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=====
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EVANSTON, ILLINOIS

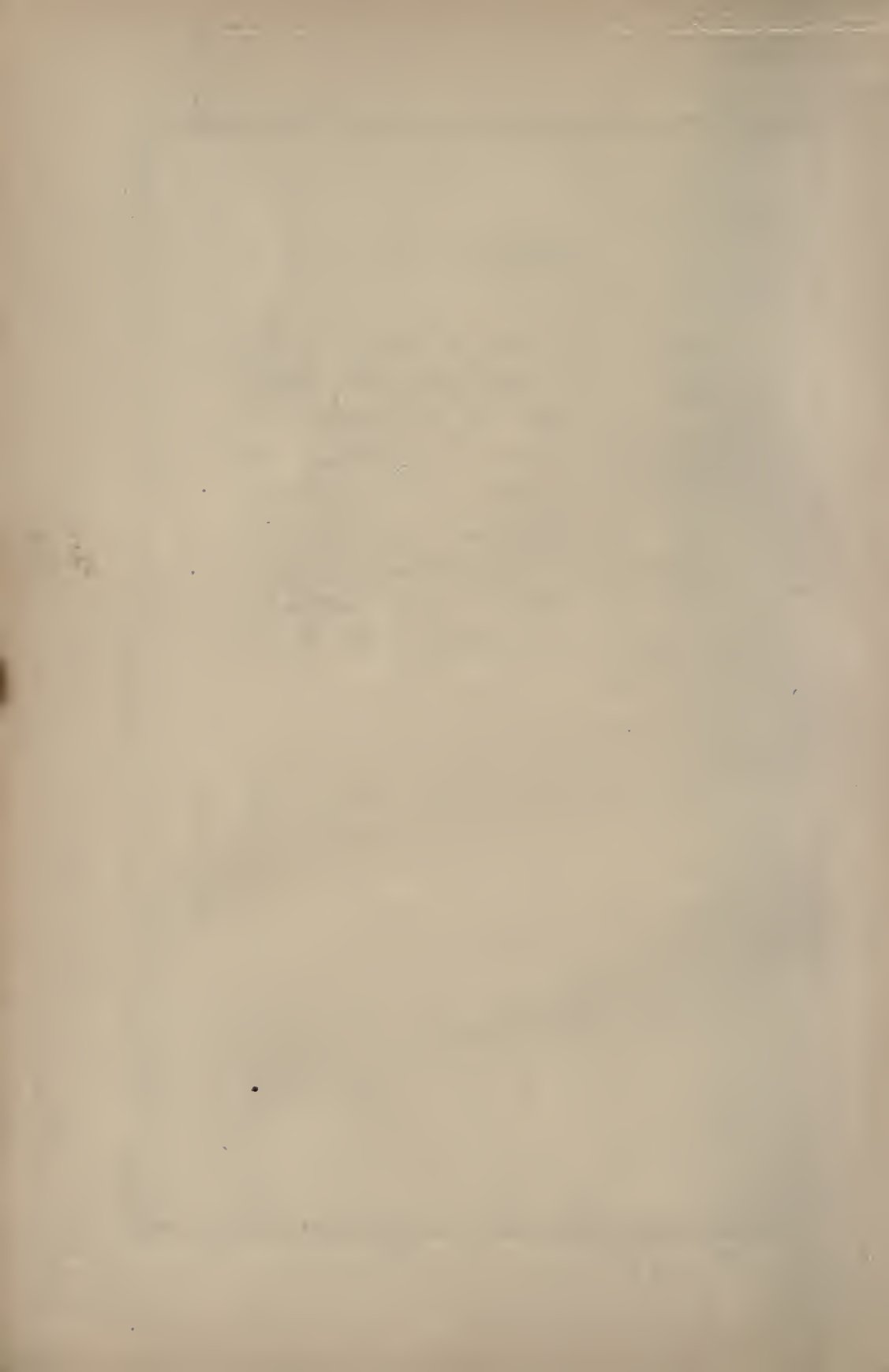
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TABLE OF CONTENTS

