

“76.”

A COOK BOOK,

EDITED BY THE

✓
LADIES OF PLYMOUTH CHURCH,

✓
DES MOINES, IOWA.

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“All the labor of man is for his mouth,
And yet the appetite is not filled.” —Solomon.

“What say you to a piece of beef and mustard?”
—Shakspeare.

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DES MOINES, IOWA.

TO THE MEMORY OF

MISS JENNIE M. CHASE.

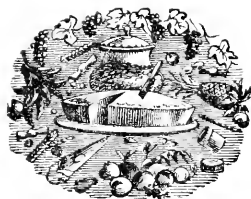
THE DEAR GIRL WHO PREPARED A LARGE PART OF THE MANUSCRIPT OF THIS VOLUME,
AND WHOSE LAST LIFE-WORK WAS FOR IT; WHO WAS EARLY CALLED FROM
A CHEERFUL, LOVING, UNSELFISH SERVICE IN THE HOME, THE CIR-
CLE OF FRIENDSHIP AND THE CHURCH, AND WHO NOW
SERVES WITH THE MINISTERING HOSTS OF GOD;

THIS PAGE,

LINKING HER NAME WITH A WORK SO MUCH HER OWN,

IS AFFECTIONATELY INSCRIBED

BY THOSE WHO HAVE SHARED THE LABOR.



PREFACE.

PROMETHEUS stole fire from the Celestials, so the tradition tells us, and brought it down to mortals. He has long had the credit of doing it because of the great pity he felt for the wretched condition of primitive men, who, in utter savagery, devoured their grains, flesh and fish in the natural way, unconverted into grateful dishes by the processes of roasting, baking or boiling.

But it is time for this memorable conceit, so complimentary to Prometheus, and very likely originated by him for the sake of effect, to be thoroughly exploded. Jupiter saw through the trick at the time, as is clear from the rough way in which he handled the thief.

The undoubted fact is that the sly old fellow was looking out for himself and his own enjoyment in the whole transaction, caring no more for man than demagogues care for the "dear people." He, like other inhabitants of Olympus, was much in the habit of walking to and fro in the earth and taking a place in human feasts. At the festivals of the gods, which were very near together and lasted a long time, there was always a grand display of good cooking. The gods and goddesses of mythology were great epicures. Raw meats were not in favor with them, and the cultivated taste of Prometheus rebelled when he had set before him in mundane banquets, joints of pork, beef and mutton which had never passed through the fire.

Imagine a dainty feeder from the higher world, eating whole wheat without gravy, or tearing the uncooked flesh from a pheasant's breast to get at the wish-bone to break with some comely daughter of Hellas! It was for the sake of providing more toothsome morsels for himself, when he should come down for further junketings with the brave men and fair women of Asia Minor and the Ægean Islands, that he stole the fire. The larceny was in the interest of the culinary art. Since the advent of fire, cooking has been one of the industries and fine arts of the world. The great question, "WHAT shall we eat?" which has always engaged the attention and stimulated the efforts of humanity, has hardly surpassed in interest or importance, that other question, "HOW shall we cook what we eat?" By what ingenious manipulations shall the many materials which enter into that generous compound known as "good living," be so combined that the best ends of taste and nourishment may be secured? It is not enough that the nutritive qualities of food be retained, while, in the cooking, all that can please the taste is driven off. So this question involves not only eating, but eating with enjoyment. Good food must not be repulsive to the palate. There can be no more fruitful source of domestic discord than the perpetual appearance on the family table of unpalatable viands. Many a man has first begun to suspect that his wife was not his true affinity, when he has had his taste disgusted by ill-cooked meats, insipid soups and spoiled vegetables. Sour bread is closely related to sour temper.

A man of ancient Sybaris, a city noted for luxury, is said to have once tasted the black broth of the Lacedæmonians. He declared after it, that he could not wonder the Spartans were so brave in battle, for the reason that the pains of death, however dreadful, were as nothing when compared with the misery of living on such execrable food.

The economic question, too, is of importance. People of limited means must cook, and they must avoid excessive outlay. All the income cannot go to the filling and boiling of the pot. The burning down of a house to roast a pig, after the Chinese method, is too costly, in a country where houses are expensive. How then

shall we cook so that we can afford to eat, becomes a topic for careful study. It is possible to prepare food that shall be like the savory meat of Isaac, full of nutriment and pleasant to the taste, from materials that cost but little. The strength of the ox is not all concentrated in choice roasts nor porter-house steaks. Some of the undiscovered possibilities of the culinary art lie in the direction of furnishing a good meal from the smallest quantity of inexpensive material, as well as in the other direction, of turning to its best account the very choicest of material.

The man who can cook well and economically, and can teach the art, is a benefactor to his kind, and deserves a statue of brass, if not a canonization.

The woman who can do it, holds the key of the home citadel. She commands the situation. Her husband rejoices in her, and her children, rosy, strong and fair, live, with good digestion, to bless her memory for her good cooking, as well as for her other virtues.

Good cooking is a valuable ally of godliness. Dyspepsia is the stronghold of depravity. An abused and impaired stomach is but another name for the eclipse of faith. Pernicious moods, harmful introspections and horrible bug-bears of suspicion and doubt are the portion of him who has been so unfortunate as to damage his most important vital function by feeding on food spoiled for human uses, in the cooking, and made fit only for creatures with the digestive apparatus of the ostrich.

This little book is an outgrowth from the experience of many who wait upon the domestic altars of our city. It gives the results of countless experiments in the direction of prudent wholesome, healthful, enjoyable cooking. It is hoped and believed that it will give help in many ways to those who shall consult it,—that it will be the chart to guide many a young house-keeper serenely through the most dangerous passages of domestic life,—that it will be the “Open Sesame” to many a culinary mystery,—that it will check the growing tendency to seek divorce, by removing one of the causes of matrimonial infelicity; so, in all ways fulfilling the mission of a good book.

Milton well says, "As good almost kill a man as kill a good book; who kills a man kills a reasonable creature, God's image; but he who destroys a good book, kills reason itself."

The ladies who have compiled this manual have thought it not best to include alcoholic condiments, believing it better to lack a certain piquancy in a few articles of food, than to bring to the home table anything which may so easily work mischief.

The aim of the book will be realized if it shall become a minister of help to many known and unknown patrons, to whom its compilers would say in the renowned classic of Jefferson, "May you live long and prosper."

SOUPS.



SOUP may be made of any kind of fresh meat. Allow a pound of uncooked meat to a quart of water. Bones boiled with the meat are an improvement, as the marrow adds to the richness. The meat should be put into cold water, without salt, and heated gradually—never allowing the water to boil hard, nor stop boiling. The kettle must be kept covered. Keep boiling water to renew with as it evaporates. Never fill in with cold water and do not season till nearly done. The bones and pieces left from a roast at dinner, may be made into soup the next day—a piece of raw meat may be added if necessary. The vessel in which the soup is to be boiled, should be perfectly sweet and clean. As the scum rises to the surface, skim with care, and, if it is slow in rising, a little cold water may be thrown in, to bring it up more speedily. Soup should be boiled from three to five hours, and never allowed to cool in the vessel in which it is made. If very rich, the oily substance should be skimmed from the top, as it is quite unwholesome. It is better to boil the soup the day before using, as the fat can be more easily removed after it has cooled.

Soup kept on hand ready made, is called stock. The supply may be kept good by saving and boiling such bones and pieces as are left on the platter from every day cookery. This should be strained before setting away. It is very convenient for making gravies, and adding to vegetable soups; and in winter may be kept a long time. In summer it needs to be made fresh frequently.

PLAIN BEEF SOUP.

MRS. J. P. FOSTER.

Take a shank bone, wash nicely, and, after breaking it in several places, put it into a pot of cold water, without salt. Let it

boil slowly, and take off the scum as it rises. When it has boiled half an hour, add one cup of pearl barley, and boil two and a half or three hours. Half an hour before taking it up, have three or four good sized potatoes pared and sliced an eighth of an inch thick, and put them in to boil. Add salt and pepper to taste. If the soup is too rich, skim the fat from the top before putting on the table.

COMMON MEAT SOUP.

MRS. DR. HOFFMAN, BEARDSTOWN, ILL.

Boil four pounds of beef in salt water until it is soft. Care must be taken to use enough water in the beginning, but if more is necessary never add cold, but boiling, water. (This is a rule with every kind of soup.) If the soup is too weak, take out the meat and boil it down. If a few roots, such as carrots, celeriac, etc., are added, it will make a very palatable soup.

SAGO SOUP.

MRS. DR. HOFFMAN, BEARDSTOWN, ILL.

Take of the beef broth as above, and add as much sago as is necessary, but do not make the soup too thick; boil it until the sago is done, then take the yolks of two eggs, beat them up with a little of the broth, then pour them into the soup and let it come to a boil.

EGG-BARLEY SOUP.

MRS. DR. HOFFMAN, BEARDSTOWN, ILL.

Take three dry rolls, grate them, beat two eggs into them, stir well together, and pour slowly into the boiling meat soup, stirring continually. It will have the appearance of barley. After boiling a short time, serve with a little grated nutmeg.

A GOOD VEGETABLE SOUP.

Different kinds of vegetables, such as carrots, turnips, etc., are cut into small pieces and boiled soft in meat soup. Then take a head of Savoy cabbage; clean, cut it into quarters, boil soft in water, press it out or drain the water off, then put into the soup. Brown meat soup is best. When all is sufficiently soft, pour as much soup over it as is necessary to make the desired quantity;

toast slices of fine white bread or stale rolls, and put into it. Before serving, grate nutmeg over it.

CAULIFLOWER SOUP.

MRS. DR. HOFFMAN, BEARDSTOWN, ILL.

Pick all the little green leaves from the cauliflower, and put it into boiling water; after a minute or two the water should be poured off, meat soup poured on, and boiled together with parsley and carrots, in a tightly covered pot, until nearly soft. Sprinkle a spoonful of flour over it, shaking the pot, but not stirring it, as that will break the cauliflower, which should be avoided. Pour as much more meat soup over it as is desired, and boil until all is soft. When ready to serve, take the yolks of two or three eggs, beat them well in the soup tureen, and pour the soup slowly over them, stirring continually. Small pieces of white bread, fried in butter, may be added just before serving.

AN EXCELLENT SOUP WITHOUT MEAT.

Peel and slice six onions, six potatoes, six carrots, and four turnips; fry them in a half a pound of butter, and pour on four quarts of boiling water. Toast a crust of bread as brown and hard as possible, but do not burn it, and put it in with some celery, sweet herbs, pepper and salt; stew it all gently for four hours, and strain through a coarse cloth. If desired, an anchovy and a spoonful of catsup may be used.

TOMATO SOUP.

MRS. DR. HOFFMAN, BEARDSTOWN, ILL.

Take beef broth and add tomatoes to suit the taste, (having previously cooked, mashed, and strained them very fine), a little pepper, sugar, and two tablespoonfuls of flour, or pulverized crackers. Boil ten minutes and then serve.

TOMATO SOUP.

MISS LIZZIE SMITH, MT. CARROLL, ILL.

Take six peeled tomatoes of medium size, with one pint of water, cook thoroughly, season with butter, pepper and salt. At the last, add one quart of sweet milk, let it come to a boil, and take it up at once, or the milk will curdle.

POTATO SOUP.

MRS. J. KUHN.

Peel four or five good sized potatoes, and boil in two quarts of water. When boiled soft, pour off the water, mash the potatoes fine and return them to the water. Take a piece of butter about the size of an egg, fry it with two tablespoonfuls of flour (and, if desired, an onion), till brown. Then add it to the soup, with salt and pepper to taste.

POTATO SOUP.

MISS W. JOHNSON.

Peel and slice three potatoes; boil them in two quarts of water till nearly done, then add one teacup of milk. Pepper, salt and butter to taste. Just before removing from the fire, pour in one cup of sweet cream.

BEAN SOUP.

MISS W. JOHNSON.

Soak one pint of beans in cold water over night. Boil till tender, then mash and strain them through a colander. Boil them up in two quarts of meat broth, and season to taste.

BEAN SOUP.

MRS. C. C. HOWELL.

After breakfast, put one coffee-cup of beans into four quarts of water, with the trimmings from your breakfast steak, or other bits of meat. Let it boil constantly until dinner, adding water if necessary. Season with salt and pepper, and when done, strain into the soup tureen through a colander, and you have a delicious soup with very little expense.

PEA SOUP.

MRS. G. F_____.

If dry peas are used, soak them over night in a warm place, using a quart of water to each quart of the peas. Early next morning, boil them an hour, putting in a teaspoonful of soda, a few minutes before removing them from the fire. Take them up, put them into fresh water, and boil them until tender (3 or 4 hours);

boil with them a pound of salt pork; it should be taken up as soon as tender. Other meat can be used if preferred, and the soup seasoned to taste. Green peas need no soaking, and only an hour's boiling.

GREEN PEA SOUP.

Mix two quarts of green peas with a quarter of a pound of lean ham, cut into small dice; put into a stew pan, add a cup of cold water, and place over a sharp fire, stirring the contents occasionally; when very tender, add two tablespoonfuls of flour, which mix well in, mashing the peas with your spoon against the sides of your stew pan. Add two quarts of stock (meat broth), a tablespoonful of sugar, and a little pepper and salt. Boil all well together five minutes. Strain and serve.

GREEN CORN SOUP.

MRS. W. H. CLEGHORN.

Take one dozen ears of green corn, and shave the corn from the cobs. Put the cobs into a gallon of cold water, and boil 30 minutes, after which remove them and skim the water thoroughly. Chop or bruise the corn, and boil it 30 minutes in the same water. Then add two quarts of fresh milk, and season with butter, pepper and salt to taste. Let it boil up and serve.

GREEN PEA SOUP.

Shell the peas, and boil the pods and peas in separate vessels. If you have no stock (meat broth), add a little fresh meat, or a slice of ham to the water in which the pods are boiled. When the pods are thoroughly boiled strain the water through a colander; return the liquor to the pot, and add the peas a quarter of an hour before serving. Butter and season to suit the taste. Pour over crackers if desired.

OYSTER SOUP.

MRS. J. P. FOSTER.

To one quart of sweet milk and one pint of boiling water, add the liquor from one quart of oysters. Boil this up together, then add the oysters and half a teacupful of cracker crumbs rolled fine. Add butter, salt and pepper to taste. Much boiling hardens the oysters. Serve with hot toast and crackers.

CHICKEN SOUP.

Old fowls are best for making soup. Cut up as for frying; boil gently in three quarts of water till the meat is well cooked; skim carefully. Add a teacupful of rice, and season to taste. Some prefer to add sweet milk or cream. Pick the meat carefully from the bones and serve with the soup, or make into salad.

CHICKEN AND OYSTER SOUP.

Cut up a full-grown fowl as for frying. Clean the giblets nicely, and put all in the soup kettle, with just enough water to cover them; let it simmer gently; remove all the scum. When the chicken is tender, take it up, strain the liquor, and return it to the kettle. Use a quart of sweet milk to a quart of broth; add boiling water if necessary. Add a quart of oysters with their juice, and two or three blades of mace, a tablespoonful of butter, one of wheat flour rubbed into the butter, and one gill of hot cream; stew gently five minutes. Cream must always be boiled before being put into soup or gravy. Use the chicken for salad.

MOCK TURTLE SOUP.

Take the head and two feet, of a calf, that have been carefully cleaned. Separate the jaws and remove the brains. Place the meat in cold water, let it heat slowly, and skim with care. When it is done, take it up, and set it away until the next day. Then skim off the fat, pick the meat from the bones, and chop fine; put the liquor and *part* of the meat in the pot. Tie, in a thin muslin cloth, a few grains of allspice, bruised slightly, and a dozen cloves; add to the soup, also, a grated nutmeg; this is spice enough for half a gallon of soup. Salt and pepper to taste. Stir frequently to prevent the meat from burning. Half an hour before the soup is done, one tablespoonful of batter, made with water and browned flour, should be added for each gallon; force-meat balls may also be added, if desired. Fifteen minutes before sending to the table, add half a gill of good catsup to each quart of soup. To each gallon, add two tablespoonfuls of lemon juice. The yolks of eight hard-boiled eggs, sliced, should be put into the soup after it is poured into the tureen. This soup may be made equally good with a shank of veal or beef. A little butter and cooked Irish

potatoes added to the remaining meat and laid in pie-crust, make a good mock turtle pie.

FORCE-MEAT BALLS.

Chop half a pound of lean veal, or other meat, fine, together with a little raw salt pork; add a small tea-cup of bread crumbs, moistened with cream. Season with salt, pepper, curry powder or cloves. Work all together with a well-beaten egg. If the paste is too stiff, add another egg, or only the yolk, or a little more cream. If not stiff enough, they will fall to pieces. Make into balls, the size of half an egg and boil part in the soup, fifteen minutes. Fry the remainder in hot lard and serve up in a separate dish.

NOODLE SOUP.

MRS. J. KUHN.

Take two eggs and flour enough to make very stiff, and roll out as thin as possible. Let it dry a little, then turn in one edge and make it in a long roll. Cut slices across this as thin as can be done with a sharp knife. Put them into plain beef soup just long enough before serving, to have them come to a boil—a longer time will make them heavy.

DUMPLINGS FOR SOUP.

MRS. J. B. LYMAN, ROCKFORD, ILL.

One-half pint of sweet milk, two tablespoonfuls of butter; when scalding hot, stir in flour until stiff; three eggs.

SCOTCH BROTH.

Take the chops from a neck of mutton; cut the remainder into small pieces and let it stew gently the whole day. Boil a quarter of a pint of pearl barley in a little water, till tender; strain it dry. Chop fine two large onions and turnips and put with the barley and meat into a close stew-pan; strain the broth into it, also the water from the barley; let it boil one hour and a half and skim well. Season it only with salt and pepper.

PORTABLE SOUP.

Take the liquor in which beef or veal, or any scraps of fresh meat, good bones, or fowls, have been boiled. Remove all the

fat and strain the liquor into the stew pan ; boil briskly, putting in salt to taste and plenty of pepper. Leave the stew-pan uncovered, and watch closely to prevent burning. Drop a little upon a cold plate and when of a consistency to make thick jelly, pour it on platters, having it not over three quarters of an inch in thickness. When cold, cut in pieces about three inches square and set them in the sun to dry, turning them frequently. When perfectly dry, put them in an earthen vessel with white paper between each layer. If the directions are strictly followed these cakes will keep good a long time.

OCHRA, OR GUMBO SOUP.

MRS. G. R. OSGOOD.

Cut up a chicken and a small piece of salt pork as if to fry; take two quarts of young and tender ochra, slice it, and put into a pot with the meat, with just cold water enough to cover it, and stew for an hour. Then add one quart of ripe tomatoes sliced, and two or more quarts of boiling water. Cover closely, and skim frequently. Boil till the meat and vegetables fall to pieces, then add butter, pepper and salt to taste; serve hot. This is a southern dish, but ochra is raised in this latitude.

FISH.



FISH to be really good *must* be *fresh*. If the eyes are bright and the flesh firm, it is a pretty sure indication of their freshness.

TO FRY FISH.

An iron spider is the best utensil for the purpose. The lard used for frying should be sweet and clean and free from salt. The lard should be just the right heat. If a small piece of bread thrown in fries crisp, the lard is ready; if the bread burns it is too hot. As soon as the fish is done, lay it on a soft cloth by the fire to absorb the grease.

HOW TO BROIL FISH.

When thoroughly cleaned and washed, dry the fish with a towel; rub it inside and outside with a little butter, and salt and pepper it on both sides. Have a sharp fire and the draught good, set on the fish and turn over often enough to prevent it from charring. It must broil quickly. When done, place the fish on a warm platter, the inside up, and spread over butter. When turning the fish, do not use a knife and fork, but lay a dish on it and hold it with one hand, while you turn the gridiron over with the other. Lay the skin side down, first.

TO BOIL FRESH FISH.

After being well scaled and cleaned, rub salt over the inside of the fish; wrap each fish in a cloth and sew it on, then place in a kettle of warm water, salt the water, simmer gently till the fish will *separate*, but not *fall* from the bone. This may be ascertained by opening the cloth and trying it in one place, but fasten it up again if not done. Serve with rich drawn butter, with eggs.

TO BAKE FISH.

The simplest way is very good. Spread little pieces of bread with butter; pepper and salt them and lay them inside the fish; take a needle and thread and sew it up; lay it into a dish and put a few thin slices of pork on it; sprinkle over salt and flour it well. Baste it with the liquor which cooks out of it. A fish weighing four pounds will cook in an hour.

BAKED FISH.

MRS. A. L. FRISBIE.

Open the fish so that it will lie perfectly flat. Rub salt over it and lay it in a dripping pan, with a very little butter and water. Put it in a very hot oven and bake twenty minutes or a half hour, according to thickness of the fish. When done it will be a delicate brown and will be cooked through without the trouble of turning. Of course the *skin* side is laid next the dripping pan. White fish cooked in this way are especially nice.

FISH CHOWDER.

MRS. J. B. STEWART.

Take three or four pounds of fish for six or eight persons; cut in sections, crosswise. Take five or six slices of salt pork, lay them in the bottom of the kettle and let them fry slowly until all the fat is fried out; then remove the scraps of pork and lay in about one-third of the fish, then a layer of potatoes, then a sprinkling of chopped onions (chop two onions for the whole,) then pepper and salt and some flour dredged in so as not to lump. Place in layers until the whole is used. Cover with cold water and boil fifteen minutes, then add a half dozen Boston crackers, split and wet in cold water; add one pint of sweet milk. Boil five minutes more and serve.

TO POT FRESH FISH.

Let the fish lie in salt and water several hours. For five pounds of fish take three ounces of salt, two ounces of pepper, two of cinnamon, one of allspice, and half an ounce of cloves. Cut the fish in slices and lay in the jar in which it is to be cooked—a layer of fish, then sprinkle spices, with flour and bits of butter on

top; another layer of fish and seasoning, till all is packed. Fill the jar with equal proportions of vinegar and water; lay on a cloth pressed down close to the sides of the jar, and put flour on top, so no steam may escape. Bake moderately six hours; let it remain in the jar till cold, when it can be sliced for tea.

SHAD.

Fresh shad are good baked or broiled, but much the best broiled. For broiling, sprinkle salt and pepper on the inside when cleaned, and let it remain some hours. Salt shad for broiling should be soaked ten or twelve hours, in cold water. For boiling, they need be soaked only long enough to enable the scales to be easily removed. The roe is good either broiled or fried.

BAKED HALIBUT.

Lay five or six pounds of fresh halibut in salt and water for two hours, then wipe dry, score the skin in squares, and set in a tolerably hot oven; baste quite often with butter melted in hot water. When done, a fork will easily penetrate it. Serve with drawn butter, flavored with walnut catsup, or such sauce as may be preferred.

HALIBUT

Is nice cut in slices, well seasoned, then broiled or fried. The fins and thick part are good boiled.

SMOKED HALIBUT.

MRS. E. P. CHASE.

Enough may be soaked for several days at one time, hang it up to dry, and broil what is needed on a gridiron; when done, butter well, and serve while hot.

SALMON TROUT,

When thoroughly cleaned and washed, should be wiped carefully and laid into a dripping pan, with water enough to prevent scorching. Bake slowly, basting often with butter and water. When done, have ready a cup of sweet cream, diluted with a few spoonfuls of *hot* water, stir in carefully two tablespoonfuls of melted butter, and a little chopped parsley. Heat this by placing

the vessel in boiling water; add the gravy from the fish and boil up once. Place the fish in a hot dish and pour over the sauce.

Pickerel are good baked in the same way.

HOW TO CHOOSE A SALT MACKEREL.

A poor mackerel when salted has a heavy dead appearing eye, but a fat one will have a substance which resembles white jelly, sometimes covering the eye and extending back from it on the head. All salt mackerel have it to some extent, and the larger the accumulation of this substance, the fatter and better the fish. In soaking fish, use plenty of water, and put the skin side uppermost, as the salt will then fall to the bottom and leave the fish freshened. If it is very salt, the water may need to be changed. The fish will broil nicer to be hung up an hour or two to dry, before cooking, though wiping with a soft dry cloth will answer very well.

BOILED MACKEREL.

If fresh, simmer them fifteen minutes in a little water with salt. Do not let them boil hard. If salted, let them lie in hot water half an hour before boiling, then change the water.

SOUSED MACKEREL.

If fresh, when cleaned, boil them in salt and water. If salt, freshen them a little first. When boiled, take them out of the water, and save about half enough to cover them; mix it with an equal quantity of vinegar. Heat it scalding hot, with a few pepper-corns and cloves, and pour it over the fish. They will be sufficiently pickled in the course of three days.

CANNED SALMON.

MRS. G. R. OSGOOD.

Set the can of salmon in a kettle of boiling water, let it stand half an hour, take it out, pour off the juice or oil from the salmon and pour over it a dressing made of equal quantities of butter and vinegar, boiled together.

TO BROIL SMOKED SALMON.

Wash well in cold water and wipe dry; cut in pieces to serve

and broil on a hot gridiron, turning several times. When well heated through, take up, and put on melted butter.

HOW TO COOK COD-FISH.

Soak the thickest part for two days in sweet skimmed-milk, changing the milk twice. Roll in flour, and fry quite brown. Scald, but do not boil, a teacup of thick sweet cream, and pour over the fish.

TO PREPARE COD-FISH FOR THE TABLE.

MRS. J. M. OTIS.

Remove the skin and bones. Make the fish fine by cutting it first in short pieces, then pick very fine. Throw into cold water for ten or fifteen minutes, letting it stand in a warm place. Prepare cream as for dried-beef. When it boils, add the fish skimmed from the water, and serve.

BOILED COD-FISH.

MRS. E. P. CHASE.

Soak over night; put in a pan filled with water, and simmer two or three hours. Serve with drawn butter, with hard-boiled eggs sliced in it.

DRAWN BUTTER.

Half a cup of butter, large tablespoon of flour rubbed with the butter. Pour on one pint of boiling water. Salt to taste.

COD-FISH BALLS.

MRS. E. P. CHASE.

Take mashed potatoes, and half as much cod-fish as potatoes; add a piece of butter and one hard-boiled egg. Mash well together, and make in balls. Fry brown in equal parts of butter and lard.

COD-FISH ON TOAST.

MRS. J. P. FOSTER.

Pull the fish into small strips, and soak about half an hour in luke-warm water; drain off the water, and pour on milk; add

butter. Three or four beaten eggs improve it. Let it heat, but do not let it boil or it will harden. Turn it on buttered toast.

FRIED FRESH COD-FISH.

Cut the fish into slices about two inches thick, dip in egg, then in bread crumbs, and fry to a rich brown in plenty of fat.

Cod-fish is good baked after being boiled, and dressed with a rich sauce of cream, butter and hard-boiled eggs; rub a little flour into the butter. Garnish with parsley.

BROILED COD-FISH.

MRS. E. P. CHASE.

Soak till freshened enough, which can be determined by tasting; wipe dry, and broil on gridiron. Do not forget to grease the bars. This makes a nice relish for tea.

Shell-Fish.

OYSTER PIE.

MAKE a nice paste, and line a deep dish, turn a tea-cup down in the center; this will draw the liquor under it and prevent it from boiling over; it also keeps the upper crust from falling in and becoming clammy. Lay in the oysters, with a little salt, pepper, butter and flour. Use but little of the liquor. Make a wide incision in the upper crust, so that when the pie is nearly done you can pour in half a tea-cup of sweet cream or milk. Secure the edges by moistening the under crust, and sprinkling flour on it before pinching down the top; place in the oven immediately and bake an hour. If allowed to stand, the under crust will be clammy.

OYSTER PATTIES.

Take a pint of oysters, season with salt and pepper to taste, put into a stew pan, with a large tablespoonful of fresh butter; set this on the stove, and, as the butter melts, stir carefully; scald the liquor by itself, and when the butter is hot, but not boiling, pour the oyster liquor in, stir all together, and let it stew fifteen minutes; set this aside in an earthen vessel. Have patty pans lined with puff paste; bake them a light brown color; just before serving, fill these with oysters. They should be eaten immediately, as the gravy, by soaking in, will render the pastry heavy.

ESCALLOPED OYSTERS.

MRS. E. P. CHASE.

Butter your pan or dish; cover the bottom with crackers, rolled fine. Add a layer of oysters. Alternate the crackers and oysters until you have three or four layers, the crackers being the top layer. Sprinkle each layer with salt and pepper and bits of butter. Moisten with a mixture of the oyster liquor and milk—butter on the top. Bake about three-quarters of an hour.

PICKLED OYSTERS.

MRS. D. O. FINCH.

Drain the liquor from the oysters, scald and skim it till clear. Then scald the oysters in the liquor till they begin to shrivel. Skim them out; add vinegar and whole allspice to taste; let scald and pour over the oysters.

TO FRY OYSTERS.

MRS. C. W. NELSON.

Take the largest oysters and spread them upon a napkin; put another over to dry them; then season with salt and pepper; have ready some beaten egg, and crackers rolled fine; prepare in your pan some sweet lard and butter. Dip each oyster into the egg, then roll in the cracker and drop into the boiling fat; there must be enough to allow the oysters to float. Serve with hot cakes.

STEAMED OYSTERS.

MRS. C. H. SWEENEY.

Wash the oysters, put them in a deep dish in the steamer, and let them cook till they shrivel. In the meantime have the liquor on the stove in a half pint of water; scald and skim, add one quart of milk and butter; pepper and salt to taste; roll one cracker fine and sprinkle in and let all scald together; pour over the oysters, and serve *immediately*.

FRIED OYSTERS.

To fry, take fresh and good sized oysters, open and turn them into a colander for half an hour, to drain them. Beat two or three eggs in a bowl. Turn the oysters into fine cracker crumbs, and then shake them so that little of the crumbs shall adhere. Put the oysters into the beaten eggs, and stir them, after which, take them out one by one; see that they have been well dipped in the egg, and roll them in bread or cracker crumbs. As soon as an oyster is well rolled in crumbs, put it into the palm of your hand, on its flat side, and press gently on it with the other hand. When thus prepared put them away in a cold place until they are put in the pan. They may be dipped in egg and rolled a second time, half an hour after the first time. After being rolled in crumbs, they may be kept in a cold place for hours before being fried, but the quicker they are eaten after they are fried the better. When fried, turn them into a colander, dust fine salt over them and serve hot.

BROILED OYSTERS.

After being strained, they are rolled in fine cracker crumbs, then shaken gently on a rough towel, dipped in melted butter, rolled in bread or cracker crumbs, and broiled on the gridiron. Serve hot.

STEWED OYSTERS.

Put the oysters on the fire in a pan, with a little salt and butter; remove them at the first boil, add pepper and a little milk and cream, and serve.

ROASTED OYSTERS.

Put oysters, in the shell, on the gridiron or hot coals; when cooked, the shell usually opens a little; remove from the fire, take off half the shell, put on butter, salt and pepper, and eat while hot.

OYSTER FRITTERS.

Scald them in their own liquor, and wipe dry. Add one pint of milk to the liquor, a teaspoonful of salt, and five well-beaten eggs, with flour enough to make a thin batter, and drop the oysters into it. Take up each oyster in a spoonful of batter, and fry in boiling lard, till a light brown. Lay a soft napkin on a flat dish, and serve the fritters on this, that the grease may be absorbed by it, and not soak into them.

ANOTHER OYSTER PIE.

Line a deep baking dish with rich puff paste, as for any other pie; fill with crackers or crusts of light bread. Have the top crust much thicker than the under one, and butter the edges so the crust will part easily when done. Put a roll of paste around the edge of the top crust, and bake. Drain the liquor from the oysters, put in a little hot water, salt and pepper, and set over the fire; when it comes to a boil, add a cupful of rich milk or cream; when it boils up once, put in the oysters, and stew five minutes; add a piece of butter, stir, and remove from the fire as soon as it melts. Time your work so that the crust shall be ready just as soon as the oysters are. Lift the top crust, pour in the hot oysters, and serve immediately.

CLAM FRITTERS.


Chop a dozen clams fine; take the liquor from the clams, and add one pint of milk; to this add four beaten eggs, and flour enough to make a thin batter. Season to taste. Fry in hot lard.

LOBSTER CROQUETTES.

Take boiled lobster and chop fine, season to taste, and have fine bread crumbs about one-third of the quantity of meat, and mix with two tablespoonfuls of melted butter. Make this into balls, roll in beaten egg, then in fine bread crumbs, and fry in hot lard. Serve immediately.

POULTRY.

TO SELECT AND PREPARE POULTRY.

RY the wing, and if it is easily disjointed or turned back, the fowl is young; if a turkey, it has also a smooth leg and soft bill, and if fresh, the eyes will be bright and the feet moist. If the fowls are dressed, select by their skin and breast bone. The young ones have a thin and tender skin, and the breast bone yields readily when pressed by the fingers. (They should be killed by having the neck cut, and then hung by the legs so that they will bleed freely, in order to make them white and healthy to eat.) Scald and pick off the feathers, being careful to remove all the pin-feathers. A pair of tweezers or the point of a dull knife is frequently a great help. Cut the oil-bag out from above the tail, and singe off the hair by holding over a blazing paper, so the fire may reach all parts. Then remove everything from the inside, keeping the gizzard, heart and liver to stew for the gravy. Great care must be used in separating the gall-bag from the liver—if broken it renders what it touches unfit to eat. Thoroughly wash and cleanse the fowl. A little soda may be thrown into the water after the first washing, and then rinse in clear water. Cut off the legs at the first joint above the feet, and if to be cut up, the following way is advised, as each piece has a good portion of meat. Cut it open right through the back and so clear through the breast bone, being careful to leave the breast equal on both halves; then, after removing the flyer of the wings and the drumsticks, cut each half crosswise into four, five, or six pieces, according to the size of the fowl, being careful so to cut as to leave good meat on each piece.

TO ROAST A TURKEY.

MRS. J. P. FOSTER.

Prepare according to directions given above. Make a dressing of fine bread crumbs, season with salt and pepper and add sage or such sweet herbs as are preferred. Do not flavor too strongly with any one thing; mix all together and pour over melted butter to moisten it nearly enough, then add a little water. Put salt on the inside of the turkey, and fill the crop and body with the dressing; sew it up with white woolen yarn (for it will not tear the flesh as cotton does), tie the legs and wings close to the body, lay into a dripping-pan, and rub a little salt and butter over it, or lay on two or three slices of salt pork; pour over a tea-cup of water, and place it in the oven. It should be roasted slowly at first, and basted frequently. If desired, oysters can be used in the dressing and sauce. Mix the oysters with the bread, omitting the herbs, and moisten with the liquor of the oyster instead of water.

For the gravy, boil the heart, liver and gizzard, till very tender; then chop fine and return to the water in which they were boiled; add oysters and their liquor, also some butter rubbed in flour to thicken the gravy, and season to taste; boil till oysters and flour are cooked, then serve.

BOILED TURKEY.

Prepare as for roasting. Half a cup of rice boiled with a turkey makes the meat look white, or wrapping it closely in a cloth dredged with flour before putting it to boil will have the same effect. A small piece of salt pork improves the flavor. Oyster sauce is very nice for turkey cooked in this way.

TO WARM OVER TURKEY.

Pick the meat from the bones, and chop fine; spread a layer of crackers or bread crumbs in the bottom of a buttered dish; moisten with a little milk or water, then put on a layer of turkey, (a little cooked ham minced fine and mixed with it is an improvement,) a few bits of butter and the dressing, then another layer of crumbs and so on till near the top, seasoning to taste all the way through, and pouring on the gravy left from the day

before, adding water if necessary. The top layer should be crumbs soaked in warm milk and beaten up light with two eggs and spread smoothly over, with bits of butter on the top. Turn a pan or deep plate over this till cooked through, and then remove the cover and let the top brown.

OTHER WAYS.

Cut the pieces that are left, up fine, and warm with the gravy, or make a turkey pie of them.

ROAST CHICKEN.

Having picked and prepared the chicken for cooking, make a stuffing as for a turkey. Rub salt over it and place in dripping-pan with pieces of butter laid on the breast; put in hot water enough to cover the bottom of the pan, and baste frequently, turning the pan so the chicken may roast equally on all sides. When done, take up the chicken and make a gravy by mixing flour with butter, or, if preferred, the fat of the drippings, and adding the giblets, previously boiled and chopped, to the liquor in the dripping-pan. Boil up and serve.

FRICASSEED CHICKEN.

MRS. J. P. FOSTER.

The chickens should be cut up according to previous directions; wash and lay in cold salt water for half an hour; put in a pot with the skin side down, with a few slices of salt pork; sprinkle in pepper, and put on just enough water to cover them (hot, not boiling water, is best). Cover and stew slowly till tender, then remove the chicken, and skim the oil from the top of the liquor, if the chickens are fat; take a piece of butter and mix with flour enough to thicken the remainder. Boil till the flour is cooked. Have ready some hot shortcakes or biscuits, split open, and laid on your platter, or toast if preferred. Lay on your chicken and pour gravy over the whole. If the pork does not salt it sufficiently, add salt before taking up the chicken. Old fowls are best cooked in this way.

BROILED CHICKEN.

MRS. J. M. OTIS.

Cut the chicken into desirable pieces for the table; put it into

a stewpan with water sufficient to keep it from scorching, and a very little salt; when it is dry, place the pieces upon a hot, buttered gridiron, over coals; turn frequently to prevent scorching; when done butter and season to the taste. Chicken prepared in this way is tender and juicy.

BROILED CHICKEN.

None but young and tender chickens should be broiled. They should be split down the back, and, after a thorough washing, be wiped dry. Place the chicken, inside downward, on a buttered gridiron. The fire should be clear and bright, with no smoke; cover with a deep plate or pan, and broil till cooked through, turning several times to prevent charring. When done, lay on a heated platter, put on plenty of sweet butter, and season to taste—serving immediately.

TO FRY CHICKEN.

MRS. TURNER.

Season the chicken with salt and pepper, before rolling in flour; have hot, equal proportions of lard and butter, in sufficient quantity to cover it well; let it fry slowly and be sure not to let it burn; when done, take it out, and if gravy is desired pour in a little water or milk, and thicken with flour or corn starch.

SMOTHERED CHICKEN.

MRS. E. S. SPEED, RUSHVILLE, ILL.

Split up the back, and wash thoroughly in two or three waters; put into a pan to bake, and salt it well; add a little pepper if desired; lay a lump of butter on the breast, pour a little water in the pan; a very small piece of red pepper is an improvement. If the chicken is young, cook in a very quick oven till well browned; baste often.

CHICKEN PIE.

MRS. J. P. FOSTER.

Clean and cut the chickens in pieces ready to serve. Boil them in water barely to cover them till cooked nearly enough for the table; skim the water carefully. Some remove the skin if it is very thick. Line a deep dish with a thick paste made like soda or baking powder biscuit, only a little richer; place the pieces of

chicken in layers; such as have bones in them should be laid from the center to the edge, to make carving more easy. Put in the hearts and livers, sprinkle each layer with flour, salt and pepper, lay over it a thin slice of salt pork, or a small piece of butter, putting rather more seasoning on the top layer, and pour over all as much of the liquor in which the chickens were boiled as the dish will hold without danger of boiling over. Roll the upper crust twice as thick as for fruit pies, make an incision for the steam to pass out, and lay it over the dish, first wetting the under crust with water, so the edge will be closed tightly. Bake in a quick oven till done.

CHICKEN PUDDING.

Cut up as for fricassee, and stew slowly in a little water; season well with salt, pepper and butter, unless there is salt pork with it; in about an hour take out the chickens to cool; save the water in which they were stewed, for gravy. Take three cups of flour, a little salt, three tablespoonfuls of melted butter, four well beaten eggs and a quart of milk; mix together with two tablespoonfuls of baking powder; put a layer of chicken in the bottom of a baking dish and pour over enough batter to cover the meat, alternate the layers of chicken and batter till the dish is full; let the batter be on the top to form the crust. Bake moderately till done through, and the crust a light brown.

JELLIED CHICKEN.

MRS. C. BOWEN.

Boil the chicken, till thoroughly done, seasoning with butter, pepper and salt. Then take out and remove all bones and skin, leaving nearly one quart of liquor in the kettle. For one chicken dissolve one half box of Coxe's gelatine in one cup of hot water and pour into the liquor with the chicken; cook a few minutes, then turn into molds and set away to cool. Do not pick the chicken into very fine pieces; it cuts and looks much nicer if left in large pieces. Slice with a sharp knife, and you have a handsome and most palatable dish for your table.

TO MAKE AN OLD FOWL TENDER.

Put one tablespoonful of lemon juice into the water in which it is boiled. Strong vinegar may be used but is not so good. Citric acid is a better substitute—a lump the size of a large pea.

A DRESSING FOR CHICKEN.

MRS. E. S. SPEED, RUSHVILLE, ILLS.

Take as much bread as needed, crumb it very fine, season with salt, pepper and sage, to suit the taste; butter the size of an egg, and a tablespoonful of water; boil two eggs hard, chop fine and mix with bread.

TO DRESS A PRAIRIE CHICKEN.

Lay the chicken on its back, head towards you; with a sharp knife cut the skin through on the breast bone; with the hands pull the skin apart down from off the breast and back, to the point of the breast bone, then cut the meat and ribs off from the back bone by running the knife from the point of the breast bone forward to the wing joints on both sides, and take off the entire breast, then take out each leg by skinning it and unjointing it from the body. The breast and legs of a prairie chicken are all that it is profitable to cook.

TO FRY PRAIRIE CHICKEN.

MRS. J. P. FOSTER.

Take the legs and breast of a young prairie chicken, let them lie in cold salt and water an hour, or better still, with salt and pepper sprinkled on them over night. Slice the breast in four pieces, roll it and the legs in flour, and lay in hot lard, cover tightly and set where it will steam till nearly done, then remove the cover, and fry a light brown.

BROILED PRAIRIE CHICKEN.

Prepare the chicken as for frying, wipe dry and broil over hot coals; none but the most tender should be broiled, unless first steamed, or parboiled in very little water.

STEWED PRAIRIE CHICKEN.

MRS. J. PARMELEE.

When chickens are too old to broil or fry, they are nice prepared as follows: After dividing them, put in a pan with sufficient water to just cover them; slice in a good sized onion to about two chickens, a little salt and pepper. Let them stew *very slowly* for four hours, never allowing them to boil. When done, thicken the liquid with butter rubbed in flour.

ROASTED QUAIL.

MRS. J. PARMELEE.

Pick and clean the quails, then use dressing as for turkey with addition of onion. Put in a dripping pan and bake three-quarters of an hour, basting frequently. They are nice cold, for tea or supper.

TO ROAST PIGEONS.

Pick out the pinfeathers, or if too many, pull off the skin; clean the inside thoroughly; soak half an hour in considerable water to take out the blood; boil half an hour, with a little salt in the water, and take off the scum as fast as it rises; take them out, flour well and place in a dripping pan; strain the water in which they were boiled and put part of it in the pan with a small piece of butter, and baste the pigeons; add pepper as you choose. Roast them nearly two hours.

ROAST DUCK.

Clean and wipe dry your duck; prepare the stuffing thus: chop fine and throw into cold water three good sized onions, cut one large spoonful of sage leaves and mix with bread crumbs and a piece of butter the size of a walnut; drain the onions, and add with a little salt and pepper. Mix these together and stuff the duck well; dredge and baste like a turkey. Cook an ordinary sized duck over an hour. A nice gravy is made by straining the drippings; skim off all the fat, then stir in a spoonful of browned flour and a teaspoonful of mixed mustard. Serve hot. Currant jelly is necessary with duck.

TO BOIL DUCK.

MRS. S. MERRILL.

Scald and lay them in water a few minutes, then lay them in a dish, pour boiling milk over them, and let them lie in it two or three minutes; take them out, dredge with flour and put them in a saucepan of cold water, cover close and boil twenty minutes; take them out, cover, and set where they will keep warm, and make the sauce as follows: chop a large onion and a bunch of parsley fine and put therein a gill of gravy; add a tablespoonful of lemon juice, a little salt, pepper, and a small piece of butter; stew them half an hour, then lay the ducks into a dish and pour the sauce over them.

SMOTHERED DUCK.

MRS. J. ANKENY.

Pick and dress as turkey, and put in a pot with a pint of water; add salt, pepper and a piece of butter; tie a cloth on the pot, and cover air tight as nearly as possible. Stew slowly for four or five hours.

ROAST WILD DUCK.

MRS. J. P. FOSTER.

Parboil in water with a little salt, placing an onion in each duck to absorb the fishy taste that some ducks have; if onion is not agreeable, a carrot is said to answer the same purpose. When boiled, take the duck and stuff as you would turkey, except that onion seems to be necessary. Roast till brown and tender, basting with butter and water at first, then with the drippings. Make a gravy by taking off the superfluous fat and thickening with browned flour.

MEATS.



THE most desirable requisite to make the following receipts good and practical, is *good meat*. There is no cook in the world who can broil a "chuck steak" into a sirloin, or roast old ox-beef into a tender "rib roast," or make a savory bit of mutton out of an old, tough sheep.

The cook may do much towards supplying the want of real goodness in the meat, by skillful labor, but to place on the table the choicest dishes, the best of meats are necessary. Every good cook should know how to select the best meats, instead of depending on the butcher.

Beef, to be the best, should be from a young steer—killed at three to four years old—after having been fattened as quickly as possible, on good, rich food. The quicker beef is fattened, the richer and more tender it is, and beef of this class has a bright, rich, red, juicy look, while poor beef looks dark, dry, and a brownish red color.

The best cuts for steaks are from the hind quarter, the loin being generally chosen as the best, but many prefer the round, because, while not so tender, it is more juicy.

For roasting, rib cuts are the best, the bone being removed from the meat, it being skewered so that it comes on the table rolled. There is, however, a difference of taste and fancy as to removing the bones before cooking. Some real epicures think the bones give the meat a richness of flavor not attainable without them.

The fore-shoulder furnishes nice pieces for stewing and boiling, and an experienced butcher will supply a few very eatable steaks from it. Corned beef usually comes from the fore-quarter, but butchers generally corn nearly every part which they fail to sell fresh.

VEAL.

The calf matures much more rapidly than the lamb and, if well fed and cared for, may be killed at five weeks old, though, in the great majority of cases, the veal improves very rapidly during the sixth and seventh weeks of the calf's age, and it will pay the owner to feed a calf during these two weeks. Calves are sometimes killed at four weeks old, but the meat is soft, and too tender to either cook or eat, and is very unwholesome.

MUTTON.

In selecting mutton, choose, as a rule, a medium sized sheep, or a small one. The flesh should have a clear, fresh hue, and the fat, especially around the kidneys, look fat, rich, and rather oily, and a clear white, not a dull whitish color, and not dry. For roasting, the loin is the choice cut; but the fore-shoulder, when properly boned, stuffed and basted, is very nice. The leg is for boiling, or chops.

The age at which lambs furnish the best meat, extends from three to ten months, and at ten, most lambs become sufficiently developed to be called mutton. Like mutton, the hind-quarter is the best; but if the fore-quarter be prepared properly, it is rich and good, and many prefer it to the hind-quarter.

CARE OF FAT MEAT AND DRIPPINGS.

When meat has more fat than is desirable to cook with it, the fat should be trimmed off, such pieces as are nice should be cut small and put in a vessel with a little water, and stewed slowly till the fat is extracted and the water boiled out, then strained in a dish. Any surplus fat in the drippings of a roast may be added also, and when meat is boiled, the fat that rises on the top should be saved. It is well to clarify all such fat by putting it into a kettle to melt slowly, stirring occasionally till it looks clear, then strain and set away for use. This saves butter, for it may be mixed in equal proportions with that or lard, for ginger cakes or pie crust. By some it is considered more healthy for frying doughnuts than lard. It needs careful watching to see that it does not grow stale; it is necessary to clarify it quite often in summer, but it will keep longer in winter; keep it in tin or good

solid stone jars that will not absorb the grease and grow rancid. Mutton is not good to put with other fat, being too hard and tallowy. All refuse grease should be saved for making soap.

A FRENCH WAY OF COOKING MEATS

MRS. HILL, MUSCATINE, IA.

Any kind of a piece of meat, rubbed well with salt and pepper, and put into a covered tin pail, placed in a kettle of boiling water and cooked till done, will be found very juicy and tender. The water must be kept boiling all the time. A delicious gravy can be made from the juice of the meat.

ROAST BEEF.

To roast in a cooking stove, the fire must have careful attention lest the meat should burn. Lay it, well floured, and seasoned, into a dripping pan, with rather more than enough water to cover the bottom, turn the pan around often, that all parts may be equally roasted, and baste frequently. The oven should be quite hot when the beef is first put in that the outside may cook quickly and thus retain the juices. A large roast of 8 or 10 pounds is much better and more economical than a small one, even in a small family. The first day it can be served rare; that which is near the outside will be well enough cooked for any one. It can be re-roasted on the next day. If much remains serve cold on the next, or cut in very thin slices, dip each one in flour, then chop two onions fine, place a layer of meat in a baking dish and sprinkle it with salt pepper and onions; above this, place a layer of sliced or canned tomatoes; alternate the layers till the dish is nearly full, moistening with the gravy; place a layer of tomatoes upon the top, fill with boiling water, cover with a plate, and bake two hours.

ROAST BEEF.

MRS. M. P. TURNER.

A 10 pound roast is the nicest. Put it into a hot oven and let it crisp over, as soon as possible, to keep all the juice inside the meat. After the meat is well browned, put a little boiling water into the dripping pan, grease a paper, two or three thicknesses, and lay over the meat, then turn a dripping pan over all.

BEEF A LA MODE.

MRS. C. P. REEVES.

Take a tender, fresh round, take out the bone and with a sharp knife make many deep incisions, then wash and season well with pepper and salt. For the dressing, crumb the soft part of a baker's loaf, to which add 1 teaspoonful of sweet marjoram, 1 of sweet basil, 2 small onions, mixed fine, 2 or 3 small blades of mace finely powdered; salt and pepper. Rub well together with six ounces of butter, fill the incisions, and tie tape around the meat to keep in place. Bake until well done.

STEWED BRISKET OF BEEF.

Put three or four pounds of brisket into a kettle and cover it with water; remove the scum as it rises, and let it boil steadily two hours; take it from the kettle and brown it with butter in a spider; when it is browned on every side, return it to the kettle and stew it gently five hours more; add more water if it boils away; put in a few cloves, salt and pepper, as you think necessary. Half an hour before dinner add tomato or mushroom catsup. The water in which it was stewed is a nice soup.

STEWED BEEF.

MRS. J. M. OTIS.

The ends of the slices of "Porterhouse" steak are nice for stewing. In this case, have the thin part cut off before the meat is sliced. Cover the piece to stew with boiling water, and cook till every part is perfectly tender; season when two-thirds cooked. The water must be entirely cooked away to retain the sweetness of the meat.

BROILED STEAK.

MRS. J. M. OTIS.

Select your steak carefully. The wide end of the slice of "Porterhouse" is nice, or the "loin." Have the gridiron hot and buttered, and over hot coals; place the beef upon the gridiron, and cook till the blood *begins* to start upon the upper side before turning, if the fire is not too hot. To retain the juice, beef should be cooked rapidly at first. Turn frequently rather than

scorch. When done, remove to the platter and season to the taste. Use no salt while cooking. This prevents the blood from escaping.

BEEF STEAK ROLL.

MRS. G. A. PRITCHARD.

Select a nice, tender, sirloin steak; pound it well, season with salt and pepper; then make a nice dressing of chopped bread, well buttered, salted and peppered, with a little sage, and mixed together with a very little warm water. Spread this on the meat, then begin at one end and roll it together; tie with strings. Put into a dripping-pan with a little water. Bake about three-quarters of an hour. To be eaten warm, or sliced cold for tea.

BEEF STEAK AND ONIONS.

Take thick beefsteak, (that which is not so tender will answer,) cut it in pieces ready to serve; put into a spider with a little hot water; slice up three or four onions, and stew very slowly several hours. Let the water boil out and the meat become brown, then stir flour into the fat which has come from the meat. If there is too much, take some out and pour on boiling water, and stir till the flour is cooked. Pour the meat and gravy into a deep dish or platter, and serve.

Bay leaves, which can be obtained at the druggists, are a good substitute for those who do not like onions, but the leaves should be taken out before sending to the table.

TOMATO STEAK.

MRS. S. MERRILL.

Take two pounds of beef, cut it in small strips, and put it into a pot with seven medium sized tomatoes; stew it very slowly; add a dessert-spoonful of sugar, salt, a little clove, and, just before you take it up, a dessert-spoonful of butter. If you have tomato catsup, add a little, and, if you like, chopped onion. This is a good rule for cooking beef that is tough, as it renders it more palatable than most other ways. Some think this dish is better when heated over, the next day.

BEEFSTEAK FOR THE OLD.

