

**History**  
**of the**  
**Red Hook**  
**Methodist Episcopal**  
**Church**



**1840**

**1937**

*Dedicated  
to  
All Those Who Have  
Served  
Their Church  
in  
Faith  
and Through Love  
for Christ*

**History  
of the  
Red Hook  
Methodist Episcopal  
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Donald S. Stacey

## FOREWORD

This history of the Red Hook Methodist Episcopal Church, our first published history, is presented with a single purpose. We desire to reveal the growth from very humble beginnings of a great church. We wish our children and their children to be proud of the men and women of the past, who, by their great devotion, made this church grow in stature and strength. May the children of the new ages emulate the valiant example of the past.

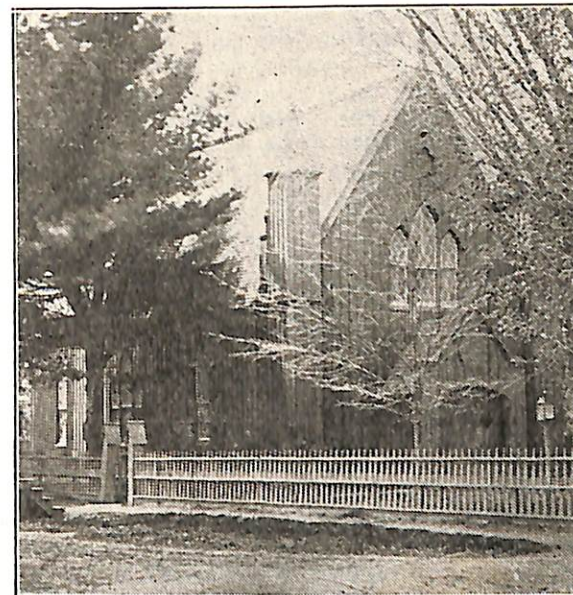
We owe all thanks for historical information to the history compiled by the Rev. J. W. Selleck (1868), to a few other ministers, to the memories of older members and to later records, kept principally by J. A. Galvin.

Our gratitude goes out to those persons who have advertised in this publication. We call upon all who read this book to pay especial notice to the support given us by our advertisers.

We are most thankful to the following persons, by whose efforts this book has been arranged and published; Pearl Hand, Lucy Alexander, Freda Ford, Gwenlyn Stacey, Pearl Fellar, Mamie Miller, Edna Scheffler.

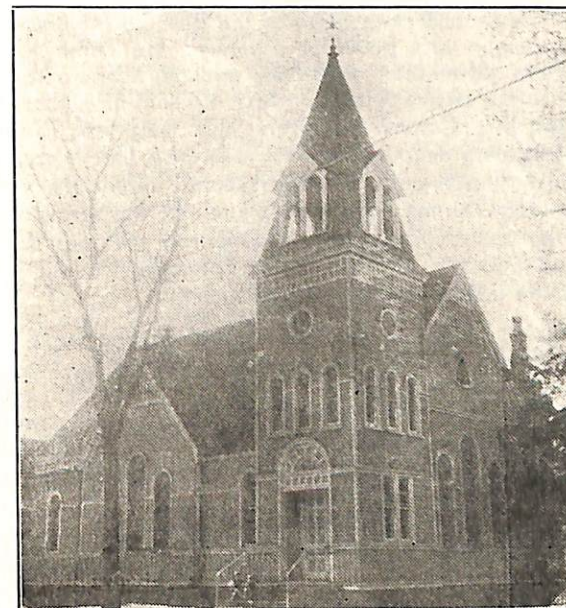
Donald Stockdale Stacey

## HISTORY OF RED HOOK METHODIST EPISCOPAL CHURCH



1840

## RED HOOK METHODIST EPISCOPAL CHURCH



1937



THE History of the Methodist Episcopal Church in Red Hook goes back prior to the year 1840. In that early time Methodist preachers rode through this historic valley stopping in this village from time to time, holding religious meetings in various homes. The Rev. Samuel Cochran, an early member of the New York Annual Conference, was one of these preachers and was the man largely responsible for our first society.

The Red Hook church was a weak outpost of the Milan circuit at this time, but meetings began to be held at fairly regular intervals in the school house at the southern end of the village. Mrs. Christina Moul, who had come here from Milan, bringing a great enthusiasm from that strong society, opened her home for the meetings of the group. Her home is reputedly still standing in Red Hook, being the dwelling house south of the present Lutheran Church structure, owned by Peter Dodd. The building is well over a hundred years old. Mrs. Moul did much to encourage the growth of Methodism in the village.

In 1840, as a result of the efforts of a dozen consecrated Methodists, this village was made a charge with the Rev. Albert Nash as the first preacher. Services were held in Fancher's Hall, a small village public meeting place until another more church-like structure could be found. Some say that the early society built a little church which was later turned into a tinner's shop, while others report that their mothers and fathers spoke of an upper room which was used over a tinner's shop. At any rate the first meeting place of the established congregation was on or near the Elseffer property, west of post road. It was later used exclusively as a tinner's shop and later yet as a carriage house for the Elseffers.

The original congregation numbered about twelve persons including among them, Samuel Fancher, Mrs. Christina Moul and Mrs. Jane Nicks. The second preacher was the Rev. Bartholomew Creagh, a cultured gentleman and powerful preacher. He came to the church in 1841. During his ministry, wealthier and more aristocratic members were added to the church, including Mrs. William B. Astor, Mrs. Edward Livingston and Mrs. Colonel Armstrong and daughters. The new society was still a struggling church with little assurance that it could withstand the powerful Lutheran and Reformed church influences in the village. However the old German Reformed Church of this period was changed to a Lutheran society and many disaffected members of the older church united with the new Methodist Episcopal Church. This circumstance gave the added strength for permanency.

Under the pastorate of the Rev. James N. Shaffer, a new church and parsonage was built on the site now occupied by the church. The new church was built at a cost of \$1700. It was framed in Bridgeport, Connecticut and sent by water to Barrytown. The contractor was Jonathon Beers of Bridgeport. The new building was dedicated by the Rev. Dr. G. T. Kettle, D.D., a distinguished American preacher, stationed in Poughkeepsie at this time.

The Rev. Shaffer was succeeded by the Rev. E. O. Haven, who later became one of the greater Bishops of the Methodist Episcopal Church.

A number of fine preachers were appointed to succeed these men and each by consistent and Godly preaching and ministry built toward a more effective church organization. The Rev. Thomas W. Chadwick appointed to this church in 1860 inspired his church to a complete renovation and repair of the property. The Rev. Q. I. Collins is mentioned in the church records as one of the most brilliant preachers of his time (1862). The Pastorate of Rev. J. W. Selleck was marked by the writing of the only church history now existing. (1868)

Larger numbers of worshippers made necessary the enlarging of the auditorium of the church in 1875. A pipe organ was purchased from S. S. Hamill of East Cambridge, Mass. In celebration of the event a concert was given and Dr. James Gilbert of Boston was present to play the new instrument.

The chapel for the use of the Sunday School was built in 1880 during the pastorate of the Rev. William F. Brush. Previously the Sunday School had met in the auditorium. The cost of the new building was \$1400.

In 1885, with Rev. Van Ness Traver as minister, the parsonage was rebuilt at a cost of \$2,200.

It was in 1892, in the ministry of the Rev. Robert S. Crawford who came to this church from the South Dakota Conference that the building of a new church was seriously considered. At a meeting on October 3rd, 1892, the Official Board, consisting of the Rev. Crawford, H. L. Cookingham, D. W. Wilbur, D. G. Hedges, R. G. Fraleigh, E. T. Massonneau, J. A. Fraleigh and B. S. Hutchings, made preliminary plans for the erection and financing of a new structure.

Mr. B. B. Hoffman and Edward Martin started the subscription lists with a gift of one thousand dollars each. The building costs were estimated at about \$8,000. At the end, \$6,000 had been raised and Mr. Martin added the remaining \$2,000.

A building committee was appointed. B. B. Hoffman, Edward Martin, Dr. H. L. Cookingham and the new minister, Rev. David Phillips served as treasurer. The plans were drawn by Corydon Wheeler of Poughkeepsie and Daniel Van deBogart was given the contract for the sum of \$6,576. David Kipp and sons did the carpenter work.

The new building was to be placed on the old site, so it was necessary to remove the existing structure. The last service in that building was held on Sunday evening July 23rd, 1893, and wrecking operations began on July 31st. The cornerstone was laid for the new church on August 26th, 1893, by the Rev. David Phillips.

During the building of the new church, the congregation met in Massonneau Hall for a short time and later in the Lutheran Church. The illness of the Lutheran pastor, the Rev. Hughes, had left that congregation without a pastor. They invited the Methodists to unite in services of worship with them in their church and the Rev. Phillips preached. The offering was used one Sunday by the Lutheran Church and the following week was received by the Methodists. This was a historic and wonderfully friendly arrangement and greatly helped the Methodists during the building period.



The new church was completed and dedicated on February 8th, 1894. The pulpit of the new church was a memorial gift from the Lutheran congregation. The bell in the tower was given by Edward Martin. The total cost of the new structure was \$10,004. Every subscription was paid in full with the exception of one for \$25 made by a member who moved from the village before building operations actually began. A balance of \$86 remained after all bills had been paid. The old organ, purchased in 1875 was re-installed in the new church although many wished for a newer instrument. It was decided that in a few years the congregation would make an effort to finance a new pipe organ. The old instrument is still being used.

Among many interesting items found in the old records is the bill for the "organ boy" for blowing the organ to April 1st . . . \$1.50. The organ was pumped by hand until recent years when an electric blower was installed.

The minister's "Donation" was an old custom of the church. Once annually all the members were invited to meet and bring goods, produce or money to the support of the ministry. In the years after 1900 this social affair was dignified by the name, "The Annual Visit." Cards of invitation were issued and a committee of the Official Board, properly appointed, acted as hosts to the members.

The oldest existing affair of the church is the Strawberry festival. As early as 1866 the Festival was being held annually and much money was realized toward the support of the society from this source.

The growth and modernization of the village is reflected in the minutes of the Official Board of the church. In 1899 the plank walks around the church began to disappear and stone flagging took their place. In 1900 the electric fire alarm system, a new fangled affair, was centered at the bell in the Methodist church tower.

Mr. J. A. Galvin was elected secretary of the Official Board on Jan. 7, 1901, and has served steadily since in that capacity. Another officer of the Official Board who served an extremely long period was Miss Susie Gedney, who was elected in 1905 and served for thirty years in that office. Mr. Ernest Coons, lost by death to the congregation in 1936, served for many years as president of the Board of Trustees and a member of that board, also acted as Sunday School Superintendent for twenty-five years.

Mr. William Sittenham, a generous friend of the Red Hook Methodists is frequently mentioned through the years, in the Records of the church. At his insistence and by his generosity a bathroom was installed in the parsonage in 1901. Again in 1914 his thoughtful gifts added to the parsonage as he presented electric light fixtures. In 1924 he supplied the church with new hymnals.

It was during the pastorate of Dr. Jesse Ackerman in 1901-1904 that the kerosene lamps were exchanged for gas lighting in the church. Mr. H. E. Miller supervised the work for the Official Board. In this same period, Mr. R. W. Chanler donated \$400 for the renovation of the church interior. The ministry of Dr. Ackerman was rich in cultural and spiritual values. He is remembered as a friendly, genial gentleman, an able scholar and preacher.

The year 1905 found the church in severely straitened financial condition. It became necessary to reduce the salary to \$600 annually. The burden of raising the needed funds and placing the church finances on a sound foundation was intrusted to Miss Susie Gedney. Immediately she instituted the envelope system of church finance. Throughout her administration of more than a quarter of a century, church funds were increased until this church ranked as one of the soundest institutions of its size in the conference. Her indefatigable labor carried the church safely through three major economic depressions, 1907, 1921 and 1929. Her wise administration of church funds during these periods and during the trying years of the World War has earned her the lasting affection and gratitude of the church.

In 1905 E. F. Massonneau died. This fine Christian man had been a stalwart leader in the church for more than fifty years. Two memorial windows bear witness to the beautiful spirit of this family.

Among the many bequests and gifts to the church may be listed those of Mrs. Regina Stickles in 1901, Mrs. Mary Merrony in 1906, Mrs. Mary Chamberlain Geddes in 1909 and other gifts from the Benedict, Massonneau and Galvin estates. The people of the church have always been extremely grateful for the thoughtfulness and the devoted spirit represented by these gifts.

One of the exceptional pastorates was that of the Rev. T. B. Young in 1909 and 1911. This man, since raised to an influential position in the Christian work as director of the New York State Council of Religious Education, was especially successful in the work with the youth of the Church. A series of valuable evangelistic services marked his pastorate here.

Dr. Isaac M. Foster, pastor of this church from 1913 until the time of his death in 1915, was an outstanding preacher and minister. The death of this minister was the first death of an active pastor in this charge.

In 1916 the church records were corrected by an Official Board Committee headed by Mr. Curtis Fraleigh. Corrections had not been made since 1868.

Another committee in this same year installed electric lights in the church. The committee consisted of Miss Crouse, Mr. J. Kilmer, George Ham and W. Meade.

Rev. Joseph E. Spencer became pastor of this church in 1919. His deeply spiritual nature and his quiet but thoughtful sermons did much to quicken the faith of these people. The metal roof was put on the parsonage in 1923 and the parsonage and church were painted. Mrs. E. Hallock was appointed solicitor and received the needed funds. The painting of the church amounted to more than \$600.

With the coming of the Rev. Conrad Metzger began the longest and most prosperous single pastorate in the history of the church. Beginning in 1925, this minister served for seven years. Mr. Metzger added to the material good of the church in many ways, leading efforts that resulted in renovations of the basement, the installation of a new furnace in the church and other matters. In 1930 with the help of the Official Board, a new hot water heating system was installed in the parsonage.



In July 1929 the Official Board generously decided that the minister of this church should have at least one month of vacation each year. This was a departure from custom, no minister before this time having received more than two weeks away from his work.

Dr. William A. Blackie was appointed to this church in 1932. He was succeeded in 1935 by the Rev. S. S. Robbins. In 1936 the Milan church was removed from the Red Hook Circuit and Elizaville attached in its place and the Rev. Donald S. Stacey was appointed as minister.