<i>BEVERAGES</i>	<i>Page</i> 25
Boiled Coffee	<i>Page</i> 25
Tea	<i>Page</i> 25
Iced Tea	<i>Page</i> 25
Hot Chocolate	<i>Page</i> 25
Plain Lemonade	<i>Page</i> 26
Ginger Ale Lemonade	<i>Page</i> 26
Pineapple Lemonade	<i>Page</i> 26
Cherry Julip	<i>Page</i> 26
Chocolate Syrup for Iced Chocolate	<i>Page</i> 26
Grape Juice Punch	<i>Page</i> 27
Fruit Punch	<i>Page</i> 27

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TABLE OF CONTENTS

BEVERAGES—Continued

Egg-Nogg	Page	27
Mulled Sherry	Page	27
Catawba Grape Juice Punch	Page	28
Claret Punch	Page	28
A Delicious Drink	Page	28

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TABLE OF CONTENTS

BREAD AND BREAKFAST CAKES.....Page 31

White Bread	<i>Page</i>	31
Batter Bread	<i>Page</i>	31
Parker House Rolls	<i>Page</i>	32
Oatmeal Bread	<i>Page</i>	32
Whole Wheat Nut Bread	<i>Page</i>	32
Boston Brown Bread	<i>Page</i>	33
Corn Bread	<i>Page</i>	33
Graham Brown Bread	<i>Page</i>	33
Scotch Short Bread	<i>Page</i>	33
Date and Nut Loaf	<i>Page</i>	34
Graham Nut Bread	<i>Page</i>	34
Nut Bread	<i>Page</i>	34

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TABLE OF CONTENTS

BREAD AND BREAKFAST CAKES—Continued

Ginger Bread	Page	34
Bran Bread	Page	35
Pettyjohn's Nut Bread	Page	35
Southern Rice Bread	Page	35
Hot Water Ginger Bread	Page	35
Ginger Bread	Page	36
Spoon Corn Bread	Page	36
Spider Corn Cake	Page	36
Corn Griddle Cakes	Page	36
Johnny Cake	Page	36
Mrs. Lamprecht's Coffee Cake	Page	37

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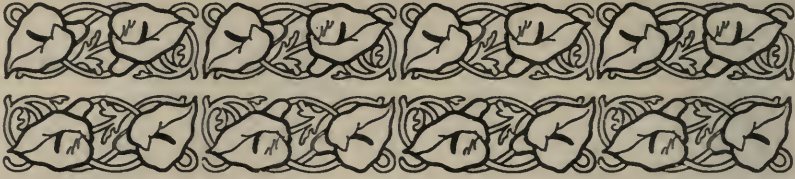
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TABLE OF CONTENTS

BREAD AND BREAKFAST CAKES—Continued

Bran Muffins	Page	37
Whole Wheat Muffins	Page	37
Currant Buns	Page	38
Plain Muffins	Page	38
Blueberry Muffins	Page	38
Maryland Biscuits	Page	38
Rich English Muffins	Page	39
Nut Muffins	Page	39
Baking Powder Biscuit	Page	39
Waffles	Page	40
Snow Ball Biscuit	Page	40

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Have the bottom of the broiler just covered with water, place skewers in rows on rack of broiler and put in with slow fire, turning frequently while broiling, that everything may be cooked through, being careful not to dry it.

When done place on platter, leaving food on skewers "Oriental Style" just as we serve "corn on the cob."