Take coarse, lean beef, with a small quantity of suet; run it through a sausage cutter, or chop very fine; add pepper and salt; make into cakes three quarters of an inch thick, and cook as you would beefsteak. The poor will find it cheap, and the rich, nearly as good as the choicest cuts.

BEEF BALL.

MISS LIZZIE SMITH.

3 lbs. choice beef (rare) chopped fine, 10 butter crackers crushed thoroughly, $\frac{1}{2}$ tea cup butter, pepper and salt to the taste, $\frac{1}{2}$ cup water. Mix all well together, press down hard in pans, dip a few spoonfuls of the water in which the beef was boiled over the top and bake $1\frac{1}{2}$ or 2 hours. Slice when cold.

BEEF OMELET.

MRS. W. H. CLEGHORN.

One and one-half pounds of good beefsteak chopped fine, one cup suet, two slices of wheat bread soaked in water, two eggs and half a cup of sweet cream; season well with salt and pepper. Mold into a loaf or roll and bake three-fourths of an hour, basting frequently.

SPICED BEEF.

Chop tough beefsteak, raw, and a piece of suet the size of an egg; season with pepper, salt, and a little summer savory; add two eggs, half a pint of bread crumbs, four or five tablespoonfuls of cream, a small piece of butter; mix and make into a roll, with flour sufficient to keep together. Put in a pan with a little drippings and water, and bake as a roast. Slice thin when cold.

TO BOIL CORNED BEEF.

Wash it thoroughly and put into a pot that will hold plenty of water; the water should be cold; skim with great care; allow forty minutes for every pound after it has begun to boil. The goodness depends much on its being boiled gently and long. If it is to be eaten cold, lay it in a vessel which will admit of its being pressed with a heavy weight, as salt meat is very much improved by pressing.

CORNERED BEEF.

MRS. M. R. KELLOGG.

To have good corned beef, select a good piece of brisket or flank, and put it into a pot of boiling water; throw in a handful of salt, or enough to suit the taste, and boil till tender; then add potatoes, turnips and cabbage, with a piece of salt pork. This makes a good Yankee dinner, superior to beef pickled in brine.

TO MAKE TOUGH BEEF TENDER.

MRS. CHARLES SWEENEY.

Cut the steak, the day before using, into slices about two inches thick; rub over them a small quantity of carbonate of soda; wash off next morning; cut into suitable thickness; cook to suit the taste.

BOILED TONGUE.

MRS. J. B. STEWART.

Boil and skim; sprinkle some flour over it; put in cloves, and turn a cup of jelly over it. Bake moderately fifteen minutes.

BAKED TONGUE.

MRS. M. R. KELLOGG.

Season with common salt, a very little salt-petre, half a cup of brown sugar, pepper, cloves, mace and allspice, powdered fine. Let it remain for a fortnight, then take out the tongue, put it in a pan; lay on some butter; cover with bread crumbs, and bake slowly till so tender that a straw will easily go through it. To be eaten cold. Will keep a long time, and is very nice for tea.

FRIED LIVER.

Cut it in slices, and lay in cold salt water to draw out the blood. Some place it over a slow fire till the liver turns white. Take it out, roll each piece in flour or bread crumbs, season and put in hot lard. Cover, and cook slowly, till the liver is tender, then uncover and fry quickly till brown. Another way is to pour boiling water on the liver for a few moments, and proceed as above.

TO FRY TRIPE.

MRS. A. Y. RAWSON.

Cut in pieces convenient for serving; beat an egg lightly and dip each piece in the egg. Have your frying-pan hot and fry brown in butter. It will take a good deal of butter to make it nice and keep from burning.

TO COOK DRIED BEEF.

MRS. J. M. OTIS.

Chip the beef as for the table; put it in a basin of cold water, and set it in a warm (not hot) place. Put a bowl of cream in a stew-pan over the fire, and when hot, shake in flour from the dredging-box, till it is, on boiling, of the consistency of thick cream; set off the stew-pan, and add to the thickened cream the beef which has been drained from the water, and it is ready for the table. The quantity of water used, and the length of time it is allowed to remain in the water, will necessarily depend upon the saltness of the beef. Fifteen minutes is usually sufficient.

HOW TO FRY DRIED BEEF.

MRS. T. HUNT.

It is nice shaved off with a plane; then put it into a hot frying-pan, with butter to fry it until brown. Put in a tablespoonful of flour, then pour in hot water enough to make a gravy. Let it stew a moment before taking it up.

TO WARM OVER COLD MEATS.

MRS. S. MACY, NEWPORT, R. I.

Take the pieces of cold steak or roast and put into a stew-pan, and nearly cover with water; slice in two or three onions; add butter, pepper and salt, and stew until very tender; mix a little flour in cold water and stir in to thicken the gravy. Tough steak is nice prepared in the same way.

MEAT BALLS.

MRS. M. R. KELLOGG.

Chop fine any kind of cold meat; mix it with one or two eggs, and some butter; season it with salt and pepper, and sprinkle over flour; roll it in balls and fry brown in hot lard.

HASH.

MRS. ANDREWS.

Chop cold beef to a fine hash, and season it; mash and season hot boiled potatoes, and place them around a flat dish for a border, two or three inches in width; put the hash in the center and cover with fine bread-crumbs, and put into the oven and brown.

HASH ON TOAST.

MRS. J. B. STEWART.

Cold pieces of beefsteak are nice, chopped fine, cooked in a little butter and water, and thickened with flour; pour over pieces of toast laid on a platter, and moistened with hot water, salted. Garnish with hard-boiled eggs.

HASH, WITH POTATOES.

MRS. J. P. FOSTER.

Cold pieces of beef, either boiled, broiled or baked, can be used for the dish. Free the meat from all pieces of bone, chop fine, and mix with two parts of potatoes to one of beef. Potatoes boiled with the skins on are best. They should be cold, and chopped not quite so fine as the meat. Put them in a spider with melted butter or clarified drippings, and just enough hot water to keep from burning. Season to taste, and keep stirring till the whole is cooked together. If liked crisped, let it remain still long enough to bake a crust on the bottom, and then turn out on a flat dish. Other meats may be used instead of beef.

BEEF AND MUTTON PIE.

Take slices of tender meat, pound thin and broil ten minutes; cut off the gristly and bony parts; season it highly with salt and pepper; butter, and cut it into small pieces. Line a pudding-dish with pastry; put in the meat, and to each layer put a teaspoonful of tomato catsup, and a large spoonful of water. Sprinkle flour over the whole and cover it with pie-crust, having a slit in the center of it. Lay strips of pastry over, so as to give it a tasteful appearance, and bake it about an hour. Cooked mutton, and roast beef or broiled beef, can be made into a good pie. Cut them into small pieces, season with salt and pepper; add gravy, or butter and water, till you can see it at the top.

MOCK TERRAPIN.

MRS. M. R. KELLOGG.

Take half a calf's liver, season, and fry brown; chop it, not very fine, and dredge thickly with flour; add two boiled eggs, chopped fine, a teaspoonful of made mustard, a very little cayenne pepper, and a piece of butter as large as an egg; pour on a teacupful of water, and let it boil a few minutes. Veal is very nice to use instead of liver, when preferred. This is a good supper dish.

PRESSED MEAT.

MISS LIZZIE SMITH.

Boil till very tender, and pick apart with the fingers, not using a knife at all; season with butter, pepper and salt; pour over enough of the liquor the meat is boiled in to make it moist; press tight over night and slice thin. Nice for chicken or veal.

ROAST VEAL.

The shoulder, loin and fillet are the best pieces for roasting. The loin is considered the choicest. Veal is less juicy than beef, and requires more basting. When nearly done, baste it with melted butter, dredge it with flour, and let it brown nicely before taking up. For the gravy, mix flour with the fat in the pan, or a little butter, and stir into the drippings. Serve in a gravy boat.

SHOULDER OF VEAL.

Remove the bone, and fill the space it occupied with a dressing made as for turkey or chicken; keep well basted and proceed as with the above. A fillet of veal may be prepared in the same way, by removing the leg bone with a sharp knife.

TO FRY VEAL STEAK.

MRS. BELLE WARD.

Cut out all the bone and fat, putting the fat into the frying pan to try out while you prepare the steak; pound the steak quite thin, and season well with salt and pepper; then dip into a mixture of egg and bread crumbs, and lay into the hot fat, frying thoroughly until brown.

SPICED VEAL.

MRS. G. R. OSGOOD.

Chop three pounds of veal steak and one thick slice of salt pork, as fine as sausage meat; add to it three Boston crackers, rolled fine; half a teacup of tomato catsup, three well-beaten eggs, one and one-half teaspoons of salt, one teaspoon of pepper, and one grated lemon; mould it in the form of a loaf of bread, put it into a small dripping pan, cover with one rolled cracker, and baste with a teacupful of hot water and two tablespoons of butter. Bake three hours, basting very often.

VEAL OR LAMB PATTIES.

MRS. J. B. STEWART.

Use cold veal or lamb; chop fine, taking equal parts of meat and bread crumbs; season with sage, salt and pepper, and moisten with eggs and melted butter, or gravies from the meat; make into little cakes, and fry in butter till well browned.

VEAL LOAF.

MRS. F. CORNING.

Three pounds of veal; three-quarters of a pound of salt pork, three hard-boiled eggs, chopped fine; six crackers, pounded fine; two teaspoons of pepper, two tablespoons of salt; mix well, and make into two loaves; bake two hours; baste with butter and water.

VEAL LOAF.

MRS. R. A. BUNKER, SPRINGFIELD, ILL.

Three pounds of veal, one and one-half pounds of salt pork, both chopped fine; two pounded crackers, two eggs well beaten, one nutmeg, two teaspoons of pepper, two teaspoons of chopped parsley, two teaspoons of celery, and the rind and juice of one lemon. Put batter on the loaf after kneading. Bake in a roll, two hours.

VEAL OMELET.

MRS. T. E. BROWN.

Three pounds of raw veal, chopped fine; two pounds of boiled pork, also chopped; three eggs, one tablespoon of milk, beaten

with the eggs, four Boston crackers, pounded fine; two teaspoons of pepper, a scant tablespoon of salt—sage to taste. Mix well together in the shape of a loaf, and bake two hours. Baste often with melted butter and water.

MOTTLED VEAL.

Boil an equal number of pounds of salt tongue and lean veal separately; boil with the veal half a cup of rice to whiten it, but separate it from the veal afterwards; when the meats are quite cold, chop each very fine; season the tongue with pepper, sage or savory, a teaspoonful of made mustard, a pinch of cloves and of cinnamon. The veal can be seasoned the same way, with the addition of salt; moisten a little with the water in which the veal was boiled, and have bowls, or some small jars, well buttered; put in alternate spoonfuls of tongue and veal, so as to have the light and dark meat in irregular spots; pack in tightly, smooth over the top, pour on melted butter and set away to cool; when cool, cover tightly. This keeps some time, and when turned out and sliced thin, is a pretty, as well as a savory dish.

SCALLOPED VEAL.

MRS. A. L. FRISBIE.

Take cold veal, either baked or boiled; chop it fine; put a layer in the bottom of a buttered pudding-dish, and moisten with gravy; water in which the bones and refuse pieces of the meat have been boiled, answers nicely; spread on this a layer of cracker crumbs wet with milk, and thus alternate until the dish is full, beating an egg with the cracker that is to form the top layer. A little ham, chopped with the veal, greatly improves it.

Remnants of spare-rib or of ham may be used in the same way.

VEAL POT-PIE.

Cut in pieces ready for serving; add two or three slices of ham or salt pork; stew very gently till nearly done. A few moments before serving, have ready a crust made as for baking powder biscuits but rather richer; roll and cut in small squares, drop in the boiling gravy, cover, and let it boil till the crust rises to the top and is cooked. Serve immediately, or the crust will become heavy. Season to taste before putting in the crust.

VEAL SAUSAGES.

Take two pounds of lean veal and one pound of salt fat pork; grind as for sausage meat, and season in the same way—that is, with salt, pepper, and such sweet herbs as you prefer. Fry a light brown.

TO ROAST A SHOULDER OF MUTTON.

Season and roast the same as beef, basting with butter and water till there is gravy enough to use. It requires to be cooked more than beef. Serve with currant jelly.

TO COOK A LEG OF MUTTON.

MRS. BELLE WARD.

Put the mutton into warm water, with salt and one small red pepper; boil until tender, allowing the water to boil nearly away; then take it out, and if not seasoned enough, sprinkle with salt, pepper and flour, place in a hot oven with the broth, and bake half an hour, basting often until the meat is a light brown.

MUTTON CHOPS.

Trim off the superfluous fat, and broil over a bright fire; season and butter them when cooked; do not have them rare. They can also be fried by first dredging with flour or bread crumbs.

FILLET OF MUTTON.

Cut a fillet, or round, from a leg of mutton; remove all the fat from the edges, and take out the bone; rub it all over with a very little pepper and salt; have ready a stuffing of finely minced onions, bread crumbs and butter, well seasoned and mixed; fill with this the place of the bone; make deep incisions or cuts all over the surface of the meat and fill them closely with the same stuffing; bind a piece of cloth around the meat to keep it in shape, and stew with just enough water to cover it; let it cook slowly and steadily from four to six hours, in proportion to its size and toughness, skimming frequently. When done, serve with its own gravy.

MUTTON FRICASSEE.

MRS. J. KUHN.

Cut the meat up in small pieces, and put in boiling butter; spice with cloves, nutmeg, onions, salt and bay leaf; after frying till brown, pour boiling water over it; cover and boil slowly about an hour.

MUTTON CROQUETTES.

Remove the fat and skin from cold mutton, mince it fine as possible, season, and make up with the gravy into little oval balls; dip in egg and then in bread crumbs and fry brown.

LAMB WITH RICE.

Partly roast a small fore-quarter of lamb; cut it in pieces, and lay in a dish; season, and pour over it a little water; boil a pint of rice till dry, salt it, and stir in a piece of butter, also the yolks of four well-beaten eggs, only reserving enough to put over the top; spread the rice and the remainder of the eggs over the lamb, to form a covering; bake a light brown.

STEWED LAMB WITH GREEN PEAS.

For a large dish, take a quarter of nice lamb and cut it into steaks; remove the skin and all the fat; season the steaks with salt and pepper, and if liked, a little nutmeg; lay them in a kettle and pour on just enough water to cover them, and stew gently for an hour, skimming when necessary; then add a quart or more of young green peas, a lump of loaf sugar, and some bits of fresh butter; let it cook slowly till the peas are well done. Take them up together, or serve in separate dishes.

IRISH STEW.

Take five or six mutton chops; the same quantity of beef, veal and pork; six or eight Irish potatoes, peeled and quartered; three or four onions sliced, and salt and pepper to taste; add a pint of good gravy, flavored with catsup, if liked. Cover all very closely, and let it simmer slowly for two hours (never allowing it to stop simmering). A slice or two of ham is an improvement. Stir occasionally to prevent burning.

ROAST PIG.

A pig, to be right for roasting, should be from a month to six weeks old. A very essential thing is to see that your butcher has done his part in cleansing it thoroughly. Examine every part—the ears, mouth and whole head, also the fat; if the hair should not all be removed, immerse it in hot water and scrape all out. Wash the whole, inside and out, wipe dry, and wrap immediately in a wet cloth to keep it from the air. For stuffing, take a cup of bread crumbs seasoned as you prefer, and moisten with three tablespoonfuls of melted butter; mix all together, with a half cup of warm water or milk and two eggs well beaten; then stuff the pig into his natural size and shape, sew him up and bend his feet under, close up to his body, and skewer them there; dredge with flour, and put into a pan with a little hot water; baste with butter first, then with the drippings; when it begins to cook, rub it over every few minutes with a cloth dipped in melted butter—this makes the skin soft and tender. It will require as much as two hours to cook well, perhaps more. Send to the table whole, garnished with parsley and celery tops. Skim the gravy well and thicken with brown flour; add a little hot water if necessary, also some lemon juice.

ROAST LEG OF PORK.

This should be from a young pig. Score the skin in lines across the leg, as it is to be carved, and put it into a pan with a little water; heat slowly at first, or it will blister; baste with butter till there is enough of its own gravy for that purpose. Pork requires to be *thoroughly* cooked, and a leg weighing six pounds will require at *least* two hours, with a hot fire. When done, take it up, skim the fat from the gravy, add boiling water and thicken with flour; season to taste.

Another way, is to remove the bone with a sharp knife, and fill the cavity with a dressing made of bread crumbs, seasoned to taste; lemon juice or vinegar improves it. The dressing can be put in where the skin is scored if the scores are cut deep. The leg must be tied with tapes to keep in shape and prevent the escape of the dressing; make the gravy as before. Apple sauce and pickles are always an acceptable accompaniment of roast pork.

ROAST SPARE-RIB.

Cover with a greased paper till it is half done; remove the paper and dredge with flour; baste at first with butter, then with its own gravy, quite often. Just before taking up, sprinkle bread crumbs seasoned with salt, pepper and sage, thickly over the surface; let it cook a few moments and baste with butter. Make a gravy and send to the table separately.

PORK STEAKS.

Fresh pork steaks should be in nice slices, with the skin taken off. Season them with salt, pepper, and sage if liked; broil or fry them quickly, using no butter. When fried, and gravy is desired, mix flour with the fat and pour in boiling water, or milk if preferred, and serve separately.

PORK CHOPS.

Dip first in beaten egg, then in cracker or bread crumbs; season to taste and fry in hot lard, turning often till *well done*.

SOUSE.

MRS. E. P. CHASE.

Clean pigs' feet and ears thoroughly, and soak them a number of days in salt and water; boil them *very* tender and split them. (They are good fried). To souse them cold, pour boiling vinegar over them, spiced with pepper-corns and a little salt. They will keep good, pickled, for a month or two.

PIG'S HEAD, (ROASTED.)

Clean and split the head of a half-grown pig, take out the brains and set in a cool place; par-boil the head in salted water, then take it out and wipe dry, cover with beaten egg, sprinkle thickly with bread crumbs seasoned to taste, and roast, basting with butter and the water in which the head was boiled, and in its drippings. Wash the brains until they are white, beat them up with one-fourth part bread crumbs, pepper and salt, together with a beaten egg; make into balls, and roll in flour and fry in

hot fat to a light brown. Place on the dish around the head, and pour on the fat from the dripping-pan; thicken the remainder with brown flour and boil up once.

PRESSED HEAD.

MRS. M. R. KELLOGG.

Pig's head is good baked with beans, or cured and smoked. It is also good prepared with spices. Boil the several parts of the entire head, and the feet, in the same way as for souse. All must be boiled so perfectly tender as to have the meat easily separated from the bones. After it is neatly separated, chop the meat while warm and season with salt, pepper, cloves, nutmeg and cinnamon. Put it in a strong bag, and, placing a weight on it, let it remain until cold; or put it in any convenient dish, placing a plate with a weight on it to press the meat. Cut in slices when used.

SCRABBLE.

MRS. C. H. SWEENEY.

After boiling a pig's head and feet for head-cheese, take a cup of the meat and chop fine; put it in one gallon of hot water; when it boils hard, stir in meal to make the consistency of mush. Salt to taste, pour into a square bread-pan and, when cold, cut in slices and fry for breakfast.

TO COOK A HAM.

MRS. M. R. KELLOGG.

Boil it three or four hours, according to the size, then skin it and place in the oven for half an hour, then cover with bread crumbs and replace in the oven for another half hour. Boiled ham is always improved by heating in an oven till much of the fat is cooked out.

TO BOIL HAM.

Ham should be put into cold water to boil; if it is very salt, the water should be changed just after it begins to boil. A pint of good vinegar added to the water improves the ham very much. When boiled tender, remove the skin and, if desired, cut off some of the fat. It may be set in an oven for a while, or not, just as the taste dictates. If set on the table whole, a few cloves stuck here and there, give it a pretty appearance. Garnish with celery tops or sprigs of parsley.

STEAMED HAM.

Lay in cold water for twelve hours, scrape and wash thoroughly. Place a steamer over a pot of boiling water, put in the ham and cover closely; keep the water boiling all the time; allow twenty-five minutes steaming for each pound of meat. Skin while hot.

TO GLAZE HAM.

The ham should be a cold boiled one, from which the skin was removed when hot. Cover the ham all over with beaten egg; make a thick paste of cream, pounded cracker, salt and a teaspoonful of melted butter. Spread this evenly over the ham and brown in a moderate oven.

BROILED HAM.

If very salt, soak the slices in lukewarm water half an hour, then take them out, cut off the rind and broil quickly over hot coals. If cooked slowly, it will harden.

FRIED HAM.

If too salt, put the slices in cold water in the frying-pan, let it come to a boil, turn it off and fry the ham quickly, turning often.

HAM AND EGGS.

Fry the ham quickly; remove from the pan as soon as done. Drop the eggs, one at a time, into the hot fat; be careful not to let the yolks break and run, and keep the eggs as much separated as possible, to preserve their shape. The ham should be cut in pieces the right size to serve and, when the eggs are done, one should be laid on each piece of ham. If any eggs remain, they can be placed uniformly on the edge of the platter.

TO WARM HAM.

MRS. A. L. FRISBIE.

Take any pieces of cold boiled or fried ham, chop them with bread and put the mixture into the stew-pan. When it is hot, break into it one or two eggs, according to the quantity; season with pepper and salt to the taste. Stir constantly after breaking in the eggs, and serve as soon as the eggs are sufficiently cooked.

HAM TOAST.

Chop some lean boiled ham fine, put it in a pan with a little pepper and a lump of butter; when quite hot stir in two well-beaten eggs, mix quickly, spread on hot buttered toast.

HAM SANDWICHES.

Cut bread in thin slices, butter them and lay between each two some nice slices of cold boiled ham. A little mustard spread on the meat, improves it for many.

FRIED SALT PORK.

MRS. C. H. RAWSON.

Take a nice piece of pork with scarcely any lean, cut in thin slices; have the skillet half full of either warm or cold water, lay the pieces in and let them remain until the water boils, then take them out, turn out the water, roll the pieces in flour or Indian meal and fry till a delicate brown on both sides.

PORK SAUSAGES.

Take thirty pounds of pork, mostly lean; chop it very fine, season with eight ounces of salt, one-half ounce of salt-petre, two ounces of pepper, and such sweet herbs as suit the taste. They should be finely sifted; sage, summer savory, or sweet marjoram are all good. To keep for family use, the meat can be packed in stone jars and covered with a cloth, over which pour melted lard. When used, make into cakes.

Bags for holding the meat, may be made of old white muslin, large enough to allow a slice to be from three to four inches in diameter. Keep in a cool place.

BAKED PORK WITH APPLES.

MRS. C. H. SWEENEY.

Put the roast in a pan and season well with salt and pepper. When about half done or more, pour off the fat, then surround your roast with apples prepared in the following way: pare the upper part of the apples about two inches wide, and put a band or cap of dough around the peeled part; place in the pan as described, and bake till done. This is very nice.

NEW ENGLAND SAUSAGES.

MRS. A. Y. RAWSON.

To fifty pounds of meat, cut fine, put seventeen and one-half ounces of salt, three and one-half ounces of pepper, ten ounces of sage and savory.

TO PREPARE LARD.

MRS. C. D. SPRAGUE.

Obtain the "leaf" from a butcher, skin and scrape till it is clean, then cut it up in small pieces, and put over the fire in an iron kettle, which should be scrupulously clean, with a little water. When about half cooked, add a small teaspoonful of dry soda. As this makes the lard foam up, it is necessary to have room in the kettle, so it shall not boil over. When done, most of the scraps will be eaten up, and the lard will be very pure and white. Strain into a tin or stone vessel, and keep in a cool, dry place. It remains hard in warm weather.

CORNEB BEEF.

MISS LIZZIE SMITH, MT. CARROL, ILLS.

To 6 gallons of water, add 9 lbs. of pure salt, 3 lbs. of brown sugar, 1 qt. molasses, 3 oz. of salt-petre, 1 oz. pearlsh. Let these ingredients be boiled and carefully skimmed as long as impurities rise to the surface. When the water is ready to receive the rest of the material, pour in the salt-petre only, and when dissolved, and the water boiling, dip your beef, piece by piece, into the salt-petre water, holding it in for a few seconds only.

When the beef has been thus immersed and become quite cool, pack it in the cask where it is to remain; when the pickle is perfectly cold, pour it on the meat which should be kept down by cover and stone. This amount of pickle is intended for 100 lbs. of beef. The immersion of the beef in hot salt-petre water contracts the surface by closing the pores and prevents the juices of the meat from going out into the pickle. The salt-petre absorbed by the contracted or cooked surfaces will modify the salt that passes through it, the whole producing the most perfect result.

BRINE FOR CURING BEEF.

MRS. T. HUNT.

To 100 lbs. of beef, take 10 lbs. of salt and 2 of salt-petre, 1 qt. of molasses. Boil and skim; when cold, pour over the meat.

FOR CURING PORK AND HAMS.

MRS. M. R. KELLOGG.

For pork, make brine enough to cover the pork (let it be as strong as possible). For every layer of pork put a layer of ground black pepper, say 1 lb. to a barrel. Put in 3 or 4 oz. of salt-petre; this is not enough to make it taste, yet it is enough to keep the hams from getting hard. When used the second time do not scald the brine. For hams, to each 100 lbs. take 9 lbs. of salt, 5 oz. of salt-petre, 1 qt. of molasses, a large spoonful of soda and 4 oz. of ground black pepper. Let the hams remain in brine from 4 to 6 days; smoke and sack. Care should be taken to prevent the pork from freezing, or to be sure the frost is all out when put in the brine. This is a very superior receipt.

BRINE FOR HAM.

MRS. C. P. HOLMES.

12 lbs. salt, $\frac{1}{2}$ lb. salt-petre, 2 qts. molasses, to 6 gals. water. Boil and skim; when cool, pour over the meat. Before packing, take salt, salt-petre and molasses and rub the ends around the bone. This for 100 lbs.

TO CURE HAMS.


For curing fifty pounds, allow three quarts of coarse salt, one-half pound of salt-petre, and two quarts good molasses. Add enough soft water to cover the hams. Common sized hams should be kept in this pickle five weeks, larger ones six. They should all be taken out once a week, and those which were on the top laid in first, and the lower ones last. They should be smoked from two to three weeks with walnut wood, or with sawdust and corn cobs mixed. Meat smoked with cobs is very delicate.

Pieces of beef for smoking may be laid in this pickle after the hams are sent to the smoke-house, but more salt should be added.

HOW TO KEEP HAMS THROUGH THE SUMMER.

When removed from the smoke house, do not suffer a fly to come near them, but immediately sew them in a coarse cloth or stiff brown paper and pack them in slacked ashes. There is no method so sure to preserve them from insects, and the effect of the ashes is to improve the meat, but care should be taken that the hams be so secured that the ashes will not touch them. The ashes should be perfectly cold and dry and the barrel be in a dry, cool place.

EGGS.

UCCESS in nice cooking greatly depends on the freshness of the eggs used. There are various ways of determining in regard to this, but none appear to be infallible. Old stale eggs are cold all over, fresh eggs have a warm spot on the big end, which may be detected by applying it to the tongue. Another: If placed in cold water, a fresh egg will go to the bottom and lie on the side, a bad egg will float, a stale egg may sink but will stand on one end. When eggs are plenty it is a good plan to pack them for use at times when it is difficult to procure them. Some of the simpler methods of preserving them are to pack them in bran or salt with the small end down. If they are to be kept some time, it is better to grease the shells before packing them. Mix half a pint of unslacked lime with the same quantity of salt and a couple of gallons of water. The water should be turned on the lime boiling hot; when it is cold lay the eggs in with great care not to crack the shells, otherwise they will spoil very soon. The eggs should be perfectly fresh when put in. Do not make the lime-water any stronger, or the lime will eat the shells. They should be kept in a cool place, but never allowed to become chilled or frozen.

FRIED EGGS.

MRS. A. L. FRISBIE.

Put a very little butter in each cup of a gem pan, which should be hot enough to hiss, break an egg into each cup and fry till the eggs are hard as is desired. This is a quick and easy way of frying eggs; as they preserve the shape of the cup, it makes a very pretty dish.

BAKED EGGS.

MRS. J. P. FOSTER.

Break into a well buttered, shallow tin plate, five or six eggs, (five is better), sprinkle over a little salt and pepper and bits of butter; place in a moderately hot oven till the whole sets. This makes a very delicate and pretty breakfast dish.

SCRAMBLED EGGS.

Put a piece of good butter into a frying-pan and, when hot, pour in the eggs, which should be previously broken in a dish and seasoned. Stir constantly till cooked as much as desired, and serve in a hot dish. Cook them just as the meal is ready to be eaten, for they are not good if allowed to stand. Some add a little milk or cream with the eggs.

POACHED EGGS.

Have the water boiling, and the toast moistened in a little salt water, and buttered. Break the eggs, one by one, carefully into the water, let them boil till the white sets, remove with an egg slice, pare off the ragged edges and lay each egg upon a slice of toast; put over bits of butter, salt and pepper. Eggs require to be quite fresh to poach nicely.

BOILED EGGS.

The most delicate way of preparing eggs is by pouring over them boiling water, and letting them stand 15 minutes closely covered. If kept hot without boiling, the white becomes very tender and delicate. An egg cooked the day it is laid requires a longer time to cook than one that is a day or two old.

ANOTHER WAY.

Put the eggs on in cold water and let it come to a boil, or place them in a sauce pan of boiling water, being careful not to let them crack or break, by dropping them in. Three minutes will be enough to cook them if desired soft, ten if hard.

PICKLED EGGS.

Boil as many as you wish to pickle until quite hard; when done, place in cold water till you can remove the shells, being careful

not to mar the eggs. Lay them in wide-mouthed jars and pour over them scalding vinegar well seasoned with whole pepper, allspice and a few pieces of ginger root, or such spices as you may prefer. When cold, cover closely and let them remain for a month, when they will be ready for use. They make a nice relish for cold meats.

OMELET.

MRS. G. M. HIPPEE.

Six eggs, whites and yolks beaten separately. One cup milk, one tablespoon of butter melted in the milk, one tablespoon of flour; cook slowly in a buttered skillet, on top of the stove, without stirring.

OMELET.

MRS. W. S. PRITCHARD.

Eight eggs to one cup of cream or milk; beat them all together; pepper and salt to taste. Pour all into a greased pan, and let them fry until they can be turned over, but not till done too hard.

FRIED OMELET.

MRS. C. W. NELSON.

Six eggs; beat the yolks, and add one tea cup of milk; beat two tablespoons of flour with a little milk; beat the whites to a stiff froth, mix all together, and fry in a buttered spider.

BAKED OMELET.

MRS. F. V. STOWE.

Boil one-half pint of milk; beat six eggs thoroughly, the yolks and whites separately; add one-half teaspoon of salt and a piece of butter the size of a walnut, to the boiling milk; stir all into the beaten eggs, and pour into a buttered deep dish. Bake ten minutes, in a quick oven, to a delicate brown.



SAUCES AND SALADS.

WHITE SAUCE.

PUT a piece of butter about the size of an egg into a sauce-pan, set over a good fire, have a wooden spoon ready and move the butter all over the bottom of the pan, so as to melt it as fast as possible, without allowing it to burn. Then take the sauce-pan from the fire, put in it about two tablespoonfuls of flour and stir the flour well and fast, so as to mix it thoroughly with the butter; no lumps must be left. If the butter cools before the flour is mixed, set the pan back on the fire a moment. When well mixed, heat again, stirring fast, until the mixture turns of a yellowish color, when the flour is cooked. To finish, pour into the pan the liquor to be used, either water, milk or broth, stir and mix it with the butter and flour over the fire, then season and it is ready.

DRAWN BUTTER.

Mix smoothly several teaspoonfuls of flour with cold water, and pour into two-thirds of a pint of boiling water, stirring briskly until the whole boils up well; then remove it from the fire, but keep it warm. Have ready about a quarter of a pound of *good* butter, cut into small pieces, and stir them into the liquid. When the butter is melted, the sauce is ready for use. It should be free from lumps, but if not, it must be strained through a small sieve. If the butter is to be used for fish, put in slices of hard boiled eggs or capers. It may be converted into curry sauce by sprinkling in a little curry powder.

BURNT BUTTER.

Put a couple of ounces of butter into a frying-pan. Heat over a moderate fire till of a dark brown color, add a half teaspoonful of vinegar and season to taste. This is nice for fish, or salad.

SAUCE FOR BOILED MEATS.

MRS. CARPENTER.

Chop fine one onion and a small quantity of mixed pickles. Put these in a stew-pan with a gill of vinegar, one teaspoonful of bread crumbs, pepper and salt. Boil all together five minutes, then add one gill of water and boil ten minutes longer.

MINT SAUCE FOR LAMB.

Wash and chop fine some green spearmint; to two tablespoonfuls of the minced leaves put eight of vinegar, adding a little brown sugar. Serve cold.

SHIRLEY SAUCE.

MRS. E. M. PARROTT, RUSHVILLE, ILL.

Six large, ripe tomatoes, one pepper, one onion, one tablespoonful of salt, one tablespoonful of sugar, one cup of vinegar; chop pepper and onion fine; mix all together and boil one hour. Bottle while hot. It is improved by running through a colander.

BREAD SAUCE.

Slice an onion and simmer in a pint of milk till tender. Have a cup of fine bread crumbs in a sauce-pan and strain the milk over it. Cover and soak half an hour, stir till smooth, season to taste and add three tablespoons of butter. Boil up once and serve. Boiling water may be added if too thick.

PARSLEY SAUCE.

MRS. J. PARMELEE.

One tablespoonful of flour, a quarter of a pound of butter; mix together, and pour over it boiling water. Boil the parsley from three to five minutes, then squeeze and chop fine, and add to the butter.

EGG SAUCE.

Boil the eggs very hard; when taken up, put them into cold water; shell and chop the eggs rather fine, throw them into melted or drawn butter, beat it well and serve.

CRANBERRY SAUCE.

MRS. C. E. PARKER, RUSHVILLE, ILL.

Stew your berries well, rub through a colander or sieve, sweeten to taste, blanch some almonds and, when partly cold, add them to the berries and put in a mold, turn out and serve.

CRANBERRY SAUCE.

Wash and pick over a quart of cranberries, put them in a saucepan with a teacup of water, stew gently, stirring now and then till cooked thick. Sweeten to taste on removing from the fire. Mold them, or put into the dish in which they are to be served. Some persons add a little cooking soda to save sugar, but it changes the color, and is apt to affect the taste, if a trifle too much is used.

CHILI SAUCE.

MISS WESTGATE, JACKSONVILLE, ILL.

Eighteen ripe tomatoes, one onion and three green peppers chopped very fine, one cup of sugar, two and a half cups of vinegar, two teaspoonfuls of salt, one teaspoonful each of cinnamon, cloves and allspice (ground). Cook till thick as catsup, but do not strain.

OYSTER SAUCE.

Separate the oysters from the juice; if there is not enough of the latter, add one-third water, season it and set where it will boil, thicken with a little flour, mixed smoothly with milk. When it has boiled several minutes, add half a pint of oysters to each pint of liquid; let them scald through, and remove from the fire. Cut a piece of butter the size of an egg in small pieces, and put in. Serve immediately with poultry.

Another way is to put the oyster juice in the gravy of the fowl, and thicken with oysters and a little flour.

CELERY SAUCE.

Take a few stalks of blanched celery, chop them rather fine and add them to a white sauce, giving just one boil after the celery is in.

ESSENCE OF CELERY.

Steep an ounce of celery seed in half a pint of vinegar. A few drops of this will give a fine flavor to soups, or sauces for poultry.

SAUCE FOR BROILED FISH.

Put a great spoonful of butter into a gill of cream, keep it hot, stir it often, and when the fish is dished, turn the sauce over it.

TO MAKE CURRY POWDER.

Three ounces each of coriander seed and turmeric; black pepper, allspice, mustard and ginger each one ounce; cardamom seed and cumin each one-half ounce. Beat together, sift well, bottle and cork tight. To be used in seasoning meats and soups.

CURRANT CATSUP.

MISS M. A. BARTHOLOMEW.

Six quarts of juice boiled away half, two pounds of sugar, two ounces of cinnamon, two spoonfuls pepper, one of mustard and cloves, one-half teacup salt, one pint of vinegar. Add the spices after the juice has boiled away, and ten minutes before taking off.

MUSTARD SAUCE FOR LETTUCE OR CABBAGE.

MRS. J. P. FOSTER.

Two tablespoonfuls of white sugar, two-thirds of a tablespoonful of made mustard, one teaspoonful of salt, one-third of a teaspoonful of pepper, butter the size of a black walnut, the yolk of one hard-boiled egg. Mix well together, using as much vinegar as is needed for the materials used. Put all together on the stove and let it come to a boil, then add one or two well-beaten eggs, stirring briskly till they are cooked. When ready, pour over the cabbage or lettuce, which must be chopped fine.

CURRANT SOY.

MRS. W. S. PRITCHARD.

Five pounds of currant pulp, three pounds of sugar, one pint of vinegar, one tablespoon of black pepper, one-half tablespoon of cloves, two teaspoons of salt; spice it more if you like. Put the currants through a sieve; boil two hours.

GRAPE CATSUP.

MRS. C. P. HOLMES.

One quart of grape juice, one pint of vinegar, one pound of sugar; spice with ground cloves; boil until quite thick.

GRAPE CATSUP.

MRS. R. T. WELLSLAGER.

Squeeze the grapes as for jelly, three-fourths pound of sugar to one pint of juice. Spice to taste with salt, black pepper, nutmeg, cloves and cinnamon. Boil until it is quite thick. To four quarts, just before it is done, put one cup of vinegar.

GOOSEBERRY CATSUP.

MRS. W. S. PRITCHARD.

Nine pounds of gooseberries, six pounds of sugar, one ounce each of nutmeg, cloves, allspice and cinnamon in a bag together, one quart of vinegar; put all in a kettle and cook about three hours; then take off and strain through a sieve; put away in anything you choose.

TOMATO CATSUP.

MRS. C. C. HOWELL.

Take one peck of ripe tomatoes, pare them and cook until soft enough to press through a sieve, thus taking out seeds and all hard parts. Take the juice and add one pint of vinegar, one pint of sugar, three tablespoons of ground cinnamon, two tablespoons of allspice, one tablespoon of cloves, one tablespoon of pepper, and a little salt. Boil two hours. When done, put away in bottles. Will keep for years.

TOMATO CATSUP.

MRS. D. O. FINCH AND MRS. F. CORNING.

Wash the tomatoes, and slice them; to every gallon put four tablespoons of ground pepper, six tablespoons of salt, one tablespoon of allspice, one tablespoon of cloves, eight tablespoons of mustard. Mix spices well together, add one pint of good vinegar. Boil slowly four hours in a tin vessel; strain through a coarse sieve. Put in bottles, cork, and seal.

CUCUMBER CATSUP.

MRS. J. PARMELEE.

Take twelve large cucumbers, grate them and salt well; then grate four onions, salt also. Let them stand five or six hours, then strain and add as much vinegar to the mixture as you obtain of liquid by straining. Season with cayenne pepper.

WALNUT CATSUP.

The walnuts should be young and tender enough to pierce with a pin. Prick them and lay in an unglazed jar, a layer of walnuts and a light sprinkling of salt, until all are used. Pound them lightly with a piece of wood, to break or bruise them. Let them stand ten days, stirring every day; then strain the juice into a saucepan. Cover the shells with boiling vinegar to extract the remainder of the juice, crush to a pulp and strain through a colander into the sauce-pan. For every quart allow one ounce each of black pepper and ginger, and one-half ounce each of cloves and nutmeg, a pinch of cayenne, a thimbleful of celery seed tied in a bag, and an onion minced fine for every two quarts. Boil all together, an hour for each gallon. Bottle when cold, dividing the spice equally in the bottles. Cork and seal.

CHICKEN SALAD.

MRS. T. W. CARPENTER.

Two good sized fowls, one tea-cup of olive oil, one-half jar of French mustard, the yolks of ten hard boiled eggs, one-half pint of vinegar, one teaspoonful of cayenne pepper, eight heads of celery, one teaspoonful of salt, or more if required. Boil the fowls and put in salt enough to make palatable. When cold, cut the meat from

the bones in pieces about a quarter of an inch in size. Cut the white part of the celery in the same way. Mix the chicken and celery and set them away. Beat the eggs to a paste with oil, then add vinegar, mustard, pepper and salt, and mix thoroughly. Do not pour the dressing over the salad till half an hour before it is served, or it will wilt.

CHICKEN SALAD.

MRS. M. J. WELLSLAGER,

Boil three chickens till tender. Pick the meat from the bones, and chop fine. Use celery in the proportion of one-third celery to two-thirds chicken. Chop it separately, and not quite as fine as the chicken. For a dressing, take one tumbler and a half of vinegar, three teaspoonfuls of mustard, half a cup of melted butter or oil, the yolks of five eggs, salt and pepper to taste. After beating, heat this dressing over a slow fire; then stir till nearly cold; then mix together, adding three hard boiled eggs, chopped. This dressing is also very nice for chopped cabbage.

DRESSING FOR CHICKEN SALAD, WITHOUT CELERY.

MRS. WM. H. MERRITT.

For one chicken, take one tablespoonful of mustard, pepper and salt, one tea-cup of rich sour cream, one tea-cup of vinegar, one-half teaspoonful of celery seed. Mix well together, place on the stove, stirring all the time; when as thick as custard, take off and set away till just before using; then mix with chicken and cabbage.

LOBSTER SALAD.

Take one can lobster; pick out the soft parts and mash them; chop the rest of the lobster and the cabbage fine, having a little more than one-third cabbage; four hard boiled eggs; mash yolks and chop whites. Add mustard and vinegar to taste.

ASPARAGUS SALAD.

MRS. DR. HOFFMAN, BEARDSTOWN, ILL.

After having scraped and washed (not cut) the asparagus, boil it soft in salt and water, taking care that the heads are not injured; drain off the water, add some pepper, salt and strong vinegar

and let it cool. Before serving, arrange the asparagus so that the heads will all lie in the centre of the dish; mix the vinegar in which it was put with good olive oil, and pour on the asparagus.

BEAN SALAD.

MRS. DR. HOFFMAN, BEARDSTOWN, ILL.

String young beans, cut into inch pieces, wash and cook soft in salt water. Drain them well, add five cut or chopped onions, pepper, salt and vinegar; let them cool, and then add olive oil.

POTATO SALAD.

MRS. HARRY GLIDDEN, NEW YORK.

Take cold boiled potatoes, and enough raw onion to season nicely, mince fine, make a dressing as for lettuce salad, and pour over it. If preferred, melted butter may be used in place of the oil.

SALAD DRESSING.

MRS. J. K——.

Mix the yolk of one fresh egg with 2 tablespoonfuls of olive oil very slowly, add $1\frac{1}{2}$ spoonfuls of mustard, 3 of salt, a little pepper, and last of all, 2 spoonfuls of vinegar. Beat the white of the egg to a stiff froth and lightly stir in. This is also excellent over sliced tomatoes.

CABBAGE SALAD.

MRS. R. T. WELLSLAGER.

One tumbler and a half of vinegar, yolks of five or six eggs, two-thirds of a cup of butter, three hard-boiled eggs, three teaspoonfuls of mustard; mix all thoroughly through the cabbage.

VEGETABLES.



FIRST thought may be, "Very little need be said on that subject; anybody can cook vegetables!" I beg leave to differ; many think it such a simple thing to do, that they fail to give enough care and thought to their preparation to make them sufficiently attractive and palatable.

In France no family, in the middle station of life, ever dines without a dish of dressed vegetables, upon which as much care has been bestowed in cooking as upon the principal dish of the dinner, and which is often eaten alone.

RULES APPLICABLE TO THE COOKING OF ALL VEGETABLES.

First. Have them as fresh as possible; summer vegetables should be cooked on the same day they are gathered, if possible. *Second.* Lay them, when peeled, in *cold* water for some time before cooking. *Third.* If to be boiled, put a little salt in the water. *Fourth.* Cook them steadily after you put them on. *Fifth.* Be sure they are thoroughly done—rare vegetables are neither palatable nor healthy. *Sixth.* Drain well. *Seventh.* Serve hot.

ARTICHOKES.

Boil till tender, drain well, season with salt, pepper and melted butter. Some prefer them pickled raw, either whole or sliced.

JERUSALEM ARTICHOKES.

These may be sliced and boiled like turnips, or cooked in any way in which Irish potatoes are cooked. They require longer boiling than potatoes. Boiled and dressed as a salad, they are considered particularly good.

ASPARAGUS.

If brought from market, keep it cool and moist, till wanted. This may be done by putting it in the cellar with the cut ends in a dish of water. Let it lie in cold water a few minutes before cooking. Cut off all that is tough and tie in small bundles. Have the water boiling hot, and use just enough to cover the asparagus. Boil fifteen or twenty minutes. Have some bread toasted, dip it in the liquor, lay in the dish, butter it, skim out the asparagus and lay on the toast, butter and pepper it, thicken the liquor a little and pour over the whole.

ANOTHER WAY TO COOK ASPARAGUS.

MISS AGNES NEWTON.

Cook very much as you do green peas. Cut the asparagus into small pieces, and put into boiling water, with a little salt. Boil about three-quarters of an hour, then add butter and pepper and thicken a little with flour stirred in milk.

BEETS.

Beets must not be cut before boiling, as this causes them to lose their sweetness. Salt the water and, when done, take them out into a pan of cold water, and rub the skins off quickly; slice them, and dress with butter, pepper and salt, or vinegar if desired. Old beets lose their sweetness, and are best, served with hot spiced vinegar, into which has been stirred a little sugar.

BEET GREENS.

Take young beets, boil tops and bottoms in salt water, drain well in a colander, butter and eat with vinegar; an excellent dish in summer.

STRING BEANS.

MRS. J. P. FOSTER.

Break off both ends and "string" carefully, then break into inch pieces. Put them in boiling water enough to cover them, taking care that they do not boil dry; throw in salt enough to season them, and cook from two to three hours. When done, drain nearly all the water off; add milk, butter and pepper. Thicken a little if desired.

ANOTHER WAY.

String and boil whole with a small piece of corned beef or pickled pork, enough to season them. Stew nearly dry and serve hot.

TO DRY LIMA BEANS.

MRS. J. P. FOSTER.

Gather the beans when in a right state to cook. String the pods with a darning-needle threaded with twine. Hang the strings in a shady, airy place till the pods are thoroughly dried, then shell and hang up the beans in a paper bag till needed for use. They require to be soaked over night, then cooked as when green. They make nice winter succotash with dried sweet-corn.

LIMA AND BUTTER BEANS.

Shell into cold water, and let them lie awhile; boil an hour, with a little salt in the water; drain and butter well, peppering to taste.

ANOTHER WAY.

Prepare and cook as above, and pour a teacup of sweet cream over the beans, and let it boil up; salt and pepper to suit the taste.

SUCCOTASH.

MRS. M. N. MILES.

This is usually made of green corn and Lima beans, though for the latter, string or butter beans may be substituted. Boil the beans nearly an hour; while they are boiling, prepare the corn, thus: clean thoroughly from husk and silk, cut off the corn carefully from the cob and with the back of the knife scrape the cob gently. Add the corn to the beans ten minutes before taking up. While boiling, season to the taste with salt, pepper and butter. Do not have too much water in the beans, and do not let them boil dry. A little cream added, improves it.

BEAN PODS FOR PICKLING.

String and boil till tender, in salt water; drain off the water and pour over them hot spiced vinegar. They are good for use in a day or two, and make a nice relish with meats.

BAKED BEANS.

MRS. J. M. LAIRD.

Take one quart of dry beans, parboil them till they begin to burst open, then drain them out into a deep dish and put in ~~two~~ two tablespoonfuls of molasses. Put a piece of salt pork the size of a coffee-cup into the centre of the dish and cover it with the beans; add salt if your pork is fresh; fill your dish with the water from the beans and keep it filled until almost done, then bake until dry. They should bake five or six hours.

BAKED BEANS WITHOUT PORK.

MRS. LEWIS, CHICAGO.

One quart of beans soaked over night and parboiled in the morning, changing the water several times. Put into an earthen crock, with salt, a piece of butter the size of an egg, water to cover, and bake all day.

BAKED BEANS.

The "Household" says: "Many people do not understand how to have nice baked beans. Bake the beans all day, and if convenient, let them stay in over night, baking full twenty-four hours, and our word for it, they will come out in the morning with a flavor that will make your mouth water to taste them. We sometimes see persons who only have a moderate liking for baked beans, who invariably bake them three or four hours, and that is why they do not like them any better. A day and a night is none too much time to bake them, having parboiled them only until the skins will crack, when the air comes to them."

CABBAGE.

In preparing the various dishes from this excellent vegetable, care should be taken in the choice of the heads. For boiling or for hot slaws, loose heads may be used, but for slicing and eating raw with the different kinds of dressing, a white, firm head should be selected. Many who like cabbage, will not cook it on account of the odor which it exhales. Harper's Bazar says this is easily prevented by putting in the pot with the cabbage, a piece of charcoal tied in a cloth, and simmering instead of boiling.

BOILED CABBAGE.

After removing all the loose, outside leaves, cut the cabbage in halves, lay in a pan with the cut sides up and cover with salt water. Let it stand a few minutes, and turn out quickly. (This is done to remove any insects that may be hidden in the cabbage.) Put in the kettle with boiling water enough to cover it, adding sufficient salt. When tender, take up in a colander to drain, then put in a hot dish and cover with slices of butter. Some like cabbage boiled in the liquor in which corned beef or ham has been boiled. When cooked in this way the meat is first taken out, as the flavor of the cabbage would injure it. Skim off the grease before putting the cabbage in; boil briskly; when done, it will sink to the bottom; drain well.

CABBAGE COOKED IN MILK.

MRS. H. C. HARRIS.

Chop the cabbage fine, put in a stew-pan and cover with sweet milk; let it cook slowly, as the milk will burn easily, until tender; season with pepper, salt and butter.

COLD SLAW.

MRS. J. P. FOSTER.

Slice or chop the cabbage fine. It is better to be sliced. Put it in a vegetable dish in layers, with a little salt and pepper on each layer. Take one cup of thick cream, either sweet or sour, make quite sweet with sugar and stir in briskly half a cup of vinegar. Pour the dressing on just as you sit down to eat.

CABBAGE DRESSING.

MRS. G. R. OSGOOD.

To four well-beaten eggs stir in, over a slow fire, one pint of vinegar until quite thick and hot (not boiling), then mix in two teaspoonfuls each of mustard, black pepper and salt, one-half cup of oil or melted butter. Do not turn it over the cabbage, or cauliflower until quite cold. It can be kept in a cool place for a month.

CABBAGE DRESSING.

MRS. H. C. HARRIS.

Yolks of two eggs, two tablespoonfuls of vinegar, a small teaspoonful of mustard, a little salt, a small lump of butter rubbed in flour. Heat, and pour hot over chopped cabbage.

FRIED CABBAGE.

E. A. C.

The cabbage should be sliced as for slaw, only much coarser; put it in a skillet with water sufficient to cover. Boil twenty minutes, having it closely covered, then pour off most of the water; add butter, pepper, salt and half a teacup of vinegar, and let it cook about ten minutes longer.

CAULIFLOWER.

MRS. E. A. C.

After taking off the leaves, boil about half an hour in salted water, drain, and just before sending to the table, pour on a little drawn butter made with milk.

CREAM CABBAGE.

MRS. C. D. SPRAGUE.

Slice cabbage as for cold slaw, and salt it. Pour over while hot the following: one small cup of vinegar, one well-beaten egg, and a small piece of butter. Let the cabbage stand till cold, and pour over it one-half cup of sweet cream.

HOT SLAW.

MRS. W. H. SIBLEY.

Mince or slice the cabbage, the finer the better. Put a piece of butter the size of half an egg into the spider; when melted, put in the cabbage, and a cup of boiling water, salt and pepper. Cover close, and cook till tender and dry. Have ready an egg, well beaten, half a cup of vinegar, a tablespoonful of sugar, (more if you wish,) thoroughly mixed, and pour over the cabbage the last thing before taking up. Stir for a moment and serve hot.

TO COOK CAULIFLOWER.

Pick off all the green leaves and soak the head in salt water two or three hours, then boil 20 or 30 minutes in milk and water (using half as much milk as water) with a little salt. When taken up put on a little butter and eat with vinegar and pepper. Some prefer drawn butter poured over it before sending to the table.

CAULIFLOWER.

MRS. DR. HOFFMAN, BEARDSTOWN, ILL.

After preparing the cauliflower, put it into equal parts of boiling water and milk, (the latter improves the appearance and taste), a little salt and a piece of fresh butter. Cook it, but not too soft; it should retain its form. Stir the yolks of two or three eggs and a little flour into some cold meat soup, add a little of the water in which the cauliflower has been boiled and a few drops of lemon juice; set the whole into a pot containing boiling water until it begins to thicken, and pour it over the cauliflower, which has been previously arranged in a dish. If desired, a little grated nutmeg may be added.

