

THE MISSION
COOK BOOK

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Cook Book



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Mexican Dishes.

Quail.—6 fine quail, 2 tablespoons butter, 1 tablespoon water, juice of 1 lemon, 6 slices buttered toast, 12 grape leaves, green grape jelly. Butter and season with salt, and pepper the quail, wrapping each one in fresh grape leaves; set in pan and roast for 30 minutes. Have toast ready, add butter, water and lemon juice to gravy in the pan, let cook 3 or 4 minutes, strain and pour over birds. Serve with green grape jelly.

Chile con Carne.—Se corta la carne de puerco en pedazos chiquitos y se frie. Se muelen bien unos chiles colorados ó mas, segun la cantidad de la carne, una poca de pimienta y ajo se le agrega a la carne cuando esta cocida, se deja todo refrier un poco y se sirve.

Bacalao en Adobe.—Se remoja el pescado hasta que esta bien desalado y se pone a cocer. Se muelen bastantes chiles anchos remojados y desvenados, anadiendo unos dientes de ajo fritos en aceite, oregano, tomillo pimienta y un trozo de pan dorado en manteca; despues de bien molido todo esto, se suelta el adobe con vinagre sin ponerle nada de agua, se frie en aceite y se la agrega unas hojas de laurel y la sal necesaria; cuando haya hervido un poco se añade el pescado dividido ten rozos y se deja en el fuego hasta que esta bien sazonado el guisado.

Bacalao a la Biscaina.—A 4 libras de bacalao, una noche antes de hecharlo en agua, media botella de aceite bien quemado, se le ponen 4 cabezas de ajo, una libra de cebolla, y un royo de perejil, un bote de tamate y una de pasta, dos botes de pimientos morrones media libra de garvanzo y dos libras media libra de garvanzo y dos libras de papas.

Bacalao a la Vizcaina.—Soak 1 lb. dried salt codfish over night in cold water. Boil 40 minutes, putting into cold water. Pick out bones and let cool. Make a sauce as follows: Peel 6 large tomatoes, put into saucepan with butter size of an egg, a bunch of thyme and parsley, 2 chopped onions, and 1 clove of garlic chopped and fried in butter. Set over boiling water, stew gently 3 hours. Press through a sieve, rejecting seeds and herbs. Meanwhile prepare a roux allowing to 1 qt. water tablespoon of butter and 2 of flour, stirred together over the fire until light gold brown. When sauce is strained remove roux

from fire, stir in the sauce. Return it to fire, stir and boil 3 to 5 minutes, until rich and thick. Chop up 1 red sweet pepper and add to the sauce. Fry 1 large onion chopped fine, and 2 cloves of garlic chopped fine, and add all to the sauce. Cut 12 croutons 1 by 2 inches thick from the soft part of the bread, and boil in boiling oil. Then put the codfish into the tomato sauce, heat thoroughly in the oven, in a deep dish, with the croutons around as a border, for 15 minutes. N. B.—The Spanish red sweet pepper comes preserved in oil. Add black pepper as necessary.

Chicken with Calabasitas.—Cut up a spring chicken in small pieces and season with red pepper and salt. Fry in hot lard, when all is fried, cut up an onion, a few pieces of garlic, and 4 large tomatoes; put into pan with chicken. Cut up calabasitas in small pieces and add that to chicken, cover the pan, air tight if possible, and do not add water. When pumpkin is cooked it is ready.

Hot Tamales.—3 lbs. of choice beef, 1 lb. pork, boiled tender, 6 large pods of chile pepper (remove seed and boil soft), 2 pods of garlic, 1-4 tablespoonful cammenie seed, 1-4 teaspoonful Mexican sage, 1 teaspoonful black pepper, 2 tablespoonfuls of salt, 1 cup lard. Grind all together. 1-2 gallon of country meal, 1 tablespoon salt, 1 cup lard, mix with cold water to thickness of paste, spread heaping teaspoon on corn shuck, then put on ground meat, roll, tie ends. Put sticks in cooking pot across each other so steam from water in bottom of pot can circulate about tamales resting on them. Cook fifty or sixty minutes over slow fire. To prepare shucks, cut off ends and scald. An easier way is to leave out seasoning and use Eagle Chile Powder to taste.

Chile con Queso (Chile with Cheese).—Fry one sliced onion in hot lard or butter, add one can tomatoes, stir constantly, cook well; add two eggs, and lastly a cup of grated cheese; salt, pepper, and cayenne pepper to taste. Serve on toast.

Huevos de Ranchero.—Take 6 dried peppers, soak in boiling water a few minutes, mash to a paste, put a large spoonful of lard in a frying pan, when hot add one sliced onion, mashed peppers, salt to taste, a little water, one-half cup tomatoes pressed through a sieve, break six eggs as if to poach in this. Serve eggs on hot dish with this sauce.

Enchiladas.—Cook in water a half dozen large chile peppers (first taking out the seed), mash through a sieve, moistening them with water to make them pass through; put one tablespoonful of lard in frying pan, when hot put in chile pulp with salt and a teaspoonful of flour, wet with water and rubbed smooth; have a dozen tortillas, dip in pan with chile sauce, lay on a dish, spread on each one a spoonful of grated cheese, and chopped onion, and roll up as you would a jelly cake; on top heap grated cheese, pour on this chile sauce, serve hot.

Codfish a la Biscaina.—Place codfish, which has been previously soaked for several hours in cold water, when it reaches the boiling point skim and remove from fire, let stand for 15 minutes, then drain, place in casuela alternating with sliced onions and potatoes and chile marones, cooked dried (1 can), peas or garbanzos may be added. Pour over sauce. Cook 2 hours.

Sauce.—Fry garlic in very hot olive oil (2 tablespoons), when nearly burnt remove garlic and add 1 small can tomatoes and two or three red peppers.

Roast Beef, Mexicana.—Slash roast 3 times to pound, place 1-2 clove garlic in each slash, sprinkle with pepper, salt, ground cloves, pour 1-2 cup vinegar, cover top with lard, then flour, and lastly a sprinkling of oregano (sweet marjoram), bake.

—MARIANA BROWN.

Sopa de Arroz.—Wash 1 cup rice, put in frying pan, tablespoon lard. When hot add rice, stirring constantly until slightly browned, then add 1-4 can tomatoes, 1 small sliced onion, 2 cloves garlic mashed to a pulp, with a little water, adding one quart water, salt and pepper to taste.

Cactus.—Remove all thongs from very young leaves, boil in water over a slow fire till tender, usually left on fire all day and night. Next day make a sauce by stewing chile pepper and tomato sauce together till soft enough to pass through a sieve. Fry some chopped garlic and onion brown in olive oil, strain into tomato. Drain water from cactus, put into sauce, add dried shrimp. Stew all together.

Mexican Pecan Candy.—2 cups of Mexican sugar, 2 cups of granulated sugar, 1 cup of milk or cream, 4 cups of pecans, vanilla

to taste. Boil sugar and milk until it turns quite hard in water, then add nuts, boil a minute longer, and remove from fire. Add vanilla. Drop on brown paper, slightly buttered.

Pumpkin Candy (Dulce de Calabasita).—Open, clean, peel, soak in lime water (water bucket of water and heaping spoon of lime) twenty-four hours. Have two buckets—one cold water and one boiling water. Boil 5 minutes, put in cold water 5 minutes. Repeat. Use 2 lbs. sugar and 1 qt. water to 1 large pumpkin, make syrup thick, and drop in pumpkin cut in small pieces. Boil until it has absorbed all sugar. Set away to cool. It will be glazed.

Spinach or Mustard Greens (Spanish Style).—Boil greens until tender, adding salt only, drain and chop fine. Have ready a frying pan with 1 tablespoon of olive oil, heated, in which is stirred 1 large spoonful pinola; into this turn the greens, add 1-2 cup milk, cook five minutes and serve.

Spanish Sauce.—Fry 1 large spoonful of finely chopped onion in a spoonful of butter until light brown (be careful not to burn) add a little flour and stir; pour into this one cup of skimmed tomato juice, add salt and pepper to taste; allow to boil up well, pour over omelette; garnish with finely chopped parsley.

Omelet—Into well-buttered iron skillet put one cup of cold boiled rice or grits; cover, allow to brown, while beating three eggs and one cup new milk; turn into skillet, shake well, put in oven a few minutes where set like custard; salt and pepper to taste—also bits of butter—roll, put on a hot platter; garnish with crisp strips of bacon and a little parsley. Delicious for breakfast; good with Spanish sauce.

Royal Croquettes.—1-2 pint of cooked breast of chicken, 1-2 pint cooked sweetbread, 1 gill of minced mushrooms; 1 gill of water, 4 eggs, 1 tablespoonful chili powder, 3 tablespoonsful of butter, 1 tablespoonful of flour, 1 level tablespoonful of salt, 1-3 teaspoonful of pepper, 1 tablespoonful of lemon juice, 1 teaspoonful of onion juice, 1 teaspoonful of minced parsley, a light grating of nutmeg.

Cook the sweetbreads in boiling water for twenty minutes; then drop them into cold water. When cold, chop them rather

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fine; also have the mushrooms and chicken chopping fine. Mix the meat, mushrooms and seasoning together. Put the water and chili powder in a saucepan, and set on the fire. Beat the butter and flour together, and add to the contents of the saucepan, stirring until the sauce becomes thick and smooth. Now add the seasoned mixture, and cook for three minutes. Beat two of the eggs, and pour over the cooking mixture. Take the pan from the fire, and stir the contents until the egg is combined with the other ingredients. Pour upon a meat platter, and put away to chill. It will take several hours to accomplish this. Use the dried bread crumbs and the remaining two eggs for breading. Shape, bread, and fry these croquettes in boiling fat.

Mutton Cutlet Saute.—1 slice from a leg of mutton, 1 tablespoonful of butter, 1 gill of strained tomato, 1-2 gill of water, 1 teaspoonful of flour. 1 teaspoonful of salt, 1-4 teaspoonful of pepper, 1-2 cup red chili sauce.

Put the butter in the frying pan, and set on the fire. When the butter is melted, lay the cutlet in the pan, and season with half the salt and pepper. Brown on both sides, cooking the meat (which should be three-quarters of an inch thick) for six minutes. Now add the tomato and chili sauce. When this boils, stir in the flour, mixed smoothly with the cold water. Season with the remainder of the salt and pepper, and cook gently for five minutes. Serve at once.

Force-Meat for Roast Poultry.— Chop fine in food cutter four ounces of fresh veal or pork, or use if you prefer eight ounces of sausage meat, the best. Fry one ounce of onion in one ounce of butter to a light yellow color. Steep eight ounces of stale bread in cold water for five or six minutes, and then wring dry in clean towel. Mix all together, seasoning with powdered herbs to taste; salt, pepper, and add two whole eggs, mixing all well together before using.