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TABLE OF CONTENTS

BREAD AND BREAKFAST CAKES—Continued

Pop Overs	Page	40
Cheese Straws	Page	40
Cinnamon Sticks	Page	40

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TABLE OF CONTENTS

APPETIZERS AND SOUPSPage 43

Soup Stock	Page	43
Beef Bouillon	Page	43
Old Fashioned Vegetable Soup	Page	44
Tomato Soup	Page	41
Canapes	Page	44
Caviar Canape	Page	44
Salted Almonds	Page	45
Sardine Canapes	Page	45
Anchovy and Sardine Canape	Page	45
Anchovy Paste Canape	Page	45
Tomato or Mock Bisque Soup	Page	45

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TABLE OF CONTENTS

APPETIZERS AND SOUPS—Continued

Corn Soup	Page	46
Cream of Corn Soup	Page	46
Potato Soup	Page	46
Cream of Oyster Soup	Page	46
Green Pea Soup	Page	47
Bean Soup	Page	47
Cream Potato Soup	Page	47
Split Pea Soup	Page	47
Green Pea Soup	Page	47
Cream Lettuce Soup	Page	48

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Beverages

"He knew no beverages but the flowing stream"

BOILED COFFEE

Mix 1 cup freshly ground coffee with 1 egg-white and mashed shell and 1 cup cold water. When thoroughly mixed put into a well-scalded and well-aired coffee pot and add 6 cups cold water; heat gradually until boiling, put a piece of cloth in spout to keep in aroma, boil 5 minutes; add 2 tablespoons cold water, draw pot to back of range; in 2 minutes serve. —Mrs. E. H. Webster

TEA

Tea must be made of freshly boiled water. When the water boils hard pour upon the tea leaves the required quantity of water. Shut down the cover of the tea pot and let stand just 5 minutes.

ICED TEA

Serve in high straight glasses with plenty of cracked ice; the tea should not be very strong or it will become clouded when the ice is added; serve with lemon and sugar. A novel and delicious addition is to add a good sized tablespoon lemon sherbet to each glass of ice cold tea; serve before the sherbet melts.

HOT CHOCOLATE

2 oz. sweetened chocolate
Few grains salt

4 cups milk
Whipped cream

Heat milk; add chocolate and stir until chocolate is melted. Let come to a boil and serve with whipped cream.

PLAIN LEMONADE

Squeeze the juice from 2 lemons for every 3 glasses of lemonade. Strain and sweeten to taste with sugar, or better with sugar syrup. Add about 3 glasses plain uncharged water and a large piece of ice.

GINGER ALE LEMONADE

Make a good strong lemonade, add a few slices or shavings of cucumber peel, when ready to serve add an equal quantity of ginger ale and serve very cold. An excellent summer drink.

PINEAPPLE LEMONADE

3 cups sugar	1 pint water
Juice of 3 or 4 lemons	1 grated pineapple
About 1 quart water	

Boil sugar and pint of water 10 minutes; let cool and add the lemon juice and pineapple; let stand 2 hours and add quart of apollinaris; serve at once.

CHERRY JULIP

Bruise a sprig of mint in each glass; add 1 or more tablespoons cherry syrup, and fill $\frac{2}{3}$ full of either plain or charged water, ice cold.

CHOCOLATE SYRUP FOR ICED CHOCOLATE

5 oz. Baker's chocolate	5 tablespoons cocoa
2½ cups sugar	5½ cups water
1 teaspoon salt	Vanilla to taste

Boil chocolate with most of the water, add cocoa mixed with the rest of water and boil 3 minutes; add sugar and boil 5 minutes; cool and add salt and vanilla. This makes 1½ quarts syrup. Keep closely covered in refrigerator. Use about 2 tablespoons syrup to each glass of rich milk and serve ice cold.

GRAPE JUICE PUNCH

Juice 3 lemons	Juice 1 orange
1 quart plain or Apollinaris water	1 pint grape juice
	1 cup sugar

FRUIT PUNCH

1 pineapple or	3 cups boiling water
1 can grated pineapple	1 cup tea, freshly made
Juice 5 lemons	1 pint strawberry, currant or grape juice
1 bottle charged Apollinaris water	1 quart sugar, or better, 3 cups sugar syrup
5 quarts water	

It is better to mix the punch several hours before serving, then let stand closely covered on ice to chill and ripen. When ready to serve add apollinaris. Strawberries, mint leaves or slices of bananas are often added as a garnish.

