

Chelmsford
Grange Cook Book
Tried and True Recipes



*We may live without poetry, music or art,
We may live without conscience or without a heart,
We may live without friends and live without books,
But civilized man cannot live without cooks.*

Arranged by the following members

MRS. JENNIE M. KENNEDY
MRS. MARGARET A. SARRE

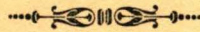
MRS. XENIA A. ROGERS
MRS. ANNA J. STANLEY

Recipe for a Perfect Day

"First take a dash of water cold,
And then a leaven of prayer,
A little bit of the sunshine gold,
Dissolved in the morning air;
Then add to this some merriment,
And a thought of your kith and kin;
Then as a good ingredient,
A plenty of work thrown in.
Then spice it all with the essence of love,
And a little bit of play,
Let a wise old Book and a glance above,
Complete your perfect day."

—From a Granger.

CONTENTS



Soups and Chowders	5, 7
Fish	8, 10
Meat Dishes	11, 13
Bread, Muffins and Gems	14, 16, 17
Cake	19, 20, 22, 23, 25, 26
Cookies, Small Cakes and Doughnuts	28, 29, 31, 32
Pies	34, 35, 37
Puddings and Desserts	38, 40, 41, 43
Salads and Sandwiches	44, 46, 47, 48
Breakfast, Dinner and Tea Dishes	49, 51, 52, 54, 55
Pickles, Preserves and Relishes	57, 58, 59, 60
Good Things to Drink	61, 63
Candy	64, 65
Hints to Home Makers	66, 67

SOUPS AND CHOWDERS

Like a flower without petals,
A day without sun;
So our dinner would be
If the good soup were gone.

SPINACH SOUP.

1 cup cooked or canned spinach with juice, 1-2 cup water, 1 tablespoon chopped onion, 1 quart milk, 3 tablespoons flour, 3 tablespoons butter, 1-2 teaspoon celery salt, 1 teaspoon salt, dash pepper. Make a white sauce with flour, butter and milk. Heat spinach with water and put through sieve. Add to white sauce and reheat again if necessary. Add other seasonings. Seven small, or five large servings.

CELERY SOUP.

2 cups celery cut fine, small onion cut fine. Boil in 1 quart water. Add 4 tablespoons butter, mixed with 2 tablespoons flour, 2 cups scalded milk. Salt to taste. Cayenne and celery salt may be added.

HADDOCK CHOWDER—Mrs. William Tucker.

2 lbs. haddock or hake, 2 onions, 1 pt. diced potatoes, 1 slice salt pork, 1-2 can tomato soup, 1-2 teaspoon salt, 1-8 teaspoon pepper, 2 cups milk, 1 tablespoon flour, 1 tablespoon butter. Wash the fish and cook it in enough salted water to cover, until it flakes from the bones. Remove from kettle and flake carefully. Save the water in which it was cooked. Dice the pork. Fry slowly. Add minced onion and cook altogether until all is light brown. Add potatoes and tomato soup, and simmer half hour. Add water in which the fish was cooked, then fish; lastly milk which has been thickened with flour and butter. Allow to come to a boil and serve hot.

TOMATO SOUP—Mrs. Jennie Kneeland.

3 pints of tomatoes stewed, strained and sweetened; one onion minced fine; 2 quarts of beef stock; salt and pepper to taste.

MILK SOUP—Mrs. Charlotte Duffy.

1 pint boiling milk poured over 3 tablespoons of cracker crumbs; small piece butter; salt to taste. Good for invalids.

CLAM CHOWDER—Mrs. Jennie M. Kennedy.

1 quart clams, 4 cups potatoes (cut in slices) 1 1-2 slices of fat pork, 1 onion, 4 tablespoons butter, 1 quart scalded milk, 1 tablespoon salt, 8 unsalted soda crackers. Remove dark part from clams and chop fine. Reserve clam water. Heat and strain. Cut pork in small squares and fry brown. Boil potatoes until soft and add to pork scraps, add clams and 2 cups boiling water. Cook 10 minutes, add milk, butter and clam water.

CRAB MEAT BISQUE—Mrs. J. W. Cristy.

4 tablespoons butter in a saucepan, 1-2 cup chopped onion (fine), 1 sweet green pepper (cut up small). Fry these together quite slowly until onion is browned. Scald 3 cups of milk in a double boiler. Add onion and pepper, and a small can of crab meat shredded. Thicken with 4 tablespoons of flour. Just before serving add 1-2 can of hot tomato soup. Salt and pepper to taste. Very good on crackers or toast.

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SCOTCH BROTH—Mrs. Xenia B. Rogers.

2 lbs. mutton; 2 quarts water. Cook slowly for 2 hours. Remove fat and bones and strain liquid, then add 3 carrots diced; 2 onions; 3 stalks celery; 1-3 cup rice; salt to taste.

TOMATO BISQUE.

1 heaping tablespoon each of butter and flour. Rub together and gradually add 1 quart of sweet milk. In another dish strain 1 quart of stewed tomato. Put on stove and when boiling add 1 teaspoon soda. When it is foaming add the milk, butter and flour mixture. Salt and pepper to taste.

EGG CHOWDER.

2 slices pork diced, 2 small onions cut fine, 4 or 5 potatoes sliced thin. Fry onions in pork then put in potato with enough water to cover. Boil till tender, then add 1 pint of milk and let it come to boil. Season to taste. Just before serving break 1 strictly fresh egg for each person into chowder. Stir and serve as soon as egg is cooked. Good for cold nights.

CORN CHOWDER.

Fry out three slices pork cut in cubes. Remove pork and cut up three medium onions and fry in fat. Remove onions. Add 4 medium potatoes diced and cook with little water till done. Add 1 can of corn. Season to taste and thin with hot milk. If too thin add rolled crackers.

BEEF SOUP.

Cover large beef bone with cold water and simmer three hours. Add 1-2 cup of diced carrots, tablespoon of chopped onions, 1-2 cup of chopped cabbage, one large potato cubed, 1 teaspoon chopped peppers. Cook till the vegetables are tender. Salt and pepper to taste. Rice can be added. If you have too much fill a pint can, seal carefully and boil 20 minutes. Good for next winter.

SPANISH CHOWDER.

1 lb. hamburg steak; 1 onion; 1 small can tomato; 1 can kidney beans; 1 small green pepper. Mix beans and tomato. Fry onions in butter. Add hamburg steak and partly cook. Add tomato and beans and simmer. Salt and pepper to taste.

CREAM TOMATO SOUP.

2 cups milk, 3 tablespoons flour, 3 tablespoons butter, 2 cups tomato juice and pulp, 2 teaspoons salt, 2 whole cloves, 1 bay leaf, few celery leaves, 1 teaspoon celery seed or 1-2 teaspoon celery salt, 1 tablespoon chopped onion. Make a white sauce with milk, flour and butter. Add milk and cook over boiling water for ten or fifteen minutes. Add seasonings to tomatoes and bring to a boil. Boil two or three minutes and strain. Pour this mixture slowly while hot into hot white sauce, stirring constantly. Pouring the white sauce into the tomato mixture usually curdles the milk. serve at once. Six small, or four large servings.

VEGETABLE CHOWDER.

1-2 cup salt pork, cut in small pieces and browned, or 4 tablespoons drippings, 1 cup potatoes, diced; 1 cup carrots, diced; 1 cup turnips, diced; 1 medium sized onion, 1 tablespoon butter, few celery leaves, celery salt, or parsley, if desired, salt, 2 cups hot milk, 2 tablespoons flour. Cut pork into small pieces and brown. Add vegetables and seasonings and enough water to cover slightly. When tender add milk. When this comes to the boiling point, thicken with flour which has been rubbed to a smooth paste with water. (Four or five servings.)

FISH

Fish for the great—fish for the small,
Fish for the short—and also the tall,
Fish for the saint—and also the sinner;
But a fish well cooked makes a good dinner.

TUNA FISH LOAF—Mrs. Blanche Brooks.

1 large can tuna fish, 1 cup bread crumbs, 1 teaspoon lemon juice, 1 teaspoon chopped green pepper, 2 eggs, 1 teaspoon salt. Mix all together and shape in a loaf. Bake 1-2 hour.

Sauce.—1 tablespoon butter, 1 cup milk, 2 tablespoons flour, 1-4 teaspoon salt, 1 egg yolk beaten. Cook in double boiler and pour around fish loaf.

COD FISH SOUFFLE—Mrs. Calrow Stanley, Jr.

1 lb. of salt cod fish, 1 cup of rice, 3 eggs, 5 cups of milk. Soak cod fish, bring to a boil, put thru meat chopper. Boil rice in double boiler, cook with 1-2 the milk, until rice is about 1-2 done, then combine fish and rice adding beaten eggs and the rest of the milk. Put in deep bowl and bake as you would custard in a moderate oven 1 1-2 hours. Serve with hot melted butter.

SALMON LOAF—May E. Files.

1 large can salmon, 2 tablespoons butter, 2 eggs well beaten, 1-2 cup bread crumbs. Mix all together. Season with salt and pepper. Bake one hour.

ESCALLOPED OYSTERS—Mrs. F. E. Kennedy.

Put layer of rolled crackers in deep dish, moisten with milk and melted butter, then layer of oysters seasoned with salt and pepper. Repeat until dish is full. Top layer of cracker crumbs covered with well beaten egg in milk and dot with butter. Bake until the oysters are done. Be sure to have the crackers moist. A quart of oysters is enough for large family.

FISH LOAF—Mrs. Anna J. Stanley.

1 lb. cooked white fish flaked, 3 eggs, 1-2 cup soft bread crumbs, 1-2 tablespoon lemon or onion juice, 1-2 cup milk, 5 tablespoons butter, 1-2 teaspoon salt, 1-8 teaspoon pepper, 1 teaspoon minced parsley. Combine the fish and egg yolks. Cook milk and crumble to a paste and add. Then stir in beaten whites. Bake 30 minutes in moderate oven. Serve with peas and an egg sauce.

SALMON LOAF—Mrs. Anna J. Stanley.

1 can salmon, pick out bones, skin and fat; 2 eggs beaten light; 2 tablespoons butter; 1-2 cup cracker crumbs; pepper, salt to taste. Beat to a smooth paste. Put in a mould and steam 1 1-2 hours. Heat 1 can peas and put on platter around loaf. Sauce—1 cup milk, thickened with 1 scant tablespoon cornstarch, 1 tablespoon butter, catsup (if liked), salt, red pepper, 1 egg after beating. Stir in while boiling hot. Pour over loaf and serve.

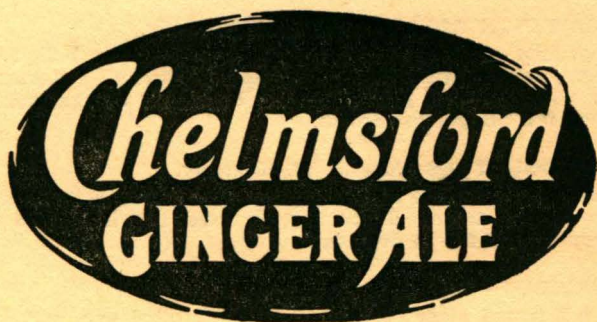
SCALLOPED SALMON—Mrs. Blanche Brooks.

1 can red salmon broken in pieces, 1 pt. milk, salt and pepper to taste, 6 or 7 crackers broken in small pieces. Mix well and bake 40 minutes.

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Be Particular

BAKED HALIBUT.

Arrange in shallow pan 6 small slices of fat salt pork. On this arrange slices of halibut covered with 2 tablespoons of flour and butter creamed together. Cover with rolled cracker or bread crumbs, dotted with butter. Add cup of milk and bake about one hour.

CREAMED COD FISH.

Pick the fish in very small pieces and put on back of stove to soften. Bring to a boil, turn out water and turn a cream sauce over it, made of 1 pint hot milk, 1 heaping tablespoon butter with 2 heaping tablespoons of flour rubbed in. Salt and pepper if needed. Slice up hard boiled eggs and add to fish then cover with sauce.

BOILED SALMON.

Sew up neatly in net bag and boil 15 minutes to the pound. Unwrap with care and place on hot platter. Prepare a cup of drawn butter with chopped parsley and lemon juice and pour over fish. Garnish with hard boiled eggs.

MY SISTER'S FISH BALLS—Mrs. J. M. Kennedy.

1 cup ground cod fish which has been brought to a boil, 2 cups ground boiled potato, season with pepper and salt if needed, 1 beaten egg mixed thoroughly with fish and potato. Form balls size of egg and fry in deep smoking hot fat till golden brown.

SALMON CROQUETTES—Mrs. J. M. Kennedy.

Mix salmon with same amount boiled rice adding a little melted butter, salt and pepper to taste. Shape in tiny rolls. Dip in beaten egg. Roll in cracker crumbs and fry in deep fat.

BAKED HALIBUT—Mrs. C. V. Hazeltine.

Clean a 2 pound piece of halibut, place in oiled pan, sprinkle with salt and pepper, cover with cracker crumbs and 1 small finely chopped onion. Dot with butter, cover bottom of pan with milk. Bake 1 hour basting with milk from pan. Remove to hot platter and garnish with hot mashed potatoes, carrots, peas and slices of lemon with parsley.

FISH HASH—Mrs. Gertrude Howard.

Equal parts cold flaked fish, cold boiled potatoes, chopped fine, season with salt and pepper. Fry out pork in pan to make a good hot fat. Drop in the fish and potatoes either as cakes or as one piece. Brown well and turn like an omelet after it is well browned.

SCALLOPED COD—Mrs. Gertrude Howard.

Line a buttered baking dish with cold flaked cod, sprinkle with salt and pepper, cover with a layer of oysters (first dipped in melted butter), season with onion juice, lemon juice, and a bit of pepper. Next a layer of cracker crumbs, mixing the oysters around with them and then repeat until dish is full. Cover top with cracker crumbs buttered. Bake 20 minutes in hot oven. Serve with sauce if desired.

CLAM FRITTERS.

1 dozen medium clams put through the chopper. Make batter of 1 egg, 1-2 cup clam liquor, 1 tablespoon fat, flour to make a stiff batter, 1 teaspoon baking powder, sifted with flour. Add clams and fry in pork fat. Serves 4 persons.

MEAT DISHES

Baked and boiled, stewed and toasted,
Fried and broiled, smoked and roasted,
Meat is good for all.

VEAL LOAF—Carrie A House.

2 pounds lean veal, 1-4 pound salt pork, 1 cup cracker crumbs, 3 eggs, 1 teaspoonful salt, 1 teaspoon onion juice, 1 tablespoon lemon juice, few grains cayenne. Chop veal and pork; add cracker crumbs, beaten eggs, and seasoning. Moisten with well flavored veal stock. Press in buttered bread pan, and cover. Baste occasionally during baking. Bake one hour.

MEAT, COTTAGE PIE—Mrs. Anna J. Stanley.

Butter a baking dish, put in a thin layer of mashed potato, add a thick layer of cold roast beef, cut in thin pieces, sprinkle it with salt and pepper, moisten with meat gravy and put a thin layer of mashed or riced potatoes on top. Cover and bake in a hot oven long enough to heat it through, then remove the cover and brown the potatoes.

MEAT LOAF—Mrs. Anna J. Stanley.

2 lbs. beef chopped fine, 2 tablespoons poultry seasoning, 1 cup milk, small piece of butter, 1 tablespoon salt, 6 crackers rolled fine, 1 egg. Bake 2 hours.

BAKED PORK CHOPS—Mrs. Vera Fletcher.

6 pork chops, 1 cup dry rice, 1 can tomatos, 1-2 teaspoon salt. Bake in oven 1 1-2 hours.

AMERICAN CHOP SUEY—Mrs. Catherine Smith.

1 pound Hamburg steak partly fried, 2 onions chopped fine, 1 1-2 cups cooked macaroni, 2-3 quart tomato chopped, butter size of egg, salt and pepper to taste. Bake in pudding dish about 80 minutes.

LAMB PIE.

Chop fine 1 cup of cold cooked lamb. Add 1-2 cup bread crumbs with enough gravy on soup stock to moisten. Season with salt and pepper and a teaspoon of currant. Add well beaten egg and put in cassarole. Cover with mashed potato, well seasoned. Brush the top with white of egg and brown in the oven. Very tasty.

HAMBURG LOAF—Mrs. Emma Shelters.

2 lbs. of hamburg steak and 1-2 lb. of pork chops ground together, 1 medium sized onion put through meat chopper, add 2 well beaten eggs, 2 crackers also ground. Mix 1-2 cup of milk with the meat, 1 teaspoon salt and a little pepper. Put in bread tin and place upside down in larger pan. When partly cooked remove tin and pour 1 can of Campbell's Tomato Soup over meat loaf. Cook 1 1-2 hours.

MEAT PIE—Mrs. Margaret Abbott.

2 lbs. stew meat, 8 good sized potatoes, 2 onions, season with salt and pepper. Cook meat and partly cook potatoes, then thicken gravy and cover with a biscuit dough and bake in a quick oven.



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BAKED PORK CHOPS—Mrs. Calrow Stanley, Jr.

Place pork chops in a baking dish with a very little water, just to keep from burning on. Mix a dressing (the same as for poultry) and cover the chops. Bake for one hour.

LAMB CROQUETTES.

Chop cold cooked lamb very fine, season to taste and mix with white sauce made with 3 tablespoons of butter and 3 tablespoons of flour to 1 cup of milk. Shape into croquettes, dip in beaten egg, then in rolled cracker crumbs fry in deep fat. Serve with border of green peas.

AMERICAN CHOP SUEY—May E. Files.

