

No. 10

Presbyterian

Cook Book



*Beat well*

**Sunlight Cake**

One and one-half cups sugar,  $\frac{1}{2}$  cup water, 6 egg whites beaten, 6 egg yolks, 1 teaspoon vanilla,  $\frac{1}{2}$  teaspoon lemon extract,  $\frac{1}{2}$  teaspoon orange extract,  $\frac{1}{4}$  teaspoon salt,  $1\frac{1}{2}$  cups pastry flour, 1 teaspoon cream of tartar.

Boil sugar and water two minutes. Pour slowly into beaten whites and beat until thick and nearly cool, add rest of ingredients, mixing lightly with egg beater. Pour into ungreased pan and bake 10 minutes in moderate oven. Lower fire and bake 50 minutes in very slow oven. Invert pan until cake is cool. Carefully remove from pan. It may be served with topping of fresh or canned fruits and ice cream or whipped cream.

*minutes*

**Sand Tarts**

(Crisp, spicy cookies)

$\frac{1}{2}$  cup fat, 1 cup sugar, 1 teaspoon vanilla,  $\frac{1}{4}$  teaspoon salt, 2 eggs, 3 cups flour, 2 teaspoons baking powder, 1 egg white, 1 teaspoon cinnamon,  $\frac{1}{2}$  cup chopped nuts.

Cream fat and add sugar. Add vanilla, salt and eggs. Beat 2 minutes. Add flour and baking powder. Roll out dough and when thin cut out with doughnut cutter. Spread cut out cookies with egg white which has been slightly beaten and mix with cinnamon and nuts. Bake 10 minutes in moderate oven.

**A Summer Sunday Tea**

Chicken Salad      Nut Bread

Olives

Pineapple Sherbet, Coconut Cake

Iced Tea

**Crisp Sugar Cookies**  
(With delicious flavor)

One cup butter, two cups sugar, two teaspoons nutmeg, one teaspoon vanilla, one-half teaspoon lemon extract, one-half teaspoon almond extract, one-half teaspoon salt, five tablespoons cream, three eggs, three and one-half cups flour, two teaspoons cream of tartar.

Cream the butter and add sugar. Add nutmeg, flavorings, salt, cream and eggs. Beat two minutes. Add rest of ingredients and chill dough. Break off bits or cut thin slices and place cookies three inches apart in greased baking sheets. Bake 12 minutes in moderate oven.

**Ham and Macaroni, Serving 6**

Two cups chopped, cooked ham, one and one-half cups cooked macaroni, one-fourth teaspoon salt, one-half teaspoon pepper, two tablespoons chopped parsley, two tablespoons chopped onions, two tablespoons chopped celery, one egg, one-half cup milk, two tablespoons butter, melted.

Mix ingredients and pour into buttered baking dish. Bake 35 minutes in moderate oven. Unmold and surround with savory sauce.

**Savory Sauce**

Three tablespoons butter, four

*flour*  
*Bak 35*  
*minutes*  
*salt*

# PRESBYTERIAN COOK BOOK

Compiled by

THE WOMEN

of the

FIRST PRESBYTERIAN CHURCH

DAYTON, OHIO

"He had not drink'd,  
The veins unfilled; our blood is cold, and then  
We pout upon the morning, are unapt  
To give or to forgive; but when we have stuffed  
These pipes and these conveyances of our blood  
With wine and feeding, we have suppler souls  
Than in our priest-like fasts,"

CORIOLANUS, V. I.

Dayton, Ohio  
United Brethren Publishing House

1873  
1886  
1911

John Lewis Shilde  
Filene Park  
New York

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Address  
CHURCH SOCIETY, FIRST PRESBYTERIAN CHURCH,  
119 North Ludlow Street, Dayton, Ohio

## PREFACE

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In March last, the Ladies' Society of the First Presbyterian Church of Dayton hastily compiled and published a "Cook Book," or a small collection of recipes for plain household cooking. Five hundred copies were published, and, notwithstanding the book contained some errors and the arrangement was very imperfect (necessarily so from the haste with which it was prepared for publication), it met with such gratifying and unexpected success that its authors felt it to be their duty to revise and republish it.

The present book is much larger than its predecessor, and the recipes it contains have been selected with great care. Many of them were sent voluntarily by parties who were willing to hold themselves responsible for their excellence, while others were solicited, often at a cost of much time and pains,—a corn-bread here, a pudding there, a salad from someone else, —from ladies who had gained a reputation for preparing this or that particular dish.

Our subject is an inexhaustible one, and this book does not venture into the mystical realm of fancy cookery; but is a collection of safe and reliable recipes for the preparation of plain food.

The matter of the book, we claim, is all right; for the manner of it, we beg indulgence. The phraseology is often peculiar, and may provoke a smile; but it must be remembered that the recipes were written by ladies unaccustomed to writing for publication; and, in most cases, they have been inserted precisely as written, and, whenever no objection was made, the name of the author has been given.

Persons familiar with Dayton names will recognize many who do not belong to the Presbyterian sisterhood. We feel ourselves under great obligations to the ladies who have assisted us, but we hope our book will prove so useful as to amply repay them for their trouble.

*Dayton, Ohio, July 1st, 1873.*

## PREFACE No. 2

The ancient and honorable art of cooking has come into its own in these latter days, and the demand for "our" Cook Book has far exceeded the supply. Indeed, there was no supply. The edition was exhausted long ago. The women of the First Presbyterian Church, therefore, decided to print another edition of the Presbyterian Cook Book, retaining all the valuable old recipes, made more valuable, many of them, that the kindly hands that gave them are folded in their last sleep.

Those who have the old books will find some changes in the form of the recipes, but the change is only one of form, the actual recipes being exactly the same as the old-time "receipts" found in the original.

The cooking schools of the present day, the interest taken in pure food, the knowledge of cause and effect in the preparation of what we eat, the bringing to our tables at all seasons and from all climes, fruits and vegetables, fish and fowl, require of a modern book of recipes a wider range than that which was covered by the old Presbyterian Cook Book. The need has grown with our growth, and we must keep pace with the march of progress.

In getting out this edition many new recipes have been added many discoveries in the realm of culinary art are displayed in its pages, many combinations of the simple elements of food into "something new and something strange."

A wise man in arguing the idea of God in creation, said: "Would you have a universe thrown together by chance? Why, my wife could not make a salad that I would eat in that way!" Imagine a salad thrown together haphazard; think of a cake

made without a recipe; or bread tossed into the oven without a knowledge of the wonderful effect of yeast! Without careful preparation! This beautiful world would be a sorry jumble without intelligent direction and infinite pains. So should we take thoughtful care, and give intelligent consideration in making delicious and wholesome the food we daily eat.

This old new Cook Book has an historical flavor; having been copyrighted in 1873, it spans a generation; while the pictures of the churches built one after another on the corner of First and Ludlow represent the religious development of our fair city.

So much success has rewarded the efforts of the women of the church in the past, that they confidently hope that this one will meet with the same generous support, and the Presbyterian Cook Book, in its new guise, may go on its way rejoicing, to give aid and comfort to the large number of those who care for the inner man.

#### A Word of Appreciation

The committee on behalf of the Church Society, wishes to thank all their friends and well-wishers who have aided in so many ways in the compilation of this book: especially do we wish to extend our thanks to the West Virginia Pulp and Paper Co., of New York, who so generously donated the paper for this edition, and we would also thank that gentleman whose efforts secured this gift for us.

To the two artists who designed our most attractive cover we would likewise express our thanks and appreciation.

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"Please convey my acknowledgments for the Presbyterian Cook Book to the compilers.

"I have examined it carefully, and take pleasure in pronouncing the recipes it contains, as a whole, practical, economical, and good. I only regret the brevity of some and the small size of the book itself. I shall make use of the work in my own family, having a sort of a passion for trying new recipes that promise well; and these are certainly tempting. Wishing the ladies of the First Presbyterian Church much success in their enterprise. I am,

"Very respectfully,

"MARIAN HARLAND.

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## WEIGHTS AND MEASURES

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Attention is called to the fact that all recipes marked with a \* are taken from the original book, while the remaining recipes appear for the first time in this edition.

The cup measure used throughout this book is the regulation half-pint cup.

16 drams=1 oz.

16 ounces=1 lb.

2 pints=1 qt.

4 quarts=1 gallon

1 rounded tablespoon of butter=1 oz.

1 rounded tablespoon granulated sugar=1 oz.

1 heaping tablespoon powdered sugar=1 oz.

2 rounded tablespoons flour=1 oz.

2 rounded tablespoons ground spice=1 oz.

1 qt. sifted flour=1 lb.

1 pt. gran. sugar=1 lb.

1 pt. butter=1 lb.

1 pt. ordinary liquid = 1 lb.

1 pt. chopped meat = 1 lb.

1 pt. rice=1 lb.

8 rounded tablespoons butter=1 cup.

8 rounded tablespoons sugar=1 cup

8 rounded tablespoons flour=1 cup

16 tablespoons of liquid=1 cup

2 gills=1 cup

2 wineglasses=1 gill

4 tablespoons=1 wineglass

2 dessert spoons=1 tablespoon

2 teaspoons=1 dessert spoon

60 drops=1 small teaspoon

# PRESBYTERIAN COOK BOOK

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"Certainly," replied the oracle, "study the art of pleasing by dress and manner, and above all let all women, pretty and plain, married and single, study the art of cookery. If you are an artist in the kitchen, you will always be esteemed. Only be careful in studying both arts, never to forget the great truth that dinner precedes blandishments, and not blandishments dinner."—*Elizabeth and Her German Garden.*

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## CANAPES

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### ANCHOVY PASTE.

MRS. J. SPRIGG MCMAHON.

One small bottle of anchovies pounded to a paste, the yolk of a hard-boiled egg, one-fourth cup pecan nuts chopped fine, one teaspoon of tabasco sauce, one teaspoon mayonnaise. Mix well and serve on hot buttered toast.

### CANAPES DE CAVIAR.

MRS. CHARLES M. WOOD.

Skin and wash a box of sardines, add one small box of caviar, one tablespoon of lemon juice, and one of onion juice, and one of olive oil. Paprika, English mustard, and tabasco sauce to suit the taste. Serve on buttered toast and sprinkle with chopped egg and parsley.

### CAVIAR CANAPES.

MRS. GEORGE G. SILAW.

Cut round slices of bread with a biscuit cutter, butter thickly all over, and toast brown, then lay on brown paper to cool and absorb the grease. Make a paste of water cress chopped very fine and an equal amount of butter and one-fourth as much hard-boiled yolk of egg, mashed, seasoned with salt, onion juice, and paprika. Spread thickly on the toast, then add an equal amount of

caviar sprinkled liberally with lemon juice and just a garnish of hard-boiled white of egg chopped very fine on top.

### CANAPE FLORENTINE.

MRS. R. R. DICKEY.

To a thin slice of fresh tomato add a layer each of mayonnaise and caviar. On top of this add a ring of grated boiled egg, filling the center with small pearl onions. When ready to serve place this on a round of toast not buttered, cut the size of the tomato.

## SOUPS

### SOUP STOCK.

MISS AGNES A. HALL.

Soup stock may be made of a shin of beef, knuckle of veal, or both combined, using lean meat, as desired. The method of preparation is the same under all circumstances. Have the bone split, cut off the meat, and slash it well, and put it all in the soup kettle with the meat on top. Then for every pound of meat and bone take a quart of water (cold) and add it to the meat. Set on the back of the stove, where it will not cook, for an hour. Then push to the front and simmer for four hours. Add (for five pounds of meat) one tablespoon salt, one bay leaf, one sprig parsley, one small onion, sliced, one piece of celery, and simmer an hour longer. Strain, return to kettle, beat the white of an egg in half a cup of water, add it and the crushed shell to the stock, let boil ten minutes, and strain through double cheese cloth.

All the seasoning may be omitted, if a perfectly plain stock is desired.

### ASPARAGUS SOUP.

WHAT SALEM DAMES COOKED.

3 cups cooked asparagus (may use canned).	1 quart chicken or veal broth.
2 slices onion.	$\frac{1}{4}$ cup butter.
$\frac{1}{2}$ cup boiling water.	2 cups milk.
	$\frac{1}{4}$ cup flour.
	$\frac{1}{2}$ teaspoon salt and paprika.

Cook asparagus, onion, and water until water is nearly evaporated. Press through sieve, add the broth. Make a white sauce of remaining ingredients. When ready to serve combine mixtures by gradually stirring asparagus into white sauce.



Fresh vegetables are best; if not in season, canned goods will do.

### TOMATO BOUILLON.

MRS. JOHN W. STODDARD.

1 can tomatoes.	Whites of 3 eggs.
1 tablespoon chopped onions.	1½ quarts stock.
4 whole cloves.	2 bay leaves.
½ teaspoon pepper.	1 level teaspoon celery seed.
	2 teaspoons salt.

Let come to a boil, omitting the eggs and salt, cover, and cook half an hour, and strain through a sieve. Beat the whites of the eggs until partly light, add them to the soup, bring to a boil, and boil rapidly for five minutes. Strain through two thicknesses of cheesecloth, reheat, and season with the salt.

### TOMATO BOUILLON.

MRS. WILLIS WEAKLEY.

A large shin bone of veal.	1 tablespoon of mustard seed.
2 onions.	3 or 4 cardamon seeds.
1 quart can of tomatoes.	5 or 6 whole cloves.
4 bay leaves.	5 quarts of cold water.

Put bone and onions in water and let boil for one hour, then let simmer slowly for two hours, add rest of ingredients, and let boil slowly for two hours; when cool, strain, remove grease from top when ready to serve, heat and add salt and pepper. If made in fireless cooker, put all ingredients, except tomatoes, in cooker and allow to remain twelve hours, or over night, add tomatoes, cook for one hour, strain, and proceed as before.

### CALF'S HEAD SOUP.

MRS. SAMUEL BRADY.

1 calf's head.	1 heaping teaspoon allspice.
Salt and pepper.	1 tablespoon brown flour.
1 large onion.	1 tablespoon chopped parsley.
1 teaspoon ground cloves.	2 or 3 hard-boiled egg yolks.
	1 lemon.

Remove the brains and soak the head in warm water to extract blood. Put on the stove in cold water enough to cover. Skim when necessary. Cook four or five hours, till meat and bones fall apart. Empty into colander, remove the bones, cut the meat fine, and return to soup pot with the strained liquor. Add salt, pepper, onion cut fine, cloves, and allspice. Let simmer about an hour and add thickening made of the brown flour. Put in a tureen chopped parsley and the hard-boiled yolks of the eggs cut fine, and one sliced lemon; then pour soup over and serve.

### PLAIN CALF'S-HEAD SOUP.\*

MRS. S. CRAIGHEAD.

1 calf's head.	Salt and pepper.
1 large tablespoon sweet marjoram.	1 knuckle of veal.
1 large tablespoon sweet basil.	1 large onion.
1 lemon.	4 quarts water.
	4 eggs.
	1 wine glass wine.

Put the meat in a porcelain kettle with the spices tied up in a cloth, and the onion, cut up, in another. Add the water and let it boil steadily, but not too rapidly, for four hours. Then pour it through a colander, take out the meat and chop it very fine, and return it all to the kettle with the salt and pepper. Put it on the stove again and let it boil up well. Then add the eggs, boiled hard and chopped fine, the lemon sliced very thin, and the wine. Serve at once.

### CREAM OF CELERY.

MRS. NANCY JONES.

*To serve nine people.*

2 stalks of celery.	1 tablespoon butter.
1 small onion.	1 tablespoon flour.
1 quart of water.	½ teaspoon salt.
1 quart cream or rich milk.	1 saltspoon white pepper.

Boil celery and onion in the water until water boils down to one pint. Then strain through sieve and add to cream or milk and let boil. Cream butter and flour together and add to the

mixture and let cook as thick as rich cream. Season and serve with a spoonful of whipped cream on each plate.

### CORN SOUP.

Boil all the cobs, from which corn fritters have been made in a granite kettle covered with cold water, an hour or more. Allow the cobs to cool in the water, squeeze out the cobs. Make a thick sauce with one tablespoon of butter, two tablespoons of flour, one pint of cream (or less). Then add the corn water.

### CORN SOUP.\*

MRS. S. B. SMITH.

12 ears corn.	1 quart water.
2 quarts milk.	2 tablespoons flour.
1 tablespoon butter.	Salt and pepper.

Clean and scrape the corn and put the cobs on to boil in the water. Remove them in fifteen or twenty minutes and put in the scraped corn. Let boil until corn is cooked. Melt the butter and rub the flour into it; then add the milk slowly, so that it will thicken smoothly, and when it is thick pour it over the corn with the seasoning. The yolks of one or two eggs, beaten and added at the last minute, will add richness to the soup.

### FRUIT SOUP.

MRS. GRENVILLE HOWARD.

1 pound raisins.	1 stick cinnamon.
½ pound currants.	3 or 4 quarts water.
½ pound prunes.	1 tablespoon sago.
½ pound red raspberries, dried.	5 tablespoons sugar.
½ pound apples, fresh or dried.	Port wine.
	Cracked ice.

Put raisins, currants, prunes, raspberries, apples, and cinnamon in water and boil for three hours, adding water as needed to make two and one-half quarts of soup when done. Take from fire and strain through cheesecloth. Next day return to fire, add sago and sugar, and when thick put aside to cool. Just before serving

in cups add cracked ice and one tablespoon of port wine to each cup of soup.

### OKRA GUMBO.\*

MRS. S. CRAIGHEAD.

1 chicken.	Lard size of an egg.
5 quarts water.	2 dozen okra pods.
1 onion.	Salt and pepper.

Cut up the chicken (an old one is preferable), wash, dry, and flour it well, and sprinkle with salt and pepper. Heat a skillet and put the lard into it; when hot, put in the chicken and fry brown all over, being very careful not to burn it. Then put it into the kettle and add the water; boil two hours, then add the okra, cut into pieces, and let it boil another hour. Salt and pepper to taste. (The onion should be added when the soup is first put on to boil.) Serve with rice, either steamed or boiled. Dried okra may be used if put to soak the night before and carefully drained.

### ONION SOUP.

4 large onions.	1 egg.
1 cup milk.	Water to cover.
1 cup cream.	1 tablespoon flour.
1 teaspoon salt.	1 tablespoon butter.
	1 saltspoon pepper.

Peel and slice the onions and scald them with boiling water. Drain and cover with cold water; put on the stove and simmer until very soft. Rub through a strainer, add the milk, and put on the fire again. Melt the butter and rub in the flour; when well blended add the onion liquid gradually, stirring until smooth and thick; if too thick add the water in which the onions were scalded until it is the proper consistency. Add the seasoning, and, just before serving, stir in quickly the egg, beaten light, and the cream.

### OYSTER SOUP.\*

MRS. E. F. STODDARD.

3 pints oysters.	3 tablespoons flour.
3 pints water.	1 pint milk or cream.
3 tablespoons butter.	Yolks 4 eggs.
	Salt and pepper.

Drain the oysters and put on to cook with the water; when the edges curl up add the cream or milk, which has been thickened with the flour and butter, the seasoning, and, last of all, the well-beaten egg yolks. Serve at once.

If preferred, the oysters may be cooked in their own liquor, and no water used.

### OYSTER SOUP.\*

MRS. J. J. PATTERSON.

2 half cans oysters.                      ½ pound butter.  
7 crackers, rolled fine.                3 quarts good milk.

Salt and pepper.

Drain the oysters and let come to a boil in the milk; put the cracker crumbs in a tureen (or another kettle) with the butter, salt, and pepper; when the edges of the oysters curl up pour the soup over cracker mixture and serve.

Two half cans of oysters are equal to a quart.

### CREAM OF PEAS.

MRS. EDWIN STANTON REYNOLDS.

1 can of peas.                              1 tablespoon flour.  
1 small onion.                            1 cup rich cream.  
1 pint veal stock.                        1 cup milk.  
2 tablespoons butter.                  Salt and pepper to taste.

Whipped cream.

Boil until tender the peas, onion, and stock; strain through sieve; add cream and milk and let boil. Cream butter and flour and add to the mixture and let cook until thick as cream. Season. Add a tablespoon of whipped cream to each plate of soup when serving.

### POTATO SOUP.

MRS. H. G. CARNELL.

Cut in dice two or three large potatoes and stew in water with a pinch of salt. They usually cook in about fifteen minutes. Heat three pints cream in double boiler. Strain the potatoes and add to the cream. Mix one tablespoon flour with a little cold cream

and thicken the soup with it; season to taste. When ready to serve sprinkle a spoonful of small croutons on each plate.

### POTATO SOUP.

2 cups fresh mashed potatoes, 1 pint milk.  
usually about 10 potatoes, 1 pint cream.  
good size. Salt and pepper to season  
1 cup chopped celery. highly.  
1 teaspoon chopped onions. 1 tablespoon flour.  
Wine glass of sherry

While the potatoes are cooking stew the celery and onions in the milk. When about done thicken with the flour dissolved in a little cold milk; add the potatoes and seasoning to the mixture. Let come to a boil, stirring constantly. Strain through wire soup strainer and add the cream heated. Serve immediately, adding sherry just as you serve.

### CREAM OF SPINACH SOUP.

MISS H. L. J.

¼ peck spinach.                            1 pint veal stock.  
1 pint milk.                                1 tablespoon butter.  
Seasoning to taste.                        2 tablespoons flour.

Put the stock on to boil and wash the spinach carefully. When the stock is boiling add the spinach and boil ten minutes; pass it through a fine sieve and return to the stove. Scald the milk, melt the butter, and rub in the flour, and when well mixed pour in the milk, stirring until thick. Then add the liquid, with seasoning, and serve at once.

A pint of water may be used in place of the stock, but the soup will not have such a good flavor.

### TOMATO SOUP.\*

MRS. SIMON GEBILART.

1 quart tomatoes.                        1 quart milk.  
1 pint water.                                1 teaspoon soda.  
Butter, salt, and pepper.

Boil the water and tomatoes together for thirty minutes; then add the milk, into which has been put a teaspoon of soda. Let it come to a boil, seasoning as you would oyster soup, with salt,

pepper, and butter. Pour through colander and serve immediately.

### TOMATO SOUP.

MRS. H. C. WIGGITT.

1 can tomatoes.	1 pint cold water.
Few sprigs parsley.	Small bay leaf.
Slice of onion.	1 tablespoon butter.
Salt and pepper.	1 tablespoon flour.

Boil all together, except the butter and flour, for twenty-five or thirty minutes, and strain. Melt the butter, stir in the flour, and when smooth pour the soup in slowly. If it is too thick add water or stock. A bit of sugar is good to take off the acid of the tomatoes, but be careful not to use enough to sweeten the soup.

### CROUTONS.

Cut stale bread into half-inch slices, remove the crusts, and cut into half-inch cubes. Put them into a frying basket and plunge it into hot fat while you count forty. Drain and sprinkle with salt.

Croutons may also be sautéed in hot butter, but they are more apt to burn and crumble.

Also, the slices of bread may be spread with butter before cutting into cubes, and then placed in a hot oven to toast a nice brown.

### NOODLES FOR SOUP.\*

1 egg.	1 cup flour.	Salt.
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Beat the egg and add a pinch of salt and the flour. If the dough is not very stiff, add more flour. Roll out in a very thin sheet, dredging with flour to keep from sticking, if necessary. Roll it up tightly and begin at one end to shave it down fine as cabbage is cut for slaw.

### DUMPLINGS.\*

Small cup flour.	Pinch of salt.
Butter size of a walnut.	Milk to make a stiff dough.

Add the salt to the flour, rub the butter in well, and add the milk. Flour the board well and roll very thin. Cut in small squares and drop into the soup or stew, boiling for ten minutes.

## FISH AND SHELL FISH

### TIME-TABLE FOR COOKING FISH.

Allow 1 hour for baking a fish.  
 Allow one-half hour for planked fish.  
 Allow about 10 minutes per pound for boiling fish.  
 Allow 15 to 25 minutes to broil fish.

### CLAM FRITTERS.\*

12 clams minced fine.	1 pint milk.
3 eggs.	Salt and pepper.
Liquor from the clams.	Flour to make a batter.

Beat the eggs, add to them the milk and liquor from the clams mixed together; stir in the flour with seasoning, and, lastly, the chopped clams. Put a tablespoon at a time in hot lard and fry on both sides. The whole clam may be dipped in the batter and fried in like manner, if preferred.

### CODFISH.

MRS. W. B. PATTERSON.

1 bowl picked and boned cod-fish.	3 cups of milk.
	2 tablespoons flour.
$\frac{1}{4}$ cup of butter.	2 eggs.

Pick and bone a bowlful of the fish. Wash in cold water. Put into a skillet in cold water and let come to a boil. Drain and put in a good lump of butter. Let it cook almost dry in the butter, stirring all the time, then add three cups of milk thickened with two tablespoons of flour, a little salt; let cook until it forms a thick gravy. Take it from the stove and add two eggs, beat them quickly into the hot fish and serve.

### BAKED CODFISH.\*

Codfish.	Twice as much mashed potatoes.
Butter and salt.	

Soak the codfish over night; clean it with a brush kept for the purpose; then put it in a stone crock and cover with water. Put

it on the stove and simmer until quite tender, then take it out, pick it over, and mash it fine. Have the potatoes well seasoned with butter and salt, mix well with the fish, and bake in a dish until brown. Serve with a cream sauce which has had two hard-boiled eggs cut up into it.

### CODFISH BALLS.

MISS BARBARA WIGHT.

1 cup fish. 1 egg.  
1 teaspoon butter. 2 cups potatoes.  
Pepper and salt.

Wash and pick the fish into half-inch pieces, pare the potatoes, and cut into small pieces before measuring; put both in a stew pan, cover with plenty of water, and cook until the potatoes are tender. Then drain, add the butter and pepper, also salt, if needed, and mash; beat until very light. When slightly cool add the egg, well beaten, shape in a tablespoon, roll in egg and crumbs, and fry in a wire basket in hot fat.

### STEWED CODFISH.\*

MRS. ISAAC VAN AUSSDAL.

Codfish. 2 tablespoons cream.  
Butter size of an egg. Fresh-boiled potatoes.

Pick the codfish into small pieces, cover with cold water, and let stand over night. In the morning pour off the water and cover the fish with boiling water. Let it stand a few minutes, then drain and stir it up with the cream and butter. When it comes to a boil take off the stove and serve with freshly-boiled potatoes.

### TO PREPARE CRABS.

Plunge the crabs, like lobsters, into boiling water, while still alive, head first. After five minutes add a tablespoon of salt and boil for thirty minutes. When cold remove the shells and take out carefully the stomach, which is just under the head, the gills, and the intestine. Then take out the meat, and it is ready for use.

### CREAMED CRABS.

1½ cups crab meat. 1 cup cream.  
Small tablespoon butter. 1 tablespoon flour.  
Dash of cayenne. Salt to taste.  
2 hard-boiled eggs. Wine glass sherry.

Rub the butter and flour together over the fire, add the cream slowly, and stir until thick, with the seasoning; then add the crab meat, let blend well together, and, lastly, stir in the eggs, cut rather fine, and the sherry.

### DEVILED CRABS.

6 fresh crabs. Worcestershire sauce.  
Saltspoon mustard. ¼ cup butter.  
Salt to taste. Cayenne pepper.

Bread crumbs.

Boil the crabs and break into fine bits; mix carefully with it an equal amount of fine bread crumbs. Cream the butter well, working into it the seasoning; then mix very gradually together, a spoonful of each at a time, the two mixtures, and add the Worcestershire sauce to taste. It should be very highly seasoned. Fill the shells with this, sprinkle crumbs over the top, dot it with bits of butter, and brown in a hot oven. This should fill about four shells.

### FISH BALLS.

MRS. H. C. WIGHT.

1 cup raw salt fish, picked 1 egg.  
apart. 1 pint potatoes, cut in pieces.  
1 teaspoon butter. ¼ saltspoon pepper.

Wash the fish carefully before picking it into half-inch pieces; pare the potatoes, cut up, and put both in a pan, covering them with boiling water; cook until the potatoes are tender, then drain, add the butter and pepper, and mash; beat until very light, and let cool a little; then add the egg well beaten, with more salt, if necessary. Shape in a tablespoon, slip off into a wire basket, and fry in smoking fat for one minute. Drain on soft paper.

**BAKED FISH.\***

MRS. GEO. L. PHILLIPS.

A good-sized fish.                      A little flour.  
Bread crumbs.                      Butter size of a walnut.  
Salt and pepper.                      Summer savory.

Half a pint water.

Clean the fish, salt, let stand about an hour, and then wash. Make a dressing of bread crumbs, salt, and pepper, summer savory and butter. Put in a pan and sprinkle with flour; add a little butter, salt, pepper, and water. Bake about one and one-half hours.

**FRIED FISH.\***

4 eggs.                      Sweet oil.  
Salt.                      Flour.

Any fish suitable for frying.

Clean the fish thoroughly and wipe dry, sprinkle with salt, and dust very thickly with flour. Beat the yolks of the eggs rather light; put a little sweet oil in the frying pan and let it boil; dip the fish in the beaten eggs and put them in the pan, letting them cook slowly. Fish should never be put in to fry until the fat is boiling hot. It is very necessary to observe this rule.

**FISH FRITTERS.\***

MRS. J. A. M'MAHON.

Cooked fish.                      2 eggs.  
½ cup cream.                      Same amount of bread crumbs  
Anchovy sauce and cayenne                      and mashed potatoes.  
pepper to taste.

Take the remains of any fish that has been served the preceding day, remove all the bones, and pound in a mortar; add the potatoes and crumbs. Mix the cream with the eggs, beaten well together, and add the pepper and anchovy; pour it on to the fish, mixing carefully until it is the proper consistency to form into small cakes. Fry in boiling lard.

**PLANKED FISH.**

MRS. GEORGE G. SHAW.

The first essential is a hickory or white oak plank from one to two inches in thickness. A new board should be heated and rubbed full of olive oil several times before it is in condition to use. Remove head, tail, and the large bone from the fish. Dry thoroughly and rub well all over with flour, salt, and pepper. Have your board heated and oil with one tablespoon melted butter or olive oil. Tack the fish on the board (the skin side down). Dot with a tablespoon parsley butter and bake for half an hour. Garnish with mashed potatoes, bits of sweet red pepper, lemon, and parsley just as the fish comes from the oven.

**FROGS' LEGS.**

MRS. NANCY JONES.

Roll in salt, pepper, and a little flour. Fry in hot lard. Lay on brown paper. Serve with tartare sauce.

**BAKED HALIBUT STEAKS, WITH TOMATO.**

MRS. RUSH EVANS.

2 medium-sized halibut steaks.    1 green pepper—seeded and  
3 tablespoons olive oil.                      chopped.  
Juice of 1 lemon.                      1 teaspoon sugar.  
1 can tomatoes.                      1 saltspoon white pepper.  
½ medium-sized onion.                      1 saltspoon salt.

Soak the steaks for one hour in the oil and lemon juice well mixed together. Cook the tomatoes, chopped pepper, onion, sugar, salt, and pepper for fifteen minutes. Rub through a colander and cool. Drain the fish and place in a buttered baking pan. Pour the sauce over it and bake slowly thirty minutes.

**LOBSTER CROQUETTES.\***

MRS. JONATHAN HARRISMAN.

Chop lobster fine and mix with it a little parsley, pepper, salt, and bread crumbs. Moisten with a little cream. Butter added makes them less dry. Shape, roll in bread crumbs, dip in egg, and fry in deep fat.

**LOBSTER TIMBALES.**

MRS. MATTIE PARSONS.

2 cups lobster meat.           1 cup rich cream sauce.  
 ½ cup sherry wine.           6 truffles.  
 7 eggs.                         1 large tablespoon butter.

Cook the lobster meat in the butter ten minutes, add the cream sauce, truffles, and sherry, and the yolks of the eggs. Set aside to cool. Just before putting into the mold add the well-beaten whites of the eggs and cook in a pan of water in a moderate oven for half an hour. Serve with sauce tartare.

**LOBSTER NEWBURG.**

Remove all the meat from two freshly-boiled lobsters, and cut into medium-sized pieces. Place in a sauce pan over a hot fire, add a lump of butter, a pinch of salt, and a little red pepper, two truffles cut into very small pieces. Allow this to cook for five minutes then add a wine glass of sherry; let cook for a few minutes longer and add the yolks of three eggs, which have been well beaten and mixed with one-half pint of cream; add this to the lobsters very gradually so it will not curdle. Stir until it thickens. Remove from the fire and serve at once.

**BROILED OYSTERS.\***

Oysters.                         Butter.                         Salt and pepper.  
 Drain the oysters and dry them with a napkin. Have ready a griddle, hot and well buttered. Season the oysters, lay them on the griddle, and brown them on both sides. Serve on a hot plate with plenty of butter.

**OYSTER CHOWDER.\***

LEWIS G. EVANS.

3 rashers pickled pork.       Butter.  
 2 onions.                         3 potatoes.  
 1 quart milk.                   2 or three dozen crackers.  
 Salt and pepper.               Half can (1 pint) best oysters.

Fry out the pork in the kettle in which you make the chowder; add to it the potatoes and onions, sliced, cover with water and boil

until they are nearly cooked; then add the oysters and milk, with the crackers, which have been soaked in cold water for a few minutes. Season with salt, pepper, and butter. Fish chowder may be made the same way by using fresh fish instead of oysters.

**OYSTER CROQUETTES.**

MRS. NANCY JONES.

One quart oysters, heat through, make rich cream sauce. Drain and chop, stir in cream sauce while hot. When cool roll in bread crumbs, then yolk of egg, then bread crumbs. Fry in hot lard.

**ESCALLOPED OYSTERS.\***

MRS. HARVEY CONOVER.

Oysters.                         Cracker crumbs.  
 Pepper and salt.               Butter.

Roll the crackers very fine and cover the bottom of a buttered dish with them; spread a layer of oysters over them, sprinkle well with pepper and salt, and drop on bits of butter generously; cover with crumbs and thus alternate the layers until the dish is full, with crumbs on top; place in a very hot oven for three-quarters of an hour. No liquid is used, not even oyster liquid, for the butter is sufficient moisture.

**ESCALLOPED OYSTERS.\***

MRS. J. F. E.

2 half cans oysters.           1 pint milk or water.  
 Pepper and salt.               Butter.

Cracker and bread crumbs.

Proceed exactly as above, using equal quantities of cracker and bread crumbs, instead of crackers alone. When the dish is full, pour over it the milk or water, and bake three-quarters of an hour covered with a plate until nearly done. Then remove the plate and let brown.

**FRIED OYSTERS.\***

MRS. D. W. STEWART.

Take large oysters, wash and drain them, and lay on a napkin to dry. Have cracker flour well seasoned with salt and cayenne

pepper; roll the oysters in this and fry in equal quantities of lard and butter, heated until very hot. When there is a large quantity to be done, it is best to put them, as soon as cooked, into a tightly-covered tin vessel and place in the heater until all are cooked, as only a few can be handled at a time. In using crumbs dip the oysters first in beaten egg yolks.

### OYSTER FRITTERS.\*

MRS. D. A. BRADFORD.

1 quart oysters.                      2 eggs.  
 ½ pint milk.                         Flour.

Drain the oysters, strain the liquor, and add to the milk and eggs, well beaten; stir in flour enough to make a rather thin batter. When entirely free from lumps add the oysters. Heat beef drippings or butter in a frying pan. When boiling drop into it spoonful of batter and oysters. Brown on both sides and serve.

### PANNED OYSTERS.

MRS. C. A. CRAIGHEAD.

Wash and drain the oysters. Put a skillet on the stove, and before it has become too hot put in the oysters; let them cook in their own liquor until the gills have curled, then add a tablespoon of butter with salt and pepper, and serve at once on squares of toast. Garnish with chopped parsley and slices of lemon.

### OYSTER PATTIES.\*

MRS. G. W. R.

Puff paste.                              Oysters.  
 Pepper and salt.                        Butter.

Line small, deep tins with puff paste and bake; when cold put into each three or four oysters with pepper and salt and butter; bake about ten minutes. Have ready equal quantities of butter and water, heated together, and pour over each as you serve them.

### OYSTER PIE.\*

MRS. J. A. M'MAMON.

Rich pastry.                              Grated bread crumbs.  
 Pepper and salt.                         Oysters.  
    Yolks of 3 eggs.

Butter a large dish and spread the pastry over the sides and around the edges, but not on the bottom. The oysters should be as large and fresh and fine as possible. Drain off part of their liquor, put them into a pan, and season with pepper, salt, and spice (presumably a very small bit of mace). Chop fine the hard-boiled yolks of the eggs, pour the oysters, with as much of the liquor as you like, into the dish with the crust; sprinkle them with the egg and bread crumbs; roll out the lid of the pie and put it on, crimping the edges. Bake in a quick oven.

### OYSTER SHORT-CAKE.

MRS. JOHN H. THOMAS.

3 cups flour.                                1¼ cups milk.  
 ½ teaspoon salt.                         3 teaspoons baking powder.  
 1 cup butter and lard mixed.

*Sauce for Oysters.*

1 pint cream.                                2 tablespoons flour.  
 ½ teaspoon salt.                            1 tablespoon butter.  
 ½ saltspoon pepper.                        A speck of cayenne.

Bake the cake in two pans. Cook a quart of oysters in their own liquor and a little water until the edges begin to curl, then drain, and stir into a cream sauce made of the above ingredients. When cooking the oysters save a cup of the liquor to add to the sauce, if desired. Pour half of it over the layer of short cake, cover with the other, and put the remainder over the top.

### STEAMED OYSTERS.\*

Oysters.                                      Pepper and salt.                              Butter.

Drain the oysters well and turn them into a steamer over a kettle of boiling water. Steam for half an hour, stirring occasionally. Season with pepper and salt and plenty of butter and serve, preferably on toast.

**SALMON LOAF.**

MRS. JOSEPH P. DAVIES.

1 pound cold boiled salmon, or 4 crackers, rolled fine.  
 1 pound canned salmon. 1 tablespoon melted butter.  
 1 egg. Salt and pepper to taste.

Mix all together, make into a loaf, and steam for one hour. Serve with sauce tartare, or drawn butter with lemon and chopped parsley. It may be used either hot or cold.

Ham may be used in the same way, or chicken, or the two combined; any cold fish may be substituted also for the salmon, seasoning it, perhaps, a little more highly, and using, in place of cracker crumbs, the cold stuffing of fish or fowl, if it has been roasted.

**SHAD-ROE CROQUETTES.**

H. L. J.

2 shad roes. 1 cup cream.  
 1 tablespoon butter. 2 eggs (yolks only).  
 2 tablespoons flour. Seasoning to taste.

Wash the shad roes, cover with salted boiling water, and simmer twenty minutes. Take from the fire and pour cold water over them. Take off the skin and mash fine. Scald one cup of cream. Rub the butter and flour together over the fire until smooth, add the cream, and stir until it thickens. Just before taking from the fire add the eggs. Mix the mashed roes into this, season, and let cool. Then form into croquettes, roll in egg and bread crumbs, and fry in smoking fat. Serve with sauce tartare.

**SHRIMP A LA CREOLE.**

1 can shrimps. Salt to taste.  
 1 large onion.  $\frac{1}{2}$  can tomatoes.  
 Butter size of an egg. 1 large pepper.  
 1 or 2 red pepper pods.

Melt the butter in a stew pan and put in it when hot the onion and bell pepper chopped fine; let them fry a nice brown and add the tomatoes and red pepper. It is an improvement to add a bay leaf, two or three cloves, and a pinch of sugar to neutralize the acid of the fruit, not enough to taste. Let cook until the tomato

is somewhat boiled down, then add the shrimps and salt, and leave on the stove until it is all well blended together. Serve with boiled rice or hominy grits.

**FRIED SMELTS.**

MISS SYLVIA MINOR.

Clean the smelts and dry them, taking out the bones. Dip in beaten egg, then in bread crumbs; then dredge with flour, salt, and pepper. Fry in hot butter until a light brown, and serve on a hot platter.

**WHITE FISH WITH MUSTARD GRAVY.**

MRS. T. E. BOERSTLER.

2 tablespoons water. 2 eggs (yolks only).  
 1 tablespoon sugar. 1 level tablespoon mixed mustard.  
 2 tablespoons vinegar. White fish.  
 2 tablespoons butter.

Mix the ingredients together, omitting the fish, and stir over the fire until thick. Boil the fish in salt water half an hour, and when it is ready to serve pour the hot gravy over it. This gravy is nice when cold to use as a dressing for cold ham or beef, also for slaw.

**FISH TURBOT.**

MRS. C. U. RAYMOND.

1 white fish. 1 small onion.  
 Salt and pepper.  $\frac{1}{4}$  pound butter.  
 1 quart milk. 2 eggs.  
 1 small cup flour. Bread or cracker crumbs.

Steam the fish until done, then remove the bones and skin, season with salt and pepper.

Make a sauce by stirring into the boiling milk the flour dissolved in a little cold milk, a small onion cut fine, and the butter. Let all come to a boil, remove from fire, and add eggs well beaten. Have ready a well-buttered baking dish into which put a layer of fish, then one of sauce, and so on until dish is full, having layer of sauce last. Cover with rolled bread or cracker crumbs and

small pieces of butter on top. Bake one-half to three-quarters of an hour. Serve hot. Dot with the parsley butter and serve immediately.

*Parsley Butter.*

1½ tablespoons butter,      2 tablespoons chopped parsley.  
creamed.                      1 saltspoon salt.  
2 tablespoons lemon juice.    ¼ saltspoon white pepper.

**TURBOT A LA CREME.\***

MRS. SARAH CRANE.

A medium-sized fish.      Bread crumbs and cheese to  
1 quart milk.                      cover top.  
½ pound butter.                5 very small onions.  
Bunch of parsley.                Yolks of 2 eggs.  
1 teaspoon salt.                 Sprig of thyme.  
¼ pound flour.                  ½ teaspoon pepper (white).

Boil the fish, pick out all the bones, and season highly with salt and white pepper (this seasoning is not included in the ingredients given above). Mix the flour with a little of the milk and pour it into the rest of the milk, which has been heated in a double boiler with the onions, parsley, thyme, salt, and pepper, as given above. Stir all the time until it has formed a thick paste, then remove it from the fire, and add the butter and eggs, well beaten. Mix well together and rub through a sieve. Pour some of this sauce into a baking dish, add a layer of fish, and continue so until it is all used. Cover the top layer, which should be of the cream, with bread crumbs and grated cheese, and bake half an hour in a moderate oven.

**POULTRY AND GAME**

Allow fifteen minutes per pound to roast or boil chicken. Spring chickens should be broiled from twenty-five to thirty minutes.

Allow 45 to 60 minutes for domestic duck.

" 15 to 30 " " wild duck.  
" 15 " " broiling squab.  
" 8 to 10 " " broiling quail.  
" 15 minutes per pound for roasting turkey.  
" 15 minutes per pound for venison.

**CHICKEN CROQUETTES.**

MRS. C. A. CRAIGHEAD.

Boil a chicken until tender, and let it cool in the broth. When cold, pick the meat off the bones, run through a meat grinder, and season with chopped parsley, salt, pepper, and the juice of half a lemon. Make a sauce of one heaping tablespoon of flour, rubbed into the same quantity of melted butter in a hot pan, and one cup of sweet cream; season with salt and pepper, and mix with the chicken. Shape into croquettes, and when cold, roll in beaten eggs and cracker crumbs, and fry in deep fat.