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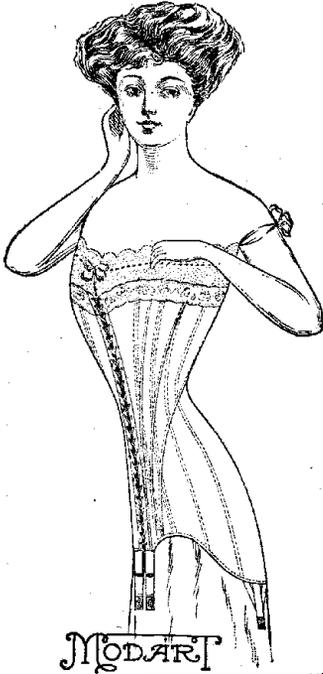
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Lobster con Chili.—1 1-2 pints of lobster, 1 pint of water, 3 tablespoonfuls of butter, 2 tablespoonfuls of flour, 1 level tablespoonful of salt, 1-8 teaspoonful of cayenne, 1 tablespoonful of chili powder, 1 teaspoonful of onion sauce.

Cut the lobster into small pieces, and season with half the salt. Put the butter in a frying pan, and set on the fire. When hot, add the flour and red chili powder. Stir until smooth and frothy; then gradually add the water, stirring all the time. When this boils, add the pepper and lemon juice, besides the remainder of the salt. Cook for five minutes, and strain into a saucepan. Now add the lobster, and cook for six minutes longer. Serve with a dish of boiled rice, or on some slices of crisp toast.

Spanish Sauce.—1 1-2 pints of water, 1 gill of flour, 1 gill of butter, 2 ounces of lean ham, 3 tablespoonfuls of gelatine, 2 tablespoonfuls of minced onion, 1 tablespoonful of minced carrot, 1 tablespoonful of minced celery, 1 sprig of parsley, 1 bay leaf, 2 whole cloves, a small bit of mace, a generous teaspoonful of salt, 1-3 teaspoonful of pepper.

Soak the gelatine in one gill of the cold water for two hours. Cook the butter and vegetables together, slowly, for twenty minutes; then draw forward to a hotter part of the fire, and stir until the butter separates from the vegetables. Press from the vegetables as much butter as possible, and put them in a stewpan. Into the butter remaining in the pan, put the flour, and stir until brown and smooth. Gradually add the remainder of the water, stirring all the time. Boil for five minutes, and then turn into the saucepan with the vegetables. Place on the fire, and add all the other ingredients except the soaking gelatine. Set the saucepan where the sauce will just bubble at one side. Cook in this manner for two hours, having the saucepan uncovered. At the end of that time, skim off the butter, which will have separated from the other ingredients and come to the top. Now add the soaked gelatine, and cook for ten minutes longer. Strain, and the sauce will be ready for use as a fish or meat sauce, or as the foundation for one of many rich sauces.

Chicken with Chili.—1 1-2 pints of cooked chicken, 1 pint of water, 2 tablespoonfuls of flour, 3 tablespoonfuls of butter, 1

tablespoonful of chili powder, 4 tablespoonfuls of minced onion, 1-2 teaspoonfuls of salt.

Put the onion and butter in a frying pan, and set on the fire. Cook slowly until the onion turns a light straw color; then add the flour and chili powder, and stir until the mixture is smooth and frothy. Gradually add the water; and when this boils up, add half the salt. Cook for five minutes. Have the chicken cut in handsome pieces, and seasoned with the remainder of the salt. Put it in a stewpan, and strain the chili sauce over it. Cook gently for ten minutes, and serve with a dish of plain boiled rice.

Oyster Chili Sauce.—1 solid pint of oysters, 1-2 pint of water, 4 tablespoonfuls of butter, 2 tablespoonfuls of flour, 1 tablespoonful of lemon juice, 1 teaspoonful of red chili, 1 teaspoonful of salt 1 teaspoonful of onion juice, 1 clove garlic.

Put into a stewpan the oysters and water and place on the fire. Heat slowly to the boiling point; then skim. Put a strainer over the bowl, and turn the oysters into it. Put the butter and flour in a saucepan, and beat until creamy. Pour on this the liquor which was strained from the oysters, being careful not to get in any of the sediment. Put on the fire and stir until it boils; then set back where it will simmer for ten minutes. Now add the salt, pepper, lemon juice, onion juice, garlic, chili and oysters.

Spanish Rice.—1-2 pint of rice, 1-2 pint of strained canned tomato, 1 pint of water, 2 tablespoonfuls of butter, 1 tablespoonful of chili powder, 1 teaspoonful of salt, 1 teaspoonful of onion juice.

Wash the rice in three waters, rubbing it between the hands. Dissolve the chili powder in the water, and add the other ingredients to it. Put this mixture and the rice in a stewpan, and set on the fire. When it begins to boil, set the saucepan back where the heat is not great enough to keep the contents of the stewpan bubbling. Cover the stewpan, and cook for one hour. Turn the hot rice into a warm dish, and serve at once. Do not stir the rice while it is cooking.

Oysters con Chili.—1 solid quart of oysters, 1 gill of oyster liquid, 1 gill of water, 1 gill of cream, 1 tablespoonful of chili

powder, $\frac{1}{2}$ teaspoonful of salt, 1 tablespoonful of minced onion, 2 tablespoonfuls of butter, 1 generous tablespoonful of flour.

Put the oysters on the stove in a stewpan, and heat them slowly to the boiling point. Skim well. put a strainer over the bowl, and turn the oysters into it. Put the butter and onion in a frying-pan, and cook slowly until the onion begins to turn a light straw color. Add the flour and chili powder, and stir until the mixture is smooth and frothy. Now add the water and oyster juice, and stir until it boils. Add the seasoning and the cream then boil up once, and, after straining into a saucepan, add the oysters. Cook for two minutes, and serve in a warm dish. Serve also a plate of buttered toast.

Chili Sauce.—24 green peppers, 1 onion, 10 ripe tomatoes. Toast and peel the peppers, taking out veins and seeds; scald and peel tomatoes. Chop all together, add 1 heaping teaspoon salt, 1 teaspoon allspice, 1-2 teaspoon cloves, 1 clove garlic, 2-3 cup of brown sugar, and vinegar to cover. Simmer for one hour.

Fried Rice (Arroz Frito).—Teacup of rice, 1 small onion, about 2-3 of a cup meat, cut fine, (steak is best), 4 tablespoons of tomatoes, and salt and pepper, 1 tablespoon of chili powder. Put 2 tablespoons of lard in skillet and when very hot put in rice, meat, onion cut fine, salt and pepper to taste. Stir until rice begins to brown. Have ready chili powder, previously scalded in a pint of hot water, and pour this over. Do not stir then until rice is thoroughly cooked, adding first a little boiling water as it boils dry. When thoroughly done add tomatoes. Then don't add any more water, but let brown. As it browns turn with flat spoon as you would an omelet.

Cabrito en Sangre.—Al matarse el cabrito se recoje la sangre, y se la hecha una cucharita de sal para que la sangre no se corte. Luego se corta la carne en pedazos chico. Se ponen a calentar dos cucharadas de manteca y cuando esta muy caliente se hecha la carne para freir y tan prento este frito se hecha la sangre, despues lo siguiente: Media cucharada de pimienta negra, una cuchara de oregano bien molido, tres dientes de ajo, una cuchara de tomate, media cucharita de cominos, dos chiles verdes (dulces) cortados en pedacitos, dos ceballos bien picadas.

En seguida se hecha la sangre, se agrego la cebolla y chile, y despues las especias y tomate.

Kid Stew.—Kill a kid, collect its blood, into which put a teaspoonful of salt to prevent curdling. Then cut the meat in small pieces. Into a cooking utensil large enough to hold the kid, put 2 large spoonfuls of lard, when this is very hot drop in the meat and let fry; then put in blood, and afterwards this follows: 1-2 teaspoonful black pepper, 1 tablespoonful wild marjoram well ground, 3 pods garlic, 1-2 tablespoonful of cer-miue seed, 2 green peppers, 2 onions, well chopped. Just after putting in the blood mix in well the onion and green pepper, afterwards the spices and tomato.

Picadillo.—Grind steak (raw or cooked) with onion to suit taste. Have two tablespoonfuls lard, very hot, in skillet; put meat in, add tablespoon flour; season with salt and black pepper. While this is browning put one tablespoonful of chili powder and 1 pt. of boiling water together and let boil. When meat is brown add this water and let stew. A little tomatoes can be added to this if flavor is desired. —GONZALES

Chile Rilleno (Stuffed Peppers).—Throw 6 large red peppers into the hot ashes for a few minutes, remove outer skin, cut off top, remove seed, stuff with following mixture: one cup cold meat chopped fine, one chopped onion, pepper and salt to taste, one-half cup grated cheese, one cup chopped tomatoes and bread crumbs, little butter, all fried together with a very little water. Stuff the peppers with this mixture. Make a batter of two eggs, whites and yolks beaten separately; to yolks add teaspoon flour and whites, all beaten well. Roll peppers in this and fry in deep boiling fat.

Chocolate Mexicana.—Para un galon de leche, toma media libra de chocolate 4 huevos y 24 almendras. Se bate bien hasta que se haga espuma, despues se pone la almendra molida.

To 1 gallon of milk use 1-2 pound of chocolate, 4 eggs and 24 almonds. Melt the chocolate, add the boiling milk, beating constantly, then add the well-beaten eggs, lastly the almonds which have been blanched and ground fine.

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Pulque de Almendra.—A seis cuartillos de pulque, media libra de almendra, se remoja, se pelan y se bejin; al moleria con otra cuartillos de pulque se deja como un hora en infusion; despues se menea con una cuchara de palo nueva, se cuele por un cedazo; se se endulza al gusto y se sirve.—SRA. F. MARTINEZ.

Almond Punch.—To 6 pints of pulque or light wine, 1-2 lb. of almonds. Blanch the almonds and grind to a paste with another pint of pulque, leave the mixture for one hour, then stir it well with a new wooden spoon, strain through a jelly bag, sweeten to taste, adding remainin pulque, and serve.

Lluvia de Oro.—Un cuartillo de cidra, media botella de cognac, cascara de cuatro limones rayados, jugo de seis naranjas, un litro de agua, azuècer al gusto; todo se pone a helar.

