

BRAISED CHICKEN

Cut up chicken and dip in flour which has been seasoned with salt and pepper. Put $\frac{1}{2}$ T. lard and $\frac{1}{2}$ T. of butter in pan and heat. Brown chicken quickly. Pour over it 1 pint boiling water, cover pan, cook 1 hour. Add $\frac{1}{2}$ c. chopped mushrooms. Cook $\frac{1}{2}$ hour longer.

—Mrs. H. E. Tracy, Fremont, Ill.

CHESTNUT DRESSING

Put $\frac{1}{2}$ loaf of stale or mould bread through meat grinder. Add $\frac{1}{2}$ c. sage and 1 medium sized onion, finely chopped. Mix well, and add 1 egg, slightly beaten. Fill chicken or turkey glaze in $\frac{1}{2}$ c. of water and roll down. When cool put through meat grinder. Add 10 hard cracker. Moisten with $\frac{1}{2}$ c. of milk. (Use more the milk is used). Add 1 T. butter and $\frac{1}{2}$ c. finely chopped chestnuts. Season to taste. Add parsley if desired.

—Mrs. L. J. Skaggs, Seattle, Wash.

CRANBERRY JELLY

Pick over and wash 4 cups of cranberries. Put in a stew pan with 2 cups of boiling water and heat as necessary. Rub through a sieve and cook 3 minutes, add 2 cups sugar, and cook 5 minutes. Then use glass and chill.

—Mrs. A. H. Ayers, Warren, Mass.

FISH FRANKFURTS

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

$\frac{1}{2}$ T. flour

$\frac{1}{2}$ c. milked milk

1 egg

$\frac{1}{2}$ c. of water cold for

$\frac{1}{2}$ c. hard-boiled cracker

Make sauce of butter, flour, and milk. When it thickens add the well beaten egg. Take the quantity of cold water left (cooked time is sufficient time to add), break into lumps. Put thin layer of hard-boiled cracker and bottom of baking dish, cover with fish cake, sprinkle with salt, pepper, and nutmeg. Pour in 1 layer of sauce, then fish. Alternate well fish to fish. Cover with hard-boiled cracker and pour sauce. Bake for 15 minutes.

—Mrs. Edw. T. Nelson, Fairview, Ohio.

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