1-2 lb. macaroni, 1 1-2 cups canned tomato, 1 lb. hamburger steak, 1-2 cup minced onion, salt and pepper. Boil the macaroni. Drain, then place a layer in a well oiled baking dish. Sprinkle with some of the hamburger steak, salt and pepper, bits of butter and then the tomato. Continue in layers until all is used. Bake in oven at 350 degrees for one hour.

FRIED CHICKEN—Mrs. Gertrude E. Howard.

Cut chicken in small sections and drop on hot fry pan with plenty of butter. Salt and pepper to taste and let fry very brown without scorching. Pour hot water over to nearly cover and put tight cover on and set back so it will simmer steadily but not too hard for 2 hours. Can be done sooner but is better if done slower. When done it should be well cooked thru in a fine brown gravy.

SIX LAYER DISH FOR DINNER—Mrs. Marion Lupien.

2 cups raw potato cubed, 1 cup uncooked rice, 2 onions cut fine, 2 cups raw hamburger steak, 1 quart tomato, 1 cup peppers, salt and pepper. Put potatoes in greased baking dish. Over that put the rice, then the onions, then the hamburger with salt and pepper. Add the peppers cut fine, pour the tomato over this. Cover and bake 2 1-2 hours.

HAMBURG STEW—Mrs. C. H. Wilder.

1 lb. hamburger, 1 large onion, 3 potatoes, 2 carrots, 1-2 cup rice, 1 1-2 quarts water. Stew altogether until vegetables are tender then add small can of tomatoes.

HAMBURG LOAF—Mrs. Margaret Abbott.

2 1-2 lbs. hamburger, 2 eggs, 1-2 dozen common crackers, 1-2 cup milk, season with onion or poultry dressing, salt and pepper.

BEEF SCALLOP—Mrs. C. H. Wilder.

4 cups ground up cold beef, 2 cups cracker crumbs, 1 large can tomatoes. Place in layers in casserole. First beef, then tomatoes, then cracker crumbs. Season with salt, pepper and butter. This is a good way to use up left over cold pot roast or corned beef.

BEAN POT—POT ROAST.

2 pounds lean beef cut in small pieces and seared on both sides. Place in bean pot, add 1 large onion sliced, 2 carrots cut in thin slices, 2 cups hot water and 2 cups tomatoes. Cover and bake in slow oven 4 hours. Half an hour before serving thicken the gravy with butter and flour, then add 1 can peas from which the water has been drained. Tomato may be omitted if desired.

BREAD and MUFFINS and GEMS

Back of our bread is the snowy flour,
Back of our muffins the grain;
Back of this is the farmer's work,
And the sunshine and also the rain.

OATMEAL BREAD—Mrs. Walter Fletcher.

Add 1 1-2 cups boiling water to 2 cups uncooked oatmeal and let stand 1 hour. Add 1-2 cup molasses, 1-2 teaspoon salt, 1-2 cup evaporated milk, 1 tablespoon butter, 1 yeast cake dissolved in 1-2 cup luke-warm water, 5 cups flour. Let rise until double in size. Knead thoroughly, put in greased pans, rise again and bake.

SALLY LUNN GEMS—Mrs. F. E. Kennedy.

1 egg well beaten, 2 tablespoons melted butter, 2 tablespoons sugar, 1 cup sweet milk, 2 cups flour, 1 teaspoon cream of tartar, 1-2 teaspoon soda. Bake in gem pans about 15 minutes.

CHEESE BISCUITS—Mrs. Eva Goodwin.

1 cup flour, 2 1-2 teaspoons baking powder, 1-2 teaspoon salt, 1-2 tablespoon lard, 1-2 tablespoon butter, 3-8 cup milk and water, 1-2 cup grated cheese. Bake in a quick oven.

BRAN AND DATE MUFFINS—Mrs. Eva B. Goodwin.

1 cup flour, 2 cups bran, 1-3 cup molasses; 1 teaspoon salt, 3 teaspoons baking powder, 1 cup sour milk, 1-4 teaspoon soda in molasses, 1 tablespoon shortening, 2-3 cup chopped dates or raisins.

JOHNNY CAKE—Margaret H. Kemp.

3-4 cup corn meal, 1 cup flour, 1-3 cup sugar, 1 teaspoon soda, 2 teaspoons cream tartar, 1 cup milk, 1 teaspoon salt, 1 egg, 2 tablespoons melted shortening.

BRAN GEMS—Charlotte Kemp Duffy.

Mix a teaspoon of baking soda in 1-2 pint of white flour with 3-4 teaspoon salt. Add 1 pint of coarse bran. Mix 6 tablespoons of molasses in 1-2 pint of milk. Stir all together and bake in gem pans in moderate oven for 20 minutes.

STEAMED BROWN BREAD—Mrs. Nettie Merrill.

1 pint corn meal, 1 pint white flour, 1 pint sour milk, 1 teaspoon soda, 1 teaspoon salt, 1 cup molasses, 1 cup raisins. Steam 3 hours.

NUT BREAD—Mrs. James Crompton.

3 cups entire wheat flour, 1-2 cup sugar, 3-4 cup walnuts chopped, 4 rounding teaspoons baking powder, 1-2 teaspoon salt. Mix all together and add one egg beaten with one large cup milk. Let rise 20 minutes.

GRAHAM DATE BREAD—Mrs. Ida F. Whitley.

3 cups graham flour, 1 cup white flour, 4 teaspoons baking powder, 1 teaspoon salt, 1-2 cup sugar (or 1-4 cup molasses), 2 cups milk. 1 cup dates cut up. Mix and sift dry ingredients, add milk and dates. Bake in slow oven 45 minutes.

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BROWN BREAD—Margaret H. Kemp.

1 cup corn meal, 1 cup graham flour, 1 cup sweet or sour milk, 1 cup warm water, 1 cup molasses, 1 teaspoon soda, pinch of salt. Raisins added if liked. Steam 2 hours.

ORANGE BREAD—Muriel J. McElmon.

Rind of 2 oranges put through chopper and boiled with 6 tablespoons water and 1 cup sugar until syrup is thick. Cool, mix 1-2 cup sugar, 1 egg, 1 1-2 cups milk, 4 small cups bread flour, 2 teaspoons baking powder, 1 teaspoon salt, small piece butter. Bake in moderate oven 45 minutes. I use bread pan.

QUICK TEA ROLLS—Mrs. Margaret Kemp.

2 tablespoons sugar, 2 tablespoons shortening, 1-2 teaspoon salt, 1 cup warm milk, 3 cups flour, 1 yeast cake. Place bowl in a dish of warm water. Raise 30 minutes, roll, cut out, fold over, putting on a small piece of butter. Let rise and bake.

NUT BREAD—Mrs. Emma Shelters.

1 egg, 1 cup of sugar, small cup of milk, 3 cups of flour sifted three times, with 3 teaspoons baking powder and a little salt, 1 cup of chopped walnut meats. Let raise 20 minutes and bake 45 minutes.

HEALTH MUFFINS—Mrs. V. L. Morrill.

Cream 1-4 cup shortening and 1-4 cup sugar. Add 1 egg. Beat well and add 1 1-2 cups sour milk and 2 cups whole wheat flour with 1 teaspoon soda, 1 teaspoon salt and 2 teaspoons baking powder mixed well. Beat and bake in hot oven 25 minutes. Nuts, raisins or dates may be added.

CORN MEAL GEMS.—Lucy M. House.

2 cups corn meal, 1 cup boiling milk, 1 cup cold milk, 1 tablespoon butter, 2 eggs, 1-2 teaspoon salt, 1-2 cup flour, 2 teaspoons baking powder. Pour boiling milk over corn meal, add butter. Let stand until cool. Add cold milk, yolks of eggs, beaten until thick and flour, salt and baking powder, sifted together. Beat thoroughly. Fold in stiffly beaten egg whites. Bake in gem pans for about 30 minutes.

PARKER HOUSE ROLLS—Mrs. Esther Fletcher.

Heat 2 1-4 cups milk until steaming. Add 3 tablespoons butter and 1 teaspoon salt. Let cool and pour gradually over 4 cups sifted flour and beat until smooth. Let rise and add enough flour to knead until smooth and elastic. Rise again, roll and shape. Brush with melted butter. Rise again and bake 15 minutes.

PINEAPPLE BRAN MUFFINS—Corinne G. House.

Sift together 1 cup flour, 1 teaspoon soda, 1 teaspoon salt. Add 2 cups bran, 1 1-2 cups milk, 1-2 cup molasses, 1 egg well-beaten 3-4 cup crushed pineapple (no juice). Bake 25 minutes in hot oven. Makes 2 dozen small muffins.

HOT CROSS BUNS—Grace Paignon.

1 cup scalded milk, 1-4 cup sugar, 2 tablespoons butter, 1-2 teaspoon salt, 1-2 yeast cake, 1-4 cup lukewarm water, dissolve yeast in water, 3-4 teaspoon cinnamon, 3 cups flour, 1 egg, 1-4 cup raisins, 1-4 cup currants. Add butter, sugar and salt to milk, when lukewarm add yeast. Then cinnamon, flour, add egg beaten well. Last add raisins and currants. Let rise twice. Form into buns. Let rise again and bake about 20 minutes.

BROWN BREAD.

One egg beaten, 1-2 cup molasses, 1 cup sour milk with 1 teaspoon soda stirred in, 1 cup Indian meal, 1-2 cup flour, 1-2 teaspoon salt. Put in round tin and steam 4 hours. raisins may be added if wished.

RICE MUFFINS.

One egg, 1 cup cooked rice, 1-4 cup melted butter, 2 1-2 cups Reliable flour, 1 tablespoon sugar, 12 teaspoon salt. Bake in gem pans.

GRAHAM GEMS.

1 1-2 cups Graham flour 1-2 cup wheat flour, 1 egg, 1-2 teaspoon salt, 1 teaspoon cream of tartar, 1 teaspoon of soda, 1 tablespoon sugar. Milk enough to make a stiff batter. Bake in gem pans.

CORN CAKE—May E. Files.

Put into a baking pan a piece of lard size of an egg and set in the oven to melt. Take one cup flour, 1 cup Indian meal, 1-2 cup sugar, a little salt and sift together. To 1 1-2 cups sour milk add 1 teaspoon soda; let it foam. Pour melted lard into mixture. Bake in slow oven.

CHEESE STRAWS—Corinne G. House.

1 cup grated cheese, 1 cup flour, 1-4 teaspoon salt, 1-2 cup butter, 1-8 teaspoon paprika. Mix cheese, flour, and seasoning. Rub in butter, as for pastry. Roll mixture thin, and cut in long narrow strips. Bake in medium oven. Serve with salads.

NUT BREAD.—Eva. C. McMaster.

4 cups flour, 4 teaspoons baking powder, 1-2 cup raisins, 1 cup walnuts, 3-4 cup sugar, 1 egg (beat together), 2 cups milk. Put in pans, let stand 20 minutes. Bake 40 to 50 minutes. Makes 2 loaves.

SURPRISE MUFFINS.

1-4 cup butter, 1-3 cup sugar, 1 egg, 1-2 cup milk, 1 1-2 cups flour, 1-2 teaspoon salt, 2 1-2 teaspoons baking powder. Put in muffin pans and before putting in oven drop 1 teaspoon orange marmalade in center of each muffin and when baked there is no sign of marmalade until muffin is broken open.

EGGLESS CORN MEAL MUFFINS—Eleanor L. Pooser.

2 cups corn meal, 1 cup white flour, 4 tablespoons sugar, brown preferred, 3 tablespoons baking powder, 4 tablespoons shortening, 2 cups of milk, salt.

SUNNY SMILE BISCUITS.

1-2 cup sugar, 1 egg, beaten until light, flavor with grated nutmeg. Have ready 2 1-2 cups sifted flour to which has been added 2 rounded teaspoons baking powder and 1-2 teaspoon salt. Take 1 cup sweet cream (use one tablespoon melted lard if you use milk) add cream and flour alternately to above batter, adding flour last. Fill gem pans 2-3 full and bake 15 minutes.

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CHOCOLATE CAKE.—Mrs. Emma George.

1 cup sugar, 1-4 cup butter, 1 egg, 1 cup milk, 1 cup prepared flour, 34 cup pastry flour, 3 tablespoons cocoa, 1 teaspoon vanilla.

POOR MAN'S FRUIT CAKE—Mrs. Jennie E. Vickery.

1 cup raisins, 1 cup sugar, 1 cup water. Boil together 20 minutes, then cool. Add 1 1-2 cups flour, 1 teaspoon soda, 1-2 teaspoons of cinnamon and clove, 1-4 teaspoon salt, 1 tablespoon lard. Beat together and bake 1-2 hour in slow oven.

PEARL CAKE.—Mrs. A. F. Goodridge.

2 Egg whites or 1 whole egg, 1 heaping cup sugar, 1-4 cup butter, 1 cup sweet milk, 2 teaspoons baking powder, 1 2-3 cups flour (pastry), 1 teaspoon lemon or vanilla extract. Bake about 30 minutes.

SURPRISE CAKES.

Line patty pans with rich pie crust, then drop in a tablespoon of raspberry or strawberry jam, then put 1 tablespoon of cake mixture over the jam and bake in quick oven till cake is done. Good for the dinner box.

LEMON CAKE—Mrs. Dora Fletcher.

5 cups of flour white and clean,
1 cup of butter—nothing mean,
6 new laid eggs well beaten up,
Enough of milk to fill one cup,
1 lemon large or 2 if small,
Sugar 3 cups to sweeten all,
A teaspoonful of soda add,
Rich lemon cake will then be had.

From a cook book printed in Medford 75 years ago.

ANGEL CAKE—Helen M. Seeton.

Whites of 6 eggs beaten stiff with little salt, 2-3 cup sugar beaten into the whites a little at a time. Beat 5 minutes. 1-2 cup flour with 1-2 teaspoon cream of tartar sifted with flour 3 times, then fold in with one teaspoon vanilla. Bake in fluted cake pan.

GOOD FRUIT CAKE.—Mrs. Gertrude Howard.

2 cups sugar, 3-4 cup butter, 1-2 teaspoon salt, 4 eggs, 1 cup molasses, 1 teaspoon soda in molasses, 1 cup milk, 1 teaspoon each nutmeg, clove, cinnamon, 1 1-2 cups seedless raisins, 1-8 lb. citron cut up. Flour to make it pretty stiff, and bake very slowly until done.

LEMON JELLY CAKE FILLING.

Juice and grated rind of 1 lemon, 2 apples, grated, 1 egg, 1 cup sugar. Beat until it thickens. Fine for filling Washington pies.

LIGHTNING CAKE.—Mrs. Mary E. Davis.

Put in a cup a piece of butter the size of an egg, let it get soft, but not melted. Break two eggs (unbeaten), add your flavoring in the same cup, and fill it up with milk. Put in your mixing bowl, one cup each of sugar and flour, and one heaping teaspoon of baking powder, add the other ingredients, and beat until light.

SPICE CAKE—Mrs. Emma Aiken.

1-2 cup butter, 1 1-4 cups sugar, 1 egg, 1 cup raisins, 2 teaspoons cinnamon, 1 teaspoon nutmeg, 1 teaspoon clove, 1-2 teaspoon salt, 1 teaspoon soda, 1 cup sour milk, 2 cups flour.

SPONGE CAKE—Ida Paignon.

3 Egg whites (beaten stiff), 1 cup sugar, 3 egg yolks, 1-3 cup cold water, 1 cup flour, 1-2 teaspoon baking powder, 1 teaspoon vanilla, a pinch salt. Beat in each ingredient in order given using an egg beater throughout. (Sift the flour and baking powder together twice.)

ANGEL GINGERBREAD—Mrs. Nettie Merrill.

1 cup sugar, 1-2 cup molasses, 1-2 cup shortening, 2 eggs, 2 cups flour, 2 teaspoons soda, 1 teaspoon cinnamon, 1 cup boiling water added last. Bake in sheet or muffin tins in a quick oven.

WHITE LAYER CAKE—Mrs. Frances Buchanan.

1-2 cup shortening, 1 cup sugar, 2-3 cup water, 2 cups flour, 3 teaspoons baking powder, 2 egg whites, 1 teaspoon extract. Cream shortening and sugar, add water slowly, a little at a time, stirring constantly. Sift flour, baking powder and a pinch of salt twice and add to the above mixture. Fold in beaten egg whites. Bake in layers 25 minutes.

QUEEN'S CAKE—Mrs. Edna M. Smith.

3-4 cup shortening, 1 1-2 cup sugar, 3 eggs, 3-4 cup sour milk, 1 teaspoon soda. Pour 3-4 cup hot water on 1 cup raisins and let stand 5 minutes. Then add to above mixture. 1 teaspoon salt, 1 teaspoon each of nutmeg, cloves, and cinnamon, 2 1-2 cups flour, 3 teaspoons baking powder. Bake in a loaf in a medium oven.

POVERTY CAKE—Margaret H. Kemp.

1 cup sour milk, 2 cups flour, 1 cup sugar, 1 cup chopped raisins, 1 teaspoon soda, butter size of walnut, spice of all kinds.

BLUEBERRY CAKE—Mrs. Arnold C. Perham.

1 cup sugar (scant), 1 teaspoonful shortening, 1 egg, 1 cup milk, 1-2 teaspoon salt, 2 teaspoonfuls cream of tartar, 1 teaspoonful soda, about 3 1-4 cups of flour, 1 cup blueberries. (This makes a large cake 1-2 rule for small family.)

FRUIT CAKE—Mrs. Frances Buchanan.

