RED CROSS WAR CAKE

- 2 cups brown sugar
- 2 cups hot water
- 2 tablespoons lard
- 1 teaspoon salt
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- 1 package (8 ounces)
 raisins, chopped
- 1 teaspoon baking soda
- 3 cups flour

Preheat oven to 350° F. Put everything but soda and flour into a 2-quart pot. Bring to a boil over medium heat, stirring frequently. Boil 5 minutes after it bubbles, then cool. Stir in soda and flour. Put batter into 2 lightly greased mini-loaf pans. Bake 45 minutes. Cake keeps fresh for a long time and can be sent to men at the front. (Conservation Recipes [Minneapolis: Women's Committee of Minnesota Commission of Public Safety, 1917], Minnesota Historical Society)

this department. As been found who will be much demanded be seen for the seen for t

There were causes at every turn. In addition lar fund-raising efforts the YMCA and the Red Communication the cost of the war was a series of five Libert issues, sold by volume paigns managed by serve Bank. Their effective billion. Individuals could be these 30-year bonds tions between \$50 and The bonds paid interes 3.5 and 4.75 percent the campaign. A Temporal Stamp campaign encourses lar savings in small and tween 25 cents and seem

The 27 boys in St. Particle 127 boys in St. Particle 127 bonds than any other 127 United States. They reserve 128 from 785 donors. 30

Social events across went to war, too, as the Cross chapters in Minney novel fund-raising the put on plays or concerns.

conservation dinners and sales. Some combined food with fund-raising by selling their own conservation. Eleanor Nutchell of St. Cloud described their work these for fifty cents, forty cents going to Red Cross.

I call that, but I think too that people are more like.

