chef-lieu or County Seat of Compton County. Population 1000 mixed, (English & French). Area 2400 acres, altitude 700ft

It is excellently situated for transportation facilities, being a junction between C.P.R. and Maine Central Railroads. Distance 130 miles from Montreal on C.P.R. Mainline Montreal-Halifax, it has good connection East and West, and to New England States and Atlantic Ports.

It has a good water system; with purest water for drinking purposes. Good hunting and fishing in vicinity.

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Fine opportunities and sites for industries to locate here. Customs Outport.

Power - Unlimited - Southern Canada Power Co.

Hotels - Two very fine

Banks - Two

Educational - One English (High School) One French School

Churches - Two Protestant, one Catholic

Labour - Good supply in immediate vicinity.

Roads - Good - On two Government roads to Quebec and Montreal.

For information write

Secretary Treasurer

Town of Cookshire.

Journal of the

Board of Directors

of the

Company of the

State of

California

for the

Year

ending

on

the



## SALMON LOAF OR MOULD

1½ tbsps Knox Gelatine 1 can peas  
1 can of salmon 1 cup white sauce  
3 hard boiled eggs 2 tbsps cold water

Remove salmon from can and pour over it cold water to remove the fat. Remove skin and bones and separate into flakes. There should be a cup full. Season with pepper, salt and lemon juice. Chop whites and yolks of 3 hard boiled eggs, reserving the center slices for garnishing.

Butter a quart mould and arrange slices of egg down the center. Have ready 1 cupful white stock (veal or chicken), or 1 cupful thin white sauce. Add the gelatine soaked in the cold water, with the salmon, chopped egg, 1 cup of peas and stock. Put in the mould and set in the ice box. Serve on lettuce leaves with salad dressing, garnished with the remainder of the peas. If liked use 1 cup of diced cucumber instead of peas.

Gladys Hunt Roy

KNOX SPARKLING GELATINE improves

Soups and Gravies

2025 10 10

THE UNIVERSITY OF CHICAGO

CHICAGO, ILL.

Dear Sir:

I have the pleasure to inform you that your application for membership in the University of Chicago has been approved. You are invited to join the University as a member of the faculty of the Department of Chemistry, effective September 1, 1925.

Your appointment is for a term of five years, renewable for two additional years. Your salary will be \$12,000 per annum, plus a house allowance of \$1,000 per annum, and a travel allowance of \$500 per annum. You will also receive a pension plan as provided in the University of Chicago Pension Plan.

You are invited to visit the University of Chicago at any time before your arrival. The University is located at 530 North Dearborn Street, Chicago, Illinois. The University of Chicago is a non-sectarian institution of higher learning, and is open to all persons of good character and ability, without regard to race, color, or religion.

Very truly yours,  
The University of Chicago

THE UNIVERSITY OF CHICAGO

## A MEATLESS DINNER

1 can of corn            2 eggs  
1 pint milk              ½ cup butter  
Salt, pepper and bread crumbs

Place in a baking dish a layer of corn then a few bread crumbs, salt, pepper and a few bits of butter. Repeat until the dish is full. Beat the eggs, add milk (warmed) pour over the corn mixture and bake in a moderate oven about one hour. Serve about ten minutes after removing from the oven. (A Favorite in my family)

## Eudora Cook OYSTER STEW

1 pt oyster              ½ pt water  
1 quart milk            2 tsps salt  
3 tsps butter          A little pepper  
2 tsps fine cracker crumbs

Place the oysters with their liquor, the water, salt, pepper, and the cracker crumbs over a moderate fire. Heat to boiling point or until edges begin to curl then add butter and milk already heated (but not boiled). Stir gently with a fork during the cooking process to insure even cooking. Skim if necessary and serve at once.

E.P. Cook

E. B. COOK

1/2 lb butter  
 1/2 lb sugar  
 1/2 lb flour  
 1/2 lb milk  
 1/2 lb eggs  
 1/2 lb salt  
 1/2 lb yeast  
 1/2 lb hops  
 1/2 lb malt  
 1/2 lb water

OASTEN BREAD  
 English Cook

1/2 lb butter  
 1/2 lb sugar  
 1/2 lb flour  
 1/2 lb milk  
 1/2 lb eggs  
 1/2 lb salt  
 1/2 lb yeast  
 1/2 lb hops  
 1/2 lb malt  
 1/2 lb water

WHEAT BREAD

### SPANISH STEAK

3 lbs of top round steak  
 $\frac{1}{4}$  cup flour Ogilvie's  
1 tsp salt                      Pepper  
1 large onion                   $\frac{1}{2}$  can tomatoes

Cut the steak in small pieces and pound in the flour, salt and pepper. Place alternately in a bean-pot a layer of meat a layer of sliced onion and a layer of tomatoes. Cover with water and bake slowly  $2\frac{1}{2}$  hrs.

H.L. MacKay

### BAKED STEAK

$1\frac{1}{2}$  lbs round steak              1 egg  
1 pint milk                         $\frac{1}{2}$  cup flour  
1 tsp salt                         Pepper

Cut the meat in small pieces and pound. Beat lightly the egg and add ~~xxxxxxx~~ the milk, salt and pepper. Then add gradually the flour beating until smooth and light. Butter a deep dish; put the meat in the dish and pour over this the batter. Bake one hour.

H.L. MacKay

H. G. HENRY

Some other things are listed here one  
day: but the most in the day are  
shown and listed. It is a good  
idea to list the things that are  
used in the house. This is a  
very good thing to do. It is  
the best way to keep track of  
the things that are used in the  
house.

1 day	1 day
1 day	1 day
1 day	1 day

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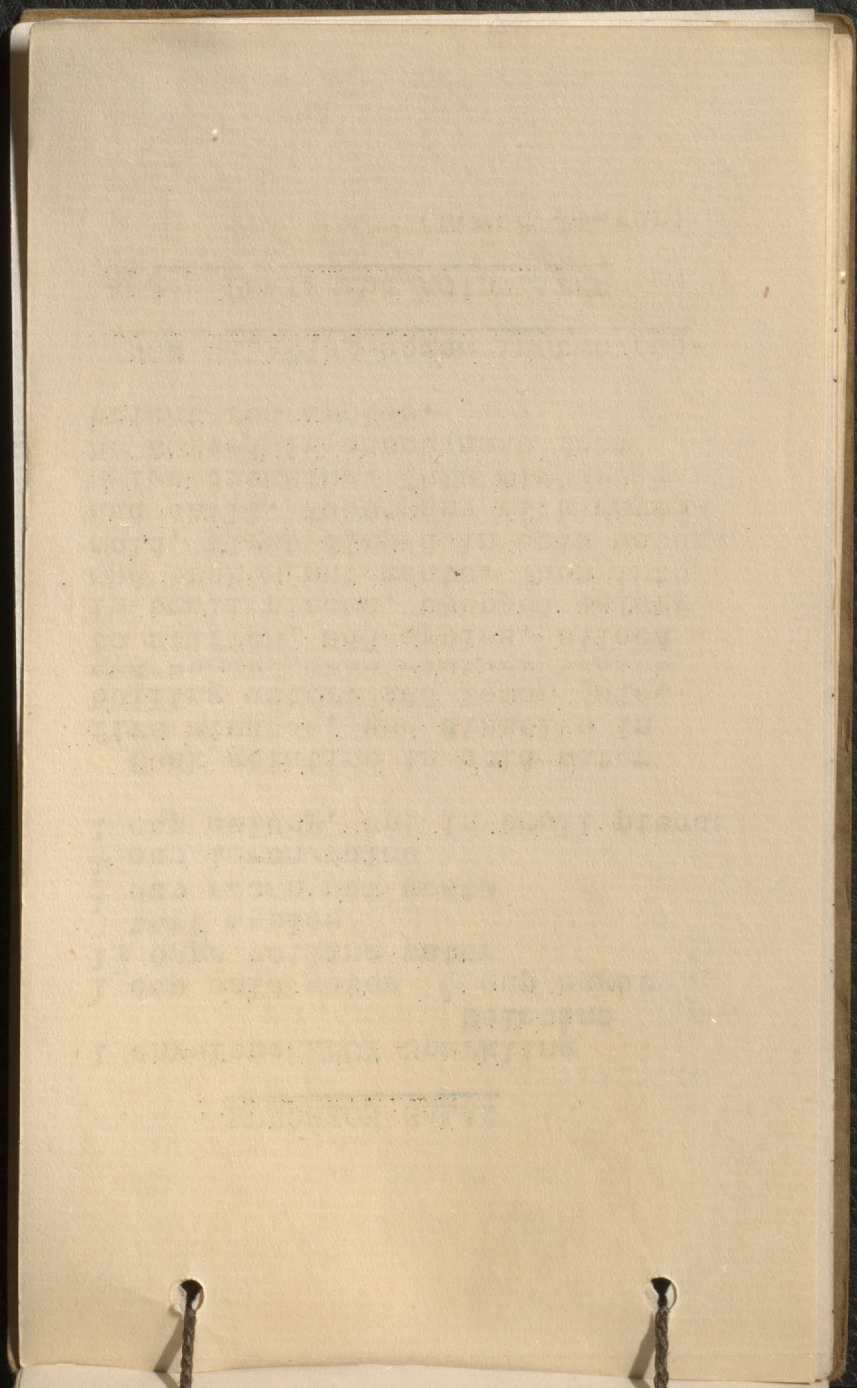
LUNCHEON SALAD

1 envelope KNOX Sparkling  
Gelatine  
1 cup cold water  $\frac{1}{2}$  cup sugar  
 $1\frac{1}{2}$  cups boiling water  
3 tart apples  
 $\frac{1}{2}$  cup pecan nut meats  
 $\frac{1}{2}$  cup lemon juice  
1 cup celery, cut in small pieces.

Soak gelatine in cold water five minutes, and dissolve in boiling water. Add lemon juice and sugar. When mixture begins to stiffen, add apples, sliced in small pieces, chopped celery and broken nut meats. Turn into mold, first dipped in cold water and chill. Accompany with mayonnaise dressing. This mixture may be served in cases made from bright red apples.

KNOX GELATINE comes in two packages  
PLAIN and ACIDULATED

(Lemon Flavor)





## PERFECTION SALAD

1 envelope KNOX Sparkling Gelatin  
 $\frac{1}{2}$  cup cold water 1 tsp salt  
 $\frac{1}{3}$  cup mild vinegar  
2 tbsps lemon juice  
1 cup cabbage, finely shredded  
2 cups boiling water  
 $\frac{1}{2}$  cup sugar  
2 cups celery, cut in small pieces  
2 pimentos, cut in small pieces  
or  $\frac{1}{2}$  cup sweet red or green pepper

Soak gelatine in cold water five minutes. Add vinegar, lemon juice, boiling water, sugar, and salt. Strain, and when mixture begins to stiffen, add remaining ingredients. Turn into mold, first dipped in cold water, and chill. Remove to bed of lettuce or endive. Garnish with mayonnaise dressing, or cut in cubes, and serve in cases made of red or green pepper or turn into molds lined with canned pimentos. A delicious accompaniment to cold sliced chicken or veal.