**TURKEY OR CHICKEN CROQUETTES.\***

MRS. S. GEBHART.

Cold turkey or chicken.      A little chopped onion.  
Large tablespoon butter.      ½ cup cream.  
2 tablespoons flour.            Pepper and salt.  
Dash of nutmeg.                1 egg yolk.  
Bread crumbs.

Mince the fowl as fine as possible; add the seasoning and onion. Melt the butter in a sauce pan, stir in the flour, and when well mixed, add the cream. Stir until thick, and then add the meat. Set aside to cool, and then form into croquettes, by taking

a spoonful at a time, rolling into shape, dipping into the egg yolk stirred up with the same amount of water, and then rolling in the crumbs. Fry in boiling lard deep enough to cover, a few at a time.

### CURRIED CHICKEN.\*

LEWIS G. EVANS.

3 rashers pickled pork.	Salt to taste.
1 chicken.	3 sliced onions.
2 tablespoons curry powder.	6 potatoes sliced thin.

Fry out the pork and add the onions; fry until they are brown; add the chicken, cut in small pieces, and three of the potatoes; cover well with water and cook until the chicken is done and the potatoes have thickened the water. Then mix the curry with a little cold water and add it to the stew with the rest of the potatoes and the salt. Boil until the potatoes are cooked, but not broken.

This should be served with rice, and green peas and corn make a valuable addition to the dish.

The above proportions are for one very large chicken or two small ones.

### FRICASSEED CHICKEN.\*

MRS. JOHN A. MCMAHON.

2 chickens.	1 onion.
Parsley.	A little mace.
Butter twice as large as an egg.	Yolks of 6 eggs.
Stuffing for chickens.	Flour to thicken.

Stuff the chickens as if to boil; put in a pot and do not quite cover with water; put on to boil two hours before they are to be served. Melt the butter and cook the chopped onion in it for a few minutes; rub in the flour and add the seasoning; stir some of the liquor in which the chickens are boiling into this, and then pour it into the pot with the chickens. Beat the yolks of the eggs and stir carefully in at the last, allowing it to cook about five minutes before serving.

### CHICKEN FRICASSEE WITH MUSHROOMS AND TRUFFLES.

MRS. E. M. TILACKER.

Cut two large, tender chickens in small pieces as for frying; cover with boiling water, add salt, a tablespoon of whole black pepper, cup of chopped celery, add salt, a teaspoon of celery seed, two medium-sized onions chopped fine, and boil in tightly-covered vessel very slowly until chicken is done.

#### Sauce.

Melt in saucepan one-half cup of butter; add very gradually enough flour to take up all the butter and make a very stiff paste. Then add very slowly the liquor from a can of mushrooms, reserving the mushrooms cut in halves to add to the sauce later. Strain most of the liquor off of the chickens, leaving enough to keep chickens hot and moist, and add slowly to the sauce. Let boil five minutes, and, if too thick, add a little more chicken stock. Just before serving add the yolks of three eggs, juice of half a lemon, the mushrooms, and one small can of truffles cut in dice. Do not let boil after adding the eggs. Place the pieces of chicken on a serving dish and pour sauce over them.

### SOUTHERN FRIED CHICKEN.

Separate and joint two young chickens.

$\frac{1}{2}$ cup of lard.	$\frac{1}{2}$ cup of butter.
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Salt and pepper the chickens, and roll in flour. Have lard and butter boiling hot in a skillet before putting in the chickens. Cover with a lid and fry slowly until a nice brown. Remove from skillet and make a cream gravy by adding one large tablespoon of flour to the hot grease and gradually one cup of milk.

### HAWAIIAN ESCALLOPED CHICKEN.

MISS PHILLIPS.

Put in saucepan a tablespoon of butter, when hot add the least bit of a blade of mace, a few shreds of onion, one chicken cut up (two, if small). Stir until a glaze has formed over them and the butter absorbed; then add enough water to stew the chicken. When tender take out, separate the meat from the

bones, and cut or chop into small pieces. Add to the gravy a teacup of milk, butter and salt to season richly, thicken with corn starch, and mix in the cut-up chicken thoroughly; if desired, beat in an egg. Sprinkle a baking dish with grated bread crumbs, add a layer of chicken and some mushrooms, another of crumbs, then chicken and mushrooms, and lastly crumbs, after pouring the gravy over it all. Bake until brown.

### CHICKEN AND HAM.

MRS. OSWALD CAMMANN.

2 tablespoons of ham or bacon grease.	2 tablespoons butter.
½ green pepper (mid ribs and seeds removed).	2 egg yolks.
1½ cups mushrooms peeled and broken.	½ teaspoon paprika.
2 tablespoons flour.	Salt to taste.
2 cups of cream or rich milk.	2 tablespoons sherry.
	Thin slices of broiled ham.
	Thin slices of cooked chicken.

Melt two tablespoons of bacon grease, and in this sauté the green peppers and mushrooms. Add the flour and cook until the flour is thickened but not browned. Add two cups of cream and cook over double boiler until the sauce is thickened and thoroughly cooked. Beat two tablespoons of butter to a cream and add two egg yolks, one at a time, beating steadily. Stir this into the hot sauce until the egg thickens. Season with salt, onion juice, paprika, and sherry. Have ready slices of toast. Place on first the slices of broiled ham, then the chicken; pour over this the hot sauce. Serve at once.

### HUNGARIAN CHICKEN.

MRS. CHARLES G. STODDARD.

Take the backs and necks of two chickens and simmer to make a rich broth, then cook other parts of the chicken in the broth with a little salt; drain.

#### *Sauce.*

Make a sauce of two tablespoons butter, melted, one tablespoon flour, one tablespoon chopped onions, one teaspoon paprika.

Add one pint sour cream, and stir like any cream sauce. Pour over the chicken.

### CHICKEN PIE.\*

MRS. JUDGE HOLT.

#### *For Chicken.*

1 chicken.                      ¼ pound butter.                      Salt and pepper.

#### *For Oysters.*

1 can oysters (1 quart).                      Flour to thicken liquor.  
Butter size of an egg.                      Salt and pepper.

Stew the chicken until tender, seasoning with the butter, salt, and pepper, as given. Line the sides of a deep dish with a rich crust; pour in the stewed chicken and cover loosely with a crust, first cutting a hole in its center the size of a small teacup. Drain the liquor from the oysters and heat it; thicken with flour and water, and season; when it comes to a boil pour it over the oysters, and about twenty minutes before the pie is done lift the top crust and put them in.

### CHICKEN PIE.\*

MRS. W. R. S. AYRES.

1-year-old chicken.                      6 potatoes.                      Seasoning.

#### *Crust.*

1 quart flour.                      Salt.  
½ cup lard.                      Tablespoon baking powder.

Water to make a stiff dough.

Boil the fowl until tender, peel the potatoes, and make the crust, mixing as for any other dough. Roll half the dough to a thickness of half an inch and cut in strips to line the dish. Then put in half the chicken and half the potatoes; season with butter, pepper, and salt; dredge well with flour and put in some of the crust, cut in pieces. Add the rest of the chicken and potatoes in the same manner; roll out the remainder of the dough for an upper crust. Before putting it on, fill the dish with boiling water; put in the oven immediately and bake one hour.

**BOILED CHICKEN POT-PIE.\***

MRS. JAMES STOCKSTILL.

Cut up a good-sized chicken as for frying; make a rich crust or baking powder biscuit dough; have ready a smooth pot, put in a layer of the chicken on the bottom; pepper and salt; cover with small square pieces of dough and add a layer of potatoes (quartered, if large) and small lumps of butter; then another layer of chicken, and so on. Put a crust over the top with a slit cut each way, so that more water may be added, if necessary. Before putting it on the fire, fill the pot with boiling water and cover closely; boil over a good fire for an hour and a half.

**CHICKEN PILAU.**

MRS. WILLIAM CRAIGHEAD.

1 chicken.	1 cup rice, parboiled.
1 pint strained tomatoes.	$\frac{1}{2}$ cup thick cream.
1 teaspoon chopped onion.	Salt and pepper.
1 teaspoon curry powder.	Toast.

Boil the chicken until tender, remove skin and bones, and cut in small cubes. Then to the liquor in which chicken was boiled add tomatoes, salt, pepper, onion, and curry powder, and when boiling add the rice and cook until rice is soft; then add chicken and cream. Serve on platter garnished with triangular pieces of toast.

**PRESSED CHICKEN.**

MRS. H. R. HOOPER.

1 chicken.	Salt.
$\frac{1}{4}$ box gelatin.	Paprika.
Lemon juice.	Mushroom catsup.

Simmer a fowl until tender; remove the skin and bones; let cool; then cut into bits. To the liquor freed of fat and reduced to a cupful, add one-fourth of a box of gelatin soaked in cold water. Season with salt, paprika, mushroom catsup, and lemon juice. Add the meat and then pour into buttered molds decorated with hard-boiled eggs. Let it stand until it becomes firm. The flavor of the chicken is improved if a little celery is boiled with it.

**STEWED CHICKEN WITH OYSTERS.\***

MRS. J. F. E.

1 chicken.	1 quart water.
1 quart oysters.	Butter size of an egg.
Flour to make a thick gravy.	Pepper and salt to taste.

Stew the chicken in the water until very tender, but not long enough for it to fall from the bones. Add the seasoning when it is put on the fire. Take out the chicken when it is done and keep it warm while preparing the oysters. Add the butter to the broth, mix the flour with a little cold water, and stir into it. Let it come to a boil, and then add the oysters, which should be well drained and picked over. Do not put in any of the oyster liquor. As soon as the edges of the oysters begin to curl up, pour the stew over the chicken, let it get well heated, and serve.

**SPANISH CHICKEN.**

MRS. HENRY STODDARD.

Put in frying pan two tablespoons olive oil, two sliced onions, one clove garlic, cut fine, salt and pepper to taste, enough flour to brown. Add one can tomatoes, a dash of sugar. Cut a roasting chicken in pieces as for frying, put in the sauce and simmer until done—about one and one-half hours for a tender chicken.

**CHICKEN TERRAPIN.**

MRS. C. A. CRAIGHEAD.

Cold boiled chicken.	Wine glass sherry.
Heaping tablespoon flour.	$\frac{1}{4}$ pound butter.
Salt and pepper to taste.	1 pint cream.
	3 hard-boiled eggs.

Melt the butter in a hot skillet, rub in the flour, and add the cream, with seasoning; stir until smooth and thick, and add the chicken, cut into small pieces. Let it cook long enough to blend well together, and, just before serving, add the eggs, chopped fine, and the sherry.

**SQUAB UNDER GLASS.**

MRS. HENRY STODDARD.

Split the squab as for broiling, rub with olive oil, season with a little white pepper. Place a piece of fat bacon on each squab

and lay the bird on a piece of toast about one-half inch thick. Place in deep saucer with four or five fresh mushrooms. Cover with glass bells and cook slowly about one-half hour.

### TO ROAST A TURKEY.\*

MRS. S. CRAIGHEAD.

#### *For Stuffing.*

1½ loaves baker's bread.      1 teaspoon pepper.  
1 large white onion.      Butter size of an egg.  
1 teaspoon salt.

Take a turkey about a year old and see that it is well cleaned and washed. Salt and pepper it inside. Have bread stale enough to rub fine with your hands; put the butter (a generous measure) in a skillet and let it melt; cut the onion up into it and let it cook a few minutes, but not get brown; then stir in the bread, with the salt and pepper, and heat it thoroughly. When the turkey is stuffed put in a dripping pan, sprinkle it well with salt and pepper and a little flour. Put about a cup of water in the pan and baste frequently; use a good, moderate oven; roast about three hours, or three and a half, keeping an even fire.

### TURKEY DRESSED WITH OYSTERS.\*

MRS. W. A. B.

10-pound turkey.      ½ can oysters.  
1 cup butter cut in bits.      2 pints bread crumbs.  
1 teaspoon pepper.      1 teaspoon sweet basil.  
1 teaspoon salt.

Mix the bread crumbs, seasoning, and butter well together, being careful not to melt the butter. Rub the turkey well, inside and out, with extra salt and pepper; then fill with first a spoonful of crumbs, then a few well-drained oysters, and so on. Use the drained oyster liquor to baste the turkey. Cook the giblets in the pan and chop fine in the gravy. A fowl of this size will require three hours' cooking in a moderate oven.

### PLAIN, EXCELLENT STUFFING.\*

Take stale bread, cut off all the crust, rub very fine, and pour over it as much melted butter as will make it crumble in your

hand; salt and pepper to taste. Chopped parsley and onion are an addition.

### POTATO STUFFING.\*

MRS. J. HARRIS.

Take two-thirds bread crumbs and one-third mashed boiled potatoes, butter the size of an egg, pepper, salt, one egg, and a little ground sage. Mix thoroughly.

### CHESTNUT STUFFING.\*

Boil the chestnuts and shell them; then blanch and boil until soft; mash fine and mix with a little sweet cream, some bread crumbs, pepper, and salt. Excellent for roast turkey.

### APPLE STUFFING.\*

½ pound of the pulp of tart apples, finely shredded.  
1 onion, finely shredded.  
apples, baked or steamed. Powdered sage.  
¼ cup bread crumbs. Cayene Pepper.  
Mix all together and use plenty of pepper. This is a delicious stuffing for roast geese, ducks, and so forth.

## MEATS

### TIME FOR COOKING MEATS.

- Allow 8 to 10 minutes to broil a steak 1 inch thick.
- Allow 10 to 15 minutes to broil a steak 1½ inches thick.
- Allow 10 minutes per pound for roast beef rare.
- Allow 15 minutes per pound for roast beef well done.
- Allow 12 minutes per pound for roast beef rolled or boned.
- Allow 25 minutes per pound for boiled ham.
- Allow 15 minutes per pound for roast lamb well done.
- Allow about 8 minutes for broiling French lamb chops.
- Allow 15 minutes for broiling English lamb chops.
- Allow 15 minutes per pound for roast mutton.
- Allow 30 minutes per pound for pork.
- Allow 25 minutes per pound for roast veal.

Corned beef is more palatable if water is changed as soon as the first water boils.

Tough meats are greatly improved by parboiling or steaming before roasting.

Lamb, mutton, pork, and veal should always be thoroughly cooked.

When salt meats are too salty, bring to boiling point in cold water before cooking same.

### SPICED BEEF.\*

MISS BLOSSOM BROWN.

To twenty pounds of round beef take two and a half pounds suet, chopped very fine, and mixed with black pepper until it is almost black. With this mix one handful allspice and one of cloves; pierce the meat with deep holes and stuff them with this mixture; sew up in a bag very tight and cover well with a brine made of four gallons of water, one and a half pounds of sugar, two ounces of pulverized saltpetre, and six pounds of common salt; in three weeks it will be ready for use, after boiling well. When cold remove the bag and slice from the cut end.

### BEEF OMELET.

MISS IRWIN.

- 3 pounds beef, chopped fine. 1 tablespoon salt.
  - 6 rolled crackers. 2 eggs beaten.
  - 1 tablespoon melted butter. 1 teaspoon pepper.
- Sage to taste.

Mix in a pan like a loaf of bread and bake slowly, basting with butter and water.

### BEEFSTEAK SMOTHERED IN ONIONS.\*

MRS. SARAH S. CRANE.

- A round steak. Enough sliced onions to fill a skillet with the steak in it.
- Salt and pepper.
- A little lard.

Put the lard and steak in a hot skillet and fill it up with the onions, add the seasoning, cover tightly, and put on the stove. After the juice of the onions has boiled away, and the meat begins to fry, remove the onions, turn the meat to brown on the other side and replace the onions. Be very careful that they do not burn.

### STEAK WITH ONIONS AND TOMATOES.

Take a round steak two inches thick. Season highly with salt and pepper and dredge with flour, then score with a china plate thoroughly and on both sides. Put in a hot skillet and brown on both sides, then add a can of tomatoes, two onions sliced, a few cloves, and a bay leaf, and cook in a covered roaster in the oven for three hours.

### SWISS STEAK.

MRS. C. HARRINGTON DAVIS.

Into a piece of round steak cut from one and one-half to two inches thick, pound as much flour with the edge of a plate as the meat will take up. Brown very quickly on both sides in a little butter and season with salt and pepper. Cover with milk and water in equal parts, and cook slowly in a covered skillet for two or three hours. Add more milk and water from time to time,

and more seasoning and thickening at the end, if either is necessary. Serve the steak covered with its gravy and garnished with parsley.

A small can of mushrooms may be added to the liquor in the beginning, if liked.

### STUFFED BEEFSTEAK.\*

Flank or round steak.	Plain stuffing.
1 quart boiling water.	Butter size of an egg.
Salt and pepper.	Flour to thicken gravy.

Pound the steak and sprinkle with salt and pepper. Spread the stuffing over it, roll it up, and tie firmly. Put it into a pot with the boiling water, add the butter, and boil slowly for one hour; then put it in a pan with the water in which it was boiled and bake until nicely browned, basting frequently. Thicken the gravy with a little flour and pour it over the meat.

### CRACKER HASH.\*

MRS. D. W. S.

1 pound cooked beef.	7 crackers, rolled.
Salt and pepper.	Butter size of a walnut.

Chop the beef fine and cook a few minutes in a little water with the seasoning; then stir in the crackers and pour it into a pudding dish; if too dry, add more water. Cut the butter in small bits over the top of the dish and bake about twenty minutes, or until quite brown. Serve in the same dish.

### YORKSHIRE PUDDING.

MRS. EDWARD BRENNEMAN.

6 large tablespoons flour.	½ pint milk.
3 eggs, well beaten.	Salt.

Beat the milk and flour until smooth, then add two eggs. Pour some of the drippings from the roast beef into the pan, then pour in the batter. Just before taking out, pour plenty of the gravy over it. Bake three-quarters of an hour, cut in squares, and place around the roast.

### VEAL CROQUETTES.

MRS. C. U. RAYMOND.

3 or 4 pounds veal.	Cracker crumbs.
½ onion.	Lard.

Boil veal thoroughly and chop fine, add onion, chopped fine, then mix well with dressing and form into rolls, rolling in cracker crumbs seasoned with salt and pepper. Fry in boiling lard deep enough to cover the croquettes.

#### Dressing.

3 large tablespoons melted butter.	1 egg yolk.
3 tablespoons flour.	1 teaspoon black pepper.
1 teaspoon dry mustard.	2 teaspoons salt.
	1 pint cream or rich milk.
	1 grated nutmeg.

While butter is hot add other ingredients; mix thoroughly and boil in farina kettle till thick.

### VEAL CUTLETS.\*

MRS. S. CRAIGHEAD.

Have a veal steak of the first cut; pound and season it well; cut the outer edges, and then beat it into a good shape. Take one egg, beat it a little, then roll the cutlet in it; cover thoroughly with cracker crumbs and put into a hot skillet in which a lump of lard and butter each have been melted. Let it cook slowly, and, when nicely browned on both sides, stir in one spoonful of flour for gravy; add a cup of sweet milk and let it come to a boil; add salt and pepper, and, if desired, a dash of nutmeg.

(In rolling in egg and crumbs it is a good idea always to add to the egg an equal amount of water and beat it well together, instead of using the egg alone.—Ed.)

### VEAL LOAF.

MRS. HARVEY KING.

1¾ pounds chopped veal.	2 well-beaten eggs.
¼ pound chopped pork.	3 tablespoons cream.
6 rolled crackers.	1 teaspoon sage.

Season highly with pepper and salt. Shape into loaf, put into pan, and bake for three-quarters of an hour. Baste well.

**VEAL OMELET.\***

3 pounds finely-chopped veal.    6 rolled crackers.  
 2 large spoonfuls cream.        3 eggs.  
 1 teaspoon white pepper.        1 teaspoon salt.

Powdered sage, thyme, or sweet marjoram, if desired.

Beat the eggs well and then mix all thoroughly together. Form into one or two loaves and bake an hour and a half, basting with butter and water. If formed into two loaves, they may bake a shorter time. Fresh beef may be used in the same way.

**VEAL ROLL.\***

MRS. A. C. CLARK.

2 pounds pork steak.                3 pounds veal.  
 10 rolled crackers.                 6 eggs.  
 Salt and pepper.                     Butter size of an egg.

1 tablespoon thyme, summer savory, or parsley.

Have the meat chopped very fine, melt the butter, beat the eggs, and mix all thoroughly together. Bake one hour, then spread with egg and cracker crumbs, and return to the oven to brown.

**SPICED TONGUE.**

MISS AGNES A. HALL.

Cover a fresh tongue with boiling water, well salted, and let it boil slowly until tender. When it is done the skin will blister and can be pulled off easily. It will take between two and three hours. Let it stand in the water until it is cold, then pour off the water, saving some of it, peel the tongue, and rub it well with flour in which there have been mixed a teaspoon of allspice and a half teaspoon each of pepper and ginger. Melt two tablespoons of butter in a sauce pan and fry in it a minced onion, if liked; if not, when the butter melts, put in the tongue and brown it on all sides. Then add a good tablespoonful of flour to the butter, and, when it is smooth, a cup and a half of the water in which the tongue was boiled, two tablespoons of vinegar, half a cup of raisins, and several slices of lemon, with half a cup of brown sugar. Let simmer about twenty minutes, or put it in the oven for the same length of time. Put on a platter, pour the gravy over it, and serve.

Instead of the sugar, half a glass of currant jelly may be used, placing it in spoonfuls on the tongue.

**SWEETBREADS.\***

Soak the sweetbreads for an hour in cold water. Then put on the stove in boiling water with a little vinegar or lemon juice to whiten them. After boiling about half an hour pour off the water and let stand in cold water to cool. Remove the tough and fat parts carefully, roll in egg and cracker crumbs, and broil or fry, according to your own taste.

**CREAMED SWEETBREADS.\***

Parboil the sweetbreads as directed above, break in small pieces when cool, and for each cup and a half of sweetbreads take a cup of milk or cream, tablespoon of butter, and one of flour and mix into a sauce into which the sweetbreads may be stirred as soon as it is thick; let it blend well together for a few minutes, then add the yolk of an egg, well beaten, and, if desired, a little sherry, and serve at once.

**SWEETBREADS WITH LEMON.**

MRS. HENRY STODDARD.

Partially boil the sweetbreads, drain, and let get cold. Lard with alternate strips of bacon and lemon peel. Put in a stew pan, half cover them with brown gravy, and simmer slowly for an hour. Remove the sweetbreads, thicken the gravy with a very little flour; add a little lemon juice and catsup. Pour around the sweetbreads and serve immediately.

**SWEETBREADS WITH MUSHROOMS.\***

1 can mushrooms.                    8 medium-sized sweetbreads.  
 1 cup cream.                         1 tablespoon butter.  
 Pepper and salt.                     2 tablespoons Madeira wine.

Parboil the sweetbreads and cut (with a silver knife) into pieces half an inch square. Slice the mushrooms and stew in their

own liquor an hour. Add the sweetbreads with the cream, butter, and seasoning. If necessary to thicken, add a little flour rubbed smooth with cold milk. Let cook a few minutes, and, just before serving, add the wine.

Sweetbreads boiled and served with a dressing of green peas make a very nice dish.

### SWEETBREADS AND MUSHROOMS UNDER BELLS.

MRS. GEORGE GUILFORD SHAW.

Parboil the sweetbreads for twenty minutes in salt water, to which a few drops of lemon have been added. Blanch the mushrooms and remove the stems. Place sweetbreads in baker on round pieces of toast; arrange mushrooms around. Cover with a sauce of melted butter, salt, pepper, and sherry. Cover with glass bells, place in dripping pan with a little water, and bake in hot oven for twenty minutes.

### SWEETBREADS WITH TOMATOES.\*

MRS. JOHN A. M'MAHON.

2 large sweetbreads. Leaf of mace.  
1 large teaspoon browned flour. Salt, red pepper, and white pepper to taste.  
1½ gills water.  
Small piece butter.

#### *For Sauce.*

1 dessertspoon flour. 1 cup stewed and strained tomatoes.  
Salt and pepper.  
Small piece butter.

Parboil the sweetbreads, put in a pan with the water and seasoning, and place over a slow fire. Mix the browned flour with a small piece of butter and stir it and the mace into the water on the sweetbreads. After stewing slowly for half an hour set the pan in the oven, and when the sweetbreads are nicely browned place them on a dish. Pour the gravy into the tomatoes thickened with the flour and butter and seasoned; let it come to a boil, pour over the sweetbreads, and send to the table hot.

### STEAMED AND STUFFED SWEETBREADS WITH HOLLANDAISE SAUCE.

MRS. E. M. THACKER.

Trim three pairs of sweetbreads and steam in a cloth steamer for one hour. Remove and, when cool enough to handle, make a large incision with a sharp knife lengthwise of the sweetbread. Then stuff in as large a quantity as possible of force-meat made in the following manner: One pound of pickled pork and one dozen chicken livers put through the meat grinder, add the juice of one onion, half a lemon, and wine glass of good sherry. Pepper and salt to taste. Then add enough cracker crumbs to make a moist paste. When sweetbreads are stuffed return to steamer and steam three-quarters of an hour. Serve sweetbreads with a covering of hollandaise sauce, to which chopped smoked beef tongue and chopped chives have been added.

### BAKED CALF'S LIVER.

MRS. E. STOWE FORGY.

A piece of liver (ask your grocer to lard it with pickled pork), put in a pan with some bacon-fat drippings, slice thin several white onions; add flour, salt, pepper, and a little water. Baste and cook until not raw. Serve with onions around the liver and make a brown gravy.

### FRIED LIVER.\*

If the liver is sliced thin, scald it well with boiling water as soon as it comes to the house; if it is to be thick, it is better to steam it for a short time, according to the thickness; about fifteen minutes for a piece an inch thick.

Fry out some bacon or pickled pork, remove the meat from the pan, and, after dredging the liver with flour, put it in the hot fat. Fry a nice brown, then rub flour to thicken in the grease, and add enough water to make a gravy. Cook a few minutes, pour over the liver, and serve, garnished with bacon. Salt and pepper to taste.

### MOCK TERRAPIN.\*

To about a cupful and a half of cooked liver, chopped rather fine, take a cup of boiling water, half a teaspoon of mixed mustard,

a pinch of cayenne pepper, a piece of butter the size of an egg, and a hard-boiled egg. Dredge the liver thickly with flour, pour the water over it, and put on the stove with the other ingredients, excepting the egg. Let cook until thick, stirring all the time, and adding more water if necessary. At the last minute add the egg, chopped fine, and, if desired, a little sherry. Serve on toast.

### MUTTON OR LAMB, WITH RICE AND TOMATOES.

MISS AGNES A. HALL.

1½ cups cold lamb or mutton, 1 tablespoon butter.  
chopped fine. Large tablespoon flour.  
1 cup milk or cream. Salt and pepper to taste.

Make a thick cream sauce with the above ingredients, seasoning it rather highly, and then stir in the chopped meat. When it is well blended together turn it into a dish lined with warm boiled rice that has been left moist enough to press against the sides and bottom of the buttered dish. Put this in a pan of hot water to keep hot and make a sauce of the following:

½ can tomatoes. 1 bay leaf.  
Slice of onion. Sprig of parsley.  
1 tablespoon butter. 1 tablespoon flour.  
Salt and pepper to taste. Dash of sugar.

Boil and strain the tomatoes, melt the butter and fry the onion in it with the parsley, rub in the flour, and then add the tomatoes and the seasoning. Turn the meat and rice on to a deep platter and pour the sauce around it.

### IRISH STEW.\*

WINNIE.

Mutton chops. 1 small onion, if liked.  
2 tablespoons flour. Butter size of an egg.  
Salt and pepper. 1 cup milk.  
Potatoes.

Cover the chops well with water and let come slowly to a boil. Pour off this water and add more with a few potatoes, an onion, and the thickening. Cook until the potatoes are done.

### HAM BALLS.\*

2 eggs. ½ cup bread crumbs.  
Cold boiled ham. Salt and pepper.

Beat the eggs with the bread crumbs, add the ham chopped fine until the mixture may be formed into balls. Fry a nice brown.

### BOILED HAM.\*

MRS. P. P. LOWE.

Scrape off the outside of the ham gently. If it is a small one, soak it in cold water for three hours; if large, let it soak over night. Take it from the water, wipe it dry, and place in a boiler large enough to hold it without bending, and cover with cold water. Throw in six cloves, four small onions, and a handful of parsley; boil gently for four hours for a medium-sized ham. When boiled take out and trim; remove the rind and the small bone at the large end by breaking it off carefully without tearing the meat. After trimming the ham put it in the oven for from half an hour to an hour, basting it frequently.

### BOILED HAM.

MRS. E. FRANCIS PLATT.

1 ham. 2 bay leaves.  
1 large cup brown sugar. 1 large onion.  
2 cups vinegar or wine. 6 whole cloves.  
6 pepper corns.

Soak ham over night in cold water. The following morning scrub with a brush and cover with cold water, to which add the brown sugar, vinegar or wine, bay leaves, the onion cut in small pieces, the cloves, and pepper corns. Cover the vessel and let simmer slowly until thoroughly done, or until the meat draws away from the end of the bone. Remove from the fire and allow the ham to stand over night in the water in which it has been boiled. Next morning remove the skin. Make a paste of graham flour, brown sugar, and vinegar or whiskey. Spread the paste thickly over the ham and stick full of whole cloves. Bake until brown. If you have any juices from preserves, use for basting with a little stock.

**MARY ARDEE'S BAKED HAM.**

1 13-pound ham.                     $\frac{1}{2}$  ounce whole cloves.  
 1 teacup brown sugar.             $\frac{1}{2}$  teaspoon cayenne pepper.  
 2 large onions.                     $\frac{1}{2}$  package sweet marjoram.  
     $\frac{1}{2}$  ounce juniper berries.

Boil the ham slowly for six hours, or until the meat shrinks from the bone. Allow it to remain one hour in the liquor before preparing for baking. Remove skin. Fill well with a little grated onion juice and brown sugar. Pour over this one-half cup of sherry. Pour slowly, allowing wine to soak slowly into the ham at the shank and wherever an opening can be made without disfiguring the ham. Spread grated bread crumbs over the ham and stud with whole cloves. Bake moderately for one-half hour, or until crumbs are well browned. Then remove from the oven and pour over about one ounce of sherry to season crumbs, and serve.

**HAM WITH MUSTARD.**

MRS. HARVEY KING.

Take a slice of ham almost an inch thick. Parboil for fifteen minutes. Pour the water off. Then put ham in a pan and sprinkle with an even tablespoon of dry mustard and a heaping tablespoon of brown sugar. Put a little water in the pan. Bake in the oven until tender and baste well.

**HAM AND TOMATOES.**

MRS. ARTHUR M. KITTREDGE.

$\frac{3}{4}$  pound cold boiled ham.        Salt and pepper.  
 5 tomatoes.                        Butter.  
    2 eggs.

Mince the ham, cut the tomatoes in small pieces. Mix and season. Put a little butter in a pan and, when melted, add ham and tomatoes. Heat thoroughly and add the well-beaten eggs; stir until it thickens. Serve on toast.

**PORK TENDERLOINS.**

MRS. HENRY STODDARD.

Season the tenderloins with salt and white pepper. (Do not split the tenderloins.) Dredge with a little flour. Chop fine one

onion and sprinkle over the tenderloins. Put in a pan with a scant half inch of water, into which one bay leaf has been broken, and cook in a moderate oven thirty-five minutes, basting frequently.

**SPANISH PEPPERS.**

MRS. WILLIAM NORMAN CAMPBELL.

Put into a very hot frying pan enough butter to brown a sliced onion. Add a couple of ripe tomatoes (peeled) and one green pepper (cut fine), two-thirds cup of ripe olives, two-thirds cup of raisins. Cook until the tomatoes are done; add about one and two-thirds pints cold minced meat, preferably mutton, and let this cook for about half an hour, with salt and pepper to taste. If this filling seems too dry, add a little soup stock. Let this cool. Put green peppers in a very hot oven until they blister, then peel and open carefully at the stem end. Remove the core and all seeds; fill with the cold meat mixture, dip them in a batter, and fry in hot lard. When done put them on brown paper to absorb the grease. Put them into a baking dish, pour over them a tomato sauce, and bake one-half hour.

*Batter.*

For the batter in which the peppers are dipped, whip up the whites of three eggs stiff and dry; add three dessertspoons of flour and a pinch of salt. If too much flour is used the batter will not stick to the peppers while frying.

## MEAT AND FISH SAUCES

### SAUCE BEARNAISE.

MRS. J. D. PLATT, JR.

4 small finely-chopped onions.    2½ ounces melted butter.  
 3½ tablespoons tarragon vine-    1 teaspoon white pepper  
   gar.                                    3 tablespoons cream.  
 2 raw egg yolks.

Place the onions, vinegar, and pepper in a small pan and reduce on slow fire to one-half the quantity. Press through fine strainer into another small pan and add the egg yolks. Mix briskly on the side of the range for four minutes, not allowing it to boil. Gradually add the hot melted butter. Season with salt-spoon of salt and one-half teaspoon cayenne pepper. Mix well and add one-half teaspoon finely-chopped parsley. Slowly add the cream. Serve with broiled steak or fish.

### SAUCE BEARNAISE.

MISS AGNES A. HALL.

2 tablespoons water.                ½ teaspoon salt.  
 A slice of onion.                    2 tablespoons tarragon vinegar.  
 ½ cup butter.                        Yolks of 4 eggs.  
     1 saltspoon paprika.

If preferred, use four tablespoons olive oil for the butter.

Heat the vinegar and water, steeping in it the onion. Cream the butter. Beat the yolks of the eggs very light with the seasoning, pour over them the hot liquid, removing the onion, cook until smooth and thick, stirring carefully all the time; when well thickened add the creamed butter (or the oil) very gradually, stirring it well into the sauce as it is added.

### BROWN SAUCE.

2 tablespoons butter.    3 tablespoons flour.    1 cup brown stock.

Brown the butter in a skillet, then add and brown the flour and stir in gradually the stock.

### DRAWN BUTTER.\*

MRS. R. P. BROWN.

½ cup butter.                            2 teaspoons flour.  
 1 tablespoon water.                 Pinch of salt.

Melt the butter and rub the flour into it. When well mixed add the water, stirring carefully. It should be done over a very gentle fire, or in a double boiler, for, if the butter becomes oily, the sauce will be spoiled. This is the foundation of a great variety of sauces which may be used with fish, poultry, or boiled meats, seasoned with different herbs and condiments.

### OYSTER-COCKTAIL SAUCE.

MISS PHILLIPS.

Juice of 3 lemons.                    1 teaspoon grated horseradish.  
 1 white onion grated.                ¼ cup catsup.  
 4 dashes tabasco sauce.             1 teaspoon green peppers.  
 2 tablespoons sweet spiced        1 teaspoon Worcestershire  
   peppers.                                sauce.  
 Salt and black pepper to taste.

Grate both kinds of peppers as well as the onions and horseradish, mix all together, and pour over the oysters, well drained.

### SAUCE FOR CLAM OR OYSTER COCKTAIL.

MRS. R. R. DICKEY.

Caramel one tablespoon of sugar, add one-half teaspoon of chopped onion, six cloves, one-half pint of cocktail catsup. When cool mix with one-half cup of rich mayonnaise.

### CREAM SAUCE.

1 pint hot cream or milk.            2 heaping tablespoons flour.  
 1 heaping tablespoon butter.        Salt and pepper to taste.

Heat the cream or milk in a double boiler. Melt the butter in a saucepan, taking care not to brown it, add the flour and stir quickly until well mixed. Add the cream slowly, stir until perfectly smooth, then season.

**FISH SAUCE.\***

MRS. R. P. BROWN.

Butter size of two eggs.      1 egg.  
 2 mustard spoons made      ½ cup vinegar.  
   mustard.                      Pinch of salt.

Beat the egg well, while the butter is melting. Add to the egg the vinegar gradually, with the seasoning. Pour it all over the melted butter, stirring all the time to prevent it from thickening in lumps. It is better to set the pan in another containing hot water.

**FISH SAUCE.**

1 cup cream sauce.              Yolks of 2 eggs.  
 Pepper and salt.                A few sprigs of parsley.

Stir the eggs, well beaten, into the cream sauce, add the seasoning and the parsley, chopped fine. Let it boil up and pour over the fish when it is ready for the table.

**HOLLANDAISE SAUCE.**

MRS. E. M. THACKER.

Cream one-half cup butter, mix with it thoroughly juice of half a lemon. Add three-fourths of a cup of chicken stock, or, if not at hand, water will do. Salt and pepper to taste. Place in double boiler, and, when very hot, add yolks of three eggs and beat with egg beater until sauce thickens, then remove instantly from fire.

**HORSERADISH SAUCE FOR ROAST BEEF.**

MRS. SARAH S. CRANE.

1 cup freshly-grated horserad-      1 teaspoon salt.  
   ish.                                      Juice of 1 lemon.  
 2 tablespoons granulated sugar.    A little rich cream.  
    1 saltspoon dry mustard.

Rub the horseradish, salt, sugar, and mustard thoroughly together, and then add enough rich cream to moisten it well; at the last stir in the lemon juice.

**MINT JELLY.**

MRS. WILLIAM RUFFNER.

6 large sticks of mint.              1 scant cup sugar.  
 2 cups boiling water.                ½ lemon.  
 1½ pkgs. Knox gelatin                1 orange.  
    Green vegetable coloring.

Bruise the mint, pour over it the boiling water, and stand in a warm place for fifteen minutes. Strain, pressing juice all out with back of spoon. Return to fire and dissolve in it the gelatin. Add sugar, juice of lemon and orange, and stir until sugar is dissolved. Strain into the hollow halves of oranges, color with green coloring, and stand on ice to harden. When perfectly firm cut into quarters and serve as garnish to lamb in any form.

**MUSTARD SAUCE.**

MRS. R. JI. SHOPSSTALL.

Yolks of 5 eggs.                        2 tumblers vinegar.  
 5 teaspoons mustard.                1 teaspoon cinnamon.  
 5 teaspoons sugar.                    1 teaspoon allspice.  
 1 tumbler currant jelly.              1 teaspoon cayenne pepper.  
    1 tablespoon salt.

Mix quite smooth and cook until thick as cream.

**MIXED MUSTARD.**

MRS. CHARLES EDWARD DANIELS.

3 tablespoons of mustard.            ½ cup of sugar.  
 1 tablespoon of flour.                1 egg.  
 1 teaspoon of salt.                    1 quart boiling vinegar.

Beat egg and sugar until creamy, then add vinegar very slowly, put on the fire, cook until thick as custard, stirring all the time. Will keep for weeks in an ice chest.

**SAUCE FOR STEAK.**

MRS. E. S. REYNOLDS.

1 heaping tablespoon of butter.      2 tablespoons chili sauce.  
 3 tablespoons Worcestershire      2 eggs, beaten together.  
   sauce.

Put butter in saucepan over the fire; when melted add Worcestershire and chili sauces. When the mixture comes to a boil add the eggs, salt and pepper to taste. Stir quickly, and as soon as it begins to thicken remove from fire and add one-half can of chopped mushrooms, or fresh mushrooms. Serve immediately. Care must be taken after adding eggs on account of curdling.

#### SAUCE TARTARE.

Make a pint of mayonnaise dressing and to it add two table-spoons capers, two tablespoons chopped pickles, one teaspoon chopped parsley, one teaspoon onion juice.

## VEGETABLES

### TIMES FOR COOKING VEGETABLES.

Allow	30 to 45 minutes	for	asparagus.
"	2 to 3 hours	for	beets.
"	15 to 20 minutes	for	Brussels sprouts.
"	20 to 30 "	"	young cabbage.
"	30 to 45 "	"	cabbage.
"	20 to 30 "	"	cauliflower.
"	30 to 45 "	"	young carrots.
"	20 to 30 "	"	celery.
"	5 to 8 "	"	young green corn.
"	20 to 30 "	"	macaroni.
"	2 hours	"	onions.
"	45 to 60 "	"	oyster plant.
"	30 to 45 "	"	young parsnips.
"	30 to 35 "	"	peas.
"	20 to 30 "	"	potatoes.
"	30 to 45 "	"	potatoes, baked.
"	20 to 30 "	"	rice.
"	45 to 60 "	"	shell beans.
"	25 to 30 "	"	spinach, and add pinch of soda.
"	60 "	"	string beans and add pinch of soda.
"	20 to 30 "	"	summer squash.
"	15 to 20 "	"	canned tomatoes.
"	30 to 45 "	"	tomatoes.
"	30 to 45 "	"	young turnips.
"	45 to 60 "	"	winter squash.
"	1 hour	for	winter vegetables.

A slice of bread on the bottom of the pan in which cauliflower is boiled, absorbs the odor.

A few hulls of the peas, a bit of onion, parsley, and lettuce, boiled in the water with the peas greatly improves their flavor.

Endeavor to have all vegetables as fresh as possible. Wash them thoroughly and cut out all decayed parts. Lay them in cold

water until you are ready to use them. Water in which potatoes have been boiled, is supposed to be injurious, therefore, boil your potatoes in water and when nearly cooked, transfer to soup, etc.

### APPLE FRITTERS.

WILMOT SALEM DAMES COOKED.

Pare and core the apples, cut in slices one-third of an inch thick, dip in a batter and fry six minutes in boiling fat. For the batter; one pint of flour, one pint of milk, one tablespoon of butter, one teaspoon of salt, two eggs. Beat the eggs light, add salt and milk to them, pour this mixture into the flour, beat until smooth and soft. For sauce, a heap of granulated sugar was placed on each plate and moistened with wine or cider.

### ARTICHOKES.

MRS. HENRY STODDARD.

Wash the artichokes thoroughly. Place in deep kettle of boiling water with one-half teaspoon of salt. Put the artichokes in head down, and let boil until the leaves pull out easily. These can be served hot with hollandaise, same as a vegetable, or cold with French dressing as a salad.

### ASPARAGUS.\*

MRS. JAMES STOCKSTILL.

Cut off the tough portions of the asparagus and stand bunches upright and nearly cover with boiling water, to which salt has been added. Cook from thirty to forty-five minutes. Butter and moisten with the liquor; toast, enough to cover the bottom of serving dish. Lift the asparagus carefully onto the toast. Make a sauce of creamed flour and butter, salt and pepper added to the liquor and cooked until thick, and poured over the asparagus.

### ASPARAGUS AU GRATIN.

Prepare asparagus as usual. Place the cooked asparagus on buttered toast. Take two tablespoons of grated New York cream cheese and mix with one pint of cream sauce. Pour over the asparagus. Place in a hot oven for a few minutes until brown.

### BAKED BEANS.

One and one-half cups of beans. Soak over night in cold water. Rinse and boil until tender, but not to break. Drain and put in a baking pan with slices of pickled pork, a little salt and red pepper, one teaspoon of mustard and three tablespoons of New Orleans molasses. Bake for two hours in a slow oven. Keep moistened with water until brown.

### BAKED BEANS.

MRS. EDWARD H. BUNSTINE.

