

DEVIL'S FOOD CAKE

Mr Harold Fehlman

1 1/4 cups sugar 1/2 cup cold water
 2 eggs 2 cups flour
 pinch of salt 1 rounding teaspoon soda
 1 cup thick sour cream 1 teaspoon vanilla
 1/2 cup cocoa, scant

Cream sugar, eggs, and cream Dissolve cocoa in water
 Mix well Add flour and soda sifted together

Caramel Frosting for Above
 1 cup sugar 1 cup sour cream
 1/4 teaspoon soda

Put into skillet Cook until forms ball in water and turns
 brown Beat until thick and spread on cake

The following ladies have contributed excellent recipes for chocolate
 cakes which space will not permit us to use We thank them for their co-
 operation

Mrs Philip Hartweg	Mrs J Clark Seyller
Mrs May Johnson	Mrs Allwyn Goembel
Mrs Kenneth Chrisop	Mrs Martha Smith
Mrs C W Groves	Mrs O T Sisson
Mrs Lloyd Vetter	Mrs Dora Fritz
Mrs Guy Renner	Mrs A J Soliday
Mrs Jess Harris	Mrs Clarence Sibley
Mrs Ed Zinser	Belva Wolf
Mrs Robert Roush	Mrs Joe Copeland
Mrs Martha Smith	Mrs J H Blackert
Mrs Robert Shults	Mrs James Tonkinson
Mrs R G Miller, Upland, Ind	

Pies**MINCE MEAT**

Mrs Fred Wolf

3 pounds ground lean meat	1 can pitted red cherries
1 pound suet ground with meat	juice of 3 oranges and 3 lemons
12 pounds chopped apples	1 cup sliced citron peel
3 pounds seedless raisins	2 tablespoons cinnamon
4 cups granulated sugar	1 tablespoon cloves
2 cups corn syrup	salt to taste
1 glass jelly	1 pint vinegar

Cook ground meat and suet in small amount of water until
 tender Add other ingredients and cook slowly for 1 hour Makes
 9 quarts

MINCE MEAT

(Made with pork)

Mrs J R. Huzenga

6 quarts fat head meat boiled, ru	1 heaping tablespoon nutmeg
n through food chopper, and salted	1 heaping tablespoon allspice
6 quarts boiled apples	1 heaping tablespoon mace
2 quarts raisins	1 pint grape juice
2 quarts prunes, cooked and pitted	1/2 cup lemon-extract

Mix thoroughly Put in quart cans, and process 2 hours
 When making the pie, add 1 cup sugar and 1 egg to each quart
 of mince meat

PUMPKIN PIE

Mrs Phil Brai

3 eggs	1/4 teaspoon allspice
3/4 cup sugar	1/4 teaspoon cloves
1 1/2 cups stewed pumpkin	1/4 teaspoon ginger
1 teaspoon butter, melted	1/4 teaspoon cinnamon
1 tablespoon molasses	1 1/2 cups rich milk

Beat eggs, add to them sugar, pumpkin and spices Beat
 thoroughly, add molasses and butter Beat again, then add milk
 Pour into pie crust and bake

SOUR CREAM PIE

Mrs Joe Copeland

2 cups sour cream	2 egg yolks
1 cup sugar	2 tablespoons corn starch
1 teaspoon cinnamon	

Put the sour cream over the fire in a double boiler Mix
 sugar, cinnamon, egg yolks and cornstarch together, and when
 cream comes to a boil add the other ingredients and let thicken
 Pour in a baked pie shell and cool Cover with meringue made of
 the 2 egg whites beaten, 2 tablespoons sugar, 1/2 teaspoon baking
 powder and flavor Put in oven to brown

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