The KNOX ACIDULATED package

Contains Lemon Flavoring



A RECEIPT FOR SALAD

To make this condiment your poet  
beggs  
The pounded yellow of two hard  
boiled eggs  
Two boiled potatoes, passed  
through kitchen sieve  
Smoothness and softness to the  
salad give;  
Let onion atoms lurk within the  
bowl,  
And, half suspected, animate the  
whole;  
Of mordent mustard add a single  
spoon,  
Distrust the condiment that  
bites so soon;  
But deem it not, thou man of  
herbs, a fault  
To add a double quantity of salt;  
Four times the spoon with oil  
from Lucca crown,  
And twice with vinegar, procured  
from town;  
And lastly, o'er the flavored  
compound toss  
A magic soupçon of anchovy sauce.  
O green and glorious! O herba-  
ceous treat!  
T'would tempt the dying anchorite  
to eat;  
Back to the world he'd turn his  
fleeting soul,  
And plunge his fingers in the  
salad-bowl;

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THE UNIVERSITY OF CHICAGO

Serenely full, the epicure would  
say,  
"Fate cannot harm me, -I have  
dined to-day."

Sidney Smith, 1771-1845

Miss Ball

FRUIT SALAD

Cut up and combine any fruit  
desired or available. Canned  
peaches or pineapples, raw apples  
Oranges, bananas, grape fruits,  
dates, etc. Pour over the follow-  
ing dressing:

Three tbsps butter  
2 tbsps flour. Mix smooth with  
juice of 1 lemon and 1 orange,  
add 1 cup sugar. Stir until tho-  
roughly combined and cooked.  
When ready to serve, place whi-  
pped cream on each serving with  
a few cherries, strawberries,  
raisins, on top for a finish.

Mrs J.L. French

Free Cook Book Offer in each  
package of KNOX GELATINE

THE UNIVERSITY OF CHICAGO

PHYSICS DEPARTMENT

REPORT

ON THE THEORY OF THE  
DIFFUSION OF GASES  
IN LIQUIDS  
BY  
J. H. VAN DEN HART  
AND  
J. VAN DER HAAR

CHICAGO, ILLINOIS  
1928

UNIVERSITY OF CHICAGO

PHYSICS DEPARTMENT

REPORT

ON THE THEORY OF THE  
DIFFUSION OF GASES  
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J. H. VAN DEN HART  
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### CHEESE STRAWS

Half cup grated cheese, one cup flour, pinch of salt, half cup of butter rubbed into the flour and cheese. Water enough to mix as for pie crust. Roll thin, cut in stripes, bake in a quick oven.

Muriel R. Halls

### SALMON SOUFFLE

1 cup cooked salmon      $\frac{1}{2}$  tsp salt  
1 cup mashed potatoes    $\frac{1}{4}$  tsp pa-  
 $\frac{1}{2}$  cup milk                         prika  
2 eggs

Mix salmon with the mashed potatoes and add the milk and seasonings. Add one egg beaten well without separating. Place mixture in a well buttered baking dish. Separate the yolk from the white of the remaining egg and beat separately.

Fold together as for foamy omelet. Pile over the fish and brown in a moderate oven.

Mrs S. Wright

KNOX GELATINE will help the  
delicate child

PLATE 10

THE GREAT WALL OF CHINA

PLATE 11

THE GREAT WALL OF CHINA  
The Great Wall of China is one of the most  
impressive structures ever built by man.  
It stretches for over 13,000 miles across  
the northern part of the continent.  
The wall was built in several stages  
over a period of more than 2,000 years.  
The most famous section is the Badaling  
section, which is open to the public.  
The wall is made of brick and stone  
and is surrounded by a deep moat.  
The wall is a symbol of the strength  
and endurance of the Chinese people.

PLATE 12  
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PLATE 13

PLATE 14

PLATE 15  
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PLATE 16



### CORNMEAL MUFFINS

1 cup cornmeal	$2\frac{1}{2}$ tbsps sugar
$\frac{2}{3}$ cup flour	1 cup sour milk
$\frac{1}{8}$ tsp soda	1 egg
$\frac{1}{2}$ tsp salt	$2\frac{1}{2}$ tbsps melted fat

METHOD: Mix and bake as plain muffins. This mixture may be cooked in shallow pan as Johnny Cake. More sugar may be added if desired.

M.E. Cromwell

### DATE AND NUT LOAF

1 cup cut dates	1 tsp soda
Sprinkle over dates then pour over	
1 cup boiling water	and let cool
1 tbsp lard	1 egg (unbeaten)
$\frac{3}{4}$ cup brown sugar	$\frac{1}{2}$ cup chopped nuts
$1\frac{1}{2}$ cups bread flour	
$\frac{1}{2}$ tsp salt	

Cream sugar, lard, salt and eggs together. Add nuts, then dates, last sifted flour. Turn into bread pan and bake in slow oven one hour.

K.A. Pennoyer

K. V. J. J. J. J. J.

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K. V. J. J. J. J. J.

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### NUT LOAF

4 even cups of Ogilvies Royal  
Household Flour  
4 even teaspoons baking powder  
1 tsp salt      1 cup brown sugar  
1 egg well beaten  
 $1\frac{1}{2}$  cups sweet milk  
1 cup chopped walnuts  
1 cup dates cut in pieces

Place mixture in bread tins,  
allow to rise for twenty minutes  
before placing in moderate oven.  
Bake until done.

Mrs. E. J. Planche

### GRAHAM BREAD

$2\frac{1}{2}$  cups sour milk       $\frac{1}{2}$  cup sugar  
2 tbsps molasses      1 tsp soda  
A little salt  
4 cups Graham Flour

Let rise  $\frac{3}{4}$  of an hour.  
Bake  $\frac{3}{4}$  of an hour.

M. Wilson

KNOX GELATINE makes Desserts,  
salads, candies, puddings, etc.

THE UNIVERSITY OF CHICAGO

PHYSICS DEPARTMENT

REPORT

ON THE THEORY OF THE  
DIFFUSION OF GASES

BY

W. B. RENTON

Submitted in partial fulfillment of the requirements for the degree of  
PH.D. in Physics

CHICAGO, ILLINOIS  
1925

1925

### OATMEAL BREAD

2 cups Oatmeal    1 cup molasses  
2 tsps shortening    Salt  
1 pint boiling water

Mix altogether. When luke warm, put yeast in. Mix to stiff batter with white flour, let raise twice before putting it in the dishes. This makes two loaves.

Mrs A.H. Kenney

### NUT BREAD

1 cup chopped walnuts    1 egg  
 $1\frac{1}{2}$  cups milk     $\frac{1}{2}$  tsp salt  
4 cups sifted Ogilvie's Flour  
4 tsps baking powder  
1 tsp brown sugar.

Mrs H.H. Pope

### NUT BREAD

1 egg    1 cup milk  
 $\frac{1}{2}$  cup sugar     $2\frac{1}{2}$  cups flour  
4 tsps baking powder (scant)  
1 cup chopped Walnuts    1 tsp salt  
Let rise for 30 minutes.

Mrs F.E. Kerridge

Desserts can be made in a short  
time with KNOX GELATINE

UNITED STATES DEPARTMENT OF AGRICULTURE  
BUREAU OF PLANT INDUSTRY

WASHINGTON, D. C.

REPORT OF THE  
COMMISSIONER OF PLANT INDUSTRY  
FOR THE YEAR 1911

PLANT INDUSTRY

1911

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PLANT INDUSTRY

### BRAN MUFFINS

1 cup sour milk            1 tsp soda  
1 tbsp shortening        3 tbsps sugar  
1/3 tsp salt                1 cup bran  
1 Cup Ogilvies Royal Household  
Flour.

G.R.G. MacRae.

### OATMEAL SCONES

$\frac{3}{4}$  cup Brown sugar    2 tpsps baking  
3 cups oatmeal                    Powder  
 $\frac{3}{4}$  cup shortening (Butter & Eard)  
2 cups Ogilvies Royal Household  
Flour.

Milk to make a stiff dough.

Miss A. MacDonald

### BROWN BREAD (with rolled oats)

Make a porridge of 2 cups rolled  
oats. (Let cool). Add  $\frac{3}{4}$  cup molas-  
ses 1 cup cream and milk mixed with  
1 small cup of yeast. Add salt and  
sufficient flour to make a stiff  
Sponge. Let rise, add flour and  
knead as white bread. When light  
knead and let rise second time.  
Then put in tins, let rise and bake

KNOX stands for Quality and

Quantity in Gelatine

STATE OF TEXAS

COUNTY OF DALLAS

Know all men by these presents, that I, the undersigned, for and in behalf of the State of Texas, do hereby certify that the following is a true and correct copy of the original of the same as the same appears from the records of the State of Texas, to-wit:

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NUT AND RAISIN BREAD

1½ cups Ogilvie's Royal Household  
Flour  
2 cups Graham flour ½ cup corn meal  
½ cup brown sugar 1 tsp salt  
4 tsps baking powder ¾ cup chopped  
2 cups milk nuts  
½ cup ground or chopped raisins  
½ cup molasses ¼ tsp soda

Sift dry ingredients together.  
Add nuts and raisins; add milk and  
mix well, then add molasses and  
soda which have been mixed together.  
Bake in two small greased loaf pans  
in moderate oven about 40 minutes.

Edith A. Wright

KNOX GELATINE is economical - one  
package makes FOUR PINTS of jelly.  
Babies will thrive on KNOX GELATINE-  
IZED milk.

THE UNIVERSITY OF CHICAGO  
DEPARTMENT OF CHEMISTRY  
CHICAGO, ILLINOIS

1925

REPORT OF THE  
COMMISSIONERS OF THE  
LAND OFFICE  
OF THE STATE OF ILLINOIS  
FOR THE YEAR 1925

CHICAGO, ILLINOIS  
1925

STATE OF ILLINOIS

DATE BREAD

2 eggs  
1 cup sweet milk  
2  $\frac{1}{2}$  cups Ogilvies Royal Household  
2  $\frac{1}{2}$  tsps baking powder  
Salt

2/3 cup sugar  
1 cup cut up dates  
Flour

Bake in moderate oven.

Clara Osgood

RAISIN BREAD

3 cups Ogilvies Royal Household flour  
4 tsps baking powder  
 $\frac{3}{4}$  cup sugar  
1 cup Sun Maid Seeded raisins  
1  $\frac{1}{4}$  cups milk

1 tsp salt  
1 egg  
nuts  
 $\frac{1}{4}$  cup chopped nuts

Soak raisins in boiling water for fifteen minutes, drain and dry. Sift flour, salt, baking powder and sugar together, add raisins and nuts, -mix beaten egg with milk and add to flour stirring constantly. Pour into greased bread pans let stand ten minutes and bake in moderate oven for 40 to 45 minutes. This makes two small loaves or one large loaf.