STEWED CARROTS.

Half boil the carrots; then scrape them nicely, and cut them into thick slices. Put them into a stew-pan with as much milk as will barely cover them, a very little salt and pepper and a sprig or two of chopped parsley. Simmer them till they are perfectly tender but not broken. When nearly done, add a piece of fresh butter rolled in flour. Send them to the table hot. Carrots require long cooking.

TO PRESERVE CORN.

MRS. WYLIE BURTON.

Cut the corn from the cob, and put down in an earthen jar, with every sixth measure, salt; measure with a pint cup. When the jar is full, let the first covering be of the inside leaves of the husk put down on the corn. For cooking, have a large kettle full of boiling water; squeeze the brine from the corn, and put it in the boiling water without washing; let it boil until the water is quite salt; have a tea-kettle of boiling water ready to put on the corn as soon as the salt water is poured off; change the water until the corn is sufficiently freshened. Season with butter, cream and a little sugar and pepper.

CORN FRITTERS.

MRS. J. P. FOSTER.

Boil and grate six ears of corn. Add three eggs, beaten, half a cup of milk, one teaspoonful of salt, pepper, butter the size of a hickory-nut, and flour enough to make a batter. Have a little lard or butter hot in a spider, drop in the batter and turn as you do batter cakes. A nice dish for breakfast, made from corn boiled for dinner the day before.

CORN PUDDING FOR MEATS.

MRS. J. P. FOSTER.

Take six large ears of corn, boil ten minutes, cut the corn fine and mix with two heaping tablespoonfuls of flour, one pint sweet milk, salt, pepper and butter. Bake from half to three-quarters of an hour. Serve hot.

HULLED CORN.

MRS. H. C. HARRIS.

Take two quarts of dry, ripe corn; put two and one-half tea-cups of hard wood ashes in a bag and place (with the corn) in warm water in a kettle, with sufficient water to cover the corn; let it come to a boil, and in the morning (the corn is to be fixed at night), if the hulls do not come off, boil again. As soon as they will come off, wash in several waters with the hands, and put into cold or milk warm water, and boil until tender; be sure to have a good deal of water, or the corn will burn.

GREEN CORN FOR WINTER USE.

Parboil it, cut it from the cobs, dry in the sun, put in a bag and hang in a dry place. When wanted for the table, soak several hours, and cook slowly half an hour, without boiling.

GREEN CORN CAKES.

MRS. J. P. FOSTER.

Mix a pint of grated sweet corn with three tablespoonfuls of milk, a teacup of flour, a large spoonful of salt, a little pepper and one egg. Drop this mixture by the large spoonful into a frying-pan, and fry till brown; use butter for frying. These are nice served with meat for dinner.

TO BOIL GREEN CORN.

MRS. M. N. MILES.

Green corn should be boiled only ten minutes, either on the cob or cut off, to suit the taste.

CUCUMBERS.

The chief desideratum in preparing cucumbers for the table, is to make them cool and crisp. Many consider them very unwholesome, but if they are pared and sliced into a dish of cold salt water, an hour before needed, they will certainly be less so. If you have ice, lay a piece in the dish in which they are brought to the table. Eat with salt, pepper and vinegar.

CUCUMBER RELISH.

MRS. WYLIE BURTON.

Take the largest cucumbers that are not yellow, slice them a little thicker and salt a little more than for the table. Slice at night, and in the morning squeeze every particle of fluid from them. Put them into a jar, with white mustard seed, a little mace and sliced horse-radish to taste. Cover them with white wine vinegar. They will keep good the year round if prepared in this way.

EGG PLANT.

MRS. W. H. SIBLEY.

Peel the egg plant, cut in rather thin slices, strew salt between them; let them stand ten or fifteen minutes, drain the juice from them, cover with cold water and let them stand a half hour longer; drain them as dry as possible, roll each slice in flour; have ready a hot frying-pan or spider, the bottom covered with butter; lay in the slices, pepper them, and fry a rich brown. The sooner eaten after cooking, the better.

EGG PLANT.

F——.

The purple variety is best. Peel and parboil; mash fine and season with salt, pepper and butter, to taste. Put this mixture in a deep earthen dish, lay over it bread crumbs and bits of butter, and bake a light brown color.

ANOTHER WAY.

c——.

After peeling the egg plant, parboil it five or six minutes, then cut the slices crosswise, and season with pepper and salt; dip them in beaten egg and then in fine cracker crumbs; fry a light brown in hot lard. Serve with a folded napkin upon the bottom of the dish; send to the table as fast as cooked. They must be thoroughly cooked.

GREENS.

The leaves of white mustard, spinach, water cresses, cowslips, dandelions, and the roots and tops of small beets are good for greens. If not fresh and plump, soak in salt water for half an hour previous to cooking. Boil them with a little salt in the water, until they sink to the bottom of the pot. Drain very dry in a colander; butter and serve.

ONIONS.

The onion is one of the most healthful of all the vegetables, and is especially beneficial to those whose labor taxes the brain or those who are afflicted with nervous diseases; but owing to its unpleasant effects upon the breath many persons eschew it altogether. It is said that chewing and swallowing a few grains of roasted coffee will remove this difficulty, and any utensil in which onions have been cooked may be freed from their odor by turning it bottom upwards, over a hot stove after it has been washed.

For seasoning, the red onion will answer, but for boiling, stewing, etc., the white silver-skinned and sweet onion are greatly preferable.

BAKED ONIONS.

For baking, large onions only should be used. Wash them and boil an hour with the skins on, in slightly salt water; let the water be boiling when they are put in; change the water once or twice during the hour. Take out the onions, lay them on a cloth that the moisture may pass off; roll each one in a round piece of buttered tissue paper, twisted at the top to keep it close, and bake in a moderate oven nearly an hour. When cooked tender, remove the skin, and brown, basting with butter; season with pepper and salt, and pour over the melted butter.

ONIONS BOILED.

Cut a slice from both ends, and skin them. They are improved by laying them in cold water, after peeling, for a half hour or more. Cover them with boiling water and milk; cook fifteen or twenty minutes. Change the water, have a tea-kettle of boiling water ready, add a little milk, and boil till tender. Drain, and season with rich milk or cream, butter, salt and pepper, and let the whole simmer on the back of the stove before serving. Never cook in an iron pot.

YOUNG ONIONS STEWED.

MRS S——.

After skinning, lay them in cold water half an hour or more. Put into a sauce-pan with hot water enough to cover them. When about half cooked, throw off nearly all the water, add some milk, a tablespoonful of butter, with seasoning to taste; stew gently till tender, dish up and serve.

ONIONS FRIED.

Prepare as for boiling, slice and put into a stew-pan with a little boiling water; cover closely, and let them steam fifteen or twenty minutes; remove the cover that the water may all evaporate, and, at the same time add a good sized piece of butter, salt and pepper, and let them fry brown, stirring often to prevent their burning. Serve hot.

PARSNIPS.

MRS. A. Y. RAWSON.

Scrape the parsnips clean and boil until tender; if not very large an hour will be long enough to cook them; then cut in slices lengthwise, and have ready a hot frying-pan well buttered, and fry a light brown. Spread a little butter on each slice after it is done, if desired.

ANOTHER WAY.

MRS. W. H. SIBLEY.

Prepare as above, mash well, season with a little butter, pepper and salt. Make into balls or cakes, roll in flour and fry as you would slices.

PARSNIP FRITTERS.

Boil tender, mash smooth and fine, picking out all the hard parts. For two large parsnips, allow one egg, two-thirds of a cup of rich milk, one tablespoonful of butter, one of salt and three tablespoonfuls of flour. Beat the eggs light, stir in the mashed parsnips, beating hard, then the butter and salt, lastly the milk. Fry as fritters, or as griddle cakes.

MASHED PARSNIPS.

Boil and scrape them, mash smooth, picking out the fibres; mix in three or four spoonfuls of cream, a large spoonful of butter, pepper and salt to taste. Heat to boiling in a sauce-pan and serve, heaping in a mound as you would potatoes cooked in the same way.

POTATOES.

This root still bears its original American name, signifying "Earth apple," and is divided into many varieties, the most common of which are Early and Late Rose, White Neshannock, Peach-Blows, Mercer, Peerless, Irish Grays or Jersey Blues, Prince Albert, etc. Next to bread, there is no vegetable article, the preparation of which, as food, "deserves to be more attended to than, the potato." "The great art of cooking potatoes is, to take them up as soon as done. When boiled, baked, fried or steamed, they are rendered watery by continuing to cook after they reach the proper point. For this reason potatoes to bake or boil, should be of nearly the same size."

SARATOGAS—FRIED POTATOES.

MRS. MARY MYERS.

Wash, pare and slice some raw potatoes; cut each slice an inch and a half long, half an inch wide and a quarter of an inch thick. Let them lie in cold water until the other preparations for breakfast are made. Have ready in a frying-pan some hot lard or nice drippings. Take the potatoes out of the water into a cloth, wipe dry, fry quickly a light brown. Remove from the lard with a perforated skimmer, into a deep dish in which a napkin has been laid. Sprinkle with salt, and eat while hot, if you want them crisp and nice. Some slice them very thin.

YOUNG POTATOES.

MRS. HILL.

To cook them when very young, wash them, scrape off the skin, put them in a stew-pan, cover with hot water, boil gently until tender and pour off the water. Add to a quart of potatoes a heaped tablespoonful of butter, with a teaspoonful of flour rubbed into it, pour in a tumblerful of sweet cream or milk, stew, uncovered, five minutes; serve in a hot dish.

BOILED POTATOES.

There is a conflict of authorities as to whether cold, or boiling water should be used when putting the potatoes to cook. The result of our experiments stands somewhat thus: Garnet, White Fountain and Early Rose are apt to dissolve in cold water, giving off their starch too readily, perhaps; we boil them in hot water. Peach-Blows, Prince Alberts, and other late varieties, are best put in cold water, *always* pouring off the water the instant they are done, and letting the potatoes dry a few minutes.

BAKED POTATOES.

Select medium sized, smooth potatoes; bake in a quick oven from half to three-quarters of an hour, according to size of potato and amount of heat. If eaten as soon as done, they are warranted to be good.

STEWED POTATOES FOR BREAKFAST.

Pare and slice into cold water enough potatoes for the family meal; stew in enough salted water to cover them; watch and stir them from the bottom occasionally, that they may not burn. When tender, add a cup of milk; let it boil up; put in a lump of butter, salt and pepper enough to season properly. Thicken slightly with flour. Turn into a covered dish.

POTATO CAKES.

MRS. J. P. FOSTER.

Take enough good sized potatoes for a meal, peel and grate on a coarse grater and stir in from three to five eggs, then add a little flour and season to taste. Beat well and fry in hot lard. One good sized spoonful makes a cake.

MASHED POTATOES.

L. V. S.

Pare and let them lie in cold water from five to fifty minutes, according to convenience, unless they are old potatoes, when they are improved by being longer in water. "Boil in hot or cold water, according to the toughness of texture. A coarse, waxy potato, is best cooked in cold water." Throw in a little salt; drain thoroughly; when done, put in another pinch of salt, and mash in the pot with a potato beetle till all the lumps disappear. Add a tablespoonful of butter, milk or cream to moisten sufficiently, and beat the whole with a large spoon till it is foamy. Some then form the whole into a mound on a plate, butter the surface and brown slightly in the oven.

POTATO BALLS—A BREAKFAST DISH.

MRS. W. H. SIBLEY.

Mashed potatoes left from dinner, make a nice dish for breakfast if prepared thus: put them into a deep dish, pour in a little rich milk or cream; beat the white of an egg, and work the whole together until well mixed. Make into balls or cakes three-fourths of an inch thick, and roll in flour. Have ready in a frying-pan a little melted butter, just enough to keep them from adhering. Brown nicely on both sides. Serve in a hot dish.

SWEET POTATOES.

The best way to cook sweet potatoes, is to bake them with their skins on. Some boil them till nearly done, then put in the oven and finish. Others boil them till done and serve hot. When boiled, if any are left over, they are excellent sliced and fried for breakfast the next day. Another way is to pare, and place in the dripper in which you are roasting beef, basting occasionally till done. They are delicious cooked in this way, as also are Irish potatoes.

SUMMER SQUASH.

A few general rules are applicable for the cooking of the different kinds of this vegetable. Unless they are very young and tender, pare them, being careful to cut away all the rind; then

quarter and remove the seeds; let the pieces lie in cold water till you are ready to cook them. When boiled, drain well, mash till smooth; season with salt, pepper and butter, and keep hot till served. It improves them to put a little salt in the water in which they are boiled.

WINTER SQUASH.

Wash, cut into medium sized pieces, pare and remove seeds. Boil till tender. Drain as dry as possible, and before mashing, let it stand a few minutes on the top of the stove that all the water may evaporate. Season with butter, salt and pepper. It requires more time for cooking than summer squashes.

BAKED WINTER SQUASH.

Wash but do not pare. Cut into squares, remove seeds and bake the same length of time as potatoes. Some consider squash cooked in this way a good substitute for sweet potatoes.

RAW TOMATOES.

When tomatoes are to be eaten raw, do not scald them—they are better to have the skins removed with a sharp knife. Slice them and lay in a dish; they are very much improved by standing on ice for an hour or two before being eaten. Do not season before placing on the table, as some prefer salt, while others like sugar best.

STEWED TOMATOES.

Select ripe tomatoes, pour boiling water over them and let them stand a few moments; then remove to a pan of cold water, and slip off the skins; cut out the core and hard part, slice, and put to cook in a sauce-pan; stir them occasionally; cook half an hour; season with salt, pepper and sugar, if liked, and add a small piece of butter; stir ten minutes longer. If desired, the tomatoes may be thickened before being served, by adding bread crumbs, or, if preferred, toast some pieces of bread and lay in the bottom of the dish in which they are to be served. Some think a small onion, minced, improves the flavor; others add a quarter as much green corn as tomatoes, and stew gently.

TOMATO FRITTERS.

MRS. T. W. CARPENTER.

Take one quart of stewed tomatoes, stir in one egg, one small teaspoonful of soda, and flour enough to make as stiff as pancakes. Fry by dropping in hot lard.

STUFFED TOMATOES.

MRS. C. E. PARKER, ILL.

Choose large and smooth tomatoes, cut out a lid, scoop out the seeds, and cook them with the juice twenty minutes; add an equal quantity of bread crumbs, or partly cooked rice, and one finely chopped onion to a dozen tomatoes; stew ten minutes longer; season with salt, pepper and butter, and a little sugar, if you like. Stuff the tomatoes with this, replace the lid, dust with bread crumbs, season as for inside and bake half an hour.

SCALLOPED TOMATOES.

MRS. MARY ANDREWS.

Pour boiling hot water over the tomatoes and then peel and slice them. Butter a deep dish and put a layer of tomatoes upon the bottom; season with salt and pepper; add a layer of bread crumbs, another of tomatoes, seasoning as before, then another of bread crumbs, and proceed in this way until the dish is full, ending with bread crumbs, over which lay many little bits of butter; bake an hour. Add sugar to pepper and salt, if preferred.

SALSIFY, OR VEGETABLE OYSTER, STEWED.

Scrape the roots and drop into cold water as soon as cleaned, as exposure to the air causes them to turn dark. Cut into inch pieces; put into a stew-pan with enough boiling water to cover them and cook until tender. Drain off nearly all the water and add a cup of rich milk or cream. Stew a few minutes, rub a teaspoonful of flour in a lump of butter, stir it in and season with salt and pepper. It will be found to have a good deal of the oyster taste.

SALSIFY FRIED.

Scrape the roots and let them lie in cold water a few minutes; boil in salt water till tender; mash thoroughly, picking out all the fibres; season with butter, salt and pepper. Beat an egg and stir in, and if not moist enough to work out into cakes, add a little milk. Make into cakes an inch thick, roll in flour and fry a light brown.

SALSIFY ON TOAST.

Prepare as for stewing. Boil, and instead of draining off the water, add butter, salt and pepper and a little flour. Toast some slices of bread; lay a slice of toast and cover with salsify, then another slice and more of the salsify until all is used. A covered dish is preferable.

SPINACH.

MRS. DR. HOFFMAN, BEARDSTOWN, ILL.

Wash well; boil a few minutes in plenty of water; then dip into cold water, press well to free from water and chop fine. Stew it with plenty of butter for fifteen minutes; sprinkle with flour and cook a few minutes more. Then add some strong meat gravy in which may be the gravy of a roast. After this, it must not boil any more, and must be served as soon as possible. The dish may be ornamented with slices of hard boiled eggs.

YOUNG TURNIPS—BOILED WHOLE.

Pare smoothly, and lay in cold water half an hour. Put them in boiling water, with a tablespoonful of butter, and stew until tender; drain dry without breaking, place in a deep dish and cover with butter drawn in milk. Care should be taken to serve hot.

MASHED TURNIPS.

C——.

Peel, cut in half inch slices and lay in cold water half an hour; put to cook in boiling water with a little salt—cook till tender; if young, it will require thirty minutes to boil them, and a longer time for older ones. Drain well, let them stand over the fire a few moments for the moisture to escape and then mash; season with salt, pepper, butter and cream.

ANOTHER WAY.

Pare and quarter the turnips; then dip into a sauce pan, some of the liquor in which you are boiling corned beef or pork; skim off the grease and boil till tender. Serve hot, with the rest of your boiled dinner. They are apt to give the meat an unpleasant flavor if boiled in the same vessel with it.

BREAD AND YEAST.

GOOD FLOUR has a yellowish tinge, and when pressed by the hand, retains the creases. Poor flour is not so adhering, has a dingy look and can be blown about. Flour made from sprouted wheat makes a soft, running dough which cannot be easily moulded; it is an impossibility to make good bread from such flour. The sifting of flour before using makes it lighter.

Good yeast is as indispensable to good bread as is good flour. The recipes for yeast in this book will be found excellent if good flour is used. Yeast should be kept in a stone jug, well corked, or in a self-sealing glass jar; these should be scalded every time fresh yeast is made, sweetened with soda water, and rinsed with cold water.

A little molasses always improves bread or cakes made from unbolted or rye flour. A little butter or lard improves cakes made of Indian meal, as it makes them more tender. A tablespoon of lard, and the same quantity of white sugar, added to the sponge at night, will make the bread more tender and palatable.

Bread will keep better in a covered tin box than in anything else.

CARRIE'S JUG YEAST.

MRS. E. P. CHASE.

Peel twelve potatoes and boil in one gallon of water, with three large handfuls of hops thrown in loose. When done, mash potatoes through a colander; then lay a towel in the colander, and strain the hops; add one-half cup of brown sugar, one-half cup of molasses, one-half cup of salt. When cool enough, put in one pint of yeast, and let it stand twenty-four hours before using; then pour into a jug, cork tight, keep in a cool place, and always shake well before using.

JUG YEAST

MRS. WM. H. RAY, RUSHVILLE, ILL.

Four large potatoes, one large handful of hops, in a bag, one large spoon of sugar, one large spoon of flour, one quart of water. Boil hops and potatoes till potatoes are done; then squeeze out hop-bag, mash potatoes, and add sugar and flour. When cool enough, put in a cup of good yeast. Keep in a cool place.

DRY YEAST.

MRS. LUCINDA WRIGHT, RUSHVILLE, ILL.

Twelve good sized potatoes, one pint of hops, one gallon of water, one tea-cup of dry yeast, soaked; stir in a little flour and let rise. Wash the potatoes clean, and boil without peeling; boil the hops with the potatoes, loose. When the potatoes are done, peel and mash; mix with a pint of flour; strain the water from the hops into it; when cool, stir in the yeast and let rise twenty-four hours; then mix with Indian meal, roll out, and cut it into cakes to dry.

AN UNFAILING YEAST.

MRS. C. H. ATKINS. •

Put a handful of hops into a bag and drop it into two quarts of boiling water; while steeping, wash, peel and grate six medium sized potatoes; take out the hops, put in the potatoes and boil a few minutes, stirring continually; add a half tea-cup of white or light brown sugar, the same of salt. When cool, stir in a tea-cup of yeast; let it rise till it becomes a mass of foam, then stir down and jug it tight.

YEAST.

MRS. J. M. OTIS.

One large handful of hops, one dozen potatoes, one cup of sugar, one-half cup of salt, one tablespoonful of ginger. Mash the potatoes in the water in which they are boiled, and pour into a jar; add the sugar, salt and ginger; steep the hops till the strength is gone, and add the water to this mixture till you have one gallon. When cooled to blood heat, add one cup of the same yeast. Keep warm from six to eight hours. When light, bottle and set in the cellar.

YEAST.

MRS. W. S. PRITCHARD.

A double handful of hops (in a thin bag), one quart of boiling water, one quart of potatoes cut in small pieces. Boil the potatoes with the hops until thoroughly done, keeping them covered tight all the time. Take the potatoes out and mash well, then pour the boiling hop water over them; add two tablespoons of sugar, two of ginger, one of salt; let it stand until just warm, and add one teacup of yeast, or more. It will keep two weeks in summer and two months in winter.

BREAD.

MRS. W. S. PRITCHARD.

Take one pint of peeled potatoes cut in small pieces; boil them in one and one-half pints of water, skim out, and mash fine. Add four tablespoons of fine flour to the potatoes, pour over the potato-water and stir till smooth. When cool, add four tablespoons of my (Mrs. Pritchard's) yeast and a teaspoon of salt. Let it rise over night. In the morning, take the bread-bowl, filled with flour, pour one pint of boiling water in the center, and mix; add enough cold water to make lukewarm; then pour in the sponge made the night before, mix the dough soft and knead one-half hour. Put back in the bread-bowl and set to rise; when light, knead down and set to rise again; then knead into loaves and when light, bake in a moderate oven. This quantity will make four loaves.

BREAD.

MRS. J. M. OTIS.

Mix a batter with warm water and a little salt; to each quart of water use one teacup of yeast. (If the weather is not very warm, do this at night; but if quite warm, the bread is not so sweet as if mixed in the morning.) When light, add flour till the dough is stiff—knead thoroughly, cover and let rise again. When it is again light, knead, and again let it stand. If this is done several times the bread will be of a finer texture than if put into the pans without kneading. After the dough has risen sufficiently knead into loaves and let rise until light, then bake in a hot oven.

BREAD.

MRS. MILES.

In all cases, have good, sweet yeast. You will never fail in bread-making by following a few general rules. On the evening of the day before bread is wanted, take one quart of water (warm or not, according to the weather), two-thirds of a cup of yeast; stir in flour to make a thick batter; let rise, knead it well at night and cover close. In the morning, it will be light; knead lightly, put into pans and bake when sufficiently risen.

SALT-RISING BREAD.

MRS. W. C. BURTON.

In the evening, fill a pint cup half full of new milk and let it come almost to boiling heat; thicken with corn meal to the consistency of mush, put a sauce-plate over the cup, wrap it in flannel and put it where it will keep warm. In the morning, set the salt-rising in the usual way; then add the corn meal preparation, make rather stiff with flour and, if done right, it will rise in fifteen minutes. Mix the bread with sweet milk, warm and knead until it looks smooth. (The longer it is kneaded the whiter the bread.) Add one spoonful of sugar to the loaf; mashed potatoes as used in the hop yeast, improve it. Graham bread can be made the same way by omitting the yeast.

FRENCH ROLLS.

MRS. J. PARMELEE.

One pint of milk, one teacup of butter, one teacup of sugar, three eggs, one teacup of yeast, flour enough to knead. Set the sponge with milk and yeast and a little flour. When light, beat the eggs, butter and sugar together and mix with the sponge and let rise again.

FRENCH ROLLS.

MRS. W. S. PRITCHARD.

Rub two ounces of butter into a pound of flour, adding the whites of three eggs, well beaten, one tablespoon of strong yeast, a little salt and sufficient milk to make a stiff dough. Set it in a warm place to rise. It should be light in an hour. When risen, divide into rolls and bake about ten minutes.

FRENCH ROLLS.

MRS. J. P. FOSTER.

One quart of lukewarm milk, one teaspoon of salt, one large teacup of home-brewed or one-half cup of baker's yeast, flour to make a stiff batter. When light, add one egg and two tablespoons of butter. Knead in flour enough to roll, and when light again, make into rolls. Let them rise thirty minutes. To enrich, add another egg and more butter.

PARKER HOUSE ROLLS.

MRS. E. A. BUNKER, SPRINGFIELD, ILL.

At night, take two quarts of flour, rub in two tablespoons of lard, make a hole in the middle and put in one pint of cold, boiled milk, one-half cup of yeast, three tablespoons of sugar and a little salt. Let this stand till morning without mixing, then beat it well, and let it stand till noon; roll out and cut round. Spread on a little piece of butter, fold over, put into a pan and let stand until ready to bake.

PARKER HOUSE ROLLS.

ALICE HART ROSCOE, MISSOURI.

Make a hole in the center of one quart of flour, and put in a piece of butter (melted) the size of an egg, a little salt and a tablespoon of sugar; pour over this one pint of cold, boiled milk and one-half teacup of yeast. When the sponge is light, work fifteen minutes; let it rise again and cut in round cakes. When light, flatten each cake with the rolling-pin, put a small piece of butter on the top, and fold over. Put in pans, and when light, bake in a quick oven.

RUSKS.

MRS. J. PARMELEE.

Make a sponge of flour and three large tablespoons of yeast, at noon; the same evening, take one quart of new milk and warm sufficiently to melt one half cup of butter with two cups of sugar; when cool, add two eggs well beaten; then take what you judge to be a right quantity of flour and pour the milk, etc., with the sponge into the middle of it, stir into a light dough and let it rise all night; in the morning, make up.

SWEET RUSKS.

MRS. FENTON SANDERS, BEARDSTOWN, ILL.

Three eggs, one-half pound of sugar, one-half pound of butter, one pint of warm sweet milk, one-half pint of fresh yeast, and flour sufficient to make a soft dough. Let it rise well.

DES MOINES RUSK.

MRS. W. A. COLTON.

One quart of milk thickened with flour as for sponge, one cup of yeast; set it in a warm place to rise. When light, add two cups of sugar, two cups of shortening and five eggs well beaten; make this as stiff as you can possibly stir it; let it stand until very light, roll out in cakes, using as little flour as possible. Let them stand until very light again; when baked, rub a little sugar and water over them.

RUSK.

MRS. P. H. CARPENTER.

One pint of bread dough, one tumbler of warm milk, butter the size of an egg, one small cup of sugar, one-half teaspoon of soda. Set to rise; when light, roll out, make into rolls, and let rise again until very light, before putting in the oven.

EGG ROLL.

MRS. G. COOPER.

Three eggs, one cup of sugar, one cup of yeast, one cup of lard or butter, one pint of sweet milk. Make sponge at night, mix in the morning, and add a little soda. Roll thin as pie crust, spread on lard and roll up.

SWEET BREAD.

MRS. E. S. SPEED, RUSHVILLE, ILL.

One tea-cup of yeast, one tea-cup of sweet milk, one coffee cup of sugar, one tea-cup of currants or chopped raisins, butter the size of an egg, one tablespoon of cinnamon. Stir in flour and let rise; when light, work into a loaf and put in a pan. Spread with butter, sprinkle thickly with white sugar, and bake.

IMPERIAL BISCUIT.

MRS. E. P. CHASE.

Beat one-half cup of butter and one tablespoon of sugar to a cream. Take light bread dough, roll thin, and spread with the butter and sugar; roll a second layer and spread like the first, lay one on the other; then roll a third piece, and lay on top (do not spread the upper layer). Cut in biscuit, and let stand till *very* light. Bake in a moderately hot oven.

MILK BISCUIT.

MRS. J. CARPENTER.

Two and one-half pounds of flour, one-half pound of butter, two gills of yeast and a little salt. Rub flour, butter and salt together; add the yeast and enough milk to make a soft dough. Knead well and put in a pan to rise; this must be done at night; the next morning, knead lightly, make into small biscuit, place in tins, put in a warm place to rise, and as soon as light, bake in a quick oven.

FRENCH BISCUIT.

MRS. W. S. PRITCHARD.

Three pounds of flour, one pound of sugar, one-half ounce of salts of hartshorn sifted through the flour, ten eggs, ten ounces of butter, lemon to taste. Roll thin, and sprinkle with sugar.

GRAHAM BREAD.

MRS. FANNIE OLMSTED, LE ROY, N. Y.

One quart of warm water; make middling thick batter with Graham flour; add one-half cup of yeast. Stir thoroughly, and set in a warm place to rise. When light, put in one-half cup of sugar. Stir in as much flour as will be absorbed by the moisture, but do not make too thick. When risen, bake in a hot oven.

GRAHAM BREAD.

MRS. R. T. WEILSLAGER.

Mix well together, one cup warm water, two tablespoons of syrup, one-half teaspoon of soda; to this add one cup of white flour; add Graham flour (stirring with a spoon), till stiff. Let rise one-half hour in a warm place. Bake one and one-fourth hours.

GRAHAM YEAST BREAD.

MRS. J. M. OTIS.

Prepare a batter as for fine flour bread (see Mrs. Otis' rule for making bread), using the same proportion of yeast to the water. When light, add one spoon of sugar for each quart of water, and mix sufficiently stiff to knead, but not so stiff as for fine flour bread; let it stand to rise. When light, knead and let rise again. When again light, knead, divide and put into pans for baking. Let it rise again in the pans. Graham bread requires to be baked a little longer and more slowly than fine flour bread.

INDIAN BROWN BREAD.

MRS. M. A. TURNER.

One quart of boiling water, salt and thicken as for mush, very stiff. Cook well; as soon as done, add one pint of molasses; stir until cool; then add one coffee cup of yeast; mold and set in a warm place to rise—put it into a pan that can be placed in a steamer. Let it rise, and steam two hours, and set in the oven to dry. It may be baked in bread pans if the outside is greased to prevent the crust from being too hard.

BROWN BREAD.

MRS. W. S. PRITCHARD.

Three cups of yellow corn meal, one cup of flour, one cup of sweet milk, two cups of sour milk, one-half cup of black molasses, one teaspoon of salt, one teaspoon of soda; steam five hours. (Improved by putting in oven five or ten minutes.) Mix the salt with the meal and flour, then add molasses, sweet and sour milk, and in the last cup of sour milk put the soda. A great deal depends on the mixing; the water must be boiling before the mixture (in the crock) is put into the steamer. It must not stop boiling.

· BROWN BREAD.

MRS. WM. H. RAY, RUSHVILLE, ILL.

Three cups of brown flour; mix in the flour two teaspoons of soda, even teaspoon of salt, two-thirds cup of molasses, enough buttermilk or sour milk stirred in to make batter like pound cake, or to drop from a spoon pretty thin. Steam three hours; bake fifteen minutes. Very nice.

BROWN BREAD.

MRS. C. B. SMITH.

Two tea-cups of buttermilk, two tea-cups of sweet milk, two-thirds cup of molasses, one tablespoon of soda; salt and thicken with one-third corn meal and two-thirds Graham flour, sufficiently to drop from the spoon. Steam three hours. Very nice.

BROWN BREAD.

MRS. M. J. WELLSLAGER.

Three cups corn meal, one cup flour, one cup Graham flour, one cup molasses, one teaspoon soda in the molasses, two teaspoons baking powder in the flour, three cups sweet milk. Steam three or four hours.

BROWN BREAD.

MRS. J. LAIRD.

One and one-half coffee-cups of sour milk, one cup corn meal, one-half cup flour, one-half cup molasses, two eggs, piece of lard the size of an egg, one teaspoon of soda dissolved in the milk. Pour into a tin pail and cover. Place it in a pot of boiling water, and cook three hours. This is very nice without eggs.

BROWN BREAD.

MRS. ROUNDS.

Three cups of rye, three or four cups corn meal, two cups of Graham flour, one and one-half cups molasses, salt, and stir quite thin with sour milk, and soda to sweeten. Steam two and one-half hours, and bake one half hour.

BROWN BREAD.

MRS. J. B. STEWART.

Three cups of sweet milk, three cups of corn meal, two cups of Graham flour or one cup of wheat flour and one cup of Graham, one cup of molasses, one teaspoon of salt, one teaspoon of soda. Boil five hours.

STEAMED CORN BREAD.

One cup of sweet milk, two cups of sour milk, three cups of corn meal, one cup of flour, one cup of molasses, large teaspoon of soda. Steam four hours.

BOILED CORN BREAD.

MRS. CURTIS BATES.

Three cups of corn meal one and a half cups of shorts, one-half cup of flour, one cup of molasses, three cups of sweet milk, one teaspoon of soda, one teaspoon of salt. Boil in a covered gallon tin pail four hours; put it in the water when cold and do not let it stop boiling.

BOILED CORN BREAD.

GRANDMA FARNHAM.

Four cups of sweet milk, two cups of sour milk, four cups of corn meal, two cups of flour, one cup of molasses, one teaspoon of salt, one teaspoon of soda. Boil three hours.

CORN BREAD.

MRS. F. M. MILLS.

Stir one pint of corn meal into one quart of boiling milk; beat three eggs, whites and yolks separately, then put together and beat again; use salt and sugar to suit the taste. Bake one and one-half hours.

CORN BREAD.

JENNIE M. CHASE.

One quart of sour milk, three eggs well beaten, one teaspoon of salt, one tablespoon of melted lard, meal enough to make a batter (not stiff). Add one teaspoon of soda, the last thing. Bake in shallow pans.

CORN BREAD.

MRS. CLEGHORN.

Four cups of corn meal, two cups of flour, one-half cup of molasses, one teaspoon of soda. Add sufficient water or milk to make a stiff batter. Steam three hours. Brown in the oven.

CORN BREAD.

MRS. T. E. BROWN.

One pint of sweet milk, one pint of corn meal, two eggs beaten very light, piece of butter the size of an egg, a little salt; three teaspoons of baking powder in one pint of flour. Mix well and bake in a quick oven.

CORN BREAD.

MRS. A. L. FRISBIE.

One and one-half pints of sour milk or buttermilk, one egg, one teacup of sugar, one cup of flour, a little salt, one-half teaspoon of soda, corn meal enough to make a thick batter. Bake in a steady oven from one-half hour to an hour, according to the thickness of the loaf; this may vary from one-half inch to two inches.

NICE JOHNNY-CAKE.

MRS. A. Y. RAWSON.

Three teacups corn meal, one teacup of flour, two teacups sweet milk, one teacup sour cream, one egg, one teaspoon soda, one teaspoon salt..

SALLY LUNN.

MRS. C. H. SWEENEY.

Two well beaten eggs, one-half cup of sweet milk, one-half cup of melted butter, one-half cup of yeast, two tablespoons of white sugar, one pint of flour, saltspoon of salt. Mix at night; pour into baking-pans and let rise. Bake in quick oven for breakfast.

SALLY LUNN WITHOUT YEAST.

MRS. E. P. CHASE.

One quart of flour, two eggs, two cups of new milk, large spoon of butter, one-half cup of sugar, pinch of salt, three teaspoons of baking powder. Mix baking powder well with flour; warm butter and milk together, stir in flour and eggs, beat well and bake half hour in a hot oven.

MUSH.

E. A. C——.

Mix corn meal with cold water and stir into a pot of boiling water till stiff enough to let the paddle or spoon stand in it. Salt to your taste, and boil one or two hours, being careful not to let it burn. Pour it into a dripping-pan, and when cold, slice thin and fry brown on griddles with a little lard.

FRIED MUSH.

MRS. BALDWIN, STEWART, IOWA.

Cut mush into pieces one inch thick and three inches long; dip in well beaten egg, roll in pounded cracker and fry as doughnuts.

CORN MUFFINS.

MRS. GEO. H. LEWIS.

One pint of corn meal scalded with three pints of boiling water (if possible scald night before); when cold, add two-thirds of a cup of melted butter and six eggs. Bake in rings.

CORN MUFFINS.

MRS. J. B. STEWART,

One quart of sour milk, one small teaspoon of soda, one small teaspoon of salt, four tablespoons of lard, six eggs, yolks and whites beaten separately; corn meal to make just thick enough to run. Bake in a hot oven.

MUFFINS.

MRS. J. B. STEWART.

One quart of sour milk, one dessert spoon of salt, one teaspoon of soda, three tablespoons of melted butter or lard, five eggs, whites and yolks beaten separately. Make a thin batter and put the whites in last. Butter the rings or pans and have hot before putting into the oven.

CAROLINA MUFFINS.

MRS. J. P. FOSTER.

Melt in a quart of milk a piece of butter the size of an egg, stir in one quart of meal, one-half gill of yeast, one tablespoon of molasses. Let them rise five hours and bake in muffin rings.

MUFFINS.

MRS. CLEGHORN.

One quart of sweet milk, two eggs, one tablespoon of butter, one teacup of yeast, flour to make a stiff batter, a little salt. When light bake quickly.

MUFFINS.

MRS. T. E. BROWN.

Rub a piece of butter the size of an egg in two quarts of flour, add three eggs well beaten, a little salt, one teacup of yeast, one pint of milk, one pint of water. Beat the eggs and milk together, then add the water, stir in the flour and butter, add the yeast and let it stand until morning. Place rings in dripping-pan, fill and bake in slow oven.

MUFFINS.

MRS. BELLOWS, PEPPERELI, MASS.

One quart of flour, one and one-half pints of warm milk, one-half tea-cup of yeast, two tablespoons of melted butter, two eggs, one teaspoon of saleratus. Set the batter in a warm place; when light, bake in rings.

MUFFINS.

MRS. M. J. WELLSLAGER.

One egg, well beaten, one large spoon of sugar, one and one-fourth cups of flour, one cup of milk, one teaspoon melted butter, a little salt. Put two teaspoons baking powder into the flour. Bake in rings.

MUFFINS.

MRS. C. B. WILLIS.

Melt one ounce of butter in a pint of milk; add a little yeast and two eggs, well beaten; stir in flour enough to make a stiff batter. Set it to rise and, when quite light, add a little salt. Bake in rings on a hot griddle, filling the rings half full of the batter.

GRAHAM MUFFINS.

MRS. G. M. HIPPEE.

One quart of sweet milk, warm, one-half tea-cup of yeast and a little salt; stir in flour and let rise; when light, add four well beaten eggs, one-half cup of sugar, one-half cup of butter or lard, let rise again, and then bake in muffin rings.

GRAHAM MUFFINS.

MRS. F. M. MILLS.

Two eggs, one teaspoon of soda, one tablespoon of molasses or sugar, one pint of sour milk, or one-half pint of milk and one-half pint of cream.

GRAHAM CAKES.

MRS. G. H. LEWIS.

One cup sweet milk, with a large spoon of sour milk, small lump of butter, one egg, one fourth spoon of soda, teaspoon of sugar, flour enough to make a batter.

RICE TEA CAKE.

MRS. C. W. NELSON.

Two cups of rice flour, two heaping cups of wheat flour, four teaspoons of cream tartar, two teaspoons of soda, two tablespoons of butter, two tablespoons of sugar, a little salt, one and one-half pints of milk. Bake thin and eat while hot.

ECONOMY CAKES.

MRS. J. P. FOSTER.

Bread that is sour can be made into good breakfast cakes. Cut it in small pieces, and, if not wanted for immediate use, it can be kept a number of weeks by drying the pieces in a moderately hot oven; care must be taken that it does not burn. When you wish to make cakes for breakfast, soak the bread over night in cold water; in the morning, drain off all the water, mash the bread fine, and to every three pints put one teaspoon of salt, three eggs, one teaspoon of soda dissolved in milk, one pint of wheat or rye flour; add sufficient milk to enable you to fry them as you would buck-wheat cakes. If the flour which is used is mixed over night with a large spoon of yeast, the eggs may be omitted.

SWISS BUNNS.

MRS. W. S. PRITCHARD.

One and one-half cups of flour, one egg, one-half cup of sugar, one teaspoon of butter, two teaspoons of cream tartar, one teaspoon of soda, one cup of sweet milk, added last. Bake in a quick oven.

BUNNS.

MRS. C. W. NELSON.

Two and one-half cups of milk, one cup of sugar, one cup of yeast. Stir these together in the evening and let the mixture stand over night; in the morning add one cup of butter, one cup of sugar, small half teaspoon of soda, and let it rise again. Mold and put into pans, and let it rise a third time.

RICE CROQUETTES.

MRS. C. H. SWEENEY.

One cup of rice boiled tender in one quart of new milk, piece of butter size of a walnut, two eggs, a little salt. Make into a roll and, when perfectly cold, cut in slices, dip in egg, then in crackers rolled fine, and fry brown in butter and lard, mixed.

POP-OVERS.

MRS. W——.

Four eggs, four cups of flour, four cups of milk, piece of butter size of a walnut (melted), pinch of salt.

GRAHAM GEMS.

"GRANDMA SMITH," MT. CARROLL, ILL.

Four small tea-cups of sour milk, three tablespoons of shortening, three tablespoons of molasses, salt, two teaspoons of soda, Graham flour to make it just thick enough to drop from a spoon. This will fill two sets of gem pans.

GRAHAM GEMS.

MRS. T. E. BROWN.

One tea-cup of milk, one even cup of Graham flour, a little salt, one egg. Bake in gem pans.

OAT MEAL GEMS.

MRS. F. L. C.

Two cups of sour milk or buttermilk; stir in three cups of oat meal; then add one teaspoon of salt, and one teaspoon of soda dissolved in a little cold water. Bake in gem pans or in a sheet. The oven should be hot enough to bake in fifteen minutes.

WHEAT GEMS.

MRS. T. E. BROWN.

One tea-cup of milk, one full cup of wheat flour, a little salt, one egg. Bake in gem pans.

OAT MEAL GEMS.

MRS. L. K.

Soak two cups of oat meal in two cups of cold water and a little salt, over night; in the morning add two cups of sour milk or one cup of milk and one of cream, one-half cup sugar, two teaspoons soda, flour enough to make a stiff batter. Have gem pans hot and bake in a quick oven.

PEARL GRIT GEMS.

MRS. HART.

Stir the grits into hot water, and boil half an hour. When cold, take three cups of grits, and the same of either white or Graham flour, one pint of milk or water, and a little salt. Put into hot gem pans, and bake half an hour, or until brown. Baking powder can be used, though it is unnecessary.

VIRGINIA PONE.

MRS. KETCHUM, CHICAGO.

Twelve tablespoons of corn meal, add a piece of butter the size of a Brazil nut, and one-half teaspoon of salt. Pour in a little hot water, then add cold water enough to prevent scalding the eggs, two in number; these must be well beaten before putting in. Beat the whole together five minutes. Bake in iron gem-pans in a moderately quick oven, thirty minutes.

RICE GEMS.

MRS. WALLACE.

One teacup of cold, boiled rice, one pint of corn meal, scalded, with sufficient water to make a thin batter, one tablespoon of butter, pinch of salt, three eggs well beaten, two teaspoons of baking powder. Put the rice into the scalded meal, add the butter, salt and the baking powder last. Have the gem-pans hot and bake quickly.

RICE GEMS.

MRS. W. S. PRITCHARD.

One half pint of corn meal, scalded, one cup of rice, three eggs, salt to taste; enough milk to make a batter the consistency of griddle cakes or gems.

FRUIT GEMS.

MRS. HART.

Take gem batter and add chopped raisins, dates and figs, together or separate; roll the fruit in dry flour. Suit your taste as to proportions of fruit. If a little sweet cream is used in mixing dough, the cakes will be nice enough for dessert or a lunch for traveling.

APPLE GEMS.

MRS. HART.

Rich flavored, tart apples, pared, cored and grated, mixed with gem dough, are nice if one wants a simple fruit cake. Take three good sized apples to one mold of gems; make the dough nearly thick enough to roll.

RICE GEMS.

MRS. HART.

Put to soak at night a cup of cold, boiled rice, in a pint and a half of milk or water. In the morning, add Graham flour until a moderately stiff batter is formed. Put into hot gem pans and bake quickly.

MUSH BISCUIT.

MRS. WHITE.

One pint of well boiled mush, one pint of new milk, one-half pint of yeast, two tablespoons of lard. Prepare flour with a little salt, put in the mush and milk while hot, then let it cool before adding the yeast. Knead in sufficient flour to prevent the dough adhering to the hands. It is improved by being frequently kneaded. Roll, and cut as biscuit, and let them rise one-half hour before baking.

BEAT BISCUIT.

MRS. MARY WARREN, RUSHVILLE, ILL.

One quart of flour, one tablespoon of lard; mix with water very stiff and beat well one hour.

FAIRY BISCUIT.

LELAND HOTEL, SPRINGFIELD, ILL.

Rub two ounces of butter with one-half pound of flour, add four ounces of sugar and a few drops of almond flavoring, the white of an egg and one tablespoon of milk, two ounces of sweet almonds well pounded; work well into paste. Take up pieces the size of half a dollar and bake a few minutes on buttered paper.

BAKING-POWDER BISCUIT.

MRS. KETCHUM, CHICAGO.

A novel way of baking them makes a very pleasing variety. (Use any baking-powder receipt.) Roll the dough thinner than ordinarily; spread it well with butter that has been softened; dust a good sprinkling of white sugar over and roll it up. Cut slices off from the end the usual thickness, allowing for considerable rising. They ought to be light and flaky.

SODA BISCUIT.

MRS. C. H. SWEENEY.

Take four teaspoons of cream tartar, rub it well through two quarts of flour, one teaspoon of salt, butter the size of a goose egg also rubbed in the flour. Take three coffee-cups of sweet milk, dissolve two teaspoons of soda in the milk and mix all together soft. Bake in a quick oven.

BAKING POWDER BISCUIT.

E. A. C——.

Mix three heaping teaspoons of baking powder thoroughly, with one quart of sifted flour, add one large spoon of lard, one teaspoon of salt, and cold water or sweet milk enough to mix soft. Bake in a quick oven. Be careful not to work more than necessary in mixing the ingredients together.

SOUR MILK BISCUIT.

E. A. C——.

Two quarts of flour, one even teaspoon of soda; pulverize it very fine with a knife, and mix thoroughly in the flour; two large spoons of lard rubbed in the flour, sour milk to mix soft, and salt. Roll thin, and bake quickly.

UNLEAVENED BISCUIT.

MRS. S. P. WISNER, CEDAR RAPIDS.

Five cups of Graham flour, one quart of water, a little warm, white of one egg, well beaten. Bake in a quick oven in small tins.

MRS. HODGES' BISCUIT.

MRS. W. S. PRITCHARD.

One cup of milk, one pint of flour, cream tartar in flour or three teaspoons of baking powder, lump of lard the size of an egg, three teaspoons of cream tartar to one of soda. Dissolve the soda in a little hot water and stir in after mixing, using a spoon entirely.

BROWN BISCUITS.

MRS. J. M. SWEENEY, RUSHVILLE, ILL.

Mix together Graham flour, one teaspoon of salt, one pint of sour cream and one teaspoon of soda. Roll out, cut into biscuit and bake in a moderate oven.

BATTER CAKES.

MRS. J. M. OTIS.

One quart of sweet milk, one-half tablespoon of salt, whites of four eggs, two and one-half teaspoons of baking powder. Stir the salt in the milk, add the flour till you have a pretty stiff batter, next stir in the baking powder and add the whites, beaten to a stiff froth the last thing, mixing the whole gently.

BATTER CAKES.

MRS. PAGE, IOWA CITY.

One pint of sour milk, one teaspoon of soda, two eggs, the whites and yolks beaten separately, two tablespoons of butter or lard or one of each, a little salt. Stir in the whites of the eggs, beaten light, the last thing, with flour sufficient to make a batter.

BATTER CAKES.

MRS. G. R. OSGOOD.

One-half pint of sour cream, one-half pint of sweet milk, two eggs, one teaspoon of soda, nearly one quart of sifted flour.

RYE DROP CAKES.

MRS. G. R. OSGOOD.

Two cups of rye, one cup of flour, one pint of milk, two eggs, a little salt, two tablespoons of sugar, one teaspoon of soda, one teaspoon of cream tartar in flour.

FARINA CAKES.

MRS. WALLACE.

Take one pint of sweet milk and let it come to a boil; stir in enough farina to make a stiff batter and let it cool, then stir in eight eggs, well beaten, small piece of butter, salt to season well. A little chopped parsley improves the taste. Cook as batter cakes.

AUNT RACHEL'S FLANNEL CAKES.

MRS. A. Y. RAWSON.

One quart warm water, a little more than lukewarm, one cup yeast, one cup corn meal and flour enough to make very stiff. Let it rise over night for breakfast, or mix at noon for tea. When light, or just before baking, put in one egg, one scant cup of milk or cream, one teaspoon soda and one of salt. The batter will be very thin. Bake on griddles as pancakes.

RICE GRIDDLE CAKES.

MRS. J. CARPENTER.

Two cups of rice in three pints of water; boil until perfectly soft; mash fine with a spoon and add a little salt. When cool, add two eggs beaten very light, then one and one-half pints of milk; beat in by degrees six tea cups of flour. Beat all thoroughly together, then stir in one tablespoon of soda. Bake on a griddle in small cakes. Eat with butter and sugar.

BUCKWHEAT CAKES WITH SOUR MILK.

MRS. E. P. CHASE.

One quart of sour milk, and flour enough to make a batter, not too stiff, one even tablespoon of salt, one teaspoon of soda (if the milk is very sour, add more). Bake in small cakes. They are very nice.

YEAST BUCKWHEATS.

MRS. E. P. CHASE.

Take three pints of warm water, even tablespoon of salt; stir in buckwheat flour enough to make a thin batter. Beat it thoroughly, then add one-half pint of yeast. Set the batter in a warm place to rise over night. Put in a small teaspoon of soda just before baking.

NICE GRIDDLE CAKES.

JENNIE M. CHASE.

One pint sour cream, one pint of sour milk, one teaspoon of salt, four eggs, flour enough to make a thin batter, one teaspoon or more of soda. Bake on griddles well greased.

CORN GRIDDLE CAKES WITH WATER.

MRS. C. H. SWEENEY.

One pint of corn meal, one tablespoon of lard. Pour boiling water (be sure the water is boiling), to make a stiff mush, then thin with cold water, add two well-beaten eggs, and a large pinch of salt; also tablespoon of syrup.

CORN GRIDDLE CAKES.

CARRIE BECK.

One pint of sour milk, three eggs; meal enough to make a thin batter, one teaspoon of salt, one small teaspoon of soda, or less, according to the sourness of the milk.

STRAWBERRY SHORT CAKE.

MRS. E. P. CHASE.

Two quarts of sifted flour, one even teaspoon of soda, and a little salt thoroughly mixed in the flour, one-half cup of butter or lard rubbed in the flour, one pint of sour cream, and, if necessary, sweet milk sufficient to mix a soft dough. Mix the dough as lightly as possible, and avoid kneading more than necessary. Bake in a quick oven. When done, split the cake and spread with sweet butter; sugar the strawberries, and put a thick layer between the parts. Serve with sweetened cream.

RASPBERRY SHORT CAKE.

MRS. E. A. C.

One quart of flour, three teaspoons of baking powder, and a little salt thoroughly mixed in flour, one half cup of butter or lard rubbed in the flour. Mix with water, soft. Roll in cakes and score the top in squares or diamonds. Bake in a quick oven. When done, split the cake open and spread with butter. Mash and sweeten the raspberries, adding one-half cup of water to make more juice. Put the berries between the two parts of the cake, and serve with sweetened cream.

SHORT CAKE.

MRS. M. A. CARPENTER, RYE, N. Y.

One quart thick sour cream, two teaspoons of soda, a little salt, flour enough to make a soft dough.

CREAM TOAST.

MRS. E. A. C.

One quart of rich milk, one-half cup of butter, one teaspoon of salt, two tablespoons of flour. Mix flour in a little cold milk, and stir in the boiling milk; add the butter and salt, and take from the fire. Toast the bread brown and dip in the cream; lay in a deep dish and pour the remainder of the cream over it.

SARATOGA TOAST.

MRS. E. A. C.

Take one or two eggs, beaten very light, one pint of milk or water, pinch of salt. Slice stale bread, dip in the mixture and fry brown on griddles well greased with lard and butter mixed.

BREAKFAST GEMS.

DR. W. H. DICKINSON.

Beat two eggs thoroughly, and mix with a pint of sweet milk. Add a teaspoon of baking powder to flour enough to make a stiff batter. Stir into the batter a tablespoon of melted lard or butter, and bake in gem pans, first well heated.

This receipt makes first-rate cakes with corn meal instead of flour.

NICE BREAKFAST CAKES.

MRS. C. C. HOWELL.

Three tablespoons of melted butter, three tablespoons of hot water. Put these into a coffee-cup, and fill to overflowing with molasses; add two teaspoons soda, one tablespoon ginger, and a little cinnamon. Mix soft and roll out.

BREAKFAST CAKES.