—Mrs. E. K. Webster

EGG-NOGG

6 eggs—whites and yolks	1 quart cream
beaten separately and very stiff	1 pint best brandy
Flavor with nutmeg	$\frac{1}{2}$ cup sugar
	$\frac{1}{4}$ pint Jamaica rum

Stir the yolks into the cream with the sugar, which should first be beaten with the yolks, next the brandy and rum; lastly, whip in the whites of the eggs.

MULLED SHERRY

1 cup boiling water	1 tablespoon broken stick cinnamon
1 dozen cloves	4 eggs beaten until light
$\frac{1}{2}$ dozen cassia buds	1 cup hot sherry
$\frac{1}{2}$ cup sugar	

Boil the cinnamon, cloves and cassia 1 minute in the cup of boiling water, add to the eggs and sugar gradually, stirring constantly, then add the hot sherry and serve.

—Mrs. E. K. W.

CATAWBA GRAPE JUICE PUNCH

1 quart white grape juice	Juice of 3 oranges
Juice of 3 lemons	Sweeten to taste
1 quart seltzer water	

Mix in a bowl with large piece of ice. This will serve about 12 people.

CLARET PUNCH

1 quart claret	Juice and grated peel of
6 cloves	3 oranges
6 Cassia buds and stick cin- namon	$\frac{1}{2}$ cup sugar

Mix the above ingredients, all but the sugar; let stand 12 hours, then add sugar. Strain, heat and serve.

A DELICIOUS DRINK

To serve for luncheons or card parties

Take 2 quarts either orange or lemon ice and when ready to serve dilute it with ice cold ginger ale, making a drink of the consistency of frappe.

Bread and Breakfast Cakes

"All things are possible to diligence and skill"

WHITE BREAD

4 quarts flour	1 tablespoon lard
1 quart milk, 1 quart water— mixed and lukewarm	2 yeast cakes
	1 scant teaspoon salt

Rub the lard and salt together in the flour; dissolve the yeast with 2 teaspoons sugar in a little luke warm water; mix this all together with the flour, milk and water. Knead $\frac{1}{2}$ hour into firm dough; when light, knead down again; let rise again and mould into loaves, and when light bake 40 minutes in gas stove or 50 minutes in coal stove.

—Miss Templeton

WHITE BREAD

For 4 loaves	3½ quarts flour
5 tablespoons sugar	1 cake yeast—dissolved in about 3 pints luke-warm water
1 big tablespoon lard	
2 tablespoons salt	

Mix and rub between your hands the flour, sugar, salt and lard (takes about 10 minutes); stir water into mixture enough to make a stiff dough; beat with spoon for about 3 minutes. Set away where it will be warm until morning, when it is ready to put in pans. Let rise to top of pans. After putting loaves in oven turn on gas full for about 15 minutes, then turn down. Bake 1 hour.

—Mrs. J. T. J.

BATTER BREAD

1 cup corn-meal (white or yellow)	2 eggs beaten separately
Little butter, sugar and salt	3 cups milk
	2 tablespoons baking pow- der

Bake about 30 minutes; stirring several times while baking.

—Miss M. Painter

PARKER HOUSE ROLLS

Scald 1 pint milk and set aside until luke warm; add to it 1 cake yeast, dissolved in a little luke warm water and flour enough to make a batter. Beat hard, cover and let stand in a warm place or in a pan of warm water until light. Add 1 teaspoon salt, 2 teaspoons sugar and $\frac{1}{4}$ cup melted butter; beat well and when thoroughly mixed, add sufficient sifted flour to make a soft dough, then knead until very soft and velvety to the touch. Cover and let rise again to twice its bulk. Roll out on board $\frac{1}{2}$ inch thick, cut in small biscuits; let stand on floured board until light; press across center of each, handle of wooden spoon, brush edges with soft butter, fold and press together. When light, bake in hot oven 20 minutes. —Mrs. E. K. Harris

OATMEAL BREAD

2 cups oatmeal	1 quart boiling water
Pinch salt and flour enough to make a dough	1 cake yeast
	1 cup molasses