Mrs. Mary Nicks died in 1914 at great age. She had been a member of this church for many years. The death of Mr. J. A. Fraleigh, long a member of this church and the Official Board was also a severe blow to the Methodists. Other devoted members included Harry G. Clearwater and J. A. Curtis. Both these men gave unstintingly of their time, talent and goods for the advancement of Methodism in Red Hook.

Among the names of distinguished members of this church there is one that shines with especial brilliance, Dr. H. L. Cookingham. Dr. Cookingham had served this church for many years as president of the Board of Trustees. His had been the guiding hand in church matters for more than forty years. On his shoulders had rested the larger responsibilities of the church and he had labored diligently for the well being of this church. The loss of this man was beyond measure.

Dr. Cookingham's devotion to the church reached far beyond this village. Four times was he the Lay Delegate from the New York Annual Conference to the General Conference of the Methodist Church. The loss of his good judgment, wise counsel and gentle Christian Spirit has been most severe. A memorial window in the church building is but part of the larger monument of his life, lived to the Glory of God.

The death of Mr. Ernest Coons in 1936 came very suddenly to remove from our company a loyal member and devoted leader. Mr. Coons had served faithfully in many capacities within the church.

Mrs. Angie Curtis, now in her 82nd year has been of great usefulness within the church. For many years she led the work of the choir. In 1936, though largely confined to her home, she contributed a set of altar covers, of fine hand work, the labor of many weeks. Miss S. Gedney and Mr. Galvin and Mrs. E. R. Smith have all given much time and effort for their church. A list of the devoted and distinguished members of the church would include such names as Harris Cookingham, Daniel W. Wilbur, Dr. Harris L. Cookingham, Mr. B. Nicks, Christina Moul, Mary Nicks, Mrs. William Astor, Mrs. E. Livingston, Mary D. Armstrong, Mary Cookingham, Evelina Gale, Eliza Fraleigh, Mary Benedict, John A. Curtis, John A. Fraleigh, Mary C. Geddes, Anna L. Galvin, Mary Merrony, Edward S. Massonneau, Francis Crouse and many others.

Forty-four ministers have preached in this church. The list of ministers is as follows:



MEMORIAL WINDOW TO DR. HARRIS L. COOKINGHAM



## PREACHERS OF RED HOOK

Before 1840	Samuel Cochran	First Methodist itinerant preacher Erected first church
1840	Albert Nash	First regularly appointed minister of this charge
1841	Bartholomew Creagh	Conference preacher and Gen'l Conference Delegate
1843	Charles B. Sing	
1845	Oliver V. Ammerman	
1847	Wm. C. Hoyt	
1848	James N. Shaffer	Erected second church and first parsonage
1850	E. O. Haven	Became famous Methodist Bishop
1852	S. C. Perry	
1853	J. A. Edmonds	
1855	Oliver V. Ammerman	Second pastorate
1857	William Bloomer	
1858	Charles B. Sing	
1860	Thomas W. Chadwick	Did extensive repairs on buildings
1862	Q. I. Collins	Brilliant orator and preacher
1864	Valentine Buck	
1865	J. W. Selleck	Church Historian, responsible for many records of past
1868	John W. Ackerly	
1870	J. Chester Hoyt	
1871	William Stevens	Remembered as orator and preacher
1874	Oscar Haviland	
1875	George W. Knapp	Arranged purchase of Pipe Organ
1878	William H. Evans	
1880	W. F. Brush	Successful Pastor Built first Chapel at cost of \$1400
1884	J. P. Hermance	
1886	J. K. Wardle	
1888	Van Ness Traver	Remodeled parsonage at cost of \$2200
1892	Robert S. Crawford	Began organization and planning for new church
1893	David Phillips	Built new and present Church building
1898	Platt N. Chase	Iron fence about cemetery erected
1901	Jesse Ackerman	Gas plant installed
1904	Benjamin Burch	Reserve Delegate to Gen. Conference
1906	J. W. Ackerly	Retired 49 years Union Lutheran and Episcopal Wife died here—lovely person
1909	W. F. Brush	Conference Secretary for six years
1911	T. B. Young	Became Education Supt. N. Y. Council of Churches and Rel. Ed.
1913	Isaac M. Foster	
1916	Raymond Coutant	

1918	Roscoe Tarbox
1919	J. E. Spencer
1923	J. A. Hurn
1925	Conrad E. Metzger
1932	Wm. R. Blackie
1935	S. S. Robbins
1936	Donald S. Stacey

Of the former ministers of this church, seven are yet living. The Rev. T. B. Young of Albany, the Rev. Raymond Coutant, address unknown. the Rev. Roscoe Tarbox, pastor in Slingerlands, the Rev. Joseph E. Spencer, minister in the Methodist Episcopal Church in Ravenna, the Rev. Conrad E. Metzger, who is in Beacon, Dr. William A. Blackie of Chatham and the Rev. S. S. Robbins of Woodridge complete this list. These men have sent greetings to the parishioners and friends of this church. The Rev. J. A. Hurn, a former minister, wrote his greeting just a few days before his death.

Dear friends of the Red Hook Church  
Greetings:  
Slingerlands, N. Y.  
1937

Twenty years ago Bishop Luther B. Wilson sent me to serve your church. The year passed quickly and pleasantly. We made many friendships, some of which have been lasting. We trust that the year's ministry may have added to the building of the church and Kingdom. May you all have new courage and living faith in these days. Live for the future and for the Master. May God abundantly bless and keep you.

Yours in the ministry,  
ROSCOE D. TARBOX.

75 State St., Albany, N. Y.  
1937

Dear Friends:

Mrs. Young and I send hearty greetings to all our friends at Red Hook!

Time has made many changes since we labored there, but the loveliness of the years we spent in the dear old Red Hook church abide as a very precious memory.

May God continue to bless the church and the people individually.

Very sincerely,

T. B. YOUNG,  
Red Hook 1911-12



T. B. Young



HISTORY OF RED HOOK METHODIST EPISCOPAL CHURCH

Benedictine Hospital,  
Kingston, New York.

Dear friends,

Your letter came today. Gladly would I write a greeting for your year book but cannot just now. I have an operation tomorrow morning. Thanks for the good wishes of my good friends. Mrs. Hurn thanks too. May Heaven's abundant blessings be yours and the church's and the friends'. All are on my prayer list.

Cordially,

J. A. HURN,  
Red Hook 1923

First Methodist Church  
Beacon, New York

Dear Friends,

Seven of the happiest years of my ministry were spent in the church at Red Hook and I look back with extreme pleasure to the many friends we have in this church.

CONRAD E. METZGER,  
Red Hook 1925-31



Conrad E. Metzger

Ravenna, New York

My dear friends,

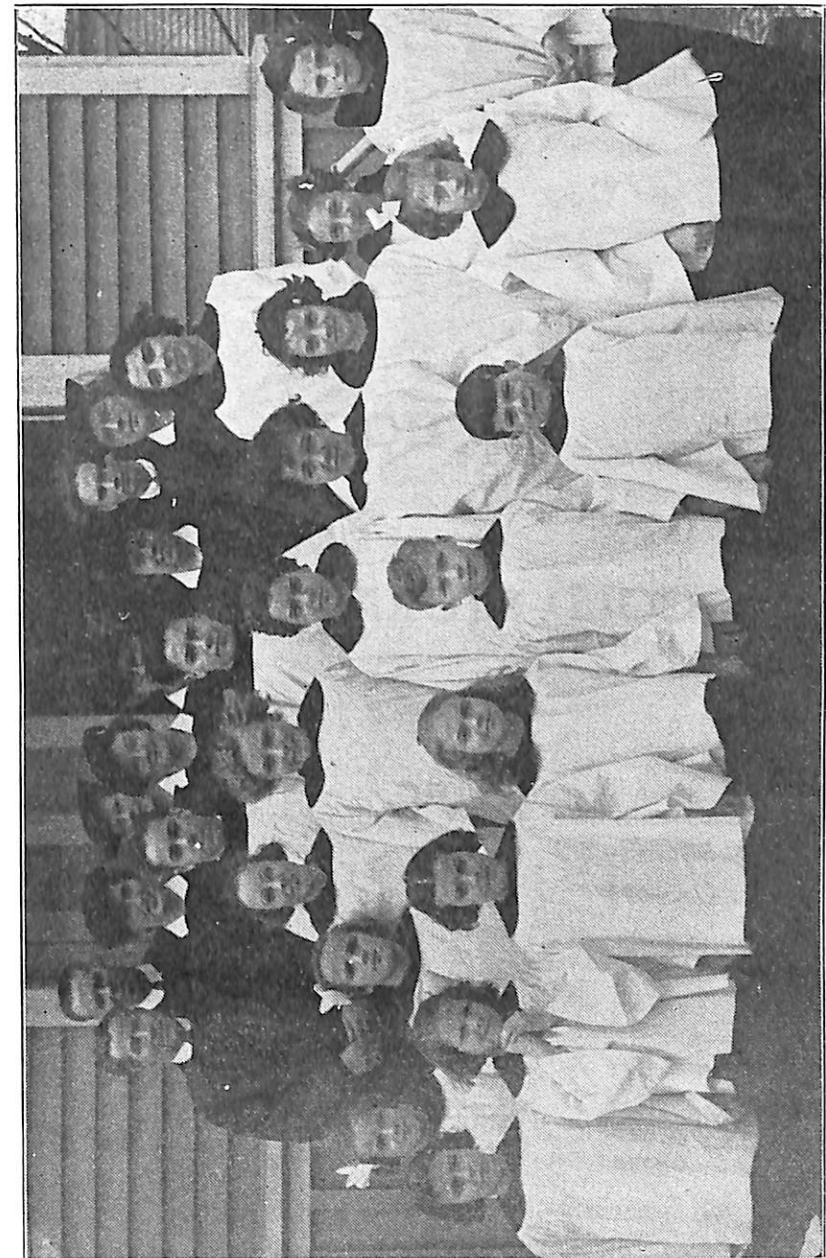
Let me express my gratification at the success which is attending your church. My family and myself have very precious memories of the years spent among the good people of Red Hook, where some of our choicest friendships were formed. With the blessing of God and united efforts, I trust the work will go forward to new triumphs.



Joseph E. Spencer

Very sincerely yours,

JOSEPH E. SPENCER,  
1919-1922



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## CAKES

### SPONGE CAKE

Pour 1 cup cold water over yolks 4 eggs. Beat until foamy, with beater, pour in gently  $1\frac{1}{2}$  cups sugar, beat until like custard, add 1 teaspoon flavoring, sift  $1\frac{1}{4}$  cups flour and 1 teaspoon baking powder. Stir this in the batter hard with spoon, last fold in 4 beaten egg whites with  $\frac{1}{4}$  teaspoon salt. Bake slowly 40 to 50 minutes.

ALISE C. NORTON, Red Hook

### MOLASSES CAKE

$\frac{1}{2}$ cup brown sugar	2 level teaspoons soda
$\frac{1}{2}$ cup shortening	2 teaspoons cinnamon
1 egg	$\frac{1}{2}$ teaspoon salt
1 cup molasses	1 teaspoon ginger
$2\frac{1}{2}$ cups flour	1 cup hot water

Cream sugar and shortening, add egg and molasses. Sift flour, soda, cinnamon, ginger, stir into other ingredients, add slowly one cup hot water. Bake in shallow pan, in which it will be not more than an inch deep. Bake in moderate oven.

RUTH COONS, Barrytown

### MOLASSES CAKE

1 cup of butter  
1 cup of sugar  
2 eggs  
1 cup of molasses  
1 cup of butter milk or sour milk  
 $2\frac{1}{2}$  cups of flour  
1 teaspoon baking soda  
1 teaspoon ginger  
1 teaspoon allspice

MRS. CHARLES DUNTZ

### MOLASSES LAYER CAKE

1 cup molasses	1 teaspoon cloves
$\frac{1}{2}$ cup sugar	1 teaspoon cinnamon
2 eggs	1 teaspoon soda
3 tablespoons butter	2 cups flour

MRS. JOHN HAM, Red Hook

### SOUR CREAM CAKE

1 cup sugar  
2 eggs  
1 cup sour cream  
 $1\frac{1}{2}$  cups flour  
1 teaspoon cream tartar  
 $\frac{1}{2}$  teaspoon baking soda  
1 teaspoon vanilla

Do not stir until every thing is in mixing bowl. Stir until well mixed. This is fine in loaf cake. If it is very thick add little milk.

MRS. ERNEST L. FELLER

### NEVER FALL CHOCOLATE CAKE

1 egg  
1 cup sugar  
 $1\frac{1}{2}$  cups flour  
 $\frac{1}{2}$  cup sour milk  
 $\frac{1}{2}$  cup boiling water (be sure it is boiling)  
1 teaspoon baking soda  
1 teaspoon vanilla  
 $\frac{1}{2}$  cup shortening

$\frac{1}{2}$  cup cocoa

Beat after every thing is in mixer.

MRS. ERNEST FELLER

### DEVIL'S FOOD CAKE

$\frac{1}{2}$ cup butter	1 cup milk
2 cups sugar	4 eggs
1 teaspoon vanilla	$\frac{1}{4}$ teaspoon salt
4 teaspoons baking powder	4 squares bitter chocolate
$2\frac{1}{2}$ cups flour	

Cream the shortening, add sugar gradually and egg yolks that have been beaten until thick and lemon-colored. Mix and sift dry ingredients, flour, baking powder and salt; and add alternately with milk. Lastly, add the egg whites beaten until stiff, melted chocolate and vanilla. Bake from 45 minutes to 1 hour in a moderate oven 350 degrees F. Bake in round pan with tube.

MARGARET E. ANSPACH

### CAMPBELL'S TOMATO SOUP CAKE

$\frac{1}{2}$ cup butter or Crisco	1 teaspoon ground nutmeg
1 cup sugar	2 teaspoons ground cloves
1 can tomato soup (Campbell's)	1 even teaspoon baking soda
1 pinch of salt	2 rounded teaspoons baking powder
1 teaspoon ground cinnamon	2 cups sifted flour
1 cup broken nut meats	

Blend shortening and sugar well. Sift all dry ingredients together, two or three times. Add these to the sugar and shortening along with the tomato soup. Stir well and add nut meats. Bake in a medium oven 350 degrees in a loaf tin.

### Special Icing

1 pkge. cream cheese  
Confectionary sugar  
Blend cheese with enough confectionary sugar to make a spread for top of cake.