MRS. HARKNESS.

One pint of meal, one pint of sour milk, one spoon of soda sifted in the meal, two eggs, one ~~tea~~ spoon of sugar, all thoroughly beaten. Bake quickly. If preferred, sweet milk and baking powder can be used.

LAPLAND CAKES.

MRS. PHILLIP SKINNER.

Beat very light five eggs with a pint of sweet cream, then beat in well one and one-half pints flour; bake in tins or cups in quick oven.

WAFFLES.

MRS. J. G. SPRAGUE.

One quart of flour, one teaspoon of salt, one quart of sour milk with two tablespoons of melted butter in it, five well-beaten eggs, saleratus enough to sweeten milk. Bake in waffle irons.

WAFFLES.

MRS. J. B. STEWART.

One quart of sour milk, one teaspoon of soda, three eggs beaten separately. Make a little stiffer than pancakes.

RICE WAFFLES.

MRS. J. CARPENTER.

One and one half tumblers of boiled rice; warm it in one pint of milk, stir till smooth, take from the fire and stir in one pint of cold milk, four eggs, salt and flour for a thick batter.

WAFFLES.

MRS. W. S. PRITCHARD.

One cup of milk, one cup of sour cream, one teaspoon of salt, two eggs, one-half teaspoon of soda, one teaspoon of cream tartar, flour to make a batter rather stiffer than pancakes.

FRITTERS.

MRS. WM. H. RAY, RUSHVILLE, ILL.

One cup of sour milk, one egg, one teaspoon of soda, one-half teaspoon of salt, flour to make batter thick enough to drop from spoon. Drop in hot lard and fry a light brown. Eat with cream, sugar and nutmeg for sauce.

FRITTERS.

MRS. F. V. STOWE.

One pint of milk, five eggs well beaten, pinch of salt, flour to make a thin batter. Drop from a spoon into boiling lard, and fry quickly. - Serve hot, with melted sugar, flavored with lemon or vinegar.

RICE FRITTERS.

MRS. J. CARPENTER.

Two cups of boiled rice, four eggs, a little flour, pinch of salt. Drop the batter in hot lard, and keep stirring all the time. Serve with sauce.

CORN FRITTERS.

MRS. C. H. SWEENEY.

Twelve ears of corn, good sized, three heaping tablespoons of corn meal, one egg, and salt to taste. Fry brown in butter or lard; drop in medium sized spoonfuls on the griddle.

FRUIT FRITTERS.

MRS. THEO. CARPENTER.

One pint of milk, one pint of cream, six eggs, one and one-half pints of flour, a little salt. Mix with this any kind of berries or sliced apples or peaches, and fry in small cakes in hot lard. Serve with sauce or butter and sugar.

PUFFETS.

MRS. J. P. FOSTER.

One quart of flour, two teaspoons of cream tartar in the flour, butter the size of an egg, whites and yolks of two eggs beaten separately. Put all together and mix with one pint of milk; add a teaspoon of soda the last thing. This makes nice dumplings for pot-pie, or soup.

WHIGS. NO. 1.

One quart of milk, five eggs, one and one-fourth quarts of flour, butter the size of an egg in the flour, salt. Bake in cups, three-fourths full, for one hour. Nice for tea.

WHIGS. NO. 2.

ANNA ALLEN, BROOKLYN.

Three-fourths cup of butter, one-half cup of sugar, one cup of milk, three eggs, three and one-half cups of flour, salt, one teaspoon of soda, three teaspoons of cream tartar.

CRUMPETS.

MRS. CLEGHORN.

One quart warm sweet milk, one teacup of yeast, salt, flour to make a batter not very stiff. When light, add one-half cup of melted butter or cream. Let stand twenty minutes. Bake as muffins.

DES MOINES CRUMPETS.

E. A. C——.

Three cups of raised dough, one-half cup of butter beaten to a cream, three eggs, one coffeecup of milk. Pour in buttered pans and let rise one-half hour. Bake till done.

ROYAL CRUMPETS.

MRS. J. CARPENTER.

Three teacups of raised dough, four tablespoons of melted butter, three eggs, one teacup of sugar; knead butter, eggs and sugar well into the dough. Put in buttered tins; bake twenty minutes. Serve with sugar.

BEST MODE OF COOKING OAT MEAL.

MRS. KETCHUM, CHICAGO.

Mush.—Put one pint of oat meal to soak in warm water (just enough to cover it), a few hours before cooking; then put this mixture into boiling water, salted a little, and let it cook slowly for half an hour or longer. To be eaten hot or cold with butter and sugar or with cream and sugar.

A *Heartier Dish* is made by cooking it with the water in which meat has been boiled, skimming off the fat and serving with the meat the same as a vegetable.

Soup.—Cook meat until very tender, removing it from the bones; chop very fine and cook with oat meal.

Pudding.—Take eggs, milk, sugar, raisins and cinnamon, the same as for other puddings.

For the Invalid—have it thin, like gruel, and serve with sugar and milk, or cream if it can be taken. In oat meal are the materials for growth of muscle and bones and substance for the brain and nerves.

CRACKED WHEAT.

Put in a tin pail and set in a kettle of boiling water. Cover closely and let it boil half or three-quarters of an hour. Soak it previously the same as oat meal, stirring the mixture into boiling water.

ANOTHER WAY.

Prepare same as above, and boil from two to three hours.



PIES.

IN making paste, use ice water. Have the lard and butter cold and hard. Do not knead the dough, but mix it as lightly as possible.

One tablespoon of molasses in fruit pies is a great improvement.

PASTE.

MRS. H. D. FOSTER.

Two large cups of flour, one cup of water, a half cup of butter, a half cup of lard and a little salt. This will make two pies. To make crust look rich, take the white of an egg, well beaten, and spread it upon the pies lightly, with a feather, just before putting them into the oven; one egg to five pies.

PUFF PASTE.

MRS. J. B. STEWART.

One pound of butter, washed and frozen, and one pound of flour; mix half the butter with most of the flour, and use as little (ice) water to mix with as possible; roll out and put the rest of the butter on in pieces; double and roll again; then bake in a quick oven; pack away in tin. This makes one hundred tarts.

CREAM PASTE.

MRS. W. S. PRITCHARD.

Take one pint of sour cream, buttermilk or sour milk; beat into it one pint of flour; then stir into it one teaspoon of finely powdered soda; add as much more flour as will be required to make a dough stiff enough to roll; put into it, the last thing, one even tablespoon of salt. The yolk of an egg, beaten very light, makes it richer. Good for chicken pie.

MINCE MEAT.

MRS. W. BURTON.

Three pounds of suet, four pounds of beef, eight pounds of chopped apples, three pounds of currants, three pounds of raisins, seeded, two pounds of citron, six pounds of sugar, two lemons, grated, one ounce of cinnamon, a fourth of an ounce of cloves, a fourth of an ounce of mace, four nutmegs, three pints of syrup off sweet pickle (spiced grapes are good); add the apple as you bake. It is excellent.

MINCE MEAT.

MRS. C. A. PARROTT, RUSHVILLE, ILL.

Three bowls of beef, three bowls of apples, one bowl of citron, chopped fine, two bowls of raisins, four bowls of sugar, one bowl of molasses, one bowl of vinegar, two bowls of currants, two bowls of suet, one bowl of syrup off sweet pickles, and cinnamon, nutmeg and cloves to suit the taste.

MOCK MINCE MEAT.

MRS. C. B. SMITH, MT. CARROLL, ILL.

Six soda crackers, rolled fine, three cups of cold water, two cups of molasses, one cup of brown sugar, one cup of sour cider or vinegar, one cup melted butter or chopped suet, a half cup of raisins, seeded and chopped, a half cup of currants, two eggs, beaten light, one teaspoon each of cinnamon and cloves, salt, and a little nutmeg; eight or nine apples, chopped fine, and two cups of beef broth. I use this in preference to the old way, and no one has detected the imitation.

MINCE MEAT.

MRS. CARPENTER.

Four pounds of beef, boiled in salted water till very tender, and, when cold, chopped fine, eight pounds of apples, chopped, three pounds of suet, three pounds of currants, three pounds of raisins, two pounds of citron, six pounds of sugar, a fourth of an ounce of cloves, a fourth of an ounce of allspice, one ounce of cinnamon, nutmegs and orange peel; moisten with sweet cider.

SUMMER MINCE PIE.

MRS. F. J. FISHER, BROOKLYN, L. I.

Five soda crackers, rolled fine, one and a half cups of water, one and a half cups of cider, one cup of sugar, one cup of molasses, a third of a cup of melted butter, one cup of raisins, cinnamon, nutmeg and cloves, and two eggs, to be put in the last thing.

MINCE PIE.

MRS. E. S. SPEED, RUSHVILLE, ILL.

Five pounds of beef, three pounds of suet, eight pounds of apples, six pounds of raisins, six pounds of currants, two pounds of citron, cinnamon, cloves, nutmeg and orange peel, a half gallon of cider, a quart of molasses, a pint of vinegar, and syrup off sweet pickles. Sweeten to the taste.

POOR MAN'S PIE.

MRS. F. A. PARKER, RUSHVILLE, ILL.

Put your bottom crust into the pan; sprinkle over the crust one large teaspoon of flour; add one large coffee-cup of sugar, one very large teaspoon of cinnamon, one tablespoon of butter, cut in pieces, two tablespoons of molasses, and enough water to wet the sugar; bake with or without top crust as you prefer.

DELICATE PIE.

MRS. HETTIE SPRAGUE, OSHKOSH, WIS.

To one large tablespoon of corn starch dissolved in a little cold water, add one cup of boiling water, and, when cool, one egg, one lemon (rind and juice), a little salt, and one cup of sugar. Bake between two crusts.

CHEESE CAKES.

MRS. M. A. RICH, STERLING, ILL.

One pound of curd, (twelve ounces to the pound), eight ounces of butter, fourteen ounces of sugar, six eggs, and seven drops of lemon. Stir together; line some patty pans with rich paste, then fill.

CHEESE CAKES.

MRS. HENRY SCRIBNER.

A half pound of butter, a half pound of sugar, three eggs, and a little flavoring. Put a slice of citron in the bottom of the pan, after lining it with good paste.

COCOANUT PIE.

MRS. THEO. CARPENTER.

One cocoanut grated, one cup of sugar, three eggs, and one quart of milk. Bake in an under crust.

VINEGAR PIE.

MRS. HENRY SCRIBNER.

Four tablespoons of vinegar, five tablespoons of water, one teaspoon of flour, a half teacup of sugar, and butter the size of a hickory-nut.

APPLE FLORINDINES.

MRS. THEO. CARPENTER.

One quart of milk, three eggs, two fall pippins grated, and one grated lemon. Sweeten to the taste. No top crust.

APPLE CUSTARD PIE.

MRS. MARY WARREN, RUSHVILLE, ILL.

Six apples, stewed, sweetened and flavored to the taste, a half cup of butter, one cup of cream and four eggs, whites and yolks beaten separately.

APPLE CUSTARD PIE.

MRS. R. T. WELLSLAGER.

Grate four sour apples, beat with two eggs, grate in one nutmeg, fill up with cream; add raisins and sugar.

WASHINGTON PIE.

MRS. HENRY SCRIBNER.

One cup of butter, two cups of sugar, one cup of milk, three cups of flour, one teaspoon of soda, and two teaspoons of cream tartar. Bake in thin cakes and spread thick layers of fresh apple-sauce between. Better eaten warm.

WASHINGTON PIE.

MRS. S. P. WISNER, CEDAR RAPIDS.

One cup of sugar, one cup of flour, butter the size of an egg, three eggs, one-half teaspoon of cream tartar, one-fourth of a teaspoon of soda; flavor to the taste. Bake them in round tins, and spread raspberry jam between the two layers.

CREAM PIE.

Instead of baking a Washington pie in two layers, bake it in three, and spread cream between. The pie must be entirely cold before putting together. Make the following cream for filling: Scald one pint of new milk; mix together and add two tablespoons of corn starch, one cup of sugar, a little salt and two eggs; flavor with lemon. A piece of butter the size of an egg improves it. When nearly cold, spread between the cakes, using all the cream; sift sugar over the top, when all together. To be eaten the day the cream is put in.

CREAM PIE.

MRS. HARKNESS.

One pint of cream, white of one egg, and one heaping teaspoon of flour. Sweeten and flavor to the taste. Paste as for custard pie.

CREAM PIE.

MRS. H. SPRAGUE, OSHKOSH, WIS.

One pint of milk, one cup of sugar, three eggs, one tablespoon of corn starch, and one cup of cream. Boil the milk and add the corn starch until it thickens, then take off and add the eggs and sugar. Bake in an under crust.

CREAM PIE.

MRS. F. CORNING.

Four eggs, one cup of sugar, one cup of flour, one and a half teaspoons of baking powder and a little salt. Bake in two pie-tins. To make cream for the above, take two eggs, one cup of sugar, a half cup of flour, two-thirds of a pint of milk, and a small piece of butter. Flavor with vanilla, and put between the cakes.

CREAM PIE.

MRS. WM. CHASE, ROSEMOND, ILL.

Six eggs, two cups of sugar, two cups of flour, two teaspoons of cream tartar and one teaspoon of soda, dissolved in two teaspoons of cold milk. This makes three pies. When cold, split them and put in the cream, made as follows: One pint of milk, one cup of sugar, a half cup of flour and two eggs. Beat all together and pour into the milk, when boiling; flavor to the taste.

CREAM PIE.

MRS. E. P. CHASE.

Three pints of rich cream, five eggs, and one cup of sugar. Flavor with nutmeg or grated rind of one lemon; cover a deep pie-tin with rich paste and fill with the cream. This quantity is sufficient for two pies.

CREAM PIE.

MRS. T. E. BROWN.

Yolks of two eggs, two tablespoons of corn starch, two tablespoons of sugar, and one pint of milk. Flavor to the taste; put the yolks and whites together, or, spread the whites over the top of the pie.

MARLBOROUGH PIE.

MARY ALLEN, RYE, N. Y.

One cup of stewed apples, sifted, one cup of sugar, one cup of milk, a fourth of a cup of butter, two eggs, and a little nutmeg. No top crust.

CRACKER PIE.

MRS. W. S. PRITCHARD.

Three crackers, for a small pie; one large teacup of water, one teacup of sugar, and one small teaspoon of tartaric acid. Roll the crackers, and throw them into the water. Flavor with lemon.

LEMON CUSTARD.

MRS. W. S. PRITCHARD.

One lemon, one pound of white sugar, one quart of new milk, and six eggs. Bake in a rich crust.

CUSTARD PIE.

MRS. E. P. CHASE.

One quart of new milk, five eggs, well beaten, and one small teacup of white sugar. Beat the eggs and sugar together; pour in the milk and flavor with nutmeg; line pie-tins with rich paste and fill with the custard. This will make two pies.

LEMON PIE, WITH THREE CRUSTS.

MRS. PUTNAM.

Two lemons, two cups of sugar, two eggs. Grate the rind of the lemon; take off the white skin and chop the inside. Mix all together; then put a layer of thin paste upon the plate, then a layer of the lemon, another layer of paste, another of lemon and the top crust.

LEMON PIE.

MISS EMMA HOWELL.

Grated rind and juice of two lemons, two cups of sugar, four tablespoons of melted butter, a half cup of water, and the yolks of six eggs. Mix well, and bake slowly; when done, beat the whites of the eggs to a stiff froth, add two tablespoons of sugar, and one teaspoon of lemon; spread upon the top of the pie, return to the stove, and brown quickly. This will make three pies on ordinary sized plates. Very nice.

LEMON PIE.

MRS. T. E. BROWN.

Juice and grated rind of one lemon, one cup of sugar, one cup of water, one egg, one tablespoon of corn starch, and a piece of butter the size of an egg. Boil the water; then wet the corn starch with a little cold water and stir it into the boiling water; pour it upon the sugar and butter; when cold add the lemon and egg. This will make one pie with one crust.

LEMON PIE WITH TWO CRUSTS.

One lemon, two cups of sugar, one egg, one cup of water and two tablespoons of corn starch. This makes one large pie.

LEMON PIE.

MRS. J. CARPENTER.

Two lemons, five eggs, two tablespoons of melted butter and eight tablespoons of sugar. Squeeze the juice of both lemons, and grate the rind of one; stir together the yolks of three eggs and white of one, with the sugar, butter and lemon; beat well, then add one coffee-cup of sweet cream and beat two or three minutes. This will make two pies. Bake until the crust is done, then beat the remaining whites of the eggs with four tablespoons of sugar; spread on the pie, and return quickly to the oven before the egg is set, which will cause the pie to fall, when taken from the oven.

LEMON PIE.

MRS. G. M. HIPPEE.

Grated rind and juice of three lemons, a half cup of melted butter, one tablespoon of corn starch, one cup of water, three cups of sugar, and nine eggs, whites and yolks beaten separately. Stir all together, beating the whites in well, the last thing. Bake with one crust. Will make three pies. Delicious.

LEMON PIE.

For one pie, take one lemon, two eggs, one cup of sugar, one tablespoon of corn starch and one cup of boiling water. Put the starch into the water with a piece of butter the size of a large nutmeg; grate the lemon; leave the whites of the eggs for the top.

LEMON PIE.

MRS. HENRY SCRIBNER.

One lemon, one cup of sugar, three teaspoons of corn starch, three eggs, and one cup of sweet milk. Use the yolks in the pie; beat the whites to a stiff froth; add three tablepoons of sugar to each white and spread upon the top.

LEMON TARTS.

MRS. W. S. PRITCHARD.

One cup of sugar, one lemon, one cup of water, two eggs and a little butter.

LEMON PIE.

MRS. J. B. STEWART.

One cup of sugar, three eggs, three-fourths of a cup of water, one lemon, and one spoon of corn starch. Beat the sugar and grated rind of lemon with the yolks of eggs, juice of lemon, water and corn starch; cook in hot water until it thickens; fill the pie and bake. Beat the whites of the eggs to a stiff froth, add sugar, spread over the pie, when baked, then bake a light brown.

LEMON PUFFS.

MRS. WOOLSEY, ROSEMOND, ILL.

Make a rich paste; roll out and cut with a biscuit cutter; in the center of every other one, cut a hole with a wineglass and put it on one uncut. Before putting them into the oven, brush over with the white of an egg; then sprinkle with sugar.

Filling of the Puffs.—Six well beaten eggs, grated rinds of three lemons, one pound of white sugar and a fourth of a pound of butter. Stir butter and sugar to a cream; add the juice of the lemons and the other ingredients except the eggs, and simmer; when hot, turn in the eggs, stir quickly for five minutes, then remove the pan and put it into cold water. This can be kept in jars for months and used when desired.

LEMON APPLE PIE.

MRS. HUDSON, NEW BEDFORD, CONN.

Three lemons, three large apples and three eggs. Squeeze the juice of the lemons and grate the rind of one and a half. Chop the apples fine and put them into a pan; add the lemons, and stir in two cups of sugar; beat together the eggs and a third of a cup of sugar, till very light; then stir all together. Make a rich paste; bake with an upper and under crust. This will make three pies.

CHOPPED APPLE PIE.

MRS. HUDSON.

Fourteen good-sized greening apples, chopped fine, one pound of raisins, six eggs, one tumbler of sweet cider, one cup of butter, two cups of sugar, salt, nutmeg and cloves.

PEACH COBBLER.

MRS. E. P. CHASE.

Make a rich paste; roll out; line a deep, square baking-pan, and fill the pan with peeled peaches; sweeten to the taste, add a piece of butter the size of a walnut, and one tablespoon of syrup; put on an upper crust, and bake a half hour, or until done. Very good with or without cream.

SQUASH PIE.

MRS. E. P. CHASE.

One quart of stewed squash, three pints of rich milk, six eggs, three tablespoons of cinnamon, a half nutmeg and ^{one} three large cups of sugar. Mix the above, pouring the milk in last.

NEW ENGLAND PUMPKIN PIE.

MRS. A. Y. RAWSON.

Peel and cut your pumpkin into small pieces and put into a kettle with a very little water; cook from six to eight hours, stirring frequently to prevent burning. When done, rub through a colander. One quart of pumpkin, three pints of rich milk, four eggs, three cups of sugar, one scant teaspoon of ginger and four teaspoons of cinnamon.

SLICED SWEET POTATO PIE.

AUNT RACHEL.

Boil sweet potatoes and slice into lower crust like apples; add three or four tablespoons of vinegar, and sugar and spice to the taste (allspice is best); put in more butter than for apple pie, and cover the upper crust.

SWEET POTATO CUSTARD PIE.

Like squash pie, only using sweet potatoes, boiled and rubbed through a colander, instead of squash. Add a little butter.

PUDDINGS.

BOIL puddings in a mold or bag (a small tin bucket, set in boiling water, answers very well.) Grease the mold or pail with lard. Dip the bag into boiling water, and flour it well, before putting the pudding into it. In tying bags, always leave room for the puddings to swell. Have the water boiling before you put them into it, and be sure to add *boiling* water, if necessary to add any. Put a small plate or tin in the bottom of the kettle to prevent sticking. Have water enough in the kettle to float the pudding, so that it can be turned often. When the pudding is done, plunge it suddenly into cold water; turn out quickly, and serve immediately. Never let custards bake too long, or they will be watery.

ENGLISH PLUM PUDDING.

MRS. J. B. STEWART.

Two cups of beef suet, two cups of chopped raisins, a half cup of citron, one cup of molasses, a half cup of sugar, and spices. Mix all together and chop fine; take two cups of water; thicken with flour enough to make a stiff batter; break in three eggs, beat well; butter the tin pudding-boiler and boil three hours.

BOILED ENGLISH PLUM PUDDING.

MRS. J. PARMELEE.

One pound of flour, one pound of beef suet, chopped fine, two pounds of raisins, stoned and chopped, two pounds of currants, a fourth of a pound of citron, chopped fine, eight eggs, one pound of brown sugar, one teacup of molasses, salt, and spice to the taste. Boil five hours and serve with the following sauce: One large tablespoon of flour, a half cup of butter and a little salt. Boil a few minutes; then add sugar and flavor to the taste.

BAKED ENGLISH PLUM PUDDING.

MRS. E. P. CHASE.

Three pints of new milk, one pound of bread crumbs, one coffee-cup of brown sugar, a fourth of a pound of suet chopped fine, six eggs, one pound of raisins, a half pound of dried currants, a fourth of a pound of citron, two tablespoons of cinnamon, one teaspoon of cloves, and the grated peel of one lemon. Bake three hours. This pudding is better when cooked the day before it is used and then warmed over. Serve with the following sauce: Two cups of sugar, one cup of butter and one teaspoon of vanilla. Beat till *very* light and grate nutmeg over the top.

BOILED PLUM PUDDING.

MRS. HENRY SCRIBNER.

One pound of raisins, one pound of currants, a half pound of suet, chopped fine, six eggs, a pint of sweet milk, two teaspoons of cream tartar, one teaspoon of soda and flour enough to make it like fruit cake. Boil three hours.

CRACKER PLUM PUDDING.

MRS. J. CARPENTER.

Eight Boston crackers, five pints of milk and twelve eggs. Make a very sweet custard; split the crackers, and butter them well; put a layer of raisins into a large dish, then a layer of crackers; pour on a little of the custard, when warm; after soaking a little, put on a thick layer of raisins, pressing them into the crackers with a knife; then another layer of crackers, custard and fruit, till there are four layers; then pour over enough custard to rise even with the crackers. Make over night so that the crackers will soak. Bake one and a half hours; add a little more dressing the first half hour; pour over a little custard at three different times, to prevent the top from getting too brown, and cover with paper.

BOILED FLOUR PUDDING.

MRS. S. P. WISNER, CEDAR RAPIDS.

Twelve tablespoons of flour, nine eggs, one quart of milk, and a little salt. Put into a bag and boil one hour. Serve with sauce.

BAKED FLOUR PUDDING.

MRS. STAPLES.

One quart of milk, two eggs, and two tablespoons of flour. Wet the flour with a little milk, then add the eggs; beat all well together, adding a little salt; boil the rest of the milk and pour over the flour and eggs; after it is in the oven, stir it two or three times before it begins to brown, so that the flour will not settle. Serve with sauce.

CHRISTMAS PUDDING.

MRS. T. A. PARKER.

One teacup of molasses, one teacup of sour milk, one teacup of suet, chopped fine, one teacup of chopped raisins, one teacup of currants, three eggs, three cups of flour and one teaspoon of soda. Steam two hours; serve with boiled sauce.

SUET PUDDING.

MRS. WM. H. RAY, RUSHVILLE, ILL.

One coffee-cup of suet chopped fine, one coffee-cup of raisins, chopped, one coffee-cup of molasses, one coffee-cup of cold water, one teaspoon of cream tartar, a half teaspoon of soda and flour to make a stiff batter. Boil, in a pudding bag; three hours; serve with sauce.

SUET PUDDING.

MRS. R. T. WELLSLAGER.

One coffee-cup of chopped suet, one cup of molasses, one cup of milk, three and a half cups of flour, one cup of stoned raisins, a half teaspoon of soda, one teaspoon of salt, one teaspoon of cloves and one teaspoon of cinnamon, or more. Steam two and a half hours.

SUET PUDDING.

MRS. J. B. MILLER AND MRS. S. JOHNS.

One cup of suet, one cup of molasses, one cup of sour milk, a half teaspoon of soda, or instead, one cup sweet milk with one spoon baking powder, one egg, three cups of flour one cup of raisins, a half teaspoon of salt, one spoon of cinnamon and one spoon of cloves. Steam two hours over a hot fire.

BLACK PUDDING.

MRS. C. B. WILLIS.

One cup of suet, chopped fine, one cup of molasses, one cup of milk, three and one-half cups of flour, one teaspoon of cloves, one teaspoon of soda, one teaspoon of cinnamon, one teaspoon of nutmeg, one cup of raisins, and salt. Steam three hours.

GINGER OR BLACK PUDDING.

MRS. HENRY SCRIBNER.

One tea-cup of molasses, one teacup of warm water, three tea-cups of flour, one tablespoon of soda, in water, one tablespoon of melted butter, fruit to the taste and ginger. Sauce.

BLACK PUDDING.

MRS. CLEGHORN.

One cup of molasses, one cup of warm water, two tablespoons of melted butter, one teaspoon of soda, three cups of flour, one cup of raisins, one cup of currants and spice to taste. Steam three hours. Serve with sauce.

PEACH PUDDING.

MRS. HARRY WEST.

Peel some nice peaches; put them into a dish till half full; nearly cover (not quite) with water; add a half cup of sugar. Make a crust of one pint of flour, one heaping teaspoon of baking powder, butter the size of an egg; mix with water; roll out the dough, and cover the dish; set it on the top of the stove, and cover with another dish of the same size. Let it cook thirty or forty minutes. Serve with sugar and cream. This is excellent.

DELMONICO PUDDING.

MRS. J. B. STEWART.

One quart of sweet milk, one cup of sugar, and one stick of cinnamon; let these boil; add four tablespoons of corn starch dissolved in milk, and six eggs, well beaten; stir till thick and

boil twenty minutes. Beat whites to a stiff froth and add six tablespoons of fine sugar; put this over the pudding and bake a light brown; flavor with lemon and vanilla. Serve cold with sweet cream, sugar and nutmeg.

ICE FARINA PUDDING.

MRS. J. CARPENTER.

Boil one quart of milk; stir into it four large tablespoons of farina, dissolved in part of the milk; boil a half hour; when done, flavor, turn into a mold, and place upon ice. Eat with sugar and cream.

BERRY PUDDING.

MRS. J. CARPENTER.

One and a half cups of sugar, butter the size of an egg, a half pint of milk, one teaspoon of soda in the milk, two teaspoons of cream tartar in the flour, three eggs and one pint of berries. Make as stiff as pound cake and boil two hours. Serve with sauce.

WHORTLEBERRY PUDDING.

MRS. J. P. FOSTER.

One pint of whortleberries, one cup of molasses, a half cup of water, three cups of flour, one teaspoon of soda and one teaspoon of salt. Boil three hours or bake one.

PLAIN STEAMED PUDDING.

MRS. DR. COLTON.

One cup of molasses, three cups of flour, two cups of raisins, one cup of sweet milk, a half cup of butter, three eggs, two teaspoons of baking powder and spice to taste.

FIG PUDDING.

MRS. GEO. BAKER.

A half pound of figs, a quarter of a pound of beef suet, three eggs, three-fourths of a cup of butter, one teaspoon of yeast powder, a half cup of milk; mix to a stiff batter with flour. Boil two or three hours. Serve with sauce.

GERMAN PUDDING.

MRS. E. P. CHASE.

One pint of new milk, three eggs, well beaten, and three table-spoons of sugar. Mix all together; take one loaf of baker's bread, cut in slices, dip the slices into the mixture and fry brown on griddles, well greased with lard and butter mixed. Serve with this sauce: Two cups of sugar, one cup of butter and the white of one egg; beat all together till very light; flavor with lemon or vanilla; spread thin on each slice of toast, and set into the oven for five minutes. Serve with the remainder of the sauce.

CITRON PUDDING.

MRS. J. P. FOSTER.

Yolks of sixteen fresh eggs, beaten till very light and thick, three-fourths of a pound of sugar stirred and beaten in and three-fourths of a pound of melted butter, with salt washed out. Line two deep pie plates with puff paste, cover the bottom with a layer of preserved citron, sliced thin; then fill with the mixture and bake in a moderately hot oven, keeping the temperature about the same; when baked, sift over them pulverized sugar. Good either hot or cold. If a third of the quantity is desired, take six egg; this will make enough for a small family, as it is very rich.

WEDDING CAKE PUDDING.

MRS. F. TALCOTT, ROCKFORD, ILL.

One cup of molasses, one cup of milk, a half cup of butter, four cups of flour, one nutmeg, two teaspoons of cinnamon, two teaspoons of cloves, one teaspoon of allspice, a half teaspoon of soda and a half teaspoon of rose-water. Steam three hours. Serve with sauce.

BAKED PUDDING.

MRS. T. A. PARKER, RUSHVILLE, ILL.

Take paste (not too rich), putting yeast powder into the flour; roll the thickness of quarter of an inch; take peaches, apples, blackberries, or any kind of fruit, sweeten, if you prefer, spread them upon the crust; roll it up; place in a pan and make a rich

sauce of butter, sugar, flour and water, and essence of vanilla or lemon; pour this over the pudding and bake it till done. If the sauce bakes away, make more upon the top of the stove and serve hot.

CHERRY PUDDING.

MRS. E. P. CHASE.

Take one pint of pounded crackers, pour hot water enough over to make them soft, and add one tablespoon of butter, four eggs, salt, one cup of sugar, one teaspoon of cinnamon, and one quart of stoned cherries. Bake in a hot oven. Serve with sauce.

BERRY PUDDING.

MRS. J. P. FOSTER.

Fill a dish half full of berries, cover with a paste made of three cups of flour, two cups of milk, butter the size of an egg, one teaspoon of soda and two teaspoons of cream tartar.

BERRY PUDDING.

MRS. F. TALCOTT, ROCKFORD, ILL.

One tablespoon of butter, two cups of sweet milk, one cup of sugar, four cups of flour, two eggs, one pint of berries and three teaspoons of baking powder. Put into a tin and steam one hour.

QUICK PUDDING.

MRS. J. P. FOSTER.

Three eggs, three cups of milk and three cups of flour. Bake in patty-tins or cups and serve with hot sauce. A little preserve or jam in the bottom of the cup, is an improvement.

STATES SHIP PUDDING.

MRS. M. M. SWEENEY, RUSHVILLE, ILL.

One cup of molasses, one cup of suet, one cup of water, three cups of flour, one cup of raisins, one cup of currants, one teaspoon of cloves, one teaspoon of cinnamon, one teaspoon of salt, and nutmeg. Scald the cloth and flour it; leave a little room to swell; boil or steam it three hours. Serve with sauce.

SUNDERLAND PUDDING.

MRS. R. T. WELLSLAGER.

One quart of milk, one cup of boiled rice, the yolks of three eggs, a third of a cup of sugar and the grated rind of one lemon. Bake it, and beat the whites of the eggs to a stiff froth; add a half pound of powdered sugar and the juice of a lemon. This makes an icing to spread over the pudding after it is baked; then brown it. Eat cold.

SUNDERLAND PUDDING.

JNO. W. CHASE.

One pint of milk, six eggs, six tablespoons of flour, and salt. Serve with the following sauce: One egg, one cup of sugar and a half cup of butter. Beat all together fifteen minutes and grate nutmeg over the top.

MACCARONI PUDDING.

MRS. P. H. CARPENTER.

Soak two ounces of macaroni in cold water eighteen minutes, then strain it and put into one pint of boiling milk, with one ounce of butter; when the macaroni is tender, add two eggs, sugar and flavor. Steam one hour in a buttered tin or stewpan.

BREAD AND BUTTER PUDDING.

MRS. H. SCRIBNER.

Stew tart apples as for sauce; if the apples are not sour enough add a little citric acid; sweeten to taste. Cut some light bread into thin slices and spread with butter; cover the bottom of a pudding-dish with the apple sauce, over that place a layer of the bread and butter, then another layer of apple sauce, and so on till the pudding is of the desired thickness, having the apple sauce on top. Nutmeg or other spice may be added to each layer if desired.

BOILED BREAD PUDDING.

MRS. J. B. STEWART.

Moisten three cups of grated bread with milk and soak till soft; add three eggs, one cup of sugar, fruit, and spices. Boil two or three hours. Eat hot with sauce.

BREAD PUDDING.

CORA CHASE, ROSEMOND, ILL.

Take one pint of fine bread crumbs, pour over them one quart of sweet milk, stir in the yolks of five eggs, one cup of sugar, a half teacup of suet, chopped fine, and one cup of raisins. Flavor with lemon. Bake and, when cool, spread over a layer of jelly or preserve. Beat the whites of five eggs very light; add five teaspoons sugar, flavor with vanilla and put it upon the pudding. Brown slightly. Serve with cream sweetened and flavored.

BREAD PUDDING.

MRS. J. BARKER, NEW YORK CITY.

Take one loaf of baker's bread, cut into thin slices; line the dish with this; fill with apples, cut in quarters, if not too large; cover with bread, dipped in milk, and place a dish over all to keep it down; bake. Eat with sauce.

QUEEN OF PUDDINGS.

MRS. W. E. MACK, CEDAR RAPIDS.

Into one quart of milk put one pint of bread crumbs, butter the size of an egg, and the yolks of five eggs, well beaten. Sweeten and flavor as for custard, and mix well together. Beat the whites to a froth and add a teacup of powdered sugar. Spread a layer of jelly or preserve over the pudding, and then this frosting. Set into the oven and let it brown.

QUEEN OF PUDDINGS.

MRS. C. P. HOLMES AND MRS. J. G. SPRAGUE.

One pint of fine bread crumbs, one quart of milk, one cup of sugar, yolks of four eggs, grated rind of one lemon, and a piece of butter the size of an egg. Bake until done, but not watery, and spread with a layer of jelly. Whip the whites of the eggs to a stiff froth and beat in one teacup of sugar and the juice of one lemon, then spread upon the top and brown. Good with or without sauce. Very good to be eaten cold.

QUEEN OF PUDDINGS.

F. E. HASKELL.

A half pint of bread crumbs soaked in a little milk, yolks of six eggs, one tablespoon of butter, one quart of new milk, a little lemon and sugar to taste. Bake in a moderate oven. Beat the whites with a cup of white sugar and a little lemon extract. Spread over the pudding, when done, and bake a light brown. To be eaten cold.

QUEEN OF PUDDINGS.

MRS. M. R. KELLOGG.

One pint of bread crumbs, four eggs, one cup of sugar, one lemon, one cup of raisins and one quart of milk. Beat the whites of two of the eggs to a stiff froth, add sugar and spread over the top, then bake a light brown.

BOILED PUDDING.

MRS. J. P. FOSTER.

One cup of molasses, one cup of water, three cups of flour, three tablespoons of melted butter, one small tablespoon of soda, spice to taste and use raisins and currants, if desired. Boil in pudding molds, from two and a half to three hours. Eat with sauce.

BAKED BATTER PUDDING.

MRS. C. H. SWEENEY.

One quart of sweet milk, five tablespoons of flour, three tablespoons of butter, three tablespoons of sugar and three eggs. Scald the milk and stir in the flour; after it is cool, add the other ingredients, with spice to suit the taste. Bake about three quarters of an hour.

BAKED BATTER PUDDING.

MRS. W. S. PRITCHARD.

Beat six eggs, whites and yolks separately, till very light; sift into a pan ~~seven~~ large spoons of flour, pour over this enough milk to make a smooth batter, then stir in the yolks, a little salt, and the remainder of the milk, which in all must be a quart; then add the whites. Butter a baking-dish, and bake in a quick oven three quarters of an hour. Serve with sauce or cream.

BOILED BATTER PUDDING.

MRS. J. CARPENTER.

One quart of milk, twelve tablespoons of flour, nine eggs, and a little salt. Beat the yolks, add the flour, stir in the milk slowly, beat the whites to a stiff froth and add the last thing; pour into a floured bag, put into boiling water, and boil two hours. Allow room in the bag for the pudding to swell. Serve with sauce.

THANKSGIVING PUDDING.

MRS. THEO. CARPENTER.

Two-thirds of a cup of butter, one cup of molasses, two cups of milk, one teaspoon of soda, four eggs, two pounds of raisins, stoned and chopped, one pound of currants, a fourth of a pound of citron, a little salt, and flour to make as stiff as pound cake. Steam six hours. Serve with sauce.

PERSIAN PUDDING.

MRS. THEO. CARPENTER.

To the pulp of six baked apples, add one ounce of rice, previously boiled in milk and beaten smooth, one ounce of sugar, grated rind of one lemon and one tablespoon of the juice. Mix well together; then take the whites of four eggs, beaten to a stiff froth, put them into the other ingredients, boil up quickly, and pour into a warm mold. Place in a quick oven and, when perfectly set, turn it out and pour a custard over it, made from the yolks of the eggs.

STEAMED PUDDING.

MRS. HUDSON, NEW BEDFORD, CONN.

Two tablespoons of butter, rubbed into three cups of sugar, two eggs, one cup of milk, one quart of flour, and one and a half teaspoons of soda dissolved in another cup of milk. Steam two hours, then set into the oven fifteen or twenty minutes. Make a stiff frosting, flavored with lemon, and turn it over the pudding, just before sending it to the table. One cup of chopped raisins is an improvement to the pudding.

COTTAGE PUDDING.

MRS. J. A. CARLISLE, ELGIN, ILL.

Two eggs, two cups of milk, one cup of butter, two heaping teaspoons of soda in the milk, four even teaspoons of cream tartar in one quart of flour, and a little salt. Bake, as cake, three quarters of an hour; when done, and cool enough to cut without making heavy, split into three parts, spread with any kind of tart sauce or berries, and replace the layers.

COTTAGE PUDDING.

MRS. J. B. STEWART AND MRS. J. P. FOSTER.

Three and a half tablespoons of butter, one cup of sugar, rubbed to a cream, one egg, one pint of flour, two teaspoons of cream tartar, one teaspoon of soda dissolved in one cup of milk, and nutmeg. Bake half an hour.

COTTAGE PUDDING.

MRS. J. PARMELEE.

One cup of sugar, one cup of sweet milk, a half cup of melted butter, one egg, two small spoons of cream tartar, one small spoon of soda, and one pint of sifted flour. Bake three quarters of an hour. Eat with sauce. Excellent.

FLORENTINE PUDDING.

MRS. ROUNDS.

Scald one quart of milk; and add the yolks of three eggs, two tablespoons of corn starch and three tablespoons of sugar. When thoroughly cooked, pour into a deep dish and flavor with lemon. Beat the whites to a stiff froth, add three tablespoons of sugar, and flavor with vanilla. Spread this over the custard, and brown slightly.

SALLY LUNN PUDDING.

MRS. KETCHUM, CHICAGO.

Sift together one quart of flour and three teaspoons baking powder; rub into the flour a piece of cold butter the size of an egg, four tablespoons of sugar, two teacups of sweet milk, two eggs, and salt. Serve with the following sauce: Into one and a

half cups of hot water, stir a thin paste, made with two *full* tablespoons of flour, and boil five minutes; then add two cups of brown sugar and let it boil; stir in two spoons of butter and a glass of vinegar, with a good sprinkling of nutmeg, and take it up at once.

AN EXCELLENT INDIAN PUDDING, WITHOUT EGGS.

MRS. KETCHUM, CHICAGO.

Take seven heaping tablespoons of Indian meal, a half teaspoon of salt, two tablespoons of butter or sweet lard, three-fourths of a cup of molasses, and one teaspoon of ginger. Pour into these one quart of milk, boiling hot; mix well, and pour into a buttered dish. Just as you set it into the oven, stir in a teacup of cold water, which will produce the same effect as eggs. Bake three-quarters of an hour in a dish that will not spread it out thin. Stir a few times as it begins cooking, to prevent the meal from settling.

INDIAN PUDDING.

MRS. C. W. SIBLEY.

Boil one quart of milk; thicken it with meal and cook like mush; thin it with milk, sweeten to the taste, add three eggs, and fruit, if desired. Bake till done and serve with sauce.

INDIAN PUDDING.

PHEBE A. CARPENTER.

One scant pint of corn meal, two handfuls of bread crumbs, a lump of butter the size of an egg, one cup of molasses, two tablespoons of brown sugar, one quart of milk, not quite a pint of cold water, two eggs, one cup of raisins, and a little salt. Bake three hours. Delicious.

INDIAN PUDDING.

MRS. J. B. STEWART.

Thicken one quart of hot milk to stiffness with meal, take off and stir in a piece of butter the size of two eggs, then add another quart of cold milk, then four well-beaten eggs, molasses, sugar, spice, and raisins, if you like. Bake three hours.

BAKED INDIAN PUDDING.

ANNA SCRIPPS, RUSHVILLE, ILL.

Over two cups of white corn meal, sifted, pour slowly, one quart of boiling milk; when cool, add the beaten yolks of six eggs, one cup of sugar, one teaspoon of salt and, the last thing, the beaten whites of six eggs. Stir well together and bake an hour and a half. Serve with the following sauce: Sugar and butter, beaten to a cream, and flavored with lemon.

INDIAN PUDDING.

MRS. MILES.

One cup of sifted meal, one cup of sugar, two quarts of milk, two tablespoons of butter or chopped suet, one cup of raisins, one teaspoon of mixed spices, one egg and one teaspoon of salt. Scald the milk and stir in the meal, cook five minutes, then take off the stove and add the other ingredients. If this seems too thin, add a little more meal the next time, according to your judgment. Very good.

RHYME PUDDING.

MRS. G. M. HIPPEE.

One quart of milk, one pint of flour,
Salt, four eggs, and bake one hour.
Serve with sauce.

BOILED APPLE DUMPLINGS.

MRS. E. P. CHASE.

Use tart, mellow apples, pared, remove the core and fill the place with sugar; then take one quart of flour, three teaspoons of baking powder, and one tablespoon (small) of shortening. Mix soft with sweet milk or water, and roll it out; cut into squares of sufficient size to roll the apples in, put each dumpling into a piece of old white muslin and drop them into boiling water or set them on a plate and place in a steamer.

BAKED APPLE DUMPLINGS.

MRS. E. P. C.

Make a paste not quite so rich as pie paste; pare and core fine, ripe cooking apples; roll out the paste, fill the apple, where the

core was taken out, with sugar, and enclose it as in any other dumpling. When the desired number are made, place them in the baking pan, pour over one pint of boiling water, and set in a moderately hot oven and cook till done. Serve with hard sauce or sugar and cream.

APPLE PUDDING.

MRS. C. H. GETCHELL.

One pint of sour milk, one tablespoon of lard, one teaspoon of soda, and flour to make a stiff batter. Pare and cut the apples fine, into a buttered dish; pour on the batter and bake until well done. Serve with cream and sugar or sauce.

DELICIOUS APPLE PUDDING.

MRS. JENNIE CARPENTER.

Pare and chop a half dozen apples; grease a dish, cover the bottom half an inch deep with bread crumbs, add a lump of butter, then a layer of apples and sugar with a little nutmeg. Repeat this until the dish is full; then pour over the whole one teacup of cold water. Bake thirty minutes. No sauce is needed.

MINUTE PUDDING.

E. A. C.

Put some milk over the fire, let it boil, add a little salt, and stir in sifted flour (like meal in mush), until thick enough. Let it boil two or three minutes, stirring it all the time, take from the fire, and flavor with lemon or vanilla. Dip a bowl into cold water and pour the pudding in when it is a little cool. Serve with pulverized sugar and rich cream.

OXFORD PUDDING.

MRS. PHILIP SKINNER.

One-half pint of bread crumbs, one pint of milk, six eggs, two ounces of butter, a half pint of cream, a half pound of currants, and sugar and nutmeg to the taste. Beat the yolks of eggs light, add them to the bread, milk and sugar, then the cream and fruit; lastly whip the whites to a stiff froth, and stir in gradually. Serve with sauce.

JELLY PUDDING.

MRS. PHILIP SKINNER.

Two cups of sugar, two cups of flour, six eggs, a half cup of milk, one teaspoon of soda and two teaspoons of cream tartar. Bake in a long tin; when done, spread with jelly and roll up. Serve with boiled sauce.

APPLE PUDDING.

MRS. J. P. FOSTER.

Pare and quarter, or slice, enough tart apples to fill two-thirds of a stew-pan. Make a crust as for baking powder biscuit (only a little richer); roll it half an inch thick and spread over the apples, which should have enough water to keep from burning; then put a tin basin over the top to keep in the steam and allow the dough to rise. When done, turn out upon a platter and eat with sauce.

APPLE PUDDING.

MRS. JENNIE CARPENTER.

Pare and core six tart apples; cook them in a half teacup of water till they begin to soften; place them in a pudding dish, putting sugar in the apples where the cores were taken out. Beat eight eggs with four tablespoons of sugar, add three pints of milk, pour over the apples and bake a half hour.

APPLE PUDDING.

MRS. CARPENTER.

Rub one-fourth of a pound of butter into one pound of flour, and add sufficient water to make a paste. Sprinkle the pudding bag with flour, roll out the paste and lay inside of the bag. Fill the crust with apples, pared and cored, draw the crust together, cut off any extra crust about the folds, tie the bag tight and put into boiling water. Boil two hours. Serve with sauce.

EVE'S PUDDING.

MRS. JENNIE CARPENTER.

Six apples chopped fine, six ounces of suet, six eggs, six ounces of crackers, six ounces of sugar, six ounces of currants, a little salt and nutmeg. Boil three hours. Serve with sauce.

AMHERST PUDDING.

MRS. HUDSON.

One cup of molasses, with soda enough to ferment it, one cup of milk, one cup of suet, three cups of flour, two cups of raisins, a little salt, cinnamon and cloves. Boil from two to three hours.

RICE PUDDING.

MRS. W. S. PRITCHARD.

Boil a half pint of rice, drain off the water, let the rice dry and cool; then mix with it two ounces of butter, four ounces of sugar, a quart of rich milk, and one tablespoon of nutmeg and cinnamon. Beat four or five eggs very light and add to the mixture. Bake one hour in a deep dish. Eat when cold.

RICE PUDDING.

MRS. C. P. HOLMES.

One
Two very small cups of rice, one cup of butter, one cup of sugar, one cup of raisins, one quart of new milk and a little nutmeg; put all together, bake very slowly three hours and stir often.

RICE PUDDING.

MRS. STRICKLAND.

Wash one cup of rice, put it into cold water; when scarcely half done, stir in three pints of milk, two eggs, butter the size of a walnut, and a tea-cup of raisins; flavor with lemon. Pour into pudding dish and bake forty-five minutes, or till it will not leave a knife blade milky.

RICE MORINGO PUDDING.

MRS. S. P. WISNER, CEDAR RAPIDS.

One tea-cup of rice, boiled in one ^{quart} cup of milk, three tablespoons of sugar, the peel of one lemon grated, the yolks of four eggs, a small piece of butter and a little salt. Pour the foregoing into a dish and bake. Take the white of four eggs beaten to a stiff froth, with nine tablespoons of sugar and juice of a lemon; spread this over the rice, and set into the oven long enough to brown.

RICE PUDDING.

MRS. JAMES M'CLURE, BEARDSTOWN, ILL.

One quart of milk; one teacup of rice, a little salt, raisins and flavor. Stir occasionally (to keep the rice from settling) till you wish a crust to form.

RICE CUPS.

MRS. J. P. FOSTER.

Put one pint of rice, swelled till quite dry, into three pints of milk, and boil till quite soft; just as it boils add a piece of butter the size of a walnut and two tablespoons of rose or peach water. Wet the cups and fill them. When cold, turn out and serve with boiled custard or sugar and cream.

POOR MAN'S PLUM PUDDING.

One cup of molasses, one cup of sweet milk, a half cup of melted butter, one pound of chopped raisins, one teaspoon of saleratus, a little salt and flour enough to make it of the consistency of pound cake. Boil four hours, or steam it. Serve with the following sauce: A half pint of boiling water, a half tea cup of butter, one teacup of sugar and the grated rind and juice of one lemon.

PUFFS.

MRS. CLEGHORN.

One quart of milk, eight tablespoons of flour, and four eggs; mix yolks, flour and milk together, add a little salt and stir in the whites, beaten to a stiff froth, the last thing. Bake in teacups, in a quick oven, and serve with sauce, as follows: One cup of sugar, a half cup of butter, the yolk of an egg and one teaspoon of corn starch. Beat to a cream; then add one pint of boiling water, the beaten white of the egg and the grated rind and juice of one lemon.

PUFFS.

MRS. M. ANDREWS.

Three cups of milk, three cups of flour, and three eggs. Bake in cups, in a hot oven. Serve with sauce.

PUFFS.

MRS. C. W. NELSON.

Three eggs well beaten, one tablespoon of flour, one pint of sweet milk. Bake in cups in a quick oven. Serve with sauce.

SAGO PUDDING.

MRS. C. P. HOLMES.

Soak one cup of sago; in warm water, two or three hours; then pare and core eight or ten tart apples, of medium size; lay them in a pudding-dish and pour the sago over them. Steam till the apples are tender and serve with sugar and cream.

SAGO PUDDING.

MRS. J. CARPENTER.

Soak six tablespoons of sago two hours in cold water, then boil soft in one quart of milk and add four spoons of butter, six eggs, six spoons of sugar, currants and raisins. Bake, in a buttered dish, three quarters of an hour.

APPLE SAGO PUDDING.

MRS. HUDSON, NEW BEDFORD, CONN.

Pare and core the apples, put them in a dish with sugar and strew over them the rind of one lemon. Wash six tablespoons of sago in cold water, drain it dry, then pour on one quart of boiling water, adding a piece of butter; place the sago on the back part of the stove, where it will keep a little warm; let it stand one hour, then pour it over the apples and bake till the apples are done. Serve with sauce, or cream and sugar.

BIRDS' NEST PUDDING.

MRS. J. CARPENTER.

Pare and core eight or ten large apples, fill the middle with sugar, and make a batter of one quart of milk, six eggs, five spoons of flour, and a little salt. Pour it over the apples and bake three quarters of an hour. Eat with sauce.

POP-OVER PUDDING.

S. D. WARING.

One quart of milk, one pint of flour, and five eggs. Bake in cups. To be eaten with sauce.

GREEN CORN PUDDING.

MRS. H. SPRAGUE, OSHKOSH, WIS.

Three cups of grated corn, two eggs, three tablespoons of sugar, one quart of milk, salt and butter. Bake two hours.

BAKED CORN PUDDING.

MRS. J. CARPENTER.

One dozen ears of young corn grated, six eggs and one quart of milk. Beat the eggs very light, then add the milk; season the corn slightly with salt; mix all together, with two ounces of butter; butter the pudding-dish, and pour in the batter. Bake in a quick oven and eat hot with butter and sugar.

POTATO PUDDING.

MRS. JOSEPH KUHN.

Grate a large soup-plate of cold, boiled potatoes; beat one cup of sugar and the yolks of eight eggs together, and mix with the potatoes; beat the whites to a froth and stir in lightly; flavor to the taste. Bake one hour or boil two hours.

BOILED POTATO PUDDING.

MRS. J. CARPENTER.

To eight potatoes, boiled and mashed, add, while warm, a fourth of a pound of butter, and when cool, four eggs, one gill of milk, flour enough to make a stiff batter and a little salt. This will make a large pudding. Flour the inside of the pudding-bag; put in the pudding, which must be as stiff as soft dough; leave two or three inches at the top for the pudding to swell. Boil two hours; dip the bag into cold water; turn out and serve with sauce.

BAKED POTATO PUDDING.

Two pounds of potatoes, boiled and mashed, one pound of sugar and three-fourths of a pound of butter beaten together, seven eggs, juice of one orange and the rind, grated, and a half pound of currants. Bake in a crust.