Agnes A. Hurd

KNOX GELATINE solves the problem of

"What to have for dessert"

1891

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NEVER FAIL FRUIT CAKE

12 eggs  
1 lb brown sugar  
1 lb Ogilvies Royal Household  
1 lb currants  
 $\frac{1}{2}$  lb figs  
 $\frac{1}{2}$  lb citron peel  
 $\frac{1}{2}$  lb lemon peel  
 $\frac{1}{2}$  cup preserved fruit juice  
 $\frac{1}{2}$  cup cold coffee (scant)  
1 lemon, juice and grated rind  
3 tsps cinnamon  
1 tsp allspice  
 $\frac{1}{2}$  tsp cloves

1 lb butter  
1 lb raisins  
Ogilvies Royal Household  
Flour  
 $\frac{1}{2}$  lb dates  
 $\frac{1}{2}$  lb shelled almonds  
1 tsp mace  
2 nutmegs

Margaret Cromwell

DANISH CAKE

$\frac{1}{2}$  cup butter  
2 well beaten eggs  
1 cup sour milk  
1 tbsp vinegar  
 $1\frac{1}{2}$  cups Ogilvies Royal Household  
 $\frac{1}{2}$  cup walnuts  
 $\frac{1}{2}$  cup chopped dates.

1 cup white sugar  
2 tbsps cocoa  
1 tsp soda in  
1 pinch salt  
Flour

Trim with Mocha icing.

Mrs Arthur Drennan

Each package of KNOX GELATINE  
makes FOUR PINTS of jelly

THE UNIVERSITY OF CHICAGO  
LIBRARY

PHYSICS DEPARTMENT

RESEARCH REPORT

NO. 100

BY  
J. R. OPPENHEIMER  
AND  
H. YUKAWA

1935

CHICAGO, ILL.

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Chicago, Illinois  
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Department of Physics  
and is not to be considered as  
representing the views of the  
University of Chicago  
or the Department of Physics  
of the University of Chicago

UNIVERSITY OF CHICAGO PRESS

### BLUEBERRY CAKE

2 tbsps (rounded up) lard or  
butter  
1 cup sugar (beat)  
Add 1 egg (beat)  
1 cup sour milk  
1 cup blueberries or other fresh  
fruit.  $2\frac{1}{2}$  cups Ogilvies Royal  
Household Flour sifted three  
times. 1 tsp soda dissolved in a  
little milk, salt, cinnamon, and  
cloves or other spices to suit  
taste. Bake in moderate oven. Mix  
berries with flour. Sift spice  
with flour.

Mrs. J.L. French

### CAKE

1 cup butter                      2 cups sugar  
 $\frac{5}{8}$  eggs                               $\frac{1}{4}$  cup milk  
 $2\frac{1}{2}$  cups Ogilvies Royal Household  
Flour  
1 tsp soda                          2 tsps cream  
 $\frac{1}{2}$  cup almonds                      tartar  
Flavor with lemon extract  
Bake in long long cracker tin

Mrs F.E. Kerridge

Ask your Grocer for KNOX GELATINE

UNIVERSITY OF CALIFORNIA

1950

THE UNIVERSITY OF CALIFORNIA  
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400 CHASE DRIVE  
LOS ANGELES, CALIF. 90024

DATE RECEIVED  
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EX-100

1950

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## SPONGE CAKE

Eight fresh eggs beat the yolks and whites separately for a few minutes. Add the weight of the eggs in white pounded sugar, beat this with the eggs for half an hour, then take the weight of four eggs of flour to be stirred gently in, the rind of one lemon finely chopped With the juices to be added just before putting the whole into the tins. Bake it in a moderately quick oven.

Woodside 1866 Mrs J.H. Taylor

This was the first Spenge Cake made in Cookshire by a lady from Montreal visiting at the home of Mrs J. French Taylor who was giving a party in her honer. The guests all thought it most excellent, it soon became the most famous Cake and took the place of the old time Plum Cake for all parties in the village.

## SULTANA CAKE

$\frac{1}{2}$ lb butter	$1\frac{1}{2}$ cups sugar
3 eggs	3 cups Flour
2 tsps baking pow.	$\frac{3}{4}$ cup milk
$\frac{1}{2}$ lb Sultana Raisins	

Citron, lemon rind, grated and essence lemon.

Muriel R. Halls

KNOX GELATINE - Economy with

Highest Quality

KNOWLEDGE - ECONOMY PLAN

TABLE 3 - 1915

of 1915.

100% of the 1915 plan, 1915 plan, 1915 plan

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TABLE 5

### ORANGE CUP CAKES

$\frac{1}{4}$  cup butter                       $\frac{1}{2}$  cup sugar  
1 egg (well beaten)            $\frac{1}{4}$  cup orange  
juice and grated rind of      juice  
1 orange                      1 tsp baking powder  
1 scant cup of flour  
Pinch of salt                    $\frac{1}{2}$  tsp vanilla

Bake 15 to 20 minutes in moderate oven. When cool top with whipped cream and orange slices.

Gladys Hunt Roy

### DATE CAKE

$1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  brown and  $\frac{1}{2}$  white  
2 eggs                               $\frac{2}{3}$  cup shortening  
2 cups chopped dates  
2 tsps ground nutmeg  
1 tsp cinnamon                $\frac{1}{2}$  tsp cloves  
Salt                                 $\frac{1}{2}$  cup sweet milk  
2 tsps cream of tartar      1 tsp soda  
2 cups Ogilvies Flour

METHOD: Place in bowl in order given and beat thoroughly. Bake in slow oven.

Mrs H.H. Pope

KNOX GELATINE solves the problem

of "What to have for dessert?"

WILSON'S LAWYERS

WILSON'S LAWYERS

WILSON'S LAWYERS

WILSON'S LAWYERS

WILSON'S LAWYERS

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WILSON'S LAWYERS

WILSON'S LAWYERS

WILSON'S LAWYERS

### CHOCOLATE CAKE

Boil together  $\frac{1}{2}$  cup of milk, 1 square Baker's chocolate and yolk of 1 egg until smooth and creamy. Remove from fire add piece of butter size of egg, 1 cup sugar,  $\frac{1}{2}$  cup of milk,  $1\frac{1}{2}$  cups Ogilvies Royal Household flour, 1 tsp soda. Flavor with 1 tsp vanilla.

### FROSTING

Make a syrup of  $\frac{3}{4}$  cup sugar and a little water, boil until it treads; then turn on the stiff beaten white of 1 egg to which has already been added a little sugar. Beat well and pour on cake.

Mabel E. Drennan

### SPONGE CAKE

Yolks of 5 eggs    2 cups sugar  
 $\frac{2}{3}$  cup boiling water  
2 cups Ogilvies Royal Household flc  
2 tsps baking powder A little salt  
Flavor to taste.

Mix the sugar and yolks of eggs well together then add boiling water. Mix baking powder, flour and salt together. Add to this whites of egg beaten stiff, mix lightly.

Mrs Arthur Drennan

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SECTION

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SECTION

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SECTION

## EAGLE CAKE

1 cup brown sugar	1 egg
$\frac{1}{2}$ cup butter	1 tsp soda
1 cup sour milk	$\frac{1}{2}$ tsp nutmeg
2 cups Ogilvies Flour	1 tsp cinnamon
1 cup chopped raisins	$\frac{1}{4}$ tsp cloves

Cream the butter and sugar, add the beaten egg. Mix the soda with the sour milk and add with the flour and spices sifted together. Lastly add the chopped raisins. Bake 45 minutes in a moderate oven. I like to add a little baking powder to insure lightness, but not necessary.

Mrs S. Wright

## CAKE TO USE THE YOLKS OF EGGS

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup milk
1 cup sugar	$\frac{1}{2}$ cup Ogilvies Flour
Yolks of 4 eggs	1 tsp C.T.
$\frac{1}{2}$ tsp soda	Flavoring

Agnes A. Hurd

A KNOX GELATINE Dessert or Salad is

Attractive and Appetizing

1870

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1870



### NEVER FAIL CAKE

2 eggs  
 $\frac{1}{2}$  cup milk  
1 tsp baking powder  
1 tsp butter

1 cup sugar  
1 cup flour  
1 tsp salt

Beat eggs, add sugar, 1 cup Ogilvies Royal House hold flour, 1 tsp baking powder. Heat to a boiling point,  $\frac{1}{2}$  cup milk, to which has been added one tsp butter.

This cake never fails.

Mrs John Planche

### SPONGE CAKE

1 cup sugar  
 $1\frac{1}{2}$  tbsps corn starch, enough  
Ogilvies Royal Household flour  
to fill cup 3 tbsps cold water  
 $1\frac{1}{2}$  tpsps baking powder, a little  
salt 1 tsp vanilla

Beat whites of eggs separately. Beat yolks of eggs and water together and add sugar gradually. Add flour and baking powder beating continually. When flour is all in, beat two minutes and fold in the whites last. Bake in moderate oven 35 minutes.

Mrs Chaddock



## ROYAL FRUIT CAKE

This is a large recipe, making three large loaves, can be kept for a year or longer.

5 cups Ogilvies Royal Household Flour  
1½ cups each of sugar and butter  
½ cup of milk 1 cup molasses  
1 tsp soda 2 tsps each of all-  
2 tbsps cinamon spice and cloves  
5 eggs 1 nutmeg  
2 lbs raisins 3 lbs currants  
1½ lbs citron

Bake about one hour or longer in a slow oven.

Mrs Hugh Wilson

## CHOCOLATE CAKE

1 cup milk 1/3 cup cocoa or  
1 egg yolk beaten chocolate  
Cook in double boiler. When cool  
Add  
1 cup sugar 1/3 cup butter  
1 tsp soda dissolved in 1 tbsps  
water 1 tsp vanilla  
1 1/3 cups Ogilvies Flour  
½ tsp salt  
Put in beaten white of egg last.

A.S. Woolley

Section 2.1

The first part of the report  
deals with the general  
principles of the  
method and the  
results of the  
investigation.  
The second part  
describes the  
method in detail  
and gives the  
results of the  
investigation.  
The third part  
discusses the  
results of the  
investigation  
and compares them  
with the results  
of other  
investigations.  
The fourth part  
contains the  
conclusions of the  
investigation.

THE INVESTIGATION

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THE INVESTIGATION

## CHRISTMAS FRUIT CAKE

1 lb Ogilvies Flour	1 lb butter
1 lb brown sugar	9 eggs
1 nutmeg	1 tsp soda (dis-
1 tsp allspice	solved in hot
1 tsp cinnamon	water)
3 lbs raisins	1 tsp cloves
1 lb peel	3 lbs currants
1 cup molasses	1 cup almonds
1 tsp lemon extract	

Mrs F.E. Kerridge

## LIGHTNING CAKE

Sift together one cupful of flour 1 cup sugar, 1 level tsp baking powder, and a little salt. Into a cup one third filled with melted butter, break two eggs and fill the cup with sweet milk. Mix, bake, and serve warm for lunch or supper.

Alice T. James

## NUT AND RAISIN CAKE

$\frac{1}{2}$ cup butter	1 cup brown sugar
1 egg	1 cup sour milk
1 tsp soda	2 cups flour
1 cup raisins	$\frac{1}{2}$ cup walnuts
	(chopped)
$\frac{1}{2}$ tsp cinnamon	$\frac{1}{2}$ tsp cloves or
	(or nutmeg if preferred)

Bake 25 to 30 minutes.