MRS. PHILIP ROCKEFELLER

### SPONGE CAKE

3 eggs	$\frac{1}{4}$ teaspoon salt
1 cup sugar	2 teaspoons baking powder
1 cup flour	$\frac{1}{3}$ cup boiling water
1 teaspoon vanilla	

Beat eggs until light, add sugar gradually and beat well. Fold in flour sifted with baking powder and salt. Add water last. Bake in ungreased tube tin about 40 minutes.

RUTH COONS, Barrytown

### SPONGE CAKE

Yolks of 3 eggs well beaten  
1 cup sugar  
5 tablespoons boiling water  
1 teaspoon lemon extract  
1 cup of sifted flour (use all purpose flour)  
 $\frac{1}{4}$  teaspoon salt  
1 rounding teaspoon baking powder  
3 egg whites stiffly beaten  
 $\frac{1}{8}$  teaspoon cream of tartar



### ICE BOX ROLLS

1 Fleischmann yeast cake  
 1/2 tablespoon sugar  
 1/2 cup warm water  
 Let stand 45 minutes

Cream 1/2 cup crisco or other shortening

Add 1 cup sugar and 1 egg (beaten)

1 1/2 teaspoons salt

2 cups warm water and yeast mixture

8 cups flour, knead until elastic, let raise and knead again; shape and let raise.

Bake in a medium oven. You can put part of this dough in ice box and make hot rolls any time. Dough will keep a week.

MOLLIE B. NORTON

### CHOCOLATE CRULLERS

1 cup sugar

3 tablespoons shortening

2 eggs

3 heaping tablespoons cocoa

1 cup sour milk

1 teaspoon soda

1 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon nutmeg

3 1/2 cups flour

MRS. INA PINK

### DOUGHNUTS

1 cup sugar

3 tablespoons melted butter

2 eggs

2/3 cup sweet milk

1/4 teaspoon salt

1 teaspoon nutmeg

1 teaspoon vanilla

2 cups flour

2 teaspoons baking powder

Cream sugar and butter, add eggs well beaten then add milk and remaining ingredients. Cut with small doughnut cutter and fry in deep fat, at 375 degrees F. to a light brown. Drain on unglazed paper.

MRS. HAROLD FORD, Red Hook

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## OLD GERMAN HOLIDAY NUT CAKE

### Nut Torte

1 cup shortening (mostly butter for flavor)  
 1½ cups sugar  
 4 eggs  
 3 tablespoons cream  
 2¼ cups Softasilk cake flour or 2 cups flour  
 2 teaspoons baking powder  
 ¼ cup wine or brandy (or light fruit juice)  
 1 tablespoon grated lemon rind  
 2 tablespoons lemon juice  
 1 cup shaved or chopped blanched almonds

Cream shortening, add sugar gradually, and cream thoroughly. Blend in egg yolks one at a time, beating well after each addition. Blend in cream. Sift flour and baking powder together, and add to creamed mixture alternately with the wine or brandy (or fruit juice) and lemon juice. Add grated lemon rind and almonds. Fold in the stiffly beaten egg whites. Pour into well greased and floured tube center pan. Bake. When cool, sprinkle with confectioners' sugar and serve in thin slices. Bake 1 hour and 25 minutes in moderate oven 35 degrees, deep tube pan 9 inches in diameter.

MRS. WM. J. KELLY

### LAYER CAKE

1 cup sugar  
 1½ cups flour  
 2 teaspoons baking powder

Put in mixing bowl, then break 1 egg in a teacup, put in 8 teaspoons melted shortening and fill cup to overflowing with sweet milk. Add this to flour and sugar in the bowl and beat well. Flavoring.

MRS. BRENZEL, SR.

### BANANA FILLING

Crush 1 ripe banana. Keep adding confectioners sugar until the consistency that you want. Then add a tablespoon melted butter and a few drops of vanilla. This icing will not turn dark.

MRS. T. W. TALLEUR

### CHOCOLATE CAKE

4 tablespoons of cocoa, mixed with a little hot water before adding to sugar  
 2 cups of sugar  
 ½ cup of butter  
 1 cup of sour milk in which dissolve ½ teaspoon soda  
 2 cups flour  
 2 teaspoons baking powder  
 2 eggs  
 A little salt

MISS MARY ALLENDORPH

### CHOCOLATE SPONGE

2 tablespoons gelatine  
 1 teaspoon vanilla  
 ½ cup cold water  
 ½ cup boiling water  
 3 squares chocolate, little salt  
 2/3 cup sugar  
 6 eggs (separate)

Soak gelatine and cold water for 5 minutes, then dissolve in boiling water, add melted chocolate. Beat egg whites very stiff, then add well beaten yolks to whites, add sugar, then gelatine which has been beaten well. Beat all together, add flavoring, pour into wet mould cool, set in refrigerator to chill, serve with whipped cream. Serves 8 people.

MRS. F. A. ROBBINS

## HOT MILK CAKE

4 eggs	1 teaspoon salt
2 cups sugar (scant)	2 teaspoons baking powder
2 cups flour sifted before measuring	1 cup milk
	2 tablespoons of butter
	2 tablespoons of vanilla

Separate eggs, beat whites till very stiff. Yolks as light as possible add to whites and beat again, add sugar to eggs and beat. Sift flour twice with salt and baking powder and add to eggs, add vanilla, have milk and butter hot and add it. May be baked in layers or loaf, have very hot at 375 degrees.

MRS. FOSTER BURGER

## WEDDING CAKE OR PRINCE OF WHALES CAKE

### White Part — 2 layers

1 cup sugar	½ cup cornstarch
½ cup butter	1 cup flour
½ cup sweet milk	2 teaspoons baking powder
	Whites of 3 eggs

### Dark Part — 2 layers

1 cup brown sugar	2 cups flour
½ cup butter	1 cup chopped raisins
½ cup sour milk	1 teaspoon of soda in little warm water
1 tablespoon molasses	Cloves and nutmeg
Yolks of 3 eggs	

Put together as written down.

MRS. IRVING SMITH

## CHOCOLATE FUDGE CAKE

½ cup shortening  
 1½ cups sugar  
 1 teaspoon vanilla  
 2 eggs  
 4 squares chocolate melted in ½ cup hot water  
 1¾ cups cake flour  
 1 teaspoon baking powder  
 ½ teaspoon salt  
 ½ teaspoon soda  
 ½ cup sour milk

Bake in moderate oven 350 degrees F. for 50 minutes in cake pan 8 x 12 x 2.

## QUICK CHOCOLATE FROSTING

2 squares chocolate  
 1 can condensed milk  
 1 tablespoon water

Melt chocolate in double boiler. Add milk, cook 5 minutes or until thickened. Spread on cake when cold.

MRS. ALBERT KERLEY

## FRENCH CHOCOLATE CAKE

¼ cake chocolate melted, 1 cup sugar, ¼ lb. butter, yolk of 1 egg, 1 cup hot water with ¼ teaspoon soda dissolved in water added to melted chocolate. 1 teaspoon baking powder, added to 1 cup flour. Bake in square pan.

### ICING

Beat egg white, 1 teaspoon of butter, add confectionary sugar enough to stiffen. Beat until creamy, add little vanilla.

MRS. IDA SMITH



### COCOANUT CREAM CAKE

1 cup sugar  
1/2 cup butter  
3 eggs  
1/2 cup milk

1 1/2 cups flour  
2 teaspoons baking powder  
add whites last  
Flavor

#### FILLING

2 cups milk  
1 cup cocoanut  
1 egg

2 tablespoons cornstarch  
1/4 cup sugar  
1 tablespoon butter—flavor  
MRS. INA PINK

### CHOCOLATE CAKE

1 cup sugar  
1 tablespoon butter  
1 egg  
2 tablespoons cocoa in 1/2 cup boiling water  
1 1/2 cups flour  
1 teaspoon baking powder  
1/2 cup boiling water with 1 teaspoon soda  
Pinch salt  
1 teaspoon vanilla

Combine in order given and bake in moderate oven. This makes a very thin batter.

MRS. T. W. TALLEUR

### GERMAN CRUMB CAKE

1 cup sugar  
1/3 cup shortening  
3 eggs unbeaten  
1 cup milk

3 1/4 cups flour  
1/2 teaspoon salt  
3 teaspoons baking powder  
1/2 teaspoon vanilla

#### CRUMBS

1 cup flour  
1 cup sugar (white or brown)  
1/2 teaspoon baking powder

1 tablespoon cinnamon  
1/8 teaspoon nutmeg  
1 cup mixed butter and

shortening  
Yield 2 cakes (9" x 9")

Add the sugar to the well creamed shortening in the mixing bowl, beat in the eggs vigorously. Sift flour, salt and baking powder together, add alternately with milk to first mixture; flavor with vanilla. Divide the batter between two 9 x 9 buttered tins.

Sprinkle with the crumbs made by sifting sugar, flour, baking powder, cinnamon and spices into the creamed butter and shortening; rubbing together until crumbly. Bake in a moderate oven until the crumbs brown and cake leaves side of pan.

MRS. BURTON G. COONS

### DEVIL'S FOOD CAKE

2/3 cup crisco  
1 1/2 cups sugar  
3 egg yolks  
2/3 cup cocoa  
1/2 cup water (hot)  
1 cup sour milk

1/2 teaspoon soda  
2 cups flour (scant)  
1 teaspoon salt  
2 teaspoons baking powder  
1 teaspoon vanilla

Blend crisco with sugar and eggs, together thoroughly, add cocoa mixed with hot water and sour milk in which soda has been dissolved. Stir in flour, salt and baking powder that has been sifted together, add flavoring and bake in layer tins.

### SEVEN MINUTE FROSTING

3 egg whites  
1 cup sugar  
6 tablespoons cold water  
1/4 teaspoon cream tartar, vanilla

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Put in double cooker over boiling water, heat 7 minutes, then remove from fire and beat until stiff enough to stand up in peaks.

MRS. HOMER NELSON

### DUTCH SUGAR OR COFFEE CAKE

3/4 cup sugar  
A little salt  
Large tablespoon melted butter  
1 cup milk  
2 cups flour  
2 teaspoons baking powder  
Put in pan and sprinkle with 1/2 cup sugar and a little cinnamon.

MRS. FRANK WOLCOTT

### APPLE SAUCE CAKE

1 cup apple sauce  
1 cup sugar  
1 cup raisins  
1/2 cup shortening  
1 teaspoon each of cinnamon,  
cloves and nutmeg  
2 cups flour  
1 egg  
2 tablespoons molasses  
1 teaspoon soda

MRS. ROZELIA SAULPAUGH

### SOLID CHOCOLATE CAKE

1 cup sugar  
1/2 cup butter  
4 squares chocolate (melted)  
2 eggs (unbeaten)  
1 cup sour cream  
1 teaspoon soda in cream  
1 teaspoon baking powder  
3/4 cups flour  
Vanilla

Cream sugar and butter, add chocolate and eggs, beat well, add cream with soda dissolved in, then add flour, baking powder and vanilla.

MRS. BARZELLE COLE

### CREAM CAKE

1 egg and the white of another  
1 cup sugar  
1 rounded tablespoon shortening  
1 cup milk  
2 cups flour  
2 teaspoons baking powder  
1 teaspoon lemon

### FILLING

1/2 cup sugar  
2 tablespoons cornstarch  
1/8 teaspoon salt  
1 pint milk  
1 egg yolk  
1 teaspoon lemon

MRS. ROZELIA SAULPAUGH

### FUDGE CAKE

1 cup sugar  
1 1/2 cups flour  
Butter size of an egg  
2 tablespoons cocoa  
1 teaspoon baking powder  
1 teaspoon soda  
1 cup sour milk  
Vanilla and salt

Cream butter and cocoa together, add egg, sugar, milk, flour. Just add soda dissolved in a little hot water. Flavor.

MRS. VAN STEENBURGH

### BANANA CAKE

1/3 cup butter  
1/2 cup sugar  
1 egg  
1/2 cup milk  
1/4 cups flour  
1 teaspoon baking powder  
1/2 teaspoon vanilla extract

Cream the butter and sugar together, add the egg beaten and milk, then the flour and baking powder sifted together, and last the vanilla. Beat well and bake in two small layer pans.

### FILLING

Crush one banana, add to it two tablespoons of sugar and stiffly beaten whites of egg. Beat all together and spread between layers of cake when it is cold.

MRS. A. HOLT

### SOUR MILK CHOCOLATE CAKE

1 egg (don't beat it)  
1/2 cup cocoa  
1/2 cup crisco  
1/2 cups flour  
1 cup sugar  
1 teaspoon soda  
1 teaspoon baking powder  
1 teaspoon salt  
3/4 cup sour milk  
1/2 cup boiling water

Put all together in order given. Add hot water last and beat until well mixed. Bake in moderate oven about 40 minutes at 350 degrees. The mixture should be a thin batter (like cream) when poured into a pan. This cake is perfect when cooked in an angel food tin.

MARJORIE B. AUCOCK

### TOASTED SPICE CAKE

1/3 cup butter  
1 cup sugar  
1 egg yolk  
2/3 cup sour milk  
1/2 teaspoon soda  
1 1/4 cups flour  
1/2 teaspoon baking powder  
1/2 teaspoon cloves and cinnamon  
Salt and vanilla

### Meringue

Beat 1 egg white (left from cake) until it holds a point but not dry. Slowly add 1/2 cup sifted light brown sugar and continue beating until smooth. Spread meringue over raw cake batter. Spread nuts or coconut over top. Bake 35 to 45 minutes in a moderate oven.

ELIZABETH MATTICE

### CHOCOLATE ROLL

5 eggs  
1 cup granulated sugar  
2 tablespoons cocoa  
1 teaspoon vanilla  
Pinch of salt

Separate whites from yolks of eggs, to yolks add sugar and salt, beat well, add cocoa and vanilla, beat again. Into this mixture fold stiffly beaten egg whites. Bake in very moderate oven about 1/2 hour. Place on slightly dampened towel covered with wax paper.

Whip one pint heavy cream, sugar, vanilla to taste, spread half on cake when cool, reserving other half for outside of roll. Pull towel and paper towards you as you roll the cake.