Soak one quart beans over night. In the morning put them in a pot and a good deal more than cover with cold water. Let boil five minutes, then pour off all that water. Add cold water again, but not as much as before. Add one-half pound of pickled pork. Let boil, stirring often. When beans are soft, but not broken, put beans into baking dish, season with salt, red pepper, and a little brown sugar. Pork in center. Add as much of the water as the dish will hold and bake slowly several hours. Cover the top if browning too much.

### BAKED BEANS.

MRS. HOUSTON LOWE.

1 quart navy beans.	1 teaspoon salt.
5 cts. worth pickled pork.	1 teaspoon white pepper.
$\frac{1}{2}$ teaspoon catsup.	1 teaspoon mustard.
$\frac{1}{2}$ teaspoon maple syrup.	

Soak the beans over night and in morning add other ingredients and bake in covered bean pot until done. Put on at breakfast time: they will be ready at noon.

### RED KIDNEY BEANS.

MRS. AVULAS STOUT.

1 can red kidney beans.	$\frac{1}{2}$ lb., or 8 rounded tablespoons
$\frac{1}{4}$ lb., or 2 rounded tablespoons	grated cheese.
butter.	5 ct. can Spanish peppers.
	Salt and cayenne.

Put all ingredients except the cheese, in double boiler, and heat. When hot, add cheese, let stand a few minutes and serve.

**STRING BEANS.\***

Choose young and crisp beans; break off both ends and string them; break into pieces, and boil in boiling water until tender; drain, and season with salt and pepper; add a piece of butter, and a spoonful of cream or milk, and boil a few minutes.

Beans are very good when boiled with a slice of bacon in the water, and served with only the addition of butter, pepper, and salt.

**BEETS.**

Wash thoroughly and boil until tender. If young this will be about an hour, if old it will take from two to three hours. When tender, cut in slices and serve hot with plenty of salt, pepper, and butter.

**CREAMED BEETS.**

MRS. RUSH EVANS.

Beets.	$\frac{1}{2}$ cup vinegar.
1 heaping tablespoon butter.	1 heaping tablespoon sugar.
1 rounded tablespoon flour.	$\frac{1}{2}$ cup hot water.

Cut cold boiled beets into dice. Make a sauce of one heaping tablespoon butter melted, one rounded tablespoon flour. When smooth add the vinegar, sugar, and hot water. Cook until the consistency of thick cream. Add the beets and cook until they are thoroughly heated.

**BEETS A LA ESSEX CLUB.**

MRS. R. R. DICKEY.

Boil beets of even size in salt water until tender. Remove the center and fill with spinach, which has been seasoned with salt, lemon juice and paprika. Press spinach through a sieve and after filling the beets, sprinkle with grated egg. Serve with hollandaise sauce.

**CREAMED CABBAGE.\***

MRS. R. P. BROWN.

Cut the cabbage fine, cover with boiling water, and cook until tender, keeping it closely covered. Drain off the water, and add

a small piece of butter with a little salt, half a cup of cream, or a cup of milk with some flour rubbed into it. Cook for a few minutes before serving.

**CREAMED CABBAGE AU GRATIN.**

MRS. E. S. REYNOLDS.

A head of cabbage cut in pieces, soak for one hour. Boil for ten minutes, strain, put in baking dish, and pour over it a rich cream sauce; salt and pepper to taste. Grated cheese and bread crumbs on top. Bake until brown.

**CORN FRITTERS.\***

MRS. P. P. LOWE.

1 doz. ears of corn if young, or 6 ears when grown.	
$\frac{1}{2}$ cup sweet milk.	2 eggs.
Butter size of walnut.	$\frac{1}{2}$ teaspoon salt.
$\frac{1}{2}$ cup flour.	Pepper.

Cut the grains down the middle of each row, and cut carefully off the cob; if grains are large, chop them a little after cutting them off. Add the corn and mix well the yolks of the eggs, then the flour and other ingredients, with the whites of the eggs, beaten to a stiff froth, last. Fry a nice brown on both sides in a skillet with fresh lard, and serve hot.

**FRIED CORN.\***

MRS. ROBERT CORWIN.

Split the rows of twelve ears of corn, lengthwise with a sharp knife and scrape. Melt one tablespoon of butter in an iron skillet; when brown add one-half pint of boiling water, then add the corn and another small piece of butter, salt and pepper. Let cook slowly for fifteen minutes on the back of stove, then bring forward to greater heat until it browns on bottom. After it begins browning, don't stir. When serving, reserve the browned part for the top of your dish.

**FRESH CORN PUDDING.**

MRS. E. S. REYNOLDS.

Grate one dozen ears corn, add one cup rich cream, salt and pepper to taste. One tablespoon sugar, three eggs beaten separately.

Put the above in a well greased baking dish, add two table-  
spoons of butter. Cook for thirty minutes in a moderate oven.

### HULLED GREEN-CORN PUDDING.

MRS. ADELAIDE JAMES.

1 can Ritty's hulled corn.	3 eggs.
1½ cups milk.	Pinch of salt.
Butter size of 1 egg.	2½ tablespoons sugar.
1 tablespoon corn starch.	

Beat together the yolks of eggs, butter, sugar, and corn starch; then add corn and milk; stir in last, the whites of eggs well beaten. Bake thirty minutes in slow oven.

### GREEN CORN PUDDING.\*

MRS. JAMES STOCKSTILL.

4 ears green corn.	2 eggs.
1 pint milk.	Butter size of an egg.
3 tablespoons flour.	Salt and pepper.

Cut or grate the corn off the ears, as you prefer; stir in the flour, then the other ingredients, melting the butter first. Beat well together, and bake in a buttered dish one hour. Serve as a vegetable.

### CORN OYSTERS.\*

1 quart grated corn.	3 eggs.
3 or 4 grated crackers.	Salt and pepper.

Beat the eggs and crackers into the corn, add the seasoning, drop from a spoon into butter or lard, in a hot skillet, and fry until a nice brown. If the corn is young and juicy, more crackers may be needed.

### BAKED EGG-PLANT.

MRS. SARAH C. IRWIN.

Scoop the center out of a medium sized egg-plant after cutting it in two lengthwise. Cut it in pieces, sprinkle with salt, and let stand an hour or so, covered with a plate; then drain off any liquor there may be and put it on to boil in salted water; when

tender, drain well, mash the pulp, and add it to a thick cream sauce, made with a small cup of milk or cream, a large tablespoon of butter, and two tablespoons of flour. Season rather highly with salt and pepper, put into the shells, cover with bread crumbs and butter, and bake a nice brown.

### FRIED CUCUMBERS.

Cut cucumbers into slices a scant one-fourth inch thick. Soak in cold water one hour; dip into batter and fry.

### FRIED EGG-PLANT.\*

Cut in slices, peel, and lay in salt water for one or two hours. Wipe dry, and season with pepper and salt; dip the slices into the yolk of an egg, then in grated bread crumbs, and fry in part butter and part lard until brown.

### TO COOK EGG-PLANT.\*

MRS. HATTIE B. BROWN.

1 egg-plant.	1 egg.
2 tablespoons flour.	Milk to make a batter.
1 tablespoon butter.	Salt and pepper to taste.

Slice, pare and parboil the egg-plant, mash, and add all the ingredients, mixing well together. Drop a spoonful at a time into hot lard, and fry like fritters.

### EGG-PLANT DUCHESSE.

MRS. R. R. DICKEY.

Take a small size egg-plant, cut lengthwise in half, allowing a half to each person. Remove all of the vegetable and boil in salt water until tender. Press through a sieve to remove the seeds. To this add tomato sauce made as follows:

Caramel heaping tablespoon of sugar with six cloves and one-half teaspoon of chopped onion until brown. Cream one heaping tablespoon of butter with two tablespoons of flour in a double boiler and then let come to a boil and add enough hot stock and tomato to make the sauce the consistency of rich cream. Add other ingredients and mix with the egg-plant.

Fill the shells, cover with bread crumbs, and small lumps of butter; brown in oven and serve.

Chopped green peppers may be added, also small amount of boiled tongue cut in small dice, if desired.

### STUFFED EGG-PLANT.\*

MRS. S. CRAIGHEAD.

Take a full-grown egg-plant, and cut it in two lengthwise. Take out all the inside, leaving the skin about half an inch thick. Chop it quite fine, mix with it about half as much bread crumbs as egg-plant, salt and pepper to taste, and one teaspoon of sugar. Have ready one tablespoon of butter in a skillet, and when hot, put in the mixture; let it cook about ten minutes, stirring occasionally. Return to the shells, put in the oven, and bake about half an hour. Serve in the shells.

### GREENS.\*

Boil beet tops, turnip tops, cabbage sprouts, poke sprouts, dandelion and lamb's quarters in salted water until they are tender. (The water should be boiling when the greens are put in). When done, drain in a colander, pressing hard. Cut fine, and serve with butter, garnished with slices of hard boiled eggs.

### HOMINY.

MRS. H. G. CARNELL.

Wash thoroughly and quickly one pint of hominy; cover with cold water; add a pinch of salt and cook for four hours in a double boiler.

Add water from time to time, if necessary, but be sure the hominy is rather dry at the end of the four hours; then add one pint cream and a piece of butter size of an egg. Cook an hour longer, season and serve.

### HOMINY FRITTERS.\*

1 quart well boiled hominy.      1 egg.  
1 tablespoonful flour.            2 tablespoons milk.

Salt and pepper to taste.

Stir all together; mold into small cakes, and brown in a skillet with a little hot butter or lard.

### MACARONI AND CHEESE.

MRS. T. E. BOERSTLER.

Boil the macaroni in salt water for half an hour, then drain off the water. Put one tablespoon of butter in your kettle, and when it melts, stir in one tablespoon of flour; then add one cup of milk and cup of cheese; stir constantly until cheese is melted. Butter your baking dish and put some macaroni in, then spread milk and cheese over it, then put the rest of macaroni in and pour the rest of the milk and cheese all over it and set in the oven and let it bake until a nice brown. Season with red pepper and salt. Cut cheese up in small pieces.

### MUSHROOMS IN BELLS, A LA BEAU RIVAGE.

MRS. GEORGE M. HEATON.

Blanch two pounds of fresh button mushrooms. Make a rich white sauce. Butter the plates. Have a slice of hot toast buttered and cut to fit each plate. Pile the mushrooms high on the toast so the bells will be full, using enough white sauce to hold them, and cover with the glass bells. Place the plate in a dripping pan with a little water and bake in quick oven until mushrooms are browned. Serve under the bells immediately.

*Sauce for Mushrooms.*

*A la Beau Rivage.*

2 tablespoons flour.                      1 cup hot milk.  
2 tablespoons butter.                    1 cup warm cream.

Make sauce early (as white sauce,) and stand away to cool.

This amount is enough for twelve bells, and about two or two and one-half pounds mushrooms.

The toast should be thoroughly moistened in hot milk and butter, then more butter added just as mushrooms are put on.

### BROILED MUSHROOMS.\*

Peel the mushrooms, and cut off their stems; put them on the gridiron, or broiler, hollow side up, with a little salt, pepper, and butter on each one; cook over the hot coals, (or under the gas flame,) a few minutes; do not burn. Serve hot, with a little more butter.

**STEWED MUSHROOMS.\***

Prepare as for broiled mushrooms; put them in a stew pan with a little water and salt; simmer slowly half an hour; add a little butter and flour rubbed together, and two tablespoons of cream. Boil up once, and serve on toast.

**OYSTER-PLANT.\***

MRS. GEO. L. PHILLIPS.

2 bunches oyster-plant.      1 cup cream.  
1 teaspoon flour.              Lump of butter.  
Seasoning to taste.

Wash, scrape, and cut the oyster-plant into slices; cover with boiling water, and add a little salt; cook until tender, pour off the water, and add the butter and flour rubbed together, with the cream and seasoning. Let cook up once, and serve.

**FRIED OYSTER-PLANT.\***

2 bunches oyster-plant.      1 egg.  
Small lump butter.            Pepper and salt.  
Flour.

Wash, scrape, and boil the oyster-plant until tender; then mash after draining well, and add the other ingredients, using enough flour only to hold it all together. Make into cakes, and fry in butter.

**BAKED PARSNIPS.**

MRS. GEORGE TELFAIR.

Scrape and parboil the parsnips, and cut in two lengthwise. Put into a baking dish, and on each piece of parsnip, lay a small slice of bacon. Bake until the bacon is crisp, and the parsnips nice and tender.

**FRICASSEED PEAS.\***

MRS. ELIZA PIERCE.

Cover the peas with boiling water, and cook until tender; season with salt and pepper, and add a half cup of butter; rub half a tablespoon of flour into half a cup of milk, and stir into the peas. Let cook until it thickens, and just before serving, add the

yolk of an egg beaten into a little cream or milk. This quantity will serve five persons.

**GREEN PEAS.\***

MISS KATE P. BROWN.

If the peas are young, boil some of the hulls in a pot, covering them with boiling water and cooking thoroughly. Strain, and put the peas in the same water, and boil until tender. When ready to serve, add a good lump of butter, salt and pepper, and a very little bit of sugar. A sprig of mint boiled with the peas is a great addition.

**CREAMED POTATOES.**

Boil five or six large potatoes; let them get cold, then dice. Make a cream sauce and add the potatoes to it, let them cook until heated. Chop parsley, chives, or green peppers may be added if desired.

**POTATOES AU GRATIN.**

Make same as above, put in baking dish, sprinkle with grated cheese, and brown in a quick oven.

**POTATO CROQUETTES.\***

MISS HOTCHKISS.

6 potatoes,                              3 eggs.  
2 tablespoons bread crumbs.      Salt.

Peel the potatoes, cut them in small pieces, cover with boiling water, and cook until soft. Strain off the water and press the potatoes through a colander. Add the eggs one at a time, beating them in well, then the crumbs and salt to taste. Place over the fire and stir constantly; when thoroughly mixed, set aside to cool; roll into balls, and fry in hot lard.

**FRENCH-FRIED POTATOES.**

Pare and cut the potatoes in slender strips, let stand in cold water one hour, wipe dry; fry in deep lard; put on brown paper to drain, and sprinkle with salt. The success of these potatoes depends on having the lard very hot.

**POTATOES HASHED IN CREAM.**

Use potatoes that have been boiled the day before. Put a large lump of butter in a skillet, have the potatoes cut very fine. Let them simmer in the butter until thoroughly warmed through but not brown. Season with salt and red pepper. Add enough rich cream to moisten them. Flour if necessary. Let them simmer on the back of the stove until ready to serve.

**MASHED POTATOES.**

Pare and wash six large potatoes, let soak for one-half an hour in cold water, drain and cover with cold salted water to boil until thoroughly tender. Drain again, and put through potato masher. Add one tablespoon butter and enough cream to moisten, then beat well until light, season with salt and pepper to taste.

**MASHED POTATOES IN A MOLD.**

MRS. E. F. PLATT.

Mash eight large potatoes. Season with salt and red pepper. Add a little chopped parsley and one teaspoonful of chopped onion, the yolks of two eggs, a lump of butter and enough cream to moisten. Beat well together. Rub the sides and bottom of a plain mold with melted butter and then cover with ground bread crumbs before putting in the potatoes. Bake about a half hour, or until they can be turned out without breaking.

**O'BRIEN POTATOES.**

MRS. HENRY STODDARD.

Boil the potatoes, let them get cool, then chop them fine. Chop fine two onions, two green peppers, and one red pepper pod. Fry the peppers and onions in butter for fifteen minutes; add potatoes and fry fifteen minutes more; dredge with flour and fry fifteen minutes. Add cream until the desired consistency is reached, salt and pepper to taste, and cook ten minutes.

**NEW POTATOES.\***

Scrape and wash the potatoes; cover with boiling water, and boil until tender; pour off the water, and set on the top of the

stove for a few minutes to steam. Put a lump of butter the size of an egg in the pan, with two tablespoons of cream, and salt and pepper to taste; boil a few moments, shaking the pan to keep it from burning.

New potatoes may also be baked after scraping.

**POTATO PUFFS.\***

MRS. W. A. PITELPS.

2 cups mashed potatoes.                      2 tablespoons melted butter.  
2 eggs.    1 cup milk or cream.

Salt to taste.

Beat the potatoes and melted butter to a white cream. Then add the eggs, beaten very light, and the cream and salt. Beat all well; pour into a deep dish, and bake in a quick oven until brown.

(This mixture may also be dropped on to a greased pan from a spoon, and browned in the oven.)

**POTATO BALLS.\***

MRS. R. P. BROWN.

Mix well together two cups of cold mashed potatoes and the yolk of an egg, seasoning it with salt, a little white pepper, and some chopped parsley; roll into balls, and dredge with flour, or cover them with egg and bread crumbs. Fry in clean drippings, or brown in a Dutch oven.

**SARATOGA POTATOES.\***

MRS. D. W. S.

Take four large potatoes, (new ones are best); pare and cut into thin slices on a slaw cutter; put into salt water, and let stand for a short time; have ready a skillet of boiling lard; dry a handful of potatoes in a napkin, and drop into the lard, taking care that the pieces do not adhere to each other; stir with a fork until they are a light brown, and take out with a wire spoon; drain well. Do not put more than a handful of potatoes in the lard at a time, and do not cover the dish in which they are served.

**STUFFED POTATOES.**

Bake potatoes of equal size; when done, cut lengthwise in half; scoop out the inside and mash, mix with cream, salt, and pepper. Fill the shells; put a little butter on top and brown in the oven. Chopped onion and parsley may be added to the mixture.

**CANDIED SWEET POTATOES.**

MRS. JOHN W. STODDARD.

Take a small measure of sweet potatoes and boil until tender. Peel and cut in half. Lay separately in a roasting pan. On each potato put one tablespoon butter and two tablespoons brown sugar. Place in the oven until brown. Add more butter and sugar if more syrup is desired.

**RICE.**

MRS. HENRY LOY.

1 gal. water, cold. 1 cup rice.  
2 tablespoons salt.

Wash rice thoroughly in four or five waters. Add to the rice the cold water and salt and boil over quick fire. Cook twenty minutes after the mixture begins boiling. Turn into a colander and rinse thoroughly in cold water. Put a plate under the colander and place in oven for 20 minutes, stirring occasionally with a fork. Leave oven door open.

**BOILED RICE.\***

MRS. W. R. S. AYRES.

1 cup rice. 1 cup water. 2 cups milk.

Wash the rice in several waters and put on to boil with the cold water. When the rice absorbs all the water, add milk and let boil three-fourths hour. Don't stir while cooking.

**BAKED RICE.**

MISS AGNES A. HALL.

½ cup rice. 1 quart rich milk.  
Butter size of an egg. Salt to taste.

Cover the rice with plenty of boiling water, and let it cook hard for five minutes or more. Then drain off the water, and put the rice in the milk, which has been heated in a double boiler. Let it cook slowly for an hour or more, stirring now and then. When the rice is thoroughly tender, and the whole thing the consistency of thick, rich cream, add salt and butter, and put into a buttered baking dish. Let it bake until it is a nice brown.

The addition of a handful of raisins, sugar to sweeten, and, perhaps a stick of cinnamon, before putting it into the oven, will change this dish into a delicious rice pudding.

**ESCALLOPED RHUBARB.**

MRS. W. B. PATTERSON.

2 cups bread crumbs. 1½ cups sugar.  
2 tablespoons butter. 2 tablespoons water.  
1 large bunch rhubarb.

Into a baking dish, put a layer of bread crumbs with part of the butter and sugar; then a layer of rhubarb cut in small pieces; then another layer of bread crumbs, butter, and sugar, and second layer of rhubarb. Put bread crumbs, butter and sugar on top and sprinkle the water over. Bake twenty or thirty minutes.

**SPAGHETTI WITH CHEESE.**

MRS. HARRY GARDNER CARNELL.

1 cup of spaghetti when brok- 1 tablespoon salt.  
en. 2 qts. water.

Let spaghetti boil in the salt water until tender. Then empty into a colander and let cold water run over it until it stiffens.

*Dressing.*

1 pt. milk. 1 tablespoon of butter.  
1 tablespoon of flour. 2 tablespoons cheese crumbled.

Thicken boiling milk with creamed butter and flour; then add cheese. Put a layer of spaghetti, then a layer of sauce alternately until dish is full, then slice more cheese over the top and brown in hot oven.

*With Tomatoes.*

Take ¼ can, strain and cook until thick, then pour on top.

**SPINACH.\***

E. C. B.

Wash the spinach carefully, and stuff it in a sauce pan with only the water that adheres to it; sprinkle with salt, cover tightly, cook about ten minutes. Shake occasionally while cooking, drain, and serve with drawn butter. (See sauces.)

**SPINACH TIMBALE.**

MRS. F. S. REYNOLDS.

Cook two large measures of spinach with a few slices of bacon; when tender, remove bacon and chop spinach very fine; add a rich cream sauce. Beat two eggs separately, and add to the above. Butter your molds and cook in a pan of hot water about twenty minutes; garnish with hard boiled eggs, sliced, and slices of lemon; serve with hollandaise sauce.

**BOILED HUBBARD SQUASH.\***

MRS. EVANS.

Peel the squash and cut up in long slices; put in a pot with the points down, and boil until tender; pour off the water, and drain; mash, and stir in a lump of butter, and salt to your taste.

**BAKED SQUASH.\***

Cut the squash in squares, leaving on the rind, and bake in the oven like sweet potatoes.

**SUCCOTASH.\***

KATE P. BROWN.

Boil lima beans until tender, an hour or more. Have the corn boiling in a separate pot. When done, cut the corn from the cobs and have twice as much corn as beans. Put the corn with the beans and let them boil up well. Just before serving, add butter, salt, and pepper.

**SUCCOTASH.**

WHITE HOUSE COOK BOOK.

Take one pint of fresh lima beans, put them in a pot with cold water, rather more than will cover them. Scrape the kernels

from twelve ears of young sweet corn, put the cobs in with the beans, boiling from half to three-quarters of an hour, then take out the cobs and put in the scraped corn, boil again fifteen minutes; drain, season with salt, pepper, piece of butter size of an egg, and a half cup of cream.

**BAKED TOMATOES.\***

Fill a deep pan with ripe tomatoes which have been scalded and peeled, (as many as will lie on the bottom); cut out a hole in the center of each, and fill it up with bread crumbs, butter, salt, and pepper, and a little sugar. For those who like the flavor, the dark brown sugar will make a much richer and more delicious dish. A bit of onion also is an improvement. Put a small cup of water in the pan to prevent burning, bake brown, and send to the table hot.

Instead of crumbs, the tomatoes may be filled with any finely chopped meat, well seasoned, and covered with crumbs. Chicken and ham, combined or not, are particularly good for this stuffing.

**BROILED TOMATOES.\***

Take smooth, flat tomatoes; wipe, and set them on a gridiron, or broiler, with the stem side down, over the live coals, or, in a gas stove, directly under the flame of the broiler. When brown, turn, and let them cook until hot through; serve on a hot dish with a dressing of butter, pepper, and salt.

**DEVILED TOMATOES.**

MRS. HENRY STODDARD.

Yolks of 3 hard boiled eggs.	3 oz. butter warmed but not melted.
1 saltspoon salt.	
1 teaspoon powdered sugar.	3 tablespoons vinegar.
1 teaspoon made mustard.	2 well-beaten eggs.
$\frac{1}{4}$ spoon cayenne pepper.	5 or 6 tomatoes.

Mash the egg yolks and mix with them the salt, sugar, and made mustard; add the pepper and butter. When these are well mixed, stir in slowly the vinegar, then put the pan over the fire and let it get very hot, but not boiling. Take from the range and stir in the eggs; return to the fire and stir until it thickens

stiffly. Cut the tomatoes in one inch slices: broil: place on round bits of toast, cover over with the mixture and serve very hot.

### ESCALLOPED TOMATOES.\*

Put alternate layers of sliced tomatoes and seasoned bread crumbs in a baking dish, using for seasoning, pepper and salt, a little sugar, a few slices of onion, if desired, and plenty of melted butter. Bits of chopped parsley are an addition. Let the top layer be crumbs. Bake for one hour, not too fast.

### FRIED TOMATOES.\*

Slice the tomatoes quite thick, sprinkle with pepper and salt, dredge well with flour, and fry in equal parts of butter and lard, having the pan hot when they are put in. Place them, when done, on a hot dish, and keep in a warm place while making the sauce. Mix a small tablespoon of flour with a little butter, and put into the skillet with a cup of milk; stir until it begins to thicken, and let cook a few minutes; then pour over the tomatoes, and serve.

### TURNIP CUPS.

Take large selected turnips. Scoop out the centers and boil until tender. Drain, and fill with creamed peas and carrots.

## SALADS

### BOILED SALAD DRESSING.

MRS. E. F. PLATT.

4 tablespoons granulated sugar.	3 eggs beaten together.
1 teaspoon Coleman's mustard.	Lump butter size of walnut.
1 teaspoon salt.	½ cup vinegar and one-half cup water mixed together.
Red pepper to taste.	1 cup cream.

Cook in a double boiler until it thickens, adding the vinegar last. Strain if necessary. Especially nice for potato salad.

### COOKED DRESSING FOR FRUIT AND NUT SALAD.

MRS. E. S. REYNOLDS.

Yolks of 3 eggs.	2 tablespoons Worcestershire sauce.
1 pt. whipped cream.	
3 tablespoons tarragon vinegar.	Salt, pepper, and mustard to taste.

Cook these ingredients in a double boiler for a few minutes, stirring constantly until it thickens. Remove from the fire and when the mixture cools, add whipped cream.

### FRENCH DRESSING.

1 clove garlic.	1 tablespoon vinegar.
3 tablespoons olive oil.	1 saltspoon salt.
½ teaspoon ground mustard.	Cayenne pepper to taste.
Juice of one small onion.	

Rub a china bowl with a clove of garlic, stir the mustard and pepper into the oil. Add slowly the vinegar, dissolving the salt in it. Mix well and add the onion juice.

## PARISIAN FRENCH-DRESSING.

MRS. JAMES MARKHAM

$\frac{1}{4}$  cup of olive oil. 2 tablespoons finely chopped  
 5 tablespoons vinegar. parsley.  
 $\frac{1}{4}$  teaspoon powdered sugar. 4 red peppers.  
 1 tablespoon finely chopped 8 green peppers.  
 Bermuda onion. 1 teaspoon salt.

Mix in the order given. Let stand one hour—then stir for five minutes. The red and green peppers are the small ones found in pepper sauce.

## MAYONNAISE SALAD DRESSING.

MRS. E. F. STODDARD

1 dessert spoon vinegar or  $\frac{1}{2}$  pt. olive oil.  
 lemon juice. Salt and cayenne.  
 Yolk 1 egg.

Have all ingredients cold. Into the yolk of the raw egg stir the oil alternating with a few drops of the vinegar; add the seasoning.

## MAYONNAISE DRESSING.

1 teaspoon salt. 2 tablespoons lemon juice.  
 1 teaspoon mustard (use powdered sugar in place of 2 tablespoons vinegar.  
 mustard if for fruit salad.) Yolks of two eggs.  
 1 quart olive oil.  
 A dash of cayenne.

Stir together all the ingredients (except the yolk of egg, and oil). Break the egg yolk into a china bowl and stir with a silver fork for a few minutes, then add a little oil, then begin with a few drops of the other mixture and continue alternating oil and mixture. One essential to good salad dressing is to have all ingredients very cold. To some salads a little Sherry beaten in last is an improvement. Whipped cream is also often added.

## SOUR-CREAM DRESSING.\*

MRS. J. H. PEIRCE.

To a tablespoon of rich, sour cream, thick enough to heap up on the spoon, take the yolk of one hard boiled egg. Rub until

smooth, and add the cream, mixing well together. Season with salt, pepper, mustard, and a little vinegar. Serve upon lettuce alone, or add cold chicken, or any delicate meat or fish cut fine.

## SUMMER DRESSING FOR SALAD.

MRS. MYRON STAUNTON.

Yolks of 4 eggs. 2 tablespoons tarragon vinegar.  
 1 tablespoon sugar. 1 teaspoon salt.  
 $\frac{1}{2}$  teaspoon salt. 1 teaspoon melted butter.  
 Dash of cayenne pepper.  $\frac{1}{2}$  pint cream, whipped.

Mix all the ingredients but the cream in the double boiler, using half water if the vinegar is very strong; remove when it is thick, and let cool; then stir in the whipped cream. It may be used over oranges, apricots, and pineapples; on each dish place two cherries and two marshmallows.

## APPLE AND PIMENTO SALAD.

MRS. C. G. STODDARD.

5 good sized apples. Handful white Sultana raisins soaked in hot water.  
 5 cts. worth chopped pecans: more if desired. 4 pimentos.

Cut the apples on a shoe-string potato cutter, using bellflowers if possible; shred the pimentos; mix enough salt with the apples to neutralize the fruit acid, and a little sugar; add the other ingredients, and mix with the mayonnaise, which should have whipped cream added to it, to make it light and delicate.

## CHEESE SALAD.

6 cakes of Neufchatel cheese. 4 pimentos and 1 sweet green  
 1 cup of boiled salad dressing. pepper cut into small  
 $\frac{1}{2}$  cup of pecans, chopped very pieces.  
 fine.

Put in a mould that has been buttered and pack in ice for a few hours. Serve on lettuce leaves, with French dressing.

**CANTALOUPE SALAD.**

MRS. NELSON EMMONS

A very new and refreshing salad can be made by cutting out little balls of cantaloupe with the cutter used for potato balls and heaping them up on crispy white lettuce with here and there a maraschino cherry (using both the red and green cherries) then covering it with a French dressing.

**CHICKEN SALAD.**

Boil a medium sized chicken until tender, let stand in broth until cold; dice and marinate. To two-thirds chicken, use one-third diced celery. Make a highly seasoned mayonnaise and mix well before serving.

**CUCUMBER JELLY SALAD.**

MRS. H. E. TALBOTT.

1 cucumber.	$\frac{1}{4}$ teaspoon black pepper.
1 onion.	$\frac{1}{8}$ teaspoon red pepper.
$\frac{1}{2}$ stalk celery.	1 tablespoon vinegar.
$\frac{1}{2}$ pepper.	1 teaspoon lemon juice.
1 sprig parsley.	1 teaspoon Worcester sauce.
$\frac{1}{2}$ pint boiling water.	1 box Cox gelatin.
1 teaspoon salt.	1 cup mayonnaise.

Dissolve the gelatin in the boiling water. Add the other ingredients, mixing well. Stir in the mayonnaise last. Pour into a mold and let cool. Serve on lettuce leaves. This will serve eight or ten people.

**CUCUMBER-GELATIN SALAD.**

MRS. E. S. REYNOLDS.

1 teaspoon pepper corns.      1 small blade of mace.  
 $\frac{1}{2}$  of a bay leaf.

Add three cups of boiling water, steep for fifteen minutes. Add one box of gelatin that has soaked in a cup of cold water one-half hour, strain and add one cup of strong tarragon vinegar, red pepper, and salt to taste, color with confectioner's green coloring. Add diced cucumbers, green and red sweet peppers chopped. Put in a circular mold, fill the center with sweetbreads and mayonnaise.

**EGG SALAD.**

MRS. E. S. REYNOLDS.

Nine hard boiled eggs, sliced when hot. Seed and chop two large green peppers, eighteen olives, seeded and chopped. Mix when warm with a rich French dressing. Put on ice to cool.

**FISH SALAD.**

MRS. CHARLES EDWARD DANIELS

Boil fish in water with lemon juice and salt when cool; flake; add French dressing and set away. Before serving dress with mayonnaise served in the center of jelly mold.

*Jelly.*

Take the broth from one chicken, cook down and season with parsley, celery, onion, pepper, and salt.

Let cool and skim off the fat. Clarify with the white of egg; add to this broth two tablespoons gelatin, soaked in cold water, put mixture in ring mold to cool. Color with green vegetable coloring.

**GRAPE SALAD.**

MRS. G. C. SHAW.

1 pound malaga grapes.      Pecan meats.  
After removing the seeds, stuff the grapes with pecans.

*Dressing.*

3 eggs or yolks of five.	1 tablespoon of butter.
$\frac{1}{2}$ cup of vinegar.	1 scant teaspoon of mustard.
1 tablespoon of sugar.	1 scant teaspoon of salt.

Put vinegar in double boiler, let come to boil. Beat eggs light, and add all ingredients save salt, to boiling vinegar. Stir until thick. Remove from stove and add salt. When cool, thin with a half pint of whipped cream. Canned white cherries seeded and stuffed with filberts make an equally good salad.

**JELLIED-PECAN SALAD.**

WHAT SALEM DAMES COOKED.

To one pint of lemon jelly, when nearly hard, add one cup of broken pecan meats, mold in wine glasses and serve on lettuce leaves with finely shaved green peppers and mayonnaise.

**PEAR SALAD.**

One can of selected pears, drain, and stick six blanched almonds in each pear. Serve on lettuce leaves, with the following dressing:

7 eggs beaten together until stiff. 4 tablespoons of sugar.  
3 tablespoons of vinegar.

Pinch of salt and red pepper.

Cook in double boiler until thick, then thin with whipped cream.

**PHILIPPINE SALAD.**

MRS. JOHN BRADLEY GREENE.

Take bananas out of skin and cut in two lengthwise; sprinkle thickly with fresh roasted peanuts, chopped. Serve on lettuce leaves with mayonnaise.

**POTATO SALAD.**

MRS. HENRY STODDARD.

8 or 10 potatoes. Mayonnaise.  
1 medium sized onion. 1 small cucumber.  
1 hard boiled egg.  $\frac{1}{2}$  teaspoon celery seed.

Cut the cold boiled potatoes into dice, add the onion, grated fine, and the hard boiled egg, chopped fine. Make a highly seasoned mayonnaise, and mix with the potatoes, then add celery seed and the cucumber, chopped fine, with the juice drained off.

**POTATO SALAD.**

MRS. CHARLES EDWARD DANIELS.

Slice cold boiled potatoes, onion, and cucumbers; marinate with French dressing. When ready to serve, drain and mix with the following dressing.

*Dressing.*

3 tablespoons vinegar. 2 teaspoons sugar.  
2 eggs. 1 teaspoon of made mustard.  
1 teaspoon salt. A dash of red pepper.

Heat vinegar in double boiler, stir in slowly the well beaten eggs. Cook, stirring constantly, until thick as custard, then

remove from stove and add the other ingredients. When used, thin with whipped cream.

*Tongue with Jelly.*

Pour jelly same as above in shallow pan to cool; when cold cut in small cubes and serve with fresh tongue cut in cubes and mixed with mayonnaise.

**COLD SLAW.\***

MRS. WM. CRAIGHEAD.

Yolks of 2 eggs. 1 cup of cream or rich milk.  
2 tablespoons sugar. 1 tablespoon mustard.  
4 tablespoons vinegar. 1 teaspoon celery seed.  
2 teaspoons salt. Butter size of a walnut.  
Dash of cayenne pepper. Cabbage.

Beat eggs and mix all together; put on the stove, and stir constantly until it boils. Chop the cabbage fine, and pour the mixture over while hot. Let it stand until cold before serving.

**HOT SLAW.**

MRS. CHARLES U. RAYMOND.

1 small cabbage, pepper, and 1 tablespoon flour.  
salt. 1 tablespoon sugar.  
Butter size of an egg.  $\frac{1}{2}$  cup sweet milk.  
 $\frac{1}{2}$  cup vinegar. 1 egg.

Cut cabbage fine on a slaw cutter, season well with salt and pepper.

Put in a warm skillet the butter and vinegar. Mix the flour, sugar, milk, and egg, and stir into the hot vinegar. Let come to a boil and stir until smooth. Then remove from the fire, and put the chopped cabbage in the mixture, working it well with a spoon until thoroughly saturated with the dressing. This slaw is just as good cold as hot.

**SPANISH SALAD.**

MRS. CHARLES VAN AUSSAL.

5 or 6 tomatoes. 2 large onions.  
1 cucumber. 2 green peppers.

French dressing to cover, with one teaspoon Worcestershire sauce.

Peel and slice the tomatoes, onions, and cucumbers; remove the ribs and seeds of the peppers; slice and pour French dressing over all. Let stand until very cold. This will keep a couple of days.

### SWEETBREAD IN ASPIC SALAD.

MRS. MATTIE PARSONS.

One quart rich chicken stock, well seasoned, mixed with two large tablespoons of Knox's gelatin; let stand half an hour, and add one cup of sweetbreads which have been soaked in French dressing; put in a mold, and serve garnished with cheese balls and celery mayonnaise.

### TOMATO JELLY SALAD.

MRS. E. F. PLATT.

1 quart tomatoes.	2 bay leaves.
1 stalk of celery.	6 cloves.
	1 small onion.

Put these ingredients in a sauce pan and cook until the tomatoes are very soft, then strain.

To one pint of juice take one-half box gelatin soaked, in

½ cup cold water.	1 tablespoon lemon juice.
1 teaspoon salt.	1 tablespoon vinegar.
½ teaspoon white pepper, scant.	

Stir until gelatin is all dissolved, strain through cheese-cloth and turn into mold.

### TOMATO AND BAKED BEAN SALAD.

MRS. C. HARRINGTON DAVIS.

Chill and peel well formed tomatoes and scoop out the pulpy part. Wash off the sauce from any baked beans (any good canned beans will answer perfectly) by letting cold water run through them in a colander. Drain thoroughly and fill the hollows in the tomatoes with the beans. Serve very cold on lettuce leaves covered with a French dressing.

A good salad for the main dish of a light luncheon.

## SANDWICHES

### CHICKEN SANDWICHES.

Chop fine the white meat of a boiled chicken and one-half pound almonds; add one-half cup sweet cream, salt and pepper to taste. Spread between thin buttered slices of whole wheat bread.

### CUCUMBER SANDWICHES.

MRS. HORACE PEASE PHILLIPS.

Pare and slice a cucumber into as thin disks as possible. Make these disks uniform by cutting each with a small biscuit cutter. Let them lie for an hour or more in salted water, to which is added vinegar and pepper just before the sandwiches are made. Make thin bread and butter sandwiches, using either graham or white bread and cut into disks with the biscuit cutter. Open and put a slice of cucumber in each.

### DATE AND NUT SANDWICHES.

MRS. HORACE PEASE PHILLIPS.

½ pound dates.	A little milk.
½ pound English walnuts.	Butter.
Whole wheat bread.	

Cover the dates with boiling water, and separate them with a fork. Pour off the water and remove the stones. Put in an agate sauce pan with a little milk, and let them simmer, mashing them with a fork until they make a soft paste; it takes only a few minutes. Shell the walnuts, put them through the finest grinder, and mix with the paste. Spread thin slices of whole wheat bread with butter, and then with the paste. Rather fresh bread is best.

### HAM SANDWICHES.\*

MRS. J. W. S.

Chop fine some cold dressed ham, and mix it with a teaspoonful of chopped pickle, one of mustard, and a little pepper. Beat about

half a pound of butter to a cream, and rub in the seasoned ham. Spread on thin slices of bread, and place between them bits of cold roast beef, mutton, chicken, or quail.

### HOT SANDWICHES FOR LUNCHEON.

MRS. C. HARRINGTON DAVIS.

Use ham, onions and eggs in these proportions:

3 tablespoons chopped ham.    1 egg.  
2 teaspoons chopped onion.

Beat the egg and stir into it the chopped ham and onion. Make into flat cakes and brown on both sides in drippings. Serve between slices of bread and butter with lettuce leaves.

### LETTUCE AND MAYONNAISE SANDWICHES.

Take the hard boiled yolks of seven eggs, powder and add enough mayonnaise to make a paste. Cut the bread and spread with mayonnaise, then lettuce, then the egg mixture and the other slice of bread.

### TRAVELING LUNCH SANDWICHES.\*

MISS HATTIE BROWN.

Some sardines and a little ham chopped fine: a small quantity of chopped pickle: mix with mustard, pepper, catsup, salt, and a little vinegar: spread on well-buttered slices of bread, placing a number of slices on top of each other, so that they may be sliced again, like jelly cake. They will keep fresh for some time.

### SANDWICH FILLINGS.

MRS. D. G. PORTER.

One cup cold roast chicken diced, three olives, one pickle, and a tablespoon of capers: mince fine and mix with mayonnaise.

Minced hard boiled eggs: one sardine to every three eggs. Season with lemon juice.

### FILLING FOR SANDWICHES.

MRS. NELSON EMMONS.

1 egg.	1 tablespoon butter, creamed.
1 tablespoon flour.	4 tablespoons vinegar.
1 teaspoon sugar.	

Mix and put on to boil in double boiler; when thick, remove; when cool, add one-half cup of cream.

2 hard boiled eggs.	1 teaspoon onion juice.
3 pimentos.	1 teaspoon salt.
5 ets. worth of cheese.	

Chop fine and mix with the above custard.

## EGGS AND CHEESE

### BAKED EGGS.

½ cup bread crumbs.                      ¼ cup butter, melted.  
 1 tablespoon chopped parsley.      1 slice of onion, chopped.  
 Eggs.    Salt and pepper to taste.

Mix the dressing, which is sufficient for a number of eggs. Butter cups, and in each put a teaspoon of it; then break an egg in each cup, and sprinkle the dressing over the top. Set in a pan of hot water, and bake until firm.

This recipe may be varied by adding a bit of grated cheese to the crumbs, or a bell pepper, chopped, a little tomato sauce, or some cold meat chopped.

### BAKED EGGS.

MRS. CHARLES E. DANIELS.

Boil six eggs hard, peel and cut lengthwise. Remove yolks, mash and season with salt and pepper, add melted butter to make a paste. Return this mixture to the whites, putting two halves together as one egg. Put in baking dish, cover with sauce, sprinkle with bread crumbs and brown in oven. Serve hot.

#### *Sauce.*

1 tablespoon butter.                      1 tablespoon flour.  
 Put in frying pan until hot, but not brown. Add one pint milk, salt and pepper, and cook until consistency of cream.

### BEAUREGARD EGGS.

MISS H. L. J.

5 eggs.    1 tablespoon butter.  
 1 cup milk or cream.                      1 tablespoon flour.  
 Toast.    Salt and pepper to taste.

Boil the eggs for twenty minutes. Chop the whites fine, or run them through the grinder. Make a cream sauce with the milk,

butter, and flour; season, and add the chopped whites. Let mix well, and pour over slices of buttered toast. Then rub the yolks of the eggs over the top through a sieve, or through a press.

### EGGS AND CORN.

Put a spoonful of canned or stewed fresh corn in an egg cup, buttered; season with pepper and salt and bits of butter. Break an egg on the corn and place another spoonful of corn on top; season as before, and bake in a pan of hot water.

### POACHED EGGS.

When the water boils thoroughly, add a pinch of salt and a little vinegar. Then drop in the eggs, breaking one at a time in a saucer. Cook until the albumen is firm, then lift from the water and serve on buttered toast. The vinegar causes the more rapid precipitation of the albumen, making the egg hold together nicely.

### SCRAMBLED EGGS WITH BEEF.\*

Separate dried beef into very fine pieces, and break a number of eggs into a bowl with the proper seasoning. Put equal amounts of butter and lard into a skillet, and when hot, put in the beef; stir a few minutes, and add the eggs; keep stirring all the time they are cooking, and when they have cooked sufficiently, serve at once.

