

Prize Winning Recipes

Banana Cake
One cup of sugar, $\frac{1}{2}$ cup of butter, 1 egg, pinch of salt, 2 crushed bananas, 4 tablespoons of sour milk, 1 teaspoon of soda, $\frac{1}{4}$ cups of flour and vanilla. Cream the butter and sour milk.

Sift dry ingredients together and add. Crush bananas and add them last. Bake in a square tin in moderate oven thirty-five minutes. This may be served warm with whipped cream. A variation of this is two eggs and a cup of banana pulp and the choice of layer or loaf tins is given. MRS. J. M. M'HAFFIE, Clayton,

Tempting Bread Pudding
Four cups rich, sweet milk; 4 tablespoons sugar, 2 eggs, separated; $\frac{1}{4}$ teaspoon salt, 1 tablespoon butter, 2 cups flour made from toasted bread, 1 teaspoon flavoring, glass of jelly or thick jam and 2 tablespoons sugar extra for meringue.

Put milk, sugar and the egg yolks together in top of double-boiler and beat till well-blended; add salt and butter and allow to heat thoroughly, stirring well; add crumbs, stirring well; remove from fire and add flavoring. Pour into well-buttered baking dish and set in moderate oven (350 F.) and allow to bake until "set"—about fifteen minutes. Remove, spread top with the jelly or jam, and cover with the meringue made from stiffly whipped egg whites mixed with sugar. Return to oven and allow to brown. Serve plain, or with cream or simple pudding sauce. MRS. CHARLES COX, Anderson, R. R. 9.

Banberry Tarts
One-half cup sugar, $\frac{1}{2}$ cup sweet, thick molasses; 1 tablespoon butter, 1 cup seeded raisins, chopped fine; $\frac{1}{2}$ cup stale bread or cracker crumbs; juice of 1 lemon, grated rind of 1 lemon, outside only; 1 egg, slightly beaten, and 1 cup nuts, broken fine.

Put sugar, molasses, butter, chopped raisins and crumbs in top of double boiler and cook till thick, stirring a little now and then, but do not beat. When thick, remove from fire, and add other ingredients, stirring until well mixed. Have ready rich pie pastry, roll gently about $\frac{1}{2}$ inch thick, cut into squares about $\frac{3}{4}$ to 4 inches. Put 2 tablespoons banberry mixture into center of each square, moisten edges of pastry, fold together toward center and bake in moderate oven, 350 to 375 F., about fifteen or twenty minutes, until well done and nicely browned. Serve plain or with whipped cream. ANNA PICH, 236 Hamilton avenue, city.

Baked Ham
One ten or twelve-pound ham, $\frac{1}{2}$ cup thick, sweet molasses; 2 tablespoons brown sugar, 2 tablespoons mixed cinnamon and allspice, $\frac{1}{2}$ cup whole cloves, 1 pint sweet cider, or other sweet fruit-juice.

Clean ham carefully, scrubbing with brush, and removing any hard



COFFEE

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