2 lbs. raisins, 1-2 lb. currants, 1-4 lb. each of orange and citron peel, 1-4 lb. figs, 1 large bottle Marachino cherries, 1-2 pt. grape juice, 1-4 lb. blanched almonds cut fine, 1-4 lb. walnut meats cut fine, 6 eggs, 1 lb. butter, 2 lbs. flour, 2 teaspoons baking powder, 2 teaspoons each of cinnamon, allspices, cloves and nutmeg, 2 tablespoons vanilla. Bake in loaves in a slow oven 3 hours.

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SUNSHINE CAKE—Mrs. James Crompton.

First part: Whites of 5 eggs, 3-4 cup sugar, 1-2 cup flour, 1 small teaspoon cream of tartar, a pinch of salt. Sift flour twice. 1 teaspoon vanilla. Bake in 1 layer. Second part: Yolks of 5 eggs, 1 cup sugar, 1 1-3 cups flour, 1-2 cup milk, 1 teaspoon cream of tartar, 1-2 teaspoon soda, 1 teaspoon vanilla. Bake in 2 layers. Put the three layers together with boiled frosting.

SPICE CAKE—Carrie Hartman.

1-2 cup butter, 1 1-2 cups brown sugar, 2 eggs, 1-2 cup milk, 1-4 teaspoon salt. 2 cups flour. 2 teaspoons baking powder. 1 teaspoon cinnamon, 1-2 teaspoon nutmeg, 1-4 teaspoon clove. Mix the dry ingredients, add butter, sugar, eggs and milk. Beat until smooth. Bake in a moderate oven forty minutes. One cup chopped raisins or dates may be added.

MOCHA FROSTING—Carrie Hartman.

2 cups powdered sugar, 4 teaspoons cocoa, 3 or 4 tablespoons of boiling coffee, butter.

SPICE CAKE—Mrs. Nettie Merrill.

2 cups sugar, 2 cups water, 2 cups raisins, boil 20 minutes. Add 2 tablespoons shortening, let stand until cool. Add 4 cups flour, 1 1-2 teaspoons baking powder, 1 teaspoon soda, 2 teaspoons cinnamon, 1-2 teaspoon cloves, 1 teaspoon nutmeg, 1 teaspoon vanilla, 1 egg. If desired add orange, lemon and citron peel. Makes 2 loaves.

SPONGE CAKE—Mrs. Arthur E. Dutton.

4 Eggs, 1 cup sugar, 3 tablespoons cold water, 1 level cup of flour, 1 1-2 level tablespoons of cornstarch, 1 level teaspoon baking powder. Salt and flavor to taste. Beat yolks and whites of eggs separately, yolks until thick. Add sugar gradually and beat 2 minutes. Mix and sift dry ingredients. Last fold in beaten whites. Bake in moderate oven.

DATE CAKE—M. J. T.

1-2 cup of butter, one cup sugar, cream together; 2 eggs, 1 1-2 cups of flour, 1 scant cup of sweet milk, 1 teaspoon baking powder, 1-2 pound of dates, stoned and cut up; flavor to taste, frost or not.

BOSTON NUT CAKE—V. E. F.

1 cup sugar, 1-2 cup butter, whites of 2 eggs, 1 cup walnuts, chopped, 2 teaspoons baking powder. Flour. Frosting. Yolks of 2 eggs, 5 tablespoons powdered sugar.

ICE CREAM CAKE—Gladis McGlinchey.

Whites of 3 eggs beaten stiff, 1 cup sugar, 1-2 cup butter, 1-2 cup milk, 2 scant cups of flour, 1-2 teaspoons soda, 1 teaspoon cream of tartar. Flavoring.

SOUR-MILK GINGERBREAD—Mabel M. Hatch.

1 cup molasses, 1 cup sour milk, 2 1-3 cups flour, 1 3-4 teaspoons soda, 2 teaspoons ginger, 1-2 teaspoon soda, 1-4 cup melted butter. Add milk to molasses. Mix and sift dry ingredients. Combine mixtures, add butter and beat vigorously. Pour into a buttered shallow pan and bake 25 minutes in a moderate oven.

CHOCOLATE CAKE—Thelma Paignon.

Dark Part. Put on stove—1 square chocolate, 1-2 cup sugar, 1-4 cup milk. When all dissolved add 2 egg yolks.

Light Part. 1-2 cup sugar, 1-4 cup butter, 2 egg whites, 1-2 cup milk, 1 cup flour, 1 teaspoon soda, pinch salt. Add dark part to light while still hot. Bake in a loaf about 45 minutes.

HOT WATER SPONGE CAKE—Margaret A. Sarre.

2 eggs, saving white of one for frosting, beat remainder until light and creamy. 1-4 teaspoon salt, add slowly 1 cup sugar beating well. Add 1 cup pastry flour, 2 level teaspoons baking powder sifted twice, 1 teaspoon flavoring, 1-2 cup boiling water stirred in slowly. Bake in round pans and fill as fancy pie, or in square pan and use as sponge cake.

PINEAPPLE CAKE GLACÉ—Miss Eva Blanchard.

Cream 1-2 cup fat, gradually adding 1 1-2 cups sugar. Add one well beaten egg. Sift 2 1-2 cups flour, 2 teaspoons baking powder and 1-4 teaspoon salt, and add to the first mixture alternately with 1 cup cold water. Melt 2 tablespoons butter in an iron spider and add one cup brown sugar stirring until smooth. Spread with a layer of well drained crushed Hawaiian pineapple, pour batter over this, and bake 45 minutes in a moderate oven. Turn out on a plate, cool thoroughly, spread with whipped cream and serve.

HUNGRY CAKE—Mrs. E. Shelters.

Cream 2 cups brown sugar with 1-2 cup of butter. Add yolks of 2 eggs beaten thoroughly, 1 cup of sour milk in which is dissolved 1 teaspoon of soda. Add 2 cups of sifted flour, 1-4 teaspoon cinnamon and half the quantity of cloves. Bake in layers or in shallow square tin.

ICING FOR HUNGRY CAKE—Mrs. E. Shelters.

1 cup sugar, a little water, pinch of cream of tartar, boil until it spins a thread. Pour slowly into stiffly beaten white of 1 egg. Beat until it thickens and pour over cake.

CHOCOLATE CREAM CAKE—Mrs. James Crompton.

Beat yolks of 5 eggs; add alternately 1 cup sugar, 1-2 cup milk, 1 1-2 cups flour, 1 teaspoon baking powder, 1 teaspoon vanilla. Take from oven when done and with a sharp knife remove the top and set it aside. When cold cover cake with 1-2 pint cream whipped, replace top and pour over a boiled chocolate frosting. Bake in a sheet.

SOFT GINGERBREAD—Mrs. H. W. Sweetser.

1-4 cup butter, 1-4 cup sugar, 1-2 cup molasses, 1-2 cup water, 1 egg, 1 1-2 cups flour, 1 teaspoon soda, 1 teaspoon ginger, 1 teaspoon cinnamon, 1-4 teaspoon salt. Cream butter and sugar, beat in egg, add molasses and water in which soda has been dissolved. Add dry ingredients and bake in moderate oven. This makes a very thin batter.

PLUM GINGERBREAD—Nellie Hazen.

2 eggs, 1-2 cup butter, 1-2 cup milk, 1 cup raisins, 1-2 cup molasses, 3-4 cup sugar, 2 cups flour, 1-2 teaspoon soda, spice to taste. Warm the molasses and while foaming stir the soda in, stir into cake quickly, bake in gem pans.

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SPONGE CAKE—Margaret H. Kemp.

3 egg yolks, 1 cup sugar, 1 level tablespoon cold water, 1 teaspoon lemon juice or mild vinegar, 1 cup pastry flour. Lastly, beaten whites folded in. Bake in tube pan.

GRAHAM CRACKER CAKE—Mrs. Florence Dutton.

1-2 cup Crisco, 1 cup sugar, 3 eggs, 1 scant cup milk, 23 graham crackers, 2 teaspoons baking powder, 1 cup chopped nuts, 1-2 teaspoon salt. Cream sugar and Crisco. Add beaten egg yolks. Add milk and crackers rolled fine with baking powder mixed, then nuts and salt. Bake in two layers. For filling eggs, yolks beaten, 3 tablespoons sugar, 2 tablespoons butter. Flavor, and put between layers.

GINGER BREAD—Mrs. Eva C. McMaster.

3 tablespoons shortening, 1-2 cup sugar, 1 egg, 1-2 cup molasses, 1 3-4 cups flour, 1 teaspoon ginger, 1-2 teaspoon cinnamon, 1-2 teaspoon salt, 1 1-2 teaspoon soda, 1 teaspoon baking powder, 1-2 cup boiling water. Beat well and bake in hot oven.

CHOCOLATE CAKE—Mrs. Eva C. McMaster.

2 tablespoons cocoa in cup. Add enough boiling water to make 1-2 cup and fill cup overflowing with sour milk. Put 1 cup sugar, large tablespoon butter, 1 egg, in bowl and mix well. Add pinch salt and 1 teaspoon vanilla with cocoa and sour milk. 1 teaspoon soda sifted with 1 5-8 cups flour.

APPLE SAUCE CAKE—Laura Dutton.

1 cup sugar, 2-3 cup shortening, 1 1-3 cups sour apple sauce, 2 teaspoons soda dissolved in the apple sauce, 2 cups flour, 1 teaspoon cinnamon, 1-2 teaspoon clove, 1-2 teaspoon allspice, 1 teaspoon salt, 1 cup of raisins, 1 cup of currants, 1 cup of nut meats, 1-4 lb. citron. Bake in loaf in moderate oven.

QUICK COFFEE CAKE—Mrs. Calrow Stanley, Jr.

2 cups flour, 1-2 cup sugar, 1 cup milk, 2 tablespoons melted shortening, 3 teaspoons baking powder, 1 teaspoon cinnamon, 1-2 teaspoon salt, 1 egg. Sift dry ingredients, mix to a soft dough with milk and well beaten egg. Add shortening and bake in a shallow pan.

WALNUT CAKE.

1-2 cup butter, 1 cup sugar, yolk 3 eggs, 1-2 cup milk, 1-2 teaspoon salt, 1 3-4 cups flour, 2 3-4 teaspoons baking powder, whites of 2 eggs, 3-4 cup walnut meat broken in pieces. Cream butter, add sugar, little at a time, egg well beaten, and milk. Sift twice flour, salt and baking powder, add to mixture. Fold in stiffly beaten whites, add nut meats. Bake in 7 inch square pan 45 minutes at 350 degrees F., cover with White Mt. Frosting.

UPSIDE DOWN CAKE.

Melt 1-2 cup butter and 1-4 cup brown sugar and place in bottom of cake tin. Next put a thick layer of shredded pineapple and chopped walnuts. Cover with a cake mixture made of 1 cup sugar, 1-2 cup flour, 2 teaspoons baking powder, 1-2 teaspoon salt and 2 eggs well beaten. Add 1-2 cup boiling water. Beat and pour over walnuts and pineapple. Bake, turn upside down and top with sweetened whipped cream.

PRUNE CAKE.

1-2 cup fat, 1 cup sugar, 2 eggs, 1 cup stewed prunes, cut in pieces, 1-2 cup prune juice, 2 1-2 cups flour, 1 teaspoon soda, 1-2 teaspoon salt, 1-2 teaspoon cinnamon, 1-4 teaspoon cloves. Cream fat and sugar together. Add eggs and beat thoroughly. Add prunes. Sift dry ingredients together and add alternately with prune juice. Bake thirty minutes in moderate oven.

WHITE MT. FROSTING.

2 cups sugar, 1-2 cup water, 1-2 teaspoon vanilla, whites 2 eggs, 1-4 teaspoon cream of tartar, 1-4 teaspoon cornstarch. Boil sugar and water to 238 degree F. (without stirring) or until the syrup threads when dropped from tip of a spoon. Pour this on the stiffly beaten whites to which have been added the cream of tartar and cornstarch. Syrup must be poured very slowly upon egg whites while continually beating. Beat constantly until right consistency to spread, add vanilla.

APPLE SAUCE CAKE.

Cream together 1 cup sugar, 1-2 cup shortening, pinch salt, 1-2 teaspoon cloves, 1 teaspoon cinnamon and 1 cup raisins. Dissolve 1 teaspoon soda in little water and stir it into 1 cup sour apple sauce, letting foam over ingredients in bowl. Beat thoroughly. Add 1 3-4 cups sifted flour and bake in long tin about 45 minutes.

PISTACHIO CAKE.

1 cup powdered sugar, 1-2 cup butter. Mix well and add beaten whites of 2 eggs, 1-2 cup milk, 1 1-2 cups flour sifted with 1 teaspoon baking powder. Add 2 more egg whites beaten stiff, and flavor with pistachio.

Frosting—White of 1 egg beaten stiff. Add powdered sugar to make stiff. Flavor with pistachio and put whole nuts on top. Almonds may be used if blanched.

RIBBON CAKE.

2 cups sugar, 3 eggs, 2-3 cup butter, 1 cup sweet milk, 3 cups flour, 1-2 teaspoon soda dissolved in milk, 1 teaspoon cream tartar sifted with flour. Put half of above into two pans 6 1-4 by 9 1-2. Into the remainder add 1 tablespoon molasses, 1 cup chopped raisins, teaspoon of cloves, allspice and cinnamon, 1 tablespoon flour. Bake in same sized pan and put together when warm with this Fig Filling. 1 pound figs chopped fine, 1 cup water, 1-2 cup sugar. Boil until smooth.

OLD FASHION COFFEE CAKE.

1 cup butter, 1 1-2 cups brown sugar, 1-2 cup best molasses, 1 cup strong coffee, 4 cups flour, 2 eggs, 1 pound seedless raisins, 1-2 pound citron, 1 teaspoon soda, 1 tablespoon each, cloves, cinnamon and nutmeg. Bake slowly.

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FILLED COOKIES—Mrs. Agnes Porter.

1 egg, 1-2 cup sweet milk, 1 cup sugar, 1-2 cup butter, 2 teaspoons baking powder, 3 1-2 cups flour. Cut out with cutter and on top of one place the filling, cover with another and bake in quick oven. For filling, 3 tablespoons flour, 1-2 cup sugar, 1 cup of raisins chopped, 1-2 cup hot water. Cook in double boiler until it thickens.

OATMEAL DROP COOKIES.

1 1-4 cups sugar, 1 cup crisco, 3 cups rolled oats, 2 eggs, 1-2 cup sour milk, 1 teaspoon cinnamon, 1 teaspoon ginger, 1 cup seeded raisins, 1 teaspoon baking soda, 2 cups flour or 1 cup flour and 1 1-4 cup crumbs, 1 teaspoon salt. Cream crisco and sugar. Add eggs, well beaten, and rolled oats. Sift all dry ingredients and add alternately with the milk. Add raisins and mix thoroughly. Drop from teaspoon on greased baking tins. Bake in moderate oven from ten to twelve minutes. Makes 50 cookies.

PEANUT COOKIES.

2 tablespoons shortening, 1-4 cup sugar, 1 egg, 1 teaspoon baking powder, 1-8 teaspoon salt, 1 cup flour, 2 tablespoons milk, 1-2 cup peanuts (chopped), 1-2 teaspoon flavoring. Cream butter and sugar, add eggs slightly beaten then milk, and finally dry ingredients, which have been sifted together. Beat until smooth, then add nuts and flavoring. Drop from spoon on buttered tin, and bake in moderate oven.

BRAMBLES.

1 cup chopped raisins, 1 egg, 1 cup sugar, 1 cracker rolled fine, juice of 1 lemon. Put between pie crust in form of turnover, wetting the edge of crust with milk before baking. Good for picnic lunch.

BROWNIES—Mrs. Helen P. Osgood.

1 cup sugar, 1 cup flour, 1-2 cup walnut meats, 1-3 cup melted butter, 2 eggs, 2 squares chocolate, 1 teaspoon vanilla.

OATMEAL MACAROONS—Laura Dutton.

2 tablespoons butter, 1 cup sugar, cream. Add 2 eggs, 1-2 cup milk, 3 cups rolled oats, 1 teaspoon baking powder, pinch salt, 1 teaspoon almond or vanilla. Mix carefully and bake on upper grate of oven. Drop from spoon some distance apart.

MACAROONS.

2 egg whites beaten stiff, 1 cup sugar, 1-2 teaspoon salt, 1 teaspoon vanilla, 1 cup shredded cocoanut, 1 1-2 cup corn flakes. Drop mixture from tip of spoon in small piles on a tin sheet well buttered. Add more flour if necessary.

MARY ANNS.

2 eggs, 1 cup brown sugar, 1 1-2 cups flour sifted with 3-4 teaspoon baking powder, vanilla or salt to taste. Bake in moderate oven in small cup cake tins.

DATE BARS—Mrs. H. W. Sweetser.

3 eggs, 1 cup flour, 1 cup sugar, 1 teaspoon baking powder, 2 teaspoons vanilla, 3-4 cup chopped nuts, 3-4 cup chopped dates. Mix, spread very thin in buttered pans. Bake slowly; cut while hot and roll in confectioners' sugar.

LEMON TART FILLING—Mrs. F. A. Russell.

1 egg, 1 lemon, 1-2 cup sugar, 1 teaspoonful butter. cook in hot water until it thickens.

RASPBERRY TARTS—Mrs. Nettie Merrill.

Line cup cake tins with pie-crust and put 1 teaspoon jam in each. Make a cake batter of 1 cup sugar, 2 eggs, 1-2 cup milk, 1 1-2 cups flour, 3 teaspoons baking powder, 1 tablespoon melted butter and a pinch of salt. Fill tins half full and sprinkle with cocoanut. Bake in medium oven.