### OMELET, OR FRENCH EGG CAKE.\*

E. C.

6 eggs.    1 teaspoon sweet cream or  
 ½ ounce butter.                              milk.  
 Salt.

Beat up the eggs thoroughly with the cream and salt. Melt the butter in a hot frying pan, over a quick fire; (it is necessary that the pan be hot before putting in the eggs, in order that the omelet may be soft and juicy.) Pour in the egg mixture, and move the pan continually to and fro while it is cooking, so that the under part may be brought to the top. Continue this until there is a cake formed, then let it remain still a minute in order to

give it a color on the bottom. Turn out on a dish, and serve immediately.

### FRENCH OMELET.\*

1 quart milk.	1 pint bread crumbs.
5 eggs.	1 tablespoon flour.
1 onion chopped fine.	Pepper and salt.
1 tablespoon chopped parsley.	

Beat the yolks of the eggs light, add the flour which has been rubbed smooth in a little of the milk, and the other ingredients, with the whites last, beaten dry and stiff. Have melted butter in a hot frying pan; put in the omelet, and turn when brown; double it over to serve.

### CHEESE FONDUE.

MRS. T. E. BOERSTLER.

1 large tablespoon butter.	1 cup sweet milk.
1 cup grated bread crumbs.	2 cups grated cheese.
1 teaspoon dry mustard.	Little red pepper.
2 teaspoons Worcestershire sauce.	Little salt.
	2 eggs.

Melt the butter in the chafing dish, and add the milk, crumbs, and cheese, stirring carefully. Have the eggs beaten light, with the other ingredients, and stir into the cheese mixture. Let it cook a few minutes, and pour over wafers or toast.

### CHEESE FOR SALAD.

MRS. BELLE STOUT SUTTON.

Cut off tops of several sweet green peppers, wash and clean, removing seeds and mid ribs; lay in cold water until firm.

1 cake of Philadelphia cream cheese.	A dash paprika.
	Salt and pepper.
½ chopped pimento.	A touch of onion.

Mix and stuff the peppers and put on ice until firm, then cut the peppers across taking care not to disturb the cheese.

Good to eat with salad.

### CHEESE STRAWS.

MRS. GEORGE G. SHAW.

2 oz. fine bread crumbs.	2 oz. butter.
2 oz. grated cheese.	1 small saltspoon salt.
2 oz. sifted flour.	1 small saltspoon white pepper.

Mix all together adding the butter last. After all is well mixed make into a paste with cold water then roll out thin as a match and cut in thin pieces four or five inches long. Lift carefully into pan lined with buttered paper. Bake in very hot oven. Serve piled as a log cabin.

### CHEESE SOUFFLE.

MRS. WILLIAM H. CRANE.

4 eggs.	1 large teaspoon corn starch.
1 cup hot milk.	1 large tablespoon butter.
Pinch soda.	1 large cup grated cheese.
Cayenne pepper.	Salt.

Beat the four eggs light and pour on them a cup of hot milk in which a pinch of soda has been dissolved. Thicken with a large teaspoon of corn starch. Stir until well mixed. Add a good tablespoon butter, a dash of cayenne pepper, and a saltspoon of salt,—and last a cup of grated cheese. Beat well and quickly for one minute. Pour into a well greased souffle pan. Bake half an hour in a moderate oven. Serve at once or it will fall.

### CHEESE SOUFFLE.

MRS. C. G. STODDARD.

Cut bread half an inch thick, butter it, and cover with slices of cheese of the same thickness. Cut in pieces an inch and a half wide, and cover the bottom of a baking dish; then make another layer, putting the slices of bread and cheese crosswise, and a third like the first. Beat two eggs together well, and add enough milk to fill the dish of bread and cheese, with salt and pepper to taste. Pour it over, and bake from twenty minutes to half an hour in a moderate oven. Try the center to see if the custard is cooked, before taking out. Serve immediately or it will fall.

**CHEESE SOUFFLE.**

MRS. C. J. M'KEE.

4 tablespoons grated cheese.     $\frac{1}{2}$  teaspoon salt.  
 2 eggs.    1 cup milk.  
 Pinch of mustard.    1 cup bread crumbs.  
 A little red pepper.    2 tablespoons butter.

Heat the milk, then add the bread crumbs and heat thoroughly; add butter, then seasoning, the yolks of eggs, and last the stiffly beaten whites. Bake three-fourths hour in dish set in pan of hot water.

**CHEESE WAFERS.**

MRS. BELLE STOUT SUTTON.

Whites of three eggs.     $1\frac{1}{2}$  cups grated cheese.  
 A little paprika.

Cut rounds out of white bread with small biscuit cutter, spread mixture on bread and put in oven, watch carefully until brown; serve very hot.

**WELSH RAREBIT.**

MRS. RICHARD GEBHART.

One-half pound New York cream cheese cut in pieces, butter size of a walnut, one egg beaten together. Put the butter in a skillet over the fire, add the cheese and enough beer to moisten (about one-third cup) stirring constantly. Season with cayenne pepper and mustard to taste. Add the egg last; stir until it thickens. Spread on toast or crackers and serve at once.

**WELSH RAREBIT.**

WHAT SALEM DAMES COOKED.

Take one teaspoon of butter, one-fourth to one-half pound cheese cut in small pieces, one-fourth teaspoon salt, one-fourth teaspoon mustard, a few grains cayenne, one-half cup thin cream or rich milk, one egg. Toast or crackers. Melt butter, add cheese and seasoning, as cheese melts add the cream gradually, stirring constantly, then the eggs slightly beaten. Cook slowly till it thickens. May use one-third to one-half cup ale or lager in place of the cream.

**PASTRY****PIE CRUST.**

MRS. JOSEPH P. DAVIES.

3 cups flour.    1 cup lard.    1 pinch salt.  
 Mix all well with ice water and let stand in refrigerator twenty-four hours, if possible.

**PIE CRUST.**

MRS. JOHN R. MORE.

To make a good pie crust of any quantity without looking up a recipe, place in your memory the number "31½ and a little salt."

The 3 stands for flour.

The 1 stands for lard.

The ½ stands for water, whatever measure is used.

**PLAIN PIE CRUST.\***

MRS. H. STRONG.

3 cups flour.    1 cup shortening  
 Cold water.    (butter and lard).

Rub the shortening lightly through the flour, wet with enough cold water to make a very stiff dough. Handle as little as possible. This makes a crust for two pies.

**PLAIN PASTRY.\***

MRS. JAMES STOCKSTILL.

1 quart flour.    2 tablespoons butter or lard (or  
 $\frac{1}{2}$  teaspoon salt.    both mixed).  
 Cold water.

Rub the shortening lightly through the flour, preferably with a spoon or knife; then add only enough cold water to moisten. Place on the board and roll very thin, without kneading; spread

with bits of butter; sprinkle with flour and fold evenly before rolling again. This may be repeated, if desired. Before putting the top crust on the pie, wet with milk. It improves the appearance.

### CELEBRATED PUFF PASTE.\*

MRS. JEROME BUCKINGHAM.

4 cups flour.                      2 cups butter.  
1 egg.                                Cold water.

Mix the flour, egg, and a bit of butter the size of an egg to a very stiff paste with cold water; knead well for ten or fifteen minutes. Divide the rest of the butter into six equal parts; squeeze the buttermilk all out of it, roll the paste, on which spread one part of the butter, dredging with flour; fold over and roll. Repeat until all the butter is rolled in.

### POTATO PASTE.\*

10 potatoes.                      1 teaspoon salt.  
Large spoonful butter.         $\frac{1}{2}$  cup milk or cream.  
Enough flour to make stiff.

Boil and mash the potatoes; add the salt, butter, and milk or cream; then stiffen with flour until it can be rolled out. This is particularly nice for pot-pie or apple dumplings.

### TO GLAZE PIES.\*

1 egg-white to each pie.        A little sugar.

Beat the white of the egg and spread on the top crust with a feather or fine brush, after the pie is cool. Then spread sugar over it with a knife dipped in hot water. Repeat several times and set in a cool oven to dry.

### APPLE-CUSTARD PIE.\*

1 pint milk.                      1 small lump butter.  
3 eggs.                              Grated cracker, nutmeg, or  
1 pinch salt.                      cinnamon.  
4 or 5 apples.                      3 large tablespoons sugar.

Make a custard of a pint of milk, three eggs, a pinch of salt, three large tablespoons of sugar; grate four or five cooking

apples, sweeten to taste; add a little cracker or bread crumbs and a small lump of butter, melted, and season with nutmeg or cinnamon. Stir the custard into this and bake with two crusts. It will make two pies.

### APPLE PIE.

MRS. NANCY JONES.

Line your pan with pastry.        1 bit of grated nutmeg.  
4 apples, sliced.                    Dot with bits of butter.  
1 cup of sugar.                      Add upper crust and bake.

### APPLE PUDDING.

MISS JULIA M. SMITH.

1 pint tart apples, stewed.        8 eggs, beaten separately.  
 $\frac{3}{4}$  pound sugar.                       $\frac{1}{4}$  pound butter.  
2 lemons (juice and grated rind).

Rub the apples through a sieve. Beat the butter and sugar in the apples while hot. Line deep pie pans with pastry and fill with the mixture. Bake, and, when done, sprinkle sugar over the top.

### MINCED-APPLE PIE.\*

MISS B. PEASE.

12 apples (some sweet).        6 eggs.  
 $\frac{1}{2}$  pint cream.                      Raisins and spice to taste.  
Chop the apples fine; add the other ingredients, first beating the eggs well. Bake with two crusts.

### COCOANUT PIE.\*

MRS. T. A. PHILLIPS.

1 large cup grated cocoanut.    1 quart milk.  
Butter size of a hickory nut.    5 eggs.  
Sugar to taste.

Beat the yolks of the eggs, add the sugar, and beat a little more; an even tablespoon of sugar to an egg is a good measure, as a rule; mix with the milk and add the butter, melted. Bake in an open crust, and, when cool, spread with a meringue made of

the whites of the eggs beaten stiff and dry with a tablespoon of sugar to each egg, and let brown.

### CREAM PIE.

MRS. WILLIAM B. EARNSHAW.

1 pint cream, sweetened.      2 tablespoons corn starch.  
3 eggs.      1 teaspoon lemon extract.

Sweeten the cream to taste and let come to a boil in double boiler. Dissolve the corn starch in a little water and add to the cream. Beat the yolks light and add. Stir the mixture constantly until thick like custard. Remove from the fire and add lemon extract. Put in pie shells already baked. Make a meringue of beaten whites. Sweeten and spread on top of pie.

### CREAM PIE\*

1 quart milk.      3 eggs.  
2 tablespoons flour.      1 teaspoon vanilla.  
2 tablespoons butter.      Saltspoon salt.  
6 tablespoons sugar.      Pastry for lower crust.

Heat in a double boiler all the milk, except just enough to moisten the flour. When hot, stir in the flour and cold milk well rubbed together and let thicken; then pour it over the yolks of the eggs and sugar, beaten together, and return to the fire. Stir for about three minutes, add the butter, salt, and vanilla, and turn into a deep pie pan in which the lower crust has been already baked. When cool, cover with a meringue made of the egg-whites and three tablespoons of sugar. Let brown.

### LEMON PIE.\*

MRS. J. W. S.

4 ounces butter (1 cup).       $\frac{3}{4}$  pound sugar (1½ cups).  
9 eggs.      1 pint cream.  
2 lemons (both juice and rind).

Beat the eggs with the sugar and add the lemon juice and grated rind. Stir in the cream carefully and then add the butter, melted. Bake with one crust.

### LEMON CREAM PIE.\*

MISS M. J. DICKSON.

1 cup powdered sugar.      1 egg.  
1 tablespoon butter.      1 lemon.  
1 tablespoon corn starch.      A little cold water.  
1 cup boiling water.

Cream the butter and sugar, add the boiling water, and put in a double boiler on the stove. Thicken with the corn starch and cold water, rubbed together, and add the egg, beaten up with the juice and grated rind of the lemon. Pour into a baked lower crust and place under the burner just long enough to brown it. Serve cold.

### IOWA LEMON PIE.\*

MRS. J. BALDWIN.

2 lemons.      2 cups water.  
2 cups sugar.      Small teacup butter.  
2 eggs.      2 tablespoons corn starch.

Boil the water, wet the corn starch with a little cold water and stir it in; continue stirring until it is thick, and then pour it over the butter and sugar creamed together. Let cool and add the eggs and lemon. Bake with two crusts. This rather unusual pie is delicious.

### MINCE MEAT.\*

MRS. E. F. STODDARD.

2 pounds beef      2 pounds raisins.  
2 pounds currants.      2½ pounds apples.  
 $\frac{1}{2}$  pound citron.      3 lemons (juice only).  
2 pounds sugar.      Cider to thin.  
Cloves, cinnamon, nutmeg—1      Brandy and sherry to taste  
tablespoon each.      when mixing pies.  
 $1\frac{1}{2}$  pounds beef suet.

Cook and mince the beef, chop the suet, slice the citron thin, chop the apples, and stone the raisins. Mix all together in a stone jar.

**MINCE MEAT.\***

MRS. J. J. PATTERSON.

2 pounds beef.	2½ pounds beef suet.
2 pounds currants.	2 pounds sugar.
2 pounds apples.	1 pint brandy.
1 pint wine.	Nutmeg, cloves, mace, and
Large piece citron.	cinnamon.
4 pounds raisins.	

Boil and chop the beef, chop the suet, cut the citron up fine, and measure the apples after chopping and the raisins after stoning. Mix all together and put in a stone jar.

**MINCE MEAT.**

MRS. S. S. CRANE.

6 pounds lean boiled beef,	½ pound citron.
weighed after chopping.	2 pounds suet.
3 pounds chopped apples.	1 pound currants.
3 pounds stoned raisins.	4 pounds brown sugar.
Cinnamon, cloves, ginger, nutmeg to taste.	

Simmer all slowly together in enough cider to keep it from burning, about half a gallon. When ready to make up take out enough to make three or four pies; if necessary, thin still more with cider, and add more sugar, half a tumbler of brandy, or whiskey and rum mixed, a handful of whole raisins, and, if you like, scraps of fruit or jelly.

**MINCE MEAT.**

MRS. JARVIS RICHARDS.

3 pounds lean beef.	½ cup cinnamon, ground.
½ pound suet.	1 tablespoon cloves, ground.
5 pounds seeded raisins.	1 tablespoon allspice, ground.
3 pounds currants.	5 pounds sour apples.
1 pound citron.	5 pounds white sugar.
10 lemons.	1 quart boiled cider or sherry.
6 oranges.	1 pint brandy.

Cook beef and suet in water well seasoned with salt, as for soup. Cook until the quantity of water is reduced to about one cupful of broth. When meat is cold, chop very fine. To this

add raisins, one-half chopped, one-half whole, the currants well washed and the citron chopped fine. Moisten with the juice of oranges and lemons. Add the grated rind of two lemons and three oranges. Now stir in your spices, being sure they are strong and fresh. Chop apples very fine and add to the mixture. Make a thick syrup of the sugar and stir it in. Add cider or sherry and brandy. Cook over moderate fire two hours, or until good consistency. Will keep indefinitely in mason or glass jars.

One-half of this recipe makes about six quarts, but in making one-half use only three and one-half pounds sugar.

**MINCE MEAT.**

MRS. E. STOWE FORGY.

Four pounds beef's tongue, after it is cooked and chopped; three pounds suet, chopped; one gallon of cider (boil down from two); into this put five pounds of large raisins, stoned; four pounds currants; one pound citron, sliced fine, and soak over night or longer. Take four pounds of granulated sugar, juice of one dozen oranges and half the rinds grated, juice of one-half dozen lemons and a little of the rinds. Boil all together and cool. Mix with beef and suet, one peck apples (Northern Spy or Bellflower), one dozen ground cinnamon, one-half dozen cloves (or less), one nutmeg, a pinch of mace, one-quarter cup salt. Then add cider with soaked fruit; then orange and lemon syrup, cold. Lastly, one quart brandy and one quart sherry. Makes about nineteen quarts.

**PEACH PIE.\***

Pie crust.	Peaches.
Sugar.	Butter.

Line pans with pie crust; pare and cut the peaches; lay them in thickly, with the pits upward; sprinkle sugar over them with bits of butter, and bake without an upper crust. When fresh fruit can not be obtained, canned will answer.

**PINEAPPLE PIE.\***

One cup pineapple run through the meat grinder, one-half cup light brown sugar. Pastry for two crusts. Mix fruit

and sugar well and bake with both upper and lower crusts for thirty minutes

### PUMPKIN PIE.

MRS. JOHN W. STODDARD.

1½ pints pumpkin.	2 cups sugar.
3 eggs, beaten together.	1 pint milk or cream.
1 teaspoon cinnamon.	½ nutmeg.
	1 teaspoon vanilla.

Put everything into the pumpkin (the milk last), salt to taste, and add one wine glass of whiskey.

### SCOTCH PIE.

MISS HANNAH C. STRONG.

Mince enough ripe apples to fill a deep dish. Make a stiff batter of one pint sweet milk, two teaspoons baking powder, flour enough to make batter. One tablespoon melted butter added last. With a knife spread the batter over the apples and cook well. When done, turn into a plate, leaving apples uppermost. Season with sugar and butter.

### SWEET-POTATO PIE.\*

MRS. J. STOCKSTILL.

1 cup butter.	1 pound sweet potatoes.
1 cup sugar.	1 quart milk.
Saltspoon salt.	7 eggs.

Brandy and nutmeg to taste.

Boil the potatoes and rub through a sieve, heat the milk and butter together and add to the potato pulp; stir in the yolks of the eggs beaten with the sugar, and then the whites whipped stiff and dry with the seasoning. Bake with a lower crust only.

## HOT DESSERTS

### BAKED APPLE DUMPLINGS.\*

Apples.	Small lump butter.
1 quart flour.	Milk.
1 teacup butter.	1 tablespoon baking powder.
1 quart water.	1 teacup sugar.

Sift the flour and baking powder and work in the butter, add enough milk to make it stiffer than biscuit dough; roll and cut in strips. Pare, quarter, and core the apples, and roll them in the strips of dough. Let the water, sugar, and small lump of butter come to a boil in a pudding dish on top of the stove. Then put in the dumplings and bake in a brisk oven.

### BOILED APPLE DUMPLINGS.\*

MRS. ISAAC VAN AUSDAL.

On one quart of flour pour enough boiling water to make a stiff paste, one teaspoon salt in the flour, roll paste half an inch thick, cover the apple, and tie up separately. Boil until tender.

### APPLE OMELET.\*

MRS. C. WIGHT.

8 large appl.	4 eggs.
1 cup sugar.	1 tablespoon butter.

Nutmeg or cinnamon to taste.

Pare and stew the apples and mash fine; add the butter and sugar. Let cool and add the eggs well beaten. Bake till brown and serve hot.

### SPANISH CHARLOTTE.\*

Stale bread or cake crumbs. Some boiled custard.

Any kind of jelly or fruit.

Put a layer of crumbs in the bottom of a baking dish, then a layer of jelly, jam, or fruit, and continue until the dish is full,

making the top layer of crumbs. Pour the custard over it and bake until firm. Serve with sauce.

### CHOCOLATE PUDDING.\*

H. MAILLARD.

2 ounces Maillard's single, double, or triple vanilla chocolate.	½ teaspoon powdered cinnam- on.
8 eggs.	1 quart new milk. 8 tablespoons sugar.

Scrape the chocolate very fine, add the cinnamon, and melt in the milk, stirring all the time, and adding by degrees the sugar. Beat until it is smooth and light, then pour it out to cool. Beat eight eggs to a froth, mix with the chocolate, pour into a buttered dish, and bake three-quarters of an hour. Serve cold with sifted sugar over it.

### CHOCOLATE PUDDING.\*

MRS. JAMES STOCKSTILL.

Not quite ¼ pound Baker's chocolate.	1 quart milk. 3 eggs.
8 tablespoons sugar.	Vanilla.
½ tablespoon corn starch.	A few almonds.

Put the milk on in the double boiler and dissolve the chocolate in it. Beat the yolks of the eggs with the corn starch and half the sugar and pour the hot mixture slowly over it. Return to the fire and let cook about three minutes. Add the vanilla and pour into the dish in which it will be served. When cool spread over it a meringue made of the whites of the eggs and the remaining sugar, and sprinkle over the top some coarse sugar and the almonds broken in small pieces.

### CHOCOLATE BLANC MANGE.\*

MRS. MARCUS EELLS.

1 ounce Cox's gelatin.	Water to cover.
4 ounces grated chocolate.	1 quart milk.
1 teaspoon vanilla.	1½ cups sugar.

Heat the milk in a double boiler, then add the sugar and chocolate, melted together. Mix well, add the gelatin, which has

been soaking in the water, and stir constantly for five minutes. Add the vanilla and pour into molds to cool.

### GERMAN CHOCOLATE PUDDING.\*

MRS. S. B. SMITH.

2 ounces chocolate.	4 tablespoons flour.
8 eggs.	4 tablespoons butter.
1 pint milk.	4 tablespoons sugar.

Melt the butter and rub in the flour, then the sugar and chocolate melted together, and the yolks of four eggs, stirring until it thickens. Let cool and add the other yolks, beating well; beat the whites of all the eggs and stir lightly. Put in a buttered pan, sprinkle sugar over the top, and bake half an hour. Serve the minute it comes from the oven. More sugar and chocolate may be added, if desired.

### CHOCOLATE SOUFFLE.

MISS JEANNETTE KITTREDGE.

¼ cake grated chocolate.	2 cups sugar.
½ cup water.	Whites of 6 eggs.
	½ cup powdered sugar.

Boil chocolate, sugar, and water a few minutes; let cool slowly. Beat whites of eggs very stiff and add powdered sugar; beat lightly into chocolate mixture. Set your baking dish in pan one-fourth full of hot water and bake twenty minutes. Serve immediately with whipped cream.

### RICH COCOANUT PUDDING.\*

MRS. J. W. STODDARD.

¼ pound butter.	5 eggs.
¼ pound sugar.	5 tablespoons sugar.
(For Pudding.)	(For Meringue.)
½ cup cream.	1 cocoanut.

Beat the butter and sugar together, add the beaten yolks of the eggs, and the grated cocoanut, a little at a time, then the cream. Bake in a buttered dish, being careful not to let it cook too long, which will spoil the flavor. After baking cover with a meringue

made with the egg whites and five tablespoons of sugar and let brown in the oven.

### CLEVELAND BISCUIT PUDDING.\*

6 heaping tablespoons bread or 6 eggs.  
biscuit crumbs. 1 pint cream or rich milk.

Sift the crumbs and beat the eggs very light; stir them into the milk or cream alternately, a little at a time. Then beat the mixture very hard and light. Fill buttered cups, set in a pan with hot water, and bake half an hour. Serve with wine sauce.

### COCOANUT PUDDING.\*

MRS. MUNGER.

Nearly 2 quarts milk. 6 eggs.  
1 cocoanut, grated. 1 cup butter.  
Sugar to taste. Nutmeg.

Mix all together and pour into a buttered pudding dish, adding the nutmeg after the pudding is placed in the oven. Stir it gently once or twice as it begins to form.

### COTTAGE PUDDING.

MRS. JOHN W. STODDARD.

½ cup milk. 1 teaspoon vanilla.  
1 cup sugar. 1½ cups flour.  
1 tablespoon butter. 2 eggs.  
1 teaspoon baking powder.

Mix as for cake, beating the eggs separately. Serve with a hot sauce.

### CREAM PUDDING.\*

MISS MARY E. MITCHELL.

1 pint flour. 1 pint sweet milk.  
7 eggs. 3 tablespoons white sugar.  
1 tablespoon melted butter. 1 pint sweet cream.  
Saltspoon salt.

Rub the milk and flour together until smooth, beat the eggs very light, adding the sugar little by little, stir into the batter, add the butter and salt, and lastly the cream. Bake from three-

quarters of an hour to an hour; preferably in cups. Serve hot with sauce.

### DATE PUDDING.

MRS. EDWIN STANTON REYNOLDS.

1 cup dates, chopped. 1 cup sugar.  
1 cup English walnuts, 2 scant tablespoons flour.  
chopped. 1 teaspoon vanilla.

3 eggs beaten separately.

Bake for fifteen minutes.

### DORRIT PUDDING.\*

MRS. T. A. PHILLIPS.

3 cups flour. 1 cup chopped suet.  
1 cup molasses. 2 teaspoons cinnamon.  
1 cup raisins. 2 teaspoons soda in a little hot  
1 teaspoon cloves. water.  
1 cup milk.

Mix flour, suet, raisins, and spices together; mix the soda and hot water with the molasses and add the milk. Pour into the dry mixture, stir well together, and boil in a pudding mold for four hours. Serve with hard or foaming sauce.

### EVE'S PUDDING.\*

6 large apples. 3 tablespoons flour.  
6 tablespoons sugar. 6 tablespoons grated bread.  
6 tablespoons currants. 6 eggs.  
Citron to taste. 1 wine glass wine.  
1 tablespoon nutmeg, cinnamon, ¼ pound butter.  
cloves, mixed.

Mix all together, the apples being pared, cored, and chopped, and the eggs well beaten together. Put into a pudding mold and boil three hours. Serve with hard sauce.

**FIG PUDDING.**

MRS. E. M. JACKSON.

½ lb. figs.	3 oz. butter.
¼ lb. grated bread.	Pinch of salt.
2½ oz. sugar.	2 eggs.
	1 teacup milk.

Chop the figs small and mix first with the butter, then all the other ingredients by degrees. Butter a mold. Sprinkle with bread crumbs. Cover tight and boil for three hours. Serve with hard sauce.

**FIG PUDDING.**

MISS REBECCA STRICKLE.

1 cup molasses.	1½ or 2 cups figs, cut fine.
1 cup milk.	2½ cups flour.
1 cup chopped suet.	2 teaspoons baking powder.
Steam two hours. Serve with hot sauce.	

**FLORENTINE PUDDING.\***

MRS. J. W. STODDARD.

1 quart milk.	5 eggs.
3 tablespoons corn starch.	8 tablespoons sugar.
1 saltspoon salt.	

Dissolve the starch in a little of the milk and heat the rest in a double boiler; when hot stir in the starch with the yolks of the eggs and three tablespoons of the sugar. Bake twenty minutes. Spread with the whites of the eggs, beaten stiff and dry, with five tablespoons of sugar.

**FRUIT MERINGUE.**

MRS. W. B. EARNSHAW.

Whites 4 eggs.	4 tablespoons granulated sugar.
	½ cup very stiff strawberry jam.

Beat eggs stiff, then beat in sugar, then jam. Put in pan and bake in pan of water fifty to sixty minutes in slow oven. Serve with float sauce and whipped cream.

**FULLER PUDDING.\***

MRS. WILLIAM CRAIGHEAD.

1 cup molasses.	⅔ cup butter.
1 cup water.	1 teaspoon soda.
2 teaspoons cloves.	1 teaspoon salt.
4 cups flour.	Fruit, if desired.

Beat all together, adding the soda to the molasses after dissolving it in a little hot water. Steam two or three hours. Serve with wine or hard sauce.

**GINGER-BREAD PUDDING.**

MRS. E. M. JACKSON.

1 cup molasses.	1 cup cold water.
1 teaspoon soda in molasses.	3 cups flour.
½ cup melted butter.	A little ginger.
Steam or boil three hours. Serve with wine sauce.	

**BAKED INDIAN PUDDING.\***

1 quart milk.	1 teaspoon cinnamon.
3 eggs.	1 cup corn meal.
½ cup sugar.	1 tablespoon flour.
1 teaspoon ginger.	½ cup molasses.
1 saltspoon salt.	

Scald half the milk and stir in the meal; let cool and add the eggs, well beaten, with the other ingredients. Bake an hour and a half.

**PICCOLOMINI PUDDING.\***

1 pint grated bread crumbs.	1 quart sweet milk.
1 cupful sugar.	4 eggs.
Butter the size of an egg.	4 tablespoons sugar.
1 lemon.	

Beat the yolks of the eggs and add the sugar and milk; pour over the bread crumbs with the grated rind of the lemon and butter, melted; put in a pudding dish and bake till firm. When cool spread with jelly or preserves and a meringue made with the whites of the eggs, well beaten, four tablespoons of sugar, and the juice of the lemon.

**ENGLISH PLUM PUDDING.\***

MRS. DR. GUNDRY.

2½ pounds raisins.	16 eggs.
2 pounds suet.	2 pounds currants.
2 pounds sugar.	2 pounds bread crumbs.
1 ounce ground nutmeg.	6 ounces candied lemon peel.
½ ounce almonds.	1 ounce cinnamon.
Rind of two lemons.	½ pint brandy.

Mix well and put in a mold, or in an old-fashioned pudding bag, well buttered and floured. If made into one pudding it should be boiled eight or nine hours; if in two parts, for six hours. Have the water boiling well when the pudding is put in.

To make small puddings, pound baking powder cans are very nice.

**STEAMED PRUNES.**

MRS. JOSEPH P. DAVIES.

Stew to a pulp thirty prunes and remove the seeds, one cup sugar, whites of six eggs, beaten stiff, and a little vanilla. Put in mold and steam one hour.

**RASPBERRY PUDDING.**

MRS. W. B. EARNSHAW.

½ cup of butter.	2 eggs.
1 cup of sugar.	2 tablespoons of jam.
1 cup of flour.	1 teaspoon of soda.

Serve with whipped cream. Steam for two hours.

**FRUIT RICE PUDDING.\***

1 cup rice.	1 quart milk.
1 cup cream.	Sugar to sweeten.
1 saltspoon salt.	Fruit of any kind.

Heat the milk in a double boiler and cook the rice in it until soft; add the salt, cream, and sugar to taste. Have ready, in a deep dish, any kind of fruit preferred, well sweetened, but uncooked. Spread the rice over it and bake slowly two hours.

**LEMON RICE PUDDING.\***

1 cup rice.	1 pint boiling water.
1 quart new milk.	3 eggs.
12 tablespoons sugar.	1 lemon.

Boil the rice in the water for about five minutes. Then strain and add the rice to the milk, which has been heated in a double boiler. Let cook until thick, then add the yolks of the eggs beaten with half the sugar and the rind of the lemon. Mix well together and put in a pudding dish. Cover with a meringue made with the egg whites, six tablespoons of sugar, and the juice of the lemon. Put in the oven to brown.

**MRS. RITCHIE'S PUDDING.**

Four cupfuls fine pieces bread or cake, measured before soaking, one cup sweet milk, one-half cup molasses, one-half cup melted butter, measured before melting, one cup stoned raisins, one teaspoon soda dissolved in a little cold water, one tablespoon chopped citron, spices to taste, about a level teaspoon of cinnamon, allspice, and cloves. After soaking the bread crumbs in the milk, stir the other ingredients with them, pour into a well-buttered mold, allowing plenty of room to rise, and steam three hours.

**ROLY POLY.**

MISS MARIAN E. BRENEMAN.

½ teacup sugar.	2 eggs.
½ teacup milk.	2 teaspoons baking powder.
	Pinch of salt.

Flour enough to make a batter that will drop from a spoon. Put in glasses one spoon of batter, then one of cooked fruit, and so on until half full. Glasses must be buttered first. Steam one hour. Serve with cream or sauce.

**SEVEN-CENT PUDDING.\***

1 pint flour.	Cinnamon.
1 cup sweet milk.	1 cup sugar.
1 cup currants.	1 egg.
Butter size of an egg.	½ teaspoon baking powder.

Mix flour, baking powder, sugar, and fruit. Stir in the butter and add the milk and egg beaten together. Spread with melted butter and sprinkle a little cinnamon and sugar over it. Bake quickly and serve with sauce.

### PEACH SHORTCAKE.

MRS. FOWLER SMITH.

Crush and sweeten your fruit as you would strawberries, leaving some large pieces to go on top.

*For the Shortcake.*

2 cups flour.	Heaping teaspoon baking
A pinch salt.	powder.
A teaspoon sugar.	

If milk is sour add a scant teaspoon baking soda. Mix these ingredients with lard the size of large egg; add about a cup of milk last. This makes two layers.

### STRAWBERRY SHORTCAKE.

MRS. W. R. S. AYRES.

1 quart flour.	1 tablespoon baking powder.
1 cupful butter.	Sugar.
Berries.	

Mix the flour, baking powder, and butter; roll out and cut the size of a plate. Bake in a quick oven in two cakes. Sugar the berries well and mash them, spread between the cakes, and over the outside after putting them together.

### STRAWBERRY SHORTCAKE.

MRS. E. F. PLATT.

3 cups flour.	$\frac{1}{4}$ cup butter.
$\frac{1}{2}$ teaspoon salt.	1 egg.
2 heaping teaspoons baking powder.	1 scant cup milk.

Mix dry ingredients in the order given. Rub in the butter. Beat the egg and mix it with the milk, then stir this into the dry mixture. The dough should be soft enough to spread half an inch thick in a shallow baking pan. Bake about twenty to thirty

minutes. Sugar the berries. Separate the shortcake and put half of the berries in the center and the rest on the top. Serve with plain or whipped cream.

### STRAWBERRY SHORTCAKE.\*

MRS. H. WYATT.

Make a short pie crust, roll two thicknesses, and sprinkle flour between them. Bake together in a quick oven. Have the berries sprinkled with sugar. As soon as the cake is done split open and spread the berries over the lower half, replace the upper one, and cover it also with fruit.

### SNOW PUDDING.\*

MISS HATTIE BROWN.

1 quart milk.	3 tablespoons flour.
4 eggs.	1 cup powdered sugar.
1 saltspoon salt.	Vanilla or lemon extract.

Beat the eggs, leaving out the whites of three; heat the milk in a double boiler, leaving out enough to rub with the flour. Mix this flour paste thoroughly with the eggs and pour the hot milk over the mixture, stirring gently all the time; put into a buttered pudding dish and bake about fifteen minutes, not too fast. Make a meringue with the whites of the eggs and the powdered sugar, add flavoring, and spread over the top. Brown and serve hot.

### BAKED TAPIOCA.\*

MISS MARY GEBHART.

6 tablespoons tapioca.	1 quart water.
1 lemon.	1 cup sugar.
Apples to fill pudding dish.	

Soak the tapioca over night in the water, and in the morning put on the stove in a double boiler. Let cook until it is thick and clear, like starch. Then add the juice and rind of the lemon with the sugar. Have a pudding dish filled with pared and cored apples and pour the tapioca over them. Bake until the apples are soft, and serve cold or hot with cream.

**BLUEBERRY TEA CAKE.**

MRS. A. M. KITTREDGE.

2 tablespoons butter.      2½ cups flour.  
 1 cup sugar.                2½ teaspoons baking powder.  
 1 egg.                        ¼ teaspoon salt.  
 ¾ cup milk.                 2 cups blueberries.

Cream butter and sugar, add egg and milk, then flour and baking powder sifted together, and salt. Last the berries. Bake in moderate oven for about forty-five minutes.

**VIRGINIA PUDDING.\***

1 cup butter.                1 cup sugar.  
 1 cup molasses.            2½ cups flour.  
 4 eggs.                        2 teaspoons soda.  
 Spice to taste.             A little hot water.

Rub the butter and sugar together, add the eggs beaten together, and the molasses, into which the soda dissolved in a little hot water has been stirred; then stir in the flour and spices, and bake an hour in a greased pudding dish. Serve with wine sauce.

**YORKSHIRE PUDDING.**

MRS. CHARLES EDWARD DANIELS.

1 cup sweet milk.            1 cup raisins.  
 ½ cup New Orleans molasses. 3 cups flour.  
 1 cup chopped suet.        2 teaspoons baking powder.

Steam two and one-half hours. Serve with wine sauce.

**COLD DESSERTS****APPLE CODDLE.\***

MISS LOUIE PHILLIPS.

3 pounds apples.            1½ ounces Cox's gelatin.  
 4 pints boiling water.      3 pints sugar.  
 3 lemons (rind of one)      Cold water to cover apples.

Put the gelatin to soak in a little cold water; peel, quarter, and core the apples; make a syrup of the sugar and three pints of the boiling water, adding the apples when it boils, and covering closely; let boil gently until the apples are soft enough to pass a straw through them. While they are cooking add the remaining pint of boiling water to the gelatin; take the apples out carefully so that they will not break, add the dissolved gelatin to the syrup, and when it has boiled up once strain it over the apples, having placed a slice of lemon on each apple. Cook the grated rind of the one lemon with the syrup.

**APPLE FLOAT.\***

MRS. G. W. ROGERS.

1 quart apples.              Whites of three eggs.  
    4 heaping tablespoons sugar.

Slightly stew the apples and mash well. Beat the eggs very light and add sugar; beat well together and add to the apples; then beat hard for twenty minutes. Serve with cream soon after making.

**STUFFED APPLES.**

MRS. OSWALD CAMMON.

10 good-sized apples.        3 or 4 tablespoons sugar.  
 ¼ tumbler pecan meats,      Butter.  
    chopped.                        Sherry.  
 ½ tumbler seeded raisins,    Whipped cream.  
    chopped.

Take good-sized apples (not sweet), core, remove as much of the inside as possible, without breaking the skin. Chop this apple

fine and mix with pecans, raisins, and sugar. Then stuff the five skins with this mixture, putting a bit of butter on top.

Pour over each apple a teaspoon of sherry and bake. Serve with whipped cream flavored with sherry, and put a candied cherry on each apple.

#### CORN-STARCH BLANC MANGE.\*

4 tablespoons corn starch. 1 quart milk and enough more  
Butter size of hickory nut. to dissolve starch.  
4 tablespoons sugar. Flavoring to taste.

While one quart of milk is heating in a double boiler mix the corn starch with the rest. Stir it carefully into the hot milk when it is scalding and add the sugar. Continue stirring about five minutes and then add the butter. Remove from the stove and pour into a mold to cool. Serve cold with cream. The flavoring should be added with the butter.

#### CASTILIAN PUDDING.

MRS. E. FOWLER STODDARD.

One-fourth box of Cox's gelatin soaked in one-fourth cup of cold water for one-half hour. Put into a sauce pan four tablespoons boiling water, three squares of Baker's chocolate, and three-fourths cup of granulated sugar. Cook and stir until smooth. Then add another three-fourths cup of boiling water and let all boil five minutes. Pour this over the dissolved gelatin, stirring well, and then let cool. Then add one teaspoon vanilla. When this begins to thicken fold in the stiffly beaten whites of two eggs, whipping all well with an egg-beater, and pour into a mold that has been rinsed in cold water, and let stand on ice, or over night. Serve with whipped cream flavored with sherry wine and a little sugar (put in after being whipped) poured around the mold.

#### ORANGE CHEESE-CAKE.\*

MRS. CRANE.

$\frac{1}{3}$  pound butter.  $\frac{1}{3}$  pound sugar.  
3 eggs. Wine glass milk or cream.  
Rind of an orange.  $\frac{1}{2}$  nutmeg.  
1 tablespoon brandy. 2 ounces sponge cake.

Pour the milk or cream over the cake to soften it, stir the sugar and butter into this, add the beaten eggs, and stir well together; then add the brandy and the nutmeg and orange peel, grated. Serve with sauce. Lemons may be used in the same way, using the juice of half a lemon in addition.

The original recipe called for two tablespoons of rose water, but use any flavoring preferred.

#### CHARLOTTE RUSSE.

MRS. JOHN W. STODDARD.

1 quart rich cream, whipped.  $\frac{1}{2}$  pint cold water.  
Not quite  $\frac{1}{2}$  box gelatin. 1 egg.  
5 tablespoons sugar. 1 teaspoon vanilla.

Dissolve the gelatin in the water. Beat the egg with the sugar, adding vanilla. Pour the gelatin scalding hot over the egg and sugar, then gradually add the whipped cream. Line a glass dish with lady fingers and fill with the Charlotte Russe.

#### CHARLOTTE RUSSE.\*

MRS. J. R. YOUNG.

1 quart cream, whipped. A little plain cream.  
 $\frac{3}{4}$  box Cox's gelatin.  $\frac{1}{2}$  cup cold water.  
4 tablespoons sugar. Teaspoon vanilla.  
1 egg. Saltspoon salt.

Lady fingers or sponge cake.

Dissolve the gelatin in the water. Whip the cream very stiff. If the gelatin does not dissolve well, put the vessel it is in in a pan of hot water until it does. Then add the egg and sugar, beaten together, and stir in the plain cream to cool it. Add the salt and mix carefully with the whipped cream. Pour into a dish lined with cake and let cool.

#### CHARLOTTE RUSSE.\*

MRS. J. J. PATTERSON.

7 eggs. 7 tablespoons sugar.  
1 pint milk. 1 quart rich cream.  
 $\frac{1}{2}$  box gelatin. Large cup warm water.  
Flavoring. Lady fingers or sponge cake.

Beat the yolks of the eggs with the sugar, add the scalding milk, and cook like custard. Set aside to cool. Pour warm water over gelatin and let soak in a warm place. Beat the whites of the eggs very light and stiff, whip the cream, and add it to the custard; then add the whites of the eggs, and, last, the gelatin, strained, with the flavoring. Mix thoroughly and let cool for about two hours. Line a dish with sponge cake or lady fingers, and fill with the mixture. Serve very cold.

### CHOCOLATE CHARLOTTE RUSSE.\*

MRS. D. W. STEWART.

¼ box gelatin. 8 eggs (using whites of only  
1 pint cream. four).  
3 ounces Baker's chocolate. ½ pound sugar (1 cup).

Soak the gelatin in a little cold water, cover the chocolate with the cream, and put in a double boiler to melt; then add the gelatin and let cook; when well mixed, take off the fire and cool. Beat the yolks and whites of the eggs separately and add to the chocolate mixture slowly in turn with the sugar. Simmer the whole over a slow fire, taking care that it does not boil; then take it off and beat it well until it is a stiff froth. Line molds with sponge cake and set it on the ice.

### TIPSY CHARLOTTE.\*

MISS DRUSTE HARRIS.

1 large stale sponge cake. 1 pint rich cream.  
¼ box Cox's gelatin. 1 cup sherry.  
1 teaspoon vanilla. 1 cup cold water.  
1 pint milk. 3 eggs.  
1 cup sugar.

Heat the cream almost to boiling in a double boiler, add the gelatin soaked in the cold water, and half a cup of sugar, and cook till dissolved. Remove from the fire, flavor, and, when cool, beat to a standing froth. Cut off the top of the cake and remove the middle, leaving the sides and bottom three-quarters of an inch thick. Pour the wine in spoonfuls over this and the top, moistening all evenly, fill with the cream, replace the top, and set in a

cool place. Make a custard of the eggs, milk, and remaining sugar to serve with it.

### CHOCOLATE CREAM.

MRS. WILLIAM BLAKE EARNSHAW.

1 pint milk. Yolks 4 eggs. 1 cake sweet chocolate.  
Cook in double boiler, first milk and eggs, then add chocolate. Strain into glasses and serve with whipped cream on top.

### HAMBURG CREAM.\*

MRS. ARMSTRONG.

2 large lemons. 1 cup sugar. 8 eggs.  
Beat the yolks of the eggs light and add the sugar with the juice and grated rind of the lemons. Put on the stove in a double boiler and cook for three minutes, stirring all the time. Then add the whites of the eggs, beaten very stiff and dry. Serve before quite cold in custard cups, or in a dish lined with lady fingers.