Mrs E.L. Pratt

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### CHOCOLATE CAKE

2 eggs  $1\frac{1}{2}$  cups sugar  
 $\frac{1}{2}$  cup shortening 1 cup sour milk  
3 or 4 tbsps cocoa  
2 cups flour 1 tsp soda

#### ICING:

2 cups sugar  $\frac{3}{4}$  cup milk  
 $1\frac{1}{3}$  tsp soda Small piece soda

Mrs E.L. Pratt

### MOCHA CAKES

$\frac{1}{2}$  cup butter 3 eggs  
1 cup sugar 2 cups flour  
1 tsp vanilla 2 tsps baking powder

Milk to the thickness of an ordinary cake say half cup. Bake in shallow tins. When cool, cut in small pieces.

#### FROSTING:

$\frac{1}{2}$  cup butter 2 cups frosting  
sugar

Mix well together, add

1 tsp vanilla 1 tsp milk

Spread on each piece of cake (all-over) and roll in 1 lb of almond nut meats which have been blanched, browned and rolled fine.

Mrs H.H. Pope

Mrs. H. K. Stone

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for the purchase of  
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W. H. Stone

Mrs. H. K. Stone

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the sum of \$100.00  
for the purchase of

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the sum of \$100.00  
for the purchase of

W. H. Stone



### DOUGHNUTS

1 cup sugar                      2 eggs  
2 tbsps lard                      2 tbsps butter  
1 cup sour milk                  1 tsp soda  
2 tps cream of tartar  
 $\frac{1}{2}$  tsp salt

Enough Ogilvies Royal Household  
flour to make soft dough.

Mrs A. Darker

### EXTRA DOUGHNUTS

Beat  $\frac{1}{2}$  cup sugar with two level  
tbsps of butter and one large egg.  
Add  $\frac{1}{4}$  tsp each of salt and ginger,  
1 cup sweet milk, 2 level tps  
cream of tartar and one of soda  
sifted with enough Ogilvies Royal  
Household Flour to make a soft  
dough. Turn on board and roll to  
about one third of an inch thick,  
cut out and fry in hot lard. This  
recipe makes about 24 doughnuts.

Edith Wright

KNOX ACIDULATED GELATINE saves

the cost, time and bother of

squeezing lemons.

RECEIVED

NOV 10 1918

AMERICAN UNIVERSITY

WASHINGTON

I have the honor to acknowledge the receipt of your letter of the 10th inst. in relation to the matter mentioned therein. I am sorry that I cannot give you a more definite answer at this time, but I will endeavor to do so as soon as possible.

Very truly yours,

W. H. HARRIS

I have the honor to acknowledge the receipt of your letter of the 10th inst. in relation to the matter mentioned therein. I am sorry that I cannot give you a more definite answer at this time, but I will endeavor to do so as soon as possible.

AMERICAN UNIVERSITY

BANBURY TARTS

1 cup of raisins chopped  
1 cup white sugar  
Rind and juice of 1 lemon  
2 good sized crackers

Chop altogether fine. Make into small turnovers with pie crust.

Mrs Arthur Drennan

ROYAL FANS

Mix and sift two cups flour and  $\frac{1}{2}$  cup brown sugar. Wash  $\frac{3}{4}$  cup butter and work into first mixture, using tips of fingers. Roll to one third inch in thickness, shape with a fluted round cutter five inches in diameter. Cut each piece in quarters and grease with the dull edge of a case knife to represent folds of a fan. Brush over with yolk of egg diluted with  $\frac{3}{4}$  tsp water. Bake in a slow oven.

Gladys Hunt Roy

KNOX ACIDULATED GELATINE - no

bother, no trouble, no squeezing  
Lemons

UNIVERSITY OF CHICAGO

PHYSICS DEPARTMENT

CHICAGO, ILLINOIS

1925

TO THE HONORABLE

MEMBERS OF THE BOARD OF TRUSTEES

OF THE UNIVERSITY OF CHICAGO

REPORT

FOR THE YEAR 1925

Presented at the meeting of the Board of Trustees held on the 15th day of June, 1925, at Chicago, Illinois.

Submitted by the Faculty of the University of Chicago.

CHICAGO, ILLINOIS



## ORANGE NUT PUFFS

1/3 cup butter      3/4 cup sugar  
2 egg yolks      1/4 cup orange  
1/8 tsp grated      juice  
orange rind      1 3/4 cup flour  
1/4 cup powdered sugar  
3 tbsps baking powder  
1/4 tsp salt      1/2 cup milk  
3/4 cup walnuts      2 egg whites  
1/4 cup finely ground walnuts

METHOD: Cream the butter, add sugar, then well beaten egg yolks AND ORANGE juice. Mix thoroughly. Sift the dry ingredients together and add alternately with the milk. Add the chopped nuts, fold in the egg whites stiffly beaten and pour into greased and floured cup-cake pans. Mix the powdered sugar and the finely ground nuts and sprinkle over tops of puffs. Bake in a moderate oven 20 minutes.

Mrs Burton

## HERMITS

3 eggs      1 1/2 cups sugar  
1 cup butter      1 cup chopped  
Small tsp soda      raisins  
1 tsp nutmeg      1 tsp cinnamon  
Flour enough to roll and cut.

Muriel R. Halls

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WILLIAM B. HAYES

WILLIAM B. HAYES

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1882	1883	1884	1885

SCOTCH CAKE

Take twelve ounces of good butter  
Take of sugar, half of that,  
Then of flour, just take the double  
What you weighed the butter at.

Rub the sugar and the butter  
With your fingers on the board  
Taking in the flour by stages  
As you see it can afford.

Roll it out upon the table  
Or else shape it on the block  
It's so easy, when you know it

Then, you nick it round the edges  
With your finger and your thumb  
So be sure and have some ready  
For my supper when I come.

Mrs Pratt

KNOX GELATINE added to milk  
increases its Nourishment by  
about 23%.

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### DATE BARS

3 eggs well beaten  
1 cup of sugar  
1 cup of chopped nuts  
(English Walnuts preferred)  
1 cup Ogilvies Royal Household Flour.  
2 tsps Baking Powder  
1 tsp vanilla  
1 package of dates  
1 tbsp water      1/8 tsp salt

Bake in shallow pan in slow oven.  
Cut in strips and roll in powdered  
sugar.

Estelle Frazier

### CREAM PUFFS

Melt  $\frac{1}{2}$  cup butter in 1 cup hot  
water and when boiling, stir in  
1 cup Ogilvies Flour. Take off the  
stove and cool. When cold, stir in  
3 eggs, one at a time, without beat-  
ing. Then stir until thoroughly  
mixed. Drop on buttered tins a piece  
about the size of a small egg a few  
ins. apart. Bake in quick oven about  
twenty minutes.

Mrs F.E. Kerridge

Try the KNOX GELATINE Recipes  
found in this book

THE UNIVERSITY OF CHICAGO  
LIBRARY

1955

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LIBRARY  
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1955

### FRUIT COOKIES

1½ cup sugar      ½ cup molasses  
1 cup currants  
1 cup butter worked to a cream  
3 eggs well beaten  
1 tsp soda dissolved in water  
1 cup chopped raisins  
1 tsp of all kinds of spice  
Enough Ogilvies Royal Household  
Flour to roll. Bake in a moderate  
oven.

Ellen Cromwell

### BROWNIES

½ cup butter      ¾ cup sugar  
                    (Beat well together)  
2 eggs (whites and yolks beaten  
                    separately)  
2 squares melted chocolate  
1/3 cup Ogilvies Royal Household  
Flour to which has been added a  
pinch of soda.  
½ cup walnuts (cut not too fine)

Bake in a shallow pan about  
10 x 10 inches, in a moderate  
oven. Cut in squares when nearly  
cold.

Ethel Gillander

INOX GELATINE will help the deli-  
cate child.

STATE OF TEXAS

COUNTY OF DALLAS

BEFORE ME

Notary Public in and for the State of Texas

do hereby certify that the following is a true and correct copy of the

original of the same as shown to me by the person presenting the same

and that the same is a true and correct copy of the original of the same

WITNESSETH

My commission expires

the \_\_\_\_\_ day of \_\_\_\_\_ 19\_\_\_\_

Notary Public

## COOKIES

4 cups Ogilvies Royal Household  
Flour  
1 cup of butter rubbed into the  
flour  
2 eggs (well beaten)  
1 cup sugar 2 tsps cream tartar  
1 tsp soda dissolved in 1 tbsp  
of water, 1 pinch of salt and  
flavoring.

Roll thin, cut with a cookie  
cutter and bake in a hot oven.

A.M. Chaddock

## COOKIES

1 cup sugar  $\frac{1}{2}$  cup butter  
2 eggs (well beaten)  
2 cups Ogilvies Royal Household  
Flour 1 tsp soda  
2 tsps cream tartar  
Flavor with vanilla or nutmeg

Sift cream tartar soda and  
flour together, then rub in the  
butter. Add sugar and eggs which  
have been well beaten together.  
Flavor. Do not use more flour  
than necessary when rolling out  
the dough. Bake in a moderate  
oven.

Mabel E. Drennan

January 1, 1911

Dear Mr. [Name]  
I have the pleasure to acknowledge the receipt of your letter of the 28th inst. in relation to the [subject] and in reply to inform you that the same has been forwarded to the [department] for their consideration.

I am, Sir, very respectfully,  
Your obedient servant,  
[Name]

[Signature]

Very truly yours,

I am, Sir, very respectfully,  
Your obedient servant,  
[Name]

I am, Sir, very respectfully,  
Your obedient servant,  
[Name]

[Signature]

COOKIES

1 cup sugar                       $\frac{1}{2}$  cup butter  
4 tbsps milk                      2 eggs  
2 tsps baking powder  
2 cups Ogilvies Royal House-  
hold Flour.

E.M. Cork

OATMEAL COOKIES

1 cup sugar                      1 egg  
1 cup lard or butter  
 $\frac{1}{2}$  cup sweet milk      1 tsp soda  
3 cups oatmeal, remainder in  
Royal Household Flour. Flavor to  
taste. A little salt.

M. Wilson

Try KNOX ACIDULATED GELATINE

with the Lemon Flavor enclosed

WATER AND SODA WATER

WATER AND SODA WATER

W. WATER

WATER AND SODA WATER  
WATER AND SODA WATER  
WATER AND SODA WATER  
WATER AND SODA WATER  
WATER AND SODA WATER

WATER AND SODA WATER

W. WATER

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WATER AND SODA WATER



### GINGER SNAPS

1 cup molasses    1 cup brown sugar  
1 cup butter (  $\frac{1}{3}$  lard)  
                  (Boil twenty minutes)  
1 egg (well beaten)  
1 tsp soda            1 tbsp ginger  
 $\frac{1}{2}$  tsp salt

Enough Ogilvies Royal Household Flour to make very stiff.  
Cut thin.

M.L. Noble

### WALNUT TEA COOKIES

1 cup butter    2 cups brown sugar  
2 eggs            1 tsp soda  
 $\frac{1}{2}$  tsp salt        1 cup walnuts  
 $3\frac{1}{2}$  cups Ogilvies Royal Household  
Flour or (trifle more)

Cream the butter and sugar and add well beaten eggs. Sift flour, salt and soda together, add broken nuts to the mixture and then cut the dough in half and roll in two long rolls and let stand over night in a cool place. Slice as thin as possible with a sharp knife and bake in a hot oven.