Punch—Rain of Gold.—1 pt. of cider, 1-2 bottle of cognac, grated rind of 4 lemons (and juice), juice of 6 oranges, a liter of water, sugar to taste. Put on the ice, when thoroughly cold, serve.

Carneseca con Arroz.—Wash one dozen pieces of ranch-dried beef, toast in the oven until crisp, pound until meat is thoroughly separated, have ready a skillet with two tablespoons of hot fat, put in pounded meat, sprinkle with two tablespoons (small) of flour, when flour is browned add boiling water enough to cover, salt, a clove of garlic, tomatoes, onion or green chilis, if preferred. Cook 3-4 cup of rice in 2 cups of salted water, arrange about platter when cooked, pouring stewed meat in center, serve.

—P. M. B.

Rice with Chili.—Put a tablespoon of fat in a frying pan with the same quantity of pinola, add 2 cups of cooked rice, salt to taste, one large ripe tomato sliced, 2 small green onions, cut fine, and 1 cup of red chili sauce. Cook together for ten minutes, serve. This is excellent with fish.

—P. M. B.

Omelet with Chili Sauce.—Make puff omelet and serve with chili sauce as follows: Take 6 large red chilis, wash, remove seeds, toast in the oven until soft (about 20 seconds), place in stew pan with 1 pt. boiling water, let stand for 25 minutes, on back of range, crush and strain to remove skins. Put one large tablespoonbutter in frying pan, add 1 good teaspoon flour or pinola, stirinto butter well, then add strained chili and saltspoon salt,garnish omelet and serve.

—P. M. B.

SALADS.

Salade Verte et Rouge.—Take three heads of cabbage lettuce strip off all the white leaves, put them in ice cold water, reserve the hearts. Cut the cold ham into thin, even slices, and lay these over-lapping each other on a piece of carefully trimmed bread placed in the center of a platter. Around this place the lettuce leaves, which must be carefully drained by putting them in a clean napkin and shaking it well; taking care not to bruise them, as they lose their taste if not crisp. Then cut each of the lettuce hearts into four pieces and slice a couple of hard boiled eggs. These can be kept from crumbling by taking care to cook them only seven minutes in boiling water. Just before the salad is to be served a portion of the French dressing, which has been prepared meantime according to the following rule, should be poured gently over the lettuce leaves. Then place over them the sliced hearts, with a slice of egg between each. Pour over these the remainder of the dressing.

This is made by putting six tablespoonfuls of good olive oil in a bowl, adding one coffee spoonful of salt, one salt spoonful of pepper, two tablespoonfuls of tarragon vinegar. Beat them together until smooth with a silver fork.

Frozen Tomato Salad.—Select seven good-sized ripe, red tomatoes. Put them in a bowl full of boiling water. Let them remain five minutes, then drain and peel them. Scoop out all the inside, including the hard part in the center, taking care not to break the outside; squeeze them gently, dust inside each tomato one saltspoonful of salt and then set them over the ice upside down for one hour. The salt brings out the water they contain and renders the flesh firm.

Then for garnishing crack and peel one pound of Brazil nuts; chop coarsely three hard boiled eggs and the tender part of one celery stock.

Mayonnaise Dressing.—Put in a small round bowl the yolk of a perfectly fresh egg. Pour over it little by little half a pint of cold Cresca olive oil. In the beginning add the oil very slowly and stir continuously, always in the same direction and not too fast. By using an ordinary wooden spoon, called a spatula, you are sure to succeed in making a smooth mayonnaise, as wood is a

non-conductor of the heat from a warm hand. When all the oil has been added, season with a small coffee-spoonful of salt, putting it in slowly, stirring all the time; then one salt-spoonful of black pepper and a dash of paprika; finish with a tablespoonful of Estragon vinegar.

Pour the mayonnaise over the prepared garnishing, and mix gently; squeeze the tomatoes, fill them up very full with the mixture and place on top of each one large, pitted olive. Serve on a round platter with a small fancy napkin in the center. On this lay the largest of the tomatoes, arrange around it the white leaves of a head of lettuce. Then arrange the other tomatoes in a circle about the center one.

Cream Salad Dressing.—Put into a saucepan one cup vinegar. While this is coming to a boil, beat two eggs and one cup of sour cream together until light. Add to this sugar to taste, also a pinch of salt. Dissolve one teaspoonful of cornstarch and a pinch of mustard into a little of the sour cream, mix this with the eggs and the remainder of the cream and pour over this the boiling vinegar. Return all to the saucepan, place over fire and boil one minute. Let cool, put on ice till needed. Delicious.

Cabbage Salad.—Take one pint of finely chopped cabbage, and add half a cup of granulated sugar, and salt to taste (about a saltspoonful). Pour over this a dressing made as follows: Half a cup of mild vinegar, one teaspoonful of made mustard and a little pepper. Mix these ingredients with a silver fork just before serving so that the sugar will have hardly dissolved; pour over the chopped cabbage and serve.

Chicken Salad.—One quart cooked chicken, one pint of celery, one-half pint mayonnaise dressing, one teaspoonful of salt, juice of one lemon, one-half teaspoonful of pepper, three tablespoonfuls of vinegar. Have the chicken free from skin, fat and bone, and cut into cubes. Put in a large bowl. Mix together the salt, pepper, and vinegar, and lemon juice, and stir in with the chicken; then place the bowl in a cold place for an hour or more. Wash enough bleached celery to make a pint when cut into thin slices. Put it in a bowl with a few pieces of ice, and set in the refrigerator until near serving time. When

ready to use the salad, drain the celery free from water, and put it with the seasoned chicken. Add also one gill of mayonnaise dressing; and after stirring well, heap in a salad bowl or on a flat dish. Make the surface as smooth as possible and mask with a gill of the dressing. Garnish the dish with some of the white leaves of the celery.

French Dressing.—One tablespoonful of vinegar, three of olive oil, one saltspoonful of salt, one of pepper, and a little scraped onion, if desired.

Lettuce Dressing (without oil).—One-half pint of cream or rich milk, one-half pint good vinegar (weak), one small teacup sugar, three eggs well beaten, a lump of butter size of an egg, one teaspoonful ground mustard. Pepper and salt. Mix all together cold, and cook until as thick as custard.

Mayonnaise Dressing.—The yolks of three raw eggs. Beat in very slowly (drop by drop at first) from a third to a half bottle of olive oil. The secret of thickening is in beating it in gradually. Add one teaspoonful of thick mixed mustard, one and one-half teaspoonfuls of salt, one large tablespoonful of Taragon vinegar, two tablespoonfuls of cider vinegar. This mixture will keep several days in a cool place.

Mayonnaise Dressing No. 2.—Put the yolk of an egg into a bowl with a saltspoonful of salt, and beat until light; then add half a teaspoonful of dry mustard, and beat again. Then add olive oil drop by drop until it is thickening, then a few drops of vinegar, and the same of lemon juice. Continue this process until the egg has absorbed a little more than a gill of oil; finish by adding a very little cayenne pepper.

Salad Dressing.—Put the yolks of two eggs in a plate, one teaspoonful of mustard that has been mixed with vinegar, salt to taste, a thought of cayenne pepper. With a silver fork stir in oil, drop by drop, till the mixture can be almost lifted from the plate. Then add very strong vinegar (a small quantity if you wish the dressing to be thick), then beat the whites of the two eggs and stir into the dressing just before it is put on the salad.

Bavarian Salad.—Two heads of lettuce pulled to pieces, two small onions, cut fine, one boiled beet, three tablespoonfuls salad

oil, two tablespoonfuls vinegar, yolk of one raw egg, one-half teaspoon salt, one-half teaspoon made mustard. Whip egg, add onions, salt, mustard, the oil, last of all the vinegar. Put lettuce into a dish, cover with the chopped beet, pour on the dressing.

Baked Bean Salad.—Have a can of baked beans thoroughly chilled. Turn the beans from the can, cut the pork in tiny cubes, mix with a boiled dressing and turn out onto a salad plate; garnish the edge with heart leaves of lettuce; pour a little of the dressing onto the top of the beans and above this set a hard-cooked egg cut in quarters, lengthwise. Serve at once.

Boiled Dressing for Baked Bean Salad.—Melt a teaspoonful of butter, in it cook half a level teaspoonful of flour, half a teaspoonful of mustard and one-fourth teaspoonful of paprika and salt. Add half a cup of cream and stir until the mixture thickens, then add two beaten eggs and cook without boiling; lastly stir in one-fourth cup of hot vinegar. Let cool before using.

SANDWICHES.

Olive Sandwiches.—Tiny ovals of thin bread spread with butter, then with equal parts of grated celery and chopped walnut meats, put together in pairs, with a stoned olive pressed in to the top.

Russian Sandwiches are made by chopping olives fine and just moistening them with mayonnaise. Cut thin slices of bread in narrow strips. Spread the olives upon half the pieces, spreading the others with caviar; press together in pairs.

Sardine Sandwiches.—Skin and bone a dozen sardines, chop fine. Mix with one hard-boiled egg yolk, small spoonful Worcestershire sauce, a little celery salt or essence of celery, and some minced sour pickle (about one tablespoonful). Spread on bread that is not too fresh, press together.

Olive Sandwiches.—One dozen olives, two large spoonfuls cracker rolled, three tablespoonfuls mayonnaise. Let olives stand in boiling water four or five minutes, drain and put in ice water. When cold take out stones, chop fine. Mix with the mayonnaise, spread on slices of bread.

Olive Sandwiches. Cut the flesh from the stones of half a dozen Queen olives; chop it fine, add to it a scant tablespoonful of salad dressing. Mix and spread on thin slices of buttered bread; form the sandwiches, and cut into small squares. Stuffed olives are very appetising served in this way.

Dressing for Ham Sandwiches.—One-half pound of nice butter, two tablespoonfuls of mixed mustard, three tablespoonfuls of salad oil, a little red or white pepper, a little salt, yolk of an egg, rub the butter to a cream, add the other ingredients and mix thoroughly; set away to cool; spread the bread with this mixture and put in the ham, chopped fine.

Egg and Cress.—Three yolks of hard-boiled eggs, mashed with one tablespoonful mayonnaise, spread upon slices of buttered bread, sprinkle with paprika, place cress leaves between sandwiches.

Cheese Sandwiches.—One cup of grated cheese, one teaspoonful butter, one-quarter teaspoonful paprika, one-quarter teaspoonful mustard, dash of cayenne, yolks of two raw eggs, one cup of thin cream, salt to season. Melt butter, add cheese and seasoning, stir until cheese is melted and smooth, then add yolks of eggs beaten with cream. Use when cold.

Cheese and Nut Sandwiches.—Mix grated cheese with butter or thick cream to form paste, season with pepper and add salted nuts sliced thin or chopped.