### PEACH BAVARIAN CREAM.

MRS. EDWARD BRENEMAN.

Mash through a colander sufficient peaches to measure a pint. Cover a half box of gelatin with one-half cup cold water. When soaked stand over the teakettle until dissolved. Add three-fourths cup powdered sugar. Whip one pint cream to a stiff froth. Just as the gelatin begins to stiffen add peaches, then slowly and carefully the whipped cream until it thickens.

Dip a mold in cold water, then pour in it the mixture. Set away to harden. Serve with a light custard.

### WINE CREAM.\*

½ ounce gelatin. 1½ pints cream.  
1 lemon. 1½ cups white wine.  
1½ cups sugar.

Dissolve the gelatin in the wine, add the sugar, the juice and rind of the lemon. Let simmer until mixed and strain. When cool and slightly congealed add the cream slowly, stirring gently



*For Lemon.*

1 cup sugar. 1½ pints of boiling water.  
3 lemons, rind of 1.

Soak gelatin in cold water half an hour. Add other ingredients according to the fruit you are using. Strain and set aside to cool.

**GELATIN SNOW-PUDDING.\***

¼ box Cox's gelatin. 1 heaping cup sugar.  
 1 large lemon. 5 eggs.  
 ½ cup cold water. 1 cup hot water.

Soak the gelatin in the cold water until soft, then add the hot water, dissolve thoroughly, strain, and let cool. When it begins to stiffen add the whites of the eggs, beaten stiff and dry; beat hard and set in a mold on the ice. Make a custard with the yolks of the eggs and pour over it on serving.

**FROST JELLY.\***

MISS FANNIE CLARKE.

½ box gelatin. 2 cups sugar.  
 1 cup cold water. 1 cup boiling water.  
 2 lemons. Whites of 2 eggs.

Let the gelatin soak in the cold water half an hour. Then add the boiling water, sugar, and the juice of the lemons. Mix well together and let cool. When just beginning to harden add the whites of the eggs, well beaten, and beat hard until it is well mixed and quite stiff. Turn into a mold and serve very cold with boiled custard.

**WINE JELLY.\***

2 ounces Cox's gelatin. 3½ cups sugar.  
 ½ pint wine. 1 pint cold water.  
 Wine glass brandy. 2 lemons.  
3 pints boiling water.

Soak the gelatin in the cold water one hour. Then add the other ingredients, using the grated rind of only one lemon. Strain into molds and let cool.

**WINE JELLY.\***

MRS. JOHN G. LOWE.

1 box Cox's gelatin. 1 pint cold water.  
 1 pint wine. 4 pints boiling water.  
 4 cups sugar. 3 lemons.

Let the gelatin soak ten minutes in the cold water. Add the other ingredients with the grated rind of only one lemon. Strain through a jelly bag and set aside to cool.

**MERINGUE PUDDING.\***

MISS CARRIE BROWN.

Sponge cake. 3 tablespoons sugar.  
 Whites of 3 eggs. Strawberry jam, or other fruit.

Have a sponge cake baked in jelly-cake pans, spread the layers with the jam, or fruit, making the layers of fruit as thick as the layers of cake. Make a meringue with the egg whites and sugar and spread it over the top and sides of the cake. Put into the oven for a few minutes to brown.

**GERMAN NUT-CAKE.**

MRS. HORACE PEASE PHILLIPS.

1 cup sugar. 7 small, or 5 large, soda crack-  
 5 eggs. ers put through the  
 1 heaping teaspoon baking grinder.  
powder. 1 cup English walnuts, ground  
fine.

Beat the eggs separately, mix with the other ingredients, and bake. After baking spread with jelly, and on the jelly spread one-fourth pound macaroons; on that put a gill or more of whipped cream. Let it stand before eating so that the macaroons may get soft.

This cake may be baked in two pie pans or one medium-sized biscuit pan.

**ORANGE PUDDING.\***

2 large oranges. ½ pound butter.  
 Wine glass rum and brandy ½ pound powdered sugar.  
mixed. 6 eggs.

Rub the butter and sugar to a cream, add the juice and grated rind of the oranges with the liquor; beat the eggs very light and add gradually to the mixture. Put into a buttered dish with a broad edge, around which lay a border of puff paste. Bake half an hour, and, when cold, sprinkle with sugar.

### BAKED PEACHES.

MRS. RUSH EVANS.

Wash and dry whole peaches. Pack in a buttered baking dish, sprinkle with sugar, dot with butter. Add one cup of boiling water. Cover and bake in a moderate oven until tender. Serve with thick cream chilled, or with vanilla ice cream.

### JELLIED PRUNES.

MISS JEANNETTE KITTREDGE.

One-half box gelatin soaked in one-half cup water. One-half pound prunes soaked over night in one quart water with one cup granulated sugar. In morning cook prunes slowly until tender. Pour boiling prune water on the gelatin and add rind and juice of one-half lemon. Cut prunes in small pieces and stir into the gelatin. When gelatin begins to rope stir once more and then put into mold and set near the ice. Serve with whipped cream piled around the jelly.

### RICE MERINGUES.\*

MISS B. PEASE.

1 cup rice.	1 quart milk.
5 tablespoons sugar.	Raisins.
3 eggs.	Nutmeg.

Boil the rice soft in water; when cold, add the milk, the yolks of the eggs, three tablespoons of sugar, and a little nutmeg. Bake half an hour, stirring in a few raisins when it is partly done. When cold cover with a meringue, made of the egg whites and two tablespoons of sugar. Bake a light brown.

### RICE PUDDING.

MISS SARA WILSON.

1 quart milk.	2 tablespoons rice.
Pinch of salt.	6 tablespoons sugar.
Raisins.	Stick cinnamon, if desired.

Put all the ingredients in a casserole or earthen dish and cook in a very slow oven. When a skin begins to form on top stir gently. When done the rice is soft and the milk the consistency of cream. Serve cold.

### SOUFFLE DE RUSSE.\*

MRS. A. BROWN.

3 pints milk.	½ cup water.
½ box gelatin.	4 eggs.
Pinch of salt.	4 tablespoons sugar.

Flavoring.

Dissolve the gelatin in the water. Put the milk on the fire in a double boiler, and beat the yolks of the eggs with the sugar. Add the salt to the milk and mix with the eggs as in custard, adding the gelatin. As it is taken from the fire pour over the beaten whites of the eggs and add the flavoring. Put into molds and eat cold with cream.

### LEMON SPONGE.\*

MRS. J. L. BRENNER.

½ box Cox's gelatin.	1 cup cold water.
2 cups white sugar.	2 cups hot water.
3 lemons, rinds of 2.	Whites of 3 eggs.

Dissolve the gelatin in cold water, then add hot water, sugar, juice and rind of lemons. Set over the fire for a few minutes and then let cool. When nearly cold add the whites of the eggs beaten stiff and dry, and beat well. When it begins to thicken stir thoroughly; let stand again and beat as before. The oftener this is repeated the whiter it will become. Pour into molds and serve cold with cream. One-half of this is enough for five or six.

### TAPIOCA CREAM.\*

1 cup water.	1 quart milk.
2 tablespoons tapioca.	3 eggs.
Flavoring.	½ cup sugar.

Soak the tapioca in the water over night. In the morning heat a quart of milk in the double boiler. Add to the tapioca the

beaten yolks of the eggs with the sugar and flavoring. Pour the hot milk carefully over this, and continue as in boiled custard. When ready to serve beat the whites of the eggs stiff and dry with two tablespoons of sugar and put over the top.

### TAPIOCA PUDDING.\*

MISS ARMSTRONG.

1 cup tapioca.	1 quart milk.
4 eggs.	2½ cups sugar.
1 saltspoon salt.	Vanilla.

Soak the tapioca several hours in water to cover, drain, and put into the milk, which has been heated in a double boiler. Beat the yolks of the eggs with a cup and a half of the sugar and add carefully to the milk and tapioca with the salt. Let cook ten minutes, stirring all the time, and flavor with vanilla. When cool, cover with a meringue made with the whites of the eggs and a cup of sugar. Bake a light brown.

### APPLE TAPIOCA PUDDING.\*

MRS. HENRY STODDARD.

1 cup tapioca.	1 quart water.
4 tablespoons sugar.	1 saltspoon salt.
Apples.	Cinnamon.

Soak the tapioca in the water from three to five hours, put into a stew pan on stove, and boil well for fifteen minutes, or until it looks perfectly clear; stir constantly, thinning when necessary, so that when it is done it will run from a spoon; then add the salt and sugar. Have a glass dish half-filled with coddled apples sprinkled with cinnamon. Pour the tapioca over them while hot. Serve cold with cream.

### TAPIOCA SNOW-PUDDING.\*

MRS. A. A. BUTTERFIELD.

3 tablespoons tapioca.	1 quart milk.
½ teaspoon salt.	½ cup sugar.
3 eggs.	Flavoring to taste.

Soak the tapioca over night or for four hours. Put with the milk in a double boiler and let cook for half an hour. Beat the

yolks of the eggs, add the sugar and salt, and mix carefully with the milk and tapioca. As soon as it thickens remove from the fire and stir in the whites of the eggs, beaten dry and stiff, and add the flavoring. Serve very cold.

### PINEAPPLE TAPIOCA PUDDING.

MRS. ALETHIA S. ROBERTSON.

½ teacup tapioca.	1 pint cream.
1 15-cent can grated pineapple.	Juice of half a lemon.
	Sweeten to taste.

Soak tapioca over night in one pint of water. The next morning put tapioca in double boiler with a very little water and let boil until dissolved. Stir in the pineapple and put away to cool. Whip the cream and serve with pudding.

### WASHINGTON PIE.\*

MRS. E. P. STODDARD.

1 cup butter.	1 teaspoon soda.
2 cups sugar.	1 pint milk.
3½ cups flour.	3 eggs.
4 eggs.	2 tablespoons sugar.
1 cup sour cream.	1 tablespoon flour.

Vanilla or fine brandy.

Mix the cake, adding the soda, dissolved in a little hot water, to the sour cream. Bake in two pans. Make the filling like a custard, first mixing the flour with a little cold milk; add the flavoring preferred. When it has gotten very thick remove from the stove. Split the cake when hot and put half the filling into each. Serve cold.

## PUDDING SAUCES

### CREAM SAUCE.\*

1 cup milk. 2 tablespoons brandy.  
3 tablespoons corn starch. 1 cup sugar.  
1 tablespoon butter.

Mix the sugar and corn starch, add the milk, and cook until it thickens, stirring all the time. Add the butter and brandy and serve.

### FOAM SAUCE.\*

1 cup sugar. 2 eggs.  
3 tablespoons cold water. Butter size of an egg.

Mix all the ingredients, except the butter, put on the fire in a double boiler, and stir until thick. Add any flavoring preferred and pour over the butter in a bowl.

### HARD SAUCE.\*

MRS. COLLINS WIGHT.

1 cup butter. 1 teaspoon lemon.  
3 cups sugar, powdered. Cinnamon.  
 $\frac{1}{2}$  cup wine. Nutmeg.

Cream butter and sugar, add other ingredients, beat light. Shape and put in refrigerator to harden. The cinnamon may be omitted and the nutmeg grated lightly over the top.

### LEMON SAUCE.\*

MRS. J. J. P.

1 large cup white sugar.  $\frac{1}{2}$  lemon.  
 $\frac{1}{2}$  pint water. Butter size of an egg.  
1 teaspoon corn starch.

Mix all together, stirring the corn starch well into the sugar, and let simmer, but not boil, until done. Use both juice and rind of the lemon.

### SAUCE FOR MERINGUE PUDDING.\*

1 cup water. 1 lemon.  
 $\frac{1}{2}$  cup butter.  $\frac{1}{2}$  cup white sugar.  
1 tablespoon flour.

Boil the sugar and water and rub the flour and butter together; let it all cook together a short time and add the lemon (sliced) just before serving.

### PUDDING SAUCE.

MRS. E. F. PLATT.

$\frac{1}{4}$  cup butter. 1 teaspoon flour.  
1 cup sugar. 1 cup boiling water.  
Yolk 1 egg. 3 tablespoons whiskey.

Beat butter, sugar, egg, and flour together thoroughly, add boiling water and let simmer. Before serving add whiskey.

This sauce is especially nice for cottage pudding.

### PLUM-PUDDING SAUCE.

MRS. MAURICE GREENWOOD.

$\frac{1}{2}$  cup butter. Yolk 1 egg.  
1 cup sugar. Whites 2 eggs.  
Glass of wine.

Beat butter and sugar to a cream, add wine and the yolk, cook until it thickens (or begins to), add the beaten whites and serve as soon as the whites are added.

### WINE SAUCE.\*

MRS. HENRY STODDARD.

1 pint wine. Cinnamon to taste.  
 $\frac{1}{2}$  lemon. 6 eggs.  
 $\frac{1}{2}$  cup sugar.

Beat the yolks of the eggs and the sugar together, add the wine, and put on the stove, stirring continually until it thickens. Then set to one side and beat the whites of three of the eggs very light. Stir into the sauce, add the juice of the lemon, and the cinnamon and serve. The grated peel of the lemon may be used in place of the cinnamon, and, if preferred, the yolks of only three eggs will be sufficient.

**VINEGAR SAUCE FOR PUDDINGS.\***

1 cup brown sugar.	Small tablespoon flour.
Pinch of salt.	1 cup water.
1 tablespoon vinegar.	1 tablespoon butter.

A few drops of essence of lemon.

Beat all the ingredients, excepting the water, which may then be poured on boiling. Let it boil up once and serve.

**FROZEN DESSERTS****BISCUIT GLACE.\***

MRS. HENRY STODDARD.

1½ pints cream.	4 ounces macaroons.
¾ cup sugar.	2 oranges, rind of one.

Beat the cream on ice until it hangs on the beater; then add the sugar, oranges, and macaroons, grated and sifted. Freeze like ice cream, and afterward put in molds. Pack in ice until ready to serve.

**CANTALOUPE FRAPPE.**

What Salem Dames Cooked.

Select two large ripe cantaloupes. Cut in halves, remove the seeds, and scrape out the pulp. Press the pulp through a sieve to remove stringy portions. Add one cup powdered sugar and one-half cup orange juice. Season with a pinch of salt. Soak a tablespoon of gelatin in one-fourth of a cup of water, set over boiling water and stir until dissolved. Stir this into the cantaloupe mixture, and, when cold, freeze slowly. Serve in sherbet glasses.

**ZARINA CREAM.**

MRS. CHAS. E. DANIELS.

¼ box of gelatin	1 teaspoon vanilla.
¼ cup blanched almonds.	¾ cup sugar.
1 pint cream.	4 tablespoons sherry wine.

Whip the cream and add the sugar. Dissolve gelatin in one tablespoon cold cream. Add vanilla and gelatin to whipped cream, beating all the time. When it begins to stiffen add almonds and wine. When cream is quite firm pack in ice. Pistachio nuts may be added when you pack the mixture in ice.

**AMBROSIA ICE.**

MRS. E. FOWLER STODDARD.

Juice of 2 lemons. 1 teaspoon gelatin dissolved in  
 Juice of 2 oranges. a little water.  
 Pulp of 3 bananas put through ½ tumbler of sherry wine.  
 sieve. Chopped red and green cherries  
 3 cups water. in liquor.  
 2 cups granulated sugar.

Put the sugar on the stove with dissolved gelatin in a little water. When cold add juice of fruit, then the wine. Put in freezer, and, when partly frozen, add the beaten white of two eggs, then the chopped cherries sprinkled in, and freeze. When ready to serve dip can for a moment in hot water and drop the ice on the serving dish, putting apricots (canned) around mold and cover with whipped cream.

**ORANGE ICE.\***

6 oranges, rinds of 3. 2 lemons, juice only.  
 1 pint sugar. 1 pint cold water.

Dissolve the sugar in the water, add the other ingredients, and freeze.

**CARAMEL ICE CREAM.**

MISS PHILLIPS.

½ lb. granulated sugar. Vanilla to taste.  
 1 quart richest cream.

Melt the sugar in a sauce pan and cook until brown—almost burning; then pour in the cream very, very slowly, flavor, and let cool before freezing. It is a little safer to add one-fourth cup of boiling water to the caramel before adding the cream, stirring until it is a syrup.

**CARAMEL ICE CREAM.**

MRS. E. F. PLATT.

1 pint brown sugar. 1 tablespoon white sugar, put  
 1 quart cream. into the cream a few min-  
 Whites of 3 eggs. utes before using.  
 1 teaspoon vanilla.

To make the caramel, put the brown sugar into a skillet with a tablespoon of hot water and stir constantly until like taffy or

browned well. Then put the cream into the hot caramel slowly, and, when cool, add the beaten whites and vanilla. Freeze slowly to have it smooth.

**CHERRY ICE CREAM.**

MRS. WILLIS WEAKLEY.

1 tablespoon of vanilla or A 25-cent bottle of maraschino  
 ½ cup of sherry. cherries.  
 1 quart of sweet cream. ¾ cup of granulated sugar.  
 2 eggs.

Cook together cream, eggs, and sugar until rather thick; then add chopped cherries and flavoring; then freeze.

**CHOCOLATE ICE CREAM.**

MRS. E. M. JACKSON.

1 small cake chocolate, melted. Whites of 4 eggs.  
 2½ cups powdered sugar. 1 quart of cream.

Stir the sugar into the melted chocolate until perfectly smooth, then add the cream, and, just before freezing, the beaten whites of eggs.

**MAPLE SUGAR ICE CREAM.**

WHAT SALEM DAMES COOKED.

To a scant cup of rich maple syrup add beaten yolks of four eggs and cook; stirring until it boils. Strain through a sieve and cool. Beat one pint of cream, add beaten whites, and whip syrup until light. Mix together and freeze.

**RASPBERRY ICE CREAM.**

MRS. WILBUR KENNEDY.

1 quart black or old-fashioned 1 pint milk.  
 purple raspberries. 1 cup sugar.  
 3 eggs. 1 pint rich cream.

Slightly warm the raspberries and press through a fine sieve. Make a custard of the eggs, milk, and sugar. When cold, add fruit juice and cream, and freeze.

**STRAWBERRY ICE CREAM.**

Stem and wash one quart of strawberries, press through a colander. Take one quart of cream flavored with one teaspoon of

vanilla. Sweeten to taste. Freeze slightly before adding the strawberries. If the cream is not rich, use the beaten whites of three eggs. Always freeze ice cream slowly.

Peach ice cream is made the same as above, substituting peaches for strawberries.

### A GOOD FOUNDATION FOR MOUSSE.

MRS. H. C. WIGGITT.

1 cup sugar. 1 cup water.  
3 eggs (whites). 1 pint cream, whipped.  
1 cup of any rich fruit juice for flavoring.

Boil the sugar and water until it threads, beat the eggs stiff and dry, and pour the syrup slowly into them, beating all the time. Let it cool and then add the whipped cream. To this foundation may be added any kind of flavoring in proportions that will vary a little, but in general the above amount is about right. Pack the mixture in a tightly-covered mold and bury in ice and salt for five hours. It is a good idea to bind a strip of cloth dipped in melted paraffin or wax around the mold where the top fits on.

### MAPLE MOUSSE.

MRS. WILLIAM RUFFNER.

2 eggs. ½ cup maple syrup. ½ pint whipped cream.

Beat yolks of eggs very light and cook with maple syrup until rather thick. Remove from fire and fold in the stiffly-beaten whites of eggs. When nearly cold fold in lightly whipped cream. Pack in ice and salt for five hours.

### MARSHMALLOW MOUSSE.

MRS. GRENVILLE HOWARD.

1 pint cream. ½ lb. English walnuts or  
1 lb. marshmallows. pecans.  
Flavoring. Sugar.

Whip the cream, then add marshmallows cut fine, nuts chopped fine, flavor, and sweeten to taste. Add a dash of nutmeg. Pack in ice and salt for three hours. When ready to serve, garnish with candied cherries.

### MARSHMALLOW PUDDING.

MRS. CHARLES M. WOOD.

½ lb. marshmallows cut in half. ⅓ lb. pecan nuts, chopped.  
Soak in sherry wine for 2 hrs. Maraschino cherries.  
1 pint whipped cream. Sugar to taste.  
Put in a mold and pack in ice and salt for two hours.

### ORANGE DELICIOUS.

MISS JEANNETTE KUTREDGE.

2 cups sugar. 1 cup heavy cream.  
2 cups orange juice. 1 cup thin cream.  
1 cup water. Yolks of 2 eggs, beaten.

Cook sugar, water, the orange juice, and grated rind from one of the oranges to a boiling point. Cool slowly. Heat cup of thin cream. When cream is bubbling around the edges it is hot enough to put in the eggs. Strain the orange juice, add sugar and cream, then the cup of heavy cream, which should be whipped; then freeze.

### CAFE PARFAIT.

MRS. HARRY GARDNER CARNELL.

1 quart boiled coffee. 1 pint cream.  
Sweeten to taste. 4 eggs.

Heat the sweetened coffee in a double boiler. When hot add the beaten yolks; boil three minutes and remove from the fire. When cool add the stiffly beaten whites. When partly frozen add the whipped cream. Serve in tall glasses with a spoonful of whipped cream on top.

### CHERRY SHERBET.

MRS. W. E. DAY.

Juice of 10 oranges and 2 2 tablespoons gelatin.  
lemons. Whites of 3 eggs.  
3 cups sugar. 3 quarts water.  
1 pint cherries.

Soak the gelatin, then pour over that the sugar and boiling water until thoroughly dissolved. Put in the strained juice of oranges and lemons. When partly frozen add whites of eggs

(beaten stiff) and a full pint of cherries with the juice well drained off.

### ORANGE SHERBET.\*

8 oranges, rind of 1.                      1½ pints of water.  
2 lemons.                                      1 pint of sugar.

White of 1 egg.

Boil the sugar and water together for ten or fifteen minutes and pour it over the beaten egg (white), stirring all the time; then add the juice and grated rind of the fruit, strained. Let cool and freeze.

### FROZEN STRAWBERRIES.\*

Strawberries.                                      Sugar.

Take nice, ripe strawberries, mash and sweeten rather more than for table use. Let them stand until the juice is well drawn out and then freeze. They may be served with cream or ice cream.

### THREE OF A KIND.

MRS. CHARLES EDWARD DANIELS.

3 oranges.    3 bananas.  
3 lemons.    3 cups sugar.

3 cups water.

Take some of the pulp and all of the juice of the oranges, grated rind of one, the lemon juice, the bananas (sliced), the sugar, and the water. Mix and freeze, and pack for an hour before using.

## CONFECTIONERY

### BUTTER SCOTCH.\*

MATTIE.

1 cup of Orleans molasses.                      ½ cup butter.  
1 cup sugar.    Boil until it snaps.

### BUTTER SCOTCH.

MRS. A. D. WARE.

1 cup hickory nut meats.                      1 cup brown sugar.  
1 cup molasses.                                      ½ cup butter.

Boil it until it hardens in cold water, add pinch of soda just before taking from the fire, stir in a cup or more of hickory nut meats, and pour into buttered pans to cool.

### CANDY DROPS.\*

MRS. ASHLEY BROWN.

1 pint sugar    ½ pint water.  
Boil until it cracks when dropped in water. Flavor with lemon or peppermint. Drop in small drops on buttered paper.

### CHOCOLATE CAMELS.\*

MRS. ASHLEY BROWN.

1 cup grated chocolate.                      1 cup molasses.  
1 cup milk.    1 cup sugar.

Butter the size of an egg.

Boil until it drops hard. Pour in buttered pan, and, before it cools, mark in squares.

### CHOCOLATE FUDGE.

MRS. CHAUNCEY B. BAKER.

3 lbs. light brown sugar.                      1 cup cream.  
1 cake Baker's chocolate.                      Pinch of salt.  
Butter size of an egg.                              1 tablespoon vanilla.

Boil without the vanilla and butter until the syrup hardens in water; then add these ingredients, remove from stove, and beat hard until it is thick; pour into buttered pans, and, when it is almost cold, cut into squares.

**CHOCOLATE FUDGE.**

ANNA BELLE ROBERTSON.

2½ lbs. light brown sugar.      ½ cake Baker's chocolate,  
1 cup cream.                      chopped.  
Butter size of an egg.

Put on a slow fire and boil until it hardens slightly when dropped in cold water. Before taking up add two teaspoons of vanilla. Take off the stove and beat very hard until it becomes stiff. Put in buttered pans, mark in squares, and allow to cool.

**CHOCOLATE FUDGE.**

MRS. WOODHULL SCHIENCK.

1 pt. granulated sugar.      ½ cup butter.  
¼ cake Baker's chocolate,      ¾ cream and ¼ cup milk.  
grated.                              2 teaspoons vanilla.

Boil fifteen minutes. Beat hard after removing from fire until cool. Put in pan to harden. Cut in squares.

**COCOANUT CANDY.\***

1 cocoanut                      2 pounds coffee sugar.

Dissolve the sugar in the milk of the nut. Then let boil and add the grated meat. Boil until tender, pour out on buttered pans, and let cool. Cut into squares.

**CREAM CANDY.\***

MISS M. A. CUMMIN.

1 lb. loaf sugar.                      ½ teaspoon cream tartar.  
1 cup water.                          2 teaspoons vanilla.  
Butter size of an egg.

Boil until it hardens when dropped into water. When nearly cold pull as you would other candy.

**FONDANT.**

MRS. MARIANNA GEBHART.

2 cups granulated sugar.      1 cup cold water.  
¼ teaspoon cream tartar.

Place sugar and water in a granite pan over slow fire. Stir until it begins to boil, then add cream tartar dissolved in a little water, cover and let boil seven minutes, uncover, try in cold water; if it forms a soft ball pour on buttered plate and let stand until, when pressing your finger on it, it will leave a dent, then beat with a wooden spoon until creamy.

**MOLASSES CANDY.\***

LILLIE.

½ pound sugar.                      ¼ pound butter.                      1 quart molasses.  
Place the ingredients on the fire in a sauce pan and boil until it will crack in water. Let cool and pull till white.

**CREAM CANDY.**

1 lb. white sugar.                      Butter size of an egg.  
½ teaspoon cream of tartar.      2 teaspoons vanilla.  
1 cupful water.                          2 teaspoons vinegar.

Boil until it hardens in water, then let cool and pull until white and hard.

**POLVO DE AMOR.**

Grate a cocoanut, measure it, and take an equal quantity of sugar, either granulated or light brown. Have a frying pan very hot and put the sugar and cocoanut into it, stirring all the time. It will become sticky at first, but in a short time it will begin to dry, and when it is almost powdery it is done.

**PRALINES.**

2 cups dark brown sugar.      2 cups pecans.  
½ cup water.                          1 heaping teaspoon butter.  
Pinch of soda.

Boil sugar and water until it threads, then thin; add pinch of soda, butter, and nuts. Beat hard until the mixture begins to turn to sugar, then drop from spoon on buttered platter.

**SEA FOAM.**

JEANNETTE T. PHILLIPS.

Take two cups of brown sugar, add enough water to moisten. Boil until hard when dropped in cold water. Stir into the beaten

white of one egg. Stir until stiff enough to drop on buttered plates.

### SPICED NUTS.

MRS. GEORGE G. SHAW.

½ lb. pecans or almonds.      2 cups sugar, granulated.  
1 teaspoon cinnamon.

Take half the sugar, add just enough water to moisten, boil until it threads, then add nuts and let boil two minutes, then take from fire and beat until sugary, then lift by spoonfuls into the rest of the sugar, previously mixed with the cinnamon. Roll the nuts in this and break apart into separate nuts, each well sugared. The sugar and cinnamon remaining may be sifted and put away for future use. Do not try to make a larger amount than this, as it must be handled so quickly. Easier to make a second time.

### TAFFY.

3 ounces of butter.      1 pound of moist sugar.

Melt the butter and sugar over a slow fire, stirring well. Then let boil gently for fifteen minutes. Pour on to a buttered plate and mark in squares.

### TURKISH DELIGHT.

Two cups granulated sugar, one-half cup Karo syrup, one-half cup water. Mix syrup and water together, pour over sugar, and boil until it hardens in water. Let cool, add nut meats, and beat until creamy.

### VANITY LOAF.

MRS. M. GERHART

6 even cups granulated sugar.      1 pt. corn table syrup.  
1½ pt. water or cream.      1 pt. chopped nuts.

Boil sugar, water, and syrup in a large granite kettle, and stir occasionally to prevent sticking and boiling over; cook until it forms a soft ball when tried in cold water; then remove from the fire and begin to beat with a wooden spoon until creamy, adding nuts as you beat. Pour in buttered pans and let stand until solid. The candy should be about one-half inch thick in the pan. Cut in squares before quite cold and cover with chocolate.

## BREADS AND ROLLS

### TIME FOR BAKING BREAD.

Allow 45 minutes, although large loaves take an hour.

Allow 15 to 20 minutes in quick oven for biscuits.

Allow 3 hours for steamed brown bread.

Allow 20 to 30 minutes for gingerbread.

One cake compressed yeast dissolved in two-thirds cup of warm water equal to 1 cup of jug yeast.

### JUG YEAST.

MRS. W. B. PATTERSON.

Good handful hops.      1 tablespoon ginger.  
2 potatoes.      2 quarts boiling water.  
1 teaspoon salt.      1 cup sugar.  
2 tablespoons flour.

Boil the hops a little in the water, peel and grate the potatoes, add the sugar and salt, and also the flour moistened in a little cold water. Strain the hop water over this, boil ten minutes, stirring constantly; when lukewarm, add one-half cup or more of good yeast and the ginger; stir once in a while as it foams up; when it stops working put into jars, but do not cover too tightly. One cake of Fleischman's yeast or two of yeast foam will do to start.

### BREAD.\*

MRS. W. R. S. AYERS.

4 pints sour milk.      ½ cup jug yeast.      Flour.

Let the milk come to a boil and then pour it over two large tablespoons of flour; let it stand until cool. Make a thin batter by adding to it sufficient flour and the yeast; let it stand until morning, then mix in enough flour to make it stiff; knead well; let it rise in the bowl until very light. Mold into four loaves and let it rise again before baking. Bake in a quick oven three-quarters of an hour.

**WHITE BREAD.**

MRS. W. B. PATTERSON.

2 medium-sized potatoes.	1 cup hot water
$\frac{1}{2}$ cup yeast.	1 pint warm milk.
1 tablespoon butter.	1 teaspoon salt.
1 tablespoon sugar	Flour.

Boil and mash the potatoes, add a tablespoon of flour, scald with boiling water; when lukewarm add the yeast; let stand until it foams; in winter over night. In the morning add milk, salt, sugar, melted butter, and strain. Then add flour enough to mix on the board; work it half an hour, let rise, and mold into loaves; let rise and bake. Keep the dough in a warm place, but not where it is hot enough to form a crust.

**BROWN BREAD.**

MRS. CHARLES E. DANIELS.

1 pint buttermilk.	1 teaspoon soda.
$\frac{1}{2}$ cup New Orleans molasses.	1 teaspoon salt.

Make a batter to drop off spoon thick. Bake one hour in moderate oven in round cans.

**BROWN BREAD.**

MRS. W. B. PATTERSON.

3 pints graham flour.	$\frac{1}{2}$ pint molasses.
$\frac{1}{4}$ pint yeast.	$1\frac{1}{2}$ pints lukewarm water.
	$\frac{1}{2}$ teaspoon salt.

Stir in two pints of graham flour at night with the water and yeast; let stand until morning, and then add the salt and molasses with the remainder of the flour; it will make a batter like cake. Grease the pans with butter and fill to within an inch of the top; let rise one-half hour and bake in a moderate oven an hour or a little longer.

**NUT BREAD.**

MRS. BARTLETT WHITTERER.

4 cups of flour.	$\frac{3}{4}$ cup sugar
4 teaspoons baking powder.	2 cups milk.
1 teaspoon salt.	1 cup of chopped nuts.

Mix altogether and bake in bread pans. Let stand twenty-five minutes, then bake forty-five minutes.

**BROWN BREAD.**

MRS. H. C. WIGHT.

1 egg.	1 cup raisins.
Lard size of an egg.	1 large tablespoon sugar
$\frac{1}{2}$ teaspoon salt.	3 large tablespoons molasses.
1 teaspoon soda.	1 cup sour milk.
1 cup white flour.	1 cup graham flour.
	1 teaspoon baking powder.

Mix the flour, baking powder, and salt together, leaving out enough flour to roll the raisins with; add the soda, dissolved in a little hot water, to the molasses and stir in the milk, with the egg and sugar beaten together; then turn the wet mixture into the dry one, mix well, and, lastly, add the raisins. The lard should be rubbed into the flour mixture before adding the milk, etc., or it may be melted and added just before the raisins.

**NUT BREAD.**

MRS. JOSEPHINE RAMSEY STIMPSON.

Beat one egg in a cup, fill the cup with milk, then take another cup of milk, three-quarters of a cup of sugar, a level teaspoon of salt, and four cups of sifted flour; beat well together and then add four teaspoons of baking powder, one-quarter pound of English walnuts, and one-eighth pound old-fashioned walnuts. Bake in a large bread pan, or a long, narrow one. Have the oven quite warm to start with, and, after ten minutes, turn the gas down as low as possible and leave it in for one hour.

**BROWN NUT BREAD.**

MRS. D. A. KOHR.

2 cups graham flour.	1 cup English walnuts, chopped.
1 cup wheat flour	1 teaspoon baking soda.
1 teaspoon salt.	$\frac{1}{2}$ cup molasses.
$\frac{1}{4}$ cup granulated sugar.	2 cups sour milk.

Mix together the graham and wheat flour, the salt, granulated sugar, and chopped English walnuts. Dissolve the baking soda in the molasses; add this to the above mixture; then add sour milk. Bake fifty minutes to an hour in a slow oven.

**GRAHAM NUT BREAD.**

MRS. ALLEN P. LOVEJOY.

2 eggs. 1 cup walnut meats, chopped  
 4 cups graham flour. fine.  
 $\frac{1}{3}$  cup sugar. 4 rounded teaspoons baking  
 2 cups milk. powder.

Mix all together and let rise twenty minutes; then bake for twenty minutes. This quantity makes two small, or one large loaf.

**RYE BROWN BREAD.\***

MRS. C. E. CORP.

1 pint corn meal. 1 pint bread sponge.  
 1 teaspoon soda.  $\frac{3}{8}$  cup Orleans molasses.

Wheat or rye flour to make a stiff batter. Mix all well together, put in a pan, and let stand until very light. Bake one and a quarter hours.

**WHOLE-WHEAT BREAD.**

MISS FLORENCE GEBHART.

4 cups sifted flour. 1 rounding teaspoon salt.  
 6 level teaspoons egg baking powder. 4 rounding teaspoons sugar.

Sift together and add one and three-fourths cups of milk. Mix with knife. Let rise in very warm place until light (cover it), then bake in moderate oven one and one-half hours.

**GRAHAM BREAKFAST ROLLS.\***

2 lbs. potatoes. 1 teaspoon salt.  
 $\frac{1}{2}$  cup yeast. Graham flour to make a stiff  
 $\frac{1}{2}$  cup sugar. dough.  
 1 pint water.

Boil the potatoes and press through a colander. Add the other ingredients, mixing well. Let rise over night. In the morning mold into small cakes, let rise again, and, when light, bake.

**ENGLISH ROLLS.\***

MRS. D. A. BRADFORD.

2 lbs. flour. Pinch of salt.  
 3 tablespoons yeast.  $\frac{1}{4}$  cup butter.  
 1 pint warm milk.

Stir well together and set before the fire to rise; when light knead and make into twelve rolls. Bake in a moderate oven twenty minutes.

**PARKER HOUSE ROLLS.**

MRS. WILLIS WEAKLEY.

$1\frac{1}{2}$  pints lukewarm water. Pinch of salt.  
 1 cup liquid yeast, or 1 egg.  
 1 cake Fleischman's yeast.  $\frac{1}{2}$  small cup sugar.  
 Lard size of an egg. Flour to make a stiff dough.

After mixing set to rise for six hours, then roll out, cut, spread with a little butter, fold over, let rise again for one hour, and bake.

**PARKER HOUSE ROLLS.\***

MRS. WM. CLARK.

2 quarts flour. 2 tablespoons lard.  
 1 pint cold boiled milk.  $\frac{1}{2}$  cup yeast.  
 3 tablespoons sugar. Pinch of salt.

At night rub the lard into the flour, make a hole in the middle, and pour into it the other ingredients mixed well together. Let stand in flour without mixing until morning; then beat it hard, and let it stand until noon. Then roll and cut round; put a little butter on each one, and fold over. Put them into pans and let stand until ready to bake.

**SARATOGA ROLLS.\***

1 pint sweet milk. 2 pints flour.  
 2 tablespoons butter. 4 tablespoons yeast.  
 $\frac{1}{2}$  teaspoon soda. Pinch of salt.

Beat all except the soda well together and let rise five or six hours, or all night. Before baking add the soda, dissolved in a little warm water; pour into a shallow pan and bake half an hour.

**RUSKS.\***

MRS. J. F. EDGAR.

1 quart milk. 6 eggs.  
 $\frac{3}{4}$  pound butter. 2 cups sugar.  
 2 cups potato yeast. Flour to make a batter.

Mix all together, and, when light, make into a soft dough; let rise again; then roll out, cut, and put into a pan to rise. When light, bake.

## QUICK DOUGHS

### BAKING POWDER.

MRS. CHAS. E. DANIELS.

7 ounces tartaric acid.                      8 ounces bicarbonate soda.  
1 small quart of flour.

Mix and sift seven times. One-half of this quantity makes more than a pint.

### BEATEN BISCUIT.

MRS. C. A. CRAIGHEAD.

1 quart flour.                                      Pinch of salt.  
 $\frac{1}{2}$  cup butter and lard mixed.      Milk to make a stiff dough.

Mix all together and put through the meat grinder four times; then let it rise for an hour or so. Roll out and cut into small biscuits, pricking them well with a fork. Bake in a hot oven about twenty minutes.

### BAKING-POWDER BISCUIT.

MRS. NANCY JONES.

2 quarts flour.                                      1 tablespoon lard or butter.  
4 teaspoons Royal baking      Milk enough to make dough  
powder.                                      that will just stick together.

### BAKING-POWDER BISCUIT.

MRS. C. A. CRAIGHEAD.

2 cups flour.                                      2 teaspoons baking powder.  
1 tablespoon lard.                              Pinch of salt.  
Milk to make a stiff dough.

Sift the dry ingredients together, cut in the lard, and add the milk. Knead well, roll thin, and cut into small biscuits, prick with a fork, and let rise in a cool place for an hour. Bake in a moderate oven.

### BAKING-POWDER BISCUIT.

*Recipe for Two Persons.*

MRS. JOHN R. MORE.

1 cup flour.                                      1 teaspoon baking powder.  
1 tablespoon lard (rounded).       $\frac{1}{3}$  cup water.

### DROP BISCUIT.\*

1 quart flour.                                      3 tablespoons baking powder.  
Small teaspoon salt.                      1 pint milk.  
Butter size of an egg.

Mix the dry ingredients together, rub in the butter, and add the milk. Drop from a spoon into buttered pans. Bake in a quick oven.

### EVA'S BISCUIT.

MRS. HARVEY CONOVER.

1 pint of flour.                                      A little salt.  
1 level teaspoon baking powder.      Nearly one pint milk.

Mix and let stand a while, then knead and cut out. The biscuits are very much like beaten biscuits.

### HUNTER'S BISCUIT.\*

MRS. J. H. PEIRCE.

5 pints sifted flour.                               $\frac{1}{2}$  pint melted butter or fresh  
1 pint sweet milk.                              lard.  
Saltspoon salt.                                      Teaspoon soda.  
3 teaspoons cream of tartar.

Sift the cream of tartar with the flour, stir in half the milk and the shortening. Thoroughly dissolve the soda and salt in the rest of the milk and stir it into the mixture. It should make a very stiff dough. Roll it in thin sheets and cut upon the baking pan with a knife or notched wheel.

### SODA BISCUIT.

MRS. HARRY WIGHT.

1 quart sifted flour.                               $\frac{1}{3}$  cup lard.  
2 level teaspoons cream tartar.      1 cup milk, or  $\frac{1}{2}$  milk and  $\frac{1}{2}$   
1 level teaspoon soda.                      water.  
1 level teaspoon salt.

Stir dry ingredients thoroughly with the hand, add lard and rub until smooth. Make into soft dough by adding milk. Roll and cut, and bake fifteen or twenty minutes.

### CORN-BATTER OR "SPOON" BREAD.

MISS PHILLIPS.

2 cups corn meal, scalded.	2 eggs.
1 pint milk.	2 teaspoons baking powder.
1 teaspoon sugar.	1 large spoonful lard.

Mix the batter thoroughly, omitting the lard, which should be melted and put in the baking dish; then pour the batter on it and bake in a hot oven for half an hour. Serve with a spoon from the dish in which it was baked.

### CORN-BATTER BREAD.

MRS. CHAS. E. DANIELS.

1 cup corn meal.	2 teaspoons baking powder.
1 cup boiling water.	2 eggs.
1 teaspoon melted butter.	2 cups sweet milk.

Pour boiling water over the corn meal, sugar, and salt. When cool add butter and eggs beaten together, then baking powder and milk. Bake one-half hour.

### CORN BREAD.\*

MRS. DR. STEELE.

1 quart corn meal.	1 pint flour.
1 pint thick sour milk.	1 egg.
2 tablespoons molasses.	1 teaspoon soda.

Mix the meal and flour; add the soda, dissolved in a little hot water, to the molasses and stir into the milk with the yolk of the egg. Add this to the meal and flour and then stir in the white of the egg, well beaten. Steam one hour in a two-quart tin pan; then bake ten minutes to brown.

### CORN DODGERS.

MRS. C. A. CRAIGHEAD.

2 cups corn meal.	Salt to taste.
2 eggs.	Boiling water.
	Butter size of an egg.

Scald the meal with the boiling water (about the same quantity), add the butter, the yolks of the eggs, and the salt. When the mixture is cold, stir in the whites, beaten to a froth. Beat well, and drop from a tablespoon into buttered pans. Bake in a moderate oven thirty minutes.

### FRIED MUSH.\*

MRS. W. A. B.

2 quarts boiling water.	1 tablespoon butter.
Salt.	Corn meal.
	1 tablespoon lard.

Stir into the boiling water enough fine, white corn meal to make a smooth mush; boil half an hour, add salt to taste, and stir briskly. Heat the lard and butter in a skillet, and drop into it the boiling mush in little pats. Fry a light, crisp brown on both sides.

### GRAHAM GEMS.

MRS. D. G. PORTER.

1 egg.	1 cup graham flour.
1 tablespoon butter, melted.	¼ cup sugar.
1 cup sweet milk.	1 teaspoon salt.
1 cup flour.	2 teaspoons baking powder.

Beat the egg well, then add the melted butter and the milk. Sift the flour, graham flour, sugar, salt, and baking powder together; then add to the mixture. Bake in gem pans twenty minutes.

### HOMINY AND CORN-MEAL GEMS.

MRS. WILLIAM CRAIGHEAD.