MRS. F. A. ROBBINS

### LOAF CAKE

1/2 cup of butter  
1/2 cup of sugar, cream butter and eggs  
2 eggs and yolk of third  
1/2 cup of sweet milk  
1 1/2 cups of sifted flour  
2 heaping teaspoons of baking powder  
2 spoons of vanilla, butter icing for top

MRS. LUCY FUNK

### ORANGE BLOSSOM CAKE

1/4 cup butter  
1 cup sugar  
2 eggs  
1 cup sour milk  
1 teaspoon soda  
1 orange  
1 cup raisins  
2 cups flour

Grate orange peel

MRS. INA PINK, Red Hook



### MOLASSES CAKE

1 cup boiling water  
1 cup molasses  
1/2 cup sugar  
1/2 cup shortening  
2 eggs  
2 3/4 cups flour  
2 teaspoons soda  
1/2 teaspoon ginger  
1/2 teaspoon cinnamon

MRS. HARRY COLE

### INDIVIDUAL SHORTCAKES

2 cups flour  
3 teaspoons baking powder  
1/4 teaspoon salt  
4 tablespoons crisco  
1 egg  
1/2 cup water  
1 quart strawberries  
Whipped cream

Sift together flour, baking powder, sugar, salt, add shortening and mix thoroughly, add water to beaten egg, add to flour to make a soft dough, roll to about 1/2 inch thick, cut with biscuit cutter. Bake in hot oven 475 degrees 10 to 12 minutes, split while hot, butter, add berries between and on top. Top with whipped cream.

MRS. PHILIP ROCKEFELLER

### RED DEVIL FOOD CAKE

Cream 1/2 cup of butter and add gradually 2 cups of sugar, and 2 eggs one at a time, beating in well 1/2 cup of sour milk and 2 cups of cake flour measured before sifting. Mix to a paste 2 heaping tablespoons cocoa with 1/2 cup of hot water, add another 1/2 cup of hot water with 1 teaspoon of soda, pinch of salt and 1 teaspoon of Vanilla.

MRS. ROY SCISM, Red Hook

### CHOCOLATE CAKE

2 cups sugar  
1/2 cup butter  
1 teaspoon soda dissolved in 1/2 cup sour milk  
2 cups flour  
Yolks of 4 eggs  
1/2 cake of chocolate dissolved in 1/2 cup boiling water. When cold add 1 teaspoon vanilla and stir in cake.

Thicken the whites and place between layers.

MRS. CATHERINE PHILLIPS, Red Hook

### SPONGE CAKE

6 eggs  
1 cup sugar, sifted  
Grated rind of 1/2 lemon  
2 tablespoons lemon juice  
1 cup pastry flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt

Beat egg yolks with wire whip until thick; gradually add sifted sugar, beating continually. Add grated rind and lemon juice. Whip the egg whites until stiff but not dry; fold half the egg whites into first mixture. Fold in sifted dry ingredients; add the remaining egg whites and mix lightly. Bake in ungreased tube pan in moderate oven about 50 minutes.

MISS ETHEL A'BRIAL

### CHOCOLATE CAKE

1 1/2 cups sugar  
1/2 cup butter  
2 eggs  
1/3 cup cocoa  
1/2 cup hot water  
2 cups flour  
1 teaspoon soda (rounded)  
2 teaspoons vanilla  
1/2 cup sour milk

Cream butter; add sugar, yolks of eggs beaten slightly, sour milk, hot water, flour, soda, and cocoa sifted together; vanilla, beat whites of eggs until stiff.

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RED HOOK

# BREAD

## EXCELLENT SOFT GINGER-BREAD

- 1 1/2 cups molasses
- 1/2 cup brown sugar
- 1/2 cup butter
- 1/2 cup sweet milk
- 1 teaspoon soda
- 1 teaspoon all spice
- 1/2 teaspoon ginger

Mix all together thoroughly, add three cups sifted flour and bake in shallow pans.  
MRS. CURTIS

## WHITE BREAD

- 1 quart water or part milk luke warm
- 4 tablespoons shortening
- 4 level teaspoons salt
- 4 tablespoons sugar
- 1 yeast cake

Flour to make a soft sponge. Let rise, then mix.

MRS. JOHN HOUGHTON

## GRAHAM BREAD (SOUR MILK)

- 2 1/2 cups milk
- 2 1/2 teaspoons soda
- 1/2 cup brown sugar
- 2/3 cup molasses
- Pinch of salt
- 4 cups graham flour
- 1/2 cup seeded raisins (prunes or dates)

Dissolve soda in a little water, then add to milk, brown sugar, molasses, flour, raisins. Put in tins. Let raise one hour then bake one hour.

MRS. HARRY COLE

## DATE BREAD

- 1 tablespoon sugar
- 1 yeast cake
- 1 tablespoon shortening
- 2 teaspoons salt
- 2 cups hot milk
- 2 cups chopped dates
- 6 cups flour

Cream sugar and yeast together. Put shortening and salt in mixing bowl and pour hot milk over them. Mix with sugar and yeast and flour and beat until smooth and elastic. Place in greased bowl to rise in warm place. When double in bulk add dates and enough flour to make bread consistency. Divide in 2 loaves. Place in greased pans, and when light or double in bulk put into hot oven. Brush top with milk to make glossy. Bake in moderate oven about 1 hour.

MISS ETHEL A'BRIAL

## BRAN NUT BREAD

- 1/4 cup butter
- 1/2 cup sugar
- 1 well-beaten egg
- 1 cup All-bran
- 1 1/2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 cup chopped nutmeats
- 1 cup mashed bananas
- 1/2 cup water
- 1 teaspoon vanilla

Cream butter and sugar together until light and fluffy. Add egg and all-bran. Blend well. Sift flour once, combine with baking powder, salt and soda and sift three times. Combine nutmeats, bananas, water and vanilla. Add dry ingredients and liquids alternately to the creamed mixture. Blend well. Pour mixture into a well-greased loaf pan. Allow to stand for 30 minutes. Bake in a moderate oven (350 degrees F.)

MRS. E. C. HAND

## GLORIFIED GINGERBREAD

- 2 cups flour
- 1/2 cup butter
- 1 cup sugar
- 1 egg
- 2 tablespoons molasses
- 1 cup sour milk
- 1 teaspoon soda

Mix all together. Keep out 1/4 cup of mixture to sprinkle on top of cake before baking.

Nutmeg, ginger, cinnamon to suit taste

MRS. LOTTIE COLE

## BANANA BREAD

- 1/2 cup shortening
- 1 cup sugar
- 2 eggs
- 2 cups sifted flour
- 1/2 cup sour milk
- 1/2 teaspoons baking powder
- 1/4 teaspoon soda
- 1/2 teaspoon salt
- 1 cup mashed banana

Cream shortening, add sugar, beat until light and fluffy. Add eggs one at a time, beat well after each addition. Mix and sift dry ingredients, add alternately with banana and milk mixed together. Pour into well-greased loaf pan, and bake in moderate oven, 350 degrees F., for 1 hour. Cool thoroughly, wrap in wax paper and store 24 hours before slicing.

MRS. E. C. HAND

## NUT BREAD

- 1 cup sugar
- 1 egg
- Scant teaspoon salt
- 1 1/2 cups milk
- 3 1/2 cups flour
- 3 teaspoons baking powder
- 1 cup English walnuts chopped

Mix sugar, egg and add milk and dry ingredients alternately. Let stand 20 minutes and bake 1 hour in moderate oven.

MRS. FRANK PELLIS

## DATE BREAD

- 1 cup dates
- 3/4 cup walnuts
- 3/4 cup boiling water
- 3/4 cup sugar
- 1 egg
- 1 3/4 cups flour
- 1 teaspoon soda
- 1 tablespoon butter

Pour water over dates, nuts, sugar and butter, beat egg and add to mixture, sift flour and soda together and add to mixture. Bake in moderate oven 45 minutes.

ELIZABETH BEISMER

## GINGER BREAD

- 1/2 cup sugar
- 1/2 cup butter and lard mixed
- 1 egg
- 1 cup molasses
- 2 1/2 cups flour
- 1 1/2 teaspoons soda
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1/2 teaspoon cloves
- 1/2 teaspoon salt
- 1 cup hot water



Cream shortening and sugar. Add beaten egg, molasses, then dry ingredients which have been sifted together. Add hot water last and beat until smooth. Bake 35 minutes in moderate oven 325 to 350 degrees.

MRS. CLAYTON HOLT

#### GINGER BREAD

1/2 cup sugar	2 1/2 cups flour
1/2 cup butter and lard (shortening)	1 1/2 teaspoons soda
1/2 teaspoon salt	1 teaspoon ginger
1 egg	1 teaspoon cinnamon
1 cup molasses	1/2 teaspoon cloves
	1 cup hot water

Cream sugar and shortening; add beaten egg; combine mixtures, add water; moderate oven; bake in shallow greased pan for 40 minutes; makes 15 portions.

MRS. ENO

#### GINGER BREAD

1/2 cup butter and lard or good shortening	1 cup molasses
1/2 cup sugar	2 1/2 cups flour
1 1/2 teaspoons soda	1/2 teaspoon cloves
1 teaspoon cinnamon	1/2 teaspoon salt
1 teaspoon ginger	1 cup hot water
1 egg	

Cream sugar and shortening, add egg, molasses and dry ingredients last, add hot water and soda. Bake about 40 to 45 minutes.

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## PIES

### CREAM PIE

1 pint of milk  
2 eggs  
 $\frac{1}{2}$  cup sugar  
1 heaping tablespoon of cornstarch. Sweeten and flavor milk.  
Put on stove to boil, when boils add the yolks and the cornstarch mixed with milk. Beat the whites stiff, add a tablespoon of sugar. Place in oven to brown.  
MRS. CATHERINE PHILLIPS, Red Hook

### PINEAPPLE PIE

Heat 2 cups crushed pineapple  
Mix  $\frac{1}{2}$  cup sugar  
2 tablespoons of cornstarch, add to pineapple and cook 15 minutes. Stir so it doesn't burn, add 1 tablespoon butter. Pour the hot mixture over 3 well beaten egg yolks. Use the white of eggs for meringue. Bake your crust first. Then add the above mixture with meringue and brown in oven.  
MRS. J. W. KILMER

### BUTTERSCOTCH PIE

$1\frac{1}{2}$  cups of brown sugar  
2 cups of water  
 $1\frac{1}{2}$  tablespoons of cornstarch  
 $\frac{1}{8}$  teaspoon of salt  
3 egg yolks  
2 tablespoons of butter  
1 tablespoon of vanilla  
Cook this in double boiler till thick. Use egg whites for meringue.  
MRS. LUCY FUNK

### CHOCOLATE PIE

2 cups of scalded milk  
2 squares of chocolate  
 $1\frac{1}{2}$  tablespoons cornstarch  
 $\frac{1}{8}$  teaspoon of salt  
3 egg yolks  
1 teaspoon of vanilla  
1 cup of sugar  
Cook in double boiler. Use the whites of eggs for meringue.  
MRS. LUCY FUNK

### JELLY ROLL

4 eggs	1 cup sugar
3 tablespoons water	1 cup flour
1 heaping teaspoon baking powder	Flavor with vanilla
Pinch of salt	

Beat eggs very light, add sugar gradually, then add water, baking powder and salt sifted in flour. Beat slowly after adding flour and add flavoring. Bake on a baking sheet.  
MRS. JOHN R. FINGAR

### SAW DUST PIE

CRUST  
Crumb 1 box of Zwieback  
Mix with  $\frac{1}{2}$  cup melted butter  
Add  $\frac{1}{4}$  cup sugar  
Save out 3 tablespoons for top of pie  
2 tablespoons of corn starch (add corn starch last)  
FILLING  
2 cups milk  
 $\frac{1}{2}$  cup sugar  
Teaspoon vanilla  
Yolks of 4 eggs  
MERINGUE  
Beat whites of eggs  
Add  $\frac{1}{2}$  cup sugar  
 $\frac{1}{4}$  teaspoon soda

MRS. CHARLES HEYNE

### PUMPKIN PIE

2 cups stewed and strained pumpkin  
2 cups rich milk or cream  
1 cup brown or granulated sugar  
2 eggs  
 $\frac{1}{4}$  teaspoon ginger  
 $\frac{1}{2}$  teaspoon salt  
1 teaspoon cinnamon  
Mix pumpkin with milk, sugar, beaten eggs, ginger, salt, cinnamon, and beat 2 minutes. Pour into pie tin which has been lined with pastry. Place in hot oven for fifteen minutes, then reduce heat and bake 45 minutes in moderate oven. This makes 2 large pies.

MRS. E. C. HAND

### RICE PIE

1 qt. milk and  $\frac{1}{2}$  cup rice cooked together. 2 tablespoons butter and 1 level cup sugar and yolks of three eggs beaten up, salt, flavor with vanilla.  
MRS. PAUL C. FROMER

### RHUBARB PIE

2 cups rhubarb  
2 eggs  
2 tablespoons flour  
 $1\frac{1}{2}$  cups sugar  
Wash and cut rhubarb in small pieces, soak in cold water about half an hour, drain. Beat eggs in large bowl, mix flour and sugar, add rhubarb, stir all together and bake in double crust.

MAMIE MILLER, Elizaville

### LEMON FLUFF PIE

3 eggs	3 tablespoons boiling water
$\frac{1}{3}$ cup lemon juice	$\frac{1}{4}$ teaspoon salt
Grated rind of 1 lemon	1 cup sugar

Separate eggs and beat whites and salt very stiffly, then add sugar. Beat egg yolks until light, put in top of double boiler, then add lemon juice and grated rind. Cook until it thickens. Gradually add this to beaten whites, beating constantly. Put in previously baked pie shell and set in very hot oven just long enough to brown. A very hot oven is necessary.

MRS. T. W. TALLEUR

### CREAM PIE (USE BAKED SHELL)

3 cups milk  
3 tablespoons sugar  
1 lump butter size of English walnut

When it comes to a boil, add 3 tablespoons of cornstarch dissolved in a little milk, last add yolks of 2 eggs and vanilla, use whites of eggs for meringue.  
MRS. FRANK JACOBY

### SPONGE LEMON PIE

1 cup sugar  
2 tablespoons flour mixed with sugar  
Grated rind and juice of 1 lemon  
Yolk of 2 eggs  
1 1/2 cups milk  
Small piece of butter  
Whites of eggs beaten and put in last  
Bake in a slow oven with one crust

MRS. FRANK WOLCOTT

### SQUASH PIE

1 cup cooked squash  
1 egg  
1/2 cup sugar  
1 tablespoon flour

1 teaspoon cinnamon  
3/4 teaspoon nutmeg  
1/4 teaspoon salt  
1 pint milk

MAMIE MILLER

### RHUBARB AND PINEAPPLE PIE

1 can rhubarb (1 qt.)  
1 can crushed pineapple

Make pastry and line pie dish and put the rhubarb and pineapple in. Either cover or add a meringue. Very good.

