

**NUT BREAD**

4 cups flour	4 teaspoons baking powder
1 cup chopped walnuts	$\frac{1}{2}$ cup raisins
$\frac{3}{4}$ cup brown sugar	$1\frac{1}{2}$ cups milk
1 egg	

Sift flour and baking powder, and to  $\frac{1}{2}$  of it add nuts and raisins. Beat together milk, sugar and egg. Add sifted flour, then the flour containing nuts and raisins. Put in two well greased tins and raise 20 minutes. Bake nearly an hour in a moderate oven.

Mrs. W. E. Underwood

**POTATO SCONES**

1 cup mashed potatoes	Salt, little
$\frac{1}{2}$ cup sweet milk	Flour enough to make stiff dough

Roll out and cut in scone shapes, bake 20 minutes, or fry in butter. Good for breakfast.

Mrs. F. H. Mitchell

"The love you give away is the only love you keep."

—Elbert Hubbard

*Soups***POTATO SOUP**

3 potatoes	1 pint milk
1 onion, chopped	1 teaspoon salt
$\frac{1}{2}$ teaspoon celery salt	$\frac{1}{2}$ saltspoon white pepper
$\frac{1}{4}$ teaspoon red pepper	$\frac{1}{2}$ teaspoon flour
1 ounce butter	

Boil potatoes and mash, stir into the boiling milk, then add seasoning, melt the butter and mix in the flour, stir into the boiling soup and let all boil for five minutes.

Mrs. J. A. Kinsey

**TOMATO BISQUE**

1 peck ripe tomatoes	6 good sized onions
1 large head celery	Parsley, just a little
$\frac{1}{2}$ dozen cloves	$\frac{1}{4}$ cup sugar
$\frac{1}{2}$ cup flour	$\frac{1}{2}$ cup butter

Cook together till ready to strain, put through sieve, then add sugar and salt, blend the butter and flour, thin with some of the hot tomatoes, and add to the whole amount. Add a dash of red pepper. Cook all together and seal in fruit jars. Heat when ready to serve.

Mrs. B. A. Dumper

**BOUILLON**

5 pounds lean beef	2 pounds marrow bone
1 tablespoon salt	1-3 cup each of carrot, onion and celery
1 teaspoon pepper corns	
3 quarts cold water	

Cut meat in inch cubes and place 2-3 of it in kettle, soak in cold water 1 hour. Brown the remaining meat in a hot frying pan with the marrow from the bones. Put browned meat and bone in the soup kettle. Heat to boiling point, skim, and cook 5 hours at a temperature just below boiling. Add seasonings and vegetables, cook 1 hour, strain and cool. Remove fat and clear.