2 tablespoons fine uncooked hominy grits.	1 scant cup yellow corn meal.
½ teaspoon salt.	2 tablespoons sugar.
1 tablespoon butter.	2 eggs.
½ cup boiling water.	1 heaping teaspoon baking powder.
1 cup boiling milk.	

Mix hominy grits, salt, butter, and boiling water together and stand on back of stove until hominy absorbs the water. Pour

boiling milk on corn meal, add sugar; when cold, add the hominy mixture, eggs beaten separately, then the baking powder. Bake in gem pans for twenty minutes.

### BATTER CAKES.

2 cups of flour.	3 eggs, beaten separately.
3 level teaspoons of baking powder.	A pinch of salt.
	1 teaspoon of sugar.
1½ cups of milk.	1 tablespoon of melted butter.

Sift the flour and baking powder together, add the whites of the eggs before baking. Have the griddle very hot.

### BUCKWHEAT CAKES.

MRS. C. A. CRAIGHEAD.

1 teacup buckwheat flour.	1 teaspoon Orleans molasses.
1 teaspoon flour.	1 tablespoon corn meal.
¼ cake Fleischman's yeast in lukewarm water.	Pinch of salt.
	¼ teaspoon soda.

Mix the buckwheat, meal, and flour; add the salt and the dissolved yeast, and thin to the consistency desired with water; beat well and set to rise in a rather cool place for the night. In the morning stir in gently the soda and molasses. Bake on a hot griddle.

### CORN-BATTER CAKES.

MRS. J. HARRISON HALL.

1 cup corn meal.	Milk to thin.
Lard size of a walnut.	1 pint boiling water.
2 tablespoons flour.	2 eggs.
	1 teaspoon baking powder.

Cut the lard into the meal and scald the mixture with the boiling water. Let it cool. It may stand all night, if desired. Then add the yolks of the eggs, with milk to make a thin batter, and the flour, and beat hard; stir in the whites of the eggs, whipped light and stiff; and, lastly, the baking powder. Bake by the spoonful on a hot griddle.

### CRUMB CAKES.\*

1 pint stale bread.	3 eggs.
1 cup flour.	1 teaspoon soda or baking powder.
1 teaspoon salt.	
1 pint milk or buttermilk.	

Soak the bread in the milk, and, when soft, press through a colander. Beat the eggs well and stir in, and add the flour and salt. If sour milk is used, add the soda, dissolved in a little hot water, before the flour. If sweet milk, sift the baking powder (a generous measure) with the flour and salt. Bake on a hot griddle.

### MUFFINS.

MRS. RUFUS KING.

1 quart flour.	Lard or butter size of an egg.
2 teaspoons baking powder.	½ teaspoon salt.
2 eggs.	1 pint sweet milk.
	3 tablespoons sugar.

Sift together the flour, salt, and baking powder and rub in the shortening; add this, in alternation with the milk, to the well-beaten yolks of the eggs and the sugar; lastly stir in the whites, beaten stiff. Bake in hot greased muffin pans.

### BRAN MUFFINS.

MRS. JAMES F. PERRINE.

4 cups bran.	½ cup New Orleans molasses.
2 cups white flour.	1 egg.
2 cups sweet milk.	2 teaspoons soda.
	A little salt.

Bake in muffin pans.

### POP-OVERS.

MISS AGNES HALL.

1 cup flour.	1 cup milk.
1 egg.	Saltspoon salt.

Put the ingredients all together in a bowl and stir gently until mixed; then beat vigorously with the egg-beater until full of air.

Have gem pans buttered and hot and fill them with the mixture. Bake in a moderate oven half an hour or longer.

**PUFFETS.\***

MISS SIDNEY SIMMS.

1 quart flour.	3 teaspoons baking powder.
Butter size of an egg.	$\frac{1}{2}$ teaspoon salt.
2 tablespoons white sugar.	2 eggs.
	1 pint sweet milk.

Sift the baking powder with the flour and rub in the butter, then the other ingredients, separating the eggs and adding the beaten whites last. Bake in gem pans in a hot oven.

**ROSETTES.\***

MRS. E. F. STODDARD.

3 eggs.	1 teaspoon soda.
Butter size of an egg.	1 quart milk.
Pinch of salt.	3 large cups flour.
	2 teaspoons cream of tartar.

Beat the yolks of the eggs very light and add the milk, cutting the butter into the mixture. Add the other ingredients, the whites of the eggs last, beaten well. Bake in a quick oven. Three teaspoons baking powder may be substituted for soda and cream of tartar.

**SALLY LUNN.**

MRS. D. G. PORTER.

1 egg, beaten light.	1 cup sweet milk.
1 large tablespoon sugar.	3 teaspoons baking powder
1 large tablespoon melted	sifted in 1 pint of flour.
butter.	1 teaspoon salt.

**SOUTHERN CORN PONE.**

MRS. RUSH EVANS.

4 cupfuls corn meal.	1 teaspoon salt.
1 heaping tablespoon lard—	Enough cold water to make a
melted.	soft dough.

Mold into thin cakes and put in a well-buttered pan. Bake in a moderate oven.

**WAFFLES.**

MRS. CHARLES EDWARD DANIELS.

1 pint buttermilk.	1 teaspoon soda.
1 pint flour.	1 teaspoon salt.
	1 egg, or whites of 2.

**RICE WAFFLES.\***

1 cup boiled rice.	1 cup milk.
3 eggs.	Pinch of salt.
1 teaspoon soda, and 2 teas-	Butter size of an egg.
poons cream of tartar or	$1\frac{1}{2}$ cups flour.
3 teaspoons baking powder.	

Add the well-beaten yolks to the rice, which has been heated, if cold; stir in gradually the other ingredients with the whites, well beaten, last. Bake on a very hot waffle iron. Three teaspoons of baking powder may be used in place of the soda and cream of tartar.

**SOUR-MILK WAFFLES.\***

1 quart sour milk.	5 eggs.
1 teaspoon soda.	Flour enough to make a stiff
1 teaspoon salt.	batter.
2 tablespoons melted butter.	

## LOAF CAKES

### CAKE TIME-TABLE.

Plain Cake—30 to 40 minutes.  
Sponge Cake—45 to 60 minutes.  
Small Cakes—15 to 20 minutes.  
Thin Cakes—usually 20 minutes.  
Cookies—10 to 15 minutes.  
Fruit Cake—2 to 3 hours.

In cake baking much of the success depends on the oven, which should be well and evenly heated before baking and not allowed to cool. Do not remove the cake until thoroughly baked, or it will fall.

Try it by piercing with a broom straw. If nothing adheres it is done.

To bake properly a cake should rise the first third of the time it is in the oven, bake the second third, and the last third settle and grow firm. Sponge cake requires a slow oven, rather increasing the heat as the cake bakes.

A good test for sponge or angel food cake is to put a piece of white paper in the oven, close the door and open in five minutes. If the paper is a rich yellow, oven is right. Light yellow, too cool. Dark brown, too hot. For pound or cup cake, the paper should be a light brown. Ginger bread and all thin rolled cakes require a hotter oven. The paper should be dark brown in five minutes.

Cake pans should be buttered, or, better still, lined with buttered paper. The general rule for mixing cake is to sift baking powder, salt, and flour together several times. Cream butter and sugar together thoroughly, then add the beaten egg yolks, then the milk and flour alternately, and the last thing, before baking, the stifly-beaten whites and the flavoring.

### ALMOND CAKE.\*

MISS MARY BRADY.

1 cup butter. Whites 8 eggs.  
3 cups flour. 1 teaspoon cream of tartar, and  
2 cups sugar. ½ teaspoon soda, or  
1 cup sweet milk. 1½ teaspoons baking powder.  
2 lbs. almonds blanched and powdered fine in rose water.  
Best when several days old.

### ANGEL-FOOD CAKE.

MRS. H. C. WIGHT.

Whites of 8 fresh eggs or 1 teaspoon Snell's flavoring  
1 cup egg whites. powder.  
1 cup flour. Pinch of salt.  
1¼ cups granulated sugar. ½ teaspoon cream of tartar.

Beat the whites of the eggs with the salt to a light froth, add the cream of tartar, and whip until very stiff and dry. Sift the sugar and place it around the edge of the mixing bowl; then fold it in toward the center of the bowl until it is dissolved. Have the flour ready, having sifted it five times before measuring, and added the flavoring to it; fold it lightly through the mixture, only long enough to mix it well; every unnecessary stroke toughens the batter. Place in a cold oven, then light the fire, and let it heat slowly. The cake will rise in from twenty to thirty minutes, and will bake in from fifteen to twenty minutes with slightly increased heat. Do not take out of the pan until it is cold. The pan should be inverted over a raised wire mat in cooling, so that the air will circulate under it. When cold it will come loose of itself.

### ANGEL-FOOD CAKE.

MRS. JAMES SOPER.

Whites 11 eggs. 1 cup flour, measured after sifting once.  
Pinch of salt.  
1½ cups granulated sugar. 1 even teaspoon cream of tartar  
1 even teaspoon vanilla.

Sift flour several times, also sift sugar. Beat the eggs stiff, add sugar, sift it in slowly, add vanilla, then flour, sifted in slowly.

Don't beat the mixture. Stir lightly. Pour into ring pan and bake forty minutes in a moderate oven.

### BEATEN CAKE.

MRS. JOSEPH P. DAVIES.

Cream together one cup of sugar and one cup of soft butter. Beat for two minutes after adding each yolk of three eggs separately. Beat whites for two minutes and add them.

1½ cups flour. A pinch of salt.  
2 teaspoons baking powder. 4 tablespoons milk.  
1 teaspoon vanilla.

Bake in a loaf three-quarters of an hour.

### BREAD CAKE.\*

MRS. JOHN F. EDGAR.

3 cups light dough. 4 eggs.  
3 cups sugar. 1 teaspoon soda.  
1 cup butter. Spice, cinnamon, and cloves.

Take light dough before it is kneaded, add sugar, butter, eggs, spices, cinnamon, and cloves. Mix together thoroughly, let rise until very light, then mix quite stiff with flour, add what fruit may be desired, and the soda. Divide in two cakes, let rise again, and bake three hours.

### BUCKEYE CAKE.\*

1 cup butter. 6 eggs  
2 cups white sugar. 2 teaspoons cream of tartar,  
4 cups flour. and 1 teaspoon soda, or 3  
1 cup sweet milk. teaspoons baking powder.

### CITRON CAKE.\*

MRS. HARVEY CONOVER.

Whites of 12 eggs. 1 teaspoon soda and 2 tea-  
2 cups butter. spoons cream of tartar, or  
2 cups sugar. 3 teaspoons baking powder.  
½ cup milk. 1 lb. citron.  
4½ cups flour.

### CHOCOLATE MARBLE CAKE.\*

MISS SALLIE C. WIGHT.

1 cup butter. 2 teaspoons cream tartar.  
2 cups sugar. 1 teaspoon soda, or 3 teaspoons  
1 cup sweet milk. baking powder.  
3 cups flour. 1 large tablespoon chocolate.  
Whites of 5 eggs. 1 small tablespoon milk.

Sift flour and baking powder together and gradually add the milk and flour alternately to creamed butter and sugar, then the stiffly-beaten whites of the eggs. Take one cupful of this batter and stir into it the grated chocolate wet with the milk. Fill cake pan about one inch deep with white batter, then drop in two or three places a spoonful of dark mixture and continue alternating until batter is all used.

### COCOANUT POUND CAKE.\*

MRS. J. A. M'MAHON.

2 cups butter. 2 cups sugar.  
4 cups flour. 1 cocoanut.  
10 eggs.

Cream butter and sugar, put the cocoanut in before the flour, beat the eggs separately, and mix like other cake. Bake three hours in a moderate oven.

### COCOANUT SPONGE CAKE.\*

MISS MARY GEBHART.

6 eggs. ½ cup flour.  
1 cup sugar. 1 teaspoon lemon essence.  
1 cocoanut, grated.

Beat the yolks with the sugar, then add the flour and lemon. Stir in the whites beaten to a froth and add the grated cocoanut.

### COFFEE CAKE.\*

MRS. J. D. DUBOIS.

1 cup butter. 1 cup raisins.  
1 cup sugar. 1 cup cold coffee.  
1 cup molasses. 3 cups flour.  
2 eggs.

A piece of citron cut small, nutmeg, and cinnamon.

**CORNSTARCH CAKE.\***

MISS M. J. DICKSON.

- |                               |                                |
|-------------------------------|--------------------------------|
| 2 cups powdered sugar.        | $\frac{3}{4}$ cup corn starch. |
| 1 cup butter.                 | 2 cups flour.                  |
| $\frac{3}{4}$ cup sweet milk. | 3 teaspoons baking powder.     |
| Whites 6 eggs.                |                                |

Flavor with lemon.

**CURRANT CAKE.**

MISS PHILLIPS.

- |                        |                                |
|------------------------|--------------------------------|
| 1 quart flour.         | 1 nutmeg.                      |
| 1 pint currants.       | 1 pint sugar.                  |
| 1 short cup of butter. | 1 cup sweet milk or ice water. |
| 3 eggs.                | 3 teaspoons baking powder.     |

Mix as directed for an ordinary cake, putting the currants in with the flour after sifting it. Bake in one loaf.

**DEVIL'S FOOD CAKE.**

MRS. H. C. WIGGIE.

- |                                 |                                   |
|---------------------------------|-----------------------------------|
| 2 cups granulated sugar.        | 4 squares Baker's chocolate.      |
| $\frac{1}{2}$ cup butter.       | 3 eggs.                           |
| 1 cup water.                    | $2\frac{1}{2}$ cups sifted flour. |
| $\frac{1}{4}$ teaspoon soda.    | 1 teaspoon baking powder.         |
| $\frac{1}{2}$ teaspoon vanilla. | Pinch of salt.                    |

Dissolve the chocolate, add the sugar and cream together with the butter; add the yolks of the eggs, the water, and the flour with the soda and baking powder; lastly add the well-beaten whites and the flavoring.

*Icing.*

- |                         |                              |
|-------------------------|------------------------------|
| 1 cup sugar.            | 2 squares Baker's chocolate. |
| $\frac{1}{2}$ cup water | Cream of tartar size of pea. |
| White of an egg.        | Pinch of salt.               |

Boil all together, excepting the egg, until it threads; then pour it over the egg beaten stiff with salt, beating all the time

**DELICATE CAKE.\***

MRS. J. R. REYNOLDS.

- |  |                                |
|--|--------------------------------|
| 2 cups white sugar.                    | 4 cups flour.                  |
| $\frac{3}{4}$ cup butter.              | Whites of 4 eggs beaten stiff. |
| 1 cup sweet milk.                      | 3 teaspoons baking powder.     |
| Flavor with vanilla, lemon, or nutmeg. |                                |

**ERIE COFFEE CAKE.\***

- |                            |                       |
|----------------------------|-----------------------|
| 3 cups brown sugar.        | 3 teaspoons soda.     |
| 1 cup butter.              | 2 teaspoons cinnamon. |
| 1 cup cold coffee.         | 1 teaspoon cloves.    |
| 3 eggs.                    | 1 teaspoon nutmeg.    |
| $3\frac{1}{2}$ cups flour. |                       |

**FRENCH CAKE.**

MRS. JOHN KIRBY, JR.

- |   |                                     |
|---|-------------------------------------|
| 4 eggs.                                     | 3 cups flour well sifted.           |
| 2 cups powdered sugar.                      | 2 teaspoons baking powder in flour. |
| 1 cup butter.                               |                                     |
| 1 cup milk.                                 |                                     |
| Beat the whites of eggs stiff and add last. |                                     |

**FRUIT CAKE.\***

MRS. MARY C. KING.

- |                               |                                     |
|-------------------------------|-------------------------------------|
| 2 cups butter.                | 3 lbs. currants.                    |
| $1\frac{1}{2}$ cups sugar.    | 1 lb. figs.                         |
| $2\frac{1}{2}$ cups molasses. | 1 lb. citron.                       |
| 8 cups flour.                 | 2 lemons grated.                    |
| 2 cups sour milk.             | 2 glasses currant jelly.            |
| 8 eggs.                       | $\frac{1}{2}$ pint brandy.          |
| 2 teaspoons soda.             | Cloves, mace, cinnamon, and nutmeg. |
| 3 lbs. raisins.               |                                     |

Mix flour and fruit alternately. Bake three and one-half hours.

**FRUIT CAKE.\***

MRS. G. H. BLACK.

1 cup butter.	Cinnamon, cloves, allspice to taste.
1 cup sugar.	
1 cup molasses.	1 teaspoon soda and
1 cup sweet milk.	2 cream of tartar, or
3 cups flour.	3 teaspoons baking powder.
4 eggs.	2 pounds raisins.

**FRUIT CAKE.**

MRS. L. W. M'KEE.

2 pounds raisins.	2 pounds currants.
½ pound citron.	1 pound figs.
1 pound dates.	1 ounce candied lemon peel.
1 glass good jelly.	1 ounce candied orange peel.
1 pound eggs (8 or 9).	1 pound butter.
1 pound brown sugar.	1 pound flour browned the color of oak wood.
Rounded teaspoon soda in a scant cup of molasses.	

One tablespoon each ground cloves, cinnamon, and allspice, and grated nutmeg. Mix well together, and bake or steam three hours.

**DRIED-APPLE FRUIT CAKE.\***

MRS. LUCY GREEN.

2 cups dried apples.	2 teaspoons cinnamon.
2 cups New Orleans molasses.	2 teaspoons cloves.
1 cup butter.	2 teaspoons allspice.
½ cup sugar.	3 teaspoons baking powder.
3 cups flour.	½ lb. raisins.
1 cup sweet milk.	3 eggs.

The addition of one cup of currants and one-quarter cup of citron is an improvement. Soak apples over night, chop fine, and simmer slowly in molasses until a dark color. When cool, add other ingredients. Bake in a slow oven two and one-half hours.

**BLACK FRUIT CAKE.\***

MRS. JOHN W. GREEN.

1¼ lbs. butter.	1 wine glass Madeira.
1 lb. brown sugar.	2 wine glasses brandy.
1 lb. flour.	1 cup molasses.
3 lbs. seeded raisins, chopped.	1 large nutmeg, grated.
2 lbs. currants.	2 teaspoons ground cinnamon.
1 lb. citron, cut thin and small.	1 teaspoon mace.
1 lb. figs, chopped.	1 teaspoon cloves.
13 eggs.	

Beat butter and sugar very light, then stir in one-fourth of the flour; beat eggs very stiff and add them gradually; then the remainder of the flour, one-half at a time. After beating well add the wine, brandy, and spices; then mix all the fruit together and add one-third at a time. Beat well, butter the pan, and line it with white paper. Put in the mixture and smooth with a knife. Bake in a moderate oven four hours.

**FINE FRUIT CAKE.\***

MRS. A. F. PAYNE.

1 lb. powdered sugar.	½ lb. citron.
1 lb. butter.	1 tablespoon powdered mace.
1 lb. flour.	1 tablespoon powdered cinnamon.
12 eggs.	
2 lbs. raisins.	2 nutmegs, grated.
2 lbs. currants.	

Mix large wine glass of Madeira wine and brandy together and steep the spices in it over night. Flour the fruit before adding it to the cake. Bake in two loaves.

**WHITE FRUIT CAKE.**

MRS. HARRIET R. MITTENDORF.

1 lb. butter.	1 wine glass brandy.
¼ lb. granulated sugar.	1 wine glass wine.
1 lb. flour.	2 lbs. citron.
12 eggs, beaten separately.	2 lbs. almonds, in shell.
3 teaspoons cinnamon.	2 small coconuts.
2 nutmegs.	½ lb. candied cherries.
2 little mace.	½ lb. candied apricots.

Beat butter and sugar to a cream, then add yolks of eggs and other ingredients, dredging a little of the flour over the fruit before stirring it in. Beat whites of eggs very light and stir in last. Bake in slow oven for four hours.

### GINGER FRUIT CAKE.\*

MRS. SAMUEL CRAIGHEAD.

½ lb. butter.	3 tablespoons ginger.
½ lb. sugar.	1 tablespoon cinnamon.
6 eggs, beaten separately.	1 teaspoon nutmeg, grated.
1 pint molasses.	1 teaspoon cloves.
1 pint sour milk.	1 lb. raisins, mashed with seeds
1 tablespoon soda in sour milk.	in.
3 pints sifted flour.	1 lb. currants.
1 wine glass brandy.	½ lb. citron.

Put whites of eggs in last. Bake in slow oven. This will make two cakes and keeps well.

### GINGERBREAD.

MRS. ALBERT S. MILLER.

½ cup lard (fill the cup with hot water).	1 egg beaten in 1 teaspoon ginger.
¾ cup molasses (fill the cup with granulated sugar).	1 teaspoon cinnamon.
2 cups flour sifted with 1 teaspoon soda.	½ teaspoon cloves.
	1 teaspoon cocoa
	A pinch of salt.

Raisins or English walnuts may be added, and white icing or powdered sugar. Bake about an hour in a slow oven.

### SOFT GINGERBREAD.

MISS PHOEBE F. RAMSEY.

½ cup butter.	1 teaspoon of baking soda put
½ cup brown sugar.	into sour cream.
½ cup sour milk.	1 egg.
½ cup molasses.	2 teaspoons of ginger.

Cream butter and sugar, then add molasses, then yolk of egg, sour milk, flour, ginger. Put white of egg last.

### SOFT GINGERBREAD.

MRS. WILLIS WEAKLEY.

1 cup New Orleans molasses.	2 teaspoons of soda dissolved
1 cup sugar.	in part of the boiling water.
1 cup boiling water.	1 tablespoon of ginger.
½ cup lard.	3 eggs, well beaten, and add the
3 cups flour, measured after sifting.	whites last.

### SPONGE GINGERBREAD.\*

1 cup sour milk.	2 eggs.
1 cup molasses.	1½ teaspoons soda.
½ cup butter.	1 quart flour.
	1 large tablespoon ginger.

### GOLD CAKE.\*

1 cup butter.	Yolks of 5 eggs.
2 cups sugar.	1 teaspoon cream of tartar and
3 cups flour.	½ teaspoon soda, or
½ cup milk.	1½ teaspoons baking powder.

### HICKORY-NUT CAKE.\*

MRS. WARREN MUNGER.

2 cups sugar.	3 teaspoons baking powder.
¾ cup butter.	¾ cup sweet milk.
3 cups flour.	Whites of 6 eggs.
	1 pint nuts, rolled fine.

### MARBLE CAKE.\*

MISS J. A. E.

Whites 7 eggs.	1 cup milk.
3 cups white sugar.	4 cups flour.
1 cup butter.	1½ teaspoons baking powder.

#### Dark Part.

Yolks 7 eggs.	4 cups flour.
2 cups brown sugar.	1 tablespoon baking powder.
1 cup butter.	1 tablespoon cinnamon.
1 cup milk.	1 tablespoon allspice.
1 cup Orleans molasses.	½ tablespoon cloves.

Put some of the white mixture first into the pan, then, with a large spoon, drop in some of the dark, alternating until all is used. This makes one large and one small cake.

### ONE-EGG CAKE.

MRS. JOSEPH P. DAVIES.

Break one egg in a cup, add four tablespoons melted butter, fill the cup with milk, one and one-half cups flour, one cup granulated sugar, two teaspoons baking powder. Beat all together very thoroughly, and bake in quick oven.

#### Icing.

Juice of 1 lemon.	Yolk of 1 egg.
Juice and grated rind of 1 orange.	Enough powdered sugar to thicken.

Stir until creamy.

### QUEEN CAKE.\*

MISS LUCY CHAMBERS.

2 cups sugar. 4 cups flour (scant) 10 eggs, less 4 whites.  
Beat the yolks and sugar together, then add whites and flour. Spice to taste.

### SILVER CAKE.\*

Whites 5 eggs.	½ cup milk.
1 cup sugar.	1 teaspoon cream of tartar and
2½ cups flour.	1 teaspoon soda, or
½ cup butter.	1½ teaspoons baking powder.

Mix butter and sugar together, add milk, then the flour and cream of tartar sifted together, then whites of eggs, then the soda dissolved in a little boiling water, or if baking powder is used, sift several times through the flour.

### SOCIAL CAKE.\*

MRS. L. MOORE.

1 cup butter.	1 teaspoon cream of tartar and
2 cups sugar.	½ teaspoon soda, or
3½ cups flour.	1½ teaspoons baking powder.
5 eggs, beaten separately.	Flavor with lemon.
¾ cup milk.	

### SPICE CAKE.

MRS. JOHN KIRBY, JR.

2 cups brown sugar.	2 teaspoons cinnamon, cloves, and allspice.
½ cup molasses.	
¾ cup butter.	½ nutmeg, grated.

Beat these three together. 1 cup currants.  
6 eggs, beaten separately. 1 cup raisins.  
1 cup milk. Flour enough to make stiff.  
2 teaspoons baking powder.

### SPONGE CAKE.

MRS. HARRIET C. WIGHT.

6 fresh eggs.	½ teaspoon cream tartar.
1 cup of flour.	½ teaspoon Snell's flavoring powders.
Pinch of salt.	
1¼ cups of granulated sugar.	

First separate your eggs, putting the yolks in a quart bowl and whites in mixing bowl. Take a revolving beater and beat the yolks up very stiff. Use the Van Deusen eggwhip and whip up the whites to a light froth. Add cream of tartar and whip until very stiff. Measure and sift sugar once and place around edge of mixing bowl. Fold towards the center and up until sugar is dissolved and no more. Add the beaten yolks and fold until smooth. Sift flour five times, measure, and fold lightly through, to which has previously been added the flavoring. Fold no more than necessary to dissolve the flour and sugar slow. Place in cold oven. It will raise in twenty-five minutes. Will bake in fifteen or twenty minutes with slightly increased heat. Use Van Deusen cake pan, with standards. When cake is done turn upside down on standards until cold. Do not grease pan.

### SPONGE CAKE.\*

MRS. G. F. PAYNE.

2 cups powdered sugar.	Juice of 1 lemon.
2 cups flour.	A little salt.
10 eggs.	

Beat yolks very light, then stir in the sugar, lemon juice, and salt: then part of the flour, part of the whites beaten stiff, then the

remainder of the flour and the remainder of the beaten whites of eggs.

### SPONGE CAKE.

MISS PHOEBE F. RAMSEY.

6 eggs.	Vanilla to taste (or flavor with
2 cups sugar.	lemon).
½ cup hot water.	1 scant teaspoon of baking
1 pinch of salt.	powder.
2 cups of flour.	

Beat whites separately and put in last. Bake slowly forty-five minutes.

### SIMPLE SPONGE CAKE.\*

MISS S. M.

3 eggs.	1 cup sugar.	1 cup flour.
---------	--------------	--------------

Beat eggs very light, then add sugar; stir in the flour and 1 teaspoon water. Flavor to taste.

### WHITE MOUNTAIN CAKE.

MRS. CHAS. J. MOORE.

3 cups powdered sugar.	3½ cups flour.
1 cup of butter.	2 teaspoons baking powder.
1 cup of sweet milk.	Whites of ten eggs.

Bake in a large pan. This recipe may be divided, using half the quantities for a smaller cake. Either one or two layers, as desired.

## SMALL CAKES

### CREAM CAKES.\*

MISS BIRGE.

1 cupful hot water.	5 eggs.
¾ cupful butter.	½ teaspoon soda, dry.
1¾ cupfuls flour.	1 saltspoon of salt.

Boil water and butter and stir in the flour and salt. Take from fire, put in large bowl and stir in the eggs (one at a time), then add dry soda. Drop from spoon (½ the size you wish the cakes) on buttered pans. Bake in quick oven fifteen or twenty minutes.

#### *Cream.*

4 cups milk.	1½ cups sugar.
5 eggs.	2 tablespoons corn starch.

Flavoring—lemon or vanilla.

Wet the corn starch in a little cold milk and cook in the boiling milk ten minutes. Beat the eggs, add the sugar and thickened milk. Cook in double boiler from five to ten minutes, then add the salt, and, when cool, the flavoring.

### BOSTON CREAM CAKES.\*

MRS. BALDWIN.

2 cups water.	1 teaspoon soda.
1 cup butter.	1 teaspoon salt.
3 cups flour.	10 eggs.

Boil the water with butter in it, and, while still boiling, add the dry flour and salt, stirring until smooth. When cool add soda dry, and then the eggs well beaten. Some prefer to add the eggs one at a time, beating the mixture thoroughly after the addition of each egg. Drop the mixture on buttered pans with a dessertspoon. Bake twenty minutes.

*Cream.*

1 cup flour.                    4 eggs, well beaten.  
2 cups sugar.                1 saltspoon salt.  
4 cups milk.                 Lemon or vanilla.

Beat flour, sugar, and eggs together and stir them into the boiling milk. When this custard is thick (usually in about ten minutes) let cool, then add salt and flavoring. When cakes are cool, cut them open and fill with the cream.

**CHRISTMAS CAKES.**

MRS. FOWLER S. SMITH.

Yolks of 9 eggs.                9 teaspoons baking powder.  
4½ cups sugar.                Flour enough to make stiff  
2½ cups butter.                (about 8 cups).  
3 cups milk.

Bake in well-greased and floured muffin pans. Make a white icing with whites of eggs, beating in powdered sugar and flavor with lemon juice. As the icing begins to harden sprinkle with caraway seed candies in bright colors.

This makes about fifty cakes.

**CHOCOLATE JUMBLES.\***

MISS JENNIE A. EDGAR.

2 cups sugar.                    6 oz. flour (12 rounded table-  
½ lb. chocolate, grated.        spoons).  
4 eggs, or whites of 8 beaten    1 teaspoon cinnamon.  
    1 teaspoon cloves.  
Drop with teaspoon on buttered tins.

**CHOCOLATE PUFFS.\***

MISS JOAN RENCHU.

Whites of 2 eggs.                1 cup powdered sugar.  
    1½ ounces chocolate or cocoa.

Beat whites of eggs stiff and gradually beat in the sugar. Dredge the scraped chocolate or cocoa with flour to prevent it oiling, then add the rest of the flour. Mix well, and add to egg and sugar mixture and stir hard. Cover the bottom of tin pan

with writing paper, sprinkle with powdered sugar. Drop the mixture on the paper with a teaspoon. Smooth each cake with a broad knife dipped in cold water; sift powdered sugar over top of each cake and bake in a few minutes in a brisk oven. When cool, loosen with a broad knife.

**COCOANUT CAKES.\***

To one grated cocoanut take equal weight of sugar and grated rind and juice of one lemon. Mix ingredients well, make into cakes the size of a nutmeg with a little piece of citron on each. Bake on buttered tins about twenty minutes in a moderate oven.

**COCOANUT JUMBLES.\***

1 lb. cocoanut, grated.        3 eggs.  
¾ lb. sugar.                    1 large kitchen spoon flour.  
Drop on buttered pans.

**COOKIES.**

MRS. WOODHULL SCHENCK.

2 cups of flour.                1 cup of brown sugar.  
1 pinch of salt.                1 egg.  
½ teaspoon of baking powder. ½ tablespoon of water.  
½ cup of butter.                A little granulated sugar.

Sift flour, salt, and baking powder together, then add butter and rub through thoroughly. Then add the brown sugar, and lastly the eggs and water well beaten together. Roll quite thin and spread with granulated sugar before baking.

**BOSTON COOKIES.**

MRS. ALÉTHIA ROBERTSON.

½ cup butter.                    1 teaspoon cinnamon.  
½ cup lard.                    1 teaspoon soda dissolved in  
1½ cups sugar, granulated.    1½ tablespoons hot water.  
3 eggs.                            1 cup raisins, cut.  
Drop in small cakes on a greased pan.

¾ cups of flour.

**CANADA COOKIES.\***

MRS. MUNGER.

1 cup butter.                      4 cups flour.  
1 cup sugar.                      2 eggs.

Cream butter and sugar; beat eggs well together and add to creamed butter and sugar; add flour. Roll out very thin, sprinkle with granulated sugar, and bake in quick oven.

**GOOD COOKIES.\***

MRS. DR. M'DERMONT.

5 eggs.                              1 cup butter.  
4 tablespoons cream.          2 cups sugar.  
2 teaspoons cream of tartar and  
1 teaspoon soda, or 3 tea-      Flour enough to make a soft  
spoons baking powder.          dough.

When rolled out sprinkle with sugar. Roll out again and cut into cookies.

**MOLASSES COOKIES.**

MRS. W. B. PATTERSON.

1 cup sugar.                      3 cups molasses.  
3 pints (at first) of flour.      3 teaspoons soda.  
1 cup ( $\frac{1}{2}$  butter,  $\frac{1}{2}$  lard)      1 cup boiling water.  
shortening.                       $\frac{1}{4}$  teaspoon salt.

Sift the sugar through the flour, melt the shortening, add it and the molasses and salt, and the soda dissolved in the hot water. Add enough more flour to make a soft dough, stiff enough to roll out. Cut with a large cooky cutter. Make them about a third of an inch thick. Not too hot an oven. Roll cooky dough on a thin cloth sprinkled with flour and bake on the bottom of pans. Grease pans with butter with a cloth.

**OATMEAL CAKES.**

MRS. GEO. G. SYLAW.

2 scant cups granulated sugar.     $1\frac{1}{2}$  teaspoons of soda.  
1 scant cup of butter.              1 tablespoon of warm water.  
1 full cup of chopped raisins.       $\frac{1}{2}$  teaspoon of cinnamon.  
3 eggs.                              2 cups of rolled oats.  
3 cups of flour.

Mix sugar, butter, and raisins together; then add eggs beaten very light; then add soda, previously dissolved in warm water. The cinnamon flour, and rolled oats should be thoroughly mixed together and added last. Make into balls. Put in greased pans and bake ten minutes in an oven not too hot.

**OATMEAL COOKIES.**

MRS. C. A. CRAIGHEAD.

4 teaspoons butter.                  2 teaspoons vanilla.  
4 eggs.                              2 cups sugar.  
4 cups raw Quaker oats.          Pinch of salt.  
4 teaspoons baking powder.

Cream the butter with one cup of sugar and the yolks of the eggs with the other; then mix the two together with the salt. Stir in the oatmeal a cup at a time, with a teaspoonful of baking powder in each cup. Lastly, add the well-beaten whites and the vanilla. Drop from a teaspoon on buttered pans and bake in a moderate oven.

**OATMEAL COOKIES.**

MISS REBECCA STRICKLE.

1 cup granulated sugar.          2 cups Quaker oats.  
1 cup butter.                       $1\frac{1}{2}$  cups flour.  
2 whole eggs.                      1 teaspoon cinnamon.  
1 cup chopped raisins.           $\frac{1}{2}$  teaspoon soda.  
1 tablespoon boiling water.

Cream together butter and sugar, add eggs well beaten; then add raisins well chopped and rolled in flour to avoid sticking. Add cinnamon, oats, then flour and soda dissolved in boiling water. Beat well. Drop one teaspoon of dough for each cookie. Bake in moderate oven.

**SOFT COOKIES.**

MRS. CHAS. MOORE.

1 full cup of butter.                   $\frac{1}{2}$  cup of milk.  
2 cups of "A" sugar                  3 teaspoons baking powder.  
2 or 3 eggs.                          Nutmeg to taste.

Flour to make a dough as soft as can be rolled. Cut out, not too thin, and sprinkle with granulated sugar and bake in a quick oven.

**CRULLERS.**

MRS. CHAS. MOORE.

3 eggs.	2 teaspoons baking powder.
6 tablespoons of melted butter (melt before measuring).	½ teaspoon soda dissolved in a little hot water.
6 tablespoons sugar.	A pinch of salt and nutmeg to taste.
9 tablespoons sweet milk.	

Mix with flour, not too stiff. Cut out and fry in hot lard and roll in powdered sugar.

**CRULLERS.\***

MRS. H. L. BROWN.

10 cups of flour.	5 eggs.
2 teaspoons soda.	3 cups sugar.
4 teaspoons cream of tartar, or 6 teaspoons baking powder.	½ cup butter. 2 cups milk.
	Cinnamon and nutmeg.

**EXCELLENT CRULLERS.\***

MRS. J. LANGDON.

1 egg.	1 tablespoon butter or lard.
4 tablespoons sugar.	Flour enough to make a soft dough.
1 pint sweet buttermilk.	

**NANCY'S DOUGHNUTS.\***

2 cups sugar.	1 small teaspoon soda.
1 cup sweet milk.	2 teaspoons cream of tartar, or
3 eggs.	3 teaspoons baking powder.
1 tablespoon melted butter.	Flour.

Mix with flour as soft as they can be rolled out. Fry in hot lard.

**THE QUEEN OF DOUGHNUTS.\***

MRS. MARY SPINNING.

1 cup butter.	5 eggs.
1 tablespoon lard.	Cinnamon or nutmeg.
1½ cups granulated sugar.	3 cups milk.
	1 cup home-made yeast.

Heat milk and sugar together. Mix with them flour enough to make a stiff dough; beat butter and lard; pour over dough when very hot and work in well with hands. Add eggs beaten separately, cinnamon or nutmeg, and then the yeast. Let stand until light. Pinch off pieces about the size of a walnut. Roll into balls and fry in hot lard. While warm sift powdered sugar over them.

**GERMAN CRACK CAKE.\***

AMELIA.

1 cup sugar.	3 cups flour.
1 cup butter.	4 eggs, leaving out two whites.

Beat all together and pour in biscuit pan. Sprinkle cinnamon and sugar on the top. Bake in a quick oven. While warm and still in pans cut in squares.

**GINGER SNAPS.\***

MISS MARY E. MITCHELL.

1 pint molasses.	2 eggs.
1½ coffee cups butter.	1 tablespoon ginger.
2½ coffee cups sugar.	1 heaping teaspoon soda.
½ coffee cup water.	Flour.

Mix all together with flour enough to make a soft dough; roll very thin; bake in a quick oven.

**DROP GINGER CAKES.\***

MRS. WM. CRVIGHEAD.

2 cups New Orleans molasses.	2 tablespoons ground cinna- mon.
1 cup sugar.	1 teaspoon salt.
1 cup butter.	1 tablespoon soda dissolved in ½ cup of hot water.
4 eggs.	Flour enough to make a stiff batter.
2 tablespoons ginger	

Mix in order given and drop with a spoon on buttered pans.

**HERMITS.**

MRS. A. D. WARE.

- |   |                          |
|---|--------------------------|
| 2 cups granulated sugar.                    | 1 teaspoon cinnamon.     |
| 1 cup butter.                               | 1 teaspoon nutmeg.       |
| 3 cups flour.                               | ½ cup brandy or whiskey. |
| 1 cup chopped English walnuts<br>or pecans. | 3 eggs.                  |
| 1 cup currants.                             | 1 teaspoon soda.         |
|   | ½ teaspoon cloves.       |

Cream butter and sugar, add eggs one at a time and beat well. Add spices, brandy, and two cups of flour; then the other cup of flour mixed with nuts and fruit. Dissolve soda in very little boiling water and add last. Bake in gem pans or drop by teaspoonful on large pans.

**DROP JUMBLES.\***

- |                                 |                   |
|---------------------------------|-------------------|
| 2 cups sugar.                   | 1 cup sour cream. |
| 1½ cups butter.                 | 1 teaspoon soda.  |
| 8 eggs, yolks, or 4 whole eggs. | 1 lb. currants.   |

Flour sufficient to make batter thick enough to drop from a spoon. Bake on buttered pan.

**EGG KISSES.\***

MISS IRENE STOUT.

- |                         |                 |
|-------------------------|-----------------|
| ½ lb. granulated sugar. | 4 eggs, whites. |
|-------------------------|-----------------|

Beat the whites of the eggs very stiff, then gradually beat in the sugar. Place writing paper in a pan, drop the mixture with a teaspoon on the paper. Bake in slow oven three-quarters of an hour.

**ALMOND MACAROONS.\***

MRS. MARCUS E. ELLS.

- |                                 |                         |
|---------------------------------|-------------------------|
| ½ lb. almonds.                  | ½ lb. granulated sugar. |
| Rose water or essence of lemon. | 2 eggs.                 |

Blanch the almonds and pound with a little essence of lemon. Add the sugar and the eggs, and lastly the whites well beaten. Dip your hands in water and work the mixture into balls the size of a hickory nut. Put in cool oven and bake a light brown. Grated cocoanut can be substituted for almonds.

**MADELEINES.\***

- |                              |  |
|------------------------------|--|
| Almonds chopped fine.        | 2 eggs.                                |
| 6 rounded tablespoons flour. | 1 rounded tablespoon butter.           |
| 3 rounded tablespoons sugar. | Flavor with a few drops of<br>vanilla. |

Mix your sugar and butter, the yolks of eggs, flour, and lastly the whites and flavoring. Butter small tin moulds and dust with equal parts of sugar and flour. Fill moulds two-thirds full, spread almonds over top, and bake in quick oven. To be eaten cold.

**MARGUERITES.**

MRS. JAMES MARKHAM.

- |                           |  |
|---------------------------|--|
| 2 eggs.                   | ¾ teaspoon salt.                               |
| 1 cup brown sugar.        | 1 cup pecan nut meats, cut in<br>small pieces. |
| ¾ cup flour.              |  |
| ¼ teaspoon baking powder. |  |

Beat eggs slightly and add remaining ingredients in order given. Bake in moderate oven fifteen minutes.

**MERINGUES.\***

MRS. D. W. STEWART.

- |                   |                       |
|-------------------|-----------------------|
| Whites of 9 eggs. | 1 lb. powdered sugar. |
|-------------------|-----------------------|

The whites of eggs beaten to a froth. Mix with them slowly the powdered sugar. Drop on paper with a teaspoon and bake a light brown. Put the paper on a board (not pine) in a pan in the oven. When done fill with whipped cream flavored with lemon.

**NUT WAFERS.**

MRS. CHARLES A. CRAIGHEAD.

- |                                |                          |
|--------------------------------|--------------------------|
| ½ lb. of nuts chopped fine.    | ¼ teaspoon baking powder |
| Beat 2 eggs and add 1½ cups of | mixed with the flour.    |
| brown sugar.                   | Pinch of salt.           |
| 4 tablespoons flour.           | 2 tablespoons of sherry. |

Drop one-third of a teaspoon of the mixture into buttered pans, bake in a moderate oven a light brown. Take from the pans while hot.

**SAND TARTS.\***

2 cups sugar.                      Blanched almonds.  
1 cup butter.                      Flour.  
4 eggs.                              Sugar and cinnamon.

Beat butter and sugar together, add the eggs (leaving out the white of one), flour enough to make a stiff dough. Roll thin, wet the top with the remaining white of egg, sprinkle with sugar and cinnamon, and put blanched almonds on each sand tart.

**SAVORY CAKES.\***

MRS. ASHLEY BROWN.

4 eggs.                              1 cup sifted flour.  
1 cup granulated sugar.      Vanilla.

Beat eggs—yolks and whites separately—put them together and add sugar. Beat hard, adding flour slowly, flavor with vanilla. Drop with a spoon in thin cakes on white paper. Sprinkle granulated sugar lightly over the cakes and bake in quick oven.

**LAYER CAKES****AMBROSIA CAKE.\***

MISS LOUIE MYERS.