Pour boiling water over the oatmeal, let it cool, then stir in the molasses; dissolve yeast in $\frac{1}{2}$ cup luke warm water and add that, then the salt and flour enough to make a dough as for plain bread. Knead and set in warm place to rise over night. Make into loaves; let rise again and bake in a slow oven. —Miss Pickering

WHOLE WHEAT NUT BREAD

Scald 1 pint milk, add a piece butter size of an egg; set aside until luke warm; add 1 teaspoon salt and 1 table-spoon sugar; dissolve 1 cake yeast in a little warm milk. Mix this all together with enough white flour to make a batter. When light, add whole wheat flour and $\frac{2}{3}$ cup English walnuts, cut up; beat well, using enough flour to make a firm dough. Mould into loaves; let rise, grease the top of loaves with melted butter and bake in moderate oven $\frac{3}{4}$ or 1 hour. —Mrs. E. K. Harris

BOSTON BROWN BREAD

1 cup white flour	1 pint sweet milk
1 cup corn-meal	1 teaspoon salt
2 cups rye or graham flour	1 heaping teaspoon soda
$\frac{2}{3}$ cup molasses	1 cup seeded raisins
1 egg	

More milk may be needed. Crumble butter into mixed meal, add salt, milk and egg, then molasses; then dissolved soda. Beat well after adding soda. Lastly add raisins floured and stir just enough to distribute raisins. Steam $3\frac{1}{2}$ hours.

—Mrs. S. F. Harris

CORN BREAD

2 cups corn-meal	1 cup flour
1 teaspoon salt	1 heaping tablespoon butter
1 teacup sugar	3 eggs
2 teaspoons baking powder	2 cups milk

Bake in a sheet. Can also be made with sour milk or buttermilk by adding 1 teaspoon soda.

—Mrs. W. E. Church

GRAHAM BROWN BREAD

3 cups graham flour	$\frac{3}{4}$ cup molasses
$1\frac{3}{4}$ cups sour milk	1 teaspoon salt
1 teaspoon soda	

Mix graham flour, salt and soda well together, dry, then add molasses and milk and raisins to taste. Bake slowly for $1\frac{1}{4}$ hours (if in 3 loaves, of course less time is needed).

—Miss Pickering

SCOTCH SHORT BREAD

$\frac{1}{2}$ lb. butter	1 tablespoon lard
$\frac{1}{2}$ lb. pulverized sugar	1 lb. flour

Cream the butter and sugar, then add the flour gradually; work it well until all sticks together, then roll out several times and bake in pie tins in a moderate oven for about 40 minutes.

—Mrs. James Hall

DATE AND NUT LOAF

3 cups graham flour	2 teaspoons (scant) baking powder
1 cup whole wheat flour	1 cup chopped nuts
$\frac{1}{2}$ cup sugar	1 cup dates
1 teaspoon salt	
2 cups sour milk	

Bake in moderate oven for about 1 hour.

—Mrs. James Hall

GRAHAM NUT BREAD

1 cup sour milk	1 teaspoon soda, dissolved in a little milk
$\frac{3}{4}$ cup molasses	
$\frac{1}{4}$ teaspoon salt	

Mix, adding enough unsifted graham flour to make stiff so that the spoon will stand in the mixture. Add walnuts and raisins to taste, chopped. Bake $1\frac{1}{4}$ hours. This makes 1 loaf.

—Miss Borup

NUT BREAD

1 cup milk	2 heaping teaspoons baking powder
$\frac{1}{2}$ cup sugar	Salt (about $\frac{1}{2}$ teaspoon)
3 cups flour	$\frac{3}{4}$ cup broken walnut meats
1 egg (beaten)	

Put in pan and let rise 30 minutes. Bake in moderate oven from 30 to 45 minutes.

—Mrs. J. W. Sweet

GINGER BREAD

2 tablespoons butter	A little salt
1 cup flour	4 teaspoons milk (sour if possible)
4 tablespoons sugar	$\frac{1}{2}$ tablespoon soda with sour milk, or
2 tablespoons ginger	1 teaspoon baking powder with sweet milk
1 egg	
1 tablespoon cinnamon	
4 tablespoons molasses	

Cream butter, add sugar, add egg well beaten, add molasses. Sift dry material and add alternately with milk.