Ethel Gillander

KNOX GELATINE is Pure - Ask your  
Physician

MEMORANDUM

TO : THE SECRETARY OF DEFENSE

SUBJECT: [Illegible]

[Illegible typed text]

[Illegible typed text]

ATTACHED FOR YOUR INFORMATION

REFERENCE: [Illegible]

[Illegible typed text]

DATE: [Illegible]

## CHOCOLATE DROP COOKIES

1 cup sugar             $\frac{1}{2}$  cup butter  
2 eggs well beaten  
 $\frac{1}{2}$  cup sweet milk  
3 squares chocolate from  $\frac{1}{2}$  lb cake  
 $1\frac{1}{2}$  cups pastry flour    $\frac{1}{2}$  tsp vanilla  
 $\frac{3}{4}$  cup nuts walnuts    $\frac{3}{4}$  cup raisins  
2 tsps baking powder    $\frac{1}{2}$  tsp salt

Cream butter, add sugar, add eggs and melted chocolate. Then milk, vanilla, nuts, raisins mix well; then add baking powder and flour. Drop by teaspoons on hot butter pan and bake in a medium oven. Makes about 25 cookies.

Gertrude Osgood

## PEANUT COOKIES

2 tbsps butter            1 tsp B. Powder  
 $\frac{1}{2}$  cup sugar                 $\frac{1}{4}$  tsp salt  
1 egg                        1 tsp milk  
 $\frac{1}{2}$  cup flour                 $\frac{1}{2}$  cup chopped  
 $\frac{1}{2}$  tsp lemon juice            peanuts

METHOD: Cream butter, add sugar, beaten egg, then mixed dry ingredients. Add milk, peanuts and lemon juice. Drop from teaspoon on baking sheet one inch apart and place half a peanut on top of each. Bake in slow oven 12 to 15 minutes.

M.E. Cromwell

RECIPE

1 cup butter  
 1 cup sugar  
 1 egg  
 1 cup flour  
 1/2 cup milk  
 1/2 cup raisins

COOKIES

COOKIES

1 cup butter  
 1 cup sugar  
 1 egg  
 1 cup flour  
 1/2 cup milk  
 1/2 cup raisins

1 cup butter  
 1 cup sugar  
 1 egg  
 1 cup flour  
 1/2 cup milk  
 1/2 cup raisins

PEACH COBBLER (Two portions)

1 cup flour	3 good-sized
1 tsp B. Powder	peaches
1/8 tsp salt	1/3 cup sugar
1 tbsp butter	1/4 tsp vanilla
1/4 cup milk	1/4 cup sugar
1/4 cup water	

Cut the butter into the dry ingredients (B.P., salt & flour) and add the milk. (The resulting dough should be of biscuit consistency.) Peel and slice the peaches, mix well with the sugar (1/3 cup) and place on the bottom of a baking dish. (not tin.) Place dough shaped to fit, on the top of the peaches. Make three holes to allow the steam to escape. Bake 30 minutes in a moderate oven. Boil the sugar and water four minutes. When the cobbler has cooked for 20 minutes, pour the syrup over it and allow to cook 10 minutes. Cream may be served with the cobbler if desired.

14. 1/2 cup butter  
 1/2 cup sugar  
 1/2 cup milk  
 1/2 cup oil  
 1/2 cup flour  
 1/2 cup yeast  
 1/2 cup salt  
 1/2 cup baking powder  
 1/2 cup baking soda  
 1/2 cup cream  
 1/2 cup vanilla  
 1/2 cup lemon juice  
 1/2 cup lemon zest  
 1/2 cup lemon seeds

LEMON COOKIES (120 cookies)

### FRUIT PUDDING

One cup fruit juice (either from preserves or orange and lemon)  
three level tbsps cornstarch, one cup boiling water.

Cook mixture in double boiler until it thickens, then set to cool. When thoroughly cool, add stiffly beaten whites of two eggs and whip well.

### CUSTARD TO SERVE IT WITH

Two egg yolks, a quarter cup sugar, one and a half cups milk. Thicken slightly.

Muriel R. Halls

### SUET PUDDING

1 cup chopped suet      1 cup molasses  
1 cup sour milk          2 tsps soda  
1 cup chopped raisins  $\frac{1}{2}$  tsp each of  
cloves, cinnamon and nutmeg.  
Enough flour to make a stiff batter.

Steam five or six hours.

Agnes A. Hurd

KNOX GELATINE is the one dessert

for all appetites

THE WEDDING

THE WEDDING

THE WEDDING

THE WEDDING

THE WEDDING

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THE WEDDING



## COFFEE SOUFFLE

$\frac{1}{2}$  envelope Knox Sparkling Gela.  
 $\frac{1}{2}$  cup milk  $\frac{2}{3}$  cup sugar  
 $\frac{1}{2}$  cups strong boiled coffee  
 $\frac{1}{4}$  tsp salt 3 eggs  
 $\frac{1}{2}$  tsp vanilla

Soak gelatine in  $\frac{1}{2}$  cup cold coffee. Mix remaining coffee, milk and  $\frac{1}{2}$  of the sugar and heat in double boiler. Add remaining sugar, salt and yolks of eggs, slightly beaten. Cook until mixture thickens. Remove from range add softened gelatine, whites of eggs beaten until stiff, and vanilla. Mold, chill, and serve with milk or cream. If desired, line molds with stale cake before pouring in mixture.

Gladys Hunt Roy

## TURKISH DELIGHT

Soak a package of Knox Gelatine  $\frac{1}{2}$  hour in  $\frac{1}{2}$  cup of cold water. Put 2 cups granulated sugar in a saucepan and add  $\frac{1}{2}$  cup water and bring to a boil. Add the soaked gelatine. Boil 20 minutes. Before taking from fire add the grated rind and juice of 1 lemon and 1 orange. Let boil up once then add  $\frac{1}{2}$  tsp of rose extract. Put in pans to set. Then cut and roll in fruit or frosting sugar. Should be allowed to set for several hours before cutting.

Mrs S. Wright

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### NUT FRAPPE

$\frac{1}{2}$  envelope KNOX Sparkling Gela-  
 $\frac{1}{4}$  cup cold water                   tine  
1 cup cream                    $\frac{1}{2}$  cup sugar  
 $\frac{3}{4}$  cup milk                   White of 1 egg  
1 cup chopped nuts 1, cup  
cooked pineapple & strawberries

Soak the gelatine in cold water 5 minutes and dissolve over hot water. Add dissolved gelatine to cream, milk and sugar and fold in beaten white of egg. When cold, add the pineapple and strawberries which have been chopped in small pieces. Serve ice cold in sherbet glasses and sprinkle with chopped nuts.

### PINEAPPLE SPONGE

Take one half can of grated pineapple cooked up thick with two thirds of a cup of sugar. Two teaspoonful of KNOX Sparkling Gelatine mixed with a little cold water, then add  $\frac{1}{2}$  cup of hot water stirred into the gelatine and afterwards into the cooked pineapple, set it aside to cool. Whip  $\frac{1}{2}$  pint of cream and stir all thoroughly together, and turn into mold.

Mrs Burton

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MEMORANDUM

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### EMMERGENCY PUDDING

Heat to boiling a quart can of some kind of fruit, the pan should not be more than half full and if very thick add a little boiling water. Have ready some small cream of tartar biscuits, put on top of fruit and cook about 20 minutes covered. Drop a bit of butter on each and serve with some of the fruits.

Eudora Cook

### DATE PUDDING

1 cup English Walnuts  
1 cup sugar                      1 cup dates  
2 tbsps Ogilvies Flour  
2 eggs                              2 cups milk  
1 tsp vanilla

Chop dates and nuts mix flour and baking powder. Beat yolks of eggs. Add sugar and milk, add whites of eggs stiffly beaten. Pour in pan and bake in moderate oven.

Mrs K.A. Penmoyer

Where recipes call for Gelatine

use KNOX SPARKLING GELATINE

THE NATIONAL ARCHIVES

RECORDS OF THE DEPARTMENT OF THE INTERIOR

FILE NO. 100-100000

RECORDS OF THE DEPARTMENT OF THE INTERIOR  
BUREAU OF LAND MANAGEMENT  
OFFICE OF THE ASSISTANT SECRETARY FOR LAND MANAGEMENT  
WASHINGTON, D. C.

RECORDS OF THE DEPARTMENT OF THE INTERIOR  
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FILE NO. 100-100000

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WASHINGTON, D. C.

RECORDS OF THE DEPARTMENT OF THE INTERIOR

## CHOCOLATE PLUM PUDDING

1 envelope KNOX Sparkling Gelatine  
1 pint milk  
1 cup cold water  
1 cup sugar  
1½ squares chocolate  
½ tsp vanilla      ¾ cup dates  
1 cup seed raisins  
½ cup nuts      ½ cup currants  
3 egg whites      Salt

Soften gelatine in cold water ten minutes. Melt chocolate with part of the sugar; add a little milk, making a smooth paste. Put milk in double boiler. When hot add melted chocolate, sugar, salt, and soaked gelatine. Remove from fire; when mixture begins to thicken, add vanilla fruit and nut meats, chopped, and lastly fold in beaten egg whites. Turn into wet mold decorated with whole nut meats and raisins. Chill. Remove to serving dish and garnish with holly. Serve with whipped cream sweetened and flavored with vanilla, or with a currant jelly sauce.

1892  
The following is a list of the  
names of the persons who  
were present at the meeting  
held at the residence of  
Mrs. J. H. ... on the  
... day of ... 1892.  
The names are as follows:  
Mrs. J. H. ...  
Miss ...  
Mr. ...  
Mrs. ...  
The meeting was held  
at the residence of  
Mrs. J. H. ... and  
was attended by  
the following persons:  
Mrs. J. H. ...  
Miss ...  
Mr. ...  
Mrs. ...

1893  
The following is a list of the  
names of the persons who  
were present at the meeting  
held at the residence of  
Mrs. J. H. ... on the  
... day of ... 1893.  
The names are as follows:  
Mrs. J. H. ...  
Miss ...  
Mr. ...  
Mrs. ...

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MISSISSIPPI STATE ARCHIVES



### ROLY POLY

$\frac{1}{2}$  cup suet dissolved with boiling water  
2 cups Ogilvie's Royal Household Flour. 1 tsp salt  
2 tsps Baking Powder

Mix with milk or water stiff enough to roll. Spread with any kind of preserves, roll up and steam half an hour. Serve with whipped cream or pudding sauce.

### SNOW PUDDING

1 small cup sugar  
3 tbsps corn-starch wet in a little cold water. One generous pint boiling water. When cooked add the whites of 3 beaten eggs to a stiff froth. Cook five minutes and then add the juice of 2 lemons. Serve with this sauce. Yolks of 3 eggs,  $\frac{1}{2}$  cup sugar, 2 cups of milk, cook in double boiler and flavor with vanilla to taste.