UNION PUDDING.

MRS. J. CARPENTER.

One cup of sugar, two cups of milk, three tablespoons of flour, one tablespoon of butter, two eggs, one nutmeg, and fruit if you wish. Bake like tarts, without an upper crust.

CUSTARD TAPIOCA.

MRS. J. PARMELEE.

Soak six tablespoons of tapioca in one quart of milk three hours; add a little butter and four eggs, well beaten; bake in a buttered dish fifteen or twenty minutes. Serve with sauce.

TAPIOCA PUDDING.

MRS. C. H. GETCHELL.

Boil one cup of tapioca, soaked over night in cold water, with one cup of jelly or preserve, until thoroughly mixed together. Cool in molds and serve with cream.

TAPIOCA PUDDING.

MISS FANNIE PAGE, IOWA CITY.

Soak one cup of tapioca in one cup of cold water, over night; in the morning, add three cups of cold water; set it on the stove and soak slowly till transparent; slice very thin one-half of a large lemon; boil separately in a little water till tender; add this to the tapioca, with sugar and salt to suit the taste. Beat the whites of three eggs to a stiff froth, adding a half pound of powdered sugar and the juice of a half lemon. Spread this over the top of the pudding; set it into the oven to brown and serve cold with cream. Fine for Sunday dinner.

TAPIOCA PUDDING.

MRS. W. H. SIBLEY.

Soak a teacup of tapioca in one and a half pints of water over night; pare six tart apples, take out the cores and fill the holes with sugar; flavor with nutmeg and pour in one teacup of water; bake till soft, then pour the tapioca over them and bake all one hour. Eat with hard sauce.

TAPIOCA PUDDING.

MRS. J. CARPENTER.

One cup of tapioca, soaked in two quarts of water over night, juice and rind of one lemon, one cup of raisins and one quart of apples. Cook the apples till tender, mash them smooth; put the raisins in when nearly done. Eat cold with sweetened cream.

PARADISE PUDDING.

MRS. J. CARPENTER.

Three eggs, three apples, a fourth of a pound of bread crumbs, three ounces of sugar, three ounces of currants, salt, and the juice and rind of a half lemon. Pare the apples, core and chop them; beat the eggs, then beat them thoroughly with the apples. Mix all together; pour the pudding into a buttered mold; tie down with a cloth and boil one and a half hours. Serve with sauce.

CHOCOLATE PUDDING.

MRS. H. SPRAGUE, OSHKOSH, WIS.

Boil one quart of milk; add, while boiling, two ounces of grated chocolate, stirring a few minutes; cool, and put in six eggs, except three whites. Sweeten to the taste and flavor with vanilla. Bake like a custard. Cool and frost.

COCOANUT PUDDING.

MRS. H. SPRAGUE, OSHKOSH, WIS.

One quart of milk, four eggs, eight butter crackers rolled fine, one cup of sugar and one cocoanut. Bake till done.

COCOANUT PUDDING.

MRS. T. W. CARPENTER.

One cocoanut, three pints of milk, sugar to the taste, two soda crackers, four eggs and a little salt. Roll the crackers and mix them with the grated cocoanut; boil the milk and pour over the cocoanut and crackers.

COCOANUT PUDDING.

MRS. HUDSON, NEW BEDFORD, CONN.

Grate half a cocoanut, stir it into a good custard and bake in a buttered pan. Make the custard of four eggs to one quart of milk; sweeten to the taste. Serve with sauce. This may be baked with an under crust and requires from thirty to forty minutes in a quick oven.

LEMON PUDDING.

MRS. F. A. TALCOTT, ROCKFORD, ILL.

Two large lemons, one pound of sugar, four ounces of butter, one pint of milk and eight eggs. Grate the rind and squeeze the juice of the lemons; stir the butter and sugar to a cream; add the yolks well beaten, part of the whites beaten to a stiff froth, then the milk and, at last, the lemons. Bake in a moderate oven three-fourths of an hour; then frost with the remaining whites, into which stir a little sugar; brown the whole. Serve cold, without sauce.

LEMON PUDDING.

MRS. C. H. SWEENEY.

Five eggs, a half pound of white sugar, four ounces of butter, two-thirds of a pint of new milk and the grated rind and the juice of a lemon. Put paste in a deep pie-tin and bake half an hour.

LEMON PUDDING.

MRS. J. CARPENTER.

A half pound of butter, half a pound of sugar, two ounces of stale sponge cake rubbed fine, five eggs, and grated rind and the juice of one lemon. Beat the butter and sugar together, then add the cake, eggs, and at last the lemon. Line your dish with a rich paste and bake in a quick oven. When done and cool, sift sugar over it.

ORANGE PUDDING.

MRS. F. V. STOWE.

Pare and cut in small pieces six oranges; sprinkle over them from a half to a whole cup of sugar. Take a pint of milk and let it come to a boil; take the yolks of three eggs, two tablespoons of corn starch and a half teacup of sugar; mix together and pour into the boiling milk, stirring until it is very smooth and well cooked. When cool pour it over the oranges, and upon this put the beaten whites with enough sugar to make a thick frosting. Put on ice until ready to be served.

FRUIT PUDDING, WITHOUT EGGS.

MRS. J. P. FOSTER.

Take two pounds of sifted bread crumbs, two tablespoons of flour, two teaspoons of ground allspice, two of cloves, four of cinnamon and one pound of *brown* sugar; chop one pound of suet very fine and mix all thoroughly; add one and a half pounds of nice seeded raisins, also one and a half pounds of well washed currants; moisten the whole with a little milk—about a teacupful—and mix well. If desired to have it all in one pudding, butter a three quart tin pail and press the mixture in tightly, or it will not turn out again in good shape; then spread some flour over the top, lay on a wet cloth and put on a tin cover; place the pail in a kettle of boiling water and let it boil rapidly for four hours, then take it up but do not turn it out; the next day, or when wanted, put the pail in a moderately warm oven for two hours, then turn on the dish in which it is to be served. This can be divided and make two puddings. *Sauce*: One-half pound of butter, one large tablespoon of flour and a little salt; boil in a pint of water; sweeten and flavor to the taste.

WASHINGTON PUDDING.

MRS. C. H. SWEENEY.

One cup of sugar, one cup of flour, whites of four eggs, yolks of two, and one teaspoon of baking powder. Bake this in a shallow pan; when done and very hot, split the cake, spread with a hard sauce, made of butter and sugar, flavored with the grated rind and juice of one lemon; spread the top also; put upon a platter, set into the oven for five minutes and serve.

CRACKER PUDDING.

MRS. WM. A. ROLLINS.

Six crackers, soaked in one quart of milk, one cup suet, one cup raisins, one cup sugar, and the yolks of four eggs; salt, and flavor with cinnamon; bake an hour and a half; beat the whites of four eggs with one cup of powdered sugar and set into the oven to brown. Make the sauce as follows: Two cups sugar, melted to a syrup, the juice of a lemon and the white of an egg, beaten to a froth.

TELEGRAPH PUDDING.

MRS. E. P. CHASE.

One cup of sugar, one large spoon of butter, two eggs, one cup of sour milk, three cups of flour and a half teaspoon of soda. Bake in a buttered tin twenty minutes. Serve with hard sauce.

HOME PUDDING.

J. P. F.

Six crackers powdered fine, one spoon of flour, one cup of brown sugar, six eggs, raisins, currants, and mixed spices to the taste. Bake, and serve with sauce.

SNOW PUDDING.

MARY E. HARRIS.

Dissolve three tablespoons of corn starch in a little cold water; pour one pint of boiling water over it; stir in the whites of three eggs, beaten stiff, and steam ten minutes. Serve with sauce made as follows: Yolks of three eggs, one cup of sugar, one cup of milk and a piece of butter the size of a walnut. Boil and flavor.

SNOW PUDDING.

MISS MINNIE SCRIBNER.

To one box of Cox's gelatine put one pint of cold water (in cold weather two pints); let it stand till dissolved, with the juice and rind of three lemons (lemons sliced); add one quart of boiling water; strain through a jelly bag and turn into a mold. When cold, cover with very light frosting. Eaten with or without cream. One lemon and citric acid can be used instead of three lemons.

SNOW PUDDING.

MRS. COSKERY AND MRS. H. SPRAGUE.

Soak a half box of gelatine in one cup of cold water one hour; squeeze the juice of two lemons and grate the rind; pour one pint of boiling water over the gelatine, stir it up, then add the lemons and two cups of sugar; stir it up again and strain it through a jelly bag or sieve. Beat the whites of three eggs lightly; when the gelatine is cool, stir them in and beat till thick, perhaps one hour. For sauce, make a custard of yolks of five eggs, the whites of two, one quart of milk, and one cup of sugar; flavor with vanilla.

 Sauces for Puddings.

HARD SAUCE.



ONE cup of very light brown sugar, one half cup of butter, half the grated rind and the juice of one lemon. Beat until very light. Vanilla may be substituted for the lemon.

PUDDING SAUCE.

MRS. J. B. LYMAN, ROCKFORD, ILL.

Stir butter and sugar to a cream, with a little corn starch. Pour boiling water over and flavor.

PUDDING SAUCE.

MRS. W. S. PRITCHARD.

Three-fourths of a cup of butter and one cup of sugar beaten to a cream, one cup of boiling water and one heaping teaspoon of flour, made into starch. Let it boil and, just before serving, pour slowly into the butter and sugar, stirring continually, until it is of the right consistency. Flavor to the taste.

PUDDING SAUCE.

MRS. G. R. OSGOOD.

One cup of sugar, a piece of butter, and a tablespoon of flour, wet in cold water. Add boiling water, set it on the stove and boil. Flavor to the taste.

PUDDING SAUCE.

MRS. COSKERY.

One cup of sugar, one egg, one tablespoon of butter and one cup of milk scalded and turned over. Put it upon the stove and scald again. Flavor to the taste.

FOAM SAUCE.

MRS. J. B. STEWART.

One and a fourth cups of sugar, a fourth of a cup of butter, and the yolk of one egg. Beat well together, then add the white of the egg, beaten to a stiff froth. Flavor to taste. Put in one cup of boiling water the last thing.

FOAM SAUCE.

MRS. R. T. WELLSLAGER.

A half cup of white sugar, a fourth of a cup of butter and one tablespoon of corn starch; mix together and beat to a cream; set upon the stove, and add boiling water until it is of the right consistency. Flavor with lemon or anything preferred.

HOT SAUCE.

MRS. E. S. SPEED, RUSHVILLE, ILL.

One tea-cup of sugar, a half cup of butter, one even tablespoon of flour, and one egg; beat till very light; then add one pint of boiling water and let it scald; flavor with lemon or vanilla. Grate nutmeg over the top.

CREAM SAUCE.

MRS. M. D. STRICKLAND, MT. CARROLL, ILL.

One cup of sugar and a half cup of thick sour cream. Beat ten minutes and grate nutmeg over it. Good for Indian puddings.

EXCELLENT SAUCE FOR BOILED RICE.

MRS. G. R. OSGOOD.

Beat the whites of three eggs with sufficient sugar to make them quite sweet; add one teacup of cream, and the juice and peel of two lemons. If lemons cannot be had use tartaric acid.

LEMON SAUCE.

MRS. J. B. STEWART.

One and a half cups of sugar, three-fourths of a cup of butter, one egg and the grated rind and juice of one lemon. Stir a teaspoon of flour into one cup of boiling water; mix the egg, butter and sugar together thoroughly; add them to the above and put in the juice and rind of the lemon last.

LEMON SAUCE.

MRS. J. CARPENTER.

Mix together some melted butter and water; add three ounces of sugar and the juice and grated rind of a half lemon—the other half, free from skin, sliced thin and cut into quarters. Let it boil up; then serve.

CAKES AND ICINGS.

ALWAYS have good flour, and sift it. Be careful to have fresh eggs, and beat them light. Use good sugar and sweet butter, as poor butter will give the cake a bad flavor. Beat cake in an earthen bowl, with a wooden spoon, or paddle. Have the oven at the right heat when it is ready to put in—too cold an oven will make cake heavy.

Wash currants (after picking them over) in a sieve set in a large pan of water; rub them well with the hands, changing the water two or three times; drain dry, then pour them on a coarse towel, and rub well; put back into a sieve and set out to dry. A quantity of currants can be prepared at once, and used whenever you wish. Raisins should be stoned before using. Citron should be sliced very thin for cake, and put in alternate layers with the dough.

For fried cakes, dissolve the sugar in the milk, to prevent the cakes from absorbing the fat. In using baking powder, sift it in a half-cup of flour; mix well and sprinkle in the last thing.

ICING.

MRS. G. R. OSGOOD.

White of one egg, nine teaspoons of sugar and one teaspoon of corn starch. Beat till stiff.

BOILED ICINGS.

MRS. E. S. SPEED, RUSHVILLE, ILL.

To one egg well beaten, take one tumbler of sugar in lumps, and two tablespoons of water. Boil the sugar and water together till the water boils out. Beat this syrup into the white of the egg. Flavor with vanilla or lemon.

FROSTING.

MRS. PARKS, GRAND HAVEN.

I have found an improvement on the old method, which takes much less sugar and labor. The white of one egg is sufficient for a cake. Break it into a bowl; add one-half cup of sugar and beat till very stiff, then flavor; stir in a little corn starch and sugar until it is just firm enough to hold its own and spread over the cake quickly, finishing as you go.

FROSTING.

MRS. R. T. WELLSLAGER.

Two eggs, one cup of coffee sugar and ³one tablespoon of cold water poured over the sugar; whip the whites of the eggs to a froth, mix the sugar and water in a deep bowl and add the eggs; beat until stiff.

FROSTING.

E. A. C.

One cup of sugar and four tablespoons of water boiled together; after taking from the fire stir in the whites of two well-beaten eggs; beat well together, then frost the cakes.

Loaf Cakes.

ELECTION CAKE.

FOUR pounds of flour and enough warm milk to make a stiff batter, one and a half pounds of butter and two and a half pounds of sugar. Stir butter and sugar well together; take half the mixture and beat into the batter and one pint of good yeast; beat thoroughly and let it stand one night; in the morning add the remainder of the butter and sugar and six eggs, beaten very light, then a half pound of flour, two pounds of raisins, one pound of currants, grated lemon peel, cinnamon, mace and a small teaspoon of cloves. Let it rise twice before putting it into pans. The more this cake is beaten the lighter it is.

ELECTION CAKE.

MRS. WM. FINCH.

One cup of yeast, one cup of sweet milk, one cup of lard, one cup of sugar, one egg and flour enough to make a stiff batter. Mix these at night and in the morning add two cups of sugar, two eggs, one cup of butter, one teaspoon of mace, one tablespoon of cinnamon, flour enough to make it as stiff as other cake, raisins and currants. This makes three good sized cakes. Let it rise in the pans an hour or more; bake in a moderate oven and ice when done.

MRS. CAPENTER'S WEDDING CAKE.

Fifteen eggs, whites and yolks beaten separately, one and a half pounds of butter, one and a half pounds of sugar, one and a half pounds of flour, three pounds of seeded raisins, three pounds of currants, one and a half pounds of citron, a half pint of molasses, one ounce of ground mace and one ounce of cinnamon. Very fine.

WEDDING CAKE.

MRS. HENRY SCRIBNER.

Ten eggs, one pound of butter, one pound of sugar, one pound of flour, four pounds of raisins after stoning, four pounds of currants after washing, two pounds of citron, one ounce of nutmeg, one ounce of cinnamon and a fourth of an ounce of cloves.

MRS. DODGE'S WEDDING CAKE.

MRS. A. Y. RAWSON.

Four pounds of flour, three pounds of brown sugar, twenty-seven eggs, five pounds of stoned raisins, five pounds of currants, one pound of citron, a half pound of preserved orange peel, allspice, cloves, cinnamon, nutmeg, mace and three teaspoons of soda.

MRS. HARMON'S FRUIT CAKE.

One coffee-cup of sugar, two-thirds of a teacup of butter, two-thirds of a teacup of molasses, one teacup of buttermilk, spice and fruit of all kinds, one egg and the white of another, one teaspoon of soda and flour to make a stiff batter.

FRUIT CAKE.

MRS. C. A. PARROTT, RUSHVILLE, ILL.

Two and a half pounds of flour, two and a half pounds of sugar, two and a half pounds of butter, twenty-five eggs, three pounds of raisins, six pounds of currants, one pound of citron, one and a half ounces of nutmeg and three-fourths of an ounce of mace. Mix like pound-cake; rub the fruit into flour.

FRUIT CAKE.

MRS. DR. HAMILTON, DARLINGTON, WIS.

Two cups of brown sugar, one cup of butter, one cup of lard, one cup of sweet milk, four eggs, four cups of flour, two teaspoons of cream tartar, one teaspoon of soda, one cup of molasses, one pound of raisins, a half pound of citron, one tablespoon of cinnamon, a half teaspoon of cloves and one nutmeg.

FRUIT CAKE.

MRS. T. A. PARKER, RUSHVILLE, ILL.

One pound of butter, one pound of flour, one pound of sugar, ten eggs, three pounds of raisins, three pounds of currants, one pound of citron, one pound of sliced figs, one pound of blanched almonds sliced, three tablespoons of cinnamon, one teaspoon of cloves, one nutmeg, one teaspoon of macé and three large teaspoons of baking powder.

FRUIT CAKE.

MRS. E. P. CHASE.

Twelve eggs well beaten, one pound of butter, one pound of brown sugar, one pound of sifted flour, a half cup of molasses, three pounds of stoned raisins, three pounds of currants, one pound of citron, two tablespoons of cinnamon, a small teaspoon of cloves, grated peel of one lemon, a half nutmeg and rose essence. Beat the yolks of the eggs, butter and sugar together until light; whip the whites to a stiff froth and stir in alternately with the flour; add the spices, currants and raisins; put a layer of dough into the pan, next a layer of citron sliced thin, and so alternately until all is in. Bake four hours.

FRUIT CAKE.

MRS. R. T. WELLSLAGER.

One pound of butter, one pound of brown sugar, twelve eggs, two pounds of raisins, two pounds of currants, one pound of citron, a tablespoon of mace and cinnamon, a teaspoon of cloves and nutmeg, extract of lemon or rose and one pound of flour. Dredge the fruit in one-half the flour and brown the remainder.

CHEAP FRUIT CAKE.

MRS. F. CORNING.

One egg, one cup of sugar, one and a half cups of flour, a half cup of butter, two-thirds of a cup of currants, one cup of raisins, a half teaspoon of soda, three tablespoons of sour milk, two tablespoons of yeast, one teaspoon each of cinnamon, cloves and nutmeg.

WHITE FRUIT CAKE.

MRS. C. C. HOWELL.

Two cups of sugar, one cup of butter, three-fourths of a cup of sweet milk, two eggs, one teaspoon of soda, two teaspoons of cream tartar, one pound of raisins, one pound of currants, nutmeg, and flour to make quite stiff. Bake slowly.

WHITE FRUIT CAKE.

MISS KITTY ALLEN.

Whites of sixteen eggs, one pound of white sugar, one pound of butter, one pound of flour, one teaspoon of extract of bitter almonds, one pound of blanched almonds (sweet), two ounces of bitter almonds, one pound of citron cut fine, one cocoanut grated; pound the almonds in a mortar with a little rose water to prevent oiling. Whisk the eggs until they will stand alone; cream the butter, into which stir the flour until quite stiff; then add alternately egg, sugar and flour, reserving a little for fruit, till all are well combined; flavor with vanilla or extract of bitter almonds; flour the fruit, and stir it in last. Bake in a slow oven, using great caution not to burn it. Frost.

LOAF CAKES.

BLACK CAKE.

MRS. J. B. MILLER.

One pound of flour, one pound of butter, one and a half pounds of sugar, three pounds of raisins, two pounds of currants, ten eggs, two nutmegs, a half ounce of cloves, a half ounce of mace, three-fourths of an ounce of cinnamon and a half teaspoon of saleratus.

HARRISON CAKE.

MRS. C. E. WILLIS.

One coffeecup of molasses, one and a half cups of butter, one and a half cups of milk, two teaspoons of soda, four eggs, two cups of sugar, a fourth of a pound of citron, a half pound of raisins, one spoon of cloves, one teaspoon of nutmeg, one teaspoon of cinnamon and six coffeecups of flour. This will make two large loaves. Bake two hours. It will keep a year.

HARRISON CAKE.

MISS F. E. HASKELL.

Two cups of sugar, one cup of molasses, one cup of butter, one cup of sweet milk, five cups of flour, four eggs, one teaspoon of soda, spice and all kinds of fruit.

BRIDGEPORT CAKE.

MRS. HART.

One cup of butter, two cups of sugar, three and a fourth cups of flour, four eggs, one cup of milk or cream, juice and rind of one lemon, two teaspoons of baking powder and two cups of currants.

RAISED CAKE.

MRS. A. Y. RAWSON.

One coffeecup of sponge, two eggs, one cup of sugar, a half cup of butter, a half cup of cream, one cup of raisins, a half teaspoon soda and spices to the taste. Mix quite stiff with flour.

RAISED CAKE.

MRS. HUDSON, NEW BEDFORD.

Five cups of bread dough, three cups of sugar, one cup of butter, three eggs, one bowl of raisins and spice to taste.

MRS. SIBLEY'S RAISED CAKE.

One pint of new milk, a half cup of good yeast, one cup of shortening, three eggs, two cups of brown sugar, spices of all kinds, and fruit. Stir stiff with flour; let it rise; and bake slowly for one hour.

COFFEE CAKE.

MRS. R. T. WELLSLAGER.

Four eggs, two coffeecups of sugar, two coffeecups of molasses, one coffeecup of butter, one coffeecup of strong coffee, five coffee-cups of flour, two teaspoons of cloves, two teaspoons of nutmeg, two teaspoons of cinnamon, two teaspoons of baking powder, three-quarters of a pound of raisins and three-quarters of a pound of currants.

COFFEE CAKE.

MRS. C. D. SPRAGUE.

One cup of sugar, one cup of butter, one cup of molasses, one cup of cold coffee, five cups of flour, one egg, one teaspoon of cloves, one teaspoon of nutmeg, one teaspoon of cinnamon, one teaspoon of soda and one pint of raisins.

COFFEE CAKE.

MRS. E. S. SPEED, RUSHVILLE, ILL.

One coffeecup of molasses, one coffeecup of coffee, one and a half coffeecups of brown sugar, one coffeecup of butter, five eggs, four cups of flour, one teaspoon of soda, one pound of raisins, one pound of currants, one pound of citron, three tablespoons of cinnamon, one teaspoon of cloves and one nutmeg.

RICH COFFEE CAKE.

MRS. T. A. PARKER, RUSHVILLE, ILL.

One and a half cups of butter, two cups of sugar, four cups of flour, one cup of cold coffee, four eggs, one nutmeg, two tablespoons of cinnamon, one teaspoon of cloves, one teaspoon of soda mixed in flour, one cup of molasses, one pound of raisins, one pound of currants and one-half pound of citron.

PORK CAKE. NO. 1.

MRS. C. B. WILLIS.

Pour over one pound of pork chopped fine, one cup of boiling water, and add two cups of molasses, one cup of sugar, two teaspoons of soda, spices to the taste, one and a half or two pounds of raisins, one pound of citron, two eggs and flour to make as stiff as pound cake.

PORK FRUIT CAKE.

MRS. W. S. PRITCHARD.

Pour over one pound of fat pork cut fine, one pint of boiling water, and add two and a half cups of molasses and one cup of brown sugar or three cups of molasses, raisins, currants and citron, one tablespoon of ground cinnamon, one tablespoon of ground cloves, one small teaspoon of soda and, if you use the cake immediately, two eggs.

FRENCH LOAF CAKE.

MISS EMMA DEPUE, GENOA, ILL.

One pound of sugar, a half pound of butter, one pound of flour, one cup of new milk, five eggs, one pound of raisins, and spice to the taste.

LEMON CURRANT CAKE.

MRS. E. P. CHASE.

One pound of sugar, one pound of butter, one pound of flour, nine eggs leaving out two yolks, the juice of one lemon and the grated peel of two and two cups of currants. Rub the butter and sugar together till very light, then add the yolks of the eggs well beaten, and a part of the flour; beat the whites to a stiff froth and add them with the remainder of the flour; beat well together; cover the bottom of the pan with white paper and butter; bake in a rather slow oven.

ALMOND CAKE.

MRS. THEO. CARPENTER.

Beat one pound of sugar with the yolks of twelve eggs; whip the whites of nine eggs to a stiff froth and add to the above; then

add one pound of flour, a half pound of sweet almonds, a half pound of bitter almonds, blanched and pounded with rose water to a cream, and six tablespoons of thick cream. Use the reserved whites of the eggs for frosting. This makes one large or two small cakes.

CITRON OR ALMOND CAKE.

MRS. R. T. WELLSLAGER.

Whites of ten eggs well beaten, a half cup of butter, a half cup of milk, one cup of sugar, two small teaspoons of baking powder, two cups of flour. Put citron or almond in layers of about one-half pound (scant weight).

WALNUT CAKE.

MISS EMMA DEPUE, GENOA, ILL.

One pound of flour, one pound of sugar, three-fourths of a pound of butter, one and a half pounds of stoned raisins, one nutmeg, a half cup of milk, six eggs, the meats from two quarts of walnuts and a half teaspoon of soda. Beat the whites to a stiff froth and add them the last thing. Bake in a quick oven, but not too hot.

HICKORY-NUT CAKE.

MISS EMMA DEPUE, GENOA, ILL.

Whites of eight eggs, three cups of sugar, one cup of butter, one cup of sweet milk, two and a half cups of flour, one cup of corn starch, two teaspoons of baking powder in a little milk and a large pint of hickory-nut meats stirred in the last thing.

HICKORY-NUT CAKE.

MRS. M. M'CAIN.

Whites of twelve eggs, three large coffeecups of white sugar, one coffeecup of butter, one coffeecup of milk, five and a half coffeecups of flour, two teaspoons of baking powder and a pint of nut meats. Bake in layers as for jelly cake, with icing between, or in a large cake. If baked in a loaf, the cake will be much improved by adding a pound of raisins.

HICKORY-NUT CAKE.

MRS. L. A. PRITCHARD.

One and a half cups of sugar, one cup of butter, two cups of flour, three-fourths of a cup of sweet milk, whites of four eggs, one heaping teaspoon of baking powder and one large cup of nut meats.

SHREWSBURY CAKE.

MRS. S. P. WISNER, CEDAR RAPIDS.

Two cups of sugar, one cup of butter, a half cup of milk, four eggs, one-third of a teaspoon of soda and three cups of flour. Bake in flat tins and use frosting flavored with peach water.

CLOVE CAKE.

MRS. HENRY SCRIBNER.

One pound of flour, one pound of sugar, a half pound of butter, four eggs, one cup of sweet milk, one teaspoon of baking powder, one teaspoon of cloves, one nutmeg and one teaspoon of strong cinnamon.

SPICE CAKE.

MRS. HUDSON.

One cup of sugar, one cup of butter, four cups of flour, one cup of molasses, two eggs, cinnamon, nutmeg, cloves and one teaspoon of soda. Put in the molasses the last thing before baking.

POUND CAKE.

MRS. E. P. CHASE.

One pound of butter, one pound of sugar, one pound of flour, nine eggs leaving out two yolks, grated peel of one lemon. Beat the whites to a stiff froth and the butter to a cream; add the sugar and the yolks and beat till very light; then the flour and whites of eggs, alternately. Bake in a moderate oven.

POUND CAKE.

MRS. J. PARMELEE.

Rub one pound of sugar and three-fourths of a pound of butter to a cream; add the well beaten yolks of ten eggs, then the whites beaten to a froth. Stir in gradually one pound of flour.

BOSTON POUND CAKE.

MRS. J. CARPENTER.

One pound of sugar, three-fourths of a pound of butter, one pound of flour, six eggs, one cup of cream or rich milk, one teaspoon of soda and the grated rind of one lemon. Put in the soda the last thing.

LEMON CAKE.

MRS. LANSING MORRISON.

Stir to a cream one teacup of butter and three cups of pulverized sugar; add the yolks of five eggs well beaten, one teacup of sweet milk, one lemon grated, whites of five eggs, four and one-half cups of flour and one teaspoon of soda. Bake in two tins half an hour.

LEMON CAKE.

MRS. J. B. MILLER.

Three cups of sugar, one cup of milk, one cup of butter, five eggs, four cups of flour, one-half teaspoon of soda and the juice and grated peel of one lemon.

LEMON CAKE.

MRS. D. O. FINCH.

One cup of butter, one cup of milk, three cups of pulverized sugar, four cups of flour, whites of ten eggs, two teaspoons of cream tartar in the flour, grated rind and juice of one lemon, and one teaspoon of soda the last thing.

MARBLE CAKE.

MRS. F. M. MILLS.

Spice Part.—A half cup of butter, a half cup of molasses, one cup of brown sugar, yolks of four eggs, a half cup of sweet milk, two cups of flour, one teaspoon of baking powder, one teaspoon each of allspice, cinnamon and nutmeg and a half teaspoon of cloves.

White Part.—One and a half cups of white sugar, a half cup of butter, whites of four eggs beaten light, a half cup of sweet milk, two cups of flour and one large teaspoon of baking powder.

MARBLE CAKE.

MISS JENNIE DICKERSON.

One cup of butter, three cups of sugar, one cup of milk, two teaspoons of baking powder, five cups of flour and the whites of eight eggs.

Spice Part.—One cup of butter, two cups of brown sugar, one cup of molasses, yolks of three eggs, white of one egg, one teaspoon of each kind of spice and three teaspoons of baking powder. Put them into the pan alternately; a white layer on the bottom and top.

WHITE CAKE—MARBLED.

MRS. F. A. PARKER, RUSHVILLE, ILL.

One cup of butter, two cups of sugar, three cups of flour, whites of eight eggs, two-thirds of a cup of sweet milk and one teaspoon of yeast powder. After the cake is made, take out one large teaspoon of the mixture, and drop two drops of fushiene, mixed with alcohol (four drops if you like it darker colored) into the tablespoon of cake; mix well, and then put a layer of the white cake at the bottom of the pan, and streak the red around in rings; add more white, and more red, till the white is all gone. Bake in a slow oven.

GOLD CAKE.

MRS. G. R. OSGOOD.

Beat the yolks of eight eggs with one cup of sugar and three-fourths of a cup of butter, previously beaten to a cream; add two cups of sifted flour, a half teaspoon of soda dissolved in one-half cup of sweet milk, and, when well mixed, bake in shallow pans.

WILLIE C.'S BIRTHDAY CAKE.

MISS JENNIE CHASE.

One cup of butter, two cups of sugar, one cup of water, whites of four eggs, yolk of one, three cups of flour, two heaping teaspoons of baking powder, vanilla flavor, and a fourth of a pound of citron cut in very thin slices. Reserve a half cup of flour to mix with the baking powder, and put that in the last thing.

SILVER CAKE.

MRS. C. P. HOLMES.

Two cups of fine white sugar, a half cup of butter, one cup of sweet milk, three cups of sifted flour, whites of eight eggs, two teaspoons of baking powder, and flavor to the taste.

SIX EGG CAKE.

MRS. WM. H. RAY, RUSHVILLE, ILL.

Six eggs, two cups of sugar, one cup of butter, one-half cup of new milk, three and one-half cups of flour, two teaspoons of cream tartar, a half teaspoon of soda, and flavor. This is as good as pound cake.

MRS. MASON'S CAKE.

MRS. ROUNDS.

Four cups of flour, two cups of sugar, one and a half cups of sweet milk, put in one cup of butter and, while boiling, add one teaspoon of soda. Spice and fruit to taste.

ST. NICHOLAS CAKE.

MRS. S. P. WISNER, CEDAR RAPIDS.

One cup of sugar, two-thirds of a cup of butter, a half cup of sweet milk, two eggs, not quite two cups of flour, a half teaspoon of cream tartar and a fourth of a teaspoon of soda.

CREAM CAKE.

MISS F. E. HASKELL. 1890

One cup of sugar, one cup of sour cream, two cups of flour, piece of butter the size of a walnut, a half teaspoon of soda, and flavor to the taste.

LILY CAKE.

MISS EMMA HOWELL.

Two cups of sugar, one cup of butter, one cup of water, one cup of corn starch, two cups of flour, whites of six eggs, one and a half teaspoons of baking powder. Beat the water, starch and baking powder together, and flavor to the taste.

LOAF CAKES.

MADISON CAKE.

MRS. THEO. CARPENTER.

A half pound of butter, three-fourths of a pound of sugar, one pound of flour, three-fourths of a pound of raisins, three fourths of a pound of currants, eight eggs and one gill of cream.

RAILROAD CAKE.

MRS. JOY, TRENTON FALLS, N. Y.

One cup of sugar, one cup of flour, three eggs, one tablespoon of butter, two tablespoons of milk, a half teaspoon of soda, one teaspoon of cream tartar, and flavor. Very good.

RAILROAD CAKE.

MRS. C. H. ATKINS.

Beat well one egg with a cup of sugar; add one cup of sweet cream and ~~one~~ nutmeg. Mix two teaspoons of baking powder with two cups of flour and add to the above. Bake in shallow tins.

UNCLE ROBERTSON CAKE.

MRS. J. G. SPRAGUE.

Three cups of sugar, one cup of butter, four eggs, a half pint of milk lukewarm, one teaspoon of soda, four cups of flour, and spice and raisins to taste.

YANKEE CAKE.

MRS. SACKETT, STERLING, ILL.

Two cups of sour cream, two and a half cups of sugar, two eggs, a piece of butter the size of an egg, and three teaspoons of baking powder. Beat the eggs; add the sugar, butter and cream, and beat again; then stir in the flour and bake in two pans three-fourths of an hour.

TEA CAKE.

MRS. M. A. RICH, STERLING, ILL.

One cup of sour milk, one cup of raisins, one cup of sugar, a half cup of butter, one egg, one teaspoon of soda, one teaspoon of spices, and two and a half cups of flour.

FRENCH CAKE.

MRS. C. T. SAVÈRY.

Two cups of sugar, three cups of flour, one cup of milk, a half cup of butter, three eggs, two teaspoons of cream tartar, one teaspoon of soda, one cup of raisins, two teaspoons of cinnamon and one of cloves.

DOVER CAKE.

MRS. J. M. OTIS.

One pound of brown sugar, a half pound of butter, six eggs, one teaspoon of cinnamon, one nutmeg, a half wine-glass of rose water, one wine-glass of molasses and one pound of flour.

NUMBER CAKE.

MISS EMMA L. DEPUE, GENOA, ILL.

One cup of butter, two cups of sugar, three cups of flour, four eggs, or whites of seven, a half cup of sweet milk and two teaspoons of baking powder. Beat the whites to a stiff froth and flavor to the taste.

WHITE CUP CAKE.

MRS. F. CORNING.

Two cups of sugar, a half cup of butter, a cup of sweet milk, three cups of flour, whites of four eggs and three teaspoons of baking powder.

CUP CAKE.

MISS F. E. HASKELL.

One and a half cups of butter, three cups of sugar, five cups of flour, five eggs, one cup of sweet milk, one teaspoon of soda and two teaspoons of cream tartar.

CUP CAKE.

MRS. C. H. SWEENEY.

One cup of butter, two cups of sugar, three and a half cups of flour, four eggs, one cup of cold water, lemon flavor, and one teaspoon of baking powder mixed well in the half cup of flour and put in the last thing. Excellent for layer cakes.

LOAF CAKES.

RICH CAKE.

MRS. C. P. HOLMES.

One coffeecup of butter, three coffeecups of sugar, four coffee cups of flour, a half pint of sweet cream, four eggs, one nutmeg, one cup of raisins, one cup of currants and two teaspoons of baking powder.

WHITE CLOUDS.

MRS. BYRON ADAMS.

One and a half cups of white sugar, a half cup of butter, a half cup of sweet milk, whites of four eggs, a small half-teaspoon of soda, one teaspoon of cream tartar and two and a half cups of flour. Flavor with almond or rose.

BLACK CLOUDS.

One cup of brown sugar, a half cup of molasses, a half cup of butter, a half cup of sour milk, two cups of flour, a half teaspoon of soda, yolks of five egg and white of one, two teaspoons of cinnamon and a half teaspoon each of cloves and nutmeg.

WASHINGTON CAKE.

MRS. J. PARMELEE.

One and a half pounds of sugar, one and a half pounds of butter, seven eggs, one pint of milk, one and three-fourths pounds of flour, two pounds of raisins, two pounds of currants, mace, cinnamon and cloves.

COMPOSITION CAKE.

MRS. THEO. CARPENTER.

Two cups of sugar, one cup of butter, five eggs, three cups of flour, lemon and a little soda.

COCOANUT CAKE.

MRS. W. S. PRITCHARD AND MRS. RICHMOND.

One pound of sugar, a half pound of butter, six eggs, three-fourths of a pound of flour, and one pound of grated cocoanut, put in just before baking.

DOUGH CAKE.

MRS. J. CARPENTER.

One cup of butter, two cups of sugar, three cups of light dough, a half teaspoon of soda dissolved in a little water; raisins, currants and spices to the taste.

ECONOMY CAKE.

MRS. S. P. ATKINS.

Make a sponge with one pint of water and one cup of yeast; when light, add one cup of butter, two cups of sugar, three eggs, spices, and flour until it is as thick as you can well stir it.

ECONOMY CAKE.

MRS. P. C. BULKLEY.

One teacup of sugar, one teacup of milk, three teacups of flour, one egg, one tablespoon of butter, a half teaspoon of soda, one teaspoon of cream tartar, and flavor to the taste. Bake immediately.

CHERRY VALLEY CAKE.

MRS. C. H. SWEENEY.

Three-fourths of a cup of butter, one cup of milk, two cups of sugar, three fresh eggs, three cups of flour, two teaspoons of cream tartar and one teaspoon of soda; flavor with vanilla.

WHITE CAKE.

MRS. F. M. MILLS.

Whites of fourteen eggs, one pound of sugar, a half pound of butter, a half cup of milk, one pound of flour, two teaspoons of baking powder. Flavor to the taste.

WHITE CAKE.

MRS. M. P. TURNER.

Whites of seven eggs, one cup of butter, two cups of sugar, one cup of corn starch, one cup of milk, two teaspoons of baking powder, one cup of flour. Dissolve the corn starch in the milk; beat the butter and sugar to a cream, and after all is well beaten mix in the whites lightly.

CORN STARCH CAKE.

MRS. G. R. OSGOOD.

One cup of sugar and a half cup of butter beaten to a cream, a half cup of corn starch, a half cup of sweet milk with one-half teaspoon of soda, whites of four eggs beaten to a stiff froth, one cup of flour with one teaspoon of cream tartar, and flavor to the taste.

CORN STARCH CAKE.

MRS. DR. HAMILTON, DARLINGTON, WIS.

One cup of butter, two cups of sugar, one cup of sweet milk, one cup of corn starch, two cups of flour, whites of six eggs beaten to a stiff froth, two teaspoons of cream tartar and one teaspoon of soda. Flavor with lemon.

CORN STARCH CAKE.

MRS. M. A. BOURNE.

Two cups of sugar, two cups of sifted flour, one cup of corn starch sifted in flour, one cup of butter beaten to a cream with sugar, one cup of sweet milk, two even teaspoons of baking powder sifted in flour, and the whites of eight eggs beaten to a stiff froth and added the last thing. Flavor to the taste. Bake in a slow oven three-quarters of an hour.

DELICATE CAKE.

MRS. MEAD.

Whites of nine eggs, two cups of powdered white sugar, a half cup of butter, three cups of flour and one teaspoon of baking powder. Flavor with almond or rose.

DELICATE CAKE.

MRS. C. P. HOLMES.

One cup of sugar, a half cup of butter, a half cup of sweet milk, two cups of flour, whites of six eggs, one teaspoon of baking powder and flavor to the taste. This is always good.

DELICATE CAKE.

MRS. J. MYERS.

A scant half cup of butter, one and a half cups of pulverized sugar, a half cup of water, whites of six eggs, two cups of flour and one teaspoon of baking powder. Flavor with bitter almonds.

DELICATE CAKE.

MRS. M. A. BOURNE.

A half cup of butter, one and a half cups of white sugar, a half cup of sweet milk, one and a half cups of flour, a half cup of corn starch, one teaspoon of baking powder and whites of six eggs well beaten together. Beat the sugar and butter to a cream, add the whites of the eggs, after which the milk, and lastly the flour. Mix the corn starch and baking powder well in the flour. Flavor with vanilla or lemon.

DELICATE CAKE.

MRS. J. B. STEWART.

One cup of butter, one cup of sweet milk, three cups of pulverized sugar, five cups of flour, one teaspoon of soda, two teaspoons of cream tartar and the whites of twelve eggs.

DELICATE CAKE.

MRS. J. M. OTIS.

Whites of eighteen eggs, one pound of sugar, nine ounces of butter, a half cup of sweet milk, a half teaspoon of soda, one teaspoon of cream tartar and flour enough with two eggs to weigh one pound. Mix butter and sugar till very light, add flour, then milk, and the whites the last thing.

LADY CAKE.

MISS CORA CHASE, ROSEMOND, ILL.

Whites of sixteen eggs, one pound of sugar, three-fourths of a pound of butter, one pound of flour and one teaspoon of extract of bitter almonds or vanilla. Beat the butter and sugar to a cream, mix in flour till very stiff, then add the other ingredients, and frost.

LOAF CAKES.

LADY CAKE.

MRS. GRISWOLD.

One cup of butter, three cups of sugar, one cup of sweet milk, whites of eight eggs, four cups of flour and two heaping teaspoons of baking powder.

FIG CAKE.

MRS. T. E. BROWN.

Whites of eight eggs, one and a half cups of sugar, one cup of butter, one cup of sweet milk, two and a half cups of flour, three teaspoons of baking powder and two pounds of chopped figs.

MOUNTAIN CAKE.

MRS. A. L. FRISBIE.

One cup of sugar, a half cup of butter, a half cup of milk, two cups of flour, whites of two eggs, one teaspoon of baking powder and flavor to the taste. This makes one loaf.

MOUNTAIN CAKE.

MRS. J. L. STEWART.

Three cups of sugar, one cup of butter, a half cup of milk, the whites of ten eggs, four and a half cups of flour, a half teaspoon of soda, one teaspoon of cream tartar sifted with the flour and flavor to the taste.

FEATHER CAKE.

MRS. J. P. FOSTER.

Two cups of sugar, three cups of flour, a half cup of butter, two-thirds of a cup of milk, two eggs and two teaspoons of baking powder.

FEATHER CAKE.

MRS. J. B. MILLER AND MRS. HART.

One cup of sugar, two cups of flour, two-thirds of a cup of milk, one teaspoon of butter, one egg, one teaspoon of cream tartar and a half teaspoon of soda.

FEATHER CAKE.

MRS. C. P. HOLMES.

Whites of three eggs, one cup of sugar, a half cup of butter, a half cup of sweet milk, two cups of flour, one and a half teaspoons of baking powder and flavor to the taste.

LINCOLN CAKE.

MRS. M. R. KELLOGG.

Two cups of sugar, two eggs, a half cup of butter, one cup of sweet milk, four cups of flour, two teaspoons of baking powder and flavor to the taste.

SNOW CAKE.

MRS. COL. STEWART.

Sift flour and sugar before measuring, then take one tumbler of flour, one and a half tumblers of pulverized sugar and one teaspoon of cream tartar. Mix the above thoroughly and sift into a bowl; beat the whites of ten eggs with one spoonful of vanilla to a stiff froth and pour over the flour, mixing as lightly as possible. Bake in a moderate oven.

SNOW CAKE.

MRS. G. M. HIPPEE.

Whites of ten eggs whipped to a very stiff froth, one and a half tumblers of sifted flour, one and a half tumblers of pulverized sugar, a half teaspoon of salt and one even teaspoon of cream tartar; flavor with one teaspoon of almond. Sift the flour, sugar, cream tartar and salt into a bowl, mix thoroughly and add the flavoring. Beat the eggs very light in a large platter, then with one hand sprinkle the above ingredients into the eggs, dipping slowly and lightly with your egg-beater barely enough to mix; avoid stirring more than necessary. Bake as soon as possible.

CREAM SPONGE CAKE.

MRS. J. P. FOSTER.

One cup of sugar, one cup of flour, a half cup of cream and two eggs, whites and yolks beaten separately. Flavor with vanilla and beat well before the flour is put in.

LOAF CAKES.

SPONGE CAKE.

MRS. J. P. FOSTER.

Take the weight of ten eggs in fine, white sugar, and the weight of six eggs in sifted flour; break twelve eggs, putting the whites into the cake bowl; beat them to a stiff froth and add the sugar, stirring briskly. Have the yolks beaten very light, and mix the whole thoroughly, adding two tablespoons of fresh cold or ice water, and flavor as desired, and, lastly the flour, working it as lightly as possible. Turn into square cake pans, lined with buttered paper, and bake immediately in a moderately hot oven; if too hot, a crust forms on the top, which crumbles and disfigures the cake.

SPONGE CAKE.

MRS. F. M. MILLS.

Four eggs, two coffeecups of sugar, two coffeecups of flour and one heaping teaspoon of baking powder. Beat the eggs and sugar well together and stir in all the flour they will take; then add a half cup of boiling water. Put the baking powder into the remainder of the flour and stir in. Bake quickly.

SPONGE CAKE.

MRS. E. P. CHASE.

One and a half cups of white sugar, four eggs, yolks and whites beaten separately, two cups of flour, three tablespoons of cold water, the juice of one lemon, and two teaspoons of baking powder sifted into one-half cup of the flour and add the last thing.

SPONGE CAKE.

MISS ADDIE V. HAMILTON, DARLINGTON, WIS.

One cup of sugar, one cup of flour, five eggs, one teaspoon of cream tartar and a half teaspoon of soda. Flavor with lemon.

SPONGE CAKE.

MRS. C. A. PARROTT, RUSHVILLE, ILL.

Two eggs, two cups of sugar, two heaping cups of flour and two-thirds of a cup of boiling water put in the last thing.

SPONGE CAKE.

MRS. M. A. BOURNE.

Eight eggs, yolks and whites beaten separately, two cups of sugar, two cups of flour, two teaspoons of cream tartar and one teaspoon of soda. Mix the cream tartar in the flour; dissolve the soda in a teaspoon of warm water; beat the yolks and sugar together; stir the whites in lightly, then the flour in the same way, adding a little salt. Flavor with lemon and bake immediately in a moderate oven twenty minutes. If made strictly by this receipt, it will be excellent.

SPONGE CAKE.

MRS. J. LAIRD AND MISS JESSIE SWEENEY.

Two cups of sugar, a half cup of water, six eggs, one and a half cups of flour and one teaspoon of baking powder. Separate the eggs and beat the yolks and sugar to a cream, then put in the water; mix the baking powder with the flour and stir in, a little at a time, until thoroughly mixed; beat the whites to a stiff froth and mix as lightly as possible through the cake, just before placing it in the oven. The oven must not be too hot when the cake is first put in.

SPONGE CAKE.

CARRIE BECK.

Beat three eggs well with one cup of white sugar and one tablespoon of cold water; add one cup of flour, with two teaspoons of baking powder mixed through, and flavor with lemon. Bake in a shallow pan.

SPONGE CAKE.

MRS. G. W. PARROT, RUSHVILLE, ILL.

Two cups of sugar, two cups of flour, a half cup of water and one teaspoon of yeast powder. Beat the whites to a stiff froth, pour the water over the sugar and stir in the whites, put in the yolks lightly, add the flour and yeast powder and mix just enough to make smooth.

ICE-WATER SPONGE CAKE.

MRS. SACKETT, STERLING, ILL.

One and a half cups of sugar, one and a half cups of flour, three eggs, one and a half cups of ice-water and one and a half teaspoons of baking powder. Beat yolks and sugar with one tablespoon of water, thoroughly. Better than any ten-egg cake I ever ate.

BERWICK SPONGE CAKE.

MRS. HART.

Beat three eggs two minutes; add a cup and a half of sugar and beat five minutes; then add one cup of flour, one teaspoon of baking powder mixed in the flour, a half cup of cold water, another cup of flour, a little salt, the grated rind of a lemon and half the juice.

 Fancy Cakes for Parties.

 SILVER CAKE.


WHITES of twelve eggs, five cups of flour, two and a half cups of white sugar, one cup of butter, one cup of cream or sweet milk, one teaspoon of cream of tartar, a half teaspoon of soda. Beat and mix as the following

GOLD CAKE.

Yolks of twelve eggs, five cups of flour, three cups of white sugar, one cup of butter, one and a half cups of cream or milk, a half teaspoon of soda and one teaspoon of cream tartar. Beat the eggs with the sugar, then stir in the butter, softened by the fire; dissolve the soda, and sift the cream tartar with one cup of the flour; mix all together, then sift and stir in the rest of the flour. Bake in a deep loaf pan. These, baked as "Marbled Cake," give another variety.

PINK CAKE.

MRS. H. H. BENSON, BELOIT, WIS.

One cup of sugar, a half cup of butter, two cups of flour, whites of five eggs, two teaspoons of baking powder and analine the size of two grains of wheat; tie the last in a thin cloth and pour over it a half teaspoon of hot water. The analine can be put in one-half the mixture and dropped into the pan with alternate spoons of the white, making a marbled cake which is very ornamental. The effect is better to have the mixtures put together in small quantities.

ANOTHER PRETTY CAKE.

Bake white cake in three layers, with pink frosting. Cut it in small squares of about two inches and alternate it in the basket with chocolate cake made as follows:

Bake the above gold cake in corresponding thin layers. Scrape fine two tablespoons of chocolate; put it into a tin cup and pour over it just enough hot water to dissolve it into a cream, setting it on the stove for a moment. Stir this into the frosting, making it just a pretty shade of brown. Cut this cake into diamonds. I always bake my thin cakes in square tin pans. Half the receipt for gold cake makes two thin ones. The white of one egg is enough for one cake. The amount of chocolate given is intended for two.

LAYER FRUIT-CAKE.

MRS. W. BURTON.

Whites of eight eggs, three cups of sugar, one cup of butter, one cup of sweet milk, three full cups of flour, and two teaspoons of baking powder.

Icing.—One pint of sugar and the whites of three eggs beaten to a stiff froth; add sufficient water to the sugar to melt it, boil to a thick syrup, pour a little at a time boiling hot into the whites, stirring rapidly, and beat until smooth. Take a pound of raisins and a half pound of dates, stone the raisins, cut the dates into small pieces and mix together; spread one layer of the cake with icing rather thick, cover the icing with fruit, add a little more icing, then another layer of cake and ice the cake all over. This makes two large cakes.

Layer Cakes.

NEAPOLITAN CAKE.

MRS. T. A. PARKER, RUSHVILLE, ILL.

FIRST make the dark cake after the following recipe: One cup of butter, two cups of brown sugar, one cup of molasses, one cup of strong coffee, four and a half teacups of flour, four eggs, two teaspoons of soda, two teaspoons of cinnamon, one teaspoon of cloves, one teaspoon of mace, one pound of raisins, one pound of currants and a fourth of a pound of citron (more fruit makes the cake handsomer, but this quantity will do). Bake the cake in round pans with straight sides. The loaves should be one and a half inches in thickness after baking.

The white cake is made as follows: One cup of butter, four cups of powered white sugar, two cups of sweet milk, two cups of corn starch mixed with the flour, four and a half cups of sifted flour, whites of eight eggs and six teaspoons of baking powder; flavor slightly with bitter almonds. Bake in the pans used for the black cake, making the light and dark loaves of the same thickness.

After the cake is all cold, each black loaf should be spread with a thick frosting made as follows: White of one egg beaten light, grated rind of two and the juice of three lemons, and powdered sugar enough to make a thick frosting. Lay the white and black loaves alternately; frost all over as you would any other loaf; be particular to use no other flavoring than lemon in the frosting. This makes an elegant cake, equally tempting to the eye and the palate.

RAISIN CAKE.

MRS. M. ETHRIDGE.

Three small cups of sugar, one small cup of butter, one small cup of sweet milk, whites of eight eggs, two and a half cups of flour, one cup of corn starch and two teaspoons of baking powder;

bake in four cakes. Make an icing and spread on the top and bottom of each layer; seed and chop one pound of raisins and put them between the layers after icing.

CHOCOLATE CAKE.

MRS. G. R. OSGOOD.

One good cup of butter, two cups of sugar, three and a fourth cups of flour, five eggs leaving out two of the whites for icing, one small cup of milk and one and a half teaspoons of baking powder. Bake in a dripping-pan and leave it in until used, as it is too light and soft to be removed.

Chocolate for filling.—To the whites of two eggs beaten to a froth, add sufficient powdered sugar and grated chocolate to make a light, delicate icing, and two teaspoons of vanilla. Ice the cake while hot.

CHOCOLATE CAKE.