BROWNIES—May E. Files.

1-2 cup butter, 2 squares chocolate, 3 eggs, 1 cup sugar, 3-4 cup bread flour, after sifting, 1-2 teaspoon baking powder, 1-2 teaspoon salt, 1 cup chopped nuts, 1 teaspoon vanilla. Melt chocolate and butter. Mix eggs, sugar and flour, sifted with baking powder and salt. Then add chocolate and butter mixture, nuts, and vanilla. Spread evenly in two buttered shallow pans. Bake in moderate oven. Cut in squares.

FUDGE BROWNIES—Mrs. Arthur E. Dutton.

1-4 cup butter, 1 cup granulated sugar, 2 eggs, 2-3 cup flour, sifted with 1-8 teaspoon baking powder, 1-4 teaspoon salt, 1-4 cup of milk, 2 squares of melted chocolate, 3-4 cup of walnuts cut fine, 1 teaspoon of vanilla. Bake in square pan in moderate oven 25 minutes. When done cut in squares.

BROWNIES—Mrs. Catherine M. Smith.

Cream 1 1-2 cups butter, 6 tablespoons butter, add 3 eggs well beaten, 2 squares of chocolate melted, 1 teaspoon vanilla, 6 tablespoons milk, 1-2 teaspoon salt, 1 cup flour, 1 cup chopped nuts. Bake about 25 minutes then cut in squares.

BROWNIES—Mable Paignon.

2 squares bitter chocolate, 1-2 cup butter or margarine, 1 cup sugar, 2 eggs, 1-2 cup pastry flour, 2-3 cup walnut meats (cut in pieces), 1 teaspoon vanilla. Melt chocolate and butter together over hot water. Cool. Add sugar and eggs which have been well beaten. Then add flour, nuts and vanilla. Bake in shallow pan for 30 or 40 minutes in slow oven. Mixture should be 1-2 inch deep.

LIGHT COOKIES—V. E. Fletcher.

1 cup sugar, 1-2 cup lard, 2 eggs, 1-2 cup milk, 3 teaspoons baking powder, little salt, flour enough to roll out, flavor to taste.

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FILLED COOKIES—Mrs. Ethel Mortham.

1 cup sugar, 2 eggs, 1 small cup shortening, 1 teaspoon salt, 2 heaping teaspoons baking powder, 1-2 teaspoon soda, 1 cup milk, 1 teaspoon vanilla. Enough flour to make dough stiff enough to roll. Cream sugar, eggs and shortening. Add salt, milk, and vanilla, add little flour sifted with baking powder and soda. Then add rest of flour. Roll cookies very thin, drop filling in center of cookies put second cookie on top and press all round the edge. Second cookie must be pierced with holes before putting on top.

FILLING FOR COOKIES—Mrs. Ethel Mortham.

1 cup raisins, 1 cup water, 1-2 cup sugar, 2 heaping tablespoons flour. Boil raisins, water, sugar together. Remove from stove add flour which has been dissolved in a little water, put on stove again and boil until it thickens then add salt, and butter size of a walnut.

CHOCOLATE DOUGHNUTS—Mrs. M. DeKalb.

1 heaping cup sugar, 2 eggs, 1 cup sour milk with a teaspoon of soda dissolved in it, 1 teaspoon salt, 1-8 teaspoon ginger, 2 tablespoons melted butter, 2 teaspoons vanilla, 1-4 teaspoon cream tartar, shake of nutmeg, 4 level cups flour. Add 2 squares melted chocolate. Mix and let stand 1 hour.

DOUGHNUTS—Mrs. Frances Buchanan.

2 eggs, 1 cup sugar, 1 cup milk, 1-2 teaspoon salt, 1-2 teaspoon nutmeg, 4 cups flour, 2 teaspoons cream of tartar, 1 teaspoon soda. Add more flour if necessary. Let raise 10 minutes after cutting them.

DOUGHNUTS—Mrs. Helen P. Osgood.

3 eggs, 2 1-2 tablespoons butter, 1 cup sugar, 1-4 teaspoon nutmeg, 1-8 teaspoon ginger, 4 cups flour, 4 teaspoons baking powder, 2 teaspoons salt.

RAISED DOUGHNUTS—Mrs. James Crompton.

Boil and mash 2 medium potatoes, 1 pint boiling milk, pinch of salt, 3-4 cup sugar. Cool. Then add 2 beaten eggs, 1 yeast cake, let rise until light, add 1-2 cup butter and flour to knead. Let rise. Turn out on board and roll to 1 inch thickness, cut with a small round cutter (not a doughnut cutter), let rise until very light. Remove carefully from the board with a knife and fry.

DOUGHNUTS—Mrs. C. L. Stanley.

1 cup sugar, 1 teaspoon shortening, 1-4 teaspoon salt, little nutmeg and cinnamon, 2 eggs, scant cup of sweet milk, 2 teaspoons baking powder added to sifted flour enough to make batter stiff enough to handle, fry in deep fat.

SOUR MILK DOUGHNUTS—Mrs. Arthur A. Clark.

1 1-4 cups sugar, 1 teaspoon salt, 1 teaspoon nutmeg, 1-2 teaspoon ginger, 5 teaspoons melted butter, 2 eggs, 1 cup sour milk, level teaspoon soda, flour to roll.

OLD FASHIONED FRIED PIES—Charlotte Kemp Duffy.

1 cup sour milk, 1 1-2 teaspoons cream, 2 tablespoons sugar, 1-2 teaspoon salt, 2-3 teaspoon soda. Mix stiff and knead until smooth. Fill with any kind of sauce. The secret of frying to prevent bursting is to turn often.

DROP COOKIES—V. E. Fletcher.

1-4 cup butter, 1 cup sugar, cream; 2 eggs, 1-2 cup milk, 1-2 teaspoon salt, 3 teaspoons baking powder, 1 teaspoon vanilla, 2 1-3 cup flour. Drop by teaspoonsfuls on cooky sheet. Bake 12 minutes. Can add 1 cup nut meats—dates; or cocoa, or spices for variety.

HERMITS—Mrs. Rena Rogers.

1 cup sugar, 1 cup molasses, 1 cup sour milk or cream, 1 egg, 1-2 cup shortening, 1 teaspoon cloves, 1 1-2 teaspoons cinnamon, 2 teaspoons salt, 1 whole nutmeg, 1-4 cup each citron and orange peel put thru chopper. Stiffen with flour. Drop in pans.

MOTHER'S HERMITS—Mrs. Alice A. Philbrook.

1 cup sugar, 1 cup butter, 2 eggs, 1-2 cup molasses, 1 cup chopped raisins, 1-2 teaspoon soda and all kinds of spice. Flour to roll soft. Lard or other shortening may be used in place of butter.

FUDGE SQUARES—Mrs. Margaret Fuller.

3 tablespoons butter, 1 cup sugar, 1 egg, 2 squares melted chocolate, 1-3 cup milk, 1 cup flour, 1 teaspoon baking powder, 1 teaspoon vanilla, 1-2 cup nut meats or raisins. Spread about 1-2 inch thick in well greased pan and bake in a slow oven 30 minutes.

SPICE SQUARES.

1 cup sugar, 4 tablespoons melted butter, 2 tablespoons molasses, 1 egg, 1 cup sour milk, 1 level teaspoon soda, 2 cups flour sifted with 1 teaspoon cinnamon, 1-2 teaspoon clove, 1-2 teaspoon allspice, 1-2 teaspoon nutmeg. Bake in a large tin having the batter not more than 1 inch deep. Sprinkle granulated sugar on top and bake about 20 minutes. When cool cut in squares.

PA'S COOKIES—Nellie Hazen.

1 cup sugar, 1 teaspoon baking powder, 2 cups flour, 1-2 cup butter, 2 eggs. Cream well together sugar and butter. Add well-beaten eggs. Sift flour and baking powder four times and add to the other mixture. Flavor to taste.

ICE-BOX COOKIES—Mrs. Eva C. McMaster.

2 cups brown sugar, 1 cup shortening, 2 beaten eggs, 1 cup nut meats, 3 1-2 cups flour, 1 teaspoon cream of tartar, 1 teaspoon (small) soda, 1 teaspoon vanilla. Cream sugar and shortening, add eggs. Mix dry ingredients and mix all together well. It makes a stiff dough. Form into rolls the size of cookies desired and place in ice box 24 hours. Slice and bake in moderate oven.

DATE COOKIES—Mrs. Everett C. Whitcomb.

1 egg, 1 cup sugar, 1-2 cup butter, 1-2 cup sweet milk, 1 teaspoon vanilla, 1 teaspoon soda, 2 teaspoons cream tartar, 1-4 teaspoon salt. Flour to roll and roll thin. Filling: Stone the dates and cook in a little water, add sugar to taste.

OATMEAL DROP COOKIES—Mrs. Frances Buchanan.

1-2 cup lard, 3-4 cup butter, 4 eggs, 2 cups brown sugar, 2 cups raisins, 1 cup walnuts chopped fine, 1 cup shredded cocoanut, 2 1-2 cups flour, 4 1-2 cups rolled oats, 2 teaspoons soda, 1 teaspoon each of cinnamon, cloves, nutmeg and salt, 1 cup sour milk.

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PIES

What moistens the lips and brightens the eye,
What brings back the past like a good piece of pie?

DATE PIE—Mabel M. Hatch.

1-2 lb. of dates warmed in 1 pint of sweet milk until soft and then strain through a colander. Add yolk of egg and bake with one crust. When cool, frost with white of egg beaten stiff. Brown in oven.

PINEAPPLE Pie—Mrs. A. F. Goodridge.

Put 1 pineapple through food chopper, or 1 can (small size) of crushed pineapple, 1 heaping cup of sugar, 1 egg, 1 tablespoon of flour, a pinch of salt. Beat egg, sugar and flour together then mix with pineapple and bake in two crusts.

RHUBARB PIE—Mrs. Addie Carll.

3 cups rhubarb put through grinder, cover with cold water and let stand 20 minutes. Drain and mix with the following: 1 1-2 cups sugar, 1 tablespoon flour, yolks of 2 eggs, 1 tablespoon butter. Bake in shell and cover with 2 egg whites beaten with a little sugar.

PINEAPPLE PIE—Mrs. Linwood Norton.

1 can of crushed pineapple, 1 cup milk, 2-3 cup sugar, 3 tablespoons flour, pinch salt, dot with butter. Bake with 2 crusts. Will make 2 pies.

CHIFFON LEMON PIE—Eva C. McMaster.

Bake shell. Separate yolks of 3 eggs, beat well. 1-2 cup sugar, Juice of one lemon, 2 tablespoons of boiling water. Cook until consistency of cream. Add beaten whites of eggs to which has been added 1-2 cup sugar. Cook 2 minutes. Put in shell and brown.

LEMON CUSTARD PIE—Mrs. Linwood Norton.

1 1-2 lemons, juice and grated rind, 1 cup sugar, yolks of 2 eggs, 2 tablespoons flour, 1 cup milk, small piece butter. Fold in beaten whites of 2 eggs. Bake with 1 crust.

SQUASH PIE—Mrs. Gertrude Howard.

1 1-4 cup good dry squash, 1-4 cup sugar, 1-2 teaspoon salt, 1-4 teaspoon each of cinnamon, ginger and nutmeg, 1 egg, 1-8 cup milk. Put in only lower crust and bake slowly.

CHOCOLATE FUDGE PIE—Mrs. Grace M. Wilkins.

1-4 cup butter, 1 cup sugar, 1 egg, 2 squares melted chocolate, 1-2 cup sour milk, 1 1-2 cups flour, 1-4 cup boiled water with a teaspoon of soda dissolved, pinch of salt and vanilla to taste.

BANANA PIE—Mrs. Jennie E. Vickery.

2 cups sweet milk, yolks of 2 eggs, 2 tablespoons flour, 1-2 cup sugar, vanilla. Cook in double boiler until thick. Slice 4 bananas into cooked pie shell, then fill with cream. Beat the 2 whites of eggs until stiff. Add 2 tablespoons of sugar. Spread over the pie and brown in quick oven.

FILLING FOR PIE—Mrs. Grace M. Wilkins.

2-3 cup sugar with heaping tablespoon of cornstarch rubbed in. Small piece of butter. 1 1-2 cups boiled water, 2 squares melted chocolate. Cook until thick and then spread between and on top of pie.

WASHINGTON CREAM PIE—Mrs. Edwin Whitcomb.

1 cup sugar, 2 tablespoons melted butter, 2 eggs, 1-2 cup milk, 1 1-2 cups flour, 1 teaspoon baking powder, 1 teaspoon vanilla, beat well.

FILLING—Mrs. Edwin Whitcomb.

Put one cup milk in double boiler, let come to a boil. Mix 1 egg, 1-2 cup sugar, 1 tablespoon flour, beat well, stir into the boiling milk, cook until thick, then add a piece of butter and teaspoon vanilla.

SQUASH PIE—Mrs. Jennie M. Kennedy.

1 1-2 cups mashed squash, 1 well beaten egg, 2-3 cup sugar, 1-2 teaspoon ginger, 1-2 teaspoon salt, 1 small can evaporated milk. Mix and put through flour sieve using milk to thin till the consistency of cream. Put in deep plate with good pie crust, scatter nutmeg on top and bake slowly until done.

QUICK CHOCOLATE PIE—Mrs. Gertrude Howard .

4 tablespoons chocolate Pudding, 4 tablespoons sugar, 1 quart milk, 1 tablespoon cocoa. Mix with 1 quart cold milk—heat slowly until it boils—add yolks of 2 eggs beaten and boil 5 minutes. Pour into shell and cool while you beat up egg whites for the meringue. Beat very stiff and stir in 1 heaping tablespoon of marshmallow fluff to each 2 egg whites.

LEMON BREAD PIE—Mrs. Arthur A. Clark.

2 thick slices of bread, remove crust, turn over this 1 cup boiling water, let stand, turn off surplus water, add 1 cup sugar, small piece butter, 2 eggs, juice and rind of lemon, bake 2 crusts.

CREAM PIE (Two crusts)—Mrs. Arthur A. Clark.

1 cup sugar, 2 1-4 tablespoons flour, 1 egg, grated rind and juice of 1 lemon, 1 cup boiling water. Cook in double boiler until thick, add small piece of butter. When cool bake between 2 crusts.

CRANBERRY AND RAISIN PIE—Nellie Hazen.

1 cup cranberries, 2-3 cup seeded raisins, 1 cup water, small piece of butter, a little vanilla, 1 cup sugar, 1 tablespoon flour. Chop cranberries and raisins together. Bake in two crusts.

LEMON PIE—Mrs. Paignon.

Yolks of 2 eggs, little salt, 1 cup sugar. Mix all together. Add tablespoon each of flour and corn starch. Mix together and pour on 1 1-2 cups of boiling water and cook in double boiler. Cook till thick then add, butter size of a walnut and juice of 1 1-2 lemons. Pour on cooked crust and frost with egg whites beaten stiff, 2 tablespoons sugar. Enough for one pie.

RAISIN PIE.

1 cup chopped raisins, 1 cup chopped currants, 1 cup sugar, 1-2 cup molasses, 7 common crackers rolled fine, 2 eggs well beaten, 1-2 cup vinegar, 1 teaspoon each of allspice, cinamon, clove and salt, butter size of egg, 2 cups boiling water. Mix well. Makes 2 pies.

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BANANA PIE—Mrs. Ellen McElroy.

1 cup scalded milk, 1-2 cup sugar, 2 2-3 tablespoons flour, 1-8 teaspoon salt, Yolks 2 eggs, 1-4 cup thin cream, 3-4 tablespoon lemon juice, 1 large banana, whites 2 eggs, 2 tablespoons powdered sugar, 1-4 teaspoon lemon extract. Mix sugar, flour, and salt, and add egg yolks, slightly beaten. Pour on scalded milk gradually, while stirring constantly, and cook in double boiler fifteen minutes, stirring until mixture thickens. Cool and add cream, lemon juice and banana, peeled, scraped and cut in one-eighth inch slices. Chill thoroughly and turn into a pastry pie case. Just before serving beat whites stiff, add sugar gradually and lemon extract. Spread evenly over pie and put under gas flame to cook until delicately browned.

LEMON PIE—Etta G. Spaulding.

1 cup sugar, 1-4 teaspoon salt, 1 1-2 cups water, 6 tablespoons flour, 5 tablespoons lemon juice, rind of one lemon, 1 teaspoon butter, 2 eggs. Mix sugar, salt and flour together, add water and cook until clear. Add lemon juice, rind and butter. Add beaten egg yolk and cook 2 minutes. Pour into baked pie shell.

MERINGUE—Etta G. Spaulding.

2 egg whites, 2 tablespoons sugar (granulated), 1-2 teaspoon baking powder. Bake 20 minutes in slow oven.

COCOANUT MERINGUE PIE.

Separate eggs and whites of three eggs. Beat yolks till lemon color. Add 1 tablespoon melted butter, 1 pint of milk, 1-2 cup of sugar, 1-2 teaspoon salt, 1 teaspoon vanilla and 1 cup cocoanut shredded. Pour in deep pie plate lined with plain pastry and bake till knife comes out clean. Beat the whites to a stiff froth. Add 3 tablespoons powdered sugar. Spread over pie, sprinkle with 1-2 cup cocoanut and set in oven a few minutes.

DELICIOUS RAISIN PIE—Eva C. Blanchard.