Mrs F.E. Kerridge

Desserts can be made in a short

time with KNOX GELATINE

THE LIFE OF SAMUEL JOHNSON

CHAPTER I. HIS EARLY YEARS.

1718-1735

JOHNSON WAS BORN AT LITCHFIELD IN THE COUNTY OF WILTSHIRE ON SEPTEMBER 9 1718. HIS FATHER WAS A WEAVER AND HIS MOTHER A DAUGHTER OF A WEAVER. HE WAS BAPTIZED AT LITCHFIELD ON SEPTEMBER 16 1718. HE WAS EDUCATED AT LITCHFIELD SCHOOL AND AT ST. MARTIN'S SCHOOL IN OXFORD. HE WAS ADMITTED TO THE UNIVERSITY OF OXFORD IN 1735.

1735-1745

HE REMAINED AT OXFORD UNTIL 1735 WHEN HE WAS ADMITTED TO THE BAR AT LINCOLN'S INN. HE PRACTICED AS A BARRISTER UNTIL 1745 WHEN HE WAS ADMITTED TO THE SOCIETY OF BARRISTERS AT LINCOLN'S INN.

HE WAS ADMITTED TO THE SOCIETY OF BARRISTERS AT LINCOLN'S INN IN 1745. HE WAS ADMITTED TO THE SOCIETY OF BARRISTERS AT LINCOLN'S INN IN 1745.

1745-1755

## ORANGE CHARLOTTE

$\frac{1}{2}$  envelope KNOX Sparkling Gelatine  
 $\frac{3}{4}$  cup cold water  
 $\frac{1}{2}$  cup boiling water  
1 cup sugar  
2 tbsps lemon juice  
1 cup orange juice and pulp  
Whites of three eggs  
Lady fingers

Soak gelatine in cold water five minutes and dissolve in boiling water. Add sugar, and when dissolved add lemon juice. Strain, cool slightly and add orange juice and pulp. When mixture begins to stiffen beat and beat thoroughly. Turn into mold lined with lady fingers. One pint whipped cream may be used in place of whites of eggs.

All you add is water and sugar to

The KNOX ACIDULATED package

ВЕРХНЕЕ ПОЛУОКРУЖИЕ

по мере необходимости

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ОБЩАЯ СРЕДНЯЯ

AUNT MARY'S PUDDING

1 cup suet	2 cups flour
1 cup raisins	1 cup water
3 tbsps sugar	2 tsps Baking Powder
$\frac{1}{2}$ tsp salt	

Steam two hours. Serve with hard sauce or syrup.

F. Louisa French

DATE PUDDING

1 cup suet	1 cup molasses
1 cup walnuts	1 cup figs
1 cup raisins	1 cup sweet milk
1 cup dates	1 tsp soda
$2\frac{1}{2}$ cups Ogilvies Royal Household Flour.	

Mix suet, molasses, add milk, chopped nuts, flour, etc. Steam two hours in baking powder cans. This recipe will fill four cans.

Estelle Frasier

KNOX GELATINE is measured ready for use-two envelopes in each pkg.

THE FIRST OF THESE IS THE

THE SECOND IS THE

THE THIRD IS THE

THE FOURTH IS THE

THE FIFTH IS THE

THE SIXTH IS THE

THE SEVENTH IS THE

THE EIGHTH IS THE

THE NINTH IS THE

THE TENTH IS THE

LEMON SPONGE OR SNOW PUDDING

$\frac{1}{2}$  envelope KNOX Sparkling Gelati-  
 $\frac{1}{4}$  cup cold water ne  
1 cup boiling water  $\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  cup lemon juice Whites of  
2 eggs

Soak gelatine in cold water five minutes, dissolve in boiling water, add sugar, lemon juice and grated rind of one lemon, strain, and set aside; occasionally stir mixture, and when quite thick, beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue heating until stiff enough to hold its shape. Pile b  
by spoonfuls on glass dish. Chill and serve with boiled cus-  
tard. A very attractive dish may  
by prepared by coloring half the  
mixture red.

Give KNOX GELATINE to Children -

Ask your Physician

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UNIVERSITY OF TORONTO



### FRUIT SHERBET

$\frac{1}{2}$  envelope KNOX Sparkling  
Gelatine (scant measure)  
 $1\frac{1}{2}$  cups sugar      3 cups rich milk  
1 orange                      1 lemon

Grate the outside of both orange and lemon. Squeeze out the juice and add to this the sugar. Soak the gelatine in part of a cup of milk for five minutes and dissolve by standing in pan of hot water. Stir into the rest of the milk. When it begins to freeze add the fruit juice and sugar, and fruit of any kind if desired. This makes a large allowance for five persons.

KNOX GELATINE is GUARANTEED TO

please or money back

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LIBRARY

## SPANISH CREAM

$\frac{1}{2}$  envelope KNOX Sparkling Gelatine  
3 cups milk  $\frac{1}{2}$  cup sugar (scant)  
3 eggs  $\frac{1}{4}$  tsp salt  
1 tsp vanilla

Soak the gelatine in the milk ten minutes. Place over hot water, and when gelatine is dissolved add sugar. Pour slowly on the yolks of eggs slightly beaten, return to double boiler and cook until thickened somewhat, stirring constantly. Remove from stove and add salt and flavoring, then add whites of eggs beaten until stiff.

Turn into one large or individual molds, first dipped in cold water, and place in ice box.

(This will separate and form a jelly on the bottom and custard on top.) If desired, serve with whipped cream, or slices of oranges or other fruit. A cup of orange juice may be substituted for one cup of milk, adding it after removing custard from the stove.

## KNOX GELATINE

The Highest Quality for Health

THE HISTORY OF THE UNITED STATES

CHAPTER I

The first part of the history of the United States is the story of the discovery of the continent by Christopher Columbus in 1492. This event led to the establishment of the first permanent European settlements in North America. The early years of the colonies were marked by a struggle for independence from British rule, culminating in the American Revolution of 1776. The new nation was founded on the principles of liberty and democracy, and its growth and development have been a continuous process.

The second part of the history of the United States is the story of the westward expansion of the continent. This process was driven by the desire for land and resources, and it led to the discovery of gold in California and the settlement of the western states. The westward expansion also led to the conflict with Native Americans, who were displaced from their lands and forced to migrate to reservations. The westward expansion was a key factor in the growth and development of the United States.

The third part of the history of the United States is the story of the Civil War and Reconstruction. The Civil War was fought between the Union and the Confederacy from 1861 to 1865, and it resulted in the preservation of the Union and the abolition of slavery. Reconstruction was the period of rebuilding the South and integrating African Americans into the political and social life of the nation.

1. The discovery of the continent by Christopher Columbus in 1492.
2. The establishment of the first permanent European settlements in North America.
3. The American Revolution of 1776 and the founding of the new nation.
4. The westward expansion of the continent and the discovery of gold in California.

THE HISTORY OF THE UNITED STATES

## PRUNE ORIENTAL CREAM

$\frac{1}{2}$  envelope KNOX Sparkling Gelatine  
 $\frac{1}{4}$  cup cold water  $\frac{1}{2}$  pt heavy cream  
 $\frac{1}{4}$  cup scalded milk  $\frac{1}{3}$  cup milk  
 $\frac{1}{2}$  cup sugar  $\frac{1}{3}$  cup chopped figs  
Whites of two eggs  
 $\frac{1}{3}$  cup cooked prunes, cut in pieces

Soak gelatine in cold water five minutes, dissolve in scalded milk, and add sugar. Strain into a bowl, set in pan containing ice water, and stir constantly until mixture begins to thicken; then add whites of eggs, beaten until stiff, heavy cream diluted with milk and beaten until stiff, prunes and figs. Turn into a wet mold, the bottom and sides of which are garnished with halves of cooked prunes, and chill. Remove from mold to serving dish, and garnish with whipped cream (sweetened and flavored with vanilla), forced through a pastry bag and tube, and chopped pistachio nuts

For Dainty Delicious Des-

serts use KNOX GELATINE

THE UNIVERSITY OF CHICAGO

PHYSICS DEPARTMENT

MEMORANDUM FOR THE RECORD  
DATE: [illegible]  
TO: [illegible]  
FROM: [illegible]  
SUBJECT: [illegible]

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WALTER [illegible]

RASPBERRY CREAM PIE (1812)

Line a plate with paste as for a custard pie, raising the edge. Fill two thirds full with fresh raspberries, sprinkle well with sugar and place in the oven to bake. Put  $1\frac{1}{2}$  cups of milk a pinch of salt butter the size of a walnut in double boiler to heat. Beat up two eggs with 3 tbsps sugar, 2 tbsps of flour (level). Stir into the milk, flavor with lemon or vanilla and pour over the berries as soon as you think the crust is baked. Finish with slow cooking until custard sets. This pie may be made more elaborate by saving out the whites of one egg for meringue and placing a few fresh raspberries on top.

Any fresh fruits may be used for this pie, also canned fruits but it will be necessary to keep out some of the syrup when fruits are very juicy.

E.P. Cook

See that the name K-N-O-X is on  
each package of gelatine you buy

THE NATIONAL ARCHIVES

REF ID: A66300

1900

Faint, illegible text, possibly bleed-through from the reverse side of the page. The text is mirrored and difficult to decipher.

THE NATIONAL ARCHIVES



### SOUR CREAM PIE

Make shell as for custard pie  
and fill with following mixture:  
1 cup sour cream 1 cup white sugar  
1 cup raisins (chopped)  
 $\frac{1}{4}$  cup walnuts (chopped)  
Yolks of 2 eggs 2 tsps vanilla  
Pinch of salt

Bake in moderate oven until nearly done and cover with meringue made with whites of eggs and brown in oven.

Mrs Herbert Chaddock

### ORANGE PIE

Two cups milk, juice and grated rind of two oranges, three eggs, one large cup sugar, two tbsps flour, one-fourth tsp salt. Cook flour and milk in double boiler, beat yolks, add sugar, pour cooked mixture over yolks and sugar, beating all twice. Add orange and rind. Cook ten minutes. Cover with meringue.

Mabel E. Drennan

Four Separate Desserts or Salads

from one Package of KNOX GELATINE

FROM THE BOOKS OF HIS DEPARTMENT

FOR THE RECORDS OF THE

UNITED STATES DEPARTMENT OF AGRICULTURE

AND THE NATIONAL BUREAU OF ENTOMOLOGY  
OF THE UNITED STATES DEPARTMENT OF AGRICULTURE  
WASHINGTON, D. C.

ENTOMOLOGICAL RECORD

FOR THE YEAR 1915

Published by the Bureau of Entomology and Plant Quarantine,  
United States Department of Agriculture, Washington, D. C.

Volume 1, No. 1  
January 1916

ENTOMOLOGICAL RECORD

### BUTTERSCOTCH PIE

Brown a piece of butter and to this add a scant cup brown sugar, 4 tbsps of milk. Mix 1 tbsps of flour with a little milk. Add the beaten yolk of 1 egg. Stir into hot butter and milk. Cook until thick.

FLAVORING: Fill baked crust with mixture. Beat white of egg stiff spread over and brown in oven.