MISS JESSIE SWEENEY, RUSHVILLE, ILL.

One cup of butter, two cups of sugar, whites of eight eggs, a half cup of sweet milk and one teaspoon of baking powder in three cups of flour.

Icing.—A fourth of a pound of German chocolate and a half cup of milk; grate the chocolate and mix with the milk, thicken with sugar; boil the mixture till it candies, then spread between the layers.

COCOANUT CAKE.

MRS. J. PARMELEE AND MRS. CHASE.

Three cups of sugar, one cup of butter, four cups of flour, one cup of water, whites of eight eggs and three teaspoons of baking powder. Before mixing the cake, make the frosting, as follows:

Pour over one and a half cups of cocoanut sufficient good, sour cream to thoroughly mix it, add sugar to sweeten it, let it stand until the cake is cool, then put it between the layers. The cream must be free from any bitter taste and very thick. Blanched almonds chopped fine are excellent instead of cocoanut.

COCOANUT CAKE.

MISS E. M. PARROTT, RUSHVILLE, ILL.

Two cups of sugar, a half cup of butter, one cup of milk, three cups of flour, whites of ten eggs and three teaspoons of yeast powder.

Icing.—Twelve teaspoons of pulverized sugar and one egg beaten to a stiff froth, one large, fresh cocoanut grated and sprinkled between the layers on the icing.

COCOANUT CAKE.

MRS. HARKNESS.

Whites of six eggs, one and a half cups of sugar, a half cup of butter, a half cup of cold water, one and a half cups of flour, a half cup of corn starch and one teaspoon of baking powder to each cup of flour.

Frosting.—Whites of three eggs, six tablespoons of pulverized sugar and one cup of cocoanut. Bake in four round tins.

COCOANUT CAKE.

MRS. J. B. LYMAN, ROCKFORD, ILL.

One cup of sugar, two cups of flour, three-fourths of a cup of butter, one-fourth cup of sweet milk, two teaspoons of baking powder and the yolks of eight eggs; bake in three cakes; then take the whites of four eggs beaten to a stiff froth with pulverized sugar, add one cocoanut (grated) and spread between the layers; frost the top.

WHITE MOUNTAIN CAKE.

MISS F. E. HASKELL.

One pound of sugar, a half pound of butter, six eggs, one teacup of milk, one pound of flour, one small teaspoon of soda and two small teaspoons of cream tartar. This will make six or seven cakes.

Frosting.—Into one-third of a box of gelatine, dissolved in a teacup of boiling water, stir two pounds of sugar; flavor and spread over the top and sides of each cake.

WHITE MOUNTAIN CAKE.

MISS JESSIE SWEENEY, RUSHVILLE, ILL.

Two cups of sugar, a half cup of butter, one cup of milk, three cups of flour, whites of ten eggs and three teaspoons of yeast powder.

Icing.—Six cups of sugar and the whites of six eggs beaten to a froth. Boil the sugar till it candies in a half cup of water, then add the whites of two beaten eggs.

WHITE MOUNTAIN CAKE.

MRS. —.

Two cups of sugar, one cup of butter, three cups of flour, almost one cup of sweet milk, three-quarters of a teaspoon of soda, one and a half teaspoons of cream tartar and the whites of eight eggs (six will do); flavor with lemon. Bake in layers in square tin pans. Put together with the following

Frosting: Whites of six or seven eggs beaten to a stiff froth, and nine full teaspoons of pulverized sugar to one egg, flavor with lemon and beat to a stiff froth. A pleasant change is made by stirring in one cup of dessicated cocoanut.

CUSTARD CAKE.

MISS BAILEY, ROSEMOND, ILL.

Two cups of sugar, four eggs, one tablespoon of butter, a half cup of water, two and one-half cups of flour and two teaspoons of baking powder; flavor with lemon.

Custard.—Two eggs, one cup of sugar, one cup of sweet milk and two teaspoons of corn starch; flavor.

ALMOND CUSTARD CAKE.

MRS. J. B. LYMAN, ROCKFORD, ILL.

One pound of butter, one pound of sugar, one pound of flour, the whites of twelve eggs and the yolks of seven.

Custard.—One pint of sweet cream, one pound of soft shell almonds blanched, whites of four eggs beaten to a froth with four spoons of sugar. Beat the cream to a froth with four spoons of sugar; then mix cream and eggs; chop almonds and add them the last thing. Flavor with almond or vanilla.

MRS. SHERMAN'S ALMOND CAKE.

Two cups of sugar, one cup of butter, two cups of flour, six eggs, one cup of milk and three teaspoons of baking powder; bake in layers.

Icing.—One coffee-cup of thick sour cream, two eggs, one pound of almonds blanched and chopped, sugar to taste (make rather sweet), flavor with vanilla and spread between the layers.

ICE CREAM CAKE.

MRS. J. P. FOSTER.

One cup of butter, two cups of sugar, one cup of sweet milk, three and a half cups of flour, yolks of nine eggs and three teaspoons of baking powder.

Cream for cake.—Whites of three eggs and two and a half cups of pulverized sugar, put the sugar on the stove with a few drops of water, let it come to a boil and get a little candied; then remove from the fire and stir in the whites beaten to a stiff froth; beat thoroughly and flavor with vanilla.

ICING CAKE.

MISS CORA CHASE, ROSEMOND, ILL.

Ten eggs, one pound of sifted sugar and a half pound of flour, flavor with the grated rind and half the juice of one lemon. Make into sponge cake batter, bake in jelly pans.

Icing.—Whites of three eggs, one and a half pounds of pulverized sugar, grated rind and juice of a sour orange and the juice of the half lemon left from cake. Make into icing and spread between the layers of cake.

ORANGE CAKE.

MRS. W. H. MERRITT.

Two and a half cups of sugar, one and a half cups of butter, one cup of milk, five cups of flour, seven eggs, omitting the yolks of three, and two teaspoons of baking powder; bake in four layers.

Frosting.—Beat the whites of two eggs stiff, add sugar for a very stiff frosting and the grated rind and juice of four oranges; beat thoroughly and spread between the layers.

ORANGE CAKE.

MISS HATTIE M'MANUS.

One half cup of butter, one and a half cups of sugar, a half cup of water, two heaping cups of flour, whites of four eggs, yolks of three, grated rind and juice of one orange, two teaspoons of baking powder.

Frosting.—Whites of two eggs, sugar sufficient to stiffen and the grated rind and juice of one orange.

ORANGE CAKE.

MRS. OAKS, MT. CARROLL, ILL.

Two cups of sugar, two cups of flour, a half cup of cold water, a pinch of salt, two teaspoons of baking powder, four eggs, reserving the white of one for frosting, and two oranges—the whole of one chopped fine and stirred in the cake, the juice of the other put into the frosting. Bake in three layers. This is just as good with lemons.

LEMON OR ORANGE CAKE.

MRS. M'WILLIAMS.

Eight eggs, two cups of sugar, one cup of butter, a half cup of milk, two teaspoons of baking powder and four cups of flour. Use only the yolks. Bake in layers.

Icing.—Beat the whites to a stiff froth and put into a coffee cup of dry powdered sugar, the juice of three lemons and the grated rind of two. For orange cake, make the icing with oranges.

LEMON JELLY CAKE.

MRS. G. R. OSGOOD.

A half cup of butter, two cups of sugar, one cup of sweet milk, three and a half cups of flour, four eggs and two teaspoons of baking powder.

Jelly.—Grated rind and juice of one lemon, two-thirds of a cup of sugar, one egg and one tablespoon of cold water. Set on the stove and stir till it boils; when cool, put between the layers of cake.

LEMON JELLY CAKE.

MISS JENNIE M. CHASE.

One cup of butter, two cups of sugar, three and one-half cups of flour, whites of eight eggs beaten to a stiff froth, two-thirds of a cup of cold water, and one teaspoon of yeast powder. Beat butter and sugar together till very light; pour in the water, add the flour and whites of eggs alternately, reserving the half cup of flour to mix thoroughly with the yeast powder, and stir in the last thing.

Lemon Jelly.—Grate two lemons, one cup of white sugar, one tablespoon of corn starch, two eggs and a lump of butter the size of a walnut. Separate the eggs—beat the whites to a stiff froth, the yolks till very light, add the sugar and the lemons to the yolks, mix the corn starch with a little cold water, pour in a half pint of boiling water, mix all together, let it scald, and stir in the whites just before taking it from the stove. Let it cool before putting it between the layers. This jelly is very good between layers of sponge cake, leaving out the eggs.

LEMON JELLY CAKE.

MRS. C. P. HOLMES.

One and a half cups of sugar, two tablespoons of butter, a half cup of sweet milk, one and a half teaspoons of baking powder, five eggs, saving two of the whites for jelly, and ~~three~~ ^{2 1/2} cups of flour.

Jelly.—Whites of two eggs well beaten, one cup of sugar and one lemon.

JELLY CAKE.

MRS. J. B. MILLER.

Yolks of eight eggs, a half cup of butter, a half cup of milk, one cup of sugar, two cups of flour, one teaspoon of cream tartar and a half teaspoon of soda. Bake in layers and spread jelly between.

JELLY CAKE.

MRS. GEO. COOPER.

Three eggs, one cup of sugar, one heaping cup of flour, one tablespoon of melted butter, two tablespoons of sweet milk and

one and a half teaspoons of baking powder. Bake in two tins with buttered paper on the bottom; turn out when done, spread jelly on the bottom and roll.

ROLL JELLY CAKE.

MRS. GILL.

One cup of sugar, three eggs, one cup of flour and one teaspoon of baking powder. Do not beat the eggs separately; mix all together as quickly as possible, and bake in a quick oven. While hot, spread on the jelly, which is to be well beaten before putting on the cake. Roll in a napkin.

MRS. SPEED'S LAYER CAKE.

Four eggs, two cups of sugar, two cups of flour, two teaspoons of baking powder and three-fourths of a cup of boiling water. Beat the yolks and sugar till very light, add flour and whites alternately and, just before putting in the oven, stir in the boiling water. Bake in a large bread pan; have the cake one inch thick when done; then cut into pieces.

Icing.—White of one egg, large cup of sugar, and the grated rind and juice of one lemon. Spread between the layers and ice over the top. This is excellent.

CREAM CAKE.

MRS. FRED. GETCHELL.

Three eggs, one cup of sugar, one and a half cups of flour, two tablespoons of cold water and two teaspoons of baking powder.

Cream.—One pint of sweet milk, two eggs, two-thirds of a cup of sugar, two large tablespoons of corn starch and a half cup of butter; flavor with lemon. Cook the cream well and let it cool before putting in the cake.

CREAM CAKE.

MRS. GILL.

One cup of sugar, three eggs, one cup of flour, one teaspoon of baking powder and one tablespoon of butter. Bake in layers.

Cream.—Scald a half pint of sweet milk; add one egg beaten with a heaping teaspoon of sugar and one teaspoon of corn starch, and boil until quite thick. Let the cream cool before putting together.

CREAM CAKE.

MRS. H. C. DEPUE, BUSHNELL, ILL.

Four eggs, one cup of sugar, one cup of flour, one teaspoon of baking powder mixed in the flour, and one tablespoon of water. Bake the cake in two pie-tins; while hot split the cake and put in this

Cream: Boil one cup of milk or cream, add three tablespoons of sugar, one egg, one large tablespoon of corn starch mixed in a little milk, and when nearly done one tablespoon of butter and flavor to the taste.

CREAM CAKE.

MRS. STEWART, LYONS.

One cup of sugar, one cup of flour, four eggs, butter the size of an egg and one teaspoon of baking powder. Bake in jelly-cake pans.

Cream.—Scald one goblet of milk and add the whites of two eggs, one tablespoon of corn starch, a half cup of sugar and flavor to the taste.

CREAM SPONGE CAKE.

MISS JESSIE SWEENEY, RUSHVILLE, ILL.

Four eggs, one coffee-cup of flour, one cup of sugar and one tablespoon of water.

Cream.—Put one pint of cream or sweet milk on the stove and let it scald; mix thoroughly together one egg, one tablespoon of flour, a half cup of sugar and a half cup of butter and add to the scalding milk or cream; stir until the custard is quite thick; flavor to the taste. Bake the cake in layers in mountain-cake pans and spread the cream between.

CREAM SPONGE CAKE.

MRS. J. PARMELEE.

Make a sponge cake, bake it in three or four layers, and have ready the following cream for filling: Boil one pint of milk, beat two eggs, add one cup of sugar and one half cup of flour; stir all into the milk and let it boil till it thickens, then flavor. Put this between the cakes; ice the top.

BOSTON CREAM CAKES.

MRS. M. E. KETCHUM, TOLEDO, OHIO.

Boil one-fourth of a pound of butter in one tumbler of water; stir in one and a half tumblers of flour while boiling; take it from the fire, and when cool add five eggs, then add a half teaspoon of soda. Drop by spoonfuls on buttered tins and bake in a quick oven fifteen minutes. When done, make a hole in the side of the cakes and put in the following

Cream: Two tumblers of milk, one and a half coffeecups of sugar, a half coffeecup of flour and two eggs. Beat the sugar, eggs and flour together; add a little flavor and stir in the milk while boiling; let it boil until of the consistency of custard.

BOSTON CREAM CAKES.

MRS. E. P. CHASE.

A half pound of butter, three-fourths of a pound of flour, ten eggs, one pint of water, and one small teaspoon of soda. Boil butter and water together, sprinkle in flour while boiling; let it boil for two or three minutes, stirring all the while. When cool, add eggs and soda; beat well together. Drop the batter on tins, a tablespoon at a time, and bake in a quick oven.

Cream for filling.—One quart of milk, four eggs, one cup of white sugar and one cup of flour. Boil the milk. Beat eggs, flour and sugar together and stir in while boiling. Flavor with vanilla. When cool open one side of the cakes and fill with the cream.

Small Cakes.

FRUIT DROP CAKES.

MRS. J. CARPENTER.



TWO pounds of flour, one pound of butter, one pound of sugar, one pound of currants and three eggs; flavor with lemon. Strew tin sheets with flour and powdered sugar and drop in small cakes. Bake in a quick oven.

LITTLE PLUM CAKES.

Make a dough as for pound cake, then add raisins and currants. Bake in patty pans.

SPICE CAKES.

MRS. HENRY SCRIBNER.

One cup of molasses, one ~~and a~~ half cup of butter, a salt-spoon of cloves, a salt-spoon of cinnamon, a salt-spoon of allspice, one teaspoon of soda dissolved in sour milk and flour sufficient to roll.

CLOVE CAKE.

MISS KATIE B. SPRAGUE.

One cup of molasses, a half cup of sour milk, two cups of flour, one egg, one teaspoon of soda and one tablespoon of ground cloves.

SPONGE DROP CAKES.

MRS. C. P. HOLMES.

One cup of sugar, one cup of flour, three eggs and one small teaspoon of baking powder in the flour. Beat the yolks of eggs and sugar thoroughly together, then add the whites beaten to a stiff froth, sprinkle in the flour and stir just enough to wet it. Flavor to the taste. Bake in gem-pans or small tins.

BAKERS' LEMON SNAPS.

W. H. C.

Two pounds of sugar, twelve ounces of lard, a fourth of an ounce of hartshorn, eight eggs and two and a half pounds of flour. Flavor with lemon; roll thin and cut into small, round cakes.

LEMON SNAPS.

MRS. G. R. OSGOOD.

One cup of butter, two cups of sugar, four teaspoons of water, one and a half teaspoons of baking powder, rind and juice of one lemon and flour sufficient to roll. After they are cut out put on the white of an egg and sprinkle with sugar.

JUMBLES.

MRS. POST, SPRINGFIELD, ILL.

Five cups of flour, two cups of sugar, one cup of butter, two eggs, a half cup of sweet milk and two teaspoons of baking powder. Flavor with caraway seed, lemon or nutmeg. Mix the ingredients together and work in flour till it will roll nicely. Very fine.

JUMBLES.

MRS. SACKETT, STERLING, ILL.

Two cups of pulverized sugar, one and a third cups of butter, four eggs, yolks and whites beaten separately, one teaspoon of soda dissolved in two tablespoons of sweet milk, and flour sufficient to roll out soft. Sprinkle white sugar over them before putting them into the oven.

JUMBLES.

MRS. FRANK PORTER, CHICAGO.

One cup of butter, three-fourths of a cup of sweet milk, three cups of sugar, four eggs and three teaspoons of baking powder; mix very soft, roll and cut out; have a plate of coffee sugar ready and drop each cake bottom side up on the sugar, and immediately transfer to the baking-pan. Bake in a moderately quick oven.

JUMBLES.

MRS. W. S. PRITCHARD.

Three-fourths of a pound of butter, three-fourths of a pound of sugar, four eggs, one nutmeg and a fourth of a pound of flour. Roll in fine sugar and flour mixed and bake in a quick oven.

CAROLINA CAKES.

MRS. WOOLEY, ROSEMOND, ILL.

Four eggs, two cups of sugar, a half cup of butter, one cup of cream, thicken with flour, two teaspoons of cream tartar in flour, add one teaspoon of soda the last thing. Flavor with lemon and drop from the spoon.

LADY FINGERS.

MRS. R. A. BUNKER, SPRINGFIELD, ILL.

Four eggs, two cups of butter, three cups of flour and two cups of sugar; flavor to the taste. If made into a paste for fingers, add just enough flour to bring it into a roll the size of a finger. They are nice dipped in icing.

SAND TARTS.

MRS. M. A. RICH, STERLING, ILL.

One pound of flour, one pound of sugar, a half pound of butter and two eggs, leaving out one of the whites. Work the butter to a cream, add the sugar, flour and eggs; make a stiff paste, roll very thin and cut in forms. Have ready some powdered sugar and cinnamon; wash the tarts with the beaten white of one egg, sprinkle the sugar and cinnamon over them, lay a few blanched almonds on the top, and bake.

SCOTCH CAKE.

MRS. M. S. BILLINGS, JACKSONVILLE, ILL.

Two and a half pounds of butter (salt thoroughly washed out) and one pound of powdered sugar; stir butter and sugar to a cream, add four pounds of sifted flour, roll a fourth of an inch in thickness and cut in squares; caraway with candy mites on the

top. Turn your bake-pans upside down, cover with white paper, lay the cakes on with a knife and bake in a moderate oven. They will keep good for months.

COOKIES.

MRS. C. D. SPRAGUE.

One cup of butter, one cup of sugar, one egg, four tablespoons of sour milk, one teaspoon of soda, and nutmeg. Mix soft and roll thin, bake in a hot oven.

COOKIES.

ALICE HART, ROSCOE, MISSOURI.

One pound of butter, one pound of sugar, four eggs, one gill of sweet milk, two teaspoons of cream tartar and one teaspoon of soda. Dissolve the soda in the milk and put the cream tartar in the flour. Mix soft, roll thin and cut into strips or squares with a jagging iron.

SPICED COOKIES.

MRS. E. S. SPEED, RUSHVILLE, ILL.

Three heaping cups of brown sugar, two eggs, one cup of lard, one teacup of sour milk, one teaspoon of soda, three tablespoons of cinnamon, even teaspoon of cloves, one nutmeg, add flour enough to roll. Bake in a very quick oven.

COOKIES.

MRS. C. H. GETCHELL.

One cup of sugar, a half cup of butter, three eggs, one tablespoon of sour milk, a half teaspoon of soda, nutmeg, and flour to roll as soft as possible.

COOKIES.

MRS. C. P. HOLMES.

One cup of butter, two cups of sugar, four eggs, one small teaspoon of soda and a little nutmeg; mix soft. Put a cloth lightly over the paste-board and rub it well with flour; this will prevent the dough from sticking.

MOTHER'S COOKIES.

MRS. G. COOPER.

Three eggs, one cup of butter, two cups of sugar, one teaspoon of soda in one half cup of sweet milk, spice, and flour enough to roll thin.

CHRISTMAS COOKIES.

MRS. A. Y. RAWSON.

Three and a half pounds of flour, one and a half pounds of sugar, three-fourths of a pound of butter, a half pint of water and one teaspoon of soda. Excellent.

NEW YEAR'S COOKIES.

MRS. HENRY SCRIBNER.

Beat three-fourths of a pound of butter and one pound of sugar to a cream and add three eggs, one teacup of sour milk, one teaspoon of soda, a half cup of caraway seeds and flour enough to roll nicely. Very fine.

COOKIES.

MRS. C. C. HOWELL.

One cup of sugar, a half cup of butter, a half cup of sweet milk, three eggs, two teaspoons of baking powder and flour to mix soft. Break an egg before baking them and spread them with it; then sprinkle with sugar and bake.

COCOANUT COOKIES.

MRS. FANNIE TALCOTT, ROCKFORD, ILL.

One and a half cups of sugar, one small cup of butter, a half cup of sweet milk, two eggs, one teaspoon of baking powder, one cup of cocoanut and flour to roll nicely; flavor with vanilla.

FRIED CAKES.

MRS. DR. ANTHONY, STERLING, ILL.

Two cups of sour milk, two cups of sugar, two-thirds of a cup of lard, two eggs, one teaspoon of ginger, salt, one teaspoon of soda and flour sufficient to roll. Fry in hot lard.

FRIED CAKES.

MRS. JULIA SCRIPPS, RUSHVILLE, ILL.

Two cups of sugar, two cups of sour milk, one egg, one tablespoon of lard, two teaspoons of soda, a little allspice, and flour to roll nicely. Fry in hot lard.

FRIED CAKES.

MRS. J. B. STEWART.

One cup of sugar, three eggs, six tablespoons of melted lard, a half pint of sweet milk, three teaspoons of baking powder, one teaspoon of mace, one teaspoon of salt and flour to mix soft.

RICH CRULLERS.

MRS. CORNELL.

One and a half pounds of sugar, one pound of butter, four and one-half pounds of flour, eight eggs, one teacup of milk and one teaspoon of soda. Crullers should be rolled very thin, cut with a jaggging iron into oblong blocks three or four inches wide, slit lengthwise two or three times, fried in hot lard a few minutes only and taken out when a light brown.

CRULLERS.

MRS. S. HARTMAN.

Six eggs, twelve tablespoons of sugar, four tablespoons of cream, a quarter of a teaspoon of soda, a little salt and flour sufficient to roll out.

CRULLERS.

MRS. G. R. OSGOOD.

Three eggs, three tablespoons of sour cream, four tablespoons of sugar, one quarter of a teaspoon of soda and flour to thicken. Roll thin.

CRULLERS.

MRS. T. F. BROWN.

One egg, two tablespoons of sugar, one tablespoon of melted butter, and flour sufficient to roll. Fry in hot lard. Fine.

RAISED DOUGHNUTS.

MRS. G. R. OSGOOD.

Three cups of unsifted flour (sift after measuring), a half cup of butter, a fourth of a cup of lard rubbed into the flour, a half cup of good yeast and one cup of milk. Set in a warm place to rise; when light, mix in one and a half cups of sugar and one egg, previously beaten together, and cinnamon to the taste; add flour enough to mold, and let it rise again; after the second rising, do not work the dough. Roll out and fry.

RAISED DOUGHNUTS.

MRS. HART.

One cup of sweet milk, one-fourth cup of sugar, one cup butter or lard, one cup of yeast, three eggs; spice to taste. When the sponge is light, add soda and salt; mold, roll out and cut; then let stand on the board till light.

RAISED DOUGHNUTS WITHOUT SUGAR.

M. L. R.

One medium sized bowl of sponge, three tablespoons of melted butter, one teaspoon of salt and flour to mold soft. Let it stand till *very light*; cut and twist and fry brown. They are very good when fresh to eat with coffee.

RAISED DOUGHNUTS.

MRS. M. R. KELLOGG.

Three cups of sugar, four eggs, one pint of milk, one and a half cups of lard, a half cup of yeast, one nutmeg and salt to taste. Set a sponge at night; in the morning add the other ingredients.

DOUGHNUTS.

MRS. A. Y. RAWSON AND MRS. C. D. SPRAGUE.

Two eggs, one and a half cups of sour milk, a half cup of thick cream or three tablespoons of melted butter, one cup of sugar, a half teaspoon of soda (if the milk is very sour a little more), and flour enough to mix soft. When butter is used instead of cream, mix the butter, sugar and eggs together first. Good.

DOUGHNUTS.

MRS. E. S. SPEED, RUSHVILLE, ILL.

Three large cups of sugar, a half teacup of butter, four eggs, one pint of buttermilk, two teaspoons of soda, two tablespoons of cinnamon and flour enough to make a nice dough.

DOUGHNUTS.

MRS. F. CORNING.

Three eggs, one cup of sugar, one cup of sweet milk, seven tablespoons of butter or lard, a little salt, three teaspoons of baking powder and flour sufficient to mix soft.

DOUGHNUTS.

MRS. J. B. STEWART.

One cup of sugar, one cup of sweet milk, two eggs, two tablespoons of melted butter, two teaspoons of baking powder and flour enough to mix soft.

SNOW BALLS.

MRS. C. B. WILLIS.

One cup of sugar, two eggs, four tablespoons of milk, one teaspoon of cream tartar, and one teaspoon of soda if the milk is sour, if not, a half spoon, spice to taste and flour enough to make into balls. Fry in hot lard and dip them in the white of an egg, then in powdered sugar until white.

TANGLE BREECHES.

MISS CORA CHASE, ROSEMOND, ILL.

Six eggs beaten very light, one pound of sugar, a fourth of a pound of butter and add enough flour to roll. Cut in square blocks, slit them and fry in lard. Drain and sift a little sugar over them.

MATRIMONY.

• MRS. C. C. HOWELL.

Whites of three eggs beaten to a stiff froth and flour to knead a stiff dough. Roll as thin as a wafer; cut into fancy shapes; drop into hot lard for a moment; turn and take out; then roll in pulverized sugar.

GERMAN CAKES.

MRS. THEO. CARPENTER.

Two pounds of flour, one pound of sugar, one pound of butter, three eggs, one teaspoon of cinnamon and one wine glass of rose water. Roll the dough thin; cut into cakes and cover with almonds, blanched and cut in halves.

ROCK CAKE.

MRS. JENNIE CARPENTER.

Three-fourths of a pound of sweet almonds blanched and cut fine, one pound of pulverized sugar and the whites of five eggs. Beat the whites to a stiff froth, stir in the sugar then the almonds, and drop on white buttered paper in small cakes, making them cone shaped. Place them in a cool oven until they can be removed from the paper without breaking.

MACAROONS.

MRS. J. CARPENTER.

One and a fourth pounds of almonds blanched and pounded with a little rose water, one pound of sugar and the whites of three eggs beaten very light. Add the sugar gradually, stirring all the time, then the almonds, and make them up with a teaspoon. Bake gradually a light brown.

Ginger Bread.

SOFT GINGER BREAD.



ONE cup of molasses and one tablespoon of lard, heated together until hot; add half a cup of sour milk, a teaspoon of ginger and flour to make a stiff batter; dissolve one large teaspoon of soda in hot water and mix in the last thing. Bake in rather a slow oven.

SOFT GINGER BREAD.

MRS. R. T. WELLSLAGER.

Two-thirds of a cup of molasses, two-thirds of a cup of sugar, a half cup of sour milk, one egg, a piece of butter the size of an egg, one teaspoon of ginger, two large cups of flour and one teaspoon of soda.

SOFT GINGER BREAD.

MRS. C. H. ATKINS.

One cup of molasses, one of cream, two eggs, two cups of flour, one teaspoon of ginger, two teaspoons of baking powder mixed with the flour, and one teaspoon of soda.

SPICED GINGER BREAD.

MISS F. E. HASKELL.

Two cups of molasses, one cup of butter, one cup of sweet milk, four cups of flour, two eggs, two teaspoons of soda, one tablespoon of ginger, one tablespoon of cinnamon, one teaspoon of cloves, one cup of currants and one cup of raisins.

GINGER BREAD, (PLAIN).

MRS. A. R. OSGOOD.

One cup of molasses, one heaping tablespoon of butter, one egg, one teaspoon of ginger, a little salt, a half cup of sweet cream, half a teaspoon of soda and flour enough to mix soft. Roll in sheets, score with a knife in squares or diamonds, and bake.

GINGER BREAD.

MRS. W. H. RAY, RUSHVILLE, ILL.

Three eggs, one cup of molasses, one cup of brown sugar, one cup of sour milk, one cup of butter, four cups of flour, one tablespoon of soda and one teaspoon of cream tartar. Bake half an hour.

GINGER SPONGE CAKE.

MRS. F. CORNING.

Two-thirds of a cup of sugar, a half cup of molasses, a half cup of butter, a half cup of sweet milk, two cups of flour, two eggs, two teaspoons of ginger, and one teaspoon of soda.

GINGER CAKE.

MRS. HARKNESS.

Beat one and a half cups of sugar and a half cup of butter to a cream and add two eggs, one small tablespoon of ginger, one heaping tablespoon of cinnamon, one cup of sour milk, one heaping teaspoon of soda and flour enough to make it as stiff as cup cake.

DROP GINGER CAKES.

MRS. C. H. GETCHELL.

One pint of molasses, a half pint of buttermilk, one teacup of butter and lard, four eggs, two tablespoons of ginger, one tablespoon of soda and flour sufficient to make a stiff batter. Drop into a shallow pan.

GINGER SNAPS.

MRS. J. B. STEWART.

One pint of syrup, one pint of sugar, one pint of butter, a tablespoon of lard, a half cup of milk, one teaspoon of soda, one tablespoon of ginger, cloves and cinnamon, and flour for stiff dough.

GINGER SNAPS.

MRS. C. D. SPRAGUE.

One and a half cups of molasses, one cup of shortening, one teaspoon of soda dissolved in boiling water, one tablespoon of ginger, mix stiff and roll thin. Bake in a hot oven.

GINGER SNAPS.

GRANDMA SPEED, RUSHVILLE, ILL.

Three pints of molasses, two-thirds of a pint of lard, two-thirds of a teacup of ginger and one-third of a cup of soda. Mix with flour and roll thin.

GRAHAM SNAPS.

MRS. W. A. COLTON.

One cup of molasses, a half cup of sugar, a half cup of butter and one teaspoon of soda. Sift the Graham flour and mix them stiff enough to roll.

GINGER SNAPS.

MRS. J. LAIRD AND MRS. C. W. SIBLEY.

One cup of sugar, one cup of molasses, one cup of butter and lard mixed, two teaspoons of ginger, one teaspoon of soda and a little salt. Heat sugar, molasses, butter and lard to boiling, stir in ginger and soda while hot, mix rather stiff and roll thin.

GINGER SNAPS.

MRS. T. E. BROWN.

A fourth of a pound of butter, a fourth of a pound of lard, a fourth of a pound of sugar, one pint of molasses, two tablespoons of ginger, one wine-glass of milk, one large teaspoon of soda in the milk, and flour sufficient to roll thin

GINGER COOKIES.

MRS. S. JOHNS.

Three teaspoons of melted lard or butter, three teaspoons of boiling water in a teacup, filling the cup with molasses, one teaspoon of ginger, one teaspoon of soda, a little cloves and flour to roll.

GINGER COOKIES.

MRS. W. R. STEWARD.

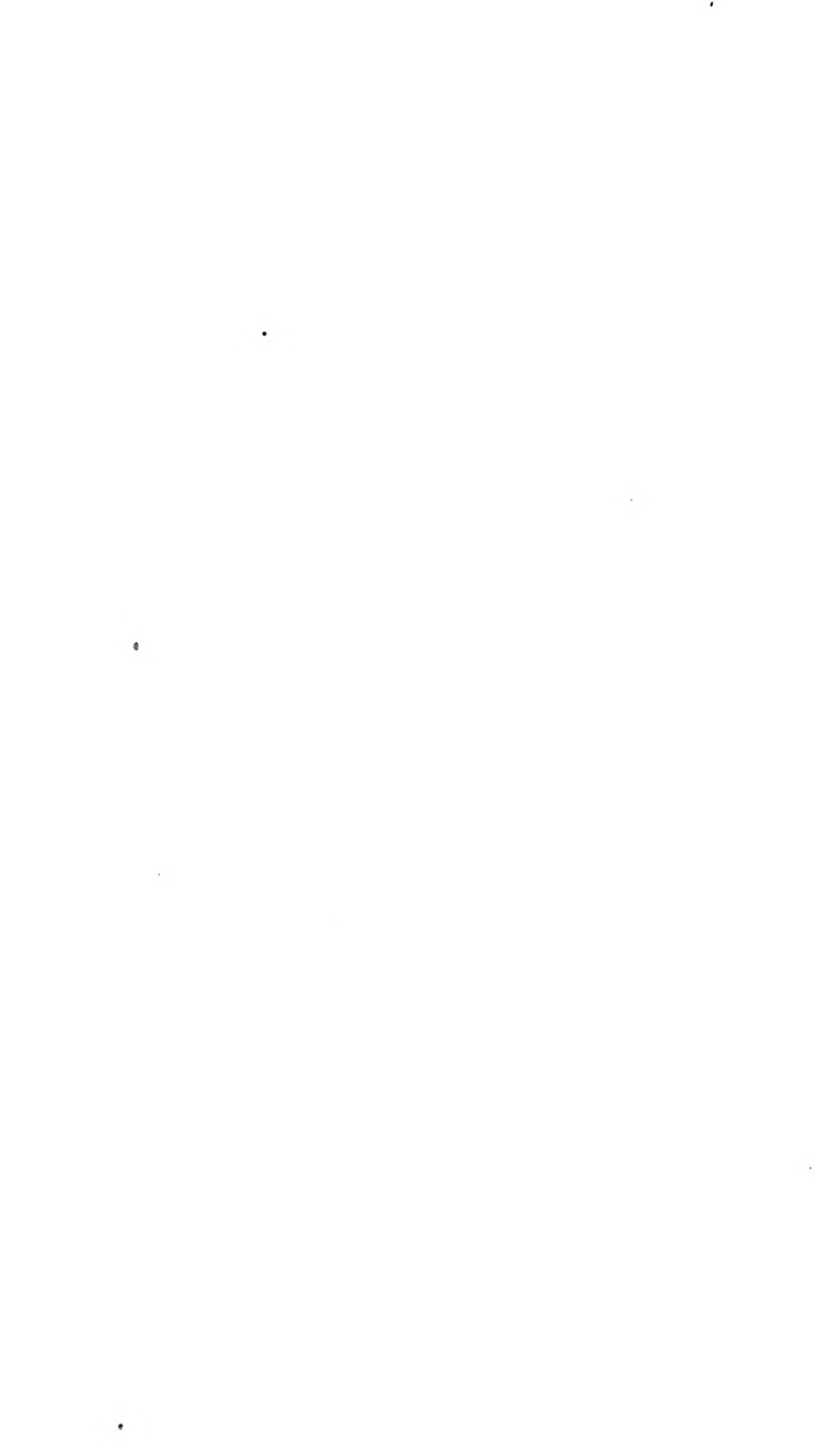
One cup of sugar, one cup of molasses, one cup of melted lard and butter, one egg, one tablespoon of ginger, three tablespoons of water, one tablespoon of soda and flour to mix soft.

GINGER COOKIES.

MRS. E. S. SPEED, RUSHVILLE, ILL.

One teacup of molasses, one teacup of butter, a half teacup of sugar, a half teacup of water, one tablespoon of ginger, one tablespoon of soda, flour sufficient to roll.







CREAMS AND FANCY DISHES.

TAPIOCA CREAM.

MRS. KETCHUM, CHICAGO.



SOAK one small teacup of tapioca in a pint of milk over night; in the morning add one quart of milk. Set the pail in which it is made in a kettle of boiling water; beat and stir in the yolks of three eggs; add sugar to the taste and three teaspoons of flavor. It is very well to use one part lemon and two parts vanilla (*or vice versa*). Cook until smooth, like a soft custard; beat the whites thoroughly and stir in after it is done. Served cold, it makes a most delicate dessert.

TAPIOCA CREAM.

MRS. J. B. STEWART.

Soak two tablespoons of tapioca for two hours; boil in one quart of milk; add the yolks of three eggs well beaten with one cup of sugar; let this boil up, then set it away to cool. Beat the whites of the eggs, add a little sugar, pour over the top and bake a light brown. Eat cold.

TAPIOCA CREAM.

MRS. C. H. GETCHELL.

Four tablespoons of tapioca soaked four hours, yolks of five eggs, four tablespoons of sugar, one cup of raisins and flavor to the taste. Boil one quart of milk and add the eggs, sugar, tapioca and raisins. Cook a few minutes, pour into molds, and put the beaten whites of eggs and sugar on the top.

TAPIOCA CREAM.

MRS. ROUNDS.

Four tablespoons of tapioca, one quart of scalded milk, four eggs and eight tablespoons of sugar beaten with the yolks. Boil like custard, flavor, frost and brown.

EGG CREAM.

MRS. CLEGHORN.

Scald three pints of new milk; take nine eggs, leaving out the whites of six; sugar the remainder to the taste and beat well; turn the milk over them and set in a kettle of boiling water; when of the consistency of cream, turn into a dish to cool. Take the whites, add six dessertspoons of fine sugar, three of currant jelly and flavor to the taste; beat very stiff and spread over the whole.

RICE CREAM.

MRS. EVA BRYCE.

Three-fourths of a cup of rice, two quarts of sweet milk, and sugar and nutmeg to taste. Cook slowly about four hours, stirring occasionally; then bake. A good dish to prepare Saturday and serve cold for Sunday dinner.

FRUIT CREAM.

Take a half ounce of isinglass dissolved in a little cold water, add one pint of good cream sweetened to the taste, and boil it. When nearly cold, lay some apricot or raspberry jam in the bottom of a glass dish, and pour it over. This is excellent.

ITALIAN CREAM.

MRS. E. S. SPEED, RUSHVILLE, ILL.

Three pints of milk and cream, yolks of eight eggs, one coffee-cup of white sugar and six sheets of gelatine. Flavor with vanilla. Put the gelatine in the milk when cold; heat slowly and make as you would boiled custard; then pour into the molds. It should be made some twelve hours before wanted for use, as it will not jelly sooner. If in a hurry, add more gelatine.

LEMON CREAM.

MRS. M. J. WELLSLAGER.

To a half box of Cox's gelatine put one pint of cold water; let it stand ten minutes; then add one pint of boiling water and one cup of sugar; flavor with lemon or acid; boil it three or four minutes, then let it cool, and slowly stir in the yolks of three eggs well beaten; again set on the stove and let it come to a boil; then stir in the whites, beaten to a froth, and turn into a mold.

HAMBURG CREAM.

MRS. M. A. RICH, STERLING, ILL.

Beat the yolks of ten eggs with one pound of powdered sugar and the juice of one lemon; stir it over the fire a few minutes, being careful not to cook it too much; take it off and stir in the whites beaten to a froth.

VANILLA CREAM.

MRS. F. M. MILLS.

To a half box of gelatine put a pint of cold water and let it stand an hour; then add a pint of boiling water and one cup of sugar; let it cook until it will jelly; then stir in slowly the yolks of three eggs beaten light and flavor with tartaric acid to the taste. Take from the stove, stir in the whites of the eggs beaten to a stiff froth, flavor with vanilla and pour into molds.

SPANISH CREAM.

MISS HATTIE STOWE.

Put a half box of gelatine into a half pint of cold milk; after it is dissolved set it on the stove and let it come to a boil; beat the yolks of two eggs and stir them in; when it comes to the boiling point again, take it from the stove and stir in the beaten whites of the eggs. Flavor to the taste and put on ice to cool. Serve with cream and sugar.

THOMPSON'S ICE CREAM.

MRS. J. CARPENTER.

Boil three quarts of milk, one and a half pounds of sugar and twelve eggs. Simmer all together, strain and, when cool, add three pints of well beaten cream and flavor.

ICE CREAM.

MRS. J. PARMELEE.

One quart of milk, six eggs and a half pound of sugar. Mix thoroughly; and only heat until it begins to thicken. Strain well after taking from the fire, and when cool add the flavor.

ICE CREAM.

MRS. SARAH M'CLURE, BEARDSTOWN, ILL.

One gallon of milk, six eggs, one pound of sugar or more, and eight tablespoons of corn starch. Boil one half the milk, add the corn starch and boil again, then the yolks of eggs, but do not boil (only cook), then strain it over the whites of eggs beaten to a stiff froth, and beat thoroughly; put in the remainder of the milk with the sugar dissolved in it and when cold the flavor. Beat frequently during the process of freezing.

LEMON SHERBET.

MRS. E. P. CHASE.

Two pounds of white sugar, two quarts of water, the juice of six lemons. Strain through a wire sieve and freeze like ice cream.

ORANGE SHERBET.

Is made in the same way by substituting oranges.

WHIPS.

MRS. A. Y. RAWSON.

One pint of cream, one cup of sugar and the whites of two or three eggs, according to the thickness of the cream. Beat cream and whites separately, then mix, flavor with vanilla and beat up together just before putting into glasses for the table.

SYLLABUB.

MISS CORA CHASE, ROSEMOND, ILL.

Whip a half pint of rich cream and two tablespoons of fine white sugar to a froth, remove the foam and add the juice and half the grated rind of a lemon.

FRENCH CUSTARD.

MRS. W. S. PRITCHARD.

One quart of milk and twelve eggs. Beat the whites to a froth; when the milk boils lay them in for a moment, turn them over and take them out. Beat with the yolks sufficient sugar for a custard, flavor to the taste, pour them into the boiling milk, turn into the dish and lay the whites over.

BOILED CUSTARD.

MRS. E. A. C.

One quart of new milk, five eggs and sugar to the taste. Put the milk into a tin pail and set in boiling water. Beat the yolks, one white and sugar well together; pour them into the boiling milk, stirring all the time until it thickens; then take it from the stove and add vanilla or lemon, and set it in a cool place. Just before tea whip the other whites to a stiff froth with a large spoon of powdered sugar and lay on the top of the custard.

FLOATING ISLAND.

MRS. WILLARD.

Beat the whites of two eggs to a stiff froth, pour this on a quart of milk previously set to boil, and when the milk boils remove the foam. Beat the yolks of five eggs and the whites of three together with sugar and salt to taste; stir this into the boiling milk. Let it boil, then pour into a glass dish with the foam floating. Flavor with lemon or vanilla.

FLOATING ISLAND.

MRS. W. S. PRITCHARD.

Sweeten one pint of rich cream with loaf sugar and stir into it sufficient currant jelly to color it a fine pink. Put it in a glass bowl and place in the center a pile of sliced sponge cake, every slice spread thickly with jam and laid evenly one on another. Have ready another pint of cream flavored with the juice of two lemons and whipped to a stiff froth. Heap it all over the pile of cake so as to entirely cover it; beat the whites of eggs to a very stiff froth and spread over the top. Both creams must be made very sweet.

CHARLOTTE RUSSE.

MRS. T. A. PARKER, RUSHVILLE, ILL.

Make a boiled custard of a pint of milk and four eggs, flavor with vanilla, make it very sweet and set it away to cool. Put half an ounce of gelatine into a gill of hot milk, when dissolved pour it into a quart of rich cream and whip to a froth. When the custard is cold stir in the cream gently. Line a mold with thin slices of sponge cake or sponge fingers, pour in the mixture and set in a cool place.

CHARLOTTE RUSSE.

MRS. NETTIE DODGE, ROSEMOND, ILL.

Make a pint of rich custard with three eggs, one pint of milk and vanilla to the taste. Dissolve nearly a half box of Cox's gelatine in a little warm water, pour it into the custard when nearly cool and, while congealing, stir in a quart of whipped cream. Line a glass bowl with strips of sponge cake and pour the mixture over it. Flavor with vanilla or rose and grate rose candy over the top.

CHARLOTTE RUSSE.

MRS. J. PARMELEE.

Stir six eggs, well beaten, into one quart of boiling milk, add one pint of white sugar, then dissolve one box of Cox's gelatine in one pint of water, stir this into the custard while hot, strain through a sieve and set it away to cool. When thoroughly cold add three pints of sweet cream churned to a froth and flavor. Line a dish with sponge cake, fill with the charlotte and cover with a piece of cake if you like.

CHOCOLATE BLANC MANGE.

MRS. J. CARPENTER.

Mix one square of chocolate grated fine with four large spoons of corn starch, make into a paste with a little milk, pour it into one quart of boiling milk and stir until it thickens; pour into molds and when cold eat with cream sweetened and flavored.

CORN STARCH BLANC MANGE.

MISS JENNIE CHASE.

One pint of milk, two tablespoons of corn starch and one even tablespoon of sugar mixed well in a little extra milk, butter the size of a hickory-nut and a little salt. When the milk scalds stir in salt, butter and corn starch, and let it boil three minutes, stirring all the time; then take it from the stove and flavor with vanilla; pour into a mold previously wet with cold water and set away to cool. Serve with sugar and cream, flavored.

JELLY BLANC MANGE.

MRS. C. P. HOLMES.

Take currant, or any tart jelly, and dissolve in a sufficient quantity of water for the amount you wish to make, enough of it to make it taste nicely; put it in a pan over a kettle of boiling water; when hot, dissolve corn starch in cold water and stir in until thick enough to mold. Serve with sugar and cream.

CONFECTIONERY.

CHOCOLATE CARAMELS.



ONE and a half pounds of sugar, one-fourth of a pound of butter, one-fourth of a pound of chocolate, one cup of milk; boil twenty minutes, stirring all the time; add vanilla; spread thin on buttered tins.

CHOCOLATE CARAMELS.

MRS. J. CARPENTER.

Mix a half cup of grated chocolate and one cup of milk together until perfectly smooth; put one cup of molasses and three cups of brown sugar on the stove in a greased pan, stir twenty minutes (try by dropping a little into a glass of water—if it hardens it is done); then put in the chocolate and milk and a piece of butter the size of a walnut; boil fifteen minutes more, stirring all the time; pour into buttered tins, and when cool mark with a knife.

CHOCOLATE CARAMELS.

MRS. J. B. STEWART.

One cup of molasses, one cup of sugar, one cup of grated chocolate, one cup of milk, a half cup of butter; use vanilla or lemon for flavor. Boil about fifteen minutes, or until it will harden in cold water or on snow, and cool in shallow pans. Syrup should never be used in candy making. Candy should be pretty constantly stirred to prevent burning and the pans always well greased.

CHOCOLATE CARAMELS.

MISS LIZZIE SMITH, MT. CARROLL, ILL.

Two cups of sugar, one and a half cups of molasses, one cup of sweet milk, one cup of chocolate and one tablespoon of butter. Boil until it becomes brittle in cold water; pour out in shallow pans, and, when it begins to harden, cut it in squares with a knife.

CARAMELS.

MRS. C. C. HOWELL.

Two pints of sugar, one tablespoon of butter, a half pint of cold water, one tablespoon of vinegar and one tablespoon of lemon extract. Boil until it candies, but do not stir it. Pour into buttered plates, let it stand until cool enough to pull, and be sure to flour the hands. Chocolate or cocoanut may be mixed with it. Any flavoring will do.

HICKORY-NUT DROPS.

MISS CARRIE WEAVER.

One pound of white sugar, one pound of nuts chopped fine, whites of five eggs and three tablespoons of flour; beat whites of eggs to a stiff froth, add sugar, nuts and flour together; drop on buttered tins, and bake in a slow oven.

MOLASSES CANDY.

MRS. J. B. STEWART.

One cup of molasses, a half cup of sugar, one teaspoon of vinegar and a small piece of butter. Boil just ten minutes, stirring all the time; cool it, and pull.

VINEGAR CANDY.

MRS. J. B. STEWART.

Two cups of sugar, one cup of vinegar and a fourth of a cup of butter; boil until it will harden in water, and flavor just before removing it from the fire.

COCOANUT CANDY.

MISS CORA CHASE, ROSEMOND, ILL.

One pound of sugar, a half cup of water, one teaspoon of cream tartar and one cup of cocoanut.

FRENCH CREAM CANDY.

Set two and a half pounds of granulated sugar and one pint of water on the stove and stir until it begins to boil, but no longer; after it boils well add one-fourth of a teaspoon of pure cream tartar; boil rapidly ten to twenty minutes; try a little in a cup of cold water and if it has a soft, waxy appearance it is done. Set away to cool, and when nearly cold stir it with a flat piece of wood until it has a snowy, white appearance.

CREAM CANDY.

MRS. JOY, TRENTON FALLS, N. Y.

One pound of lump sugar, two-thirds of a tumbler of water, one teaspoon of vinegar, a piece of butter the size of a walnut and a half teaspoon of cream tartar. Boil twenty minutes without stirring; pull when cool.

WHITE TAFFY CANDY.

MISS LIZZIE SMITH, MT. CARROLL, ILL.

Two cups of sugar, a half cup of water and one tablespoon of vinegar; boil until it will harden in cold water, pour on buttered plates and pull as soon as it is cool. It is better not to cook more than double this amount at a time.

BUTTER SCOTCH.

MRS. J. B. STEWART.

One cup of butter, one cup of sugar and one cup of molasses. Boil until it will harden in water, and spread it thinly in pans.

BUTTER SCOTCH.

MRS. C. H. SWEENEY.

Three tablespoons of silver drip, one pound of sugar, butter the size of an egg and the juice of one lemon. Mix well before boiling; when done pour on buttered paper and cut into squares before it cools.

KISSES.

MRS. HENRY SCRIBNER.

Beat the whites of five eggs with two pounds of sugar, and a little citric acid. Flavor with lemon and drop on buttered paper.

KISSES.

MRS. C. B. WILLIS.

Beat the whites of four eggs to a froth; add the juice of one lemon or a little rose-water; sift and roll a half pound of white sugar and beat with the eggs; spread white paper on buttered tins; drop the mixture on the paper, a tablespoon at a time, and put them into an oven only moderately hot. When the tops become hard take them from the oven, have a solution of gum arabic, dip the lower sides of the cakes into it and join them together.

COCOANUT KISSES.

MRS. J. P. FOSTER.

Take the same weight of sugar and of grated cocoanut, being careful before grating to remove the brown skin inside the shell; allow the whites of two eggs to one nut, beat them to a stiff froth, mix with the cocoanut, place on the fire and stir till it boils and looks clear; then remove it, wet your hands in cold water and make little pyramids. Put them on white paper greased with fresh lard, and bake in a moderate oven until the tops are a little brown. Take them from the paper while warm to prevent breaking.

COCOANUT CAKES.

MRS. C. B. WILLIS.

Take equal parts of grated cocoanut and powdered white sugar; add whites of eggs beaten to a stiff froth, six to a pound, or enough to wet the whole; drop the mixture on buttered tins in cakes the size of a cent, and several inches apart. Bake immediately in a moderate oven.

COCOANUT CAKES.

MRS. J. B. STEWART.

Grate fine one cocoanut, and add two cups of sugar and the white of one egg beaten to a froth. Drop on flat buttered tins, and bake slowly.

COCOANUT CAKES.

MRS. J. PARMELEE.

One pound of sugar, one pound of grated cocoanut and whites of six eggs beaten to a stiff froth. Drop on buttered paper.

FRUITS, JELLIES AND PRESERVES.

PORCELAIN kettle is the best to cook fruit in. Use nice sugar for jellies and preserves. Take off the scum that rises to the top in boiling fruits. In stirring fruit use a wooden spoon or paddle. Strain jelly through a flannel bag. Marmalade and jam must be stirred constantly while boiling.

Before tying up fruits, cut a paper the size of the vessel, dip in brandy and lay on the top. If a mold forms *all* over this the fruit will keep well, but if in spots, it must be scalded. Jellies and preserves keep better in small jars or glasses than in large ones, as frequent dipping into them causes them to ferment.

Suggestion.—Put up jam while hot. Fruit and sugar which have been boiled together for some time, keep better if the pots into which they are poured are tied while hot.

STEWED AND BAKED APPLES.

MRS. J. CARPENTER.

Pare and core some firm, acid apples, stick cloves in them, fill the vacancy left by the core with sugar and some thin strips of lemon-peel, if convenient, and put them into a baking-pan with just water enough to keep them from burning. Bake until tender, but not until they break. Eat cold, with whipped cream heaped over them, for dinner, or with plain cream for tea.

CODDLED APPLES.

MRS. E. P. CHASE.

Peel twelve apples and set them in a pan, slice in one lemon, add one pint of white sugar and one quart of water or more, cover, and boil slowly until the apples are clear.

BOILED APPLES.

MRS. SIBLEY, CHICAGO.

Take a number of large, tart apples; pare them or not, as you choose; extract the core, taking care to keep the apples whole; place in the bottom of a deep dish, fill each cavity with sugar, and add enough more to make a rich syrup; put in enough water to make the syrup; cover close and stew slowly a couple of hours.

PRESERVED APPLES.

A. —.

Cut up a quantity of pippins; take the parings and cores and boil alone for an hour, strain off the water, add it to the sliced fruit, put it into a sauce-pan and let it simmer till the apples are done; then add a pound and a half of sugar to each quart of fruit, and boil gently for an hour and a half, taking care that it does not burn.