MRS. L. VAN STEENBURGH

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# COOKIES

## PEANUT COOKIES

- |                    |                           |
|--------------------|---------------------------|
| 2 tablespoons fat  | 2 teaspoons baking powder |
| 1 cup sugar        | 1/2 teaspoon salt         |
| 2 eggs well beaten | 1/4 cup milk              |
| 2 cups flour       | 1 cup chopped peanuts     |
|                    | 1/2 teaspoon lemon juice  |

Cream the fat, add sugar gradually, add well beaten eggs. Mix and sift baking powder, salt and flour; add to first mixture. Then add milk, peanuts and lemon juice. Drop from tip of a spoon on a greased pan 1 inch apart. Place 1/2 peanut on top of each. Bake 12 to 15 minutes in a slow oven.

MRS. B. BECKER

## GOOD COOKIES

- 2 cups sugar
- 1 cup butter
- 1 cup sour cream or milk
- 3 eggs
- 1 teaspoon soda

Mix soft, roll thin, sift granulated sugar over them and gently roll it in.

MRS. CURTIS

## PINEAPPLE COOKIES

- 2/3 cup shortening
- 1 cup dark brown sugar packed down
- 1/2 cup crushed pineapple drained
- 2 eggs
- Salt and vanilla
- 2 cups all purpose flour
- 1 level teaspoon soda
- 1 level teaspoon baking powder

Cream shortening, sugar and eggs together. Add pineapple, salt and vanilla. Sift flour before measuring add soda and baking powder and sift once and add to first mixture. Drop by spoonful.

MRS. FOSTER BURGER

## ROLLED OATS DROP COOKIES

- |                             |                       |
|-----------------------------|-----------------------|
| 1 cup sugar                 | 2 cups of flour       |
| 1 cup butter and lard mixed | 1/2 teaspoon salt     |
| 2 eggs                      | 1 teaspoon of soda    |
| 4 tablespoons of sweet milk | 1 teaspoon cinnamon   |
| 2 cups of rolled oats       | 1 cup chopped raisins |

Cream butter, lard and sugar. Add 1/2 cup of flour. Add eggs well beaten. Add rolled oats. Mix thoroughly and add milk. Work into dough. Mix and sift flour, salt, soda and cinnamon. Stir raisins into dry mixture. Add this to first mixture. Drop from teaspoon on a buttered and floured baking sheet and bake 12 minutes in a hot oven.

MRS. FRANK PELLIS

## MOLASSES COOKIES

- 1/2 cup sugar
- 1 cup molasses
- 1/2 cup shortening
- 1 teaspoon salt
- 2/3 cup water (cold water for soft cookies. Hot water for hard)
- 2 rounded teaspoons soda
- 1 teaspoon ginger
- 2 cups flour

Mix sugar, molasses and shortening. Add water and flour, soda, salt and spices. Add enough flour to roll out.

MRS. CLAYTON HOLT

## ICE BOX COOKIES

- |                   |                      |
|-------------------|----------------------|
| 1/2 cup butter    | 2 eggs               |
| 3 cups flour      | 1/2 teaspoon soda    |
| 1 cup brown sugar | 1/2 cup chopped nuts |
| 1 cup white sugar |                      |

Mix in the usual way. make into rolls and chill in refrigerator, slice very thin, and bake.

MRS. GEORGE EIGMEY

## SUGAR COOKIES

- |                  |                           |
|------------------|---------------------------|
| 2 cups sugar     | 1 teaspoon vanilla        |
| 2 eggs           | 3 teaspoons baking powder |
| 1 cup sweet milk | 1 teaspoon salt           |
| 1 cup shortening | Flour to make soft dough  |

MRS. VAN STEENBURGH

## RAISIN COOKIES

- |                   |                                    |
|-------------------|------------------------------------|
| 1 egg well beaten | 1 1/2 teaspoons vanilla            |
| 1 1/2 cups sugar  | 1 cup raisins                      |
| 2/3 cup butter    | 1 teaspoon soda added to sour milk |
| 2/3 cup sour milk | Flour to make stiff enough to roll |

Roll to 1/4 inch thick, cut and bake 10 minutes.

MRS. GEORGE EIGMEY

## SUGAR COOKIES

- |                         |                   |
|-------------------------|-------------------|
| 1 cup shortening        | 1/2 teaspoon soda |
| 1 1/2 cups sugar        | 3 cups flour      |
| 2 eggs                  | 1 teaspoon salt   |
| 3/4 cup thick sour milk |                   |

Cream sugar and shortening, add beaten eggs. Add sour milk with soda dissolved in it. Then stir in flour sifted with salt. Drop by spoon on greased pan, sprinkle with sugar and nutmeg. Bake in moderate oven. Raisins, nuts or 1/2 cup of cocoanut may be added if desired.

MRS. BARZELLE COLE

## BRAN COOKIES

- 2 eggs
- 1/2 cup of shortening
- 1/2 cup of sugar
- 2/3 cup of milk
- 3 cups of bran flour.
- 1 1/2 cups of white flour. Use another 1/2 cup to roll out.
- 1 cup of chopped raisins
- 2 teaspoons of baking powder

MRS. PAUL C. FROMER

## BROWN SUGAR COOKIES

- |                                    |                          |
|------------------------------------|--------------------------|
| 2 eggs                             | 2 teaspoons cream tartar |
| 1 1/3 cups brown sugar packed down | 1 teaspoon soda          |
|                                    | 1/2 cup sour milk        |
| 2/3 cup shortening                 | 1/4 teaspoon salt        |
| 1 teaspoon vanilla                 | 3 rounded cups flour     |

MRS. ROZELIA SAUPAUGH

### GINGER CRACKERS

Take one pint molasses, one pound butter, one pound sugar, two oz. ginger, four pounds of flour, some grated orange peel, roll them thin and cut them any shape and bake them hard.

MRS. ERNEST FELLER

### OATMEAL COOKIES

1½ cups brown sugar	2 cups oatmeal
2/3 cup shortening	1 teaspoon vanilla
3 eggs	1 teaspoon cinnamon
1 cup sour milk	1 cup raisins or nuts (just as you like)
2 cups flour	

Drop by spoon as drop cookies. Makes 4 dozen cookies.

MRS. HOMER NELSON

### PEANUT BUTTER COOKIES

1 cup shortening	2 eggs (beaten)
1 cup granulated sugar	3 cups flour
1 cup brown sugar	1 teaspoon soda
1 cup peanut butter	½ teaspoon salt
1 teaspoon vanilla	

Cream shortening and sugar, add peanut butter and mix well, add eggs and remaining ingredients. Mix well and shape in small balls. Place 2 inches apart on cookie sheet and flatten with a fork. Bake in a moderately hot oven.

ELIZABETH MATTICE

### OATMEAL COOKIES

2 eggs  
2 cups sugar  
½ cup sour milk  
1 cup shortening  
2 cups oatmeal  
2 cups flour  
1 package raisins (grind half of them, others cut in half)  
1 teaspoonful soda  
1 teaspoonful baking powder  
1 teaspoonful cinnamon  
1 teaspoonful nutmeg  
1 teaspoonful salt  
DROP THEM.

MRS. ADDIE WILCOX, Jefferson, N. Y.

### RICH COOKIES

½ cup butter	1 egg
1/3 cup sugar	¾ cup flour
½ teaspoon vanilla	

Cream butter and sugar, add well-beaten egg; add sifted flour and vanilla. Drop from tip of teaspoon on baking sheet, smooth with a knife-blade dipped in cold water, until round and thin. Place nut meats or raisins in center and bake in a moderate oven: remove just as the edges begin to brown.

MRS. CYRIL HARRIS, Bard College

### SOFT MOLASSES COOKIES

3 cups New Orleans Molasses  
1 cup shortening  
1 tablespoon ginger  
3 level teaspoons baking soda in ¾ cup of boiling water  
Flour to mix well

Roll soft, sprinkle thick with sugar. Bake.

MRS. JOHN HOUGHTON



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### DROP SUGAR COOKIES

1 1/2 cups sugar  
1 egg  
2/3 cup melted shortening  
1 cup sour milk (thick)  
1 level teaspoon soda  
1 teaspoon flavoring  
1 teaspoon salt  
2 generous teaspoons baking powder  
3 cups flour  
Drop from spoon on greased pan and sprinkle with sugar. Bake in moderate oven.  
MOLLIE B. NORTON

### SUGAR COOKIES

2 cups sugar  
2 eggs  
2/3 cup butter and lard (mixed)  
1 teaspoon flavoring  
1 1/2 teaspoon cream tartar  
1 teaspoon soda  
8 tablespoons milk  
Flour to make a nice cookie dough  
MOLLIE B. NORTON

### BROWNIES

3/4 cup sifted flour  
1/2 teaspoon baking powder  
1/3 cup butter  
2 squares Bakers unsweetened chocolate (melted)  
1 cup sugar  
2 eggs well beaten  
1 teaspoon vanilla  
1/2 cup walnut meats chopped  
Sift flour once, measure, add baking powder and sift again, add butter to chocolate and blend. Combine sugar and eggs. Add chocolate mixture beating thoroughly. Then add vanilla and nuts. Pour in greased pan and bake at 350 degrees for 35 minutes. Cut in squares before removing from pan. Makes 25 Brownies.  
MARY A'BRIAL, Red Hook

### LACE COOKIES

Slowly heat to the boiling point  
1 cup of molasses  
1 cup of sugar  
1 cup of butter  
Boil 1 minute and remove from fire, add  
2 cups of flour  
1 teaspoon of baking powder  
1 teaspoon of soda sifted together  
Stir well. Set pan in vessel of hot water to keep batter from hardening.  
Bake in a moderate oven.  
NELLIE SHOOK

### COCOA COOKIES

4 tablespoons shortening  
1 cup sugar  
1/4 cup milk  
1 egg  
2 cups flour  
3 teaspoons baking powder  
1/4 teaspoon salt  
1/2 cup cocoa  
Cream shortening and sugar together, add milk and beaten egg. Mix well, sift one cup flour with the baking powder, cocoa, salt and add. Add more flour to handle easily. Roll out 1/4 inch thick on floured board, cut with cookie cutter.  
Bake in moderate oven about 12 minutes.  
MRS. SAULPAUGH

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# MUFFINS

## CORN MUFFINS

- |                           |                            |
|---------------------------|----------------------------|
| 1 cup of wheat flour      | 1 cup sweet milk           |
| 1 cup of cornmeal         | 1/2 cup sugar              |
| 2 teaspoons baking powder | 1 tablespoon melted butter |
| 2 eggs                    | A little salt              |

MRS. CATHERINE PHILLIPS, Red Hook

## POTATO SPLIT BISCUIT

- |                        |                |
|------------------------|----------------|
| 2 cups mashed potatoes | 1 cup milk     |
| 4 cups flour           | 2 eggs         |
| 2/3 cup shortening     | 1/2 cake yeast |
| 1 teaspoon salt        |                |

Boil potatoes in jacket until tender, peel and mash, add shortening, cool, add the well beaten eggs, salt and yeast dissolved in the milk. Stir in the flour and gradually work to a smooth dough. Cut out with a biscuit cutter, place in a greased pan and let rise one hour. Bake in hot oven, 400 degrees. This dough will keep several days in refrigerator.

MRS. F. A. ROBBINS

## BRAN MUFFINS

- |                       |                           |
|-----------------------|---------------------------|
| 2 cups bran           | 1/4 cup of butter         |
| 1 cup of flour        | 3 tablespoons of molasses |
| 1 teaspoonful of soda | 1 1/2 cups of sour milk   |

Mix dry ingredients, rub in butter with the tips of fingers and add molasses and sour milk. Put in hot muffin tins and bake in a hot oven.

MRS. J. W. KILMER

## CREAM PUFFS

- |                     |             |
|---------------------|-------------|
| 1/2 cup butter      | 1 cup flour |
| 1 cup boiling water | 4 eggs      |
- Place sauce pan of butter and water over fire. As soon as it boils sift in all the flour and stir vigorously until mixture leaves sides of pan. Remove from fire and cool by beating. Add eggs one at a time and beat well between. Drop by spoon on well buttered pan about 2 inches apart. Make each spoonful round and high in the center. Bake in hot oven 30 minutes. When cold fill with this filling:
- |                          |                      |
|--------------------------|----------------------|
| 2 cups milk              | 2 tablespoons butter |
| 1/2 cup sugar            | 1 teaspoon vanilla   |
| 2 eggs                   | Few grains salt      |
| 2 tablespoons cornstarch |                      |

Heat milk to boiling. Stir in sugar and cornstarch moistened with cold milk. Cook in double boiler 15 minutes. Stir frequently. Add slightly beaten eggs and salt and cook just long enough for eggs to set. Remove from fire and add butter and flavor. Fill into puffs when cool by cutting puff almost in half, crosswise.

MISS ETHEL A'BRIAL

## MAPLE SYRUP MUFFINS

- |                     |                           |
|---------------------|---------------------------|
| 1 egg               | 1/4 cup melted butter     |
| 1/2 cup milk        | 2 cups Gold Medal flour   |
| 1/2 cup maple syrup | 4 teaspoons baking powder |
| 1/2 teaspoon salt   |                           |

Beat egg until light. Blend in the milk, maple syrup and melted butter. Mix well. Sift flour, baking powder and salt together blend into liquid mixture, mixing just until ingredients are blended and batter is smooth. Pour into well greased muffin pan (filling each cup two-thirds full). Baking time 20 minutes. Temperature 400 degrees. Makes 12 medium-sized muffins.

MRS. WM. J. KELLY

## LAYER OR CUP CAKE

- |                                   |                           |
|-----------------------------------|---------------------------|
| 1 cup butter                      | 2 cups sugar              |
| 1 cup milk                        | 4 eggs                    |
| 3 cups flour                      | 3 teaspoons baking powder |
| 1 1/2 teaspoons vanilla flavoring |                           |

Cream butter, add sugar gradually until all is used. Have baking powder sifted in flour, then add mixture alternately with milk, beating after each addition until smooth. Add vanilla, and last of all fold in the eggs well beaten. Can be made in layers or in cup cakes as desired.