Mrs J.L. French

### SOUR CREAM PIE

$1\frac{1}{2}$  cups sugar                      2 eggs  
 $1\frac{1}{2}$  cups sour cream   2 cups raisins  
Vanilla and pinch of salt

Mix all together and bake between two crusts.

### DATE PIE

Put in a double boiler  $1\frac{1}{2}$  cups of dates, stoned and cut small, with 2 cups of milk, and cook for 20 minutes. Then rub through a sieve and add 2 beaten eggs, 1 cup sugar, and  $\frac{1}{4}$  tsp salt. Bake in a bottom crust.

Addie Drennan

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CARAMEL PIE

1 cup maple sugar  $1\frac{1}{4}$  cups milk  
Heat together  
Beat yolks of two eggs  
2 tbsps melted butter  
2 tbsps Ogilvies Royal Household  
Flour

Stir into first mixture gradually. Cook together for 20 minutes. Flavor with vanilla. Make meringue of well beaten whites of eggs, brown in a quick oven.

Georgie Coates

MAPLE SUGAR PIE

$1\frac{1}{4}$  cups maple sugar melted (thick)

Custard--1 cup milk, 1 or 2 eggs, pinch salt, enough corn starch to thicken, teaspoon butter. While both are hot whip custard into thick syrup and whip well. Fold into crust and top with whipped cream.

Mrs Jas. Staples

Where recipes call for Gelatine

use KNOX SPARKLING GELATINE

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ASTOR LENOX AND TILDEN FOUNDATIONS

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### RHUBARB JELLY

3 cups rhubarb cut in small pieces  
 $\frac{1}{2}$  cup water, 1 cup sugar,  $\frac{1}{4}$  cup  
water, 2 tbsps Knox Sparkling  
Gelatine. Juice and grated rind  
of one lemon.

METHOD: Cook rhubarb slowly with  
 $\frac{1}{2}$  cup water and sugar until soft  
but not broken. Soak gelatine in  
 $\frac{1}{4}$  cup of water 5 minutes. Add hot  
rhubarb mixture, lemon and rind.  
Pour into molds dipped in cold  
water. When firm, unmold and serve  
with cream.

Ethel M. Gillander

### RHUBARB CONSERVE

Four large cups rhubarb,  $2\frac{1}{2}$   
cups brown sugar,  $\frac{1}{2}$  tsp baking  
~~powder~~ soda, 1 cup seedless rai-  
sins, juice and rind of one orange.  
Wash the rhubarb and cut in  $\frac{1}{2}$  inch  
pieces (do not peel it). Add sugar  
soda, raisins, grated orange rind  
and juice, and let it stand over  
night, stirring occasionally dur-  
ing the evening. Then boil slowly  
for 45 minutes, being careful not  
to break the rhubarb when stirring.  
Seal in jars. This is delicious  
either as a marmalade or as a  
relish with cold meat.

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CHAPTER IV

THE ...

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MARMALADE

3 bitter oranges      1 lemon  
3 pints of water      3 lbs sugar  
    Juice of one sweet orange

Cut the oranges and lemon very thin, add the juice and water and let it stand overnight.

Boil three hours. Add the sugar and boil one hour.

Miss Ball

RHUBARB MARMALADE

1 lb Walnuts chopped fine  
4 lbs Rhubarb cut fine  
6 lbs sugar  
5 lemon rinds

All makes four quarts.

Miss MacKay

Use KNOW GELATINE if you would

be Sure of Results

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### GRAPE FRUIT MARMALADE

3 grapefruits                      2 oranges  
1 lemon

Cut all up as fine as possible, being sure to remove all pips. Pour over the fruits, eleven pints of water. Let it stand all night, in the morning boil hard  $1\frac{1}{2}$  hrs. Add 10 lbs of sugar and boil one hour or until it jellies when tried.

Margaret Cromwell

### FILBERT MACAROONS

1 cup chopped filberts  
1 cup brown sugar  
4 small soda crackers rolled fine  
2 unbeaten whites of eggs

Mix all together and bake for a few minutes.

Marguerite Husbands

KNOX ACIDULATED GELATINE - no bother

no trouble - no squeezing lemons

NO STORJA - NO VARNOSTI TAVNA

KNOX VARNOSTI TAVNA - NO STORJA

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## GREEN TOMATO MINCE MEAT

Chop fine 1 peck green tomatoes, drain off juice, measure it and allow as much clear water as there was juice (throw the juice away). Bring to a boil, drain again and proceed as the first time, repeat three times. Do not add water the third time. Add 2 lbs sugar, 2 lbs raisins, 2 heaping cups suet, 2 tbsps salt. Boil until tender then add 1 cup vinegar. When cool add 2 tbsps cinnamon, 2 tbsps nutmeg and 2 tbsps of cloves.

A. Kirby

## MINCE MEAT

1½ lbs lean beef cooked until tender, mince in a food chopper when cool. 4 cups chopped apples, 2 cups seeded raisins chopped, 2 cups currants, 1 cup chopped citron, mix together then add 2 tbsps salt, 2 cups brown sugar, 1 cup chopped beef suet 1 tbsp each ground cloves, cinnamon, and nutmeg. 1 cup strong coffee, 1 cup meat stock, mix ingredients altogether and simmer for 1 hour, stir occasionally. Pack while hot in sterilized jars and seal. This recipe makes five pints of Mince Meat.

Gladys Hunt Roy

THE TOWN OF NEW YORK

AND THE CITY OF NEW YORK  
IN SENATE  
JANUARY 18, 1898  
REPORT  
OF THE  
COMMISSIONERS OF THE  
LAND OFFICE  
IN RESPONSE TO A  
RESOLUTION PASSED  
BY THE SENATE  
MAY 1, 1897

ALBANY:

1898

THE TOWN OF NEW YORK  
AND THE CITY OF NEW YORK  
IN SENATE  
JANUARY 18, 1898  
REPORT  
OF THE  
COMMISSIONERS OF THE  
LAND OFFICE  
IN RESPONSE TO A  
RESOLUTION PASSED  
BY THE SENATE  
MAY 1, 1897

ALBANY: THE TOWN OF NEW YORK

## PICKLES AND SAUCES

Pickles and Sauces must not be regarded as wholly ornamental, or as appetizers. In many cases they have a digestive and stimulating power, which is valuable in properly balanced meals. We should try, therefore, to use the right Pickles and Sauces in their right places.

- Raw Oysters-Quarted Lemons, Horse Radish Sauce.
- Baked Fish-Drawn Butter, Hollandaise Sauce.
- Broiled Fish-Maitre d'Hotel Butter Sauce tartare.
- Boiled Fish-Egg Sauce, drawn butter Hollandaise Sauce, Sauce piquante, Cream Sauce.
- Fried Fish-Sauce tartare.
- Roast Chicken-Bread Sauce, Green grape jelly, grape ketchup.
- Roast Turkey-Cranberry jelly, Pickled Onions.
- Roast Goose-Tart apple sauce, Barberry Jelly, grape ketchup
- Fried Chicken-Cream gravy, grape ketchup.
- Roast Duck-Orange sauce, currant jelly.
- Roast Veal-Tomato sauce, Horse-Radish sauce, pickles.

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THE END



## PICKLES AND SAUCES (continued)

- Roast Mutton--Currant jelly, Chow-chow or ketchup.
- Roast Pork--Apple Sauce, Sour pickle
- Roast Lamb-Mint sauce, sweet pickle
- Roast Beef-Brown gravy, Horse-radish pickles.
- Roast Filet of Veal-Mushroom Sauce
- Roast Venison-Barberry Jelly
- Roast Quail-Currant Jelly, Celery Sauce.
- Roast Canvasback Duck-Black Currant Jelly, Olive Sauce.
- Boiled Mutton-Caper Sauce.
- Boiled tongue-Sauce Tartare.
- Corned Beef-Mustard Pickles.
- Pork Sausage-Apple Sauce, Fried Apples rings.
- Sweetbreads-Sauce Bechamel
- Lobster Cutlets-Sauce tartare.
- Broiled Steak-Maitre d'Hotel Sauce.
- Roast Prairie Chicken-Black Currant Jelly.
- Boiled Mackerel-Stewed Gooseberries
- Any of these sauces may be made and then transferred to jars to be kept ready for use all the year round.
- Pickles should be made in porcelain or graniteware, vessels; never in vessels of brass, copper or tin, as the acids often combine with these metals forming poisons.
- Vinegar should be the best white wine, and must not be boiled more than a few minutes as longer boiling reduces its strength.

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SECRET (CONTINUED)

SWEET APPLE PICKLES

6 lbs sweet apples pared & cored  
3 pints brown sugar  
1 quart of vinegar  
1 tsp of allspice mace, cinnamon.

Make a syrup of sugar vinegar and spices tied in a muslin bag. Cook the apples in this syrup sticking a clove in each peice a few at a time. Watch carefully that they do not cook too much. Remove from syrup to jars. Continue boiling juice a little longer, pour over apples and seal while hot. Very good.

Eudora Cook

A VERY GOOD DESSERT

Soak a pound of raisins in tepid water half an hour then cook slowly until tender, add two tablepoons sugar and a little lemon juice. Serve with small hot biscuits or rolls.

Eudora Cook

KNOX GELATINE is highest quality and worth its price

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ASTOR LENOX AND TILDEN FOUNDATIONS

1898

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1898

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ASTOR LENOX AND TILDEN FOUNDATIONS

### INDIAN SAUCE

2 ripe tomatoes            12 apples  
8 onions                    1 lb raisins  
    Boil then add:  
1 oz ginger                 $\frac{1}{4}$  lb mustard  
2 lbs brown sugar         $\frac{1}{2}$  gal. vinegar  
 $\frac{3}{4}$  cup salt

Boil tomatoes, apples, onions and raisins chopped fine, one hour (or until well cooked) then put through colander, add other ingredients. Boil half an hour, and bottle. Good especially for cold meat.

Margaret Cromwell

### SWEET PICKLES

4 cups vinegar    4 cups brown sugar  
2 tbsps whole cloves, allspice,  
and cinnamon  
7 lbs fruit, watermelon rinds,  
apples, ripe cucumbers, (seeded)

Boil fruit until it can be pierced with a straw, put in cans, boil other ingredients a few minutes, pour over fruit while hot and set away.

M. Wilson

KNOX GELATINE AIDS THE DIGESTION  
OF OTHER FOODS

THE GREAT EASTERN

THE GREAT EASTERN

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### CHILI SAUCE

- 20 large tomatoes
- 6 good sized onions
- 3 large green peppers
- 3 tbsps salt    3 tbsps ginger
- 6 tbsps brown sugar
- 2 small tsps cloves
- 6 cups vinegar

Mash the tomatoes, chop the onions and peppers, mix and boil until soft, cool and rub through colander. Cook to proper consistency and bottle for use. Seal with paraffin.

Eva H. Taylor

### RHUBARB RELISH

- 2 quarts of rhubarb chopped fine
- 2 quarts of onions chopped fine
- 4 lbs of brown sugar
- 2 tsps cinnamon    2 tsps allspice
- 2 tsps cloves    2 tsps salt
- Vinegar to taste

Cook rhubarb and onions in vinegar twenty minutes, before adding sugar and spice. Cook one hour after adding sugar and spice.