Norwegian.—One-half cup mayonnaise dressing, three hard-boiled eggs chopped fine, two teaspoonfuls anchovy paste. Put between thin slices of rye bread.

Chocolate.—Stir over fire until smooth, five heaping spoonfuls of powdered sugar, two of cocoa, and two of boiling water, vanilla, if liked. When it is cool spread upon thin slices of buttered bread.

Spanish Sandwiches.—Twelve anchovies, one ounce of capers, one sprig parsley, dash of paprika, half a teaspoonful of mixed mustard, one tablespoonful of tarragon vinegar, one tablespoonful oil, yolks of two hard-boiled eggs, salt. Chop whites of eggs and use for garnish.

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Petit Pains Friand.—Split small oblong-shaped milk rolls almost half through, keeping the two parts together. Remove part of the soft inside and fill with a very stiff mayonnaise to which have been added two tablespoonfuls of white, tender celery, chopped, and the same quantity of olives and smoked tongue. Close each roll and serve in folded napkin.

BREADS.

Brown Bread.—One pint Indian cornmeal, one pint rye flour, one teaspoon brown sugar, one teaspoon salt, two teaspoons baking powder, one tablespoon butter or lard, 3-4 pint milk. Sift together cornmeal, rye flour, sugar, salt, and powder. Rub in the shortening; add the milk, and mix the whole into a batter. Put into greased tin and bake about 40 minutes in rather hot oven. Protect at first with paper.

Brown Bread.—Mix together three cups Graham flour, one cup wheat flour, two teaspoons baking powder, one teaspoon salt, rub in one tablespoon butter or other shortening. Beat three eggs; add one cup milk and one tablespoon molasses; stir into a dry mixture. Add more milk if needed to make a drop batter. Put into a greased loaf-pan, smooth with knife dipped in cold water. Bake about one hour in moderate oven.

Boston Brown Bread.—Half pint flour, one pint Indian corn meal, 1-2 pint rye flour, two potatoes, one teaspoon salt, one tablespoons brown sugar, two teaspoons baking powder, one-half pint water. Sift flour, corn meal, rye flour, sugar, salt, and baking powder together thoroughly. Peel, wash and boil well two mealey potatoes, rub them through a sieve, diluting with water. When this is quite cold use it to mix flour, etc., into a batter. Pour into well-greased mold having a cover. Place it in saucepan half full of boiling water, where the loaf will simmer one hour, without water getting into it. Remove it then, take off cover, finish by baking in fairly hot oven about 30 minutes.

Boston Brown Bread.—one cup corn meal, 2 heaping cups rye meal, one teaspoon salt, 1-2 teaspoon soda, one teaspoon bak-

ing powder, one cup molasses. Mix dry ingredients; add molasses and one pint of warm water; beat smooth. Pour at once into greased mold with cover, steam or boil three hours. Uncover, set in oven ten minutes.

Boston Brown Bread.—Two cups yellow Indian corn meal, one cup rye meal, one cup flour, two cups milk, one cup molasses, one-half teaspoon salt, three teaspoons baking powder. Mix well together, pour into greased brown-bread mold, steam 4 hours. Dry off ten minutes in moderate oven.

Norwegian Bread (For dyspeptics).—One pint barley meal, one-half pint Graham flour, one-half pint flour, one teaspoon salt, two teaspoons baking powder, one pint milk. Sift together barley meal, Graham flour, flour, salt, and powder; mix into firm batter with the milk; pour into greased tin, bake in moderate oven about 40 minutes. Cover with paper 20 minutes.

Oatmeal Bread.—One-half pint oatmeal, one and one-half pints flour, one-half teaspoon salt, three teaspoons baking powder three-quarters pint milk. Boil oatmeal in 1 1-2 pints salted water one hour, add milk, set aside until cold. Then place in bowl, sift together flour, salt, and powder, and add. Mix smoothly and deftly. Bake in greased tin about 45 minutes, protected with paper 20 minutes.

Peculiars.—One pint flour, sifted with one teaspoon baking powder and a little salt. Add one egg, mix with one pint sweet milk, beat well to a batter, and bake quickly in buttered gem pans already hot.

Milk Bread.—One-half cake compressed yeast, one-half cup warm water, one teaspoonful salt, one tablespoonful sugar, one pint warm milk, three pints warm flour. Soak the yeast-cake in the warm water. Put the salt, sugar and milk in the mixing bowl, add the yeast when dissolved and mix thoroughly. Stir in flour to make a batter than can be beaten easily without spattering. Beat hard and vigorously. Then with a broad bladed knife stir in gradually enough more flour to make a dough that could be kneaded if necessary, but instead of kneading it cut the dough through and through and work it over from the edge to the center, until the flour is all mixed in and the dough smooth. It should be just stiff enough to stay up in a round shape

when you stop stirring it. Should it settle to a level add a little more flour. Cover the bowl to exclude the air and dust, place it in a pan of warm water on the shelf of the range, and keep the water at a uniform temperature, as hot as the hand can bear comfortably. Look at it every half hour, and as soon as it puffs up light, work it over with the knife and let it rise again. Then knead it just enough to get it in shape, divide into four parts, shape into round loaves and place them in two brick-loaf pans, two in each pan. Press them down in the pan to fill out the corners, cover with a towel and tin pan, let them rise until nearly to the top of the pan, then bake in a hot oven 40 minutes.

White Mountain Rolls.—Sift one quart of flour, add half teaspoonful of salt and two scant tablespoonfuls of sugar, and sift all together. Boil one and one-half cupfuls of milk and melt in it a quarter of a cupful of butter. When cool, add to it the beaten white of one egg. Dissolve a quarter of a cake of compressed yeast in a third of a cupful of cold water, and add to the milk and egg. Stir into the flour, etc., and knead well. Let it rise over night, and in the morning make into little rolls. Leave for half an hour, or until nice and light, in a warm place, and bake quickly.

Rye and Corn Meal Bread.—One pint yellow corn meal, one-half cake yeast, one-half cup molasses, one-half teaspoonful salt, one-quarter teaspoonful soda, one pint rye-meal.

Scald the corn meal with boiling water. Use only enough to moisten and swell the meal. When cool add cold water, enough to make a thin batter. Soak the yeast cake in water enough to dissolve it, then mix the salt and soda with the rye meal. Put the yeast and the molasses into the batter, add the rye meal mixture, and beat it all very thoroughly. Let it rise in a warm place until it cracks open. Then scrape it away from the edge of the bowl and turn it into the baking pan, which should be well greased, and floured. Let it rise in the pan until it cracks or looks light. Bake in a moderate oven, about two hours if in one large loaf, but if in small loaves, one hour will be sufficient.

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Parker House Rolls.—One pint milk, scalded; one-half yeast cake; one-half cup warm water; three cups flour; two even tablespoonfuls sugar; two tablespoonfuls melted butter; one teaspoonful salt, two to three cups more of flour.

Pour the hot milk gradually into the three cups of flour, making first a smooth stiff paste, and then thinning it and mix until no lumps are seen. Soften the yeast cake in the warm water and mix it thoroughly into the batter. Let it rise well in covered in a warm place until light. It will then take about an hour. Then stir in the melted butter, sugar and salt, and enough more flour to make a very stiff dough. Knead it very thoroughly then put it to rise as before; when light cut it down, and when it puffs up the second time turn it out onto the board, and knead it again. Take half of it at a time and roll it out half an inch thick. Lift it from the board and let it shrink all it will. Cut with a round or oval cutter. Put a bit of softened butter on one edge and fold over, letting the edges come together. Put them close together in the pan, cover with several thicknesses of cloth and let them rise in a cool place until very light, more than double their bulk. Then bake in a very quick oven about ten minutes.

Rolls that are made from a very stiff dough are better if, after shaping, they can be placed where they will rise slowly, and rise as much as they need to before baking, then the oven should be hot enough to brown them instantly, and thus check any further rising in the oven. As soon as they come from the oven, put a teaspoonful of butter in a cloth, twist the edges together and rub the cloth over the hot rolls. The butter will melt through the cloth and give the rolls a fine gloss, and improve the crust.

Steamed Brown Bread.—One cup rye meal, one cup corn meal, one-half cup flour, one-half teaspoonful soda, one-half teaspoonful salt, one-quarter cup molasses, one and one-half cup sweet milk. Mix the meals and the flour, sift in the soda and the salt, add the molasses and milk and beat all together very thoroughly. Turn into a buttered pail or mold with a tight cover, and place the pail in a kettle of boiling water. Cook two and one-half hours.

Apple Johnny-Cake.—This is an old-fashioned New England supper dish, but is equally attractive for breakfast or luncheon. Mix a pint of corn meal with a scanty half-cupful of sugar, a pinch of salt and a teaspoonful of cream of tartar. Dissolve half a teaspoonful of soda in a little milk, and stir it into the meal with more milk, mixing thoroughly until a dough as thick as pancake batter is produced. Then add to the dough three thinly sliced sour or sweet apples, and bake for thirty-five minutes if the apples are sour, or fifty if they are sweet. The oven should not be very hot. A wide pan should be used in baking, that the cake may be thin and be thoroughly cooked throughout.

Beat Biscuits.—Three pints flour, one teaspoon salt, one teaspoon lard, mix thoroughly, moisten gradually with half a pint of water then beat it for one half hour, mold it in balls the size of a walnut, flatten, prick with a fork and bake in a quick oven for twenty minutes. —P. M. P.

FRUITS AND VEGETABLES.

Jambalaya.—Cut a piece of fresh pork (a pound) into pieces an inch square and chop two or three onions fine. Put a large tablespoonful of sweet lard into a deep sauce pan. When hot, add the chopped pork with the onions and let them brown, stirring for five minutes, then add about the same amount of chopped ham as you have of pork, and a quarter pound of chopped Vienna sausage. Next add the herbs, a bay leaf, a little parsley, two cloves, with a saltspoon of salt, and brown a few minutes longer. When all are nicely browned add two quarts of hot soup-stock or hot water. Let it cook about ten minutes; when boiling nicely add a cup of rice washed and dried. Let boil until the rice is tender, stirring frequently to keep from burning. Season with salt, cayenne and tabasco or chile sauce. Serve very hot on bowls or on plates.

Rice "a'la Not."—Cook the rice as usual, and before serving add to it a tablespoonful or more of butter, according to the

quantity of rice used, add two or three tablespoonfuls of grated permisan cheese. Mix thoroughly and allow to remain in oven not to brown, but to heat through and melt the cheese.

