

**KIMBALL CLASS
COOK BOOK**

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Kimball Class Cook Book by Kimball Class

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KIMBALL CLASS

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COOK BOOK**

KIMBALL CLASS COOK BOOK

PUBLISHED BY

THE KIMBALL CLASS

OF

1 The Dudley Street Baptist Church



*"Attempt great things
Expect great things."*

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FOREWORD.

THE KIMBALL CLASS in offering to their friends the public this Cook Book, do it as a contribution to the modern crusade for pure food and better cooking; for we know that these result in more robust health and stronger bodies with which to perform life's duties, its tasks and its strains, and meet them with cheerfulness, patience and endurance.

The Kimball Class recognizes that its ministry pertains alike to the things that develop the body, mind and spirit. We invite all to join us in our work.

Many thanks are extended to all who in any way contributed toward this book in giving advertisements, money, recipes or time.

Our advertisers deserve the patronage of all those who purchase this book.

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KIMBALL CLASS

W. H. SCHLESINGER

Presented to

Miss Rose H. Fetterolf.

By the

Primball Class

of the

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Disley St. Baptist

Bible School.

Boston.

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Delicious Cake

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Each can contains an order for a Practical Cook Book, compiled by the Principal of the Boston Cooking School.

"Here's to the Home—a man's
kingdom, a child's paradise, and
a woman's world."

Bread, Rolls and Muffins.

Bread.

Sift 2 quarts flour into mixing pan with 1 tablespoonful sugar and 1 dessert spoonful salt. Into this rub 1 good tablespoonful lard. Into center of pan put 1 pint warm water, then 1 pint luke-warm water. Dissolve a yeast cake in $\frac{1}{2}$ cup luke-warm water and add to mixture. Stir ingredients well together, adding more flour and stirring until stiff. Then knead with hands adding more flour and mix until smooth. Let rise over night, in the morning grease hands with lard, mold into loaves and let rise in pans until twice the original size. Bake in moderate oven one hour. E. H. GLIDDEN.

Biscuit.

1 quart flour sifted twice	2 rounded teaspoonfuls cream
1 rounded teaspoonful soda	tartar
1 teaspoonful salt	1 tablespoonful lard

Mix soft with sweet milk, cut and bake in a hot oven.
A. E. NOWELL.

Astor House Rolls.

Into 1 pint sweet milk, boiled, put 1 lump butter size of an egg while mixture is warm, 2 tablespoonfuls sugar, little salt, $\frac{1}{2}$ yeast cake. When light mold 15 minutes. Allow it to rise again and cut into round cakes, spread each half with

Knox Gelatine makes a transparent, tender, quivering jelly.