Put one coffee cup of milk into a double boiler. Cream together the yolks of two eggs, one large tablespoon flour, 3-4 cup sugar, 1-2 teaspoon salt, add to boiling milk, and when partly thickened add one tablespoon butter, and a cup of chopped raisins. When thickened, take from stove and add a teaspoon vanilla. Pour into pie shell which has been already baked. Beat whites of eggs to a stiff froth with two tablespoons sugar, spread on pie and brown.

ENGLISH MINCE MEAT PIES—Mrs. Florrie Walton.

1 lb. raisins, 1 lb. currants, 4 ozs. lemon peel, 1-2 lb. suet, 1 1-2 lbs. sugar, 2 lbs. apples, juice of 2 lemons and rind of 1, 1-2 teaspoon nutmeg, 1-2 teaspoon allspice. Mix sugar, currants and raisins, put suet and apples thru chopper.

AMBER PIE—Mrs. C. V. Hazeltine.

2 tablespoons butter, 4 tablespoons flour, 1-2 cup brown sugar, 1 pint ginger ale, 3 eggs, 6 tablespoons granulated sugar. Melt butter, add flour, then stir in ginger ale gradually and cook until thick. Pour over the three beaten egg yolks and cook one minute. Cool and put in baked pie shell, cover with meringue made of three egg whites and six tablespoons of sugar. Brown in slow oven.

PUDDINGS and DESSERTS

All the good things that ever were made
Crept into a pudding and there they stayed.

LEMON PUDDING—Miss Eva Blanchard.

1 1-2 cups water, 1-2 cup sugar, pinch salt, 3 tablespoons corn starch, 3 egg whites, 1-2 cup lemon juice and grated rind of one lemon. Mix sugar, salt and water, bring to a boil. Mix corn starch with a little cold water, stir into the boiling syrup and cook ten minutes. Beat the egg whites to a dry froth, and pour the boiling mixture into them, return to the fire for one minute to set the egg, adding the lemon juice. Turn into a wet mould and set on ice. Serve with a soft custard made from the egg yolks, poured around as a sauce.

LEMON MILK SHERBET—Mabelle Swift.

1 quart milk, 2 cups sugar, juice of 3 lemons. Dissolve the sugar in the milk, add the juice of the lemons and freeze.

GINGER ICE CREAM—Mrs. Grace Perham.

1 pt. milk, 1 cup chopped ginger, yolks of 3 eggs. Cook as a custard and let cool. Add 1 cup sugar, 1 pint cream.

APPLE PUDDING—Mrs. Bertha King.

Mix 1 pint milk, 4 teaspoons baking powder, pinch salt, 1 teaspoon butter with 1 quart of flour to make a stiff dough. Roll out on board and cover with one pint of apples chopped fine. Roll over and over pinching the ends and sides. Place in baking pan with 2 cups sugar and 3 pints water. Bake 1 1-2 hours. This pudding makes its own sauce.

CHOCOLATE STEAMED PUDDING—Mrs. Helen P. Osgood.

1-2 cup sugar, 1-2 cup milk, 1 cup flour, 2 teaspoons cocoa or 1-2 square of chocolate, 1 egg, 1 tablespoon butter, 1 teaspoon baking powder, 1-2 teaspoon salt. Steam 2 hours.

CHOCOLATE CUSTARD PUDDING—Mrs. Emma George.

Scald 1 pint milk. Mix with a little milk, 1 tablespoon corn starch, 1 tablespoon cocoa, 1-2 cup sugar and a little salt; add to the milk stirring until thick. Add 1 teaspoon vanilla if desired.

MANHATTAN PUDDING—Mrs. James Crompton.

1-2 cup orange juice, 1-4 cup lemon juice, 1 pint thick cream, 1-2 tablespoon vanilla. Add cane sugar to fruit juice to taste, add 1-2 tablespoon gelatine and put in a mold. Whip cream and add 1-2 cup powdered sugar, 1-2 cup broken walnut meats, 1 tablespoon vanilla and pour on top. Pack in salt and ice 4 hours.

ROLY POLY PUDDING—Mrs. Agnes E. Boulter.

2 cups pastry flour, 1-2 cup lard, 2 teaspoons creamed tartar, 1 teaspoon soda, 1-2 teaspoon salt. Sift dry ingredients, mix lard lightly with finger tips, then wet with ice cold water. Roll dough to quarter inch thickness, spread with fresh blueberries and 3 tablespoons sugar. Wet edges of dough and roll fruit inside. Bake. Slice and serve hot with whipped cream

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LEMON PUDDING—Mrs. C. L. Stanley.

Into deep dish put 1 cup sugar, 1 lemon sliced and add 1-2 cup cold water. Pour over this any 1 egg cake mixture and bake as you would any cake, requires no sauce.

MOCHA MACARON PUDDING—Gladis McGlinchey.

Scald 1 pint of milk and 1 cup strong coffee in double boiler. Add 6 tablespoons tapioca, 1-4 teaspoon salt and cook 15 minutes. Mix 1 tablespoon dry cocoa with 6 tablespoons sugar and add. Pour small amount of mixture slowly over slightly beaten egg yolk. Return to double boiler and cook until it begins to thicken, like custard. Remove from fire. Stir in 1 tablespoon butter, 1 teaspoon vanilla and 5 crumpled macaroons. Fold in egg white beaten stiff. Chill. Garnish with whipped cream. Delicious.

BERRY ROLY-POLY—Mrs. C. L. Stanley.

Mix dough after breakfast, set in warm place to rise. 2 cups flour, little salt, 2 teaspoons butter, rub in thoroughly, 1-2 yeast cake dissolved in little warm water or milk. Mix into a soft dough with more water or milk if needed. When this is light, roll into a long strip, spread the berries thickly over it, sift over them a little flour. Roll carefully, place in pudding bag or steamer cook 3-4 hour. Blackberries or raspberries may be used, also sliced ripe peaches. Serve with sauce.

COTTAGE PUDDING—Mrs. C. L. Stanley.

1 cup sugar, 1 cup sweet milk, 1-2 cup melted butter, 1 egg, 1 teaspoon baking powder sifted with enough flour to make cake. Bake as cake. Serve sauce.

BIRD'S NEST PUDDING—Mrs. C. L. Stanley.

First, prepare a custard, 1 pint milk, 3 eggs, dash of nutmeg. Take 6 apples, pare and core, but leave them whole, set in pudding dish, pour custard over them, bake about 1-2 hour.

SUET PUDDING—Mrs. C. L. Stanley.

3 cups flour, 1 cup molasses, 1 cup chopped raisins, 1 cup sweet milk, 1 cup currants, 1 cut citron, 2 teaspoons soda dissolved in a little water, 1-2 teaspoon nutmeg, 1-2 teaspoon cinnamon. Steam 2 -1-2 hours. Serve with hard sauce.

HUNTINGTON PUDDING—Helen M. Seeton.

Cook 1 cup of rice in double boiler with 1 pint water till water boils away. Add 8 teaspoons of sugar, 1 quart of milk, yolks of 2 eggs and grated rind of 1 lemon. Cook till thick. Put in baking dish beat the whites of the eggs stiff add 8 teaspoons sugar and the juice of the lemon. Spread on pudding and brown.

CARROT PUDDING—Helen M. Seeton.

1 cup grated carrots, 1 cup grated potato, 1 cup grated apple, 1 cup chopped suet, 1 cup raisins, 1 cup currants, 1 cup molasses with 1 teaspoon soda stirred in, 2 cups flour. Salt and spice to taste. Steam 3 hours.

FRUIT PUDDING—Charlotte Kemp Duffy.

1-2 cup butter, 1-2 cup molasses, 1 cup milk, 2 eggs, 1 cup raisins 1 teaspoon soda, shake of salt, flour enough to make stiff batter, spices to taste. Steam 3 hours.

BREAD PUDDING—Mrs. Emma Shelters.

4 slices of bread buttered well, 1 quart milk, 2 eggs, 1 cup of white and brown sugar mixed. Raisins, salt and cinnamon. Beat egg, sugar and cinnamon well and then add milk. Pour over bread in baking dish and bake 1 hour slowly.

GRAPE NUT PUDDING—Mrs. Bessie Perham.

1 cup Grape Nuts, 1 quart milk, 4 tablespoonfuls sugar, 2 eggs, 1-2 teaspoon salt. Scald milk pour over grape nuts; allow to cool, add yolks of eggs, sugar, salt, then whites of eggs beaten stiff. Bake 1 hour in moderate oven. Serve with whipped cream.

GRANDMOTHER'S INDIAN PUDDING—Mrs. Grace Perham.

1 cup Indian meal, butter size of egg, 1 cup molasses, 1 egg 1 teaspoon salt, 1-2 teaspoon ginger and cinnamon. Boil 1 quart milk, stir in meal, and add other ingredients. Put in bean pot, add 1 pint cold milk and 1-2 pint hot water without stirring. Bake slowly 4 hours.

STRAWBERRY DELIGHT—Margaret H. Kemp.

1 cup sugar, 3 egg whites, 2 boxes of berries. Cut berries in halves, add sugar and let stand on ice at least an hour. Beat egg whites with three tablespoons powdered sugar till stiff. Stir into berries and serve at once.

MARSHMALLOW SURPRISE—Mrs. Emma Shelters.

1-2 pint of cream whipped, 1-2 lb. of marshmallows cut in quarters, 3 tablespoons of confectioner's sugar. Mix and let stand all day. When ready to serve add 1 can of grated pineapple and 3 bananas sliced thin and 1-2 teaspoon of vanilla. Top with ground nuts and cherries.

CHOCOLATE PUDDING—Mrs. Mary De Kalb.

1 scant cup bread flour, 1-2 teaspoon cream tartar, 1-4 teaspoon soda, 1 egg, 1 square Baker's chocolate, 1-8 cup butter creamed with 1-4 cup sugar. Mix with 1-2 cup milk. Grease pudding dish and steam 1 1-2 hours.

PUDDING SAUCE—Mrs. Mary De Kalb.

1 cup powdered sugar, butter size of an egg, blend yolk of egg. If too thick thin with milk.

VEGETABLE PUDDING—Mrs. C. L. Stanley.

1 cup grated potato, 1 cup grated carrot, 1 cup sugar, 1 cup flour, 1 cup raisins, butter size of an egg, 2 teaspoons soda, 1 teaspoon cinnamon, 1 teaspoon clove, 1-2 teaspoon nutmeg 1-2 teaspoon salt. Steam 3 hours. Serve with hard sauce.

DATE PUDDING—Mrs. C. L. Stanley.

Take 1-2 cup suet, mix with 1 cup bread crumbs, add 1-2 cup sugar, 1-2 lb. dates chopped fine, 1-2 cup milk, and 2 tablespoonsful flour into which has been sifted 2 teaspoons baking powder. Steam 3 hours and serve with a sauce.

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MARSHMALLOW PUDDING—Bertha M. Emery.

1-4 pound of almonds chopped, 1-2 pound of marshmallows, cut each in 4 pieces, 1-2 pint whipped cream. Stir in almonds and marshmallows, set away to cool; when served place cherries on top.

APRICOT DAINTY—Mrs. Emma Shelters.

Rub 1 cup of cooked apricots through a coarse sieve. Add 1-3 cup powdered sugar. 1 teaspoon pineapple flavoring. Mix well and fold in 1 cup of whipped cream. Line sherbet glasses with split lady fingers or sponge cake. Fill with the mixture and garnish with cherries or chopped nuts. Chill before serving.

FRUIT WHIP—Winifred L. Tucker.

12 envelope Knox Gelatine, 1-4 cup cold water, 1 cup fruit juice, 1 tablespoonful lemon juice, 1-2 cup sugar, 1 cup fruit cut in small pieces, white 2 eggs, few grains salt. Soak gelatine in cold water 5 minutes and dissolve in hot fruit juice (canned pineapple, cherries, raspberries, etc). Add sugar, lemon juice, and salt. When mixture begins to stiffen, add fruit cut in small pieces and drained. Beat, and lastly fold in the stiffly beaten whites of eggs. Turn into nut mold or pile in glasses and garnish with whipped cream and pieces of fruit.

RAISIN PUFFS—Gladis McGlinchey.

1 cup sugar, 1-2 cup butter, 2 eggs, 1 cup milk, 2 cups flour, 2 teaspoons baking powder, 1 cup raisins (stoned) shake of cinnamon. Steam 1-2 hour in buttered cups or bake. Makes eight.

COCOANUT PUDDING—V. E. Fletcher.

1 cup cocoanut, 4 cups bread crumbs, 1-2 cup sugar, 1 quart milk, 2 eggs, 1 teaspoon vanilla. Put together let stand 20 minutes. Bake slow for 30 minutes. Serve with fudgette, or any chocolate sauce.

MOUNTAIN DEW PUDDING—Nellie Hazen.

3 crackers, rolled fine, 1 pint milk, yolks of 2 eggs, butter size of an egg. Bake half an hour then take the whites of the eggs beaten to a froth, adding 1 cup of sugar. Put this on the top and bake 15 minutes longer.

BANANA WHIP—Mrs. Mary De Kalb.

2 bananas, 1-4 teaspoon salt, 1 tablespoon powdered sugar, 1 egg white, 1 teaspoon lemon juice, 1-4 cup salted peanuts, 1 teaspoon vanilla. Mash bananas to a pulp with fork, add lemon juice, sugar and salt. Beat egg white stiff, add vanilla and fold in banana pulp. Garnish with salted peanuts.

FRUIT SURPRISE—Mrs. V. L. Morrill.

Cut in small pieces 4 bananas and 4 oranges. Pour over this 1 cup sugar and 1 cup grape nuts. Let stand and just before serving whip a bottle of cream and fold in. Will serve six.

BUTTERSCOTCH SAUCE—Mrs. Ellen McElroy.

1 1-4 cups brown sugar, 2-3 cup corn syrup, 4 tablespoons butter, 3-8 cup heavy cream, 3-8 cup milk. Put sugar, corn syrup and butter in saucepan, bring to boiling point, and let boil until it forms a soft ball when tried in cold water; then add cream and milk.

SALADS and SANDWICHES

Gather here lest they should run to waste,
All things you find that's pleasing to the taste.

BEST EVER SALAD DRESSING—Laura Dutton.

Beat 2 fresh eggs. Add 1 can condensed milk. Beat about 1 minute. Season with 1 level teaspoon dry mustard, 1-2 teaspoon white pepper, 1-2 teaspoonful salt or more to taste. Dissolve mustard, pepper, salt in cup good vinegar. Beat into dressing. Do not cook.

SALAD DRESSING—Mrs. M. De Kalb.

1 egg, well beaten, 1 tablespoon each of flour, sugar, salt, mustard, butter. Mix well into the egg and add 1 cup milk, 1-2 cup vinegar. Cook to a thick cream. Beat until cool.

SALAD DRESSING—Frances E. Sarre.

2 eggs beaten 5 minutes, 3-4 cup sugar, 1 heaping teaspoon flour or corn starch, 1 level teaspoon mustard, 1-4 teaspoon salt, 1-8 teaspoon pepper. Mix dry ingredients until thoroughly blended. Add eggs and beat well, 3-4 cup milk beat again. Stir in slowly 3-4 cup vinegar, add piece butter size of a walnut. Cook in double boiler twenty-five minutes.

FRUIT AND NUT SALAD—Mrs. Marion Johnson.

1 large pineapple, 1-4 pound shelled almonds, 1-4 pound shelled filberts, 1 dozen maraschino cherries, lettuce, cream or mayonnaise dressing. Remove the rind and the eyes from the pineapple and cut the flesh into small pieces, rejecting the hard core. Blanch the nuts by pouring boiling water over them and allowing them to stand a few minutes, when the skins can be easily removed. Chop finely and add to the pineapple. Pile in little heaps on lettuce leaves, cover with the dressing and decorate with cherries.

CREAM CHEESE AND DATE SALAD—Mrs. Katherine Fay.

Stone dates, fill with cream cheese. Serve 6 or 8 on lettuce cover with dressing and sprinkle with nuts.

CRABMEAT SALAD IN TOMATO CUPS—Mrs. Xenia B. Rogers.

Flake 1 cup crabmeat, 1-4 cup celery, moisten with dressing, peel tomatoes and scoop out centers, drain upside down 5 minutes. Chill. Fill with mixture and top with dressing. Serve on lettuce leaf.

COSMOPOLITAN SALAD—Mrs. O. J. Darby.

Lettuce, pineapple, pimento, green peppers, apple, celery, shrimps, table raisins, and chopped walnuts. Mix all together and decorate with salad dressing and pimento.

VEGETABLE SALAD—Mrs. Xenia B. Rogers.

1 cup finely cut red cabbage, 1 cup cooked beets, 1 cup cooked carrots, 1 cup potatoes, 1 cup cut celery, 1-2 cup pimientos. Soak cabbage in cold salted water 1 hour add everything excepting pimento, pile on lettuce leaves and garnish with the pimento strips. Use either French dressing or mayonnaise.

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SANDWICH FILLING—Mrs. Emma Perry.

1 small jar chipped beef, 1 cup cheese, 1 can tomato soup, 1 egg. Pick up the beef fine add beaten egg and cheese then tomato and boil together 10 minutes.

ASPARAGUS AND EGG SALAD—Gladys L. Tucker.

16 tips asparagus, 1-2 head lettuce, 2 tablespoons chili sauce, 4 hard-boiled eggs, 3-4 jar Blue Ribbon Mayonnaise. Use fresh cooked or canned asparagus tips. Arrange on bed of lettuce, pile slices of hard boiled egg over asparagus. Mix chili sauce with salad dressing and dress each salad lavishly with this mixture.

CALIFORNIA SALAD DRESSING—Mrs. G. Leslie Putnam.

(a.) 6 eggs, 1-2 cup of sugar, beat well. 1 1-2 cups of vinegar (white if liked.) Put in double boiler.