East India Rice.—This recipe was given me by an old English officer. It may not tempt epicures, but he said it formed the staple dish of the East Indies. Have a large kettle of rice cooking, add salt, pepper cayenne, and curry powder, the proportion of these being a matter of taste. Cut up a fowl, rub the pieces with salt and add to the cooking rice, pushing it down with a small bamboo stick or a fork. Then add a fish cut in pieces and rubbed in salt, or any other meat. Let these cook and season the dish. When well cooked, turn the rice out on a huge platter and serve.

Japanese Shiruko.—Cook rice in salt water until thoroughly done. Make it into a cake on a platter, over it put a sauce made of red beans cooked in sugar and water.

Japanese Snshi.—Put to cook a cup of rice; when boiling ten minutes, open the kettle and add any salt fish. Cook until done, turn out on a platter and pour over it a mayonnaise.

Rice and Toasted Cheese.—Cut squares of cold boiled rice and fry in butter until a rich brown. Cut cheese into squares about half as large, hold on a fork to the fire and when softened place quickly on the square of fried rice. Serve immediately.

Rice Polenta.—Boil one cup of rice in three cups of water till tender. Put through a colander and put into a saucepan. Add one tablespoonful each of molasses, butter, vinegar, one teaspoonful of mustard, a little onion juice, salt and pepper. Cook ten minutes and serve as a vegetable.

Stuffed Tomatoes.—Twelve large smooth tomatoes; three gills of cooked meat; one-half pint dried bread crumbs; one-third pint of water; one tablespoonful of flour; one teaspoonful of onion juice; one-half dozen green chilis, chopped; fine one and one-half teaspoonfuls of salt; one-half teaspoonful of pepper; four tablespoonfuls of butter.

Have the cold, cooked meat chopped fine and seasoned with the onion juice, one tablespoonful of butter, and half the salt and pepper. Cut the slices from the smooth end of the tomatoes. With a small spoon, scoop out as much of the pulp and juice as

possible without spoiling the shape. Fill the tomatoes with the prepared meat, and after spreading a thin layer of crumbs over each one, dot with one tablespoonful of butter, broken into little bits. Place the tomatoes in a shallow pan, and bake in a moderate oven for forty-five minutes.

Oyster Dressing for Turkey.—One pound bread, crumbled fine, add two stalks of celery chopped fine, one-fourth pound of butter melted, salt and pepper to taste. Add to this two quarts of the best oysters, strained from their liquor, and carefully picked over for bits of shell, etc. When oysters are mixed with bread, add enough of their liquor to moisten stuffing well. Fill the turkey, and baste with equal parts of liquor of oysters and water.

Cream of Rice and Almonds.—Skin one pound of almonds, drain, put all except twelve in a mortar with one glass of milk and one cup boiled rice. Mash into a pap and mix with one quart of milk. Strain through a gravy strainer and put the juice into a saucepan, adding another quart of milk. Let warm, but not boil. When ready to serve bind with two teaspoonfuls of rice flour, one teaspoonful of sugar, one-half saltspoon salt and two tablespoonfuls butter mixed with one glass cold milk. Split the almonds you have saved, put them in the tureen and pour the cream over.

Stuffed Green Chiles.—Remove stems and seeds from six green chiles. Boil two pounds of meat until tender and chop fine; add to it one large tomato, two small onions, a cup of boiled rice, chop fine, add olives, raisins, one tablespoonful vinegar, one tablespoonful sugar, salt and pepper to taste. Fry the mixture in butter, remove from the fire and stuff the chiles. Dip the chiles in batter and fry in butter or lard.

Little Pigs in Blankets.—Take as many large oysters as are wished, wash and dry them thoroughly with a clean towel. Have some fat bacon cut in very thin slices, cover each oyster with them, and pin on with wooden toothpicks. Broil or roast them until the bacon is crisp and brown. Do not remove toothpicks. Serve hot.

Spanish Toast.—Take stale bread, cut in thick pieces, and dip in egg with milk prepared like custard but without sweetening or flavoring. When the slices are well saturated, fry in a very little butter, enough to prevent adhering to the pan. Serve immediately with a wine sauce.

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Frijoles (Spanish Beans).—Use the red or Spanish beans. Boil a cupful until soft, several hours before using, setting them aside to cool in the water they were boiled in. Put a tablespoonful of sweet oil or very nice dripping into a frying pan. Add a small onion, chopped, and before it browns add the beans, together with some of the water in which they were boiled. Season liberally with finely chopped Chili peppers and salt, as they should be decidedly hot. Mash them as they cook, and add more of the water from time to time, so that they will not be too dry. Cook until thoroughly heated.

Apples Cooked in Butter.—Pare and core six tart apples of equal size, and arrange them in a baking dish that is large enough to receive all the apples upon its flat surface. Place a teaspoonful of sugar in the hollow of each apple, and also a small quantity of any preferred spice if the apples are not finely flavored. After they have begun to bake, baste them with a scanty half-cupful of water in which a level tablespoonful of butter has been melted; and repeat the basting twice. The last basting will use up the buttered water, and the apples should be done shortly afterward. This preparation has a very dainty flavor, and it will present an attractive appearance if the fruit is not broken. It is usually served hot for breakfast or for a winter supper. Sugar may be dusted over the apples when taken from the oven; or if they are to be eaten cold, it may be added just before sending to table.

Fried Apples.—Sliver nice fat bacon into fine bits, and cook it in a flat pan until it is of a light brown hue. To about two tablespoonfuls of bacon add a quart of sliced sour apples that have been cored but not peeled; and if the apples are not juicy, also add two tablespoonfuls of water. Cover the mixture closely and cook until the apples are soft but not broken.

Baked Bananas.—Slit down one side of the banana skin with a silver knife and slightly loosen the skin without in any way crushing the fruit or loosening the skin at the ends. Take the juice of half as many lemons as you have bananas, and make a syrup with powdered sugar. It must not be too sweet. Pour in around the fruit, close the skin again and tie a piece of string around, if necessary, to keep them from bursting. Bake in a

moderate oven about twenty minutes. Have more of the hot syrup ready and serve as sauce.

Green Tomato Preserve.—To one pound of fruit use three-quarters of a pound of granulated sugar. Allow one sliced lemon to two pounds of fruit, first tasting the white of the lemon to be sure it is not bitter. If bitter use the yellow rind, grated, or shaved thin, and the juice. Put the sugar on with just enough water to melt it, add the tomato and lemon, and cook gently until the tomato is tender and transparent. Cut the tomatoes around in halves. This shape is preferable to slices. This will keep without sealing, but it is better to put it in small jars, as it is so rich that only a little is wanted at a time.

Tomato Figs.—Allow half a pound of coffee-sugar to every pound of tomatoes. The yellow plum tomatoes, or the very small and perfectly smooth red ones are preferred for this method of preserving. Put the sugar on the stove with just water enough to melt it. As soon as it boils, put the tomatoes in whole with the skins on. Draw the kettle back where they will simmer gently. Cook until transparent, about two hours. Skim them out carefully and drain off all the syrup. Spread them on platters to dry in the sun, if possible. Sprinkle a little sugar over them while drying, and the next day turn them, and sprinkle again with sugar. Do so for two or three days. When sufficiently dry, pack in boxes. Seven pounds of tomatoes will make two quarts of figs.

Orange Marmalade.—Quarter the rind of the oranges, peel it off, and cut into long thin strips. Cover with boiling water, and simmer till tender, changing the water three times. Free the pulp from seeds and tough membrane. Weigh the pulp, juice, and cooked rind, and allow an equal weight of sugar, put all together and simmer until thick and jelly-like. Turn into small jars, and, when cool, cover with paper.

Cranberry Jelly.—Pick over and wash the cranberries. Put them into the preserving kettle, with water enough to show through the berries,—about one cupful to a quart of berries. Cook until the berries are soft, mashing them often against the sides of the kettle. Turn into a cheesecloth to drain. Lift the corners of the cloth often, and allow the jelly to drip through a

clean place. Measure the juice and allow an equal measure of sugar. Boil the juice fifteen minutes, then add the sugar, remove the scum, and when it thickens on the spoon, turn at once into the glasses.

Spiced Grape.—Put four pounds of ripe grapes on the fire, in a granite kettle. Mash them until all are broken; add twelve whole cloves, twelve allspice, one inch square of stick cinnamon, and half as much ginger-root. Cook until the grapes are perfectly soft, then rub through a sieve; add one pint of vinegar and sugar to taste. Put on to boil again, and simmer until thick.

Sweet Pickled Melons.—Select canteloupes or muskmelons, not quite ripe. Cut into oblong pieces, and remove the rind and soft part near the seeds. Prepare the spiced pickle in the following proportions: to every eight pounds of melon, take one pint of vinegar and three pounds of sugar. Mix half a teaspoonful each of ground mace, and cloves, one teaspoonful each of ginger allspice, and cinnamon. Tie this mixture into a small piece of cheesecloth, and boil it with the vinegar. Cook the melon carefully in the hot syrup until tender, then skim out into a large bowl. Boil the liquor down, and pour it over the fruit. Repeat this three or four times, and the last time heat all together, then put into jars and seal.

Watermelon Sweet Pickle.—Follow the same proportions as in the recipe for cantaloupe, but cook the strips of melon first in clear water till tender, then pour the syrup over them as directed.

Sweet Pickled Pears.—Ten pounds of Bartlett pears, not quite ripe; wipe them and remove the blossom end, then cook them in boiling water till tender. Remove fruit, and strain the water; take one quart of this water, add to it one quart of vinegar, five pounds of sugar, and half a cup of mixed whole cloves, allspice, mace, and stick cinnamon. Put it on to boil for half an hour, then add the pears, and when well scalded remove them, and pack in glass jars. Boil the syrup down until there is enough to cover the fruit; pour it over; and seal at once.

Tomato Catsup.—One peck of ripe tomatoes, four large onions sliced, three-fourths of a cup of salt, three tablespoonfuls of black pepper, one tablespoonful of red pepper, one tablespoon-

ful of allspice, half a tablespoonful of cloves. Mix all together and stew them until very soft, about two hours. Just before taking from the fire add one quart of vinegar, and run through a colander. Put on to boil again, then seal at once.

Cranberry Sauce.—One quart cranberries, one pound sugar, one pint water. Boil sugar and water together for five minutes; skim; add the cranberries and cook slowly without stirring (turn and shake the pan, if necessary) until all the berries have cracked their skins, and so become sweetened. Remove from the fire when the popping stops. Strain into molds.

Cranberry Sauce.—one quart cranberries, one-half cup water, one and one-half cup sugar. Cook the cranberries in the water until they can be mashed easily with a spoon; remove from the stove and add the sugar and a pinch of salt, but do not return to the stove.