$\frac{1}{2}$  cup sweet milk.                      4 eggs.  
 $\frac{3}{4}$  cup butter.                         3 teaspoons baking powder.  
2 cups sugar.                         1 teaspoon vanilla.  
3 cups flour.

Sift baking powder and flour together several times. Cream butter and sugar, add yolks of eggs, then flour and milk alternately, and last the well-beaten whites and flavor. Bake in layers.

*Filling.*

1 pint cream, whipped.              1 cup sugar (powdered).  
1 grated cocoanut.                  Juice of 2 oranges, rind of one.  
Whites of 2 eggs.

**BOILED FROSTING.**

MRS. H. C. WIGHT.

1 cup granulated sugar.               $\frac{1}{3}$  cup hot water.  
 $\frac{1}{4}$  teaspoon cream of tartar.      White of 1 egg.

Boil the sugar and water until it threads, and then add the cream of tartar without stirring, and pour it very slowly over the egg beaten stiff and dry. Beat it all the time, and when it is smooth and thick pour it over the cake.

**CARAMEL CAKE.**

MRS. WOODHULL SCIENCE

$\frac{1}{4}$  cup milk.                               $\frac{1}{2}$  cups flour.  
 $\frac{1}{2}$  cup butter scant.                 2 eggs.  
1 cup granulated sugar.              $\frac{1}{2}$  teaspoons baking powder.

**CARAMEL ICING.**

2 heaping cups dark brown sugar    1 heaping tablespoon butter.  
1 cup cream.

Flavor with vanilla to taste. Stir continually while boiling. Boil until thick, usually about twelve minutes. After it begins boiling let cool a little before spreading on cake.

### CHOCOLATE CAKE.\*

BLOSSOM BROWN.

1 cup sugar.	2 eggs.
$\frac{1}{2}$ cup butter.	$\frac{1}{2}$ teaspoons baking powder.
$\frac{1}{2}$ cup milk.	$\frac{1}{2}$ cups flour.
	1 teaspoon vanilla.

Sift flour and baking powder together several times. Cream butter and sugar and add beaten yolks of eggs, then the milk and flour alternately, and then the whites beaten stiff. Flavor and bake in thin layers.

#### Chocolate Icing.

$\frac{1}{2}$ cake sweet chocolate, grated.	$\frac{1}{2}$ cup sugar.
$\frac{1}{2}$ cup sweet milk.	Yolk of 1 egg.
	1 tablespoon vanilla.

Boil in double boiler until stiff like jelly. When cool, spread.

### COCOANUT CAKE.\*

MRS. W. A. B.

1 cup butter.	$\frac{1}{2}$ cup sweet milk.
3 cups sugar.	Whites of 10 eggs.
3 cups flour.	3 teaspoons baking powder.

Cream butter and sugar, add milk, then flour in which baking powder has been sifted several times; then add the well-beaten whites of eggs. Bake in three layers in moderate oven.

#### Icing.

Whites of 3 eggs.	2 cocoanuts, grated.
2 cups powdered or confection- er's sugar.	1 lemon.

Beat the whites of eggs stiff, then add sugar and lemon juice. Spread icing on cake while warm, sprinkling cocoanut on the icing.

### COCOANUT CAKE.\*

MISS MAGGIE CONNELLY.

1 cup butter.	1 teaspoon soda.
3 cups sugar.	$2\frac{1}{2}$ teaspoons cream of tartar.
4 cups flour.	2 cocoanuts, reserving $\frac{3}{4}$ of one for icing.
Whites of 8 eggs.	1 cup and 3 tablespoons milk.

Mix butter and sugar, then add milk of cocoanut. Mix the cocoanut with the flour and add eggs last. Bake in square pans.

#### Icing.

Whites 3 eggs.	2 cups sugar.	$\frac{3}{4}$ cup cocoanut.
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Boil sugar with a little water until it threads, then pour over beaten whites and spread over the cake, sprinkling the grated cocoanut over the icing while soft.

### JELLY CAKE.\*

MISS ELLEN P. DICKSON.

5 eggs.	1 cup butter.
4 cups flour.	1 cup sour cream.
3 cups sugar.	$\frac{3}{4}$ teaspoon soda.

Bake in layers and spread with jelly.

### GOOD LAYER CAKE.

MRS. WILLIS WEAKLEY.

2 cups soft white sugar.	1 cup milk.
$\frac{1}{2}$ cup butter.	3 cups flour, measured after sifting.
3 eggs.	
2 teaspoons baking powder.	

Cream the sugar and butter, beat the yolks of the eggs and stir in; then the milk and flour, with the baking powder in the last cup of flour. Beat the whites very light and add them last.

### HONOLULU CAKE.

MRS. E. FOWLER STODDARD.

6 eggs, leaving out the whites of 2.	$3\frac{1}{2}$ cups flour, even.
$\frac{1}{2}$ cup butter.	1 cup milk.
2 cups granulated sugar.	2 heaping teaspoons baking powder in flour.

*Icing.*

2 cups lump sugar.  $\frac{1}{2}$  cup boiling water.  
Stir this until melted and cook about eight minutes on the stove; then pour it in an open dish and let cool. Beat the whites of the two eggs and stir in slowly. Flavor with a dessertspoon of vanilla and a little lime juice, if you have it, or an orange frosting by putting in the juice of an orange and grated rind. Beat long and hard.

**LEMON BUTTER FOR TARTS, ALSO FILLING FOR CAKES.**

MRS. HALL.

1 pound powdered sugar. 3 lemons.  
Whites 6 eggs. Yolks of 2 eggs.  
Beat the eggs light and stir in the sugar; then add the lemons, grated rind as well as juice, and cook twenty minutes over a slow fire, stirring all the time.

**ORANGE CAKE.\***

MRS. G. W. ROGERS.

1 cup butter. 1 cup milk.  
2 cups sugar. 5 eggs.  
 $3\frac{1}{4}$  cups flour.  $1\frac{1}{2}$  teaspoons baking powder.  
Juice of 1 orange.

Sift flour and baking powder together several times. Cream butter and sugar; then add eggs well beaten, leaving out three whites; then add milk and flour and the juice of the orange. Bake in layers.

*Icing.*

Beat three whites very stiff and add sugar enough to make a stiff icing. Flavor with juice of one and grated rind of two oranges.

**SPONGE CUSTARD CAKE.\***

MISS LOUIE MYERS.

6 eggs. 3 cups flour.  
2 cups sugar. 3 teaspoons baking powder.  
4 tablespoons water.

*Custard.*

1 pint milk. 2 eggs.  
 $\frac{1}{2}$  cup butter. 1 cup sugar.  
2 small teaspoons corn starch.

**SPRINGFIELD ALMOND CAKE.\***

2 cups sugar. 5 eggs.  
1 cup butter. 2 teaspoons cream tartar and  
1 cup milk. 1 teaspoon soda, or  
4 cups flour. 3 teaspoons baking powder.  
Bake in jelly cake pans.

*Custard for Springfield Almond Cake.*

1 cup sour cream.  $\frac{1}{2}$  lb. almonds, blanched and  
1 egg. chopped fine.  
1 tablespoon sugar. Vanilla and flour.

Do not spread custard on until the cake is cold. If you cannot procure sour cream, take jelly flavor, mix almonds with it, and spread between the layers.

**WASHINGTON CAKE.\***

MRS. J. T. WOLF.

2 cups sugar. 3 teaspoons baking powder.  
 $\frac{1}{2}$  cup butter. 7 eggs.  
3 cups flour.  $\frac{1}{2}$  cup sweet milk.

Sift flour and baking powder together several times. Cream butter and sugar, then add beaten yolks of eggs, flour, and milk, and then the well-beaten whites. Bake in layers.

*Filling.*

3 tart apples. 1 egg.  
1 cup granulated sugar. 1 lemon, grated rind and juice.  
Boil about two minutes, stand until cool, and spread on cake.

**WHITE MOUNTAIN CAKE.\***

MRS. ISAAC VAN AUSSDAL.

4 cups flour. 1 cup butter  
2 cups sugar. 1 cup sweet milk, scant.  
2 teaspoons cream of tartar and 1 lemon.  
1 teaspoon soda, or 3 tea- 6 eggs, beaten separately,  
spoons baking powder.

Cream butter and sugar, add yolks of eggs. Sift flour and baking powder together several times and add to other mixture slowly, alternating with the milk; then add well-beaten whites. Flavor with grated rind and juice of lemon. Bake in layers. Previous to icing dredge with flour.

*Icing.*

½ cup water.                      3 cups sugar.                      3 whites of eggs.  
Boil the sugar and water to thick syrup, then pour slowly over the whites beaten stiff. Flavor.

## CONDIMENTS

### CUCUMBER CATSUP.\*

MRS. WILLIAM BOMBERGER.

3 dozen large cucumbers.                      3 white onions.  
Grate all to a pulp; drain through a sieve for several hours; add to pulp salt, pepper, and good vinegar. Seal in bottle.

### GRAPE CATSUP.\*

MRS. J. D. LOOMIS.

10 lbs. grapes.                      1 pint vinegar.  
2 lbs. sugar.                      1 oz. cloves.  
1 oz. cinnamon.

Put the vinegar and sugar together, boil fifteen minutes; then squeeze the pulps of the grapes out of the skin and boil a few minutes; then warm the pulps and rub the seeds out in a colander. Put the skins and pulps together and add them to the vinegar and sugar. Boil the whole twenty minutes.

### TOMATO CATSUP.

MRS. CLEMENT R. GILMORE.

1 bushel tomatoes.                      1 teaspoon red pepper  
1 quart cider vinegar.                      Whole cloves, allspice, and  
½ pint salt.                      pepper—2 ounces each.  
2 small onions.                      ¼ teaspoonful tabasco sauce.

Boil the tomatoes and press through a sieve; add vinegar and salt, onions and spices tied in a bag. Boil three hours. Then add red pepper and tabasco sauce. More or less may be used according to taste.

### TOMATO CATSUP.\*

MRS. H. L. BROWN.

Cut up ripe tomatoes; boil soft and strain; put them on again and boil down one-half. Then to every three and one-half gallons of juice take:

12 tablespoons salt.	1 tablespoon ground mace.
6 tablespoons ground pepper.	½ tablespoon ground cloves.
1 tablespoon ground allspice.	1 tablespoon ground ginger.
1 tablespoon ground mustard.	6 small pods red pepper chopped fine.

Boil hard one hour.

### TOMATO CATSUP.

MRS. JOHN R. MORE.

To three gallons tomato juice, three pints vinegar, eight level tablespoons salt, two cups sugar, three onions (in a bag), three-quarters teaspoon Cayenne pepper, a bag of spices (stick cinnamon, whole cloves, whole allspice, mustard seed, very little celery seed). Boil until thick as desired, about an hour and a half.

### TOMATO CATSUP.\*

MISS PERRINE.

To one gallon strained cooked tomatoes, four tablespoons salt, one and one-half tablespoons ground allspice, three tablespoons ground mustard, eight pods red peppers cut up. Simmer slowly in strong vinegar three or four hours. Strain through fine sieve and bottle. Enough vinegar should be used to have half a gallon of liquor left when the process is over.

### COLD TOMATO CATSUP.\*

MRS. BIERCE.

½ peck tomatoes run through a sieve.	3 tablespoons pepper.
1 teacup salt.	½ gallon vinegar.
1 teacup mustard seed.	1 stalk horse radish.
6 red peppers.	1 teacup nasturtiums.
	½ cup celery seed.

Do not cook, but seal tight in bottle.

### WILD PLUM CATSUP.\*

MRS. ADMIRAL SCIENCK.

10 lbs. plums.	5 lbs. sugar.	Vinegar.
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Boil, mash, and strain the fruit; and to every quart of juice add rather more than one-half pint of vinegar; add cinnamon, cloves, and nutmegs; boil fifteen minutes and put into bottles.

### BARBERRY PICKLE.

MISS ISABEL ROGERS EDGAR.

Select fine bunches of barberries, wash and put in wide, open-mouthed jars. Do not stem all of them. Bruise a few bunches of the fruit and boil for ten minutes in enough salt water to cover the fruit. Strain, and for every gill take:

1 quart of vinegar.	4 ounces of loaf sugar.
1 ounce salt.	¼ ounce of crushed ginger.
	¼ ounce sliced horseradish.

Let come to a boil, skim, and fill the jars. When cold cover closely. Serve with salad.

### CUCUMBER PICKLES.

MRS. S. J. PATTERSON.

Put 1,000 pickles in a stone jar and cover them with boiling water; let stand over night; then strain off the water and cover with strong brine, cold; let stand twenty-four hours. Drain off brine and put on the fire to scald, not boil, in vinegar and water, half and half. When plump, remove from the kettle and drain well; then cover with scalding vinegar and the following spices: Four pounds of brown sugar, one pound white mustard seed, one-half pound black mustard seed, two ounces whole allspice, cloves, and black pepper each, one ounce each stick cinnamon, mace, and celery seed, two handfuls small red peppers, eight dozen small onions, and one teacup grated horseradish. Be sure not to let the cucumbers boil in the vinegar, or even scald too long, or they will be soft.

### CUCUMBER PICKLES.\*

MRS. T. A. PULLIPS.

1 gallon vinegar	½ cup salt.
1 ounce ginger-root.	1 ounce allspice.
1 ounce cloves.	1 ounce cinnamon.
1 ounce black pepper.	

As many small cucumbers as can be well covered by one gallon of vinegar.

Wash the cucumbers well and place them in stone jars. Boil the vinegar and spices together for three days, and pour over the

pickles hot each time. Cover them closely. They will be ready for use in three days.

### CUCUMBER PICKLES.\*

MRS. G. W. ROGERS.

Three or four hundred small cucumbers, or what you can cover with one-half gallon vinegar.

3 tablespoons white mustard seed.	A few red peppers.
3 tablespoons black mustard seed.	2 pounds brown sugar.
3 tablespoons celery seed.	1 pint small onions.
Handful juniper berries.	3 or 4 tablespoons mustard.
Handful small green peppers.	Small piece alum twice size of a pea.
	$\frac{1}{2}$ gallon vinegar.

Line a two-gallon jar with grape leaves, put in the pickles, and cover with salt water (not strong enough to float an egg), cover with leaves, put a plate on top, and tie a cloth over the jar. Let stand for three days, pour off salt water, and line the jar with fresh grape leaves, replacing the pickles. Boil vinegar, sugar, and alum and pour over pickles, with onions and spices, scalding hot. Repeat this every other day for three or four times, not changing the leaves again. Then pack cucumbers and onions in glass jars. Mix the mustard with fresh, cold vinegar, cover, and seal.

### CUCUMBER PICKLES.

MRS. SAMUEL B. SMITH.

Pour boiling water over pickles fresh from the vines. When it has cooled (the same day) drain them and sprinkle dry salt over them, one-half pint per one hundred medium-sized pickles. (Double the quantity for one hundred large pickles.) Cover them again with boiling water. The brine thus made must be boiled and poured over the pickles for seven mornings, counting the first morning one. New brine may be made the third day, if it becomes clouded. The eighth day let them stand on the back of the stove covered with weak vinegar and kept hot without boiling for five or six hours until they look plump. Then wipe them dry and clean and pack in jars with the following spices and cover

with boiling vinegar. These pickles need not be sealed and will keep for years.

Whole spices enough for one-half bushel of pickles. Use three pounds of brown sugar to every gallon of weak vinegar.

$\frac{1}{2}$ lb. white mustard seed.	$\frac{1}{2}$ oz. mace.
$\frac{1}{2}$ lb. black mustard seed.	$\frac{1}{2}$ oz. celery seed.
$\frac{1}{2}$ oz. allspice.	$\frac{1}{2}$ oz. caraway seed.
$\frac{1}{2}$ oz. black pepper.	1 quart small onions.
2 bunches little red peppers.	1 horseradish roots.
1 oz. cinnamon.	

NOTE.—Many persons think these pickles improved if, after standing four or five days, they are poured into a large porcelain kettle or bowl and twelve pounds of granulated sugar are added to them. The pickles must be stirred until the vinegar dissolves all the sugar. Then repack.

### FILLING FOR CUCUMBER MANGOES.\*

MISS LOUË PHILLIPS.

$\frac{1}{2}$ lb. white mustard seed.	1 ounce cloves.
1 ounce black pepper.	2 ounces celery seed.
1 cup horseradish, grated.	4 tablespoons table mustard.
8 tablespoons olive oil.	Pod of garlic for each mango.
1 tablespoon turmeric.	

Mix the mustard in cold water and boil; when cold, stir in the oil and turmeric, and add the other ingredients. Onions, cabbage, and tomatoes may be chopped with the filling, if desired.

### FRENCH PICKLES.\*

MRS. HARRIET A. STRONG.

$\frac{1}{2}$ peck green tomatoes.	$\frac{1}{4}$ peck white onions.
$1\frac{1}{2}$ gallons vinegar.	3 lbs. brown sugar.
$\frac{1}{2}$ cup prepared mustard.	$\frac{1}{4}$ lb. celery seed.

1 ounce each allspice, cinnamon, turmeric, black pepper.

Slice tomatoes and onions, sprinkle with salt, and let stand over night; drain and put into a granite or porcelain kettle with equal parts of vinegar and water; boil slowly about an hour; drain for half an hour and pack in a large stone jar. Tie the spices up in cheesecloth and boil in a gallon of vinegar with the

sugar; pour the boiling liquid over the tomatoes and onions, leaving the spice bags on top. Let stand a few days before using.

### GREEN TOMATO PICKLES.

MRS. J. H. HALL.

½ bushel green tomatoes.	1 dozen onions.
1 dozen green peppers.	2 ounces allspice.
2 ounces ginger.	1 ounce mace.
2 ounces white mustard seed.	2 pounds brown sugar.
Vinegar to cover.	Salt.

Slice the tomatoes, onions, and peppers. Sprinkle them with salt and let stand twenty-four hours. Mix the spices and drain the liquor from the tomatoes. Fill a porcelain kettle with alternate layers of tomatoes and spices, cover with cold vinegar, and let boil until very tender. Fill jars and cover closely.

### INDIA PICKLE.\*

ADMIRAL SCHENCK.

1 gallon best vinegar.	3 ounces salt.
½ pound flour of mustard.	2 ounces turmeric
3 ounces white ginger	1 ounce cloves.
1 ounce mace.	1 ounce white peppers.
4 ounces chalots, peeled.	1 ounce long peppers.
2 ounces garlic, peeled.	2 ounces Cayenne pepper.

The mustard and turmeric must be rubbed together with a little cold vinegar until smooth; put on the stove and stir in the other ingredients just before it boils. As soon as it boils up well remove it; let it cool and it is fit for use.

### MUSTARD PICKLES.

MRS. JOHN KIRBY.

1 gal. whole cucumbers, small.	1 quart whole onions, small.
1 pint large cucumbers cut in large slices.	1 large cauliflower, divided in florets.
1 quart green tomatoes, sliced.	4 green peppers, cut fine.

Make a brine of one gallon of water and one pint salt. Pour over the above ingredients and let stand twenty-four hours; then heat enough to scald; then pour in a colander and drain.

### Dressing.

6 tablespoons ground mustard.	1 cup sugar.
1 tablespoon turmeric.	Vinegar.

Add sufficient water to the mustard and turmeric to make a paste, then add the sugar and vinegar sufficient to make two quarts of the mixture.

Boil until it thickens and is smooth, stirring all the time; then add the vegetables and cook until well heated through. To some tastes more sugar is an addition.

### NASTURTIUM PICKLE.\*

Take green nasturtium seeds fresh from the vine, put them in salt water for a day, then drain in a napkin. Put into glass jars and cover with strong vinegar. Keep closely corked. They are equal to capers.

### PICCALILLI.\*

MRS. J. F. EDGAR.

Take green tomatoes, chopped very fine, sprinkle well with salt, let stand twenty-four hours, drain off, and put in a stone jar. Take about half the quantity of cucumbers and the same of cabbage. After they are chopped put into jars separately and cover with cold vinegar. Take about one-quarter as many white onions, chopped, salt, and pour boiling water over them; let stand a few hours; then drain and cover with vinegar. Let all remain several days in a cool place, then press very dry and mix together; add yellow and black mustard seed, celery seed, and a bountiful supply of grated horse-radish, with a few green peppers chopped fine. Then take the best vinegar and about four pounds of brown sugar to each gallon. Boil it in part of the vinegar, skim well, and pour it over the whole. Add as much cold vinegar as is required.

### SUMMER PICKLES.

MRS. FRANK FOWLER.

Wash cucumbers and without peeling slice in about one-half-inch slices. Take about one-third as many onions as cucumbers, slice and add to the cucumbers, cover with a weak brine and let

stand twenty-four hours. Then drain and pack in jars with a few red peppers. Take enough vinegar to cover the pickles, add brown sugar, one pound to every quart, and boil a few minutes; then pour over the pickles. When cool set in ice box. These pickles are ready for use in a few hours. The addition of a little piece of alum to the vinegar makes the pickles more brittle.

### WALNUT PICKLE.\*

MRS. E. F. STODDARD.

$\frac{1}{2}$ pound mustard seed.	2 ounces pepper.
$\frac{1}{4}$ ounce cloves.	$\frac{1}{2}$ ounce mace.
$\frac{1}{2}$ ounce nutmeg.	1 gallon vinegar.

As many white walnuts (so green that a pin will go through them) as may be covered well by a gallon of vinegar, and a good stock of horseradish. Put the walnuts in salt and water for three days, and then put them in the sun until they turn black. Boil the vinegar with the other ingredients, pour over the walnuts, cover closely, and let them stand for three or four weeks. Pour off the liquid for catsup, if desired, and bottle it, covering the walnuts again with cold vinegar.

### WATERMELON PICKLES.\*

MRS. T. A. PHILLIPS.

Parc off the green of the watermelon rinds, cut in squares, and cover with weak alum water, poured on hot; let stand twenty-four hours; then soak in rain water until well cleansed of the alum; put in a kettle, cover with pure water, and boil until tender; then press out the water with a napkin. Make a syrup of equal quantities of vinegar and sugar; add one stick of cinnamon and race ginger. Put in the fruit and cook until clear; then take it out and cook the syrup a little more.

### CORN RELISH.

MRS. EDWIN STANTON REYNOLDS.

1 quart cucumbers, peeled and seeded.	Handful of salt
	12 ears corn.
1 quart chopped onions.	2 quarts ripe tomatoes.
15 peppers, one-half red and one-half green.	2 quarts vinegar.
	1 quart sugar
	1 ounce celery seed.

Chop together the cucumbers, onions, and peppers. Put a handful of salt over all and squeeze out the juice. Cut the corn from the cob, chop the tomatoes, add the other ingredients, and boil for forty minutes. Bottle and seal.

### PEPPER RELISH.

MISS FLORENCE GEBHART.

12 red peppers.	$1\frac{1}{2}$ cups granulated sugar.
12 green peppers.	3 pints vinegar, or enough to cover.
10 large white onions.	
3 teaspoons salt.	

Put peppers and onions through the meat chopper, separately, pour boiling water over them, let stand for five minutes and drain. Then cover the peppers with vinegar and boil ten minutes and drain, then put all together and cook fifteen minutes.

### CHILI SAUCE.

MRS. FRANK STODDARD.

To one peck ripe tomatoes, peeled and boiled one hour, add:

1 pint chopped onions.	1 tablespoon ground allspice.
6 green peppers, chopped.	1 tablespoon ground cloves.
6 small red peppers, chopped.	1 tablespoon ground celery seed.
1 cup brown sugar.	
1 cup salt (or less)	1 tablespoon ground black pepper.
1 pint vinegar.	
1 tablespoon ground mustard.	

Boil one hour. Bottle in Mason pint jars.

### HAGER SAUCE.

MRS. FRANK D. FOWLER.

$\frac{1}{2}$ bushel ripe tomatoes (scald, peel, and chop fine)	2 tablespoons allspice.
	2 tablespoons cinnamon
$\frac{1}{2}$ peck small onions.	2 tablespoons cloves.
1 dozen red pepper pods (small ones).	1 cup of salt.
	6 cups brown sugar
$\frac{1}{2}$ dozen red pepper pods (large ones.)	3 pints vinegar.

Boil until very thick.



well as the pulp. Boil twenty minutes, or more, until it promises to make a thick, rich jam when cold. Turn into glasses and cover with paraffine. In using gooseberries the fruit is mixed at once with the other ingredients, and all boiled together.

### SPICED CURRANTS.\*

MRS. J. L. BRENNER.

3 lbs. ripe currants.	1 tablespoon cinnamon.
2 lbs. sugar.	½ tablespoon allspice.
½ tablespoon cloves.	½ pint vinegar.

Boil all together half an hour. Put into close glass jars.

### CORN FOR WINTER USE.

MISS FLORENCE GEBHART.

9 cups corn.	1 cup salt.
½ cup sugar.	Water to cover well.

Cut the corn from the cob. Add sugar and salt, using the above proportion, and enough water to cover well. Boil about ten minutes and put in glass jars. Before using draw out the salt, then cook and dress as fresh corn.

### GINGER PEARS.

MRS. EDWARD BRENNEMAN.

4 lbs. pears.	2 lemons.
4 lbs. sugar.	1 glass water.

1 dozen green ginger roots.

Make a syrup of the sugar, water, lemon, and sliced ginger root. Cut the pears in dice and when the syrup is boiling well put in pears and cook as preserves.

### GOLDEN CHIPS.

MRS. CHARLES K. WELLINGTON.

6 lbs. pumpkin.	6 lemons.
5 lbs. sugar.	½ lb. candied ginger root.

Cut the pumpkin in thin pieces one-half inch wide (pare before cutting); add the sugar and let stand over night, then add grated rind and juice of the lemons and the ginger root cut fine. Cook

until thick and clear like marmalade. Be careful not to burn. This makes four half-pint cans.

### MINT JELLY.

MISS LILY BELLE KING.

Cut up unripe, tart apples, cover with water and boil. To each quart of juice allow two large six-inch stalks of garden mint, strip the leaves from the stalks and chop fine; add this to the apples before they are entirely cooked, strain and add one pint of sugar to each pint of juice. Boil twenty minutes, or until it jellies; then add one-quarter cup of lemon juice to each quart of jelly. Just before putting in glasses color green with vegetable coloring paste.

### QUINCE HONEY.

4 or 5 quinces.	3 lbs. sugar.
	1 quart water.

Peel and grate the quinces, add sugar and water, and boil one-half hour; then seal.

### PRESERVED QUINCES.\*

MRS. THEODOSIA DUBOIS.

1 lb. quinces.	1 lb. sugar.
	Water to cover quinces.

Cut fine apple-quinces in half, peel, core, and then weigh them, allowing a pound of sugar to each pound of fruit after preparing them for preserving. Put the fruit into a kettle and cover with water; boil until they are tender enough to pass a broom straw through. Take out one at a time and put on dishes to cool and drain. Put the sugar in a kettle with water enough to dissolve it. When boiling, add the quinces and let them cook until a light color, skimming all the time. Do not let them remain in too long, for they will turn dark. Lay them on dishes, and, when cool, put in jars. Skim the syrup, strain through a hair sieve, and pour over the fruit.





enough water to dissolve it; when it boils put in part of the plums and let them boil gently until they look clear; then take them out and do some more, filling the jars with the fruit. When all are done, let the syrup cook down, if it seems thin, and then pour it over the fruit.

#### PICKLED PLUMS.\*

MRS. THEODOSIA DUBOIS.

7 lbs. plums.                           1 quart vinegar.  
3 lbs. sugar.                           1 ounce cinnamon.  
  1 ounce cloves.

Put in a jar a layer of plums and a layer of spice; boil the sugar and vinegar and pour it over the plums; drain off in twenty-four hours and repeat the boiling; do this three times and then boil the spices with the liquor and fruit. Cover well and they will keep for years.

#### SUN-COOKED STRAWBERRY PRESERVES.

MISS IRWIN.

Weigh the fruit you have to put up and put the same amount of sugar on the fire with just enough water to wet it. As soon as it boils up well all over the kettle put the fruit in; this checks the boiling, but as soon as it boils up again all over, pour it all on to meat platters and set in the sun—where the sun will shine on it all day. Bring it in every night, but let it have three good days of sun and then put in jars while cold.

#### STRAWBERRY AND CHERRY JAM.

To every two pints of strawberries take one of seeded cherries and three of sugar. Measure for measure of fruit and sugar. Let the fruit come to a boil, then add the sugar heated, and let boil usually about twenty minutes, or until it is thick when a little is cooled in a saucer. Put in glasses and seal.

#### STRAWBERRY AND PINEAPPLE PRESERVES.

MRS. C. J. M'KEE.

4 lbs. granulated sugar.           3 quarts strawberries.  
  1 large pineapple.

Shred pineapple and add sugar, boiling till clear, then drop in berries and cook twenty or twenty-five minutes slowly. This will keep in jelly glasses if covered with paraffine.

#### YELLOW TOMATO PRESERVES.

MRS. GEORGE GUILFORD SILAW.

Pour boiling water over the tomatoes and remove the skins. To two pounds of fruit take two pounds of sugar and one lemon sliced. Have a small bag of ginger in the kettle while the fruit cooks. Boil until the fruit looks transparent. Pour in glasses and seal.

## BEVERAGES

### COFFEE.

MRS. A. C. PHELPS.

First buy good coffee. Do not be persuaded to buy a cheap quality or you will likely be greeted with the odor of licorice and chicory before you leave your bedroom in the morning. Remember the old adage of the purse and the sow's ear. If you wish good results, have good materials. Buy your coffee, a small quantity at a time, roasted, but unground. A little extra roasting improves the flavor. After grinding allow one tablespoon of coffee to each cup and one extra for the pot. Mix well with the white of an egg, pour over it boiling water (one-half pint to a tablespoon of coffee). Boil three minutes. Add a little cold water and a pinch of salt. Allow it to stand a few minutes before pouring it off. The salt may be omitted. In making large quantities, allow a pint and a half of ground coffee to twenty people. Mix coffee with white of an egg, tie loosely in cheesecloth bags, place in one gallon of cold water, bring to a boil. Boil until ripe. Watch your coffee pot. Nothing requires such care. Keep coffee closely covered. Never allow coffee to boil over. In making French or percolator coffee, follow the directions given, as the machines differ in construction, and require different treatment.

### COFFEE.

For every cup of coffee take one tablespoon ground coffee and one cup of cold water. Measure the coffee into the pot, add a little white of egg, or egg shells, and mix with the coffee; then add the water. Make a cork of brown paper and place it in the spout to preserve the aroma. Let boil up three times, then pour one-half cup cold water down the spout. Let stand a few minutes and serve.

### CHOCOLATE.

MRS. E. STOWE FORGY.

Put in a large double boiler from two to three squares of Baker's unsweetened chocolate; add boiling water to dissolve, a cupful or more; also one cup sugar; when smooth add one quart sweet cream and cook all day, slowly. Flavor with vanilla before serving. Serve with whipped cream.

### CHOCOLATE.

MRS. WOODHULL SCHENCK.

$\frac{1}{2}$  cup of chocolate grated.      1 tablespoon sugar.  
2 cups of milk.                      1 cup boiling water.

Pour enough boiling water on chocolate to fill the cup. Add to the boiling milk; then add sugar and boiling water and bring to a good boil. Enough for four persons.

### CHOCOLATE.

MISS PEARL V. SMITH.

1 quart milk.                               $\frac{1}{2}$  teaspoon corn starch.  
4 tablespoons grated chocolate.      Vanilla to taste.

Boil milk in double boiler, then add chocolate. When dissolved add corn starch, previously dissolved in little cold milk. Cook until smooth and add vanilla just before serving.

### CURRANT JELLY PUNCH.

MRS. J. HARRISON HALL.

$\frac{1}{2}$  tumbler currant jelly.              1 cup boiling water.  
 $\frac{1}{2}$  cup sugar.                              Juice of 1 lemon.  
1 quart cold water.                      1 cup shaved ice.

Whip the jelly to a froth, adding gradually the boiling water; then add the lemon juice and the sugar and stir well; pour in slowly the cold water, and, when ready to serve, add the shaved ice.

### DANDELION WINE.

MRS. CHARLES EDWARD DANIELS.

3 quarts dandelion blossoms.      1 orange.  
4 quarts boiling water.              1 cake compressed yeast.  
3 lbs. brown sugar.                      Raisins.  
1 lemon.

Pour boiling water over the dandelion blossoms mashed and let stand three hours. Drain and add brown sugar and boil twenty minutes. Pour this boiling mixture over lemon and orange (sliced with the rind left on). When lukewarm add compressed yeast and let stand over night. Strain, put in stone jars, and cover with double thickness of cheesecloth. Let stand two months in cellar, then bottle, adding six good-sized raisins to each bottle.

### ICED COCOA—WORLD'S FAIR STYLE.

From "Good Housekeeping Magazine," June, 1911.

½ cup cocoa.	1 cup sugar.
½ teaspoon vanilla.	1 cup warm water.
To each cup ¼ cup cream.	2 tablespoons strong coffee.

Mix the cocoa, sugar, and warm water over a pan of boiling water, and when dissolved boil to a heavy syrup. Remove from the fire and chill thoroughly; then add the vanilla and coffee. Put from two to three tablespoons of this into a glass. Add the same amount of chopped ice and a quarter of a cup of cream. Shake well, fill up with water, add more cream or syrup, if desired. By experimenting a little the whole quantity may be made at once, and poured into the glasses. The success of this drink depends on making the syrup properly in the beginning.

### LEMONADE.

From "Good Housekeeping Magazine," June, 1911.

Cut in halves and squeeze the juice from three lemons and one orange, using, if possible, a glass squeezer of the kind that has ribbed sides and a receiving cup. Put all the juice together. Cut the pulp and skins into pieces, cover with sugar, and let them stand at least an hour so that the sugar may extract all the oil from the skins. Make a syrup of a cup of sugar and half a cup of water, letting the sugar dissolve gradually, and boiling it without stirring until it drops from the spoon in a delicate thread. Pour this over the fruit juice while hot, and stand aside to cool. Add ½ cup of water to the sugar and skins and mash through a fruit press until all the juice possible is extracted. Stir this into the lemon syrup. It should make a pint of heavy juice, which will require about

three cups of water to reduce it to the proper flavor and consistency. Personal taste will have to be the guide as to this question as a rule. The great consideration is to get a heavy syrup and properly to extract all the juice and flavor of the fruit. Never chop lemon skins and let them stand covered with water or juice. Sugar will draw out the oil from the skins, and they may stand covered with it all night before using.

### SUMMER DRINK.

WHAT SALEM DAMES COOKED.

Let stand for some hours lemons, sugar, and fresh mint, two lemons to each bottle of ginger ale. Pour the ale on the lemons and sugar when needed for use. Should be very cold.

### TEA.

Use freshly drawn water brought quickly to the boiling point. Scald the tea pot, which should be of earthenware, china, or silver, using no tin. For one teaspoonful of tea use one to two cupfuls of water. Pour the water over the tea as soon as it boils. Water that has boiled for any length of time gives tea a flat taste. Let it steep a few minutes, not over five. Never let it boil.

### ICED TEA.

Brew very strong tea and pour off the grounds. Let cool. Fill your glass with chopped ice, adding lemon and sugar to taste.

Another method of making Iced Tea is to brew strong tea, add lemon sliced and sugar to a full glass of chopped ice and pour the hot tea over it.

### TONIC DRINK.

MRS. CHARLES E. DANIELS.

2 eggs.	½ lemon.
2 oranges.	Sugar.

Put the eggs in a shaker, add juice of oranges and lemon, sugar to taste. Shake well, strain, and serve poured over cracked ice. Ice may be omitted. Very nourishing, very good.

## INVALID DIET AND HOME REMEDIES

### BARLEY WATER.

DR. ELEANORA S. EVERHARD.

One even tablespoon of barley flour, or Robinson's barley, to each twelve ounces of water. Cook for twenty minutes. Rice flour or oatmeal flour may be used in the same way.

### BEEF JUICE.

DR. ELEANORA S. EVERHARD.

1 pound lean beef. 8 ounces water.

To finely chopped beef add water and allow to stand in a covered jar upon ice from six to twelve hours. Squeeze through a coarse muslin. Add salt and serve cold or warm. Celery salt will improve the flavor.

This method is more economical and produces a beef juice which is just as nutritious and less stimulating, though not quite so palatable.

### BEEF JUICE.

DR. ELEANORA S. EVERHARD.

1 pound lean beef to make 2 or 3 ounces.

Slightly boil beef. Press out juice with a meat press or lemon squeezer. Season with salt and serve cold or warm. Never heat sufficiently to coagulate albumen in solution.

### BEEF TEA.

DR. ELEANORA S. EVERHARD.

1 pound lean beef. 1 pint of water.

Heat water until tepid. Place in earthen vessel. Add beef, when minced, with all its juice. Allow to stand for one hour. Strain well, squeezing all the juice from the meat. Place on fire and raise slowly just to the boiling point, stirring briskly all the

time. Season with salt and pepper to the taste. Stir up sediment when serving.

### BEEF TEA.

MISS REBECCA STICKLE.

1 or more pounds of round of beef.

Broil the beef long enough to sear on both sides. Put it on a platter, cutting it in inch pieces and saving all the juice. Put in a porcelain vessel, covering with cold water. Put over the fire until it comes to the boiling point. Do not let it boil. Put back on the stove and let it simmer (not boil) for a half hour, or put it in the fireless cooker when at the boiling point. Strain through a cloth.

### BEEF TEA.\*

Cut one pound of lean, fresh, juicy beef into thin slices; sprinkle with a little salt, and put into a wide-mouthed glass or stone jar; cover closely; set in a kettle of water which must boil hard for one hour; then remove the jar and strain the essence of beef into a bowl. Chicken tea may be made in the same way.

### BROTHS.

DR. ELEANORA S. EVERHARD.

Beef, mutton, or chicken may be used.

To one pound of lean meat add one pint of water. Allow to stand for ten hours, then cook over a slow fire for two hours down to half a pint. Cool. Skim off fat and strain.

### MUTTON BROTH.\*

Boil a piece of mutton until it will fall from the bone; then strain the broth and let it cool, so that the fat may rise. Skim it off the top, heat the broth, and add salt to taste. Cooked rice or barley may be added, if desired.

Veal or chicken broth is made in the same way.

### BUTTERMILK.

DR. ELEANORA S. EVERHARD.

To one quart fresh milk add one lactone tablet, crushed that it may dissolve more easily. Stir or shake until dissolved. Cover

lightly and keep at room temperature—or 70 degrees-80 degrees f.—for twenty-four hours, or until the desired degree of acidity is reached. Stir until homogeneous and set in ice box for use.

One-half teacup good buttermilk may be used in place of the lactone tablet.

#### BOILED CUSTARD.\*

1 egg. 1 cup milk.  
1 heaping teaspoon sugar. A pinch of salt.

Let the milk come to a boil and pour it over the egg and sugar, beaten well together. Stir it all the time, and pour the milk slowly, so that the egg will not cook too rapidly. Add the salt and return to the stove, stirring until it thickens, which will be in a very few moments. Pour it into a bowl over a slice of toasted bread.

#### EGG-NOG.\*

MRS. WILLIAM CRAIGHEAD.

1 egg. 1½ tablespoons sugar.  
3 tablespoons cream. 1 tablespoon liquor.

Beat the egg well and then add the sugar, beating still more; add the liquor slowly, beating all the time, and lastly pour in the cream.

#### DRIED FLOUR FOR INFANTS.\*

Take one cupful of flour, tie it up tightly in a close muslin bag, put it in a pot with cold water and boil three hours. Then take it out and dry the outside. When used, grate it. One tablespoon is enough for a cup of milk. Wet the flour with a little cold water before stirring into the milk and add a little salt. Boil five minutes.

#### FRUIT DRINKS.\*

One may make a pleasant drink of apples by roasting, mashing, and covering two nice tart ones with water (one pint); or by slicing them raw and covering with the same amount of boiling water. Almost any kind of fruit, whether fresh, canned, or dried,

may be used in this way, at the discretion of the nurse. A little experimenting will, of course, be necessary in some cases.

#### GRUEL.\*

Gruel may be made from oat meal, arrow root, wheat flour, or corn meal. Whichever meal or flour is used, it should first be mixed with a little cold water until smooth and then added to more hot water and boiled gently until well done. Add seasoning to taste, or according to the physician's direction. Two tablespoons of any of these is sufficient to make a pint of gruel, when done. A few raisins boiled in the gruel is sometimes an improvement.

#### EGG GRUEL.\*

Beat the yolk of an egg with one tablespoon of sugar, pour one cup of boiling water carefully over it, stirring all the time; add the white of the egg, beaten to a stiff, dry froth, with any seasoning or spice you may desire. To be served hot.

#### MULLED JELLY.\*

Take one tablespoon of currant or grape jelly and beat it up with the white of one egg and a little sugar; pour over it one cup of boiling water and break into it a slice of dry toast.

#### JUNKET.

DR. ELEANORA S. EVERHARD.

To one pint of fresh cow's milk (heated until tepid) add two teaspoonfuls essence of pepsin, or liquid rennet, or one junket tablet may be used instead. Stir for a moment and then allow to stand until coagulated. Serve cold.

A beaten egg added to the milk before it is warmed will increase the nutritive value; or one tablespoon of cocoa and two teaspoons of sugar may be rubbed to a thin paste with water and added to the milk after it is warmed and before the pepsin is added.

#### KOUMYSS.

DR. ELEANORA S. EVERHARD.

To one pint cool, perfectly fresh milk add two teaspoons of sugar and place in a clean bottle which has some arrangement for

wiring down the cork. Add one-sixth cake compressed yeast. Cork tightly and wire cork. Keep in warm place or water, both at 90°-100° F., for eight or ten hours. Place on ice until needed. The bottle should be opened with a "champagne tap" by means of which the fluid can be drawn off as needed, and also there will be no danger of spattering.

#### PANADA.\*

Toast a slice of bread very dry, until a nice brown color, but do not scorch it; break it into a bowl in small pieces; sprinkle with sugar, and grate a little nutmeg over it; then cover it with boiling water. With the consent of the physician a little wine may be added.

#### BARLEY PANADA.\*

Boil a half a cupful of barley in a pint of water, adding more water if necessary, until soft, adding a few raisins while cooking. Then put in some sugar and a little nutmeg, and break into it some bits of toast or dry rusk after it is taken from the fire.

#### EGG PANADA.\*

1 handful raisins.	1 pint water.
1 slice toast.	1 egg.
1 teaspoon sugar.	Pinch of salt.

Boil the raisins in the water; while boiling cut up the toast in a bowl, beat the egg well with the sugar, and add to the toast. When the raisins are soft pour them, with the water, over the toast and egg, stirring all the time. If the patient can bear it, this may be seasoned with wine, nutmeg, and butter.

#### OYSTER TOAST.\*

R. L. E.

Make a thick slice of well-browned and buttered toast and lay it in a hot dish. Boil six oysters in half a cup of their own liquor, and when the edges begin to curl add not quite half a cup of milk, with a little salt, pepper, and butter; let it boil up once, and then pour over the toast.

#### TOAST WATER.\*

Cut slices of bread very thin; toast it dry and brown, without burning; put it in a pitcher and pour boiling water over it. A pinch of salt will improve it. Nothing allays thirst like toast water.