(b.) Thickening Mixture. 1 1-2 tablespoons of mustard, 1 1-2 tablespoons of flour, 1-4 teaspoon of salt, 1-4 teaspoon of pepper, 1 cup of sour cream, or sweet milk.

(c.) When the first mixture is nearly boiling, add thickening, stirring all the while for about 5 minutes, or until nice and thick. May add milk or vinegar to thin dressing according to taste. This recipe makes over 1 quart of dressing.

DRESSING FOR FRUIT SALAD—Etta J. Spaulding.

To 1-2 pint cream whipped stiff add 1-2 cup confectioner's sugar, well beaten yolks of 2 eggs and 2 tablespoons lemon juice. Delicious.

HAM SALAD SANDWICH.

Mince cold boiled ham very fine, moisten with mayonnaise, add chopped pickle, or chopped onion, spread on lettuce leaves, or mix with finely chopped lettuce and spread between thinly buttered bread.

HARDBOILED EGG SANDWICH.

Place slices of hardboiled egg, seasoned with salt and pepper, between slices of buttered bread. These may be varied by adding chopped sweet cucumber pickle and moistening the egg with the spiced vinegar from these pickles.

VEAL SANDWICHES.

Chop cold roasted veal very fine, seasoning with salt, pepper, and a little mayonnaise and spread the mixture on crisp lettuce leaves between thin slices of bread.

CHEESE SANDWICH.

Spread moderately buttered bread with snappy, cream, or pimento cheese, or insert slices of American cheese. A little mustard added to the cheese is an improvement.

CHICKEN SALAD SANDWICH.

Cut cold roast or boiled chicken into very small pieces. To two cups of chicken meat add 1 1-2 cups of celery cut into small pieces. Moisten with mayonnaise and spread between buttered slices of whole wheat or white bread.

TONGUE SANDWICH.

Make a dressing of 5 tablespoons butter, 1 tablespoon mustard, salt, pepper and cayenne to taste. Use this dressing instead of butter on the bread and put thin slices of tongue in between.

SALMON SANDWICH.

Drain the oil from a can of salmon, remove the skin and bones, and mash the fish quite fine. Add the mashed yolks of 6 hardboiled eggs, 2 table-spoonfuls of lemon juice, 1-2 teaspoon salt, 2 tablespoons parsley, a dash of Tabasco sauce, and 1-2 cupful of boiled salad dressing. This is particularly good with whole wheat bread.

SARDINE SANDWICH.

Mash the sardines to a paste, having previously removed skin and bones; add to the sardines an equal quantity of the yolks of hardboiled eggs which have been mashed very fine. Moisten with melted butter or with olive oil and season with salt, cayenne, and a little lemon juice.

CLUB SANDWICH.

Toast three slices of bread, cover the first slice with a lettuce leaf, thin slices of cold cooked bacon, thin slices of cold roast chicken, cover with mayonnaise dressing and another lettuce leaf, add another slice of toast, and repeat the process. Sometimes tomato in thin slices is added.

MUSTARD PICKLE AND AMERICAN CHEESE. Grind the cheese and pickle together in the meat chopper and spread on thinly buttered bread.

RAISIN AND PEANUT BUTTER.

Mix finely chopped raisins with peanut butter and a little creamed cheese. Spread on unbuttered whole wheat bread.

CHEESE AND NUT SANDWICHES.

One cake cream cheese, scant 1-4 cup thick cream, 1-4 cup nut meats chopped fine, 1-2 tablespoon powdered sugar. Spread between well buttered bread, sliced thin.

WALNUT AND OLIVE SANDWICHES.

Chop walnuts and olives in equal parts and mix with boiled ham that has been chopped or ground very fine. Spread between well-buttered bread.

DATE SANDWICHES.

To 1 cup stoned and chopped dates add 1 tablespoon orange juice. Mix well and sprinkle with a dash of cinnamon. Use on whole wheat bread.

SAUSAGE SANDWICHES.

When you have sausages for breakfast put a few aside. When cool add finely-cut celery and a few thinly-sliced pickles. Cover with lettuce leaves and put between slices of thinly-cut bread, buttered.

PEANUT BUTTER SANDWICHES.

Add 1 white of egg whipped stiff to cup of peanut butter. Will make 12 sandwiches.

SANDWICH FILLINGS (butter is generally used):

1. Crisp bacon, chopped and mixed with salad dressing.
2. Crisp bacon and hard cooked egg, chopped together. Moisten with dressing.
3. Cream cheese, cottage cheese or any cheese. Mash with a fork and moisten with milk or cream.
4. Egg, hard cooked or scrambled, with salad dressing.
5. Meat, sliced, chopped or ground, and with or without dressing.
6. Fish, fresh or canned, mashed and mixed with salad dressing.
7. Peanut butter, softened with milk or thin cream.
8. Nuts and olives chopped, with salad dressing.
9. Creamed cheese and olives.
10. Vegetables:
 - a. Cooked (chopped) string beans, beets, baked beans, carrots, peas.
 - b. Uncooked—tomato sliced, carrot ground or grated, spinach chopped, cabbage shredded, lettuce, parsley, water cress, green peppers, with or without dressing.
11. Dried fruits with nuts or cottage cheese.
12. Cottage or cream cheese on one slice of graham or whole wheat bread, and jam or jelly on the other.
13. Ground raisins, nuts, prunes or dates, moistened with lemon juice makes a good filling.
14. Fig sandwiches. Cook figs in top of double boiler with small amount of water until paste is formed. Add a few drops of lemon juice. Spread on thin slices of buttered bread; sprinkle with finely chopped peanuts, and cover with slices of buttered bread.
15. Sardine sandwiches. Remove bones from sardines and mash to a paste. Mix with equal parts chopped hard cooked eggs. Season with salt and lemon juice and spread between thin slices of buttered bread.
16. Ginger and cream cheese sandwiches. Mix three parts of cream cheese with one part finely chopped preserved ginger. Spread on buttered bread cut thinly. (Marmalade may be substituted for ginger.)

GOLDEN SALAD.

2 tablespoons gelatin, 1-2 cup cold water, 1-2 cup vinegar, 2 cups boiling water, 1 teaspoon celery seed, 1-2 cup sugar, 1 teaspoon salt, 2 cups finely shredded cabbage, 2 cups grated carrot. Dissolve gelatin in cold water for at least five minutes. Boil celery seed in hot water for about five minutes. Strain and make up to two cups. Add to gelatin mixture and stir well. Add sugar, vinegar and salt. When mixture begins to set, add vegetables. Pour into individual or large mold. Serve on lettuce leaves with mayonnaise dressing. Makes ten to twelve servings.

JELLIED FRUIT SALAD.

1-4 cup granulated gelatin, 1 pint boiling water, 1-2 cup lemon juice, 1 pint cut apple, 1 cup broken nuts, 1 small can pimentos (if desired), 2 cups cold water, 1-2 cup sugar, 1 pint orange or grapefruit pulp, 1 pint celery, 3 heads lettuce. Soak gelatin in cold water ten minutes. Add boiling water, sugar and lemon juice. Chill until it begins to stiffen, then add orange pulp, apples and celery, which have been cut in small cubes or pieces, and nuts. Turn into individual molds, and chill. Serve on lettuce, garnish with pimento cut in strips. Serve with cream or mayonnaise.

PIMENTO, EGG AND CHEESE SANDWICHES.

One slice of pimento, 2 1-4 inches in diameter, yolks of 4 hard boiled eggs, 2 cakes cream cheese, salt, pepper to taste. I halve this. Make a paste of these ingredients, butter bread and spread on thick.

BREAKFAST, DINNER and TEA DISHES

Dinner may be pleasant,
So may our social tea,
Yet I think the breakfast
Is the best of all the three.

STUFFED POTATOES—Mrs. Charles A. Dane.

Bake 6 large potatoes. Remove from oven, cut off tops, scoop out insides, add 1 small grated onion, 6 olives chopped, 1-2 cup deviled ham. Season with salt and pepper and moisten with milk. Stuff the potato shells with mixture and return to oven for 15 minutes. Serve very hot with tomato sauce and parsley. A good luncheon dish with nut bread or bran muffins.

"BACON PEPS"—Mrs. Charles A. Dane.

6 slices each, bread, tomato, bacon, onion and cheese. On each slice of bread place a slice of tomato, salt it to taste, cover with onion and cheese and season with salt, mustard and paprika. Put bacon across the top and toast in a hot oven until the cheese is nearly melted, then toast quickly to crisp the bacon. Serve with pickles or olives. Excellent for Sunday night lunch.

CALIFORNIA SNAILS—Mrs. Louisa M. Reed.

1 cup of milk, 1 yeast cake, flour, 1-4 cup of shortening, 1-4 cup of sugar, 1 egg yolk, 1 teaspoon of salt, 1 cup of brown sugar, 1-4 cup of butter, 1 cup of seedless raisins, 1-4 cup of citron, 1-2 cup of shredded cocoanut. Scald milk, when lukewarm add yeast cake and when dissolved add 1 1-2 cups of flour, beat thoroughly, cover and let rise. Add shortening, sugar, egg yolk, salt and enough more flour to knead (about 1 1-2 cups). Knead until light, cover and let rise. Turn mixture onto floured cloth, roll into a long rectangular piece measuring 12 inches by 24 inches, 1-4 inch thick, spread with brown sugar which has been creamed with butter, and sprinkled with raisins, citron cut in fine pieces and cocoanut. Cover with a cloth, let rise 1-2 hour, roll like jelly roll, cut off pieces 1 inch in thickness (or 12 pieces) place cut side up on greased tin sheet, let rise until light, and bake in a hot oven, or at 450 degrees F., until snails begin to brown. Brush with egg white beaten slightly and return to oven and bake at 350 F. until cooked throughly, or about 20 minutes in all. Delicious served with coffee.

ITALIAN SUPPER DISH—Mrs. Edna M. Smith.

1 cup cooked rice, 2 cups macaroni, 1 1-2 lbs. hamburg steak. Arrange in layers, season with salt, pepper and butter and pour 1 can tomato over top and bake 1 hour.

ITALIAN DISH—Edith A. Emery.

3 eggs, 3 sweet peppers, 1-4 lb. cheese, 1 tablespoon flour, salt to taste. Grind peppers and cheese. Beat eggs and add with flour and salt to the peppers and cheese. Mix well. Then fry batter in butter and serve.

HASH A LA KING—Mrs. Gertrude E. Hoar.

2 cups of left over meat, 3 medium potatoes (cooked), 1 medium sized onion, pepper and salt to taste. Put these ingredients through food chopper. Fill cups of muffin pan half full of mixture. Break one egg in each cup of hash with a small piece of butter on each. Then put in oven and bake until eggs are done. Serve hot.

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PITTSBURG POTATOES—V. E. F.

Peel and cut into cubes enough potatoes to make 4 cups. Cook in salted water with a minced onion 5 minutes, add 2 chopped pimientos, cook 5 minutes longer, and drain. Make white sauce of 3 tablespoons butter, 3 of flour, 2 cups milk. When sauce is thick add 1 cup grated cheese, 1-2 teaspoon salt. Place potatoes in baking dish, cover with sauce, bake 20 minutes.

CHEESE FLOAT—Mrs. Gertrude E. Hoar.

3 sharp foil cheeses, 2 eggs, 2 tablespoons Worcestershire sauce. With a fork mix the cheese with the other ingredients. Place on a platter, 7 slices of toast browned on one side, cover with the cheese mixture and then place on each slice of toast 2 slices of bacon. Place in oven and broil until the bacon is crispy and the cheese puffs.

BANANA FRITTERS—Mrs. A. F. Goodridge.

1 egg, 1-2 cup milk, 1-2 cup flour, 1 tablespoon sugar, 1-2 teaspoon salt, 1 teaspoon baking powder, bananas split and dipped in batter then fried in deep fat.

Sauce For Them.—1 cup water, 1-3 cup sugar. Boil and thicken with corn starch. Color with grape juice or any fruit juice.

CRABMEAT A LA NEWBURG—Mrs. James Duffy.

Make white sauce of 2 tablespoons butter, 2 tablespoons flour, salt and pepper and cup of hot milk. Stir until smooth and cook in double boiler. Add to this one can of crabmeat and a little pimento. Delicious poured over crackers.

FRIED TOMATOES—Mrs. Xenia B. Rogers.

Slice ripe tomatoes and roll in the following mixture; 3 tablespoons flour, 2 tablespoons sugar, 1-2 teaspoon salt and fry in butter.

SUCCOTASH—Mrs. Ethel Mortham.

1 large can kidney beans or lima beans, 9 ears of corn or 1 can of corn, butter size of egg, salt and pepper to taste, 1 cup of top milk. Cut corn from cob, cook until soft, add beans and let simmer. Take from fire and add butter, milk, salt and pepper.

SCALLOPED CORN—Mrs. John Wrigley.

1-4 cup butter, 1-4 cup flour, 1-2 teaspoon salt, 1 tablespoon sugar, 1 pint can corn (drained), 1 cup bread crumbs, 1 tablespoon butter, 1 1-2 cup milk. Heat milk in double boiler, mix butter and flour together and add hot milk, stirring constantly. Then add corn, salt and sugar. Let come to a boiling point and turn into a baking dish. Cover the top with bread crumbs mixed with a tablespoon of butter and bake 15 to 20 minutes.

ITALIAN SAVORY.

2 cups freshly cooked spinach, 2 cups medium or thick white sauce, 1-2 cup grated cheese, 3 hard cooked eggs, bread crumbs. Make white sauce. Just before removing from fire, stir in grated cheese. Cheese may be cut into small pieces and melted in hot white sauce. Oil baking dish, put in layer of spinach seasoned with salt and fat, layer of sliced eggs, layer of cheese sauce. Repeat until all is used. Cover with bread crumbs to which a small amount of fat has been added. Bake until crumbs are brown. Serves six.

TOMATO AND CORN SCALLOP—Annabel Tucker.

Two tablespoons butter, 1 onion, 1-2 green pepper, 1 can tomatoes, 1 can corn, salt, pepper, 4 to 6 slices buttered bread. Melt butter and in it cook minced onion and green pepper until light brown. Add tomatoes and corn and season. Line a baking dish with buttered bread from which the crust has been trimmed, pour in the vegetable mixture and cover. Bake in hot oven until bread is light brown.

MACARONI AND CHEESE

1 cup macaroni, broken into small pieces, 2 quarts of boiling water, salted, 2 cups milk, 2 tablespoons butter, 4 tablespoons flour, 1-4 to 1-2 lb. of cheese, 1-2 teaspoon salt, few grains pepper. Cook the macaroni in the boiling salted water, drain in a strainer, and pour cold water over it to prevent the pieces from adhering to each other. Make a white sauce out of the flour, milk, and butter. When sauce is done dissolve in it cheese cut into small pieces or grated. Put the sauce and macaroni in alternate layers in a buttered baking dish, cover with buttered crumbs and heat in oven until crumbs are brown.

EGGS A LA GOLDENROD.

3 hard-cooked eggs, 1 tablespoon butter, 1 tablespoon flour, 1 cup milk, 1-2 teaspoon salt, 5 slices toast, pepper, parsley. Make thin white sauce with butter, flour, milk and seasonings. Separate yolks from whites of eggs. Chop whites finely and add them to the sauce. Cut four slices of toast in halves lengthwise. Arrange on platter, and pour sauce over them. Force the yolks through strainer or potato ricer, letting them fall upon the sauce making a mound of yellow. Garnish with parsley and remaining toast, cut into points. This may be served upon individual plates. Four or five servings.

SHRIMP WIGGLE.

2 cans of shrimp, 1 can peas, 3 hard boiled eggs cut in pieces. Cover with milk and serve hot on toasted bread.

COTTAGE PIE.

Butter a baking dish and put in thin layer of mashed potato, then a layer of cold roast beef cut thin, salt and pepper, then moisten with meat gravy and a thin layer of mashed or riced potato on top. Cover and bake in hot oven 1-2 hour, then remove cover and brown potato. Good way to use left-overs.

SPANISH RICE.

1-4 cup rice (brown rice preferred), 1 1-2 cups strained tomato, 1-4 green pepper, 1 small onion, 1-2 cup grated American Cheese, 1 teaspoon salt, dash pepper, 3 slices bacon (cut in pieces and browned.) Parboil the rice for fifteen minutes in two cups of water. Drain and add the remaining ingredients. Cook slowly until the rice is well done. This dish may be cooked in the oven.

BAKED MACARONI AND DRIED BEEF.

2 cups cooked macaroni, 2 cups medium white sauce, 1-4 lb. dried beef, 1 cup buttered crumbs. Butter a baking dish and alternate layers of macaroni and shredded dried beef. Cover each layer with white sauce and buttered crumbs. Bake in the oven until a delicate brown and the sauce boils around the edges. Any left-over meat may be used in this way.

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CHICKEN CROQUETTES—Etta J. Spaulding.

1 3-4 cups chopped cold chicken, 1-2 teaspoon salt, 1-4 teaspoon celery salt, one slice onion, chopped, 1 teaspoon parsley, 1 cup thick white sauce. Mix, cool, shape, crumb and fry. It should be soft as can be handled to make creamy inside.

CANNED CORN AND CHIPPED BEEF—Margaret H. Kemp.

Chop 1-2 pound of dried beef fine, add 1 can corn, 1 cup meat, dash of pepper. Pour into greased casserole. Cover with 1 cupful of crumbs mixed with 2 tablespoons of butter. Bake 30 minutes.

POTATO PUFF—Mrs. Jennie Kneeland.