—Miss Clara Harris

BRAN BREAD

1 cup white flour	1 cup whole wheat
2 cups bran	1 teaspoon soda
1 teaspoon salt	$\frac{1}{2}$ teaspoon sugar
$\frac{1}{2}$ teaspoon molasses	Sour milk to make batter

Bake $1\frac{1}{2}$ hours in slow oven. —*Mrs. McNab*

PETTYJOHN'S NUT BREAD

$\frac{1}{3}$ package Pettyjohn's break- fast food	1 pint milk $\frac{1}{2}$ cake yeast
---	---

Let rise, then add $\frac{1}{2}$ cup English walnuts, cut, and enough white flour to make right consistency to knead. Mould into loaf and bake 35 minutes. —*Mrs. Simmons*

SOUTHERN RICE BREAD

2 cups white corn-meal	1 oz. butter melted
3 eggs	1 teaspoon salt
$1\frac{1}{4}$ pints milk	2 heaping teaspoons baking powder
1 cup cold boiled rice	

Beat the eggs separately until very light, then add them to milk, then add meal, salt, butter, rice and beat thoroughly; add baking powder; mix well and pour into greased pan. Bake 30 minutes in hot oven. —*Mrs. Cayser*

HOT WATER GINGER BREAD

1 cup molasses	2 teaspoons ginger
1 cup brown sugar	2 teaspoons cinnamon
$\frac{1}{2}$ cup butter	1 teaspoon cloves
1 cup boiling water	$2\frac{1}{2}$ cups flour measured after sifting
with 2 level teaspoons soda dissolved in it	

Mix together thoroughly, then add 2 well beaten eggs. Bake in 2 pans in a moderate oven. Should be about $1\frac{1}{2}$ inches thick in the pan. Also delicious baked in muffin pans and served as a hot pudding with sauce or sweetened whipped cream. —*Anna Rew Gross*

GINGER BREAD

$\frac{2}{3}$ cup butter	$\frac{1}{2}$ teacup milk
2 cups flour	1 cup molasses
1 small teaspoon soda dis- solved in milk	2 eggs Heaping teaspoon ginger

Bake in shallow pan from 20 to 30 minutes.

—Mrs. W. E. Church

SPOON CORN BREAD

Scald 1 quart milk and pour over 1 pint white corn-meal; while hot add 1 tablespoon butter; when cool add the beaten yolks of 4 eggs, 1 teaspoon salt and last the whites of the eggs beaten stiff; cut and fold in. Bake 30 minutes.

—Mrs. Cayser

SPIDER CORN CAKE

$\frac{3}{4}$ cup corn-meal	$\frac{1}{4}$ cup flour
1 tablespoon sugar	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ teaspoon soda (scant)	

Beat 1 egg, add $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup sour milk. Stir this into the dry mixture; melt 1 tablespoon butter in a hot spider and pour the mixture into it; pour $\frac{1}{2}$ cup sweet milk over the top. Bake 20 minutes in hot oven.

—Mrs. M. A. Shumway

CORN GRIDDLE CAKES

Pour 1 pint boiling water on 1 quart corn-meal, stir well; when nearly cold, add 4 well beaten eggs, 1 teaspoon salt and 1 of soda, 1 large spoon flour and 1 of melted lard. Add milk enough to make into batter.

