



# WHAT TO EAT

AND

# WHERE TO GET IT



## Piggly Wiggly

All Over the World  
and All Over Town.

*Low Prices Daily*

*Home Roast Coffee Every  
Day by My Dady*

Albert Rodriguez, Prop.

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FELIX A. PAILLE, PROP.

*Suggestions for School Children Lunch*

Fancy Rolls, Pies, Cakes and Doughnuts which  
are nutritious, properly baked and made of  
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Fresh Vegetables, the best the market affords.

Fresh Meats and Dressed Chickens.

Groceries of Quality at the Right Prices.

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Everything priced in plain figures.

*Rex's Grocery*

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Everything Fresh in Vegetables.

Everything in Good Groceries.

All kinds of choice Bacon, Hams and Sausage.

We are now cutting Home Boil Ham, and  
Home Baked Pork Ham.

Our stock of merchandise is fresh and keen to  
the appetite.

Phone 815 **STOCKWELL'S** 600 Main

## RECIPES

FROM THE

### PHILISTORIA COOK BOOK

By the Best

Housewives in Baton Rouge.

#### Cauliflower Au Gratin.

Boil the cauliflower until tender, break it pieces. Make a cream sauce of butter, flour and milk. Take from the fire and add grated cheese and the cauliflower. Add salt to taste and fill individual ramekins or one large baking dish. Sprinkle toasted bread crumbs on top and bake in ten minutes. American cheese can be used but Swiss cheese makes a much finer flavored dish. It is very pretty for a luncheon or supper and has the advantage of being prepared early and then baked ten minutes before being served.

Mrs. Leo M. Favrot.

#### Chicken Loaf.

Boil one chicken until very tender and until one cup of stock remains. Cut chicken in dice and place over fire with stock and one package of Knox's gelatine. When gelatine is dissolved let mixture cool and add one table spoon of parsley and 1/2 cup finely cut celery, salt and pepper. Pour in mold lined with sliced hard boiled eggs.

Mrs. W. S. Payne.

#### Snow Pudding.

Half box gelatine, pour over it two tablespoons cold water, let stand a few minutes to soften, add one pint of boiling water, 2 cups sugar, juice of two lemons. When the gelatine begins to congeal, beat the whites of three eggs to a stiff froth, add gelatine and beat the whole mixture till it will not separate. Set away to cool. Serve with thick or whipped cream.

Carrie B. Holmes.

## H. W. Marwede

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Hanford's Fancy Creamery Butter

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*and all kinds of delicious pastry  
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**Wolfe's Steam Bakery**

THIRD STREET

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The Quality Grocer

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The Best of all Drinks.

## Lime-Cola Bottling Co.

Under License of Eskimo

of

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Baton Rouge, La.

Phone 2490

## Istrouma Hotel

Our Recipes are from "Grouchy"

*Good Eats*

*Satisfactory Prices*

Alex Grouchy, Jr., President.

## Esnard

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