Two cups mashed potato, 2 tablespoons melted butter. Stir with salt to a light cream. Add 2 beaten eggs and 6 tablespoons cream. Beat all together and pile in irregular form in dish. Bake in quick oven until nicely brown.

VEGETABLE CROQUETTES—Corinne G. House.

1 cup cooked rice, 2 cups baked beans, 1-2 cup mashed potato, 1-2 cup tomato, salt and pepper to taste, few drops of onion juice, 1 tablespoon butter, 2 tablespoons flour. Melt butter, add flour; when blended, add tomato. Cook 5 minutes. Add remaining ingredients. Chill, shape, and fry.

LUNCHEON TOMATOES—Mrs. M. De Kalb.

Fill tomato cases with finely chopped fried bacon and onion, add a chopped pepper. Cover tops with crumbs. Pour over them cooked insides of tomatoes. Bake.

WAFFLES—Mrs. Walter Fletcher.

2 cups sifted flour, 2 teaspoons baking powder, 1-2 teaspoon salt. Add 1 1-2 cups water, 1-2 cup evaporated milk, 3 tablespoons melted butter and 2 eggs, the yolks and whites beaten separately. Put in pitcher and pour in greased waffle iron about 2 minutes. Eat with syrup. Delicious.

SAVORY EGGS—R. L. Brown.

6 eggs, 2 onions, 3 tablespoons butter, 1 tablespoon vinegar, salt and paprika to taste, 1 or 2 tablespoons grated cheese. Heat 1 1-2 tablespoons of fat in frying pan, and cook in it the finely minced onions till brown; turn onions into a baking dish and break eggs over them; add vinegar and seasoning, and sprinkle with the bread crumbs that have been fried in the fat left from the onions. Put cheese over the top and bake in a moderate oven till eggs are set.

WELSH RAREBIT—Margaret H. Kemp.

1-2 to 1 lb. of cheese cut fine, 1 cup milk, 1 egg, 1 level teaspoon mustard, 1 tablespoon flour, dash of salt and pepper. Put altogether in double boiler, stir while cooking. Serve on Uneeda crackers.

DRIED BEEF IN CREAM—Mrs. John Wrigley.

Into a cupful of boiling milk stir, until thick and free from lumps, one scant tablespoon of flour mixed smoothly with one scant tablespoon of butter. Cut in small pieces enough sliced dried beef to fill a cup when put in lightly, allow this to soak a moment, squeezing out all the water, turn it into the hot cream, stirring until thoroughly mixed and heated; do not add the usual seasoning of salt unless the beef has been freshened too much. Serve on toast.

CHICKEN A LA KING.

1 cup chicken fat, 2 1-2 quarts chicken stock, 3 cups milk, 2 1-2 quarts cooked chicken meat, cubed, 1 1-2 cups pimento, chopped, 1 can mushrooms, 4 eggs, 2 cups flour, 1-4 cup onions, 2 tablespoons salt, 1 1-2 cups green peppers, chopped, 1-2 pound butter, 50 one-half slices toast. Heat the stock with the onion. Melt the chicken fat, add the flour, and when well mixed add to the boiling stock. Stirring rapidly. Add the scalded milk, the green peppers, pimentos, and cubed chicken. Saute the mushrooms in the butter and add. Beat the eggs and add them with the salt last. Serve on toast, in bread cases or patty shells.

CORN FRITTERS—Bessie Perham.

1 egg, 1 cup milk, 1-2 teaspoon salt, 1 1-2 cups corn (cooked or raw), 2 even teaspoonfuls baking powder, flour to make pancake batter. (Fine for children's luncheon.)

CRÉOLE BEEF STEW.

Cut a couple pounds of knuckle pot roast into pieces suitable for stewing, roll in flour, and brown in hot fat in a frying pan. Remove to casserole. Add 1-2 cup sliced onions and a small green pepper, chopped fine, to the fat and brown them 5 minutes or so. Then add 2 cups stewed tomatoes, and 1-2 lb. dried lima beans which have been soaked over night and cooked in the usual way. Mix all together, add seasoning to taste, then pour over the meat, cover and cook in moderate oven till meat is tender—2 3-4 hours.

BAVARIAN CREAM—Mrs. J. E. Johnson.

1 pint of milk or half milk and half thin cream, 3 eggs, 1-3 cup cold water, 2-3 cup sugar, 1-2 pint whipped cream, 1 level tablespoon granulated gelatine. Soak the gelatine in the cold water. Cook the yolks of the eggs and milk (or milk and cream) in a double boiler, stirring constantly till they coat the back of the spoon: add the sugar and soaked gelatine. Let the mixture become almost cold, then add the whipped cream and the stiffly-beaten whites of the eggs, which blend thoroughly with the other ingredients, and turn into a wet mould. When chilled, serve with custard cream or fruit.

SAVORY ROAST OF ROUND STEAK—Mrs. Anna J. Stanley.

A thick round steak, onions, bacon, flour, salt and pepper. Put the steak in a short handled frying pan, spread a layer of sliced onions over it. Dredge with flour, salt and pepper. Over this lay thin slice of bacon. Put in a hot oven for 20 minutes, being careful not to burn the bacon. Then add enough boiling water to cover the beef. Cover pan loosely and cook slowly for 3 hours, adding water from time to time. When the steak is done thicken the gravy with a tablespoonful flour mixed with cold water, season with salt and pepper.

ITALIAN BEEF.

1 large can tomatoes, 2 small onions, 1 tablespoon vinegar, salt and sugar to taste, 2 lbs. beef cut in cubes. Cook over a slow fire until tender.

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PICKLES, PRESERVES and RELISHES

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Gardens, orchards in their prime,
Then the housewife must get busy,
For she knows it's canning time.

CIDER JELLY—Bessie Perham.

1 box gelatine, 1 pint cold water, pour water on gelatine and let stand 30 minutes. Add 3 pints boiling water, juice of 3 lemons, 2 teaspoonsful lemon extract, 2 lbs. sugar, 1 pint sweet cider. Strain and harden. (This is large rule, 1-2 for small family. Excellent with turkey or chicken dinner.)

ORANGE MARMALADE—Mrs. Emma Perkins.

12 oranges, 4 lemons, slice and mix together. To every cup of pulp add 1 1-2 cups water. Stand over night. Next morning boil 1 minute. Set away. Next morning boil 1 minute. Set away. Third morning measure pulp and add as many cups of sugar as pulp. Cook until it starts to jell.

ORANGE MARMALADE—Mrs. Blanche Brooks.

Slice very thin 4 large oranges and 1 lemon, cover with 11 cups cold water and let stand over night. Boil 1 hour and let stand until next morning. Add 4 lbs. sugar, boil 1 hour.

APRICOT AND PINEAPPLE MARMALADE—Mrs. Frances Buchanan.

1 lb. apricots, cover with water and soak over night. Add 1 can crushed pineapple and 3 lbs sugar. Cook slowly until thick. Apricots may be cut in quarters.

SPICED CURRANTS—Mrs. Grace Perham.

To every lb. currants allow 1 lb. of sugar, make a syrup in the proportion of 4 lbs. sugar to 1 pint vinegar. 2 teaspoons cinnamon, 2 teaspoons allspice, 1 teaspoon clove, 1-2 teaspoon mace, 1-2 teaspoon salt. When boiling add currants and boil 20 minutes.

SLICED TOMATO PICKLE—Mrs. Linwood Norton.

1-2 peck sliced green tomatoes. Soak in 1 quart water and 1 cup salt 2 hours. Press out the brine and add to the following: 1 quart cider vinegar, 1 lb. brown sugar, 1 tablespoon each of mustard, allspice, cinnamon and cloves. Simmer for 2 hours. Add onions sliced if desired.

CHILI SAUCE—Mrs. Grace Perham.

50 large tomatoes, 8 large onions, 4 large green peppers, 4 large red peppers, 8 teaspoons salt, 16 teaspoons sugar, 1 teaspoon cinnamon, 1 1-2 teaspoons clove, 1 teaspoon allspice, 3 teaspoons celery seed. Boil altogether 1 hour. Add 2 quarts vinegar and boil another hour.

GREEN TOMATO SOY—R. L. Brown.

Take 1 gallon green tomatoes sliced thin without peeling, 6 good sized onions, also sliced thin. Add 1 quart vinegar, 1 pint brown sugar, 1 tablespoon salt, 1 tablespoon ground mustard, 1 tablespoon black pepper, 1 teaspoon ground allspice, 1 of clove. Mix altogether and stew gently. Put up hot in small glass cans.

MUSTARD PICKLE—Mrs. Frances Buchanan.

1 quart silver-skin onions, 4 lbs. cabbage, 1 cauliflour, 3 red sweet peppers, 2 quarts cucumbers, 2 quarts green tomatoes. Cover over night with brine. 1 cup salt to 1 gallon water, boil in brine until tender and drain.

DRESSING—Mrs. Francis Buchanan.

2 quarts vinegar, 5 cups sugar. Mix 1 cup flour, 1 cup sugar, 1-4 box mustard, 1 teaspoon tumeric powder with water to the consistency of cream and add to hot vinegar. Cook all together for a few minutes.

SWEET PICCALILLI—Mrs. C. L. Stanley.

3 pints green tomatoes, 3 pints red tomatoes, 3 pints cabbage, 3 pints onions, 3 sweet peppers, 1-2 cup salt. Fix tomatoes and let stand over night with salt, drain in morning, add 3 pints vinegar, 3 pints sugar, 1 teaspoon cinnamon, 1-2 teaspoon clove, 1-2 teaspoon allspice, package of mustard seed, cook until tender.

MUSTARD PICKLE—Mrs. C. L. Stanley.

1 quart cucumbers, 1 quart green tomatoes, 1 quart button onions, 1 quart cauliflower cut in small pieces, 6 green peppers, remove seeds, cut fine, soak all in water and cup of salt 24 hours, take out and bring brine to a boil, put pickles back and let scald 5 minutes. Drain, mix this dressing: 2 quarts vinegar, 1-2 cup flour, 1-2 cup sugar, 6 tablespoons ground mustard, 1-2 ounce tumeric, boil 5 minutes. Mix altogether.

CARROT JAM—Mrs. C. L. Stanley.

1 lb. carrots, juice and rind of 2 lemons, 2 1-2 cups sugar, boil until thick. Dice carrots, and slice thin lemon rind.

CARROT MARMALADE—Carrie A. House.

1 pint carrots cut in dice, 1 lb. white sugar, 1 lemon, cut fine. Cook slowly on back of stove.

POTTSFIELD PICKLE—Emma W. Perkins.

2 quarts green tomatoes, 2 quarts ripe tomatoes, 1 head cabbage, medium size, 1 quart onions, 2 bunches celery, 3 red peppers. Chop these and add 1 cup salt. Stand over night. In the morning drain and add 1 pint sugar, 3 pints vinegar, 1-2 cup white mustard seed, 1 teaspoon cinnamon, 1-2 teaspoon each clove and allspice. Cook 1 hour.

BORDEAUX PICKLE—Eva C. McMaster.

5 lbs. cabbage, 3 quarts green tomatoes, 5 red peppers, 10 onions. Chop fine, add 4 cups sugar, 1 quart vinegar, 1 1-2 teaspoon salt, 2 tablespoons mustard seed, 1-2 ounce celery seed, 1-2 ounce tumeric powder. Boil 20 minutes and bottle hot.

CUCUMBER PICKLE—Margaret A. Sarre.

Peel green cucumbers, seed, and cut in 2 inch pieces. Cover with alum water, two teaspoons to the quart. Heat to boiling point and cook until cucumbers can be pierced with a straw. Chill in ice water. Cook in following syrup ten minutes and seal while hot. 2 lbs. sugar, 1 pint vinegar, 2 tablespoons pickling spice, 1 stick cinnamon tied in cheesecloth bag. Boil 5 minutes.

PEPPER RELISH—Mrs. Frances Buchanan.

12 green sweet peppers, 12 red peppers, 12 onions. Put through chopper. Pour boiling water over all and let stand for 5 minutes. Drain and add 3 cups vinegar, 3 cups sugar, 2 tablespoons salt. Boil 20 minutes.

BORDEAUX SAUCE—Carrie A. House.

1 small head of cabbage, 2 quarts green tomatoes, 6 large onions, 3 red peppers, 2 lbs. brown sugar, 1-2 cup salt, 1-4 ounce tumeric, 2 quarts vinegar. Chop and cook 1-2 hour.

TOMATO KETCHUP—Mrs. J. J. Stewart.

1 quart tomatoes, canned or ripe, 2 onions, chopped, 2 green peppers, chopped, 1 bunch celery, chopped, 2 tablespoons mixed spices, pounded, 1-2 cup sugar, 2 tablespoons salt, 1-3 cup vinegar. Cook slowly for two hours.

CORN RELISH—May E. Files.

18 ears corn, 6 onions chopped, 5 red peppers chopped (without seeds), 1 bunch celery chopped. Add 1 tablespoon mustard, 2 tablespoons salt, 1 1-2 lbs. sugar, 1-2 pint vinegar. Cook 1-2 to 3-4 hour or until tender. Seal.

GREEN TOMATO MINCE MEAT—May E. Files.

Chop 8 quarts green tomatoes. Drain off juice, cover with cold water and scald 30 minutes. Drain again. Add 4 lbs. brown sugar, 2 lbs raisins, chopped, 1-2 lb. citron, 1 cup finely cut suet, 2 tablespoons salt, 1 1-2 quarts chopped apple, 1 cup vinegar, 2 teaspoons cinnamon, 2 teaspoons cloves, 2 teaspoons nutmeg, 2 teaspoons allspice. Stir and cook slowly until right consistency and color.

RIPE TOMATO PICKLE.

Three pints tomatoes after they are peeled and chopped, 1 cup chopped celery, 4 tablespoons chopped red pepper, 4 tablespoons chopped onions, 4 tablespoons salt, 6 tablespoons sugar, 6 tablespoons mustard seed, 1-2 teaspoon of cinnamon, clove and nutmeg, 2 cups vinegar. Mix and put in stone jar. Will keep a year.

GRAPE CATSUP.

5 pounds grapes boiled in little water then rub through colander. Add 3 pounds sugar, 1 pint vinegar, 1 tablespoon each of ground cloves, cinnamon and pepper, 1-2 teaspoon salt. Boil till thick. Bottle and seal. Good with cold meat.

GINGERED PEARS.

Chop hard pears in small pieces. Weigh them and add pound of sugar to a pound of pears. To every 6 pounds add 1-4 pound preserved ginger cut fine. Let stand over night, then cook until pears are clear. Add juice and grated rind of three lemons. Put in jelly glasses.

RHUBARB JAM.

Wipe rhubarb, cut in small pieces. To every pound add 1 pound of sugar. Put in stone crock and stand 24 hours. Add 1-2 pound figs and 1-2 pound preserved ginger, juice and rind of 1 lemon to every 6 pounds. Boil 25 minutes. Then can.

WATER MELON PICKLE.

3 pounds water melon rind cut in small cubes. Let stand over night in 1 quart water with two tablespoons salt. Drain, cover with water and boil till rind is tender. Add 5 cups sugar, 2 cups vinegar, 1 cup water, 1 lemon, cut fine, 1 tablespoon stick cinnamon, 1 tablespoon whole cloves and 1 tablespoon whole allspice in cheesecloth bag. Cook till rind is transparent and seal in jars removing spice bag. Makes 4 pints.

PICKLED BEETS.

Cook small beets until tender. To one pint vinegar add 1 tablespoon sugar and scant teaspoon salt. Place in jars and seal while hot. Ready to use in winter.

IVORY JELLY—Abbie Ford.

Soak one half a box of gelatine in a half a cup of cold water; pour over this a cup of hot milk, add two-thirds of a cup of sugar, and a pinch of salt. When cold stir in a cup and a half of thick cream and a teaspoon of vanilla, stir occasionally until the mixture begins to thicken then pour into a mould. When chilled serve with sugar and cream.

APPLE AND ELDERBERRY JELLY.

Wash 1 peck of apples cut in pieces but do not pare or remove seeds, 1 peck of elderberries picked from stems. Boil till apples are soft and drip in jelly bag but do not squeeze. Boil 20 minutes and add equal amount of sugar. Boil 5 minutes, skin and pour in glasses. Let stand 24 hours, then cover with paraffine.

CHUTNEY SAUCE.

12 sour apples, 6 green tomatoes, 2 green peppers, 4 onions, 1 cup raisins. Chop together. Add 1 quart vinegar, 2 cups brown sugar, 2 tablespoons salt, 1 tablespoon mixed spices. Cook till soft and seal.

TOMATO CREAM RELISH.

6 large ripe tomatoes, 6 large apples, 6 large onions. Chop and add 2 tablespoons salt, 2 tablespoons mustard, 2 pounds brown sugar, 1 quart vinegar. Boil till thick, then put through colander and bottle hot.

SLICED GREEN TOMATO PICKLE.

Cut 1-2 bushel tomatoes in slices. Salt in layers and leave 24 hours. Drain and scald in this mixture. To 4 quarts vinegar add 2 pounds brown sugar, 1 oz. whole clove, 2 ozs. ground cinnamon, 6 large green peppers chopped fine. Boil 15 minutes then add tomatoes, and bring to a boil.

CORN RELISH. (Small quantity.)

15 medium ears corn cut from cob, chop 1 medium cabbage, 3 large onions, 2 green peppers, seeded, 1-4 cup salt, 1-2 teaspoon pepper, 2 cups brown sugar, 1 tablespoon mustard, 1 quart vinegar. Cook till corn is tender and bottle hot. Chopped cooked beets may be added for coloring if desired.