CUT APPLES.

MRS. C. M. CARPENTER.

Boil down sweet cider a little more than half; chop the apples and two or three lemons and put into the boiling cider; add enough sugar to make palatable. Fine.

APPLE SNOW.

MRS. E. P. CHASE.

Stew one quart of apples with one lemon till very tender, press them through a sieve and sweeten; just before serving stir in the well-beaten whites of four eggs, sweetened, and pile upon a glass bowl. Eat with rich cream.

CRYSTAL APPLES.

MRS. F. V. STOWE.

Pare twelve good eating apples and boil them in a quart of water with a pint of white sugar until tender clear through, taking care not to break them; take them from the syrup and place in a dish; boil the syrup down until it is thick, then pour it over the apples; place them on ice and eat with rich cream.

APPLE MERINGUES.

MRS. J. P. FOSTER.

Fill a small, deep dish half full of stewed apples, or any preserved acid fruit, (peaches are very good), and pour over an icing of the beaten whites of six eggs and six tablespoons of white sugar; bake slowly from one to two hours. It can be eaten cold or hot.

A DELICIOUS DISH OF APPLES.

MRS. S. SIBLEY, CHICAGO.

Pare and core two pounds of apples, slice them into a pan, add one pound of loaf sugar, the juice of two lemons and grated rind of one; let these boil slowly about two hours; turn into a mold, and serve when cold with custard or cream.

APPLES TO BE EATEN WITH MEAT.

MRS. W. H. SIBLEY.

Take good, tart apples, slice them without paring into a pie-tin, sprinkle sugar over them, put in a small piece of butter and a little water and bake until tender.

AMBROSIA.

MRS. E. S. SPEED, RUSHVILLE, ILL.

Six sweet oranges, peeled and sliced, one pineapple, peeled and sliced, and one large cocoanut, grated. Place alternate layers of orange and pineapple, with grated cocoanut between, and sprinkle pulverized sugar over each layer. This is delicious.

AMBROSIA.

MRS. W. S. PRITCHARD.

Two cocoanuts, six lemons and six oranges; pare and slice the lemons and oranges and grate the cocoanut; place layers of orange and lemon alternately with cocoanut, and sprinkle powdered sugar over each layer.

AMBROSIA.

MR. C. R. CHASE.

Peel twelve oranges and slice them thin; grate one fine, large cocoanut; put in a glass dish alternate layers of orange and cocoanut, and sprinkle sugar over each layer.

CANNED PEACHES, OR OTHER FRUIT.

MRS. G. R. OSGOOD.

Make a syrup of two pints of water and four pints of sugar; let it boil; put in the peaches and cook till tender, then fill the can. Add more sugar as the syrup thins by putting in fruit.

CANNING FRUIT.

MRS. J. G. BLAKE, MT. CARROLL, ILL.

	TIME FOR BOILING FRUITS.	SUGAR TO QUART.
Cherries, - - -	5 minutes,	6 ounces.
Raspberries, - - -	6 " - - -	4 "
Blackberries, - - -	6 " - - -	6 "
Strawberries, - - -	8 " - - -	8 "
Plums, - - -	10 " - - -	8 "
Whortleberries, - - -	5 " - - -	4 "
Pie Plant, sliced, - - -	10 " - - -	10 "
Bartlett Pears, halved, -	20 " - - -	6 "
Quinces, sliced, - - -	15 " - - -	10 "
Ripe Currants, - - -	6 " - - -	8 "
Peaches, - - -	8 " - - -	4 "
Peaches, whole - - -	15 " - - -	4 "
Siberian Crab Apples, -	25 " - - -	8 "
Sour Apples, quartered, -	10 " - - -	5 "

SUGGESTION.

MRS. HOWELL.

While canning fruit, put a table knife all around inside of the jar, moving slowly, until the bubbles do not rise; then fill again and seal.

PEACH BUTTER.

Peel the peaches, and boil the peelings in water one hour and skim out, then put in the peaches and make like apple butter.

APPLE BUTTER.

MRS. E. P. CHASE.

Boil twelve gallons of cider down to four; pare, core and quarter the apples; put them into the cider and boil them three or four hours. It is best to have two kettles on the stove at once so as to keep one filled up; as the apples boil down in one, fill from the other, and then keep adding fresh apples to the one you fill from, stirring continually or it will burn. To five gallons of the butter, add ten pounds of sugar and boil together one hour. Just before taking from the fire, put in a little ground cloves or cinnamon if you wish. Pour into gallon jars and seal with beef suet tried out and poured over hot.

LEMON BUTTER.

MRS. HARKNESS.

Three lemons, one pound of pulverized sugar, six eggs and butter the size of a walnut. Squeeze the lemons, being particular to use only the juice, add the sugar, the yolks of six eggs and the whites of four; beat well; add the butter; let it boil up and pour it into a dish.

LEMON BUTTER.

MISS S. BLANCHARD, PORT B., PA.

The grated rind and juice of one lemon, two cups of sugar, one cup of water and two eggs. Stir sugar and eggs together, put in the water and lemon, let it get luke warm, then strain the whole and boil it about a minute. Good for pudding sauce or cakes.

CIDER APPLE SAUCE.

MRS. DR. RAWSON.

Take tart apples, pare and quarter them and spread on a plate to dry; they are better if dried only a short time, not more than forty-eight hours, and even less will do. Take sufficient cider for the quantity of sauce desired, and dilute it with water one half or more, if the cider is very rich and strong; set it on the stove and let it simmer slowly, put in a few pieces of the apple at a time and let them just cook through but not enough to break, take them out carefully and put them into a dish; continue this until all are cooked, then pour the juice over them.

TOMATO MARMALADE.

Two pounds of tomatoes, two pounds of sugar and the juice and grated rind of one lemon. Take off the skins of the tomatoes, mix the sugar with them, boil one hour, then add the lemon and boil half an hour; a few pieces of ginger root may be used.

JOHN THOMAS.

MRS. C. H. SWEENEY.

Plunge fine, ripe tomatoes into boiling water, skin and slice them and remove the seeds. Put wild plums into a kettle with sufficient water to keep them from burning, boil until soft, and rub through a colander, then take an equal weight of plums and tomatoes, add a pound of sugar to a pound of fruit and boil twenty minutes, stirring constantly.

RASPBERRY JAM.

MRS. HENRY SCRIBNER.

To one pound of currant juice take five pounds of raspberries and five pounds of sugar. Put the sugar and berries in layers, mash them and let them stand one hour, then add the currant juice and boil a half hour. Blackberry jam is made in the same way.

BAKED PEACHES.

MRS. E. P. CHASE.

Take twelve pounds of good, fair cling peaches, scald them and remove the down with a coarse towel; put them in a milk crock with four pounds of sugar and one cup of water, cover and bake four hours; then put into quart jars. They will keep all winter—try it.

BAKED QUINCES.

MRS. C. H. SWEENEY.

Pare and halve equal quantities of quinces and sound sweet apples. Place them in a milk crock, first a layer of quince, then of sugar, a layer of apples, another layer of sugar and repeat the layers as you wish; nearly cover with water and put a plate on the top. Bake three hours.

BAKED PEARS.

MRS. C. H. SWEENEY.

Pare, halve and core six pounds of sound, ripe pears, put them into a milk crock and add three pounds of fine white sugar, and one cup of water. Bake three hours in a slow oven. These are excellent.

PRESERVED QUINCES.

MRS. J. PARMELEE.

Throw the quinces into cold water as you peel and quarter them; boil them gently in sweetened water until they are soft; then take them out of the liquid and put them into a jar with their weight of white sugar, and let them stand two days; then scald them with the sugar and bottle tight.

PRESERVED PEARS OR QUINCES.

MRS. J. PARMELEE.

Put the fruit when prepared into a steamer, having first laid a napkin on the bottom. Place it over boiling water and steam until tender; then put it into bottles and pour over it a hot syrup, which must be in readiness.

PRESERVED QUINCES WITH APPLES.

MRS. E. P. CHASE.

Pare, core and quarter an equal weight of sweet apples and of quinces; put them into a kettle and nearly cover with water; boil them until they can be pierced by a straw; take them out, add the sugar, allowing a pound of sugar to a pound of fruit, and boil to a syrup; then put the fruit in and boil from three to five minutes. Put into jars and set away for use.

QUINCE JELLY.

MRS. E. P. CHASE.

Take the parings and cores of the quinces, put them into the kettle and boil ten or fifteen minutes; then take off and strain in a jelly bag; add one pound of sugar to a pound of juice and boil a few minutes until it jellies.

CURRANT PRESERVES.

MRS. T. E. BROWN.

Put pound to pound of sugar and fruit. Let the sugar stand on the fruit over night. Pour off the juice and bring it to a boiling heat; then add raisins in the proportion of one pound of raisins to four pounds of fruit, and boil five minutes; then put in the currants, boiling five minutes; skim out the fruit and boil the juice until it will jelly.

PEACH PRESERVES.

MRS. E. P. CHASE.

Peel the peaches; take equal weights of sugar and fruit; sprinkle the sugar over the peaches and let them stand over night. In the morning, put all in the kettle together and boil until the peaches are clear; then skim out the fruit and boil the juice until it is a rich syrup. Put the fruit in again and boil together five minutes; then put up in small jars.

PRESERVED DAMSONS.

MRS. E. P. CHASE.

Take one pound of sugar to one pound of plums. Put the sugar in a preserving kettle with water sufficient to dissolve it; boil to a syrup, and pour over the plums; let them stand over night and repeat the same next morning. The third day, put all in the kettle together and boil until the plums are cooked through; take out the fruit with a skimmer and boil the syrup until thick; pour it over the fruit and put in small jars for use.

PINE-APPLE PRESERVE.

MRS. HENRY SCRIBNER.

Pare the fruit and slice it very thin; then take one and a fourth pounds of sugar to one pound of apple; place a single layer of the pineapple and a layer of sugar in a dish alternately, and let it stand over night. In the morning, drain off the sugar, which will be a syrup, into a porcelain kettle and let it boil; then put in the slices carefully and boil till clear; skim out the fruit and boil the syrup until thick; then pour it over the fruit.

GRAPE PRESERVES.

MRS. T. E. BROWN.

Take the grapes between the thumb and finger, squeeze out the pulps, put them into a kettle and set them on the stove; boil ten or fifteen minutes and strain through a colander; put the skins with the juice and pulps, add a pound of sugar to a pound of fruit and boil ten minutes.

PRESERVED WATERMELON.

MRS. J. CARPENTER.

Take the thick rind of a ripe watermelon, cut it into small strips, cut off all the red part and scrape the outside. Boil the rind with peach leaves and saleratus—twelve leaves and one teaspoon of saleratus to two quarts of water; this will turn them green; when tender, take them out and put them into cold water with a half tablespoon of alum dissolved in it to make them brittle. Let them soak one hour; then rinse them in clear water and boil fifteen or twenty minutes in a syrup of equal parts of sugar and water, adding lemons cut into small pieces, allowing one lemon to two pounds of rind. When cool, add a little extract of ginger. Let them stand three or four days; then pour the syrup off, boil it till very rich, and just cover the rinds; pour on boiling hot.

QUINCE MARMALADE.

MRS. HENRY SCRIBNER.

Pare and core the quinces, cover with water, boil until tender, and rub through a colander; then take equal weights of the quince and sugar and boil twenty minutes, stirring constantly. Pour into cups and tumblers.

PLUM MARMALADE.

After the juice is taken from the plums, rub the pulp through a colander; to this add an equal weight of sugar and boil twenty minutes. Put up like jelly.

GREEN GRAPE JELLY AND MARMALADE.

Make like plum, only do not use as much water; one pint of water to a peck of grapes is sufficient.

ORANGE MARMALADE.

MRS. SNYDER, NEW YORK.

Buy, in January or February, small sour oranges; put them into a kettle and cover with cold water; when they begin to boil, pour off the water and cover again with cold water, and when it boils, pour off as before; do this three or four times; the last time let them boil until they can be pierced with a straw; then put them on a platter, let them stand over night, then peel them. Chop the peel as fine as mince meat; rub the pulp through a colander and mix it with the chopped peel; add their weight in sugar; then put all this into a kettle and boil till thick enough.

CRAB MARMALADE.

After the juice is taken from the crab apples, add a quart of water to the pulp and rub it through a colander. To this add a half pound of sugar to one pound of fruit, and the lemons left from the jelly. Boil twenty minutes, then put up like jelly.

PLUM JELLY.

MRS. E. P. CHASE.

To one peck of plums add three pints of water, boil until soft, pour into a jelly bag and let it drip, but do not squeeze. Take equal weights of juice and sugar, and boil fifteen or twenty minutes or until it jellies.

PIE PLANT JELLY.

G. H.

Take the pie plant when young and juicy, cut it up, add a little water and boil till tender, being careful not to scorch it. Strain through a flannel bag, without squeezing; add lemons to suit the taste, and to three pints of juice put two pounds of sugar. Boil until it jellies nicely.

QUINCE JELLY.

MRS. HENRY SCRIBNER.

Boil down an equal quantity of water and quince to one-half, then take one pound of sugar to one pint of juice and boil a few minutes until it jellies.

SIBERIAN CRAB JELLY.

MRS. E. P. CHASE.

Put one peck of crab apples into a preserving kettle, and cover them with water, boil till soft, pour into a jelly bag and let them drip. Take equal weights of the juice and sugar, and into this, slice two lemons. Boil ten minutes, and just before taking up, dip out the slices of lemon and reserve them for the marmalade. If you wish your jelly very clear, strain again.

ORANGÉ JELLY.

MRS. J. CARPENTER.

Strain the juice of seven oranges and add sugar till very sweet. Take four and a half pieces of isinglass, break it into small pieces, put into a kettle with one and a half pints of water, boil till half the quantity; then mix the juice and water, pour into molds, set in a cool place and eat soon.

CURRANT JELLY.

MRS. E. P. CHASE.

Put the currants into the kettle with about a half pint of water to keep them from burning; when they boil, strain through a flannel bag; take equal weights of the juice and sugar and boil ten or fifteen minutes or until it jellies nicely. Do not squeeze the fruit when you strain it.

CURRANT JELLY.

MRS. A. Y. RAWSON.

Pick the fruit from the stems and put it into a small mouthed stone jar, tie over it a thick brown paper, set it into a kettle of water and let them cook one hour after the water begins to boil. Then strain through a flannel bag; pour the juice into a porcelain kettle and let it just come to a boil, take it from the stove and stir in the sugar slowly, that it may have time to dissolve. Pour into glasses and let it cool; when cold cover with white paper dipped in brandy and laid on the top of the jelly, and tie or seal over a larger piece of paper. This jelly is of a beautiful color and there is less danger of burning than when the sugar is cooked, which pays for the extra labor of picking over the berries.

LEMON JELLY.

MRS. J. B. STEWART.

Take one package of Cox's gelatine, six lemons sliced, one pint of cold water, let them stand one hour, then add two pounds of white sugar and one quart of boiling water. Stir till well dissolved and pour into molds previously wet with a little cold water.

LEMON JELLY.

MRS. J. CARPENTER.

One quart of water, one box of gelatine, three lemons, one orange and one pound of sugar.

PINE-APPLE JELLY.

MRS. HARRY WEST.

Dissolve a half box of Cox's gelatine in one pint of water, put it on the stove and let it come to a boil, add one cup of sugar, take off and put all the juice and part of the pine-apples in one can. Pour into a mold and set away to jelly.

SNOW JELLY.

MRS. CARPENTER.

Soak a half package of gelatine in one teacup of cold water for a half hour, add one quart of boiling water, three teacups of loaf sugar and the juice of two lemons. When nearly cold, add the whites of three eggs beaten to a froth. Beat constantly for three quarters of an hour; set on the ice and let it stand till frozen enough to cut with a knife.

GELATINE.

MISS HATTIE STOWE.

Dissolve a half box of gelatine in one quart of cold water; place it on the stove and let it just boil; strain through a cloth and add a little vinegar to make it tart, flavor with lemon. Serve with sugar and cream.

GELATINE JELLY.

MRS. M. ANDREWS.

Four ounces of Cooper's gelatine, three pints of water, two lemons, juice and peel, one pound of sugar, and cinnamon.

LEMON SPONGE OR CUSTARD.

MRS. J. B. STEWART.

Take the lemon jelly after it is cold and beat it thoroughly into the whites of six well beaten eggs. Be sure to beat it until it is white clear through. Turn it into molds and serve with boiled custard.

RASPBERRY CHARLOTTE.

MRS. J. P. FOSTER.

Beat five eggs to a quart of milk, sweeten well and flavor with vanilla. Put all in a tin pail, set in a kettle of hot water and stir till at the boiling point; when cold, pour it over sponge cake spread with raspberry jam. The same custard is good, when hot, to pour over cold boiled rice.

CANDIED ORANGE PEEL.

MRS. J. CARPENTER.

Cut your oranges lengthwise and take out the pulp; put the rinds into a pretty strong solution of salt and hard water for six days, then boil them in a large quantity of water till tender, take them out and drain in a sieve. Make a thin syrup of fine loaf sugar, one pound to a quart of water, put in the peel and boil a half hour, or until they look clear. Have ready a thick syrup made of fine loaf sugar with as much water as will dissolve it, put in the rinds and boil slowly until you see the syrup candy about the rinds. Take them out, grate sugar over them, drain until well dried before the fire, and keep in a dry place for use.



PICKLES.

IN order to have good pickles you must use good vinegar—pure cider or white wine vinegar is considered best. Vinegar should not be boiled in metallic vessels, as the salts produced by such contact are poisonous. Stone-ware jars (not glazed) should be used to keep pickles in. In making a large quantity at a time it is best to seal up a part—in such cases use green glass jars.

BRINE FOR CUCUMBER PICKLES.

MRS. S. P. WISNER, CEDAR RAPIDS.

A half pound of alum, three quarts of salt, one gallon of vinegar and three gallons of water.

BRINE FOR CUCUMBER PICKLES.

MRS. C. P. HOLMES.

One pail of soft water, one quart of salt, one tablespoon of saltpetre and two tablespoons of alum; pour over the pickles boiling hot; after a few days pour off the brine, scald and skim.

CUCUMBER PICKLES.

MRS. J. B. MILLER.

To one gallon of water put two cups of salt; let this come to a scalding heat and pour over the cucumbers; let them stand over night and turn off in the morning; scald vinegar and pour over them, and let them stand in this vinegar twenty-four hours; then take two teaspoons of pulverized alum to a gallon of fresh vinegar, heat it and pour over the pickles; add one tablespoon of sugar and spices to your taste. These pickles will keep a long time.

CUCUMBER PICKLES.

MRS. CURTIS BATES.

Soak the cucumbers two days in a weak solution of salt and water, then cover them with boiling vinegar and let it remain two days, then put them in jars with whole spices among them and cover with a *new* vinegar, boiling hot, and sweetened in the proportion of a teacup of sugar to a gallon of vinegar. The vinegar in which the pickles are *kept* one year will do for the *first* vinegar the next. Use for spices black pepper, allspice, cloves and cinnamon; but the pickles are good and will keep without spices. If the pickles are to be kept through the following summer, it is safer to seal them up.

CUCUMBER PICKLES.

MRS. A. Y. RAWSON AND MRS. HOWELL.

Put the cucumbers into rather strong salt and water over night, then rinse and lay in a jar, and pour over them scalding vinegar every day for three days; the third day take a teacup of English mustard seed, a handful of allspice, half as much cloves, a teacup of broken cinnamon and half a cup of whole black pepper; put them into a small, thin muslin bag and boil in *fresh* vinegar an hour; put two or three red pepper-pods and some strips of horseradish among the pickles. Use vinegar enough to cover the pickles; put into it a pound of brown sugar, let it scald, and pour over the pickles; let the bag of spices remain in the jar, and when ready to put away pour over a coffee-cup of molasses, letting it settle gradually. This receipt will pickle a three gallon jar of cucumbers.

NEW CUCUMBER PICKLES.

MRS. W. BURTON.

To one gallon of water allow one tumbler of salt, and soak the cucumbers twenty-four hours; change this three times; drain off the salt water and put them in a brass kettle and cover with good vinegar; cover the whole with horseradish leaves; let them boil until the cucumbers have taken the green from the leaves. If you cannot get horseradish leaves grape leaves will do.

RIPE CUCUMBERS.

MRS. S. P. WISNER, CEDAR RAPIDS.

Pare and core the cucumbers, and cut them into any shape you like; lay them in weak brine over night; make your vinegar as sweet as you wish and boil a few at a time until clear; then boil down the syrup a little and turn over them. Watermelon rinds are good prepared in the same way.

FRENCH PICKLES.

MRS. WITHROW, CHICAGO.

Take one peck of green tomatoes sliced, and six large onions sliced; throw over them a teacup of salt and let them stand twenty-four hours; drain, and boil in two quarts of water and one quart of vinegar twenty minutes, then drain again and take four quarts of vinegar, two pounds of brown sugar, a half pound of white mustard seed, two tablespoons of ground allspice, the same of cloves, cinnamon, ginger and mustard, and a half tablespoon of Cayenne pepper; put all together with the tomatoes and onions and boil fifteen or twenty minutes, or until the tomato looks clear. Very fine.

FRENCH PICKLES.

MRS. C. P. HOLMES AND MRS. CALLANAN.

One peck of green tomatoes sliced, fifty cucumbers sliced, two quarts of little onions, two heads of cauliflower cut in pieces, one handful of horseradish, one box of cinnamon, one box of cloves, a fourth of a pound of black pepper, a half pound of ground mustard and three pounds of sugar; salt the vegetables twenty-four hours, then rinse in cold water and put them into the kettle with the spices, cover with vinegar and cook half an hour.

HIGHLAND PICKLES.

MRS. R. T. AND M. J. WELLSAGER.

Chop fine equal quantities of green tomatoes, cucumbers, onions and a few green peppers, and when mixed sprinkle with salt; let them stand a day, then pour the water off and pour on boiling vinegar, with mustard and spices.

PICKLED TOMATOES.

MRS. S. MERRILL.

Wash green tomatoes and slice them rather thin. Weigh them and to eight pounds of tomatoes allow three or four sliced onions, four pounds of sugar and one gallon of cider vinegar. Put the vinegar in a porcelain kettle with the sugar; stir, and when it boils remove it and let it stand a few minutes until you can remove the scum without wasting the vinegar; then add the onions, two teaspoons of salt, one teaspoon of powdered cinnamon, one teaspoon of powdered cloves and one grated nutmeg; then set it upon the fire and add the tomatoes. When the vinegar begins to simmer, press them gently down; let them boil two or three minutes and put them into covered jars or, when cool, into wide-necked bottles.

PICKLED TOMATOES.

MRS. C. B. SMITH, MT. CARROLL, ILL.

Take small, smooth tomatoes, not very ripe, scald them until the skin will slip off easily, and sprinkle salt over them. After they have stood twenty-four hours, drain off the juice and pour on a boiling hot pickle composed of one pound of sugar, two teaspoons of cinnamon and two teaspoons of cloves to every quart of vinegar. Drain off the liquid, scald it and pour on them again, every other day for a week. They will require no further care. This is excellent.

GREEN TOMATO PICKLES.

MRS. A. Y. RAWSON.

Slice one peck of green tomatoes; add one cup of salt, and let them stand over night; drain the water from them and add one gallon of vinegar, one large spoon of allspice, one teaspoon of cloves, one tablespoon of cinnamon, a half teaspoon of ground mustard, four cups of sugar, one cup of grated horse-radish, and simmer together ten minutes.

GREEN TOMATO PICKLES.

MRS. J. B. STEWART.

Take one peck of green tomatoes sliced, and one dozen onions sliced; sprinkle them with salt and let them stand until the next day; then drain them and use the following spices: One box of

mustard, one and a half ounces of unground cloves, one ounce of yellow mustard seed, and one ounce of allspice. Wet the mustard before adding it. Put into a kettle a layer of spices and one of tomatoes and onions alternately, and cover with vinegar. Boil the whole for a few minutes.

PICKLED CABBAGE.

MRS. E. P. CHASE.

Slice white and red cabbage very fine, put into a jar alternately, sprinkle salt on each layer; also whole black pepper, black mustard seed, and cinnamon broken fine; then cover with cold vinegar. It will be ready for use in twenty-four hours.

PICKLED CAULIFLOWER.

MRS. W. S. PRITCHARD.

Take the whitest full-grown cauliflower, cut off the thick stock and split the flower into eight or ten pieces, spread them on a large dish and sprinkle with salt; let them stand twenty-four hours, then wash off the salt, drain them, put them into a flat jar, scald with salt and water (allowing a quarter of a pound of salt to a quart of water), cover closely and let it stand until next day; afterwards drain them in a hair sieve and spread in a warm place to dry for a day and night. Then put them in a glass jar and pour over them a pickle that has been prepared as follows: Mix together three ounces of coriander seed, three ounces of turmeric, one ounce of mustard seed and one ounce of ginger. Pound the whole to a fine powder; put it into three quarts of cider vinegar, set it by the fire in a stone jar and let it infuse three days. These are the proportions but the quantity of pickle must depend on the quantity of cauliflower, which must be well covered by the liquid; pour it over the flower and secure the jar closely from the air.

GREEN PEPPER MANGOES.

MRS. E. P. C.

Secure nice large peppers; cut a slit in them and take out the seed. Slice a head of cabbage very fine, salt it as for slaw, and mix very thick with black mustard seed; fill the peppers with this dressing and sew up the slit. Lay them in a jar and pour over enough cold vinegar to cover them.

PICKLES.

MANGOES.

MRS. E. S. SPEED, RUSHVILLE, ILL.

Take small nutmeg or musk-melons, peel them, cut out a slice and remove the pulp and seed; take three heads of cauliflower, one peck of small cucumbers, one quart of small onions, one quart of nasturtiums, one quart of small green tomatoes, one quart of green beans, one pint of radish pods, six or eight carrots cut in rings and a half pint of mustard seed; cut the cauliflower into bunches, leaving a small head on each; put the vegetables in a large jar, pour over them a brine made of two gallons of boiling water, one and a half pints of salt and a lump of alum the size of a walnut; leave them in the brine two or three days, then wash clear in water, drain, and fill each melon, adding a teaspoon of mustard seed; adjust the piece taken out and tie a cord around; place them in a jar, and if any of the ingredients remain fill the space with them. Take six quarts of good eider vinegar, three-fourths of a pound of mustard seed, two ounces of allspice, a half ounce of mace, two or three roots of ginger, two or three red peppers and one tablespoon of pulverized alum. Boil all together, and pour while boiling hot over the pickles.

PICCALILLI.

MRS. E. M. PARROTT, RUSHVILLE, ILL.

Mix tomatoes, chopped and drained, with chopped onions, red and green peppers and horseradish; add spices, salt, sugar and a little curry powder; cover with vinegar and boil one hour.

PICCALILLI.

MRS. HENRY SCRIBNER.

Take one peck of full grown tomatoes, sliced, and one pint of salt, cover them and let them stand twelve or fourteen hours, then squeeze them out into a pint of fresh water and let them stand a few hours. Take twelve green peppers and seven small onions, put them with the tomatoes and chop all pretty fine, then put them into a brass kettle, cover with a weak vinegar, let it remain over the fire till quite hot, then strain off the vinegar. Take some good old vinegar, add one pint of white mustard seed and some grated horseradish; scald it, with one tablespoon of sugar,

one tablespoon of mace, one tablespoon of unground cloves and a half cup of broken cinnamon. Pour it over the tomatoes in a stone jar and it is ready for use.

PICCALILLI.

MRS. MILES.

Two dozen green tomatoes, two dozen large cucumbers, one dozen small cucumbers, one dozen onions, one cabbage, six bunches of celery and six large green peppers; chop and mix well, stir in one handful of salt and let stand two hours or more, then drain in a colander. Pour one quart of water and two quarts of vinegar into a porcelain kettle and, when boiling, put in the mixture, a part at a time, and scald ten minutes; skim and drain again, place in small crocks or jars and pour on the following, scalding hot: One gallon of vinegar, three pounds of sugar, a half pound of white mustard seed, two tablespoons of ground mustard, one tablespoon of black pepper, one tablespoon of cayenne pepper, three tablespoons of cinnamon and one tablespoon of cloves.

CHOW-CHOW.

MRS. T. A. PARKER, RUSHVILLE, ILL.

One pint of nasturtiums, one pint of small onions, a half peck of small cucumbers, one quart of string beans, one quart of small green tomatoes, four small carrots cut into rings, two heads of cauliflower, two ounces of white mustard seed, two ounces of black mustard seed, a half pint of salt, a half pound of ground mustard, mixed with eight tablespoons of olive oil, a fourth of an ounce of celery seed and a fourth of an ounce of turmeric. Mix well and cover with boiling vinegar.

CHOW-CHOW.

MRS. GEO. NOLTE, ST. LOUIS.

One cauliflower cut in small pieces, one dozen small white onions, two dozen small cucumbers, one quart of string beans, one ounce of black mustard seed, one ounce of white mustard seed, one teaspoon of Cayenne pepper, a quarter of an ounce of turmeric, pieces of horseradish cut fine and a half gallon of vinegar, or more. Scald the spices and vinegar together and pour over the vegetables boiling hot; after it is cold mix one pound of mustard in vinegar and add to the pickles.

CHOW-CHOW.

MRS. D. O. FINCH.

Two heads of cauliflower, two dozen small cucumbers, a half peck of string beans, ~~two~~ ^{four} roots of celery, six green peppers, one quart of small white onions and a fourth of a peck of small green tomatoes, cut into small pieces; sprinkle with salt and let them stand twenty-four hours, then drain. Take one gallon or more of vinegar, one-fourth pound of mustard seed, two pots of French mustard, one ounce of allspice, one ounce of cloves, one ounce of ground pepper, two ounces of turmeric and two ounces of cinnamon; pour the vinegar and spices into a kettle and let them come to a boil, then add the vegetables, and let them scald till yellow and a little tender.

Sweet Pickles.

SWEET PICKLE.

MRS. C. B. SMITH, MT. CARROLL, ILL.



HERE are many ways of making sweet pickles of fruit, all of which are complicated and tedious. The following answers equally for damsons, cherries and peaches; serves every purpose of an elaborate method; has good keeping qualities, and the advantage of giving little trouble: Prepare your fruit as you would for preserving. To three and a half or four pounds of clean brown sugar, allow one quart of vinegar, a half ounce of cinnamon in the stick, and cloves. Put the fruit in a jar; boil the vinegar and spices and pour over it, letting it stand for two days; then pour the vinegar off, and boil; when hot pour in the fruit, and boil it till clear and transparent. This does just as well as the repeated scalding usually recommended.

SWEET TOMATO PICKLES.

MRS. C. H. GETCHELL.

Eight pounds of ripe tomatoes, four pounds of sugar, a half ounce of cloves, a half ounce of allspice and a half ounce of cinnamon. Peel the fruit and boil one and a half hours; when partly cold add a half pint of vinegar. Put away in jars.

SPICED CHERRIES.

MRS. J. CARPENTER.

To seven pounds of fruit allow three and a half pounds of sugar; let them boil fifteen minutes or a little more, then skim out the fruit and add to the syrup one pint of vinegar, one ounce of cinnamon and a half ounce of cloves. Put the spices into a bag and let them boil one hour in the vinegar; then pour over the cherries.

SPICED CURRANTS.

MRS. W. H. MERRITT.

Five pounds of fruit, four pounds of brown sugar and one pint of vinegar; add cinnamon and cloves (unground) to the taste. Boil two hours.

SPICED CURRANTS.

MRS. J. M. OTIS.

Five pounds of currants, four pounds of sugar, two tablespoons of ground cloves, two tablespoons of ground cinnamon and a half pint of vinegar. Scald the vinegar and spices together and pour over the fruit; the next day pour off and scald again; the third day scald together.

SPICED GRAPES.

MRS. A. Y. RAWSON.

Squeeze the pulps from the skins, cook them till tender, put them through a colander to remove the seeds, then put pulps and skins together and make according to the following receipt: Seven pounds of grapes, three pounds of sugar, spice to the taste and one pint of vinegar. Boil till the grape skins are tender and the compound thick.

SPICED APPLES.

MRS. M. R. KELLOGG.

Five pounds of sweet apples, two pounds of sugar, one quart of vinegar, three nutmegs, cloves, cinnamon and a little salt. Boil the fruit in the syrup until soft.

SPICED PLUMS.

MRS. W. COLTON.

One peck of sorted plums, one quart of good vinegar, six pounds of brown sugar, two ounces of cinnamon, a half ounce of cloves and a half ounce of mace. Boil the sugar with the vinegar and spices, then add the plums and boil until they begin to be soft.

SPICED PEACHES.

MRS. G. M. HIPPEE.

Eight and a half pounds of peaches, three pounds of sugar, one pint of vinegar, cloves, cinnamon stick and ginger root. Tie the spices in a bag and boil with the vinegar and sugar, and pour over the fruit. Repeat this six successive mornings.

PICKLED PEACHES

MRS. W. COLTON.

Seven pounds of peaches, four pounds of sugar and one quart of vinegar and spices. Boil the vinegar, sugar and spices together; then put in a few of the peaches, if too many are put in at a time some of them will get too soft. When they begin to be soft take them out and put more in, till all are done; then pour the syrup over the peaches. If they begin to be sour, scald the vinegar and pour it over the fruit for several successive days.

PICKLED PLUMS.

MRS. J. CARPENTER.

Three-fourths of a pound of sugar, one pound of fruit and vinegar sufficient to dissolve the sugar. Boil the vinegar and sugar together; skim it and put in the cloves, mace and cinnamon; scald the plums till tender, then take them out and boil down the syrup and pour it over the fruit.

PICKLED PEARS.

MRS. C. D. SPRAGUE.

Pare and halve the pears, put four pounds of sugar to one gallon of vinegar and boil with cloves and cassia buds, pounded and tied in a rag. Scald the pears a little, if hard, as pouring the vinegar on does not soften them.

PICKLED GRAPES.

MRS. C. D. SPRAGUE.

Cut bunches of not over ripe grapes and lay in a jar with grape leaves between the layers. Pour over the whole a cold syrup made as follows: One quart of vinegar, four pounds of sugar, and cloves, cinnamon and mace tied in a bag and boiled in the vinegar.

PICKLED RAISINS.

MRS. M. M'CAIN.

Boil two pounds of raisins till tender in vinegar enough to cover them. Skim the raisins out and add to the vinegar one pound of sugar. Cloves and cinnamon to taste. Pour the syrup, boiling hot, over the raisins.

WATERMELON PICKLES.

MRS. W. H. SCRIPPS, RUSHVILLE, ILL.

Cut the melon rind into strips or whatever shape desired; make a weak solution of alum and pour over; let it stand twenty-four hours; then scald in clear water and drain. To seven pounds of rind, take one quart of good cider vinegar, four pounds of sugar and a half pint of ginger root; put in the rind and boil till it looks clear; then remove the fruit to a jar and boil the liquid until it is a rich syrup.

WATERMELON PICKLES.

MRS. GRISWOLD.

Boil the melon until you can stick a fork through it readily. To seven pounds of fruit take three pounds of sugar, one quart of vinegar and one ounce each of cinnamon, cloves and allspice. Scald the vinegar, put sugar and spices in, and pour over the melon. Do this for three mornings.



DRINKS.

COFFEE.



MOCHA and Java are considered the best, but with care. good coffee can be made of cheaper kinds, as it is much improved by age. It is best to procure a large quantity of that which you have proved to be good. All coffee, needs to be looked over before roasting. If roasted in a stove oven, let it heat gradually, that the coffee may dry a while, but when it begins to roast it should be browned quickly and stirred often to prevent burning. Kernels should be brittle and of a bright brown color when done; if allowed to get black the coffee will not be good; and when done should be put into a canister and covered up close. It is better to brown but two pounds at once; never grind more than is to be used at one time. Too great care cannot be used in cleansing the coffee-pot in which the coffee is made.

TO MAKE COFFEE.

MRS. J. P. FOSTER.

Take half a pint of brown coffee and half a beaten egg; mix well together in a little cold water, then pour in a quart of boiling water, or stir it in boiling water in a coffee boiler. Stir from the sides as it boils up. Let it boil ten minutes, pour in a little cold water to settle it, and set it where it will keep warm and not boil.

TO MAKE A LARGE QUANTITY OF COFFEE.

MRS. E. P. CHASE.

Take one and one-fourth pints of ground coffee and one egg to a gallon of water. This makes strong coffee. Where coffee is to be made in large quantities, the coffee can be put into bags, allowing room for it to swell, and boiled in the water.

SUBSTITUTE FOR CREAM IN COFFEE.

Beat an egg to a froth, add to it a piece of butter the size of a walnut, and turn the coffee on it gradually from the boiling pot into the one for the table, in which it should be previously put. It is difficult to distinguish the taste from fresh cream.

COFFEE FOR FIFTY CUPS.

MRS. W. CARPENTER.

Two quarts of coffee, four eggs, shells and all; mix this with two quarts of cold water and pour on ten quarts of boiling water. Let this boil five minutes. Take off and pour in one cup of cold water to settle it.

TEA.

It is impossible to give an exact recipe for making tea. It varies so in strength that one must be guided by that as to the quantity used. The common method of making green tea is to pour boiling water on the leaves and let them steep without boiling for five or ten minutes. The tea-pot should be well scalded and the tea sent to the table hot. Some think heating the tea-leaves in the teapot when dry and then pouring boiling water on is a superior way of making tea. It only needs to stand a moment or two before using. Black tea, being coarser than green, a larger quantity is required, and it is better for boiling a few moments. This is as much improved by cream as coffee is.

Keep your tea in tin, close, warm and dry.

CHOCOLATE.

MRS. M. ANDREWS.

Put four ounces of chocolate in a sauce-pan, with enough cold water to prevent burning. Let it simmer gently a few minutes. When it comes to a boil, add one quart of boiling milk and one gill of cream. Let it boil gently five minutes.

GINGER BEER.

MRS. T. A. PARKER, RUSHVILLE, ILL.

Two ounces of tartaric acid, two pounds of white sugar, three quarts of water and the juice of one lemon. Boil these together

five minutes; when nearly cold, add the whites of three eggs, well beaten with a half cup of flour and a half ounce of essence of wintergreen or of lemon. Bottle and keep in a cold place. Take two tablespoons of this syrup and a quarter of a teaspoon of soda for a tumbler of water; stir violently and drink. Use any essence or flavoring instead of wintergreen that you may prefer.

GINGER POP.

MRS. J. CARPENTER.

Three-fourths of a pound of white sugar, one ounce of cream tartar, one ounce of ginger and one lemon. Put all into a pan and pour over it four quarts of boiling water; let it stand until lukewarm, then add one tablespoon of yeast, and essence of wintergreen or sassafras. Let it stand twenty-four hours and bottle.

ROOT BEER.

MRS. THEO. CARPENTER.

Mix three gallons of molasses with ten gallons of water; let it stand two hours, then pour into a barrel and add a half pound of bruised sarsaparilla root, a half pound of bruised sassafras, a half pound of wintergreen bark, one pint of yeast and water to fill the barrel. Ferment twelve hours and bottle.

EFFERVESCING JELLY DRINK.

MRS. E. P. CHASE.

When jellies become too old or acid for the table, take one large spoon of jelly and two of vinegar in a tumbler, mix smooth, and add two-thirds of a glass of water with a fourth of a teaspoon of soda dissolved in it. A very pleasant drink in hot weather.

CREAM NECTAR.

MRS. J. PARMELEE.

One pint of water, one pound of white sugar, one ounce of tartaric acid, fifteen drops of lemon and the whites of three eggs; beat the eggs to a froth and add to the other ingredients, then bottle. Put a tablespoonful into a tumbler and fill up with water; add a little soda to make it foam. This is a delightful drink for summer.

CREAM OF NECTAR.

MRS. J. P. FOSTER.

Two quarts of water, two pounds of sugar, two ounces of citric acid, two tablespoons of corn starch and the whites of four eggs, beaten to a froth. Mix the water, sugar and acid and, when near boiling, add the corn starch made smooth in a little cold water; as it boils up have the eggs ready and stir in just after it is removed from the fire; when cold, skim and bottle for use; it may be flavored when bottled. Two or three large spoons of this in a glass of cold water, with about a fourth of a teaspoon of bi-carbonate of soda, makes a pleasant, cooling drink for summer. It will keep some weeks in a cool place.

TO KEEP CIDER SWEET.

MRS. S. P. WISNER, CEDAR RAPIDS.

To one barrel of cider add a half pound of white mustard seed and a half ounce of oil of sassafras.

TO KEEP CIDER SWEET.

DR. E. M. M'AFEE, MT. CARROLL, ILL.

Allow two and a half pounds of rock candy and a half pound of rare beefsteak to one barrel. Put them in when it has reached the point at which you wish to keep it.

RASPBERRY SHRUB.

Put raspberries into a pan and scarcely cover them with strong vinegar, adding one pint of sugar to a pint of juice. Scald, skim and bottle when cool.

RED RASPBERRY VINEGAR.

MRS. W. S. PRITCHARD.

Pour one pint of white wine vinegar over two quarts of raspberries; mash the berries with a spoon; let stand over night, then strain through a jelly bag. To each pint of the liquor take one pound of loaf sugar; boil five minutes, skim and bottle.

FOR THE SICK.

OYSTER TOAST.



SIX OYSTERS take a half teacup of their own liquor and the same amount of milk, boil one minute, season with butter, pepper and salt, and pour over a slice of buttered toast.

CORN MEAL GRUEL.

Two quarts of boiling water, one cup of meal, one teaspoon of flour, and salt to the taste, or sugar and nutmeg. Wet the meal and flour to a smooth paste with cold water and stir it into the water while it is boiling. Boil slowly half an hour, keeping it well stirred to prevent burning.

OAT MEAL GRUEL.

Mix two tablespoons of oat meal with a little cold water, stir it into a pint of boiling water and let it boil fifteen minutes; add a little salt and sugar to the taste.

SAGO GRUEL.

Two and a half cups of water, two tablespoons of sago, three teaspoons of white sugar, one tablespoon of lemon juice or nutmeg to the taste, and a little salt.

WHEAT GRUEL.

Tie one teacup of flour in a thick cotton cloth, boil it five hours, then dry the lump. Prepare by grating; mix in a little cold water and pour into boiling milk or water, adding salt to the taste. This is excellent for children with diarrhea.

MILK PORRIDGE.

Mix flour to a paste in a little cold milk; stir it into boiling milk and let it boil five minutes, adding a little salt.

RICE JELLY.

Boil a fourth of a pound of rice flour with a half pound of loaf sugar in one quart of water until it becomes one mass; strain off the jelly and let it cool.

BEEF TEA.

MRS. E. P. CHASE.

Take a lean, juicy steak, cut it into small pieces, put it into a large-mouthed bottle or glass jar, with two tablespoons of water; cork, and set in a kettle of cold water over the fire and boil three or four hours. If in a hurry, chop the meat fine and the juice will be sooner extracted.

PANADA.

Roll cracker fine, pour over it boiling water add a small piece of butter, wine and nutmeg, and sweeten to the taste.

EGG POP.

MRS. SETH MACY, NEWPORT, R. I.

Beat the white of one egg to a stiff froth, put it into a bowl and add a teaspoon of fine sugar, one tablespoon of wine or brandy and a half glass of milk; beat well together. This is very nourishing.

ARROWROOT.

Mix one teaspoonful in cold water and pour into boiling water; add a little salt and sweeten to the taste. Some think a little lemon juice or nutmeg an improvement.

WINE WHEY.

Take equal quantities of milk and water, set on the stove, add wine until it curdles, let it stand till it separates, then strain and sweeten to the taste.

WINE JELLY.

MRS. W. H. RAY, RUSHVILLE, ILL.

Pour one pint of cold water over one box of gelatine; let it stand three or four hours, or over night; add to this one and a half pounds of crushed sugar, juice and the grated rind of two lemons, one quart of boiling water and one pint of wine (Sherry is best). Strain through flannel and set to cool, near or on ice in warm weather. If liked sweeter use a quarter of a pound more of sugar.

WINE JELLY.

MRS. P. H. CARPENTER.

Pour one pint of cold water on one box of gelatine; let it soak twenty minutes, then add one pint of boiling water, one pint of Madeira wine, juice of two lemons and one and three-fourths pounds of powdered sugar. Put it on the stove and let it boil five minutes, stirring it occasionally; let it stand three minutes, strain through a thin muslin bag into molds and set away to cool.

WINE JELLY.

MRS. J. CARPENTER.

Pour on one box of gelatine a quart of cold water; let it stand until dissolved, then add one pint of hot water, one pint of wine, grated rind of one lemon, juice of two and one pound of sugar.

TOAST WATER.

Toast two thin slices of bread a nice brown, put them into a quart pitcher and fill with cold water; cover and let it stand a few minutes before it is used.

BLACKBERRY CORDIAL.

MRS. F. R. WEST.

To a half bushel of blackberries well mashed, add two ounces of cinnamon, two ounces of cloves and one nutmeg. Pulverize well, mix and boil slowly about a half hour; then strain or squeeze the juice through flannel and, to each pint of juice, add one half pound of loaf sugar. Boil another half hour, cool and add a half gallon of the best brandy. Dose for an adult, a half gill; for a child, one teaspoon or more according to age.

BLACKBERRY SYRUP.

MRS. W. S. PRITCHARD.

Take berries perfectly ripe, set them over a moderate fire, let them simmer until they break in pieces, then strain through a flannel cloth. To each pint of juice put one pound of white sugar, a half ounce of powdered cinnamon, a fourth of an ounce of powdered mace, two teaspoons of powdered cloves. Boil the whole fifteen minutes, strain and cool, then add to each pint of syrup one wine glass of brandy. Bottle, cork and seal it, keep it in a cool place.

BADEN BADEN CREAM.

MRS. J. CARPENTER.

One coffeecup of wine, one coffeecup of sugar, two-thirds of a box of gelatine dissolved in a half cup of water and a half pint of milk; mix all together and let them come to a boil, strain through a sieve and when cool add one pint of rich cream; beat it thoroughly and turn into molds.

DRINK FOR THE SICK.

Put one ounce of gum arabic and a lump of ice into a large glass, and fill it with water.

SHERBET.

Mix and freeze one pint of new milk and one quart of strong lemonade well sweetened.

TAMARIND DRINK.

Pour boiling water over tamarinds and let it stand till cold. This makes a good drink for the sick.

Another is made by dissolving a teaspoon of currant or other jelly in a glass of water. Ice improves it.

MEDICINAL RECIPES.

ENGLISH CURE FOR DRUNKENNESS.

HIS recipe comes into notoriety through the efforts of John Vine Hall, who had fallen into such habitual drunkenness that his most earnest efforts to reclaim himself proved unavailing. He sought the advice of an eminent physician who gave him a prescription which he followed for several months, and at the end of that time had lost all desire for liquor.

The recipe is as follows: Five grains of sulphate of iron, ten grains of magnesia, eleven drachms of peppermint water and one drachm of spirits of nutmeg; to be taken twice a day. This preparation acts as a stimulant and tonic and partially supplies the place of the accustomed liquor, and prevents that absolute physical and moral prostration that follows a sudden breaking off from the use of stimulating drinks.

EYE-WATER RECIPE.

MRS. C. D. REINKING.

Cut a fresh hard-boiled egg into halves while hot, remove the yolk, fill the cavity with white vitriol, close the egg again, place in a vessel and cover tight to prevent the steam from escaping. Let it stand ten minutes, then take off the shell and strain the other part through a cloth. Add one teaspoon of sugar, one teaspoon of salt and a gill of rain water.

FOR A FELON.

Spread strong mecurial ointment on a linen cloth and apply when the sore first appears.

FOR FELONS.

Take a portion of the bark of sweet elder, or hops will do; then put it with some sweet cream into a cup, and boil a short time; then put in a lump of saltpetre twice as large as a pear; let it slowly dry away to the consistency of a salve, which apply to the felon. The salt petre is the cure, but the elder bark and sweet cream aid in easing the pain. By putting in enough saltpetre, any felon can be cured in 48 hours, and the pain will cease almost immediately.

FOR SORE NIPPLES.

MRS. E. A. C.

Put one teaspoon of quince seed into a fourth of a glass of brandy. Let it stand a few hours till it forms a mucilage; then rub it on. It is very soothing and heals by using a few times.

FOR SALT-RHEUM.

MRS. D. D. B., CHICAGO, ILL.

Get sweet fern; if it does not grow in your locality you can procure it at the druggist's. Steep and use it for a common drink; also bathe the parts affected and it will cure you. It is far better than any doctor's medicine.

RING WORM.

Put a penny into a tablespoon of vinegar, let it remain until it becomes green, and wash the ringworm with this two or three times a day.

FOR CORNS.

The strongest acetic acid applied night and morning, will cure hard or soft corns in a week.

CHILBLAINS.

MRS. J. P. FOSTER.

Place red-hot coals in a vessel and throw upon them a handful of corn meal. Hold the feet in the dense smoke, renewing the coals and meal till the pain is relieved. This has been known to make very marked cures, when all other remedies have failed.

CALENDULA SALVE FOR CAKED BREAST.

MRS. DR. H——.

Two teaspoons of calendula, two tablespoons of lard and a piece of beeswax the size of a hickory-nut. Melt beeswax and lard together, remove from the fire and put in the calendula while hot. Keep it covered tight. Spread on a cloth large enough to cover the breast, with a flannel over it, cutting a place in it just large enough for the nipple to go through. Keep on two hours or more, then let the child nurse before removing the cloth, and the swelling will go down.

TONIC.

One drachm of pulverized colombo, one drachm of rasp. d. quarcia, two drachms of peruvian bark, one drachm of orange peel, one drachm of ginger, two ounces of loaf sugar and a half pint of liquor. Let it stand twenty-four hours and then add a half pint of water.

ALL-HEALING OINTMENT.

C. W. SIBLEY.

One part white rosin, one part beeswax, one part turpentine and two parts of mutton tallow.

LINIMENT FOR MAN OR BEAST.

MRS. J. CARPENTER.

Two ounces of spirits of turpentine, two ounces of spirits of camphor, two ounces of sweet oil and one and a half ounces of cedar oil. Apply twice a day; shake well before using.

FOR RHEUMATISM.

Take equal parts of the best oil of Juniper and spirits of turpentine, and rub the parts afflicted thoroughly. Particular care should be taken to use only the best oil and spirits.

POTATO POULTICE.

MRS. J. P. FOSTER.

Peel, boil and mash the potatoes fine; put them in a thin muslin cloth and apply quite moist. It is considered better than bread as it will hold the heat and retain the moisture longer.

COUGH SYRUP.

MISS VERA REINKING.

One cup of hops, one cup of wild cherry bark, one cup of hoarhound, one and a half gills of tar, one gill of brandy and a half pound of loaf sugar. Soak the cherry bark in one pint of water twenty-eight hours; put the hops and hoarhound in two quarts of water and keep at a temperature below (but near) boiling for two hours; boil tar with one pint of water one hour; strain the hops and hoarhound; pour off the tar into the same vessel; add sugar and one pint of water; boil until you have a rich syrup; then add the cherry and brandy, and make up for the water that has been lost.

Caution.—Do not boil the cherry.

COUGH REMEDY.

MRS. C. C. HOWELL.

Four drams of syrup of squills, one ounce of wild cherry, two ounces of paregoric and five ounces of wine of tar. Take one teaspoonful three times a day. Shake well before using.

COUGH MIXTURE.

Two quarts of rain water, one pound of raisins, five cents worth of licorice, a fourth of a pound of rock candy. Boil this to one quart and strain it. Take two tablespoons three times daily; adding a little vinegar.

FOR HOARSENESS.

MRS. J. P. FOSTER.

Beat the whites of two eggs with two spoons of white sugar, a little nutmeg and a cup of warm water; mix well and drink often.

TO PREVENT QUINSY.

MRS. CURTIS BATES.

Drop one drop of oil of pennyroyal on a lump of sugar and take it just before going to bed, also rub the throat with the oil. If done when the symptoms first appear, it is very sure to prevent. If one application does not cure, repeat it the next night.

CROUP LINIMENT.

MRS. M. A. RICH.

Equal parts of camphor, olive oil and tincture of arnica.

SICK HEADACHE.

One teaspoon of finely powdered charcoal in a half tumbler of water.

TOOTH ACHE.

Take equal parts of alum and salt pulverized together; put on a small piece of cotton and insert in the tooth.

LOCK JAW.

Apply a poultice of scraped beet.

DIARRHEA.

A teaspoon of flour mixed in a tumbler of water and taken at intervals of the day will cure diarrhea.

FOR CANKER SORE MOUTH.

Burn a corn cob and apply the ashes two or three times a day.

CURE FOR DYSPEPSIA.

Mix together equal quantities of bran and sugar, brown like coffee, and take two or three times a day.