MRS. JOHN R. FINGAR

## GINGER DROP-CAKES

- |   |
|---|
| 3 eggs  |
| 1 cup lard  |
| 1 cup of baking molasses                              |
| 1 cup of brown sugar                                  |
| 1 large tablespoon ginger                             |
| 1 tablespoon soda dissolved in a cup of boiling water |
| 5 cups unsifted flour                                 |

Drop tablespoons of this mixture into a slightly greased dripping pan about three inches apart.

MRS. CURTIS

## GRAHAM-CRACKER MUFFINS

- |   |
|---|
| 2 cups graham crackers (rolled fine)    |
| 1/2 cup flour                           |
| 1/2 cup molasses                        |
| 2 tablespoons butter                    |
| 1 cup milk                              |
| 3/4 teaspoon salt                       |
| 1 teaspoon soda                         |
| 1 cup raisins or nuts may be added      |
| Cream molasses and butter and add soda. |

ELIZABETH MATTICE

## MOLASSES DROP CAKE

- |   |
|---|
| 1 cup molasses                          |
| 1/2 cup sugar                           |
| 1 egg                                   |
| 1 heaping tablespoon lard               |
| 1 cup cold water                        |
| 1 teaspoon cinnamon                     |
| 1/2 teaspoon cloves                     |
| 1/2 teaspoon ginger                     |
| Salt                                    |
| 3 3/4 cups flour                        |
| 2 teaspoons soda                        |
| You can add 1/2 cup raisins if you like |

MRS. RAYMOND BRENZEL

## NEVER FAIL CUP CAKES

- |                    |                    |
|--------------------|--------------------|
| 1 egg              | 1/2 cup sour milk  |
| 1/2 cup cocoa      | 1 teaspoon vanilla |
| 1/2 cup shortening | 1 teaspoon soda    |
| 1 1/2 cups flour   | 1 cup sugar        |
| 1/2 cup hot water  |                    |

Put in bowl in order given. Do not mix until last item has been added, then beat well. Bake in moderate oven in baking cups.

GERTRUDE WINCHELL

## CUP CAKES

2 1/4 cups Swansdown cake flour  
2 1/4 teaspoons baking powder  
1/4 teaspoon salt  
1/2 cup butter or other shortening  
1 cup sugar  
2 eggs  
3/4 cup milk  
1 teaspoon vanilla or other flavoring

Cream butter and sugar till light and fluffy, beat eggs and add sugar and butter, beat well again. Add flour and milk alternately, beating well after each addition, flavor. Can also be made in layers or loaf. Is very delicious made in 2 layers and put together with a cream filling, top iced with confectionary sugar icing sprinkled with cocoanut.

LUCY ALEXANDER, Red Hook

## DOUGHNUTS

### DOUGHNUTS

3 tablespoons shortening  
3/4 cup sugar  
3 eggs  
1 freshly boiled and mashed potato . . . packed  
2 3/4 cups Gold Medal flour  
4 teaspoons baking powder  
1 teaspoon salt  
1 teaspoon mace  
1/3 teaspoon nutmeg  
1/2 cup milk

Cream shortening, add sugar, blend in beaten eggs, blend in mashed potato; sift flour, baking powder, salt and spices together. Add to mixture, alternately with milk. Turn dough on flour board, smooth out, roll out 1/4 to 1/3 inch thick, cut. Frying. Four pounds fat . . . good fat; 4 inches deep, in heavy kettle; drain each doughnut, place on brown paper.

To test heat of fat. Bread will be browned in fat in 40 seconds.

GWENLYN B. W. STACEY

### SOUR CREAM DOUGHNUTS

1 cup sour milk  
1 cup sugar  
Flour  
1/4 teaspoon nutmeg  
2 eggs beaten well  
1 teaspoon vanilla  
1 teaspoon soda

Beat the eggs well, add the sugar, then the sour cream to which the soda has been added, stir them, add vanilla and nutmeg, then use enough flour to make a dough stiff enough to handle, then roll out and cut with a cookie cutter that has a hole in the center. Fry in deep fat until brown. Then cover with sugar.

MRS. B. BECKER

### PARKER HOUSE ROLLS

1 pt. milk (scalded)  
1/2 cup shortening  
1/4 cup sugar (put in while hot)  
When cool put in salt and 1 yeast cake (dissolved)

Mix thoroughly and moderately stiff. Let rise closely covered. About 5 hrs. from starting time roll, cut and butter. Fold down. Let rise 1/2 or 1 hr. and bake.

MRS. RAYMOND BRENZEL

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Beat egg yolks until thick and lemon color, add sugar gradually and beat 2 minutes, add flour sifted with baking powder and salt, add boiling water and lemon extract, beat 2 minutes. Fold in whites of eggs to which the cream of tartar has been added. Bake 30 to 35 minutes in an unbuttered pan. (Slow oven 325 degrees). Turn pan upside down while cooling.

MRS. FRANK JACOBY

### STRAWBERRY SHORTCAKE

2 cups sifted flour      2 tablespoons sugar  
2 1/2 teaspoon baking powder      3 tablespoons crisco  
1 teaspoon full salt      1 egg

Milk to make a dough you can roll. Divide dough and bake in two layers in one pan with butter between. This is very good for any fresh or canned fruit.

MRS. FRANK DYKEMAN, Elizaville

### FLUFFY SPONGE CAKE

6 tablespoons cold water      1 teaspoon lemon flavoring  
1 1/2 cups cake flour      6 egg whites  
6 egg yolks      1 1/2 teaspoons baking powder  
1 1/2 cups sugar      1/4 teaspoon salt

Beat egg yolks until thick and lemon colored, gradually add sugar, and beat until smooth. Add the water and flour alternately, beating constantly. Beat the egg whites until almost stiff, then add baking powder and salt, beat until they will hold a point, add flavoring. Fold this into the egg yolk mixture and place in a large ungreated tube pan. Bake in a slow oven for one hour. Remove and invert pan until cold.

MAMIE MILLER, Elizaville

### APPLESAUCE CAKE

1 cup sugar      1 teaspoon cinnamon  
1/2 cup butter      1/2 teaspoon nutmeg  
2 tablespoons coffee      2 cups flour  
2 tablespoons cocoa      2 teaspoons saleratus  
1/2 teaspoon cloves      1 cup raisins

HELGA HAPEMAN, Elizaville

### APPLESAUCE CAKE

1/2 cup butter  
1 cup sugar  
1 egg  
1 cup applesauce (unsweetened)  
2 cups cake flour (sifted before measuring)  
1/2 teaspoon salt  
1 cup chopped nut meats  
1/2 teaspoon baking powder  
1 teaspoon soda  
1/2 teaspoon cloves  
1 teaspoon cinnamon  
1 teaspoon allspice  
1/2 cup chopped citron  
1/2 cup chopped raisins

Cream butter, add sugar, beat until light, add well beaten egg and applesauce. Sift flour, salt, baking powder, soda and spices together and add, then nuts, raisins and citron. Pour into tin lined with greased wax paper and bake for 35 minutes at 375 degrees.

MRS. WM. ROLAND BRENZEL, Red Hook

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## PUDDINGS

### FLOATING ISLAND

Scald a pint of milk; beat the yolks of two eggs, add three tablespoons of sugar and one tablespoon of cornstarch (stir this with cold milk) stir well together and add to the scalded milk carefully so it will not lump. As soon as it thickens pour into a dish designed for the table and add flavoring. Beat the whites of two eggs and put a spoonful at a time into boiling water that has been poured into a skillet, cook a couple of seconds and remove from water with a skimmer or cake spoon; place on the above dish.

CHRISTINA SHOOK

### APPLE PUDDING

Butter a baking dish, slice 4 apples to put in the bottom of the buttered dish. Then dissolve a teaspoonful of cinnamon in  $\frac{1}{2}$  cup of water and pour over apples. Next mix together one cup of sugar, three-fourths cup of flour and seven teaspoons of butter and pour over apples. Bake in hot oven until golden brown, and serve with whipped cream.

MRS. HAROLD FORD

### BELLEVUE PUDDING

1 cup of molasses  
 $\frac{1}{4}$  cup of butter  
 2 cups of flour  
 1 cup of sweet milk  
 1 teaspoon of soda dissolved in milk  
 1 teaspoon of cinnamon  
 $\frac{1}{2}$  teaspoon of ginger and salt  
 Scant cup of raisins  
 Raisins can be omitted

Steamed 2 hours. Serve with hard sauce.

MRS. A. S. COONS

### BISCUIT TORTONI

1 pt. milk  
 2 eggs  
 $\frac{3}{4}$  cup sugar  
 3 tablespoons milk

1 tablespoon gelatine dissolved in  
 extra milk  
 $\frac{1}{2}$  pt. cream whipped stiff

Scald milk, cream yolks of eggs, add to scalded milk, stir constantly, when beginning to thicken add gelatine, stir until dissolved, set away to cool, add whipped cream and egg whites beaten.

MRS. EUGENE SCHEFFLER

### LEMON PUDDING

Grate rind of 1 lemon  
 4 tablespoons sugar  
 1 tablespoon butter  
 2 eggs  
 1 cup milk

Mix rind and juice of lemon, butter, sugar and egg yolks, add milk and fold in beaten whites. Pour into pudding dish, place dish in pan of hot water, bake 45 minutes in moderate oven.

MRS. F. A. ROBBINS

### LEMON DELICACY

2 tablespoons butter  
 $\frac{3}{4}$  cup sugar  
 Juice of 2 lemons  
 Grated rind  $\frac{1}{2}$  lemon

1 cup milk  
 2 tablespoons flour  
 2 eggs

Cream butter, add sugar gradually and cream well together. Add well-beaten egg yolks, flour, lemon juice, and rind. Mix thoroughly. Add milk and fold in stiffly-beaten egg whites. Pour into greased baking dish. Set in pan of hot water and bake in a slow oven (350 degrees).

### SAUCE

1 cup brown sugar  
 4 tablespoons flour Mix together  
 $\frac{1}{8}$  teaspoon salt  
 2 cups boiling water  
 2 tablespoons butter  
 Either juice of  $\frac{1}{2}$  lemon or juice of  $\frac{1}{2}$  orange  
 $\frac{1}{2}$  teaspoons vanilla

When mixture has been thickened in the boiling water, remove from fire, add juice of lemon, orange or vanilla, and butter.

MARJORIE B. AUCTION

### APPLE COBBLE

Line a deep dish with apples, add 1 cup of sugar, little cinnamon and  $\frac{1}{2}$  cup water. Then blend to a fine crumble, 1 cup flour and  $\frac{1}{2}$  cup butter. Sprinkle on top of apples and pat down lightly. Bake until crumble crust is light brown in oven 300 degrees. Delicious served with cream.

MRS. HOMER NELSON

### CHERRY COBBLER

2 cups cherries (stemmed and pitted)  
 $\frac{2}{3}$  cup sugar  
 2 teaspoons flour  
 $\frac{1}{8}$  teaspoon salt  
 1 tablespoon water  
 cherry mixture  
 dough

1 tablespoon sugar  
 2 tablespoons butter  
 6 tablespoons milk  
 $\frac{1}{4}$  teaspoon salt  
 1 teaspoon baking powder  
 1 cup flour

Mix the cherries, sugar, flour, and salt. Allow to stand five minutes. Add the water. Pour this mixture into a deep baking dish. Mix and sift the flour, baking powder, salt and sugar. Cut in the butter. Add the milk mixing until a soft dough is formed. Pat it in shape to fit over the cherry mixture, make three slits to permit steam to escape. Place in a moderate oven and bake about 30 or 40 minutes. Serve in the baking dish. Plain cream or whipped cream may be served with the cobbler.

MRS. L. E. COTTER

### LEMON CURD

4 lemons, juice and grated  
 8 level cups of sugar  
 6 eggs  
 $\frac{1}{4}$  lb. of butter

Cook in double boiler until curd begins to thicken. Jar, and seal. This is a tasty condiment and filler for tea cakes.

ANNIE MOORE STACEY

### CHOCOLATE CORNSTARCH PUDDING

2 cups milk  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  cup sugar  
 1 heaping tablespoon cornstarch  
 $\frac{1}{2}$  square Bakers chocolate

Mix together first three ingredients and bring to a boil. Moisten cornstarch with a little cold liquid and stir in first mixture. Add chocolate and stir until dissolved. Remove and turn into mould, when thoroughly cold serve with cream.

MRS. FRANK JACOBY

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**ORANGE OR BERRY PUDDING**

1 qt. milk  
1/3 cup cornstarch  
1 cup sugar  
2 eggs  
Vanilla

In double boiler bring milk to boiling point, add your cornstarch stirring briskly for a few seconds, add sugar and eggs that have been well beaten. When thick as custard remove from stove and add flavoring.

Put sliced oranges or berries which have been cut into small pieces into dish or pudding dish and pour over cornstarch mixture. Chill in refrigerator.

MRS. LOUIS DILLMAN, Red Hook

**CHERRY BROWN BETTY**

2 cups or 1 can cherries  
2 cups stale bread crumbs  
3/4 cup brown sugar  
3 tablespoons butter

Put a layer of crumbs in the bottom of buttered baking dish, then a layer of cherries and sprinkle with 1/2 the sugar.

Repeat putting 1/2 cup bread crumbs over second layer of sugar. Dot with butter and bake in moderate oven (375 degrees) for 1 hour.

Serve with hard sauce or whipped cream.

MRS. ENO

**BUTTER SCOTCH PUDDING**

4 tablespoons minute tapioca  
2 cups boiling water  
1 cup brown sugar  
1 cup chopped nut meats  
1 teaspoon vanilla  
Boil till transparent.

MRS. LOTTIE COLE

**ELDERBERRY PUDDING**

Mix together:  
1 cup molasses  
1 teaspoon saleratus  
2 cups flour  
1/2 teaspoon salt  
1 qt. elderberries

Bake 1 hour and eat hot with the following sauce:

Beat 1 cup of butter to a cream

Stir in 2 cups of brown sugar and add gradually boiling water 1 tablespoon at a time till it is like thick cream, flavor with nutmeg.

MRS. MARTINA SHOOK

**SNOW PUDDING**

1 envelope of Knox's gelatine  
3/4 pint of cold water  
3/4 pint of boiling water  
1 1/2 cups granulated sugar  
Whites of 4 eggs  
Juice of 2 lemons

Soak gelatine in cold water for 10 minutes. Add boiling water and the sugar and stir until dissolved. Add lemon juice and a little of grated rind. Strain, place in cool place until nearly set. Then add the whites of egg which have been beaten to a stiff froth, beat the mixture until light and spongy. Keep in ice box until ready to serve.