Cranberry Jelly.—Two quarts cranberries; one quart of water. Boil until the cranberries are tender. Strain through a jelly bag or thin muslin. Heat the juice and to each pint of juice add from three-fourths of a pound to one pound of granulated sugar, according to taste. Stir until the sugar is dissolved, but do not boil. Pour into jelly glasses or molds.

Preserved Cranberries.—To each quart of cranberries use three-fourths pint of water and one pound of sugar. Heat the sugar in the water, and when it boils add the cranberries and cook slowly until the skins crack, but no longer. Remove the berries with a skimmer to a deep jar. Boil the juice four minutes longer; pour it over the berries and seal closely.

Candied Cranberries.—Large, red cranberries, candied or preserved with brandy are fully equal to candied or brandied cherries for garnishing desserts, salads, etc., and are less expensive. Select perfect berries for these purposes; cook slowly, with plenty of sugar, until tender, but do not allow the skins to break. Place on a buttered paper to dry.

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PIES.

Whipped Cream Pie.—Line and border a flat pie plate with paste, prick holes in it and bake quickly. When cool spread it with strawberry, or raspberry jam, or apple jelly, or orange marmalade. Sweeten one pint of thick cream with half a cup of powdered sugar, flavor with orange, or strawberry, or pineapple extract, or with rose water. Chill it and then beat it until thick with an egg beater. Or use half milk and half cream and whip it with a sylabub churn, skim off the froth into a cold pan, stir in quickly quarter box of gelatine soaked in quarter cup of cold water then dissolved in quarter cup of boiling water and strained. Add sugar and flavoring and stir quickly as it hardens, then add one cup of French candied fruit, cherries, apricots, etc., cut fine. Pour it into the paste and garnish with the fruit. Serve very cold.

Cream Pie.—One pint milk, one cup sugar, one third cup flour, two eggs, one tablespoonful butter, one teaspoonful lemon or vanilla. Boil the milk, mix sugar and flour and add them to the boiling milk, stirring constantly as it thickens. Add the butter and cook ten minutes after it thickens, that the flour may be well cooked. Add the flavoring when cool. Line four shallow baking tins with thin paste, prick several holes in the crust and bake quickly. When done put the cream on two of the crusts and cover with the remaining crusts; or have four layers of crusts and three layers of cream. Serve very cold.

Banana Pie.—Choose yellow bananas not quite ripe. Cut in quarter inch slices. Mix one-fourth cup of sugar, one salt-spoonful of salt and one tablespoonful of lemon juice, and spread half of it on the crust. Dot with a teaspoonful of butter, then put in a layer of bananas, then sugar and another layer. Cover with a rich crust and bake quickly.

Pumpkin Pie.—Two cups strained pumpkin, two cups rich milk, one-half teaspoon salt, one teaspoon ginger, one teaspoon cinnamon, three-quarters cup of sugar, two or three eggs. Bake in a deep tin.

Pineapple Pie.—Chop one-half pint of pineapple. Beat to a cream one cup of powdered sugar and one-half cup of butter,

and add the yolks of two eggs well beaten. Last, add the whites of eggs beaten to a stiff froth, and mix very lightly. Turn into pie plate and bake with under crust only.

Rhubarb Pie.—Cut together one cupful of rhubarb and one cup of raisins. One egg, one cup of sugar, butter size of an egg, and juice of one lemon. This quantity makes a large pie or is enough for two small ones.

Rice and Sweet Potatoe Pie.—Boil two sweet potatoes and while warm rub through a sieve. Add to this one cup of sugar, a tablespoonful of butter, a teaspoonful of ginger, a pinch of salt and half a cup of boiled rice mashed fine. Stir all well together and add one cup of sweet cream and the beaten yolks of three eggs, with two teaspoonfuls of granulated sugar. Brown slightly.

Rice Lemon Pie.—Cup sugar, yolks of three eggs, one teaspoonful butter, three teaspoonfuls of sweet milk, two teaspoonfuls of boiled rice mashed fine, grated rind and juice of one lemon. Beat all together, pour into lined pie pan and bake. When done spread with meringue of whites of eggs, sugar, and brown.

Lemon and Raisin Pie.—One cup raisins seeded; one lemon sliced thin; remove seeds; cut these with fine plate, put in a saucepan; add one cup sugar, one cup water. Cook all together until lemon and raisins seem tender; then thicken with one tablespoonful of flour wet smooth in a very little water. When cold use between two crusts—best made day before. Always dredge a little flour over the bottom crust before filling for most any pie.

Thanksgiving Mince Pie Meat.—4 pounds beef chopped fine, 1 peck Greening apples chopped, 2 pounds currants cleaned, 1 pound brown sugar, two quarts sweet cider, 1-2 cup salt, 1 tablespoonful mace, 1 tablespoonful cinnamon, 2 nutmegs, 1 pound suet chopped fine, 4 pounds raisins stoned, 1 pound citron shaved thin, 1 quart molasses, 1 pint boiled cider, 1 teaspoonful white pepper, 1 teaspoonful allspice, 1 teaspoonful cloves, 1-2 cup brandy.

This is a convenient rule for a large quantity of mincemeat. It will keep all winter. Boil the cider, molasses, sugar, spices, raisins, currants and citron ten minutes, pour it over the meat and apple. If you prefer you may omit the apple when the mixture is made and when you make it into pies use twice as much fresh

chopped apple as you have of meat mixture and mix it well with the meat. Do not add the brandy until the mixture is scalded.

Mince-Meat.—7 pounds currants, 3 1-2 pounds peeled and cored apples, 3 1-2 pounds beef, 3 1-2 pounds suet, 1-2 pound each citron, lemon and orange peel, 2 1-2 pounds coffee sugar, 2 pounds raisins, 4 nutmegs, 1 ounce cinnamon, 1-2 ounce each cloves and mace, 1 pint brandy, and 1 pint white wine. Wash currants, dry, pick them; stone the raisins; remove skin and sinews from beef and suet. Chop each ingredient, separately, very fine; put into large pan as they are finished, finally adding spices, brandy, and wine; thoroughly mix together; pack in jars, store in cold dry place.

Chicken Pot Pie.—Two large chickens disjointed and boiled in two quarts of water; add a few slices salt pork; season. When nearly cooked add crust made of one quart flour, four teaspoons baking powder, one saltspoon salt; stir in stiff batter with water; drop into kettle while boiling; cover close and cook 25 minutes.

Chicken Pot Pie.—Disjoint two fowls and cook in two quarts water till very tender. Slip out bones and season. Line sides of clean kettle with rich biscuit crust. Add chicken and thickened liquor. Stand on moderately hot fire. Build fire of dry cobs or small sticks round kettle, and keep burning till crust is well browned. Put chicken on platter and lay crust on it. Old fashioned receipt.

Make thick dumpling batter. Drop by spoonfuls into thickened boiling liquor, cover closely for 20 minutes. New receipt.

Chicken Pie.—Take two full-grown chickens, or more if small, disjoint them, cut backbone, etc., small as convenient. Boil them with a few slices of salt pork in water enough to cover them, let boil quite tender, then take out breastbone. After they boil and scum is taken off, put in a little onion cut very fine

—not enough to taste distinctly, just enough to flavor a little; rub some parsley very fine when dry, or cut fine when green—this gives pleasant flavor. Season well with pepper and salt, and few ounces good fresh butter. When all is cooked well, have liquid enough to cover chicken, then beat two eggs and stir in some sweet cream. Line 5-quart can with crust made like baking powder biscuit, only more shortening, put in chicken and liquid, cover with crust same as lining. Bake till crust is done and you will have a good chicken pie.

Mince-Meat.—2 pounds currants, 5 pounds peeled and cored apples, 2 pounds lean boiled beef, 1 pound beef suet, 3-4 pound citron, 2 1-2 pounds coffee sugar, 2 pounds raisins, 1 pound seedless raisins, 2 tablespoons cinnamon, 1 nutmeg, 1 tablespoon each mace, cloves, and allspice, 1 pint each Madeira wine and brandy. Wash currants, dry, pick them; stone the raisins; remove skin and sinews from the beef. Chop each ingredient up, separately, very fine; place as soon as done in large pan, finally adding spices, Madeira, and brandy; mix thoroughly; pack in jars; keep in cold place.

Mince-Meat for Pies.—Boil until tender about 4 pounds of lean beef. When cold chop fine, and add chopped apples (in proportion of two bowls to one of meat), one cup of molasses, two cups of sugar (if not sweet enough more sugar can be added), two dessert spoonfuls of cloves, one of allspice, two tablespoonfuls of cinnamon, one teaspoon of pepper, two nutmegs grated, one pound of suet chopped fine, two pounds each raisins and currants (one-fourth pound citron, two ounces preserved orange peel, chopped fine), one glass currant jelly, one pint of grape juice, one tablespoon salt, one pint vinegar. Use liquor the meat was boiled in; if not enough to make quite moist add boiling water. Boil until thick, stirring frequently to prevent scorching. Put in glass cans while hot and seal.

Lemon Pie.—One lemon rind and juice, one cup sugar, two level tablespoons cornstarch, butter size of walnut, 1 cup boiling water.

Paste.—3 cups sifted flour, 1-2 cup lard, 1 1-2 cups butter, 1-2 teaspoon baking powder, 1 cup water. Cut lard into flour,

sifted with powder. Mix into smooth, firm paste with the water; place it to cool for 15 minutes; meanwhile press milk and salt from butter by pressing in clean, wet towel, and flour it. Roll out dough on well floured board; place butter on it; fold dough over it, completely covering butter; roll it out lightly to half inch in thickness, turn it over, fold each end to middle, flour it, roll out again; fold ends to middle and turn it; repeat this three times more and use. If this paste is made in summer, put on ice after each operation of folding and rolling.

CAKE.

Pound Cake.—1 1-2 cups of butter; 2 cups of sugar; 7 eggs, 1 1-2 pints of flour, 1 teaspoon baking powder, 1-2 teaspoon nutmeg. Cream the butter and the sugar, add 3 eggs, one at a time, then the remainder two at a time, beating for five minutes between each addition, lastly adding flour, etc. Bake 50 minutes.

Black Cake.—1 lb. flour, 1 lb. sugar, 14 oz. butter, 10 eggs, 2 lbs. seeded raisins, 2 lbs. currants, 1 lb. dried figs, 1 lb. dates, 1 lb. citron, 1 wineglass wine, same measure of brandy and same measure of sweetmilk; 1 teaspoon soda, 1 tablespoon cinnamon, 1 teaspoon cloves, and 1 tablespoon molasses.

