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RIDING BLACK HORSE—BLACKFEET BRAVE







# Culinary Secrets

## GREAT NORTHERN HEALTH CAKE BATTER

- |                       |                           |
|-----------------------|---------------------------|
| 2 Cups Bran (scalded) | 1 Kitchen Spoon Lard      |
| ½ Cup Cornmeal        | 2 Teaspoons Baking Powder |
| 1 Cup Wheat Flour     | 1 Kitchen Spoon Sugar     |
| 2 Eggs                | ½ Teaspoon Salt           |
|                       | 2 Cups Milk               |

## WENATCHEE APPLE MARMALADE

- To every 6 lbs. Shredded Apples, add:  
6 lbs. Granulated Sugar  
3½ cups Water  
Grated rind of two Oranges  
Juice and grated rind of 3½ Lemons  
2 level teaspoons ground Ginger

Bring to a boil the water and sugar and add orange, lemon and ginger. Let this simmer a few minutes, then, and only then, add the shredded apples. Allow these ingredients to simmer on back of range for one hour. Omit stirring and chill thoroughly before serving.

## BAKED APPLE—G. N. STYLE

Remove core from Rome Beauty Apples and peel one round from top. Fill the center with half cup sugar to each apple. Then sprinkle another half cup around in the pan. Put in moderate oven first to draw out the juice without bursting the apples. After syrup has formed in the pan, baste frequently, at the same time raising temperature sufficiently high to cook the fruit. When apples are nearly done, coat again with sugar and return to oven until sugar hardens, baste once more and leave in oven until apples become transparent. Allow to cool before serving. Each apple served should be accompanied by plenty of thick syrup. This syrup made by cooking cores and peelings together with addition of proper amount of sugar, then store same in ice box and use as required.

# MESSAGE TO A FRIEND