Serve with thin custard sauce made with the yolks of eggs, pinch of salt,  $\frac{1}{2}$  teaspoon vanilla and pint of milk—4 tablespoons of granulated sugar—cook sauce in double boiler until small bubbles form around edge of kettle.

Good dessert for a turkey dinner.

MRS. WILLIAM S. MASSONNEAU

### CHRISTMAS PUDDING

1 coffee cup of suet (chopped fine)  
1 cup sweet milk  
2 cups raisins (seeded)  
1 cup molasses (dark)  
1 cup currants  
 $\frac{1}{4}$  cup citron  
2 cups flour  
Peel of orange and lemon

1 teaspoon of baking soda, cinnamon and nutmeg

Serve with any good sauce. (Hard sauce preferred). One may use less fruit if desired. This is a good substitute for plum pudding and makes about 3 lbs.

MRS. WILLIAM S. MASSONNEAU

### LEMON PUDDING

Cream together 1 cup sugar and 2 tablespoons butter. Stir in grated rind and juice of 1 lemon. Add 2 egg yolks beaten, 2 tablespoons flour,  $\frac{1}{2}$  cups milk. Beat egg whites stiff and fold in last. Pour in buttered pudding dish. Bake 1 hour in moderate oven.

MRS. ALBERT KERLEY

### APPLE PUDDING

Pare and slice  $\frac{1}{3}$  dish of apples  
Make batter  $\frac{1}{2}$  cup sugar  
1 tablespoon butter  
 $\frac{1}{2}$  cup milk  
1 cup flour  
1 teaspoon baking powder  
Make sauce and serve.

MRS. RAYMOND BRENZEL

### BLUSHING BUNNY

Put into a chafing dish two tablespoons butter; when melted add two tablespoons of flour. Pour on gradually one cup thin cream or milk; when thickened add one-half can tomato soup and one cup of macaroni which has been cooked in salted water; then add one-half pound cheese, grated or thinly sliced, and two eggs slightly beaten. Season with salt and a little cayenne pepper and mustard.

This is sufficient for a party of six and is delicious.

MRS. BENJ. R. HORTON

### DATE PUDDING

1 pkg. dates chopped  
 $3\frac{1}{2}$  tablespoons melted butter  
2 teaspoons of soda in 1 cup of boiling water  
1 egg beaten  
1 cup sugar sifted with  $1\frac{1}{2}$  cups of flour  
1 cup chopped nut meats

Pour water and soda on dates, then mix. Bake 1 hour. Serve with whipped cream.

MRS. MINNIE LASHER

## DINNER DISHES

### SPANISH STRING BEANS

2 medium onions  
2 tablespoons butter  
 $1\frac{1}{2}$  cups pureed stewed tomatoes  
1 bay leaf  
 $\frac{3}{4}$  teaspoon salt  
 $\frac{1}{2}$  diced green pepper  
2 whole cloves  
2 teaspoons sugar  
2 lbs. cooked fresh string beans

Slice the onions, add butter, tomatoes, salt, green pepper, cloves, bay leaf and sugar. Simmer 15 minutes, then remove bay leaf and cloves and add string beans. Heat well to serve.

MRS. PETER YOUNG, Hudson

### STUFFED FLANK STEAK

1 flank steak 2 lbs.	2 eggs slightly beaten
4 cups bread crumbs	1 teaspoon thyme
1 teaspoon marjoram	4 tablespoons melted fat
2 teaspoons salt	2 tablespoons hot water
$\frac{1}{8}$ teaspoon pepper	2 teaspoons sage
3 small onions (minced)	

Combine all ingredients, but the flank steak. Mix well, spread on steak, then roll it up and secure with skewers or tie it. Next roll the stuffed steak in seasoned flour to sear on all sides in a little hot fat. Arrange in casserole or Dutch oven, add  $\frac{1}{2}$  cup hot water, cover and cook 2 hours in a slow oven of 325 degrees F. or until meat is tender, arrange on a platter and remove skewer or string. Thicken the gravy left in pan and serve with the steak.

MRS. PETER YOUNG, Hudson

### TUNA LOAF

3 slices of bread	$\frac{1}{2}$ teaspoon parsley
1 cup milk	1 teaspoon salt
2 tablespoons fat	$\frac{1}{4}$ teaspoon pepper
1 can tuna fish	$\frac{1}{4}$ teaspoon celery salt
2 eggs	

Put bread and milk in bowl and let stand until milk is absorbed. Melt fat, add bread and milk and cook 5 minutes. Separate tuna in flakes and add to mixture with eggs slightly beaten. Bake 30 minutes.

MRS. EUGENE SCHEFFLER

### HAMBURGER NOODLE DISH

2 cups noodles, uncooked	2 large onions sliced
3 teaspoons butter	1 no. 2 can tomatoes
$1\frac{1}{2}$ pounds hamburger steak	1 teaspoon salt

Melt the butter in a large frying pan. Brown the meat and onions well. Add tomatoes, noodles and salt. Cover and allow to cook over a very low flame for one hour. If desired this dish may be put into oven and cooked one hour, 350 degrees.

MRS. CLAYTON HOLT

### CHOW MEIN LOAF

$1\frac{1}{2}$  cups cream sauce  
1 (7 oz.) can tuna fish  
2 eggs  
1 can chow mein noodles



Mix together cream sauce, flaked tuna fish and well beaten egg yolks. Then add stiffly beaten egg whites. Bake in a well greased loaf pan in a moderate oven 350 degrees for 30 minutes. Serve with cream sauce.

MRS. WM. J. KELLY

### BAKED SPAGHETTI AND CHEESE

1 cup spaghetti	1 cup milk
1 tablespoon butter	1/2 cup grated cheese
1 tablespoon flour	1 teaspoon salt
1/2 teaspoon pepper	

Boil spaghetti in salted water until tender, drain and rinse in cold water. Put into buttered dish and cover with sauce. Bake 20 minutes in hot oven.

### SAUCE

Melt butter in sauce pan, add flour, mix well and add cold milk slowly, stirring until smooth, add cheese, salt and pepper. Boil 2 minutes.

MRS. WM. ROLAND BRENZEL

### TURKISH COBBLEWA

1 lamb flank	1 tablespoon butter
2 cups rice	1 tablespoon chopped spearmint leaf
2 chopped onions	1 tablespoon chopped parsley
1 chopped green pepper	1/2 cup raisins (optional)
1 teaspoonful cinnamon	Season with salt
2 teaspoons paprika	

Have butcher make pocket in flank being careful not to puncture, boil rice till done then drain and mix with other ingredients. Stuff flank and sew, cover with water, salt to season meat, boil till meat is tender, then remove from kettle, place in hot oven rib side down, roast till top is brown and crisp. Broth can be used for soup stock.

LUCY ALEXANDER

### CHICKEN PIE AS MADE BY THE PENNSYLVANIA DUTCH

Made from left over chicken. Add to the meat and a goodly amount of broth a dash of already boiled spring onions, bring all to a boil and just prior to dinner make dumplings.

Sift: 2 cups flour  
2 teaspoons baking powder  
1 teaspoon salt

Rub in 4 tablespoons shortening. Beat an egg, add 3/4 cup milk and combine with dry ingredients, shape with a tablespoon. Into dumplings drop in boiling broth and clap the lid on pot. Do not remove lid for 15 minutes. Serve immediately with dumplings surrounding chicken and onions. Thicken gravy and pour over all.

MRS. K. E. ANSPACH

### SWISS STEAK

1 cup water	2 lbs. round or flank steak
1/4 teaspoon pepper	1 small can tomatoes
1 teaspoon salt	3 tablespoons dripping or shortening
1/2 cup sifted flour	1 medium sized onion chopped fine

Sprinkle a little water over steak. Sift flour onto a large plate, then put steak into flour and press as much of flour into steak as you can.

Put drippings or shortening into a large frying pan and when sizzling hot put the floured steak into it. Brown thoroughly on both sides. The steak can either be cooked on top of stove or in the oven, whichever way you cook it, it must have a lid. Grease a pot or baking pan with a little dripping and transfer browned steak to it. Now put the cup of water into frying pan the steak was browned in and let the water boil while you run a fork over the pan to loosen up any of the steak juices and flour that may be sticking to the pan. Then pour the boiling water from the frying pan over the steak, add 1 medium-sized onion, finely chopped and add

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a small can of tomatoes; add salt and pepper. Bring to a boil, then turn flame down and cover the pan or pot with a lid, and allow to simmer for 2 hours. If cooked in the oven, cover the baking pan and bake in slow oven for 2 hours.

MRS. LOUIS DILLMAN, Red Hook

### CASSEROLE OF RICE AND MEAT

- |                             |                              |
|-----------------------------|------------------------------|
| 2 cups chopped, cooked meat | 1 tablespoon chopped parsley |
| 1 teaspoon salt             | 1 egg                        |
| 1/4 teaspoon pepper         | 1/4 cup fine bread crumbs    |
| 1/4 teaspoon onion juice    | 4 cups cooked rice           |

Season the meat, mix with crumbs and beaten egg, and add meat stock to make mixture pack easily. Line a greased mold, or baking pan with 2 or 3 cups rice. Pack rice well and fill with meat, cover with the remainder of the rice, cover tightly and steam or bake about 45 minutes. Remove from mold. Serve with tomato sauce.

MRS. D. BECKER

### TEXAS HASH

- |                           |                         |
|---------------------------|-------------------------|
| 2 large onions sliced     | 2 cups canned tomatoes  |
| 2 green peppers, cut fine | 1/2 cup uncooked rice   |
| 3 tablespoons Spry        | 1 teaspoon chili powder |
| 1 pound Hamburg           | 1 teaspoon salt         |
| 1/4 teaspoon pepper       |                         |

Cook onions and green peppers slowly in Spry until onions are yellow. Add hamburger and saute until the mixture falls apart. Add tomatoes, rice, and seasonings. Arrange in large casserole, cover, and bake in moderately hot oven 45 minutes, or until done.

MRS. CLARENCE BATHRICK

### POTATO PAN CAKES

- |  |
|--|
| 3 cups grated raw potato                                 |
| 1 teaspoon salt  |
| 3 tablespoons hot milk                                   |
| 3 tablespoons flour and 1/2 teaspoon baking powder mixed |
| 3 eggs beaten  |

Place raw potatoes in cold water for one hour before grating, wipe dry. Measure the gratings, place in mixing bowl, add salt, hot milk, then beaten eggs and flour. Grease skillet with unsalted fat and drop batter from large spoon.

MRS. F. A. ROBBINS

### SPANISH RICE

3/4 cup rice or more. The juice from 1 large can tomatoes. (A little water may be added), salt. Cut up a few pieces of peppers and lay slices of bacon over top. Bake in oven until rice is done.

DORIS WOLCOTT

### CHICKEN EN CASSEROLE

- |                                |  |
|--------------------------------|--|
| 4 pieces of chicken            | 1/2 cup cooked potatoes (cut in cubes) |
| 2 tablespoons flour            | 1/2 cup cooked carrots                 |
| 1 tablespoon lard or other fat | 1/4 cup cooked celery                  |
| 2 tablespoons butter           | 1 tablespoon raw onion                 |
| 1 teaspoon salt                | 1 teaspoon salt                        |
| 1 cup boiling water            |  |

Roll the chicken in the flour. Place the lard in frying pan and when very hot, add the chicken, browning thoroughly on all sides. Season with salt. Place in the casserole and add the boiling water. Cover and place in a moderate oven for one hour. Melt the butter and when hot add the potatoes, carrots, onion, celery and salt. Stir constantly and when well browned, add to the chicken mixture. Allow to cook for half an hour. More water may be needed. Serve in the casserole. This will make about 3 large portions.

MRS. L. E. COTTER

### HEARTY BEEFSTEAK PIE

- |                           |                      |
|---------------------------|----------------------|
| 2 lbs. lower round steak  | Bay leaf             |
| 4 lamb kidneys            | 2 tablespoons butter |
| 1 minced onion            | 1 cup boiling water  |
| 1 teaspoon minced parsley | 2 bouillon cubes     |
| 1/2 teaspoon pepper       | Flour                |
| Sprig of thyme            | Flaky biscuit crust  |

Cut steak in thin strips, flour, roll up and tie. Brown in skillet using beef fat. Parboil kidneys and dice. Arrange meat rolls and kidney in deep baking dish. Add bouillon cube to boiling water with seasonings and pour over. Invert heavy china cup in center to hold up crust. Make short biscuit crust and cover pie, flutting edge and making a "rose" of pastry as center garnish. Bake in very slow oven 2 hours.

MISS ETHEL A'BRIAL

### GERMAN PORK CHOPS

5 or 6 pork chops, 3 large onions and 1 small can of tomatoes. Put 1 or 2 tablespoons of crisco in large pan, cup onions into pan fry just a little, lay chops over onions, then pour tomatoes over all, add salt and pepper and a few small pieces of bay leaves; add a little more water if needed. Cover and cook on top of stove for 2 hours slowly. Remove chops and thicken liquid with 1 teaspoon flour. Pour over chops and garnish with parsley.

MRS. HAROLD FORD

### DUMPLINGS OR POT PIE

- |                           |
|---------------------------|
| 2 cups flour              |
| 4 teaspoons baking powder |
| 1 tablespoon shortening   |
| 3/4 cup milk              |
| 1/2 teaspoon salt         |

Sift flour, baking powder, salt, work in shortening with fork, or pastry blender, add milk and drop by spoonful on top of stew and cover tightly, and boil 15 min.

RUTH COONS

### HUNGARIAN POTATOES

- |                                      |
|--------------------------------------|
| 3 cups of potato cubes               |
| 2 onions                             |
| 3 tablespoons of bacon fat or butter |
| 3/4 teaspoon salt                    |
| 1/2 teaspoon paprika                 |
| 1/8 teaspoon of pepper               |
| 3 cups of boiling water              |

Melt fat in kettle, add onions thinly sliced and simmer 5 minutes, taking care that the onions do not burn. Add remaining ingredients and simmer until potatoes are tender, but not broken. The water cooks away so that the dish is not "soupy". The paprika makes the potatoes quite pink in color, but does not greatly change their flavor.

