n., 1913.

water, to has been ake them d place in over and oven with hey must At the ars with a they are and if the t to cover ent paper se

et apples. a of water en added. one peck np sugar, ounce of one teane of pepthe spices inegar for 1 boil till iping the d simmer up, place with the

see that n pounds ut in perpunds of e each of and a litns in the re of sugjar is full. to boiling to cover n for two in the jar pickle is

a't mind or a cake ly spoil. nd work wo and a poonfuls the flour part of a lour and two and of milk, 'hen fold eggs and 'his cake ffin cake. too slow y hard to

kes for woman re note-

nem is to d add to radually; and then or pettibaking ponful of

. Drop it a tea-

a slow e out as

to your ave the

ng--that for no cipe as e pretty

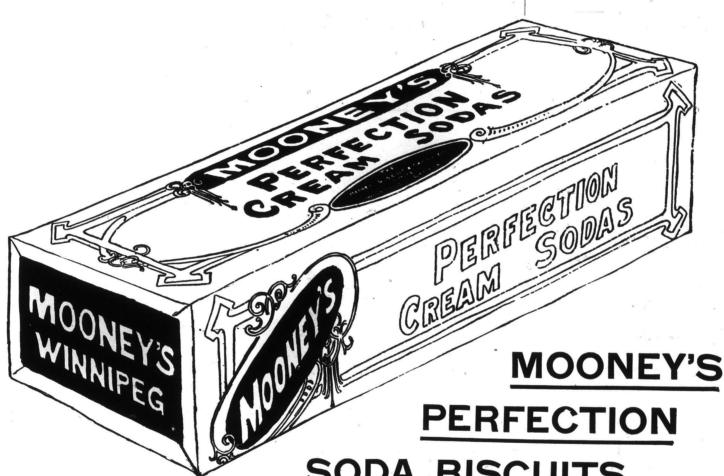
Take a

y must opping. e white eradish ar, two oonfuls poonful one of g cider onions and boil rs will vinegar r, then



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