



Miss Peet Cooks With Gas

She Also Uses Detroit Jewel Gas Ranges

While attending her demonstrations ask Miss Peet what she thinks of Gas For Cooking. Ask her what she thinks of the Detroit Jewel Ranges. See these ranges in operation at the Masonic Temple all this week.

Keokuk Electric Company

(Appliance Shop in Hotel Iowa Building)

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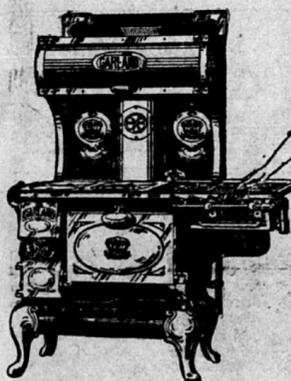


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Some of Miss Peet's Famous Recipes CLIP THESE AND SAVE THEM

CODFISH BALLS

- | | |
|--------------------------------|-------------------------------|
| 2 cupfuls mashed potatoes | 1 tablespoonful crisco melted |
| 1 1/2 cupfuls shredded codfish | 1-8 teaspoonful pepper |
| 1 egg | |

Put codfish in wire strainer, let cold water run through and squeeze dry. Mix the hot, unseasoned potatoes with codfish. To this add the melted crisco, beaten egg and pepper. Beat well. Shape in balls and fry in deep crisco until a golden brown color.

LUNCH CAKES

- | | |
|-------------------------|-------------------------------|
| 1 scant cupful sugar | 2 cupfuls flour |
| 6 tablespoonfuls crisco | 3 teaspoonfuls baking powder |
| 1 cupful milk | 1 teaspoonful salt |
| 2 eggs | 1 teaspoonful vanilla extract |

Cream crisco and sugar together, then add well beaten eggs. Sift dry ingredients, and add to first mixture alternately with milk. Divide into criscoed and floured gem pans and bake in moderate hot oven fifteen minutes. Sufficient for 15 cakes.

GINGERBREAD

- | | |
|--------------------------|------------------------------|
| 1/2 cupful sugar (brown) | 2 teaspoonfuls ginger |
| 3/4 cupful crisco | 1 teaspoonful cinnamon |
| 1 beaten egg | 1/2 teaspoonful cloves |
| 1/2 cupful molasses | 2 teaspoonfuls baking powder |
| 1/2 cupful sweet milk | 1 1-3 cupfuls flour |
| 1 teaspoonful salt | |

Cream crisco and sugar; then cream together with the molasses. Add beaten egg. Sift together the dry ingredients and add alternately with the milk. Pour into shallow criscoed tin, bake 25 minutes in moderate oven.

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