MRS. FRANK PELLIS

### VIRGINIA MOCK CHICKEN

- |                      |
|----------------------|
| 1 cup diced potatoes |
| 1 cup diced carrots  |
| 1 onion              |

Cook tender in a little water, add 1 can tuna fish and 1 cup of peas, mix together with a cream sauce, season with salt and pepper, put in pan with bread crumbs and dots of butter on top and brown in hot oven.

ELIZABETH BEESMER



## SALADS

### STUFFED TOMATOES SALAD

Peel tomatoes, chill, remove seeds, pulp, put 1 teaspoon French dressing in each, and stand in ice box until ready to serve, then fill with equal parts of finely chopped celery, nuts. Serve on lettuce with Mayonnaise.

MRS. A. HOLT

### HOT POTATO SALAD

1 tablespoon butter to melt in double boiler, add 1 tablespoon flour  
1/3 cup vinegar  
2/3 cup water  
Sugar and salt to taste

Prepare hot sliced or diced potatoes and onions, add pinch or two of celery seed, cover with hot sauce made as above.

Nice to serve with cold meat.

MRS. ROBBINS

### CABBAGE RELISH SALAD

1/4 teaspoon salt 2 cups shredded cabbage  
Pepper as liked 1/2 cup shredded sliced pineapple  
1/2 cup salad dressing 1/4 cup minced pimento  
1/4 cup minced green olives (or peppers)

Mix together and serve plain or with crisp lettuce.

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### TUNA AND SHRIMP SALAD

Cut up 3 hard boiled eggs. Remove dark veins from 1 can of shrimp and cut up small, 1 can of tuna, cut up fine, 1 pimento, about 1 cup of diced celery and 1 cup of diced boiled potato. Mix with salad dressing and serve on a lettuce leaf.

MRS. PETER YOUNG, Hudson

### TUNA AND SHRIMP SALAD

3 hard boiled eggs 1 cup diced celery  
1 can of shrimp 1 cup diced boiled potato  
1 can of tuna fish Salad dressing  
1 pimento Lettuce

Cut up eggs, remove dark veins from shrimp, cut up tuna fish, pimento, celery and potatoes. Mix with salad dressing and serve on a lettuce leaf.

MRS. PHILIP ROCKEFELLER

### FRENCH DRESSING

3 tablespoons catsup 1 teaspoon paprika  
1 tablespoon Worcestershire sauce Sugar  
1 teaspoon salt 1 cup of vinegar  
3 tablespoons olive oil Garlic to suit taste

Mix all together well in order given.

MRS. LOTTIE COLE

### SALAD DRESSING

1 cup vinegar 2 teaspoons corn starch  
1 cup sugar 1/4 teaspoon pepper  
1 cup milk 1/4 teaspoon salt  
1 egg beaten 1 teaspoon butter  
1 tablespoon mustard

Mix the vinegar, sugar, mustard, salt and pepper, then stir in beaten egg, let this mixture come to a boil, then add the blended milk and cornstarch, add the butter and boil slightly until it thickens. This may be set aside in the ice-box. It makes a very nice dressing for cole-slaw.

MRS. L. E. COTTER

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# PICKLES

## CAULIFLOWER PICKLES

- 1 large cauliflower
- 1 quart small onions
- 1/2 bunch celery
- 3 qts. cold water
- 3 tablespoons salt
- Let stand over night
- 1/2 cup dry mustard
- 1/2 cup sugar
- 1/8 teaspoon turmeric
- 1/2 pts. vinegar

Separate cauliflower into flowerets, peel onions, dice celery. Place in bowl with salt and water, and leave over night. Mix mustard, sugar, turmeric and vinegar, cook until thickened, add drained vegetables. Boil 5 minutes, put in hot jars and seal.

MRS. BARZELLE COLE

## BARNEY BLUE CATSUP

- 4 qts. ripe tomatoes—cut and measured after cutting, put in kettle and add:
- 2 cups sugar
- 1 tablespoon whole allspice
- 1 tablespoon broke stick cinnamon
- 1 tablespoon ground red pepper
- 2 cups vinegar
- 1 tablespoon cochineal (tie in a bag) (grain or coloring 5c worth)
- 1 teaspoon mustard

Boil all together one hour, strain thru a fine strainer, return to fire and thicken with 3 tablespoons cornstarch, moisten with vinegar, boil six minutes and bottle.

MRS. BRENZEL, SR.

## SYRACUSE PICKLES

- 3 quarts sliced cucumbers
- 4 large onions
- 1 pepper
- Set in salt for 3 hours, then scald in:
- 1 cup vinegar
- 1 cup sugar
- Seal while hot.

- 1 teaspoon ground cloves
- 1 teaspoon turmeric

MRS. BRENZEL, SR.

## BORDEAUX SAUCE

- 3 qts. chopped green peppers
- 3 qts. chopped onions
- 9 large onions
- 9 red peppers
- 3 lbs. sugar
- 6 tablespoons salt
- 3 teaspoons turmeric
- 3 tablespoons mustard seed
- 2 tablespoons celery seed
- 3 pints vinegar

Cook 1/2 hour. Make 6 quarts.

HELGA HAPEMAN

## INDIAN RELISH

- 4 quarts cabbage
- 2 quarts green tomatoes
- 2 red or green peppers
- 6 large onions

Put above thru food chopper. Use medium knife.

- 1 3/4 lbs. brown sugar
- 1/2 cup salt
- 1 ounce mustard seed
- 1/2 ounce celery seed
- 1 ounce turmeric
- 2 quarts vinegar

Mix all together, boil 30 minutes and can.

GERTRUDE WINCHELL

## MRS. ROBBINS SWEET SLICED PICKLES

- 1 gallon good size cucumbers (peel and slice)
- 5 medium size onions (sliced thin)
- 4 large green peppers (sliced thin)
- Soak all over night in salt water, drain and scald for fifteen minutes in following vinegar mixture after it comes to a boil.
- 2 qts. mild vinegar
- 5 cups sugar
- 3/4 teaspoon cinnamon
- Pinch ground cloves
- 1 tablespoon celery seed
- 1 tablespoon curry powder
- 1/4 tablespoon paprika

MRS. ROBBINS

## SLICED CUCUMBER PICKLES

- 4 quarts sliced cucumbers
- 2 even tablespoons salt
- 2 even tablespoons stick cinnamon
- 1 quart sugar
- 1 quart vinegar

Stir all together, make them scalding hot and seal in glass jars.

HELGA HAPEMAN

## CORN RELISH

Chop 12 ears sweet corn, 1 large head cabbage, 3 medium size onions and 1 red pepper.

Add 1/2 cupful mustard, scant 1/2 cupful salt, 2 1/2 cupfuls sugar and 2 1/2 cupfuls vinegar. Boil ten minutes, and seal while hot in glass jars.

MRS. MERVIN COONS

## PICKLE RECIPE

- 1 gallon vinegar
- 2/3 cup salt
- 1 cup brown sugar
- 1/2 cup ground mustard
- 10c worth of saccharine

Mix all together and pour on cucumbers. Do not boil. Put on cold.

MRS. CLARENCE BATHRICK

## GERMAN MUSTARD PICKLES AND SAUCE

- 1 qt. green tomatoes or cucumbers
- 1 small cabbage
- 1 cauliflower
- 1 qt. onions
- 2 red peppers (sweet)
- 2 green peppers (sweet)
- 3 qts. water
- 2/3 cups salt

Cook vegetables until tender in the water, drain and cut in small pieces.

## SAUCE

- 3 cups sugar
- 1 cup flour
- 10 teaspoons dry mustard
- 1 teaspoon turmeric
- 1 qt. vinegar
- 1 qt. jar sweet mixed pickles

Boil sauce till thickened. Mix with vegetables. Add 1 quart jar of mixed pickles and sweet pickles, vinegar. Seal in jars.

MRS. ENO

## CONSERVES

### RHUBARB CONSERVE

3 lbs. rhubarb  
4 lbs. sugar

Boil until thick then add  $\frac{1}{4}$  lb. of walnut meats. Put in jelly jars.

MRS. L. VAN STEENBURGH

### APPLE CATSUP

Peel and quarter a dozen sound tart apples. Stew them until soft in a little water as possible, then pass thru a sieve.

To a quart of sifted apples add:

1 teacupful of sugar  
1 teaspoon of cloves  
1 teaspoon of pepper  
1 teaspoon of mustard  
2 teaspoons cinnamon  
2 medium sized onions chopped very fine

Stir all together adding 1 tablespoon salt and one pint of vinegar. Place over the fire and boil one hour. Bottle while hot. Seal very tight. This quantity makes two quarts.

MRS. HAROLD J. COON

### PEAR MARMALADE

4 cups (2 lbs.) prepared fruit  
7 cups (3 lbs.) sugar  
1 bottle Certo . . . fruit pectin  
1 small bottle maraschino cherries.

To prepare fruit, peel about  $1\frac{1}{2}$  pounds fully ripe pears. Grind or chop very fine. Remove skins in quarters from 2 medium oranges and 2 medium lemons. Lay quarters flat; shave off and discard about  $\frac{1}{2}$  of white part. With a very sharp knife, cut remaining rind into very fine shreds. Add 1 cup water and  $\frac{1}{8}$  teaspoon soda, bring to a boil, and simmer, covered, for just 10 minutes. Cut off tight skin of peeled fruit and slip pulp out of each section; add pulp and juice to cooked rind and simmer, covered, 15 minutes longer. Combine fruits.

Measure sugar and prepared fruit, solidly packed, into large kettle, flooding each cup with juice, or if necessary, with water. Bring to a boil and boil gently 5 minutes. Remove from fire and stir in Certo. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin, hot marmalade at once. Makes about 11 glasses. (6 fluid ounces each).

GWENLYN B. W. STACEY

### ORANGE MARMALADE

4 large or 5 medium oranges  
2 lemons  
4 lbs. sugar  
5 cups water

Wash fruit, cut up rind and all except core, add water and let stand over night. Cook until tender. Set aside for several hours until cool, then add the sugar and cook until it will jelly slightly. Put in scalded jars and leave uncovered until it is firm.

MRS. B. W. LACEY, Richmond, Va.

### PEAR HONEY

Wash, pare and core sound hard pears, cut into small pieces and run through food chopper. Take equal parts of pears and sugar and put in kettle, stirring well and let simmer until thick. Flavor with crushed pineapple.

MRS. CHAS. I. JOSEPH, Hollyville, Del.

### PEAR, PINEAPPLE AND MARASCHINO CHERRY JAM

3 cups ( $1\frac{1}{2}$  lbs.) crushed pears  
1 cup ( $\frac{1}{2}$  lb.) crushed pineapple  
 $\frac{3}{4}$  cup maraschino cherries, drained  
 $7\frac{1}{2}$  cups ( $3\frac{1}{4}$  lbs.) sugar  
1 bottle Certo

## Your Church

### CHRIST EPISCOPAL CHURCH

REV. M. PAUL S. HUNTINGTON, *Rector*

Morning Worship ..... 11 A.M.  
Holy Communion First Sunday ..... 11 A.M.  
Holy Communion Third Sunday ..... 8 A.M.

### ST. JOHN'S DUTCH REFORMED CHURCH

REV. LAURENCE FRENCH

Sunday School ..... 10 A.M.  
Worship ..... 11 A.M.  
Holy Communion Quarterly

### ST. PAUL'S LUTHERAN CHURCH

REV. GEORGE E. HIPSLEY

Sunday School ..... 10 A.M.  
Worship ..... 11 A.M.  
Evening Service ..... 7:30 P.M.  
Holy Communion, First Sunday, Jan., Easter, July, October

### ST. CHRISTOPHER'S SHRINE

REV. LOUIS JAUDUS

Masses ..... 8 A.M. - 10:30 A.M. - 11:30 A.M.  
Monday Night Service—Our Lady of the Miraculous Medal

### METHODIST EPISCOPAL CHURCH

REV. DONALD S. STACEY

Sunday School ..... 10 A.M.  
Worship ..... 11 A.M.  
Evening Service ..... 8 P.M.

## Go To Your Church

To prepare fruit, peel core and crush completely or grind about 2 pounds fully ripe pears. Peel 1 small pineapple and chop very fine or grind, using finest knife of food chopper. Chop maraschino cherries. Combine fruits.

Measure sugar and prepared fruit into large kettle, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in Certo. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once. Makes about 11 glasses. (6 fluid ounces each.)

#### TEN-MINUTE CRANBERRY SAUCE

4 cups cranberries  
2 cups water  
2 cups sugar

Boil sugar and water together 5 minutes. Add cranberries and boil without stirring until all the skins pop open. Remove from the fire when the popping stops.

MRS. MERVIN COONS

#### KIMONA SANDWICH SPREAD

1 can pimentoes  
2 hard boiled eggs  
1 cream cheese  
1 tablespoon onion  
Salt and pepper as desired

Chop peppers, eggs, and onions very fine and mix together and add dressing.

#### DRESSING

1 tablespoon of sugar  
1 tablespoon of flour  
1 tablespoon of butter  
1/2 cup of water  
2 tablespoons of vinegar

Cook in double boiler. When cool mix all together.

GERTRUDE WINCHELL

#### GRAPE JUICE

To each 2 gallons of grapes add 3 quarts of water; cover and let boil until the grapes break. Strain and add one pound of sugar to each three quarts of juice. Let come to a boil, skim, and seal in glass bottles or jars.

MRS. MERVIN COONS

#### CANDY

##### EAGLE BRAND CONDENSED MILK FUDGE

2 cups granulated sugar  
1 cup water  
1 1/3 cups (1 can) eagle brand milk  
3 squares unsweetened chocolate  
1 cup nut meats (optional)

Mix sugar and water in large sauce pan and bring to boil. Add milk and boil over low flames until mixture will form a firm ball when tested in cold water. Stir mixture constantly to prevent burning. Remove from fire, add chocolate cut in small pieces. Chop nut meats and add. Beat until thick and creamy. Pour into butter pan. When cool cut in squares. This is very good.

MRS. A. HOLT

##### FUDGE

1 box confectionary sugar, 3 tablespoons butter, 3 tablespoons cream or milk, 1/4 lb. chocolate, 1 egg, 1 teaspoon vanilla. Add nuts. Melt butter and chocolate in double boiler, add sugar, then add beaten yolk of egg, add cream, beat all together, then white of egg beaten stiff. Beat all together then pour in pan. Do not cook, just heat and whip.

MRS. IDA SMITH

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