Brown the flour the day before using it as it must be perfectly cold, the sugar must be a dark brown. Clean the fruit and weigh after washing and picking. Beat the butter and sugar to a cream and then add the eggs (the yolks and the whites previously beaten to a froth). Dust the fruit with a little of the flour, add the molasses and the spices to the eggs, etc., then stir in the dusted fruit. Dissolve the soda in the milk, adding the brandy and the wine, if the milk curdles, strain and add to the cake. Stir well and bake at once in well-papered and greased tins for two and one-half hours. This will keep for years and grow better.

—MRS. A. E. BOGAN.

Black Chocolate Cake.—Yolk of one egg, 1-2 cup cold water, 1-2 cup sugar, 1-3 cake chocolate. Put these in double boiler and cook until it thickens, then add 2 teaspoons of vanilla and set aside to put into the cake.

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Cake—1 cup sugar, 3-4 cup butter, 2 eggs beaten together, 1-2 cup of sour milk, 1 teaspoon soda, 2 cups flour, stir chocolate mixture into cake and bake. It adds to the cake to put 1 1-2 cups of chopped nuts in chocolate mixture.

Icing.—3-4 cup sugar, 2-3 cup of chocolate, butter size of walnut; 1-3 cup of milk, cook until it thickens. —ADA GRAL.

Doughnuts.—1 cup sugar, rounding; 1 tablespoonful butter, level; rub together; rounding teaspoon salt, 2 eggs, beat lightly; 1 cup sour milk, level teaspoon soda, flour enough to handle, with level teaspoon baking powder. —ADA GRAL.

French Loaf Cake.—10 cups flour, 5 cups powdered sugar, 2 cups milk, 6 eggs, 3 cups butter, 1 wineglass brandy, 3 teaspoons Baking powder, 3 nutmegs. 1 pound citron. Stir the sugar and butter to cream, add part of flour with milk a little warm, and the beaten yolks of the eggs, then add the remainder of the flour, the well beaten whites, then spice and wine, brandy and baking powder. —PASFORA J. HEATH.

Fillings for cake.—Have ready a cup of chopped raisins and figs, or nuts, or whatever you want to put between the layers. Candied cherries or ginger are delicious. Take a cup of sugar (the finest confectioner's is the best), and add about a quarter of a cup of boiling water. Boil until a little dropped in cold water becomes brittle, then remove and stir briskly, adding the well beaten whites of two eggs and the raisins or other flavoring. Stir until creamy.

Nut Filling for Cake.—Add one tablespoonful of cold water to the white of one egg; thicken with fine sugar; add one-half cup of nut meats which have been cut fine. Spread between layer cakes.

Potato Cake.—1 teaspoon each, cinnamon, clove and nutmeg, 2 teaspoons baking powder, 2-3 cup butter, 2 cups sugar, 2 1-2 cups of flour, 1 cup mashed potato (hot), 1-2 cup sweet milk, 1 cup grated chocolate, 1 cup chopped English walnuts, 4 eggs.

Crack and chop nuts, then peel and boil two small potatoes, they will be done by the time you are ready for them; sift together several times flour, chocolate and spices; beat whites to a stiff froth, cream butter, sugar and yolks then add potatoes, flour, milk, baking powder, whites of eggs; mix well and bake in a medium oven. —MRS. O'KEEFE.

Pfeffer Nuesse.—2 cups sugar, 4 cups flour, the grated rind of 1 lemon, 1-2 cup chopped citron, 1 tablespoon cinnamon, 1-2 tablespoon cloves, 1-2 tablespoon mace, 1-2 tablespoon nutmeg, 2 teaspoons baking powder, 5 eggs. Pass flour, sugar, spices and baking powder through sieve together; add citron and lemon rind and mix to a dough with the eggs, beaten without separating. With buttered hands shape into small balls size of a hickory nut. Bake on waxed or buttered paper, an inch apart to delicate brown. These much resemble macaroons and Nuremberg is famous for her fine Pfeffer Nuesse.

Hermits.—1 cup butter, 1 1-2 cups sugar, 1 cup chopped raisins, 3 eggs, 3 or more cups flour, 1 teaspoon cloves, 1 teaspoon nutmeg, 1 teaspoon soda. Add raisins to butter and sugar creamed; then eggs beaten without separating, then flour sifted with the soda and the spice; roll into a thin sheet, cut with round cutter and bake in a slow oven.

Old Virginia Pound Cake, recipe 300 years old.—1 lb. flour, 1 lb. butter, 1 lb. pulverized sugar, 1 doz. eggs, 1 teaspoonful essence of lemon, 1 saltspoon grated nutmeg. In making this cake it is necessary to have everything ready, and the cake dish should be buttered, and set in the ice box or in a cool place. Sift the flour three times; crush out all lumps in the sugar, and in weighing make its weight exact. From the butter, after it is weighed, take a piece about the size of a hickory nut or a very small walnut, beat butter and sugar until they are light as feathers. Beat yolk separately, and when thick and light, add to butter and sugar, and beat hard again. Now add the lemon and nutmeg, then the flour and beat hard again. The whites should be beaten until stiff and dry, then after all has been beaten very thoroughly, add the whites and beat lightly. If properly mixed and baked it is a perfect cake. It has been used since the days of the Civil War in England, when it was brought to Virginia. The book from which it was copied in 1642 calls it an old family recipe. Bake this cake in a deep pan with upright sides and no hole in the center. Paper should be doubled for the bottom and sides. The paper at sides should reach an inch above pan to allow for rising when baking, as the cake will settle, otherwise the batter would run over and be lost. The double paper will prevent this.

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Cream Puffs.—Put one cup boiling water on the stove with 1-2 cup butter in. While boiling put in 1 cup flour. Stir quickly, take off, stir till smooth. When cool put in 5 eggs one at a time. Beat each one as you put them in. Put in gem pans and bake 20 minutes or until a light brown.

For filling.—Take 1 pint rich milk, 3 eggs, 1 teaspoon vanilla, 1 tablespoon flour, and enough cornstarch to make a thick custard. Open side of puffs with a sharp knife and fill, or fill with whipped cream. —MRS. J. BAXTER.

PUDDINGS.

Plum Pudding (Royal Christmas).—Two cups raisins, two cups currants, two cups suet, half cup almonds, blanched, two cups flour, two cups grated bread, half cup each citron, orange, and lemon peels, 8 eggs, one cup sugar, half cup cream, one gill each wine and brandy, large pinch salt, one tablespoon extract nutmeg, one teaspoon baking powder. Put in large bowl raisins, seeded, currants, washed and picked, suet, chopped very fine, almonds, cut fine, citron, orange, and lemon peels, chopped, sugar, wine, brandy, and cream. lastly add flour, sifted with powder; mix all well together, put in large well-buttered mold; set in saucepan with boiling water to reach half up the sides of mold, steam thus five hours; turn out on dish carefully; serve with wine sauce.

Plum Pudding.—One and one-half cups each grated bread, very finely chopped suet, raisins, seeded, currants, washed and picked, and coffee sugar, one-half cup each citron, milk, and orange marmalade, 4 eggs, 2 cups flour, one teaspoon baking powder, one teaspoon each extract cinnamon, cloves and nutmeg. Mix all these ingredients well together in large bowl, put in well-buttered mold, set in saucepan with boiling water to reach half up its sides; steam thus 3 1-2 hours; turn out carefully on dish and serve with wine sauce.

Yorkshire Pudding.—Three-quarters pint flour, 3 eggs, 1 1-2 pints milk, pinch salt, 1 1-2 teaspoons baking powder.

Sift flour and powder together, add eggs, beaten with milk, stir quickly into rather thinner batter than for griddle cakes, pour into dripping pan, plentifully greased with beef dripping, bake in hot oven 25 minutes; serve with roast beef.

Suet Dumplings.—One cup bread crumbs, two tablespoons finely chopped beef suet, whites and yolks two eggs, beaten separately, half teaspoon salt, one teaspoon baking powder sifted with one cup flour, sufficient milk to mix to stiff paste. Flour hands and make into balls. Wring small cloths in hot water, dust with flour, lay ball in each and tie, leaving room to swell. Cook in rapidly boiling water 45 minutes, and serve with liquid sauce.

Potato Dumplings.—One dozen large potatoes, six tablespoons flour, two teaspoons baking powder, one tablespoon butter, three eggs, salt and nutmeg. Grate potatoes, which have been boiled and skinned the day before; mix with the flour, previously sifted together with baking powder, add the melted butter, and eggs one by one, and salt and nutmeg to taste; form into balls about size of small apple, put into boiling water, which has been well salted, boil 15 minutes; take out with skimmer and serve with any kind of fricasse or pot roast.

Suet Dumplings (Danish).—One cup suet, chopped fine, one cup grated English muffins or bread, one cup flour, one-half teaspoon baking powder, one-half cup sugar, two eggs, one pint milk, large pinch salt. Sift together powder and flour, add beaten eggs, grated muffins, sugar, suet, and milk; form into smooth batter which drop by tablespoons into pint boiling milk, three or four at a time; when done, dish and pour over them milk they were boiled in.

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English Plum Pudding.—One cup of melted butter stirred into two cups of fine cracker crumbs; add to this one quart of boiling milk and stir until thick. Add one cup sugar, one-half cup molasses, one teaspoon cinnamon and one-half teaspoon cloves, one saltspoon salt, two cups stoned raisins, one cup currants, one-fourth pound citron, one-half cup wine or brandy, grated rind and juice of one lemon. When this is cool add six eggs. Pour into mold, this can be boiled or baked; boil for four hours.

English Plum Pudding (a Colonial receipt one hundred years old).—Beat eight eggs very light. Add two wineglasses of brandy, one gill of milk, one heaping teaspoonful of cinnamon, one teaspoonful of mace, one teaspoonful of cloves, one-half grated nutmeg, five tablespoonfuls of brown sugar, one saltspoonful of salt, one quart of sifted flour. Beat all together thoroughly. Add one pound of beef suet, chopped very fine and freed from strings, one pound of raisins, one pound of currants, one-half pound of citron. Have ready one-half gallon bucket with a very close cover, put in a very much larger vessel also with a close cover, and keep plenty of boiling water; a buttered sauce may be placed at the bottom of the inner vessel to insure against sticking. Boil steadily for six hours. Serve with hard sauce made as follows: two cups of brown sugar and one cup of butter. Flavor with grated nutmeg and half a tumbler of brandy and beat hard. This pudding will keep for weeks. Leave in bucket and reheat, always serve very hot. A pretty way to serve is to pour brandy over it and strike a match to it, and bring to the table blazing.