Mrs Kenney

MEMORANDUM

TO : THE DIRECTOR, BUREAU OF REVENUE  
FROM : THE ASSISTANT ATTORNEY GENERAL  
SUBJECT: [Illegible]

1. [Illegible]  
2. [Illegible]  
3. [Illegible]  
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Very respectfully,  
[Illegible Signature]

[Illegible Title]

Enclosed for the Bureau are two copies of a report  
dated [Illegible] and captioned as above.  
The report was prepared by [Illegible]  
and is being submitted for your information.

- 1. [Illegible]
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Very truly yours,  
[Illegible Signature]



LISTS OF THE STUFFINGS, SAUCES,  
AND GARNISHES SUITABLE TO  
BE SERVED WITH DIFFERENT FOWLS

TURKEY AND CHICKEN

STUFFINGS

Plain  
Giblet  
Oyster  
Celery  
Raisin-and-Nut  
Chestnut  
Sausage  
Potato  
Apple-and-prune  
Mushroom

SAUCES

Giblet Gravy  
Brown Gravy  
Mushroom Sauce  
Chestnut Gravy  
Cream Gravy  
Bechamel Sauce

GARNISHES

Small Red Apples on Drumsticks  
Chop Frills on Drumsticks  
Necklace of Cranberries  
String Cranberries on Toothpicks  
to use as Ornamental Skewers  
Parsley  
Celery Tips

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LISTS OF THE VEGETABLES AND  
RELISHES SUITABLE TO BE  
SERVED WITH DIFFERENT FOWLS

TURKEY AND CHICKEN

VEGETABLES

Irish Potato  
Sweet Potatoes  
Turnips  
Onions  
Squash  
Asparagus  
Celery  
Boiled Rice

RELISHES

Cranberries  
Spiced Grapes  
Spiced Peaches  
Spiced Pears  
Currant Jelly

GOOSE

Irish Potato  
Cold Slaw  
Turnips  
Brussels Sprouts  
Cauliflower  
Squash  
Onions

Baked Apples  
Cider Apple  
Butter

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LISTS OF THE STUFFINGS, SAUCES,  
AND GARNISHES SUITABLE TO  
BE SERVED WITH DIFFERENT FOWLS

GOOSE

SAUCES

Giblet Gravy  
Giblet & Mushroom  
Brown Gravy

GARNISHES

Watercress  
Glazed onions  
Cranberries

STUFFINGS

Apple-and-raisin  
Apple-and-prune  
Potato  
Potato-and-nut  
Apple-and-celery  
Sauerkraut  
Mushroom-and-Chestnut

DUCK

STUFFINGS

Potato-and-Nut  
Mushroom  
Peanut-and-Cracker

GARNISHES

Parsley  
Watercress  
Sliced Lemon  
Celery Frit-  
ters

1890-1891-1892  
1893-1894-1895  
1896-1897-1898

1899-1900-1901  
1902-1903-1904  
1905-1906-1907

BACK

1908-1909-1910  
1911-1912-1913  
1914-1915-1916  
1917-1918-1919  
1920-1921-1922

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1926-1927-1928  
1929-1930-1931

1932-1933-1934  
1935-1936-1937  
1938-1939-1940

1941-1942-1943

1944-1945-1946

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OF THE RECORDS OF THE  
OFFICE OF THE SECRETARY OF THE  
NAVY

LISTS OF SAUCES. VEGETABLES, AND  
RELISHES SUITABLE TO BE  
SERVED WITH DIFFERENT FOWLS

DUCK

SAUCES

Orange Sauce  
Sour-Apple Marmalade added to  
Whipped Cream  
Apple Sauce  
Cherry Sauce  
Green-Grape Sauce  
Olive Sauce  
Currant-Jelly Sauce

VEGETABLES

Potato  
Fried Hominy Mash  
Parsnips  
Asparagus  
Celery  
Green Peas  
Tomato-and-Celery Salad  
Cucumber-and-Cress Salad  
Hominy and Horse Radish

RELISHES

Baked Oranges      Currant Jelly  
Cider Apple Butter Hot Apple Sauce

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# EQUIVALENT WEIGHTS AND MEASURES

<u>MEASURE</u>	<u>EQUIVALENT</u>
1 saltspoon .....	$\frac{1}{4}$ teaspoon
4 teaspoon of liquid ..	1 tbspx
1 tbspx of liquid .....	$\frac{1}{2}$ ounce
1 tbspx (heaping) sugar or salt .....	1 ounce
2 tbspx butter .....	1 ounce
2 tbspx granulated sugar	1 ounce
2 tbspx (level) flour	$\frac{1}{2}$ ounce
3 tbspx (heaping) flour	1 cup
4 tbspx of liquid .....	$\frac{1}{4}$ cup or $\frac{1}{2}$ gill
4 tbspx coffee .....	1 ounce
$\frac{1}{2}$ gill .....	1 wineglass
4 gills .....	1 pint
2 pints .....	1 quart
4 quarts .....	1 gallon
1 pint milk or water ..	1 pound
1 pint butter .....	1 pound
1 pint granulated sugar	1 pound
1 pint brown sugar .....	13 ounces
1 pint chopped meats (tightly packed) .....	1 pound
1 pint liquid .....	2 cups
$\frac{1}{3}$ cup almonds blanch- ed and chopped .....	1 ounce
$\frac{1}{2}$ cup butter, solid .....	$\frac{1}{4}$ pound
1 cup cornmeal .....	6 ounces
1 cup raisins .....	6 ounces

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EQUIVALENTS WEIGHTS AND MEASURES

(continued)

1 cup currants .....	6 ounces
1 cup suet (finely chopped)....	4 ounces
1 cup bread crumbs .....	2 ounces
1 cup bread crumbs, (tightly packed)...	4 ounces
1 cup egg whites or yolks .....	$\frac{1}{2}$ pound
1 cup .....	$\frac{1}{2}$ pint
2 cups butter tightly packed .....	1 pound
2 cups granulated sugar	1 pound
2 cups confectioners' sugar .....	$\frac{3}{4}$ pound
2 cups rice .....	1 pound
$2\frac{3}{4}$ cups oatmeal .....	1 pound
3 cups cornmeal .....	1 pound
4 cups flour .....	1 pound
4 cups .....	1 quart
$1\frac{1}{2}$ cups Graham flour ..	1 pound
$1\frac{3}{4}$ cups Rolled oats ..	1 pound
6 eggs with shells .....	1 pound
10 eggs without shells	1 pound

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STANDARD AND SYSTEMS

## MARSHMALLOWS (Candy)

1 envelope Knox Sparkling Gelatine  
 $1\frac{1}{4}$  cups water, 2 cups fine granulated sugar, few grains salt, 1 tsp vanilla.

Soak gelatine in half the water five minutes. Put remaining water and sugar in saucepan, bring to the boiling point and let boil until syrup will spin a thread when dropped from tip of spoon. Add soaked gelatine and let stand until partially cooled then add salt and flavoring. Beat until mixture becomes white and thick. Pour into granite pans, thickly dusted with powdered sugar; having mixture one inch in depth. Let stand in a cool place until thoroughly chilled. Turn on a board, cut in cubes and roll in powdered sugar. This recipe makes about one hundred marshmallows.

Nuts, chocolate, fruit juices in place of part of the water, or candied fruits chopped may be added or the plain ones rolled in grated coconut before being sugared. Dates stuffed with this confection are delicious.

Gladys Hunt Roy

KNOX GELATINE added to milk increases its Nourishment by 23%

THE UNIVERSITY OF CHICAGO

PHYSICS DEPARTMENT

1925

REPORT ON THE PROGRESS OF THE WORK  
DURING THE YEAR 1925

The work of the department during the year 1925 has been devoted to the study of the properties of the electron in a magnetic field. The results of the work are given in the following sections.

1. THEORETICAL WORK

The first part of the work was devoted to the study of the theory of the electron in a magnetic field. The results of this work are given in the following sections.

2. EXPERIMENTAL WORK

The second part of the work was devoted to the study of the experimental properties of the electron in a magnetic field. The results of this work are given in the following sections.

3. CONCLUSIONS

The results of the work during the year 1925 are given in the following sections.

REPORT ON THE PROGRESS OF THE WORK

## FRENCH DAINITIES

4 level tbsps KNOX Acidulated Gelatin  
4 cups granulated sugar  
 $1\frac{1}{2}$  cups boiling water  
1 cup cold water

Soak gelatine in the cold water 10 minutes. Place sugar and boiling water on fire and when sugar is dissolved add the soaked gelatine and boil slowly fifteen minutes. Remove from fire and divide into two equal parts. To the one part add  $\frac{1}{2}$  tsp of the Lemon Flavoring found in separate envelope and 2 tsps lemon extract. To the other part add  $\frac{1}{2}$  tsp Lemon Flavoring and 1 tsp extract of cinnamon, cloves or whatever flavor preferred. If peppermint is desired use  $\frac{1}{2}$  tsp only. Any coloring desired may be added. Pour into bread tins, which have been dipped in cold water, to the depth of  $\frac{3}{4}$  inch, and let stand over night. Turn out, cut in squares and roll in powdered or fine granulated sugar.

NOTE--If the Plain Sparkling package is used add three tbsps of lemon juice to take the place of the Lemon Flavoring and lemon extract when making lemon dainties.

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FOR THE SECRETARY OF DEFENSE  
[Name illegible]

FOR THE SECRETARY OF DEFENSE  
[Name illegible]

FOR THE SECRETARY OF DEFENSE  
[Name illegible]

SECRET



## REMINISCENCES

### of Early Cookshire

According to the records in the possession of descendents the Late John Cook Sr. left his home in Connecticut at the age of 21 years during the Fall of 1795 to make a home under the British Flag. He was accompanied by a friend 19 yrs of age who in later years returned to the United States.

They proceeded North with guns and packs walking most of the way to Northern Vermont. At the last Supply Station they replenished their packs with sea biscuit or hard-tack ammunition, axes and a few small implements.

They soon entered the virgin forest, where white man had never trod; somewhere near the present site of Canaan Vt., and made their path spotting the trees with axes (so as to return by the same route) as far as the Eaton River not far from its source, followed it down to

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the present site of the present town of Cookshire. Just below the present town near the C.P.R. Station, he found a stretch of many acres covered with majestic pine and spruce, while the uplands were well watered with babbling springs and decided to camp on a rise not far from the present home of C.W. Cook.

Here he cleared land seeded and built a commodious dwelling, making a home to receive his wife the next Fall. He then prevailed upon twelve of his associates to join him, naming their little village Cooks-Shire which was changed after his death in 1819 to Cookshire.

1875  
The first of the  
series was published  
in 1875 and was  
entitled "The  
History of the  
County of  
Hampden, Massachusetts  
from 1630 to 1875".  
It was published  
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Hampden, Massachusetts  
and was  
the first of a  
series of  
books published  
by the  
County of  
Hampden, Massachusetts  
to record the  
history of the  
county.

The second of the  
series was published  
in 1876 and was  
entitled "The  
History of the  
County of  
Hampden, Massachusetts  
from 1630 to 1876".  
It was published  
by the  
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Hampden, Massachusetts  
and was  
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