SWEET-PICKLED PEARS.

1 peck pears, pared, quartered and steamed until done. Make syrup of 1 quart vinegar, 2 cups brown sugar, 2 ozs. whole clove and 2 ozs. cinnamon stick. Simmer 1-2 hour. Strain to remove clove and cinnamon. Drop pears in while hot and seal in jars.

GOOD THINGS TO DRINK

We always knew cold drinks were nice,
So in summer days, don't forget the ice.

FRUIT PUNCH—Mrs. Bessie Perham.

1 cup sugar, 1 cup boiling water, 1 cup pineapple pulp and juice (canned or fresh), 6 cups cold water, 1 cup grape juice, juice of 3 lemons, 1 bottle ginger ale, ice. Boil sugar and water together 5 minutes, add pineapple pulp and juice and cook 5 minutes longer. Chill. Then add grape juice and lemons, water. Place in bowl with ice and last add ginger ale. Berries and sliced banana may be added also. Excellent.

A GOOD SUMMER DRINK—Mrs. Vera Fletcher.

Pour 2 quarts boiling water over 2 tablespoons of tea, and let steep 5 minutes. Strain and add 2 cupfuls of sugar, the juice of 1 orange and 2 lemons, 1 cupful currant juice, and 1 cupful of raspberry juice. Cool and serve in tall glasses. If you wish to spring a surprise, garnish each glass with a frosted mint. Dip the mint in the white of an egg beaten, then in powdered sugar.

CHOCOLATE SYRUP—Mrs. Lena M. Taylor.

Stir over direct heat 1-2 cup cocoa and 1 cup cold water until smooth. Stir in 2 cups sugar and a dash of salt until dissolved. Boil 3 minutes. Flavor with 2 teaspoonsful of vanilla. Pour at once in glass jars. Keep tightly sealed in ice chest. This makes 1 pint. Sauce used for pudding and ice cream. Two teaspoonsful in glass of milk well shaken makes a delicious drink.

GINGERADE—M. A. Sarre.

2 lemons, 1 quart boiling water, 1 cup orange, pineapple or any other fruit, 3 cups sugar, 1 bottle gingerale. Cut lemons in thin slices remove seeds, add boiling water and let cool. Strain, and when cool add fruit and sugar, the exact amount depends on the fruit used. Add gingerale and ice water if needed. Serve cold.

FRUIT PUNCH—Mrs. L. B. Howarth.

2 cups water, 1 cup sugar, 2 cups canned cherries, 1 cup orange juice, 1 cup crushed pineapple juice, 2 lemons, 1 bottle grape juice, 1 bottle gingerale, ice water. Bring water and sugar to a boil, let cool and add the fruit. Stir well and add the grape juice. Dilute with ice water and chill, just before serving add gingerale. Any cut fruit may be added.

CIDER PUNCH—Mrs. R. R. McElmon.

3 oranges, 1 lemon, 1 cup crushed pineapple, or any other fruit, 1 quart sweet cider. Extract juices from oranges and lemon. Add fruit and cider, if wanted sweet add a little sugar stirring well. Chill thoroughly or serve in glasses with chipped ice.

PUNCH—Xenia B. Rogers.

3 cups of tea infusion, juice of 12 oranges, juice of 9 lemons, 3 pint cans grated pineapple, 2 cups sugar, 6 cups water. Mix and let stand. Just before serving add 1 pint fine fruit syrup and 3 pints gingerale. This makes enough for 35 guests.

*Why go to Market
When the Market Comes?*

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GAS — OIL

*Hot Chicken Sandwiches
Ice Cream, Beverages
Lunches*

CHELMSFORD, MASS.

RHUBARB PUNCH—M. A. Sarre.

1 quart rhubarb cut in small slices. Boiling water, 1 cup sugar, 1 cup water, 1 quart grape juice, 1 pint cold tea, 2 bananas, 1 orange. Cover rhubarb with boiling water and let stand until cold. Boil together for five minutes the sugar and water, and add to the water from the rhubarb which has been strained, add grape juice and tea. Chill. Before serving add the fruit sliced.

RASPBERRYADE—Frances E. McElmon.

1-2 cup sugar, 1 cup water, 2 cups canned raspberries, 2 lemons, 2 oranges, 1 bottle gingerale, ice water. Boil sugar and water together 3 minutes. Cool and add raspberries. Then add juice from lemons and oranges, and let stand in ice chest for two hours. Just before serving add gingerale and ice water to suit the taste. Serve cold.

APPLE DULCET—Jennie M. Kennedy.

1-2 glass apple jelly, 1 cup boiling water, 1 quart sweet cider, bit of nutmeg, egg white, sprigs of mint. Whip the jelly to a froth, and beat in slowly the boiling water. Add the cider and nutmeg. Chill before serving. Top each glass with a dot of stiffly beaten egg white and garnish with a sprig of mint.

PINEAPPLE LEMONADE—Aunty.

Make a syrup by boiling 1 pint water, 1 cup sugar 10 minutes. Add 1 can grated pineapple and juice from 3 lemons. Cool and strain. Add 1 quart of ice water.

UNCOOKED GRAPE JUICE—Mrs. Emma Perkins.

1 cup grapes, 1 cup sugar, fill jar with boiling water and seal.

CHOCOLATE FOR MILK SHAKE—Hester L. Emerson.

No. 1—4 squares unsweetened chocolate. 1 3-4 cups sugar, 1-8 teaspoon salt, 1 1-2 cups boiling water. Melt chocolate in double boiler. Add sugar and salt and stir, add boiling water gradually, stirring vigorously. Boil 5 minutes and put in jar in ice-chest. Two tablespoons to glass of milk or to suit taste.

No. 2—This rule little easier to make. 1-2 cup cocoa. 1 cup cold water, 1 1-2 cups sugar, dash salt. Put in sauce pan over direct flame. Dissolve and boil 3 minutes. Add 2 teaspoons vanilla. Keep and use as other.

EGG LEMONADE.

Beat 1 egg till thick. Add juice of 1 orange and 1 lemon. Sweeten to taste with powdered sugar. Pour into glass with finely crushed ice and drink through straw. Excellent for invalids.

GINGER ALE PUNCH.

1 quart ginger ale, 1 pint pineapple juice or chopped pineapple, juice of 4 lemons and 4 oranges, sugar to taste (about 1 1-2 cups), 1 pint cold water. Mix all but ginger ale and let set several hours then pour in ginger ale and serve. Makes about 4 pints.

VICTORIA PUNCH.

Pour 1 cup strong tea over 1 cup of sugar, add 3-4 cups orange juice, and 1-4 cup lemon juice. Strain in punch bowl over large piece of ice and just before serving add 1 quart ginger ale. Garnish with thin slices of orange.

CANDY

Nothing better to have handy,
On a winter night than a dish of candy.

APPLE PASTE—Laura Dutton.

Pare and core 12 apples. Stew and add 1-2 as much sugar and stew till thick. Spread in pan 1-4 of inch thick and put away to dry. Cut in fancy shapes and roll in powdered sugar and cocoanut. Vanilla may be added.

COCOANUT FUDGE—Laura Dutton.

Melt 1 tablespoon butter in pan, add 2 cups sugar, 3-4 cup milk and boil till it forms a soft ball in cold water. Beat till it begins to sugar. Then add 1-2 cup cocoanut and 3 teaspoons vanilla. Spread, mark in strips and dip each one in melted chocolate.

QUICK CHOCOLATE FUDGE—Mrs. James R. Duffy.

2 cups sugar, 1-2 cup milk, 2 heaping teaspoons cornstarch, 2 rounding tablespoons cocoa, 1-4 teaspoon salt, butter, size of walnut. Let all the ingredients melt slowly without stirring until the mixture starts to bubble all over. Then boil hard for 2 minutes, stirring constantly. Remove from fire, and add vanilla and 1 tablespoon of marshmallow cream. Then beat for about 7 minutes. Pour in buttered pan and let cool.

DIVINITY FUDGE.

1 1-2 cups sugar, 1-2 cup dark Karo syrup, 1-2 cup water. Cook till brittle when tried in water. Remove from fire and beat 3 minutes. Add 2-3 cup chopped nut meats and whites of 2 eggs beaten stiff. Spread in pan 1 inch thick and cut in squares.

STUFFED DATES.

Stir into white of egg all the powdered sugar you can with 1 teaspoon of vanilla and a few chopped nut meats. Stone 1 pound of large dates, fill with the mixture of egg and sugar, close up dates and roll in powdered sugar.

PINEAPPLE FUDGE—Gladis McGlinchey.

2 cups sugar, 1-2 cup rich milk, 1 teaspoon butter, pinch of salt, 2 teaspoons marshmallow cream, 1-2 cup canned sliced pineapple, diced, drained dry, 1 teaspoon vanilla. Cook 15 minutes. Beat until thick then add fruit and marshmallow cream.

UNCOOKED FUDGE—Myrtle L. Allen.

2 eggs beaten, 1 lb. confectioner's sugar, 1 teaspoon of vanilla, 1 cup of nuts, coarsely broken, 1-2 lb. sweetened chocolate. Melt chocolate in bowl, over hot water, then pour in the other ingredients, which have been thoroughly mixed. Put into pan and cut into squares.

MAPLE FOAM—Mildred P. Allen.

2 cups sugar, 1-2 cup maple syrup, 1-2 cup water. Boil until brittle. Beat the whites of two eggs stiff. When mixture is done, pour it onto the egg. Add one cup of nut meats and beat until thick.

PLAIN COCOA FUDGE—Mrs. Xenia B. Rogers.

2 cups sugar, 1-4 cup Karo syrup, 1-2 cup sweet milk, 2 tablespoons cocoa, piece of butter. Cook until it forms a ball when dropped in water.

BUTTERSCOTCH—Mildred Buchanan.

1 cup Karo, 2 cups sugar, 1-2 cup butter, 1-2 teaspoon vinegar. Cook until brittle, pour in a flat pan, when cool cut in squares.

COCOANUT SQUARES.

1 cup sugar, 1-2 cup milk, cream tartar size of a pea, boil till it forms a ball in cold water, add 1 cut shredded cocoanut, beat till white, turn in buttered tin and cut in squares.

DATE KISSES.

Whites of 2 eggs beaten stiff. Add 1 cup powdered sugar, 1 cup broken walnut meats, 1 cup chopped dates. Drop from teaspoon on buttered tins and bake till brown in slow oven. Makes 2 1-2 dozen kisses.

FRUIT CANDY.

1 cup each of dried figs, dates, prunes, walnuts, shredded cocoanut and 1-2 cup almonds, all put through food chopper. Add honey and orange juice enough to stick together. Form in round balls and roll in powdered sugar. Top with whole almond or cherry.

MAPLE SUGAR FUDGE.

2 cups maple sugar, 1-2 cup cream, 1 teaspoon butter. Boil till it forms a ball in cold water. Remove from fire and add 1 cup chopped walnuts. Beat till creamy, pour in buttered tin and when cool cut in squares.

CHOCOLATE NUT CARAMELS.

2 cups sugar, 1 1-2 cups corn syrup, 2 cups cream, 1-2 cup butter, 3 squares Baker's chocolate, 1 1-2 cups walnut meats, 2 teaspoons vanilla. Put sugar, syrup, 1 cup of cream and butter in a dish and boil. Add the other cup of cream gradually. Cook till a hard ball is formed in water. Add chocolate and nuts and beat till chocolate is melted. Add vanilla and turn in a buttered pan. Cut in squares.

VELVET KISSES.

1 cup molasses, 3 cups sugar, 1 cup boiling water, 3 tablespoons vinegar, when boiling add 1 teaspoon cream of tartar and when nearly done, 1-2 cup melted butter. Cook till brittle when tried in water. Before pouring in buttered pans add 1-4 teaspoon soda. Pull till light and cut in small pieces with shears. Any flavor may be used but vanilla is best.

Hints to Home Makers

When red ants come in the pantry scatter around cucumber peelings.

If ants are eating your aster and other plants put crushed egg shells near the roots.

Use lemon juice to remove stains from your hands when paring fruit.

To keep rhubarb fresh for pies the year around, cut in small pieces, pack in jars, cover with water and seal tight.

If fresh fish is bathed in vinegar water before cooking it will not break when turned in the frying pan.

A small piece of butter melted in any thing you are going to boil milk in will prevent it scorching. Try it when making milk toast.

To preserve flowers put salt peter in the water. For carnations drop in an aspirin tablet.

To remove street oil. Rub spot gently with Dutch cleaner moistened. Let stand, then brush gently. For all kinds of grease use gasoline on cloth.

If you heat your lemons before squeezing you will get more juice.

Try putting a strong white string around brown bread to cut it.

Cross the string and draw through. Makes smooth slices.

Turn your colander over fish or meat when frying. The small holes allow the steam to escape and prevent the grease from spattering.

Put a little kerosene in warm water to wash your windows and watch them shine.

For iron rust—Soak stain with lemon juice, sprinkle with salt and bleach in the sun.

For tea and coffee stains soak in cold water, wring, spread out and pour glycerine on each spot. Let stand several hours then wash with cold water and soap.

For machine oil. Apply strong soda and water and the spots will soon disappear.

Equal parts of ammonia and turpentine will take paint out of clothing no matter how hard it is. Saturate the place two or three times then wash out in soap suds.

Sliced cucumber may look more attractive if a fork is drawn hard from end to end after peeling. Continue all the way round then slice evenly.

For scorch on white clothes moisten a white cloth with peroxide and rub on scorched places then rinse with clear water. Do not use on colored goods as it will remove color.

TIME TABLE FOR COOKING BEEF.

Broiled Steaks, 8 to 10 minutes; Rib Roast, per lb., 10 to 15 minutes; Round, or Rump Roast per lb., 12 to 15 minutes; Rolled Shoulder Roast per lb., 15 to 20 minutes; Chuck, or Plate braised, per lb., 30 to 40 minutes; Chuck, Brisket or Short Ribs, pot roasted, per lb., 30 to 35 minutes; Corned Beef, boiled, per lb., 25 to 30 minutes.

TIME TABLE FOR COOKING PORK.

Pork Chops or Steaks, 10 to 12 minutes; Loin Roast, per lb., 20 to 25 minutes; Shoulder Roast, per lb., 30 to 35 minutes; Ham, baked, per lb., 20 to 25 minutes; Ham, boiled, per lb., 20 to 30 minutes.

TIME TABLE FOR COOKING LAMB.

Leg, roasted, per lb., 15 minutes; Chops, broiled, per lb., 8 to 10 minutes; Loin, roasted, per lb., 8 to 10 minutes; Shoulder, roasted, per lb., 15 minutes.

HOW TO USE BEEF CUTS.

Hind and Fore Shank for soup, stew, hamburger.
Round for steaks, roasts, pot roasts.
Rump for steaks, braising, pot roasts, roasting.
Loin for steaks (club, porterhouse, sirloin.)
Flank stuffed, rolled and roasted, steak, braising.
Rib for roasting.
Chuck boned, rolled, and roasted, pot roasted, stews, steaks, hamburger.
Plate soup, pot roast, corned beef.
Neck stew, mincemeat, soup.

WHAT TO SERVE WITH MEATS.

Roast Beef, Grated Horseradish. Roast Mutton, Currant Jelly. Roast Pork, Apple Sauce. Roast Lamb, Mint Sauce. Venison or Wild Duck, Black Currant Jelly. Roast Goose, Apple Sauce. Roast Turkey, Oyster Sauce. Roast Chicken, Bread Sauce. Compote of Pigeon, Mushroom Sauce. Broiled Fresh Mackerel, Sauce of Stewed Gooseberries. Broiled Bluefish, White Cream Sauce. Broiled Shad, Rice. Fresh Salmon, Green Peas with Cream Sauce.

SANDWICH SUGGESTIONS FOR THE AUTO PICNIC.

Baked bean sandwich with chilli sauce or onions. Kipperd herring sandwich with lettuce and watercress or lemon juice. Cheese sandwich with chopped olives. Minced ham and pickles. Tuna fish sandwich with catsup or salad dressing. Tongue sandwich with horseradish. Broiled frankfurter sandwich and sauerkraut. Fried egg sandwiches.

FOR YOUR CAMPING OUTFIT—I—Shelter (select the one best suited):

1. Umbrella tent with 100-square-foot floor. 2. Special touring wall tent, same size floor. 3. High-roofed shed or "Amazon" tent, same floor. 4. Camping trailer. 5. Camping car or special auto body.

II—Sleeping:

1. Folding cot, single or double. 2. Collapsible spring bed. 3. Automobile body bed. 4. Air bed or mattress. 5. Bedding of wool blankets, sleeping bags or elderdown robe.

Chelmsford Grange

No. 244

ORGANIZED JANUARY 14, 1905



THE FAITHFUL FEW

When the meeting's called to order, and you look around the room,
You're sure to see faces that from out of the shadows loom;
They are always at the meeting, and they'll stay until it's through—
The ones that I would mention are the Always Faithful Few.

They fill the many offices and are always on the spot,
No matter what the weather, though it may be awful hot,
It may be dark and rainy, but they are tried and true,
The ones that you rely on are the Always Faithful Few.

There are lots of worthy members who will come when in the mood;
When everything's convenient; they can do a little good,
They're a factor in the meeting, and are necessary, too,
But the ones who never fail us are the Always Faithful Few.

If it were not for these faithful, whose shoulders at the wheel
Keep the institution moving, without a halt or reel—
What would be the fate of meetings, where we claim so much to do?
They surely would be failures if we lacked the Faithful Few.



FROM WESTFORD HISTORICAL
SOCIETY VIA R. PETERSON 9/16/2019