Apple Fritters.—Make a batter with one cup of sweet milk, one teaspoonful of sugar, two eggs, whites and yolks beaten separately, two cups of flour, one teaspoonful baking powder mixed with flour. Chop some good tart apples, mix them in the batter, and fry in hot lard. They are delicious if served with maple syrup.

English Plum Pudding.—Chop one pound of suet very fine. Mix with one pound of flour, one pound of sugar, one pound of raisins, one pound of currants, one teaspoonful of baking powder, a little nutmeg and cinnamon, and a quarter of a pound of cand-

ied lemon peel chopped fine. Mix thoroughly with the hands while dry; then add enough milk to make a thick paste, and turn into mold. Place mold in boiling water, having left room in mold for pudding to rise, and boil from five to six hours.

Dutch Apple Pudding.—One pint flour, one and one-half teaspoonfuls baking powder, one-half teaspoonful salt. Rub one-quarter cup butter into the flour, beat one egg light, add to it three-quarters cup cold water, and stir into the flour. Spread in well buttered shallow pans. Pare, core and quarter four or five sour apples, place them on the dough, and sprinkle over them two tablespoonfuls sugar. Bake twenty or thirty minutes. Serve at once with lemon sauce.

Apple Tapioca Pudding.—Pare and core enough apples to fill dish; put into each apple a bit of lemon peel. Soak one-half pint tapioca in one quart lukewarm water one hour, add a little salt; flavor with lemon; pour over apples. Bake until apples are tender. Serve cold with cream and sugar.

To Boil a Ham.—A blade of mace, a few cloves, a sprig of thyme, and two bay leaves. Well soak ham in large quantity of water for 24 hours, then trim and scrape very clean; put into large stewpan, with more than sufficient water to cover it; put in mace, cloves, thyme, and bay-leaves. Boil 4 or 5 hours, according to weight; when done let it become cold in liquor in which it was boiled. Then remove rind carefully, without injuring the fat, press cloth over it to absorb as much of the grease as possible. It is always improved by setting in the oven for nearly an hour, till much of the fat dries out, and it also makes it more tender. Shake some bread raspings over the fat. Serve cold garnished with parsley.

CANDY.

Fruit Roll.—Cut fine a little citron, a few raisins, some cherries, candied pineapple, and any kind of nuts. Work this mixture into the fondant, then make a roll and wrap in damp napkin. When cloth is dry, cut roll into slices. Delicious. The fondant—never use over two cups of sugar at a time, granulated, peice

butter size hickory nut, sweet milk enough to moisten. Place on back of stove, stir until sugar is dissolved to syrup. Bring forward, let boil, removing spoon, not stirring at all while cooking; in about five minutes try beating a little on a saucer. If it creams it is done. Pour on china dish, not buttered, do not scrape vessel as candy would grain. When cool enough to bear finger, add one-half teaspoon of vanilla and beat until stiff enough to handle. Knead as you would bread, get smooth and pliable.

—LILLIAN HEATH.

"Dolly's Delight"—Two cupfuls of white sugar, half a cupful of table syrup, half a cupful water, the whites of two eggs, and half a cupful each of dates and walnuts. Mix the sugar, syrup, and water together thoroughly, and cook until it hardens in water. While hot pour in the beaten whites of two eggs and stir until it is thick. Add the chopped nuts and dates and beat until it begins to "set." Then drop upon buttered paper.

Butter Scotch.—2 cups sugar, 2 tablespoons water, piece butter size of an egg. Boil without stirring until it hardens on a spoon. Pour out on buttered plates to cool.

Cream Candy.—1 pound white sugar, 3 tablespoons vinegar, 1 teaspoon extract lemon, 1 teaspoon cream tartar. Add little water to moisten sugar, boil until brittle. Put in extract, then turn quickly out on buttered plates. When cool pull until white, and cut in squares.

Cream Walnuts.—2 cups sugar, 2-3 cup water. Boil without stirring until it will spin a thread; flavor with extract vanilla. Set off into dish with cold water in; when at blood heat stir briskly until white and creamy, then knead and work with the hands for several minutes. Have walnuts shelled; make cream into small round cakes with your fingers; press half a walnut on either side, and drop into sifted granulated sugar. For cream dates, take fresh dates, remove stones, and fill center of dates with this cream. Drop into sugar.

Hickory Nut Candy.—1 cup hickory nuts (meats), 2 cups sugar, 1-2 cup water. Boil sugar and water, without stirring, until thick enough to spin a thread; flavor with extract lemon or

vanilla. Set off into cold water; stir quickly until white; then stir in nuts; turn into flat tin; when cold cut into small squares.

Chocolate Caramels.—2 cups molasses, 1 cup brown sugar 1 cup cream or milk, 1-2 pound chocolate, piece of butter size of an egg. Beat all together; boil until it thickens in water; turn into large flat tins, well buttered. When nearly cold cut into small squares.

Ice Cream Candy.—3 cups sugar, crushed or cut loaf, a little less than 1-2 cup vinegar, 1 1-2 cups cold water, piece of butter size of a walnut, flavor with extract vanilla, Boil until it hardens then pull until white.

Molasses Candy. 3 cups yellow coffee sugar, 1 cup molasses 1 cup water, 1-2 teaspoon cream tartar, butter size of a walnut. Follow directions for cream candy.

Velvet Molasses Candy.—Put 1 1-2 pounds sugar, 1-2 pint molasses, 1-2 pint water, 1-4 cup vinegar, in agate kettle. Heat; when boiling add 1-2 teaspoon cream tartar, boil till it crisps in cold water. Stir; when almost done add 1-4 pound butter, 1-4 teaspoon soda. Cool in buttered pan and pull.

Peanut Brittle.—Shell and chop roasted nuts to measure 1 pint. Put 2 pounds granulated sugar in clean frying pan. Stir over slow fire. It will lump, then gradually melt. When pale coffee color and clear add nuts and pour quickly on buttered tin sheet. Roll thin as possible. When cold break up.

Fudge.—Cook 3 cups sugar, 1 cup milk, and 1 tablespoon butter. When sugar is melted add 4 or 5 tablespoons cocoa. Stir and boil 15 minutes. Take from fire, add 1 teaspoon vanilla, stir till creamy, pour on buttered plates, cut in squares.

Candied Popcorn.—Put into an iron kettle 1 tablespoon butter, 3 tablespoons water, 1 teacup white pulverized sugar. Boil until ready to candy, then throw in 3 quarts nicely popped corn. Stir briskly till candy is evenly distributed over corn. Take kettle from fire, stir until it is cooled a little and you have each grain separate and crystalized with sugar, taking care that corn does not burn. Nuts of any kind may be prepared in the same way.

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MISCELLANEOUS.

Perfection Salad.—One-half package Knox's Gelatine, one-half cup cold water, one-half cup vinegar, juice one lemon, one pint boiling water, one-half cup sugar, one teaspoon salt, two cups celery cut in small pieces, one cup finely shredded cabbage, one-quarter can sweet red peppers, finely cut.

Soak gelatine in cold water two minutes, add vinegar, lemon juice, boiling water, sugar and salt. Strain, and when beginning to set add remaining ingredients. Turn into a mold and chill. Serve on lettuce leaves with mayonnaise dressing, or cut in dice and serve in cases made of red or green peppers. A delicious accompaniment to cold sliced chicken or veal.

Mayonnaise of Lobster.—Meat of one large cold boiled lobster cut fine. Lay the coral aside to use in dressing. Rub yolks of four hard boiled eggs to a paste, then rub in the coral and two tablespoonfuls of salad oil, one teaspoonful of made mustard, one teaspoonful of salt, one teaspoonful of sugar. Pepper and vinegar to suit taste. Pour this over the minced lobster. Toss well, put in salad bowl, place inside leaves of lettuce around it, serving them with the lobster. The whites of eggs can be cut in strips to decorate it.

Cabbage Salad.—Stir half a cup of vinegar into two well beaten eggs and cook until it thickens. When cool add two tablespoonfuls of thick, sweet cream, with salt, pepper, and mustard and sugar to taste. Pour this over half a cabbage, shaved or chopped fine.
—Household Journal.

Cabbage Salad, No. 2.—Beat an egg and pour on it a cup of cold vinegar, beating as you mix thoroughly. Put butter the size of a walnut in saucepan and pour in the egg and vinegar. and serve hot.

Corn Bread.—1 cup flour, 1 1-2 cups yellow corn meal, 1 teaspoon salt, 1 tablespoon molasses, 1 egg, 1 1-2 cups milk, 1 1-2 teaspoons Pagoda Baking Powder. Beat egg until light, add milk, salt, molasses, flow with baking powder and meal. Have a pan on stove with large tablespoon drippings. Pour drippings hot, into cornbread. Bake 20 to 25 minutes.

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Market Letter on Application

Taffy.—2 cups of brown sugar, 1-2 cup of butter, 4 tablespoonfuls of molasses, two tablespoonfuls of water, 2 tablespoonfuls of vinegar; boil twenty minutes.

Chocolate Caramels.—Boil together for twenty minutes one cup of sugar, one-half cup of molasses, one-half cake of chocolate, one-half cup of milk, and butter about one-half the size of an egg.

Peanut Candy.—Shell one quart of peanuts. Put one pound of powdered sugar in a shallow pan and allow it to melt slowly on the back part of the stove—do not put on the hot part of the stove or add water to start the melting of the sugar. Have ready a hot dish buttered freely, and when the sugar has dissolved to a liquid consistency sprinkle the powdered nuts on the dish and pour over them the melted sugar. Spread over enough surface to make a thin candy. It is more delicate and attractive than when made thick.

EGGS.

Stuffed Eggs.—12 eggs, 2 teaspoons French mustard, 1 tablespoon lemon juice, 3 tablespoons olive oil, 1-2 cup minced ham or tongue, salt and cayenne. Boil the eggs hard, split length wise, remove yolks and rub to a smooth paste with oil, ham, lemon juice and seasoning; fill the space in whites with mixture. Serve on watercress.

Eggs with Pimentos.—Line a buttered timbale with pimentos, break an egg into it, salt and poach until the egg is set, then turn from the mold on to the round of buttered toast and serve with or without cream sauce. —P. B. M.

Omelet Puff.—Beat the whites of the eggs until dry, beat the yolks until light colored and thick; add to the yolks a tablespoon of water for each yolk, and 1-4 teaspoonful of salt and a dash of pepper for each 3 yolks, mix together thoroughly, turn over beaten whites, then cut and fold whites into the yolk mixture. Have a pan heated and buttered, turn in omelet, let it stand for a minute then put in oven until baked, about 3 minutes. Garnish with thin slices of bacon fried brown and crisp.