#### MULLED WINE.\*

Beat together one egg, one glass of wine, and one tablespoon of sugar; add to this one cup of boiling water; stir all the time to prevent curdling; pour it into a tumbler and grate a little nutmeg over it.

#### WINE WHEY.\*

Boil one pint of milk; when it boils up well pour in a large glass of sherry or Madeira wine; let it boil up once, and when it separates take it off the fire; let it stand a few moments, but do not stir; strain through cheesecloth.

#### ANTIDOTES FOR POISONS.

DR. ELEANORA S. EVERHARD.

The best antidote for poisoning with acids is magnesia, but the white of egg is an antidote for all kinds of poisons.

A drink should be made with the whites of four eggs to one quart of water.

If the patient is cold, heat should be applied until the doctor arrives.

#### TO STOP FLOW OF BLOOD.

DR. ELEANORA S. EVERHARD.

Small wounds should be allowed to bleed until they have been washed by the blood. Then water as hot as can be borne should be applied. If this is insufficient the injured member should be ligated between the heart and the wound. Any piece of cloth may be used for this purpose. If the wound is in such a location that this cannot be done, firm pressure with a clean finger or thumb at the seat of the wound may be kept up until the doctor arrives.

**TO PREVENT DISCOLORATION BY BRUISING.**

Apply a cloth, wrung out of very hot water, and renew frequently until the pain ceases.

**BURNS AND SCALDS.**

DR. ELEANORA S. EVERHARD.

Immerse the part quickly in warm water to exclude the air. Then apply a compress wet with a strong solution of baking soda and water. If there are blisters do not remove them.

**CAMPHOR ICE.\***

MRS. WM. CRAIGHEAD.

1 ounce white wax.                      2 ounces spermaceti.  
1 ounce gum camphor.                  Olive oil to cover.

Have the dry ingredients well pulverized, place in a pan, and nearly cover with olive oil; let it simmer on the stove for fifteen minutes, but do not boil.

**COLD CREAM.\***

1 ounce rose water.                      ½ ounce spermaceti.  
1 drachm white wax.                    1+ drachms almond oil.

Melt all but the rose water in a cup set in hot water, and then add the rose water gradually.

**TO PREVENT COLDS.**

DR. ELEANORA S. EVERHARD.

Colds are infectious and contagious. Their development depends upon the severity of the exposure and the resistance of the individual. Therefore, resistance should be increased by keeping the body as near the normal as possible, and by securing an abundance of fresh air day and night. After exposure to a cold, or after having been for some time in a room where there were many people, or the air was bad, the nose and throat should be thoroughly cleansed. For this purpose a solution made from a teaspoon of salt dissolved in one pint of tepid water will answer every purpose.

**POTATO POULTICE.\***

A potato poultice is said to be very efficacious in that it keeps the heat longer, and may be reheated if necessary. Pare, boil, and mash the potatoes; put them in a thin muslin cloth, and apply quite moist, as warm as the patient can bear it.

**INJURIES BREAKING THE SKIN.**

DR. ELEANORA S. EVERHARD.

Breaks in the skin are dangerous because germs may be implanted in the wound, either at the time of the injury or before it is healed. Care should be taken to remove all visible dirt with clean soap and water. A brush should be used, if necessary. Then cleanse with hot boiled water, if possible, or by holding under the cold water faucet. Until the wound is firmly closed, to keep dirt out, a covering of clean absorbent cotton or sterile muslin must be used. Muslin may be sterilized by ironing with a hot iron or baking in the oven. Salves, ointments, and other applications do not hasten healing and may be the means of infection.

**STINGS AND BITES.**

DR. ELEANORA S. EVERHARD.

The stings and bites of nearly all small insects depend upon an acid for their activity. For this reason they are relieved by the application of dilute alkalis, such as baking soda, epsom salts, or, better still, ammonia.

A useful application to prevent mosquitoes from biting is made from equal parts of oil of citronella and alcohol. Apply freely to exposed skin.

**CARE OF SPRAINS.**

DR. ELEANORA S. EVERHARD.

Elevate the injured part and apply water as hot as can be borne until the doctor arrives.

**TO PREVENT TYPHOID FEVER.**

DR. ELEANORA S. EVERHARD.

Screen all food and cooking and eating utensils so that they are not accessible to flies and other insects. Avoid drinking water which is not protected from pollution.

**RELIEF FOR WASP STING.\***

Make a poultice of baking soda and flour and bind on the sting. Use only enough flour to hold the soda and water together.

**MISCELLANEOUS****CLEANSING FLUID.\***

2 drachms chloroform.	$\frac{1}{2}$ ounce sal soda.
2 ounces white Castile soap.	$\frac{1}{2}$ ounce alcohol.
1 gallon soft water.	$2\frac{1}{2}$ ounces aqua ammonia.

Cut the soap fine and dissolve in the water; then add the other ingredients. Will remove grease and spots from any fabric.

**TO CLEAN COPPER.**

Cover the copper with a paste made from equal quantities of salt and vinegar, and flour enough to make a good consistency. Wash this preparation off in hot water, rinse in cold water, and dry.

**TO REMOVE TAR FROM THE HANDS  
OR CLOTHING.\***

Rub well with clean lard; then wash with soap and warm water. Vaseline will answer the purpose as well as lard.

**TO REMOVE INK-STAINS.\***

While the spot is fresh, take warm milk and saturate it; let stand a few hours, and apply more milk; rub the spot well, and it will soon disappear. If the ink has become dry, use salt and vinegar, or salts of lemon, and place in the sun. After several applications the spot will come out with washing.

**TO TAKE OUT IRON RUST.\***

Put a little oxalic acid mixed with water on the spots and expose to a hot sun.

**TO WASH MARBLE STATUARY, ETC.**

Two tablespoons of baking soda to a quart of warm water. Wash thoroughly with a sponge, rinse and dry. Any soap is ruinous to Carrara marble.

**SILVER POLISH.\***

A small quantity of whiting mixed with equal amounts of alcohol and ammonia to make a paste. Cover the silver with this paste, and when dry rub off and polish with chamois skin.

**TO CLEAN STRAW MATTING.\***

Straw matting should always be washed in salt and water and wiped dry with a coarse towel. It will thus be prevented from turning yellow.

**TO REMOVE MILDEW FROM LINENS.**

Dampen and rub the spots full of soap; scrape chalk over them; rub well, and lay on the grass in hot sun. Moisten occasionally as spots dry. If one application is not enough, repeat until spots disappear.

**TO REMOVE FRUIT STAINS FROM TABLE LINEN.\***

Spread the stained parts over a large bowl and pour on boiling water. Repeat several times before putting into soapsuds. Dutch Cleanser takes spots out of white goods.

**TO CLEAN WHITE PAINT.\***

Dampen a soft cloth in warm water, dip it in whiting, and rub the paint lightly.

**TO KILL MOTHS IN CARPETS.\***

Wring a coarse cloth out of hot water; spread it over the part of the carpet where the moths are supposed to be, and iron it with a hot iron. The steam will destroy the moths and eggs.

**TO PRESERVE FURS FROM MOTHS.\***

Moths deposit their eggs in the early spring, and that is the time to attend to furs. Beat them with a light rattan, and air for several hours; then comb with a perfectly clean comb; wrap them up in newspapers perfectly tight, and put in a close linen bag, or cedar chest. Examine them several times during the summer, and each time repeat the combing.

**TO WASH CHAMOIS.**

Wash with plenty of white soap in tepid soft water, using one teaspoonful of olive oil to each quart of water. Rinse in tepid soft water with same proportion of olive oil. One quart of water is enough for one pair of gloves.

**WASHING FLUID.\***

MRS. W. R. S. A.

Take two pounds of potash, put it in an earthen vessel and add two gallons of boiling rain water, one ounce of sal ammoniac, and one ounce of salts of tartar. Put them in an earthen vessel, add one quart of boiling rain water, and let stand twenty-four hours. Then strain all through a flannel bag; put together in a stone jug and cork tight. Have the water in the boiler near boiling; then put in one cup of the fluid and use less soap. After the clothes have been well washed through one water put them in and boil for half an hour. Then rub the clothes out of the boil and rinse. For each boiler after the first, use only half the quantity of the fluid.

**TO MAKE COLORS PERMANENT.\***

Put three gills of salt in four quarts of water, when boiling. Put in the material when hot and let remain until cold. Alum is good to set red and green, as is vinegar, also.

**SODA-ASH SOAP.\***

MRS. W. R. S. AYRES.

5 pounds soda ash.	4 pounds unslaked lime.
8 gallons rain water.	15 pounds grease.

Put the lime, soda, and water into a kettle and boil twenty minutes; then pour out into tub and let it stand all night; in the morning dip the clear water off carefully and put into a kettle; add the grease, cleaned, and boil one hour; then dip it out into tubs to cool. Be careful not to get any lime from the bottom of the kettle.

**SOFT SOAP.\***

MRS. ELIZA PEIRCE.

Put fifteen pounds of potash in a bucket of boiling water to dissolve; then pour it into a barrel into which you have put fifteen pounds of grease. Add a bucket of hot water every day until the barrel is full, stirring well each time.

**HARD SOAP.\***

4 gallons boiling water.      1 handful salt.  
3 pounds unslaked lime.      6 pounds sal soda.  
6 pounds grease.

Pour the water boiling over the soda and lime. Stir and let stand over night; pour off carefully and add the perfectly clean grease; boil two hours, stirring most of the time. If it does not seem thick enough, pour another pailful of water on the settlings; stir well, and when settled again drain off carefully and add to the mixture as required. It may be tried by taking a little out to cool. When ready to take off the fire, stir in the salt. Rinse out a tub with cold water, put the soap in it, and let stand until solid; then cut it into strips and lay on a board to dry.

**TO PRESERVE SAUSAGE.\***

Heat ground sausage meat slowly in a tin pan or kettle while mixing in the salt, sage, and pepper. Do not permit it to cook or burn. When thoroughly mixed and still hot, put into a tight jar and pour melted lard over the top half an inch thick. Keep it in a cool place. For summer use.

**TO KEEP BUTTER.\***

Make a brine of rock salt that will bear up an egg, boil and skim it well, and pour into a clean vessel to cool. Then pour it off into a stone or wooden vessel that has never been used. Tie up rolls of butter in cloths and put in the brine, being careful to keep the butter well under the brine and the whole well covered.

## Sweet Pudding.

2 Eggs  
 1/2 Cup sugar.  
 1/2 "      "      "      "      "      "      "  
 1/2 "      "      "      "      "      "      "  
 1 teaspoonful soda  
 1/2 cup butter & sweet  
 1 "      "      "      "      "      "      "  
 1 "      "      "      "      "      "      "  
 1 teaspoonful      "      "      "      "      "      "  
 1/2 "      "      "      "      "      "      "  
 1/2      "      "      "      "      "      "

London, 18th Dec 1841

1st of Dec 1841  
London

2nd of Dec 1841  
London

3rd of Dec 1841  
London

2

Bombus agrorum with history notes.

Aph. ...

Queen ...  
...  
...

...  
...

via U

cup

x



# Fruit Salad.

- 1 cup grapes
- 1 cup pineapple
- 1 cup apples
- 1 cup strawberries
- 1 cup oranges
- 1 cup peaches
- 1 cup cherries

Wash fruit to remove wax  
 from surface and dry  
 thoroughly.

# Nut Bread

- 3/4 cup of flour
- 1 cup milk
- 1 scant cup sugar
- 2 eggs
- 1/2 cup nuts
- 1/2 cup butter
- 1/2 cup oil
- 1/2 cup yeast
- 1/2 cup salt
- 1/2 cup soda

# Leavening

1/2 cup yeast  
 1/2 cup salt  
 1/2 cup soda  
 1/2 cup butter  
 1/2 cup oil  
 1/2 cup egg  
 1/2 cup flour  
 Bake 20 min

Sweet Pickles Mrs. Lafetae

300 small peaches

Put them in cold water over  
water hot + pack in  
about 3/4 of a barrel  
chance -

Place in barrel  
add 4 cups of vinegar  
add 1/2 cup of sugar  
add 1/2 cup of salt  
2 table spoons of  
mustard  
The

Cherry Receipt  
for 1/2 barrel

1/2  
cup cherry  
1  
cup  
cup  
cup  
cup

Jerkies  
1 gal vinegar  
3/4 cup salt  
1 cup brown sugar  
1 3/4 teas - sa-chaire  
1/2 cup mix spice

Jim Mosey

Miss Bell

1/4 # blueberries

1 cup sugar

1

1/2 "

-

1

1

1 or 1 1/2 fig

1

1

+ stir

1 cup

1

1

W. J. Young

Mrs. Bell

1 less butter

1

1 level cup

1/2 pt cream

2 can

1/2 cup

paper

Melt butter, add cream,

1

1

Wine

1/4 gal fresh blossoms  
1 1/2 " " " " water

4/5 lbs

Strain this through

Add  
1 cat. of  
take on

2 pl. oranges  
2 " lemons

1/2 water  
let stand water

Parker House

Mix together 4 cups of  
flour, 1 teaspoon salt,  
3 tablespoons Butter, add  
1 " " " butter

2 cups of milk, make  
into a smooth dough.  
Cover up in a floured  
board, knead & roll  
out 1/2 inch thick & cut  
3 inch circles. Flatten at  
base with rolling pin  
with little water  
add a little

Tom. Salad

- 3 tomatoes, 1 bunch sc.
- 3 onion rings
- 1 cup
- 1 qt of water.

Date

- 1 egg
- 1/2 tea spoon
- 1/2 tea spoon
- 1/2 tea spoon

Date

Spanish Chicken

Cut chicken, cook until  
 tender, add 1/2 cup  
 wine, 1/2 cup

1/2 cup  
 1/2 cup

Date

1/2 cup  
 1/2 cup  
 1/2 cup  
 1/2 cup



1 cup milk

1 cup sugar

1 cup flour

4 1/2 cups milk

1 cup

1 cup

1 cup

1 Bake

1 hr.

Leaves

1 cup milk

1 cup sugar

1 cup flour

1 cup milk

lung

1 cup milk

3 tablespoons

1 cup

1 cup

Potatoes

1 cup

1 cup

1 cup

1 cup

**COCOANUT BREAD PUDDING.**

Into a bowl put one cupful cocoanut, one pint bread crumbs and one quart milk. Soak 15 minutes. Add two or three beaten eggs, one-half cup sugar, one-half teaspoon salt, two tablespoons melted butter and one-half teaspoon nutmeg. Pour into a greased fire-proof dish and bake in a slow oven an hour. Top with cocoanut and serve with hot milk or your favorite sauce.

**Mock Angel Food Cake**

Sift, four times, one cup of flour, three teaspoonfuls of baking powder, one cup of sugar and a pinch of salt. Into this pour one cup of boiling milk and beat until smooth. Fold in very carefully the whites of two eggs, beaten. Bake in moderate oven. Do not grease tin or flavor cake.

Aunt Margaret Tinsley 3rd.

$\frac{3}{4}$  cup sugar - 1 egg.

$\frac{3}{4}$  " butter

$\frac{3}{4}$  " molasses.

2 eggs

1 cup flour

2 table spoons

1 tea spoon

$\frac{1}{2}$  " sugar

$\frac{1}{3}$  " sugar

2 cup

1 cup

White cake

1 cup sugar

1 cup

$\frac{2}{3}$  butter

1 cup

whites of 5 large eggs

1 small

1 cup

# Bran Muffins

(S. B. Cole)

- 1 egg
- 1/2 cup molasses (scant)
- 1 cup sweet-milk
- 1 teaspoonful soda
- 1 cup pastry flour
- 1 1/2 cups bran (Educator preferred)
- pinch of salt

# Delmonico Buiding

- 1/4 lb. butter - 1/2 cup sugar  
well creamed.
- 4 eggs, beaten in above  
1 at a time.
- 1/2 lb of any kind of nuts.
- 1/2 cup cold black coffee.
- 3/4 teaspoon vanilla.
- 3 doz. lady fingers.
- Line pan with lady fingers  
then layers of filling, leaving  
lady fingers on top. Put  
in cool place, & serve  
with whipped cream.

1/2 cup  
1/2 cup  
1/2 cup  
1/2 cup

cake  
in shell

**Delicious Orange Cake**

Requested by Justicia.  
For Maple Leaf—One and one-half cups of sugar,  $\frac{3}{4}$  cup butter, 3 large fresh eggs beaten separately,  $\frac{1}{4}$  cup orange juice,  $\frac{1}{2}$  cup milk. Put together  $2\frac{1}{4}$  cups flour,  $1\frac{1}{2}$  teaspoons heaping of baking powder,  $\frac{1}{2}$  teaspoon salt, sifted three times. Bake one hour, indicator at 300 degrees. If you choose you can put in  $\frac{1}{4}$  pound of candied orange peel, cut in small pieces.  
Frosting—Two tablespoons orange juice and confectioner's sugar.

**1767 Home Lunch**

Wymouth—Here are three which taste good and nice lunches:  
cheese with a bottle of olives  
of the olive consistency to  
lled eggs,  $\frac{1}{2}$  cup  
up fine and a  
ons of mayonnaise.

**Orange Jelly**

Stir together dry in a pint measure, one-half cup sugar, pinch of salt and one envelope Minute Gelatine. Then fill measure with boiling coffee and stir thoroughly until gelatine and sugar are completely dissolved. Set in cool place. Serve with plain or whipped cream and sugar.

3 cups sugar  
2 eggs  
1/2 cup orange juice  
1/2 cup milk  
2 1/4 cups flour  
1 1/2 tsp baking powder  
1/2 tsp salt

cake  
a rack



Leukerwil

2 cups Flour

1 cup Sugar

1 cup Milk

3 Eggs

3 Tablespoons

1 Teaspoon

1/2 Teaspoon

1/2 Teaspoon

1/2 Teaspoon

1/2 Teaspoon

1/2 Teaspoon

Brown Pie

1/2 cup Sugar

1 cup of cream

1/2 cup of flour

1/2 cup of sugar

3/4

1/2 cup of sugar

1/2

1/2 cup of sugar

End of Season

3 bunch  
3 " celery  
1 doz  
coco

1/4 pt

coco milk

celery

1 glass  
Coco

Grapes

1 1/2 lbs  
3  
1 1/2  
1  
SA

Pickles

soak beer in a

to the

d

seven

at the

to

Peanut cookies - Mrs Cole

1 cup sugar - 1/2 cup butter

1 egg - 11 tablespoons

1/2 cup

1/2 teaspoon

1

30 minutes

2 cups

1/2 cup

1/2 cup

Mash 1

Soda

2 cups milk

2 eggs

Fudge Cake

1 cup sugar } Cr.  
1 cup butter }

3 cups flour

1/2 cup cocoa

1/2 cup salt

1 cup milk

1/2 cup oil

1/2 cup sugar

1/4 cup salt

1 cup milk

4 cups

flour

3/4 cup sugar

flour

1/2 cup milk

flour

1/2 cup sugar

flour

1 cup milk

water

1 cup milk

1 cup milk

1 cup milk

1 cup milk

# Coffee cake.

3 cups sifted flour.  
 1/2 " butter  
 3 eggs.  
 3 teasps. B. powd.  
 1/2 cup sugar  
 1 cup milk

1/2 cup gran. sugar.  
 1 tablespoon vinegar  
 Salad Dressing

2 eggs well beaten  
 yolk }  
 2 orange 2 lemons }  
 1 scant cup sugar }  
 1 table. spoon flour }  
 1/2 pt. whipped cream  
 when cold

# Ice box cake.

4 eggs - beat separately  
 1 cup of sugar in yolk.  
 1/2 cup of milk in  
 1/2 cup of milk in  
 1/2 cup of milk in  
 1/2 cup of milk in

1/2 cup of milk in  
 1/2 cup of milk in  
 1/2 cup of milk in  
 1/2 cup of milk in

1/2 cup of milk in  
 1/2 cup of milk in  
 1/2 cup of milk in  
 1/2 cup of milk in

2 eggs - well beaten  
 Juice of 2 oranges  
 " 2 lemons.

1 scant cup of sugar  
 1 table spoon of flour

Mix with a little water  
 Cook in double boiler  
 until thick. Add 1/2 pt  
 whipped cream when cold

**ERRATA**

Page 52. Mary Ardee's Baked Ham. Instead of filled well, read rub well.

**ELEVENTH PRIZE.**  
**Pineapple Sponge.**  
 Melt two cups light brown sugar and one-half cup butter in a deep baking pan or skillet, add one can crushed pineapple. Set aside. Mix three eggs and one cup flour and one teaspoon baking powder in a bowl. Mix well. Pour over contents in skillet. Bake in a moderate oven. Turn over when taken from oven, let cool and serve with whipped cream. Can be baked in individual pans.  
**MRS. CHAS. MERKLE,**  
 1508 Superior ave.

**APPLE BREAD**  
 For the apple bread sift together one and a half pints of flour, two teaspoons of baking powder and one teaspoon of salt. Have ready half a pint of stewed apples into which a cup of sweet milk and sugar to taste have been well beaten. Add the flour mixture to

make a smooth batter. Pour into a greased pan and bake in a moderate oven forty minutes.

**SPRING ROLLS** ingredients in  
 One tbsp. butter, 2 cups granulated sugar, 4 eggs, 1/4 tsp. salt, 1/4 tsp. soda, annis seed, 4 cups flour.  
 Cream the butter and gradually beat in the sugar. Then add the unbeaten eggs, one at a time and beat in with a wire beater until very creamy. Mix and sift the dry ingredients and add. Sprinkle a little flour with the annis seed on the board, then roll the dough to 1/4 inch thickness, using the Springerle board to stamp the designs on the dough and then cut apart. Let stand on the floured board over night. Bake to a pale amber shade in a 375 degrees F. or moderate oven. Store in a dry place.

**CHOCOLATE COOKIES**

*Index*

<b>FIRST PRIZE.</b>		<b>FOURTH PRIZE.</b>	
Frozen Salad.		Tribby Cream.	
2 Blue Label cheese, put through ricer.		1 pint heavy cream.	
1 cup mayonnaise.		1-2 pound marshmallows.	
1 cup whipped cream.		1-2 pound chocolate creams.	
1 can sliced pineapple, drained and cut in small pieces, do not use juice.		Small can pineapple.	
1 small bottle marachino cherries, cut in small pieces.		1 bottle maraschino cherries.	
1 small bottle stuffed olives, sliced real thin.		1 cup nuts.	
Mix cheese with mayonnaise, then add stiffly whipped cream.		Cut all into small pieces. Mix well with cream whipped stiff and let stand a while before serving.	
Mix in finely cut pineapple, cherries and olives. Put in a mold, pack in ice and salt for three hours.		<b>MISS IRENE BUTZ.</b>	
When frozen, slice and serve on crisp lettuce with a small amount of mayonnaise.		433 W. Main st., Tippecanoe City, Ohio.	
If pink color is desired, add a small amount of cherry juice to mixture before adding whipped cream.		<b>FIFTH PRIZE</b>	
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1 dozen Marachino cherries.		<b>EIGHTH PRIZE</b>	
1 dozen macaroons.		<b>Fruited Cream</b>	
To a package of strawberry Jello add one-half pint of boiling water and when cold, set the dish in ice and whip to the consistency of whipped cream. Then fold in a cup of whipped cream, the cut fruit etc., and a quarter of a cup of sugar. Let harden. Serve in slices, topped with whipped cream.		Whip one pint of cream quite stiff; to which add, cut into small pieces, the following: One cup dates, two cups bananas, one cup vanilla chocolate drops, one cup pineapple, one cup white grapes, one-fourth cup nuts, combine well, adding one-half cup powdered sugar. A piece of candied cherry, topping each serving, adds to the attractiveness of the dish. This dish may be prepared and placed in individual serving dishes before your guests arrive. Keep very cool and serve, either alone or with the addition of some dainty cakes and coffee.	
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*A Soap that is Indispensable to the Housekeeper*

**THE J. P. DAVIES CO. Dayton, O.**

## Potatoe Muffins

Boil 3 medium sized  
potatoes, drain, mash  
- while warm, add  
large tablesp. lard,  
2 sugar  
& pinch salt.

When cool add 1 egg,  
1 large coffee cup of sweet  
milk in which a cake of  
yeast has been dissolved  
Use enough flour to make  
a soft dough. Let rise &  
stir down frequently when  
slight. 1 hr. before baking sprinkle  
the board with flour & roll out  
1/2 in thick. Let rise & bake  
10 or 15 min. on quick oven

SIX MARVELOUS  
Varieties of

# ALL-BRAN Muffins

## Basic Recipe—All-Bran Muffins



2 tablespoons shortening	$\frac{3}{4}$ cup milk
$\frac{1}{4}$ cup sugar	1 cup flour
1 egg	$\frac{1}{2}$ teaspoon salt
1 cup Kellogg's All-Bran	$2\frac{1}{2}$ teaspoons baking powder

Cream shortening and sugar thoroughly, add egg and beat well. Stir in All-Bran and milk; let soak until most of moisture is taken up. Sift flour with salt and baking powder, add to first mixture and stir only until flour disappears. Fill greased muffin pans two-thirds full and bake in moderately hot oven (400° F.) about 30 minutes.

Yield: 8 large muffins (3 inches in diameter) or 12 small muffins (2 $\frac{1}{4}$  inches in diameter).

Note: When sour milk or buttermilk is used instead of sweet milk, reduce baking powder to one teaspoon and add  $\frac{1}{2}$  teaspoon soda.

Kellogg's



CUT OUT . . . FOLD ALONG THIS LINE . . . FILE AS A DOUBLE CARD

## Do These Things— for the 6 Variations

For variety use the regular All-Bran muffin recipe, adding as directed:

- BACON MUFFINS:** Add  $\frac{1}{4}$  cup crisp, diced bacon to dry ingredients.
- NUT MUFFINS:** Add  $\frac{1}{2}$  cup chopped nut meats to dry ingredients.
- ORANGE MUFFINS:** Add 2 tablespoons grated orange rind to dry ingredients.
- PRUNE MUFFINS:** Add  $\frac{1}{2}$  cup chopped prunes to dry ingredients.  
Note: Soak dried prunes in water for one hour or longer, drain thoroughly, remove pits and cut prunes into small pieces.
- RAISIN, DATE or FIG MUFFINS:** Add  $\frac{1}{2}$  cup raisins, chopped dates or figs to dry ingredients.
- SPICED MUFFINS:** Add 1 tablespoon molasses to creamed mixture and  $\frac{1}{2}$  teaspoon ginger or 1 teaspoon cinnamon to dry ingredients.

MADE BY KELLOGG COMPANY, BATTLE CREEK, MICHIGAN



6/95

Thank you for being there  
when we need you the most.

To whom it may concern,  
The handwritten recipes  
were recorded by my Mother  
Mrs. Milner Brien, and  
used by her at our home  
at 36 Central Ave., one of the  
oldest houses in Dayton Ohio.  
Virginia Brien Trace

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GIVEN THROUGH MARtha PLYMATE FERGUSON IN JUNE 1995

creased until they are almost done. Pastry requires a hot oven and thorough baking to make it flaky and digestible. Reduce the heat of the oven when the pastry itself is cooked and you are ready to bake the filling.

All egg mixtures, custard, souffles and puddings, should be baked with the oven at a low temperature. If the heat rises above 350 degrees you will not have good luck with any concoction containing eggs.

Have the meat used for meat loaf or patties ground twice.

icing

$2\frac{1}{2}$	cups sugar
2	small egg whites
$\frac{1}{2}$	Teaspoon cream tater
$\frac{3}{4}$	cups water

over them. Keep in this position until dry.

My Neighbor Says:

If peony roots are shriveled

### Tips on Oven Temperatures

Crisp cookies should be baked in a hot oven. Molasses cookies, which burn easily, require a cool oven of not more than 350 degrees. Baking powder biscuits should be put into a moderate oven and the heat should not be increased until they are almost done. Pastry requires a hot oven and thorough baking to make it flaky and digestible. Reduce the heat of the oven when the pastry itself is cooked and you are ready to bake the filling.

All egg mixtures, custard, souffles and puddings, should be baked with the oven at a low temperature. If the heat rises above 350 degrees you will not have good luck with any concoction containing eggs.

Have the meat used for meat loaf or patties ground twice.

### Icing

$2\frac{1}{4}$  cups sugar  
2 small egg whites  
1 Teaspoon cream tater  
 $\frac{3}{4}$  cups water

Colodion

# 3 oracurus

Linctura Lodina

2 "

Water Common

2 "

To be applied weekly  
over affected regions  
with camel's hair brush.

### My Neighbor Says:

If peony roots are shriveled and dried out do not plant them in that condition. Place them in a box of earth for a few days keeping the earth moist. When they are plump they may be planted and will survive the winter.

Stale cake crumbs sprinkled over the top of custards before putting into the oven to bake give the top a delicate brown and the custard a different flavor.

Corn cut from cob may be salted in jars and put away for the winter. Over every four-inch layer of corn shake one-half-inch of cooking salt. Set away in cool, dark place.

Paint brushes will not shed bristles if, when they are new, brush is turned with bristles up and a spoonful of varnish poured

over them. Keep in this position until dry.

New asparagus beds may now be prepared for planting. It is best to use 2-year-old asparagus plant roots, keeping them moist until they are planted.

The following makes an excellent substitute for a ring mold: Fill a glass jar with chopped ice, seal and set into a bowl. Pour mixture to be molded around jar. Remove jar when mixture is well frozen.

If chicken prepared for salad is allowed to stand in French dressing for an hour before serving, the flavor of the salad is much improved. Before adding mayonnaise at serving time, drain off French dressing.

To remove marks on paint which have been made with matches, rub them with lemon, then with whiting and finally wash with soap and water.

# Cookies

2 eggs  
 4 C. Rolled oats  
 (not cooked)  
 1 C. Chopped nuts  
 pinch salt  
 2 C. flour  
 1 C. coconut  
 2 C. B. sugar  
 1 tea sp. Spind.  
 1 C. melted butter &  
 lard.  
 1/2 tea sp soda in  
 4 tablesp. hot  
 water

Beat eggs together  
 & add other ingredient  
 in above order, mixing  
 with each item throughly  
 as added. Bake in  
 moderate oven.

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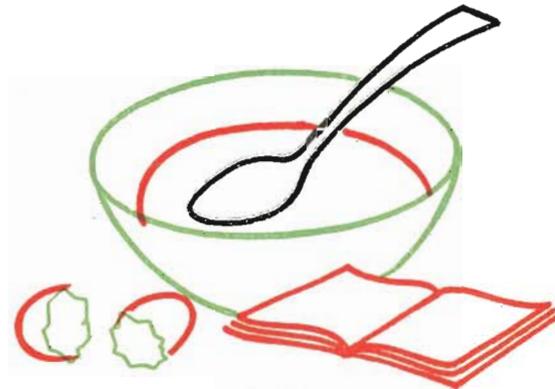
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## 9 WAYS TO PERK UP A MENU



WITH

# SWANS DOWN CAKE FLOUR

### Bleach for Superfluous Hair

E. B.: Six drops of ammonia, six teaspoonsful of peroxide and enough white henna to form a paste. This is the recipe you require, using the white henna, peroxide and ammonia for bleaching superfluous hair. Spread the paste over the hair, allow to dry, then remove with water and massage with a nourishing cream. If the skin is sensitive, do not use this bleach too often. Otherwise, it may be used very frequently, every day in fact until the hair is considerably lightened. A little cream applied gently over the skin after the bleach is removed will help to counteract any drying effect.

\*\*\*



## TRICKS of the TRADE

for every housewife

1. To remove fruit, tea or coffee stains from cottons or linens, rub butter on them; then wash with hot water and soap.
2. Soap and water with a little kerosene added will keep porcelain sinks and bath tubs immaculate and shining.
3. To clean white painted woodwork, boil two or three onions well, and the water they have been boiled in will clean the woodwork effectively. No soap will be needed.
4. A rag dipped in paraffin will clean windows perfectly and give a brightness impossible to obtain with water.

## Lady Baltimore Cake

(6 egg whites)

- |                                      |                                  |
|--------------------------------------|----------------------------------|
| 2½ cups sifted Swans Down Cake Flour | ¼ cup butter or other shortening |
| 2½ teaspoons Calumet Baking Powder   | 1½ cups sifted sugar             |
| ¼ teaspoon cream of tartar           | ½ cup milk                       |
|                                      | 1 teaspoon vanilla               |
|                                      | 6 egg whites, stiffly beaten     |

Sift flour once, measure, add baking powder and cream of tartar, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla; fold in egg whites quickly and thoroughly. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 30 minutes. Spread Lady Baltimore Filling between layers and Lady Baltimore Frosting over cake. Decorate with nut meats, if desired.

## Quick Fudge Cake

(2 eggs)

- |                                      |   |
|--------------------------------------|---|
| 1½ cups sifted Swans Down Cake Flour | 5 tablespoons softened butter                   |
| 1¾ teaspoons Calumet Baking Powder   | 2 eggs, well beaten                             |
| ¼ teaspoon salt                      | ½ cup milk                                      |
| 1 cup sugar                          | ½ teaspoon vanilla                              |
|                                      | 2 squares Baker's Unsweetened Chocolate, melted |

Sift flour once, measure, add baking powder, salt, and sugar, and sift together three times. Add butter. Combine eggs, milk, and vanilla, and add to flour mixture, stirring until all flour is dampened. Add chocolate and blend. Then beat vigorously 1 minute. Bake in greased pan, 8x8x2 inches, in moderate oven (325° F.) 1 hour. Spread with Chocolate Wonder Frosting.

## Lady Baltimore Frosting and Filling

- |                              |                        |
|------------------------------|------------------------|
| 1½ cups sugar                | 1 teaspoon vanilla     |
| ½ teaspoon light corn syrup  | 6 figs, chopped        |
| ¾ cup boiling water          | ½ cup raisins, chopped |
| 2 egg whites, stiffly beaten | ½ cup chopped nuts     |

Combine sugar, corn syrup, and water. Bring quickly to a boil, stirring only until sugar is dissolved. Boil rapidly, without stirring, until a small amount of syrup forms a soft ball in cold water, or spin a long thread when dropped from tip of spoon (240° F.). Pour syrup in fine stream over egg whites, beating constantly. Add vanilla. Continue beating with a rotary egg beater 10 to 15 minutes, or until frosting is cool and of right consistency to spread. Use wooden spoon when too stiff for beater. For filling, add enough frosting to fruit and nuts to make a filling that will spread easily. Spread between layers. Spread remaining frosting on top and sides of cake. Makes enough frosting and filling to cover tops and sides of two 9-inch layers.

## Chocolate Wonder Frosting

- |                                    |   |
|------------------------------------|---|
| 3 ounces (1 package) cream cheese  | 2 squares Baker's Unsweetened Chocolate, melted |
| 2 to 3 tablespoons milk            | Dash of salt                                    |
| 2 cups sifted confectioners' sugar |   |

Soften cream cheese with milk. Add sugar, one cup at a time, blending after each addition. Add chocolate and salt and beat until smooth. Makes enough frosting to cover top and sides of 8x8x2-inch cake or tops of two 8-inch layers. Double recipe for enough to cover tops and sides of two 9-inch layers.

*Note:* This frosting, when tightly covered, may be kept in refrigerator several days before using.

## Hot Milk Sponge Cake

(3 eggs)

- |                                    |                         |
|------------------------------------|-------------------------|
| 1 cup sifted Swans Down Cake Flour | 3 eggs                  |
| 1 teaspoon Calumet Baking Powder   | 1 cup sugar             |
| ½ teaspoon salt                    | 2 teaspoons lemon juice |
|                                    | 6 tablespoons hot milk  |

Sift flour once, measure, add baking powder and salt, and sift together three times. Beat eggs until very thick and light and nearly white (10 minutes). Add sugar gradually, beating constantly. Add lemon juice. Fold in flour, a small amount at a time. Add milk, mixing quickly until batter is smooth. Turn at once into ungreased tube pan and bake in moderate oven (350° F.) 35 minutes, or until done. Remove from oven and invert pan 1 hour, or until cold. May also be baked in lightly greased loaf pan, 12x8x3 inches, at 350° F. for ½ hour.

## English Tea Cookies

- |                                      |                                  |
|--------------------------------------|----------------------------------|
| 1½ cups sifted Swans Down Cake Flour | ½ teaspoon salt                  |
| 1½ teaspoons Calumet Baking Powder   | ½ cup butter or other shortening |
| ½ cup sugar                          | 1 egg, well beaten               |
|                                      | 2 tablespoons milk               |

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Cut in shortening. Divide egg, reserving half. Combine ½ of egg with milk and add to flour mixture, mixing thoroughly. Chill until firm enough to shape. Shape into small balls and flatten slightly. Place on greased baking sheet. Brush with remaining egg; sprinkle with sugar. Bake in hot oven (450° F.) 8 minutes. Makes 2 dozen cookies. These cookies are especially good when served warm.

## Pecan Drop Biscuits

2 cups sifted Swans Down Cake Flour  
2 teaspoons Calumet Baking Powder  
3 tablespoons sugar  
½ teaspoon salt  
4 tablespoons shortening  
½ cup milk  
1 egg, well beaten  
½ cup finely cut pecan meats  
1 tablespoon sugar  
⅛ teaspoon cinnamon

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Cut in shortening. Combine milk and egg, then add all at once to flour mixture and stir carefully until all flour is dampened. Add nuts and stir vigorously until mixture forms a soft dough that clings to sides of bowl. Drop from teaspoon on ungreased baking sheet. Sprinkle with mixture of sugar and cinnamon. Bake in hot oven (425° F.) 10 to 12 minutes. Makes 2½ dozen small biscuits.

## Cream Puffs

1 cup sifted Swans Down Cake Flour  
⅓ cup butter or other shortening  
1 cup boiling water  
3 eggs, unbeaten

Sift flour once; measure. Melt shortening in water. Stir flour into rapidly boiling water. Cook and stir constantly until mixture leaves sides of pan in smooth, compact mass. Remove at once from fire. Add eggs, one at a time, beating only until smooth (20 to 40 seconds) after each. Shape in rounds on ungreased baking sheet, using two teaspoons. Bake in hot oven (450° F.) 20 minutes; then reduce heat to moderate (350° F.) and bake 25 minutes longer. With sharp knife make slit in one side; insert Custard Cream Filling. Sift confectioners' sugar on tops. Makes 12. This mixture may be used for eclairs by shaping in strips, 5x1 inches; bake as directed above.

## Banana Cake

(1 egg and 1 egg yolk)

2 cups sifted Swans Down Cake Flour  
1 teaspoon Calumet Baking Powder  
1 teaspoon soda  
½ teaspoon salt  
½ cup butter or other shortening  
1½ cups sugar  
1 egg and 1 egg yolk, well beaten  
1 cup mashed bananas  
½ cup coarsely broken walnut meats  
¾ cup sour milk or buttermilk  
1 teaspoon vanilla

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then add bananas and nuts and beat again. Add flour to creamed mixture, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 minutes. Cool. Just before serving, spread whipped cream and sliced bananas between layers and on top of cake.

## Custard Cream Filling

½ cup sugar  
4 tablespoons Swans Down Cake Flour  
Dash of salt  
1½ cups milk  
2 egg yolks, slightly beaten  
1 teaspoon vanilla

Combine sugar, flour, and salt in top of double boiler; add milk and egg yolk, mixing thoroughly. Place over boiling water and cook 10 minutes, or until thick, stirring constantly. Cool; add flavoring. Makes 1½ cups filling, or enough for 12 cream puffs. To vary, add toasted nut meats to filling.

## Marble Cup Cakes

2 cups sifted Swans Down Cake Flour  
2 teaspoons Calumet Baking Powder  
½ teaspoon salt  
⅓ cup butter or other shortening  
1 cup sugar  
2 eggs, unbeaten  
¾ cup milk  
½ teaspoon cinnamon  
¼ teaspoon nutmeg  
½ teaspoon mace  
2 tablespoons molasses

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add eggs, one at a time, beating thoroughly after each. Add flour, alternately with milk, a small amount at a time, beating until smooth. Divide batter into two parts. To one, add spices and molasses. Put mixtures by teaspoons into greased cup-cake pans, alternating light and dark. Bake in moderate oven (375° F.) 25 minutes. Makes 18.

## Magic Pudding with Preserves

2 cups sifted Swans Down Cake Flour  
2¼ teaspoons Calumet Baking Powder  
¼ teaspoon salt  
½ cup butter or other shortening  
½ cup sugar  
1 egg, well beaten  
1 cup milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter, add sugar gradually, and cream together thoroughly. Add egg, then flour, alternately with milk, a small amount at a time, beating well after each addition. Turn into greased mold, cover, and steam 2 hours. Serve hot with cherry or strawberry preserves. Serves 8. This mixture may also be steamed in individual molds 1 hour.

### Today's Recipes

**PINEAPPLE CAKE**—One-half cup butter, one cup sugar, two egg yolks, two-thirds cup pineapple juice, two cups cake flour, three teaspoons baking powder, one-fourth teaspoon salt. Cream butter, add sugar gradually, creaming the white. Add beaten egg yolks and blend thoroughly. Add pineapple juice alternately with dry ingredients sifted together. Turn into a greased and shallow pan and bake in a moderate oven, 350 degrees, for about 40 minutes. Cool and frost.

**PINEAPPLE FROSTING**—Two cups granulated sugar, one-half cup cold water, three egg whites, dash salt, one-fourth teaspoon cream of tartar, one-half cup crunched and well drained pineapple, one teaspoon vanilla. Make a syrup of sugar and water, boiling them to a long thread stage or 240 degrees. Pour slowly onto egg whites, beaten stiff, with salt and cream of tartar. Beat the frosting with a rotary beater until it is stiff. Add well drained pineapple, and vanilla. The pineapple must be well drained and it must not be added until the frosting is quite stiff; otherwise it may become too thin.

## Green Tomato Pickles (Swiss)

One peck of green tomatoes, sliced the day before you are ready for pickling, sprinkling them through and through with salt, not too heavily; in the morning drain off the liquor that will drain from them. Have a dozen good-sized onions rather coarsely sliced; take a suitable Kettle and put in a layer of the sliced tomatoes, then of onions, and between each layer sprinkle the following spices: Six red peppers chopped coarsely, one cup of sugar, one tablespoonful of ground allspice, one tablespoonful of ground cinnamon, a teaspoonful of cloves one tablespoonful of mustard. Turn over three pints of good vinegar, or enough to completely cover them; Boil until tender. This is a choice recipe.

## Lightning Cake.

1- Sift Swansdown Cake flour once and then measure  $3\frac{1}{3}$  cups.

2- To  $3\frac{1}{3}$  cups sifted Swansdown, add 3 teaspoons baking powder and 1 teaspoon salt. Sift together three times.

3- Break 2 eggs into a cup, then add enough soft shortening to fill the cup.

4- Put sifted dry ingredients, eggs and shortening into mixing bowl.

Now add 1 cup of milk, 2 cups sugar, and 1 teaspoon vanilla. Beat them together vigorously for 2 minutes.

5- Pour batter into three greased 9 inch layer pans. Bake in moderate oven ( $375^{\circ}$ ) 25 minutes. Spread your favorite chocolate frosting between layers and on top of cake.

All measurements level.

Do not beat egg separately, or melt shortening.