CURE FOR A WEN.

Wash it in common salt, dissolved in water, every day and it will be removed in a short time.

MUSTARD PLASTER.

Use whites of eggs to mix a mustard plaster and it will not blister.

TO RELIEVE FROSTED FEET

To relieve the intense itching of frosted feet, bathe the feet with a solution of alum in a little water, and bathe the part before the fire. One or two applications is sufficient.

FOOD FOR BABIES.

MRS. W. CARPENTER.

Make a thin gruel (which can be thickened as the child grows older), of Graham flour thoroughly cooked and strained through a *very fine* sieve or cloth. To one quart of gruel add one tablespoon of lime water; mix with this, *fresh* condensed milk in the proportion of a teaspoonful to one quart while the child is quite young, which should be increased to a full tablespoonful as early as four months and afterwards as the child may require.

LIME WATER.

To a piece of lime as large as a walnut pour over one pint of boiling water; let it settle and then bottle. Cork tight.

FOR WORMS FOR LITTLE CHILDREN.

DR. EVERETT.

Stew pumpkin seeds, make a strong liquid, and give a tablespoonful once a day.

Paroxysms of coughing may be prevented or cured by swallowing a little dry salt.

TO CURE A BURN.

MRS. CURTIS BATES.

Steep tea leaves, and bind on cold.

FOR BURNS—GOOD.

In one pint of linseed oil mix as much lime water as it will cut.

SALVE FOR BURNS.

MRS. CARPENTER.

Two ounces of Burgundy pitch, a half ounce of bees-wax and two ounces of lard. Melt all together, spread on a cloth burn; do not take it off till the burn is well.

POULTICE FOR BOILS.

Beer makes an excellent poultice for boils.

CURE FOR BOILS.

MRS. C. H. SWEENEY.

Isaiah, thirty-eighth chapter and twenty-first verse. Go thou and do likewise.

TO PREVENT STYES.

Bathe the eye every fifteen minutes in quite warm water; if applied when the soreness first appears, it is a sure preventive, otherwise it will greatly relieve. Also moisten green tea leaves and bind on the stye.

GRANDMOTHER'S SALVE FOR EVERYTHING.

MRS. CARPENTER.

Two pounds of rosin, a half teacup of mutton tallow after it is hard, half as much bees-wax and a half ounce of camphor gum. Put all together into an old kettle and let it dissolve and just come to a boil, stirring with a stick; then take a half pail of warm water (just the chill off), pour it in and stir carefully until you can get your hands around it. Two persons must each take half and pull like candy until quite white and brittle; put a little grease on your hands to prevent sticking and keep them wet all the time; wet the table, roll out the salve and cut it with a knife. Keep in a cool place. ·

HINTS FOR THE LAUNDRY.

TO PREVENT COLORS FROM FADING.

MRS. J. PARMELEE.

DISSOLVE an ounce of sugar of lead in one bucket of water. Put the dress into the water and let it stay about a half hour; then wring it out and dry it before washing. Hay water cleanses and stiffens brown or buff linen. One large spoon of beef's gall to two buckets of suds, improves calicoes and prevents their fading. Make starch for black calicoes of coffee water to prevent any whitish appearance. Glue is good for stiffening calicoes. Never let your calicoes freeze when drying.

To prevent calico from fading while washing, infuse three gills of salt into four quarts of water; put the calico in while hot and leave it till cold. In this way the colors are rendered permanent, and will not fade by subsequent washings.

BRAN WATER.

This is excellent for washing a delicate material without fading it; if not too much soiled, the article can be cleansed without soap. Prepare it by boiling bran in a bag in the proportion of one quart to a gallon of water. Let it cool, and add another gallon of water. This will answer for soap and starch.

TO WASH SWISS MUSLIN.

Dissolve one teaspoon of gum Arabic in a half pint of water and add it to your starch when boiling. Wash the Swiss, put it through the starch, and clap it till dry enough to iron. It will look as well as new.

CLEAR STARCHING.

Many persons clear starch their clothes. That is, after starching and drying, they rinse quickly through cold water. This does not remove the stiffness of the starch, but makes them glossier and more pliable.

STARCH.

MRS. E. A. C.

Mix with cold water; pour on boiling water till it thickens; then add two teaspoons of sugar and butter the size of a nut. This gives a good gloss.

STARCH POLISH.

MRS. W. S. PRITCHARD.

Take equal parts of white wax and spermaceti; melt them together and run into thin cakes on plates. A piece of this the size of a cent added to a quart of prepared starch gives a lustre to the clothes and prevents them from sticking.

TO REMOVE STARCH OR RUST FROM FLAT-IRONS.

Have a piece of yellow beeswax tied in a coarse cloth. When the iron is almost hot enough to use, but not quite, rub it quickly with the beeswax, and then with a clean, coarse cloth. This will remove it entirely.

TO REMOVE FRUIT STAINS FROM ANY WHITE GOODS.

MRS. A. Y. RAWSON.

Take chloride of soda and rub on the spots; wash out with clear water as soon as the stain disappears, to prevent the soda from eating the fabric. This is unailing. For grass stains, rub fresh lard on the spots before washing and let them lie a little while that the lard may penetrate the cloth.

TO REMOVE IRON RUST AND INK FROM WHITE GOODS.

MRS. J. P. FOSTER.

Hold the cloth over a vessel of boiling water, place on the spot two or three crystals of oxalic acid and pour on boiling water.

TO REMOVE GREASE SPOTS FROM SILKS OR WOOLENS.

MRS. C. P. HOLMES.

Scrape French chalk, lay it on the spot and put it away for twenty-four hours; then rub lightly with a clean cloth and, if it still shows, repeat the process.

TO RAISE THE SURFACE OF VELVET.

Warm a flat-iron moderately, cover it with a wet cloth and hold it under the velvet; the vapor arising from the heated cloth will raise the pile of the velvet, with the assistance of a rush-whisk.

TO REMOVE MILDEW FROM LINEN.

MRS. E. A. C.

Wet linen with soft water and rub it well with white soap. Scrape fine chalk to a powder and rub it well into the linen; lay it on the grass in the sunshine and be careful to keep it damp with soft water; repeat the process next day and the mildew will entirely disappear.

TO REMOVE INK STAINS.

MRS. W. S. PRITCHARD.

Apply lemon juice and salt and lay the article in the sun.

LIQUID BLUING.

MRS. A. Y. RAWSON.

Mix thoroughly one ounce of pulverized Prussian blue, a half ounce of pulverized oxalic acid and one quart of soft water.

TO COLOR COTTON BLUE.

MRS. C. W. SIBLEY.

Put into a tin vessel two boxes of indigo, let it dissolve, then put in the goods and boil them; they will take all the color out of the water and will not fade.

TO PREVENT FLANNEL FROM TURNING YELLOW.

MRS. CROM. BOWEN.

Pieces of white wax laid in the folds of white flannel or Swiss muslin will prevent them from turning yellow.

TO CLEAN AND STIFFEN SILK.

MRS. E. P. CHASE.

Grate two or three large potatoes and add one pint of soft water; let it stand one hour, pour off the liquid and strain it through a sieve; put in a half pint of alcohol and it is ready for use. Apply the liquid with a clean sponge, rubbing the soiled part well; fold and iron. Be careful not to have the irons too hot.

FOR WASHING OIL CLOTHS.

Wash them with soft flannel and lukewarm water, and wipe thoroughly dry. To make extra nice, drop a few spoonfuls of milk over them and rub them with a dry cloth. Kerosene rubbed on oil-cloth or zinc with a dry cloth, after washing, is also good.

PREPARATION FOR WASHING.

One pound of potash, two pounds of sal-soda and six quarts of boiling water. Take two-thirds of a quart to three pails of water and add one cup of soft soap.

COMPOUND FOR WASHING FLUID.

MRS. C. C. HOWELL.

One pound of unslacked lime and three pounds of sal-soda. Boil in six quarts of rain water, pour the whole in a tub, add fourteen quarts of water, stir thoroughly and allow it to settle; then bottle. For washing, use one teacup for the first boiler, for each succeeding boiler a half teacup.

WASHING FLUID.

MRS. HASKELL.

A half pound of unslacked lime (or one teacup), one pound of sal-soda, one ounce of borax and one gallon of rain-water. Use a half teacup of the fluid to one boiler of water. Soak the clothes over night in clear water; put the fluid into the water and let it come to a boil; soak the clothes and pour the mixture over them; boil in clean water and rinse twice. The water the clothes are boiled in may be used for washing coarse flannels, calicoes, etc.

HARD SOAP.

MRS. S. JOHNS.

Pour four gallons of boiling water over six pounds of washing soda and three pounds of unslacked lime; stir the mixture well and let it settle until perfectly clear, then drain off the water, add six pounds of grease and boil for two hours, stirring most of the time. If it should be too thick, pour more water over the lime and add it to the boiling mixture; it is well to add a handful of soap. Perfume as you please.

HARD SOAP.

MRS. CARPENTER.

To six pounds of grease take six pounds of sal-soda, three pounds of unslacked lime, four gallons of water and a fourth of a pound of borax. Put the lime and soda into a kettle, then add the water; as soon as it boils take it off and let it settle, then pour the lye off. Put the grease into an empty kettle and melt; when it is hot add the borax and clear lye, boil it a half hour, dip up a little and if it is *as hard as tallow* when cool, it is done.

COLD WATER SOAP.

MRS. N. BAKER.

Fourteen pounds of rosin bar-soap, three pounds of sal-soda, one pound of rosin and eight ounces of salt. Put these into six or seven gallons of soft water on the fire until dissolved, then pour into a barrel and fill it with soft water, add two ounces of spirits of turpentine and stir well.



MISCELLANEOUS RECEIPTS.

RAG CARPET.

MRS. EMMA MICHAEL.



TEN POUNDS of fine XXX chain will make twenty-eight yards of carpet. Allow one and a half pounds of woolen rags to the yard, and, of cotton rags, one and a fourth pounds.

TO VENTILATE APPLES.

Bore holes in barrel heads to allow the moisture to pass off.

TO PRESERVE STOVE-PIPES.

Rub them well while warm (not hot) with linseed oil, before putting them away in the spring.

TO PREVENT FLIES FROM INJURING PICTURE FRAMES.

Boil three or four onions in one pint of water; brush the frames over with the liquid and no fly will touch them. It will not injure the frames.

TO RESTORE GILT FRAMES.

Take one ounce of cooking soda and beat it thoroughly with the whites of three eggs; brush out the dust with a feather duster, then dip a small paint brush into the mixture and rub it all over the gilding into every tiny crevice, and it will render it fresh and bright.

TO TAKE OUT GREASE.

To erase sewing-machine oil from muslins, soap the spots and wash them in cold water.

TO CLEAN CARPETS.

Salt, sprinkled upon the carpet before sweeping, will make it look bright and clean. This will also prevent moths.

TO CLEAN FLOORS AFTER TAKING UP CARPETS.

Take a dust-pan of damp earth and sprinkle over the floor, then use the broom as when scrubbing, after which brush the dirt up and very little dust will rise.

TO CLEANSE A NEW WOODEN PAIL.

Fill the pail with boiling water and let it remain until cold, then empty it and wash the inside with a solution of soda (having the water warm) and a little lime; after that scald it well with hot water and rinse with cold.

SEALING-WAX FOR FRUIT JARS.

Take eight ounces of rosin, two ounces of shellac and half an ounce of beeswax; melt the rosin, then add the shellac slowly, and afterward the beeswax.

TO KILL COCKROACHES.

Mix equal parts of red lead, Indian meal and molasses to a paste, put it on iron plates and set it where they congregate.

TO PREVENT BEDBUGS FROM REMAINING EITHER
IN THE HOUSE OR BEDSTEAD.

MRS. M. A. TURNER.

Take two tablespoons of lard and one ounce of quicksilver; beat the white of an egg, then stir them all together. With a small brush or stick put this mixture in every crack or crevice where vermin can hide; do this after cleaning house and you will never be troubled with vermin. If you have them already, use corrosive sublimate first. Take off your rings while applying this preparation as it injures gold.

TO CLEAN BRASS ORNAMENTS.

Wash them with alum boiled in strong lye, one ounce to a pint, and afterwards rub them with strong tripoli.

TO CLEAN BRASS STAIR RODS.

MRS. J. P. FOSTER.

First wash the rods in strong soapsuds, then rub them with rotten stone moistened with alcohol. Let the mixture dry on, and rub it off with a dry woolen cloth.

FOR CLEANING FURNITURE.

MRS. SNYDER, NEW YORK.

One quart of lard oil or olive oil, one pint of linseed oil, three quarts of rain-water, one teaspoon of spirits of ammonia or enough to make the oil and water unite, and one ounce of borax dissolved in warm water. Apply with a woolen cloth and rub the articles perfectly dry.

A CLEANING POLISH FOR FURNITURE.

One pound of olive oil, one pound of rectified oil of amber, one pound of spirits of turpentine, one ounce of oil of lavender and a half ounce of tincture of alkanet root. Saturate a piece of cotton batting with this and apply it to the wood, then with a soft rag rub well and wipe off dry. This will make old things new. It must be kept tightly corked.

TO TAKE GREASE OUT OF SILKS.

MRS. GRAHAM.

Take a lump of magnesia and rub it (wet) over the spot, let it dry; then brush the powder off, and the spot will disappear. Or take a visiting or other card, separate it, and rub the spot with the soft internal part, and it will disappear without removing the gloss from the silk.

TO CLEANSE CLOTHES, CARPETS, ETC.

MRS. M. A. RICH, STERLING, ILL.

Three and a half quarts of soft water, a fourth of a pound of salt-petre, a fourth of a pound of barbers' white soap, a fourth of a pound of alcohol and a half pound of ammonia.

TO CLEAN STRAW MATTING.

Use a coarse cloth dipped in salt and water; wipe dry. The salt will keep the matting from turning yellow.

TO CLEAN ZINC.

MRS. D. D. B., CHICAGO.

Wash the zinc with soap suds and wipe it dry. Mix three spoons of clear water and one teaspoon of oil of vitriol. Take a clean cloth and rub it thoroughly with the vitriol water, being careful not to drop any on the carpet; then take clear water, wash it and wipe it dry, and you will have not only a clear but a bright zinc.

TO EXTRACT STAINS FROM SILVER.

Sal-ammoniac one part, vinegar sixteen parts. Mix and use this liquid with a piece of flannel, then wash the plate in clean water.

TO REMOVE PIMPLES AND MAKE THE SKIN SMOOTH.

Make a tea of red clover blossoms and wash the face with it two or three times a day.

TO PRESERVE POTATOES TILL SPRING.

Put a quantity of powdered charcoal on the bottom of the potato bin; it will preserve their flavor and prevent the sprouts from shooting out so early as they otherwise would.

TO KEEP THE CURCULIO FROM PLUM TREES.

DR. J. N. SPEED, RUSHVILLE, ILL.

Every morning take wood ashes and with a large spoon throw them up into the trees while the dew is on. They make a lye that will destroy the curculio and secure a good crop of plums. Try it.

COLOGNE WATER.

Two drams of English oil of lavender, two drams of oil of cloves, two drams of oil of bergamot, twenty drops of otto of rose, twenty drops of oil of cinnamon, one dram of essence of musk and one dram of rectified spirits.

CAMPHOR ICE.

MRS. C. GETCHELL.

A half ounce each of gum camphor, white wax, spermaceti and almond oil. Mix them together over a gentle fire until dissolved, then pour into pans to cool.

PRIME VINEGAR.

MRS. W. S. PRITCHARD.

Mix one quart of molasses, three gallons of rain water and one pint of yeast. Let them ferment and stand four weeks.

DIAMOND CEMENT.

MR. JOHN SCRIPPS, RUSHVILLE, ILL.

A half pound of white glue, a fourth of a pound of dry, white lead and a quart of rain-water. Put all in a vessel, set it in another of boiling water till the glue is dissolved, then add a half pint of alcohol and boil till all is well mixed; bottle it and cork well. Before using it place it in warm water to soften, also warm your crockery or glass, and after affixing it set away the articles affixed for twenty-four hours.

STOVE POLISH.

Mix stove lustre with turpentine, apply it in the usual manner, and the stove will look like new.

VARNISH FOR GRATES.

Asphaltum pitch dissolved in turpentine.

DEATH TO INSECTS.

Two pounds of alum dissolved in three or four quarts of boiling water and applied to all cracks and crevices, will keep out ants, roaches, spiders, bedbugs, etc., etc.

UNFAILING CURE FOR COLIC IN HORSES.

MR. P. J. M.

Take one dessert-spoon of copperas, put it in a piece of paper, tie on a stick and put down the horse's throat, punching until the paper breaks. It will give relief in a few minutes.

TO PURIFY CISTERN WATER.

MRS. CROM. BOWEN.

A small sack of charcoal dropped into the cistern every spring, will purify it, and keep the water sweet and clean.

ORRIS ROOT.

Nibble orris root when going to singing school.

TO REMOVE GREASE FROM COAT COLLARS.

Wash with a sponge moistened with hartshorn and water.

DIFFERENT USES FOR AMMONIA.

No housekeeper should be without a bottle of spirits of ammonia, for besides its medical value, it is very desirable for household purposes. It is nearly as useful as soap, and its cheapness brings it within the reach of all. Put a teaspoon of ammonia into a quart of warm soap-suds, dip in a flannel cloth and wipe off the dust and fly specks, and see how much labor you can save. No scrubbing will be needful.

It will cleanse and brighten silver wonderfully. With a pint of suds mix a teaspoon of the spirits, dip in your silver spoons, forks, etc., rub them with a brush, and polish with a chamois skin.

For washing mirrors and windows, put a few drops of ammonia on a piece of paper and it will readily take off every spot or finger mark on the glass.

It will take out grease spots from every fabric. Put on the ammonia nearly clear, lay a blotting paper over the place and press a hot iron over it a few minutes. A few drops in water will clean laces and whiten them, and muslins also.

Then it is a most refreshing agent at the toilet table. A few drops in a basin will make a better bath than pure water, and, if the skin is oily, it will remove its glossiness and disagreeable odors. Added to a foot bath, it entirely absorbs all obnoxious smell so often arising from the feet in hot weather; nothing is better for cleansing the hair from dandruff and dust.

For cleansing hair and nail brushes it is equally good. Put a teaspoon of ammonia into a pint of warm water and shake the brushes through the water; when they look white, rinse them in

cold water and put them in the sunshine or a warm place to dry; the dirtiest brushes will come out white and clean.

For medical purposes it is unrivalled. For the headache it is a desirable stimulant; and frequent inhaling of its pungent odors will often remove catarrhal cold. There is no better remedy for heart-burn and dyspepsia, and the aromatic spirits of ammonia is especially prepared for these troubles; ten drops of it in a wine-glass of water is often a great relief. The spirits of ammonia can be take in the same way, but it is not palatable.

AMMONIA FOR PLANTS.

The effect of ammonia on vegetation is beneficial. If you desire roses, fuschias, geraniums, etc., to become more flourishing, try it upon them by adding five or six drops to every pint of water you give them, but do not repeat the dose oftener than once in five or six days, lest you stimulate them too highly.

TO REMOVE RUST FROM STEEL.

MRS. W. —.

Cover the steel with sweet oil well rubbed on; in forty-eight hours use unslacked lime powdered very fine; rub it till the rust disappears. To prevent rust mix with fat oil varnish four-fifths of well rectified spirits of turpentine; apply it by means of a sponge and the articles will retain their brilliancy and never contract any stains of rust.

CLEANING HAIR BRUSHES.

MRS. J. P. FOSTER.

Take a cup of corn meal and fill the brush, rubbing gently with the hand; as it absorbs the grease and dirt shake it out, and use fresh meal till the brush is thoroughly cleaned. This is better than ammonia, as there is no water to injure or loosen the back of the brush.

FOR CLEANING HAIR.

MRS. MARIA LAIRD.

Make a thick suds with castile soap and one pint of soft water; add one egg well beaten, two tablespoons of ammonia and two teaspoons of pulverized borax. Bottle it; pour a little on the hair and rinse it off with clean water.

TO PRESERVE AND STRENGTHEN THE HAIR.

MRS. J. P. FOSTER.

One ounce of bi-carbonate of soda, two drams of tincture of cantharides, two ounces of spirits of rosemary, and a half pint of rosewater. Mix the bi-carbonate of soda with the rosewater, and add the other ingredients. Apply it with a sponge, rubbing it well into the roots of the hair until a lather is produced; then rinse with water, and dry on a coarse towel.

TO CLEAN MARBLE.

MRS. W. —.

Make Spanish whiting into a paste by moistening with water in which a piece of washing soda is dissolved; spread in a piece of flannel and rub it well on the marble, repeating the process. It should be washed off with soap and water and the marble afterwards polished with a soft duster.

CLEANSING VARNISHED PAINT.

In cleansing paint which has been varnished there is nothing better than weak tea. All the tea leaves from several drawings should be saved and boiled over early in the morning of the paint cleansing day; if boiled in an old tin pail or pan, the tea can be easily strained off for use. Wet a flannel in it and wipe the oak grained paint and you will be surprised at its brightness. No soap is needed and no milk. The tea is the most capital detergent ever invented. Wipe the paint with a soft cloth; you will find that very little elbow grease is needful. White varnished paint is cleansed as rapidly as the grained.

SOLUTION FOR CLEANSING SILVER.

MRS. W. S. PRITCHARD.

Two quarts of rain water, two ounces of cyanuret of potash, one ounce of alcohol, one half ounce of Glauber's salts, one half ounce of blue stone pulverized, one ounce of ar. water spirits of ammonia; shake well before using. Before you begin to clean your silver, have ready a basin of hot soap suds and a basin of clean hot water. Tie a sponge on the end of a stick, then pour a small quantity of the solution into a bowl, dip the sponge into the mixture and apply to the article of silver, rubbing it over quick-

ly, (to avoid streaks), wash the silver in the soap suds, then rinse in the clear water and dry thoroughly with a soft cloth. As the solution is a rank poison, avoid getting it into the spouts of coffee pots or any place where it cannot be easily removed. It is best to pour out but a small quantity of the mixture at a time as it is very volatile.

TO MEND CHINA.

Take a very thick solution of gum arabic in water, and stir in plaster of Paris until the mixture becomes of the proper consistency. Apply it with a brush to the fractured edges of the china, and stick them together. In three days the article cannot be broken in the same place. The whiteness of the cement renders it doubly valuable.

WASHING WINDOWS.

MRS. CHAS. H. GETCHELL.

Wash the dressing from a new chamois skin, it will then be found very convenient for washing window and picture glass and mirrors, using clean, warm rain-water. Wring out dry and wipe the glass after washing, and it will need no further polishing. When done using wash clean and hang up to dry. With care one skin will last a long time.

PENNYROYAL AND POTASH.

If mosquitoes or other bloodsuckers infest our sleeping-rooms at night, and we uncork a bottle of the oil of pennyroyal, these animals will leave in great haste, nor will they return so long as the air in the room is loaded with the fumes of that aromatic herb. If rats enter the cellar, a little powdered potash, thrown in their holes, or mixed with meal and scattered in their runways, never fails to drive them away. Cayenne pepper will keep the buttry and storeroom free from ants and cockroaches. If a mouse makes an entrance into any part of your dwellings, saturate a rag with Cayenne, in solution, and stuff it into the hole, which can then be repaired with either wood or mortar. No rat or mouse will eat that rag for the purpose of opening communications with a depot of supplies.—*Scientific American*.

CHAPPED HANDS.

Take common starch and grind it with a knife until it is reduced to the smoothest powder. Take a tin box and fill it with starch thus prepared, so as to have it continually at hand for use. Then every time the hands are taken from the suds, or dish-water, rinse them thoroughly in clean water, wipe them, and while they are yet damp, rub a pinch of the starch thoroughly over them, covering the whole surface. We know many persons formerly afflicted with hands that would chap until the blood oozed from many minute crevices, completely freed from the trouble by the use of this simple remedy.

To rub the hands thoroughly, when damp, with wheat bran will have the same effect as the starch. It is also an excellent remedy for tetter on the hands—will stop the itching at once and effect a speedy cure.

TO DESTROY MOTHS IN CARPETS.

MRS. E. P. CHASE.

Wring a coarse towel out of clean water, spread it smoothly over the carpet and iron with a hot iron changing the iron often; repeat on all parts of the carpet suspected of having moths. It is not necessary to press hard. The color of the carpet will not be injured and the moths will be destroyed by the steam from the hot iron.

GOOD CEMENT.

Alum and plaster of Paris well mixed with water, and used in a liquid state, will form a very useful cement. It will be found quite handy for many purposes. It forms a very hard composition, and for fixing the brasses, etc., on lamps, nothing could be better.

TO PREVENT A DOOR FROM CREAKING.

Rub on the hinges a bit of soap, or two or three drops of machine oil.

INDEX.

	Page
BREAD AND YEAST—	87
Apple gems	103
An unfailing yeast	88
Aunt Rachel's flannel cakes	106
Another way, for cracked wheat	112
Batter cakes	105
Baking powder biscuit	104
Beat biscuit	103
Best mode for cooking oat meal	112
Bread—	89, 90
Brown	94, 95
Boiled corn	96
Corn	96, 97
Graham	93, 94
Sweet	92
Salt rising	90
Biscuit—	93, 103, 104, 105
Fairy	104
French	93
Imperial	93
Milk	93
Sour milk	104
Soda	104
Unleavened	105
Breakfast cakes	109
Breakfast gems	108
Brown bread	94, 95
Brown biscuit	105
Buckwheat cakes	106, 107
Bunns	100, 101
Cakes—	105, 106, 107, 109
Carrie's jug yeast	87
Carolina muffins	98
Corn bread	96, 97, 98
Corn muffins	98
Corn griddle-cakes	107
Corn fritters	110
Cracked wheat	112
Cream toast	108
Croquets	101
Crumpets	111
Des Moines crumpets	111
Des Moines rusk	92
Dry yeast	88
Egg roll	92
Fairy biscuit	104
Farina cakes	106
Flour	87

	Page
French biscuit	93
French rolls	90, 91
Fried mush	98
Fruit gems	103
Fritters	110
Gems	101, 102, 103
Graham bread	93, 94
Graham yeast bread	94
Graham cakes	100
Graham gems	101
Graham muffins	99, 100
Indian brown bread	94
Imperial biscuit	93
Johnny-cake	97
Jug yeast	87, 88
Lapland cakes	109
Milk biscuit	93
Mrs. Hodge's biscuit	105
Muffins	98, 99, 100
Mush	97, 98, 112
Mush biscuit	103
Nice Johnny-cake	97
Nice griddle cakes	107
Nice breakfast cakes	109
Oat meal gems	101, 102
Oat meal, mode of cooking	112
Parker House rolls	91
Pearl grit gems	102
Pop-overs	101
Raspberry shortcake	108
Rice gems	102, 103
Rice griddle cakes	106
Rice fritters	110
Rice croquets	101
Rice waffles	109
Rice tea cake	100
Royal crumpets	111
Rolls	90, 91
Rusks	91, 92
Des Moines	92
Sweet	92
Rye drop cakes	106
Salt rising bread	90
Saratoga toast	108
Sally Lunn	97
Without yeast	97
Short-cake	108
Soda biscuit	104

	Page		Page
Sour milk biscuit	104	Ice cream	201, 202
Steamed corn bread	95	Italian cream	200
Strawberry short-cake	107	Jelly blanc mange	205
Sweet bread	92	Lemon cream	201
Sweet rusk	92	Lemon sherbet	202
Swiss buns	100	Orange sherbet	202
Unleavened biscuit	105	Spanish cream	201
Virginia pone	102	Syllabub	202
Waffles	109, 110	Tapioca cream	199, 200
Wheat gems	102	Thompson's ice cream	201
Cracked	112	Vanilla cream	201
Whigs	111	Whips	202
Yeast —	87, 88, 89		
An unfailing	88	DRINKS —	237
Carrie's jug	87	Chocolate	238
Dry	88	Coffee	237, 238
Jug	88	Cream nectar	239, 240
Yeast buckwheats	107	Effervescing jelly drink	239
		Ginger beer	238
CAKES AND ICINGS —	151	Ginger pop	239
Boiled icings	151	Raspberry shrub	240
Frosting	152	Red raspberry vinegar	240
General directions	151	Root beer	239
Icings	151	Substitute for cream in coffee	238
		To keep cider sweet	240
CONFECTIONERY —	207	To make coffee	237
Butter scotch	209	To make a large quantity of	
Candy	208, 209	coffee	237
Caramels	208		
Chocolate caramels	207, 208	EGGS —	57
Cocoanut candy	208	Another way	58
Cocoanut cakes	210	Baked eggs	58
Cocoanut kisses	210	Baked omelet	59
Cream candy	209	Boiled eggs	58
French cream candy	209	Another way	58
Hickory-nut drops	208	Fried eggs	57
Kisses	209, 210	Fried omelet	59
Molasses candy	208	How to select and pack eggs	57
Vinegar candy	208	Omelet	59
White taffy candy	209	Baked	59
		Fried	59
CREAMS AND FANCY DISHES — 199		Pickled eggs	58
Blanc mange	204, 205	Poached eggs	58
Boiled custard	203	Scrambled eggs	58
Charlotte russe	204		
Chocolate blanc mange	204	FANCY CAKES FOR PARTIES — 174	
Corn starch blanc mange	205	Another pretty cake	175
Creams	199, 200, 201, 202	Gold cake	174
Egg	200	Layer fruit cake	175
Fruit	200	Pink cake	175
Ice	201, 202	Silver cake	174
Hamburg	201		
Italian	200	FISH —	17
Lemon	201	About selecting fresh	17
Spanish	201	Baked	18, 19
Tapioca	199	Baked halibut	19
Vanilla	201	Broiled	17, 20, 22
Egg cream	200	Smoked salmon	20
Floating island	203	Boiled	17, 21
French custard	203	Boiled cod-fish	21
Fruit cream	200	Boiled mackerel	20
Hamburg cream	201	Canned salmon	20

	Page
Chowder	18
Cod-fish balls	21
Cod-fish on toast	21
To prepare for table	21
Boiled	21
Fried	22
Fresh, how to broil	17
Boil	17
Bake	18
Chowder,	18
Fry	17
How to cook cod-fish	21
How to boil fresh	17
To choose a salt mackerel	20
To cook cod-fish	21
To choose a fresh fish	17
To pot fresh fish	18
To choose	17, 20
Bake fish	18
Boil fresh	17, 20, 21
Broil fish	17, 22
Smoked salmon	20
To fry fresh cod-fish	22
To prepare cod-fish for the table	21
Salmon trout	19
Shad	19
Shell-fish	22
Smoked Halibut	19
Soused mackerel	20
FOR THE SICK—	241
Arrow root	242
Baden Baden cream	244
Beef tea	242
Blackberry cordial	243
Blackberry syrup	244
Corn meal gruel	241
Drink for the sick	244
Egg pop	242
Milk porridge	242
Oat meal gruel	241
Oyster toast	241
Panada	242
Rice jelly	242
Sago gruel	241
Sherbet	244
Tamarind drink	244
Toast water	243
Wheat gruel	241
Wine whey	242
Wine jelly	243
FRUITS, JELLIES, PRESERVES— 211	
A delicious dish of apples	213
Ambrosia	213, 214
Apples,	211, 212, 213, 215
Apple butter	215
Apple meringues	213
Apple snow	212
Apples to be eaten with meat	213
Baked apples	211
Baked peaches	216

Baked pears	217
Baked quinces	216
Boiled apples	212
Candied orange peel	223
Canning fruit	214
Canned peaches, or other fruit	214
Cider apple sauce	215
Coddled apples	211
Crystal apples	212
Crab marmalade	220
Cut apples	212
Currant jelly	221
Currant preserves	218
General directions	211
Gelatine	222
Gelatine jelly	222
Green grape jelly and marmalade	219
Jellies—	211, 217, 221, 222
John Thomas	216
Lemon butter	215
Lemon jelly	222
Lemon sponge or custard	223
Orange jelly	221
Peach butter	214
Peach preserves	218
Pie-plant jelly	220
Pine-apple preserves	218
Plum marmalade	219
Preserves— 211, 212, 217, 218, 219	
Preserved apples	212
Preserved damsons	218
Preserved pears or quinces	217
Preserved quinces	217
Preserved quinces with apples	217
Preserved watermelon	219
Quince jelly	217, 220
Quince marmalade	219
Raspberry charlotte	223
Raspberry jam	216
Siberian crab jelly	221
Stewed and baked apples	211
Snow jelly	222
Suggestions	211, 214
Tomato marmalade	216
GINGER BREAD—	194, 195
Drop ginger cake	196
Ginger bread, plain	195
Ginger cake	196
Ginger cookies	197
Ginger snaps	196, 197
Ginger sponge cake	195
Soft ginger bread	194, 195
Spiced ginger bread	195
HINTS FOR THE LAUNDRY— 253	
Bran water	253
Clear starching	254
Cold water soap	257
Compound for washing fluid	256
For washing oil cloths	256
Hard soap	257

	Page		Page
Liquid blueing	255	Delicate cake	168, 169
Preparation for washing	256	Dough cake	167
Starch	254	Dover cake	165
Starch polish	254	Economy cake	167
To clean and stiffen silk	256	Election cake	152, 153
To color cotton blue	255	Feather cake	170, 171
To prevent colors from fading	253	Fig cake	170
To remove ink stains	255	French cake	165
To remove iron rust and ink from white goods	254	French loaf cake	158
To remove fruit stains from white goods	254	Fruit cake	153, 154, 155
To remove starch or rust from flat irons	254	Gold cake	162
To wash Swiss muslin	253	Harrison cake	156
To prevent flannel from turning yellow	255	Hickory-nut cake	159, 160
To raise the surface of velvet	255	Ice-water sponge cake	174
To remove grease spots from silks or woollens	255	Lady cake	169, 170
Washing fluid	256	Lincoln cake	171
LAYER CAKES—	176	Lemon cake	161
Almond custard cake	179	Lemon currant cake	158
Cake	180	Lilly cake	163
Boston cream cakes	185	Madison cake	164
Chocolate cake	177	Marble cake	161, 162
Cocanut cake	177, 178	Mountain cake	170
Cream cake	183, 184	Mrs. Carpenter's wedding cake	153
Cream sponge cake	184	Mrs. Dodge's wedding cake	153
Custard cake	179	Mrs. Harmon's fruit cake	153
Icing cake	180	Mrs. Mason's cake	163
Ice cream cake	180	Mrs. Sibley's raised cake	157
Jelly cake	182, 183	Number cake	165
Lemon jelly cake	181, 182	Pork cake No. 1.	158
Lemon or orange cake	181	Pork fruit cake	158
Mrs. Sherman's almond cake	180	Pound cake	160, 161
Mrs. Speed's layer cake	183	Railroad cake	164
Neapolitan cake	176	Raised cake	156, 157
Orange cake	180, 181	Rich cake	166
Raisin cake	176	Rich coffee cake	157
Roll jelly cake	183	Shrewsbury cake	160
White mountain cake	178, 179	Snow cake	171
LOAF CAKES—	152	Spice cake	160
Almond cake	158	Sponge cake	171, 172, 173
Berwick sponge cake	174	St. Nicholas cake	163
Black cake	156	Washington cake	166
Black clouds	166	White clouds	166
Boston pound cake	161	White cake	167
Bridgeport cake	156	White cake, marbled	162
Cheap fruit cake	155	White cup cake	165
Cherry Valley cake	167	White fruit cake	155
Citron, or almond cake	159	Willie C.'s birth-day cake	162
Clove cake	160	MEATS—	35
Cocanut cake	166	Balls	42
Coffee cake	157	Beef—	35
Composition cake	166	A la mode	38
Corn starch cake	168	Balls	40
Cream cake	163	Baked tongue	41
Cream sponge cake	171	Broiled steak	38
Cup cake	165	Beef-steak roll	39
		Beef-steak for the old	40
		Beef and mutton pie	43
		Beef omelet	40
		Brine for curing beef	55
		Brine for curing pork and ham	55
		Brine for ham	55

	Page		Page
Broiled ham	52	Shoulder of veal	44
Boiled tongue	41	To fry veal steak	44
Care of meat and drippings	36	Veal or lamb patties	45
Corned beef	40, 54	MEDICINAL RECIPES—	245
Fried ham	52	All-healing ointment	247
Fried liver	41	Babes, food for	250
Fried salt pork	53	Boils, poultice for	250
Ham and eggs	52	Burns, salve for	250
Ham sandwiches	53	Caked breasts, calendula salve for	247
Ham toast	53	Calendula salve for caked breasts	247
Hash	43	Canker sore mouth, salve for	249
Hash on toast	43	Corns, for	246
Hash with potatoes	43	Chillblains	246
How to fry dried beef	42	Cough medicines	248
How to keep hams through summer	56	Croup liniment	249
Irish stew	48	Cure for boils	251
Lamb with rice	48	Cure for burns	250
Lard	54	Cure for dyspepsia	249
New England sausages	54	Cure for drunkenness, English	245
Mutton—	36	Cure for a wen	249
Chops	47	Diarrhea	249
Croquets	48	Dyspepsia, cure for	249
Fillet of	47	English cure for drunkenness	245
Fricassee	48	Eye water recipe	245
To cook a leg of	47	For burns, good	250
To roast a shoulder of	47	For canker sore mouth	249
Pork steaks	50	For corns	246
Baked with apples	53	For felons	245, 246
Chops	50	For sore nipples	246
Sausages	53	For salt rheum	246
Pig's head roasted	50	For hoarseness	248
Pressed head	51	For rheumatism	247
Roast pig	49	Frosted feet, to relieve	249
Roast leg of pork	49	Food for babes	250
Roast spare-rib	50	Grandmother's salve for every-thing	251
Scrabble	51	Headache, sick	249
Steamed ham	52	Hoarseness, for	248
Stewed lamb with green peas	48	Lime water	250
Souse	50	Liniment, croup	249
To cook ham	51	Liniment for man or beast	247
To boil ham	51	Lock-jaw	249
To glaze ham	52	Mustard plaster	249
To cook dried beef	42	Ointment, all-healing	247
To cure hams	55	Plaster, mustard	249
To fry tripe	42	Potato poultice	247
To make tough beef tender	41	Poultice for boils	250
Tomato steak	39	Quinsy, to prevent	248
To warm over cold meats	42	Relieve frosted feet, to	249
To warm ham	52	Rheumatism	247
To prepare lard	54	Ringworm	246
Veal—	36	Salt rheum, for	246
Roast	44	Salve for burns	250
Loaf	45	Salve for caked breasts, calendula	247
Omelet	45	Salve for everything, grandmoth-er's	251
Pot-pie	46	Sick headache	249
Sausages	47	Sore nipples, for	246
Mottled veal	46	Sore mouth, canker	249
Roast veal	44	Styes, to prevent	251
Spiced veal	45	Tonic	247
Scalloped veal	46		

	Page		Page
Toothache	249	To clean furniture	261
Worms, for children for	250	To clean marble	266
Wen, cure for a	249	To clean straw matting	262
Water, lime	250	To clean zinc	262
MISCELLANEOUS RECEIPTS—	259	To cleanse clothes, carpets, ect	261
After taking up carpets, to clean		To cleanse a new wooden pail	260
floors	260	To destroy moths in carpets	268
Ammonia, different uses for	264	To extract stains from silver	262
Ammonia for plants	265	To keep the curculio from plum	
Apples, to ventilate	259	trees	262
Bed-bugs, etc., to prevent	200	To kill cockroaches	260
Brass ornaments or stair rods, to		To mend china	267
clean	261	To prevent bed-bugs in the house	260
Carpet, rag	259	To prevent flies injuring picture	
Carpets, to destroy moths in	268	frames	259
Camphor ice	263	To prevent a door from creaking	268
Cement, diamond	263	To preserve potatoes till spring	262
Cement, good	265	To preserve and strengthen the	
Chapped hands	268	hair	266
Clean carpets, to	260	To preserve stove pipe	259
Cleaning polish for furniture	261	To purify cistern water	264
Cleaning hair brushes, for	265	To remove grease from coat col-	
Clean marble, to	266	lars	264
Cleansing varnished pain	266	To remove pimples and make the	
Coat collars, grease from	264	skin smooth	262
Colic in horses	263	To remove rust from steel	265
Cologne water	262	To restore gilt frames	259
Death to insects	263	To take out grease	260
Diamond cement	263	To take grease out of silk	261
Different uses for ammonia	264	To ventilate apples	259
Door creaking, to prevent	268	Unfailing cure for colic in horses	263
Extract stains from silver	262	Varnish for grates	263
For cleaning hair brushes	265	Washing windows	267
For cleaning furniture	261	PICKLES—	225
Good cement	268	Brine for cucumber pickles	225
Grates, varnish for	263	Cabbage, pickled	229
Grease out of silk, to take	261	Cauliflower, pickled	229
Grease, to take out	260	Chow-chow	231, 232
Gilt frames, to restore	259	Cucumber pickles	225, 226
Hair, for cleansing	265	Cucumbers, ripe	227
Hands, chapped	268	French pickles	227
Insects, death to	263	Green tomato pickles	228
Kill cockroaches	260	Green pepper mangoes	229
Make the skin smooth and re-		Highden pickles	227
move pimples	262	Mangoes	230
Marble, to clean	260	Mangoes, green pepper	229
Mend China, to	267	Piccalilli	230, 231
Moths in carpets, to destroy	268	Pickled cabbage	229
New wooden pail, to clean a	260	Cauliflower	229
Orris root	264	Tomatoes	228
Pennyroyal and potash	267	Ripe cucumber pickles	227
Prime vinegar	263	Sweet pickles	232
Rag carpet	259	Tomatoes, pickled	228
Sealing wax for fruit jars	260	PIES—	113
Solution for cleaning silver	266	Apple pie, chopped	121
Stove polish	263	Apple custard pie	116
To clean carpets	260	Apple florindines	116
To clean brass stair-rods	261	Apple pie, lemon	121
To clean brass ornaments	261	Cheese cakes	115, 116
To clean floors after taking up		Chopped apple pie	121
carpets	260		

	Page
Cobbler, peach	122
Cocoanut pie	116
Cracker pie	118
Cream pies,	117, 118
Cream paste	113
Custard pie	119
Custard apple pie	116
Custard lemon	118
Custard, sweet potato	122
Delicate pie	115
Florindines, apple	116
Lemon pie	119, 120, 121
Lemon apple	121
Lemon pie with two crusts	119
Lemon pie with three crusts	119
Lemon custard	118
Lemon puffs	121
Lemon tarts	120
Marlborough pie	118
Mince meat	115
Mock mince meat	114
Mince pie	115
New England pumpkin pie	122
Paste	113
Paste, cream	113
Peach cobbler	122
Poor man's pie	115
Pumpkin pie, New England	122
Puff paste	113
Sliced sweet potato pie	122
Sweet potato custard pie	122
Squash pie	122
Summer mince pie	115
Vinegar pie	116
Washington pie	116, 117
POULTRY—	27
A dressing for chicken	32
Boiled turkey	28
Broiled chicken	29, 30
Broiled prairie chicken	32
Chicken pie	30
Chicken pudding	31
Smothered	30
Jellied	31
Broiled	29
Fricassee	29
Fried	30, 32
Dressing for	32
Duck roast	33, 34
Boiled	33
Smothered	34
Fricassee chicken	29
Fried chicken	30, 32
Jellied chicken	31
Other ways (to warm over turkey)	29
Roast turkey	28
Roast chicken	29
Roast duck	33, 34
Roast pigeon	33
Roast quail	33
Smothered chicken	30

Smothered duck	34
Stewed prairie chicken	32
To select and prepare poultry	27
To roast a turkey	28
Turkey, how to select	27
Boiled	28
Roasted	28
Warmed over	28, 29
To warm over a turkey	28
To fry chicken	30
To make an old fowl tender	31
To dress a prairie chicken	32
To fry prairie chicken	32
To roast pigeons	33
To boil duck	33
PUDDINGS—	123
Amherst pudding	139
An excellent pudding without eggs	135
Apple pudding	137, 138
Apple sago pudding	141
Apple dumplings	136
Baked batter pudding	132
Baked pudding	128
Baked apple dumplings	136
Baked English plum	124
Baked flour pudding	125
Baked Indian pudding	136
Baked potato pudding	143
Berry pudding	127, 129
Birds-nest pudding	141
Black pudding	126
Boiled pudding	132
Boiled batter pudding	133
Boiled bread pudding	130
Boiled English plum	123
Boiled flour pudding	124
Boiled plum pudding	124
Boiled potato pudding	142
Bread pudding	131
Bread and butter pudding	130
Cherry pudding	129
Chocolate pudding	144
Christmas pudding	125
Citron pudding	128
Cottage pudding	134
Cocoanut pudding	144, 145
Corn, green	142
Cracker pudding	124, 147
Custard tapioca pudding	143
Delmonico pudding	126
Dumplings, apple	136
Eve's pudding	138
English plum pudding	123, 124
Baked	124
Boiled	123
Farina pudding, ice	127
Fig pudding	127
Florentine pudding	134
Flour baked pudding	125
Flour boiled pudding	124

	Page		Page
Fruit pudding without eggs	146	SAUCES AND SALADS—	61
General remarks	122	Asparagus salad	67
German pudding	128	Bean salad	68
Ginger or black pudding	126	Bread sauce	62
Green corn pudding	112	Burnt butter	62
Home pudding	147	Cabbage salad	68
Ice Farina pudding	127	Catsups	64, 65, 66
Indian pudding	135, 136	Celery sauce	64
Indian pudding without eggs	135	Chicken salad	66, 67
Jelly pudding	138	Chili sauce	63
Lemon pudding	145	Cranberry sauce	63
Maccaroni pudding	130	Cucumber catsup	66
Minute pudding	137	Currant catsup	64
Orange pudding	146	Currant soy	65
Oxford pudding	137	Drawn butter	61
Paradise pudding	144	Dressing for chicken salad with-	
Peach pudding	126	out celery	67
Persian pudding	133	Essence of celery	64
Plain steamed pudding	127	Egg sauce	63
Plum pudding	123, 124, 140	Grape catsup	65
Baked	124	Gooseberry catsup	65
Boiled	123, 124	Lobster salad	67
Cracker	124	Mint sauce for lamb	62
English	123	Mustard sauce for lettuce or cab-	
Poor man's	140	bage	64
Pop-over	142	Oyster sauce	63
Potato	142	Parsley sauce	62
Baked	143	Potato salad	68
Boiled	142	Sauce for boiled meats	62
Puffs	140, 141	Salads	66, 67, 68
Queen of puddings	131, 132	Sauce for broiled fish	64
Quick pudding	129	Sauces	61, 62, 63, 64
Rice cups	140	Salad dressing	68
Rice pudding	139, 140	Shirley sauce	62
Rhyme pudding	136	To make curry powder	64
Sago pudding	141	Tomato catsup	65
Sago apple pudding	141	Walnut catsup	66
Sally Lunn pudding	134	White sauce	61
States ship pudding	129		
Steamed pudding	133	SHELL-FISH—	22
Steamed plain pudding	127	Another oyster pie	25
Snow pudding	147, 148	Broiled oysters	24
Suet pudding	125	Clam fritters	25
Sunderland pudding	130	Fried oysters	24
Tapioca pudding	143, 144	Lobster croquettes	25
Tapioca custard	143	Oysters fried	24
Telegraph pudding	147	Escalloped	23
Thanksgiving pudding	133	Pickled	23
Union pudding	143	Roasted	25
Washington pudding	146	Stewed	24
Wedding cake pudding	128	Steamed	24
Whortleberry pudding	127	Oyster fritters	25
SAUCES FOR PUDDINGS—	148	Patties	23
Cream sauce	149	Pie	22, 25
Excellent sauce for boiled rice	150	Pickled oysters	23
Foam sauce	149	Roasted oysters	25
Hard sauce	148	Steamed oysters	24
Hot sauce	149	Stewed oysters	24
Lemon sauce	150	To fry oysters	23
Pudding sauce	148, 149		

	Page		Page
SMALL CAKES—	186	Oyster	13
Bakers' lemon snaps	187	Oyster, chicken and	14
Carolina cakes	188	Pea	12, 13
Christmas cookies	190	Portable	15
Clove cake	186	Potato	12
Cocoanut cookies	190	Sago	10
Cookies	189, 190	Scotch broth	15
Carolina	188	Tomato	11
Christmas	190	Without meat, an excellent	11
Cocoanut	190		
Mother's	190	SWEET PICKLES—	232
New Years	190	Apples, spiced	234
Spiced	189	Cherries, spiced	233
Crullers	191	Currants, spiced	233
Rich	191	Directions for making sweet	
Doughnuts	192, 193	pickle	232
Raised	192	Grapes, spiced	233
Without sugar	192	Grapes, pickled	235
Fried cakes	190, 191	Peaches, spiced	234
Fruit drop cakes	186	Peaches, pickled	234
German cakes	194	Pears, pickled	235
Jumbles	187, 188	Pickled grapes	235
Lady-fingers	188	Peaches	234
Lemon snaps	187	Pears	235
Little plum cakes	186	Plums	234
Maccaroons	194	Raisins	235
Matrimony	193	Watermelon	235
Mother's cookies	190	Raisins, pickled	235
New Years cookies	190	Sweet tomato pickles	233
Raised doughnuts	192	Spiced apples	234
Rich crullers	191	Cherries	233
Rock cake	194	Currants	233
Sand tarts	188	Grapes	233
Scotch cakes	188	Peaches	234
Snow balls	193	Plums	234
Spiced cookies	189	Watermelon pickles	235
Spice cakes	186		
Sponge drop-cakes	186	VEGETABLES—	69
Tangle-breeches	193	Artichokes	69
		Asparagus	70
SOUPS—	9	Another way to cook	70
An excellent, without meat	11	Another way to cook beans	71
Balls, force-meat	15	To cook egg plant	78
Barley, egg	10	To cook parsnips	79
Bean	12	To cook turnips	86
Beef, plain	9	Baked beans	72
Broth, Scotch	15	Without pork	72
Cauliflower	11	Baked onions	78
Chicken	14	Baked potatoes	81
Chicken and oysters	14	Baked winter squash	83
Common meat	10	Beets	70
Corn, green	13	Beet greens	70
Dumplings for	15	Beans—	70, 71, 72
Egg barley	10	Lima	71
Force-meat balls	15	String	70
Green pea	13	Bean pods for pickling	71
Green corn	13	Boiled cabbage	73
Gumbo, ochre or	16	Boiled potatoes	81
Meat, common	10	Cabbage—	72, 73, 74
Mock turtle	14	Boiled	73
Noodle	15	Cooked in milk	73
Ochra or gumbo	16	Cold-slaw	73

	Page		Page
Cabbage dressing	73, 74	Potatoes—	80, 81, 82
Cream	74	Baked	81
Fried	74	Boiled	81
Hot-slaw	74	Cakes	81
Cauliflower	74, 75	Fried	80
Corn fritters	76	Mashed	82
Corn pudding for meats	76	Stewed for breakfast	81
Cooking vegetables	69	Sweet	82
Cucumbers	77	Potato balls—a breakfast dish	82
Cucumber relish	77	Pressed corn	75
Egg plant	77	Raw tomatoes	83
Another way	78	Rules applicable to cooking all	
Fried cabbage	74	vegetables	69
Green corn	77	Salsify, or vegetable oyster	84
Green corn for winter use	76	Salsify fried	85
Green corn cakes	76	On toast	85
To boil	77	Saratogas (fried potatoes)	80
Greens	78	Scalded tomatoes	84
Hulled corn	76	Scalloped tomatoes	84
Jerusalem artichokes	69	String beans	70
Lima and butter beans	71	Spinach	85
Another way	71	Stewed carrots	75
Mashed parsnips	80	Stewed potatoes	82
Mashed potatoes	80	Stewed tomatoes	82
Mashed turnips	85	Stuffed tomatoes	84
Another way	86	Succotash	71
Onions—	78, 79	Summer squash	82
Baked	78	Sweet potatoes	82
Boiled	79	To boil green corn	77
Fried	79	To cook cauliflower	75
Stewed	79	To dry Lima beans	71
Parsnips—	79, 80	To preserve corn	75
Fritters	80	Tomatoes	83, 84
Mashed	80	Tomato fritters	81
Another way	79	Young potatoes	81
		Young turnips, boiled whole	85
		Winter squash	83



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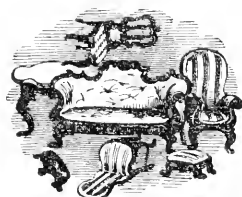
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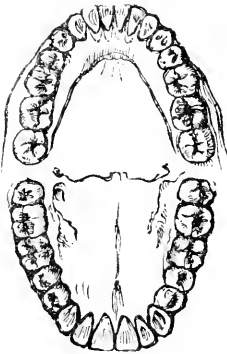
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