JOHNNY CAKE

1 cup corn-meal	$\frac{1}{2}$ cup flour
1 cup sweet milk	1 tablespoon sugar
1 egg	Butter size of an egg
Teaspoon baking powder	

—Mrs. E. K. Harris

MRS. LAMPRECHT'S COFFEE CAKE

1 lb. flour	½ lb. butter
1½ cups warm milk	6 eggs
1 cake yeast	½ lb. seeded raisins
1 pinch salt	Rind 1 lemon
¼ lb. sugar	

Dissolve 1 teaspoon sugar, the salt and yeast in the lukewarm milk, make a sponge of this and half the flour, beat well, and set to rise in a warm place. Dredge raisins with a little flour and put all things where they will keep warm. When sponge is light, take a mixing bowl, cream butter and sugar and rind of lemon, then add alternately 1 egg at a time, part of the sponge and part of the flour until everything has been used. Stirring ought to take 20 minutes. Lastly add the dredged raisins. Butter a round cake tin which has an opening in the middle, put dough into this, set in a warm place to rise until it is ½ again the size of the original dough. That will take about 3 hours. Bake slowly about 1 hour.

BRAN MUFFINS

2 cups bran flour	1 teaspoon sugar
1 cup white flour	2 cups buttermilk
1 teaspoon soda	2 tablespoons molasses
1 teaspoon salt	

Mix dry ingredients; dissolve soda in molasses, then pour in milk; mix all together. Cook very slowly 40 minutes.

—*Katherine S. Harper*

WHOLE WHEAT MUFFINS

1½ cups whole wheat flour	¼ cup sugar
½ cup white flour	1 egg
3 teaspoons baking powder	1 cup milk
½ teaspoon salt	2 lbs. butter

Mix and sift dry ingredients, beat egg and add to milk, then add melted butter. Bake in buttered gem pans 25 or 30 minutes.

—*Miss Pickering*

CURRANT BUNS

Mix 1 cake yeast with $\frac{1}{4}$ cup lukewarm water and add 1 cup scalded milk, cooled to a lukewarm temperature; add also about $1\frac{1}{2}$ cups white flour and beat until the batter is very smooth, then cover and let stand in warm place to get very light. Add $\frac{1}{2}$ cup currants, $\frac{1}{2}$ cup sugar, 1 beaten egg, 1 teaspoon salt and $\frac{1}{4}$ cup melted shortening; mix thoroughly, then beat in flour to make a soft dough (about 2 cups flour will be needed). Let rise very light, then roll into a sheet and cut into rounds. Bake when about doubled in bulk (about $\frac{1}{2}$ hour), stir a teaspoon cornstarch with cold water to a smooth liquid consistency, then pour in boiling water, let cook 5 minutes and use to baste top of rolls, dredge thickly with granulated sugar and glaze in oven. —Mrs. E. K. Harris

PLAIN MUFFINS

2 cups flour	1 cup milk
4 teaspoons baking powder	1 egg
$\frac{1}{2}$ teaspoon salt	2 tablespoons melted butter
2 tablespoons sugar	

Bake 20 minutes.

BLUEBERRY MUFFINS

2 eggs beaten light	1 teaspoon baking powder
1 cup sugar	$1\frac{1}{2}$ cups fresh blueberries or
1 cup milk	1 cup canned blueberries
1 tablespoon lard	Enough flour to hang to spoon
1 tablespoon butter	

—Mrs. Dering

MARYLAND BISCUITS

10 cups sifted flour	1 teaspoon salt
1 cup lard	1 very small pinch soda

Make into a stiff dough with ice water and beat with a hatchet 1 hour. —Mrs. Ingram

RICH ENGLISH MUFFINS

Scald and cool 2 cups milk and use a little to dissolve 1 cake yeast, stir in $2\frac{1}{2}$ cups flour and yeast and beat thoroughly, cover and set aside to become light and puffy. Add $\frac{1}{3}$ cup melted butter, 2 eggs, 1 teaspoon salt, 1 tablespoon sugar, and about $2\frac{1}{2}$ cups flour. Beat the mixture thoroughly; add more flour if needed but leave the dough too soft to be handled on moulding board. Cover and let it get light; cut dough into pieces that will about half fill the muffin rings. Knead with floured hands or on well floured board, pat and fit into rings. Have board well floured and rings well buttered, standing on the board, set dough into rings, cover closely. When dough about half fill rings remove with a spatula to a well heated griddle that has been thoroughly rubbed over with fat salt pork. When muffins are baked on one side, turn and bake on the other side; then tear them apart and toast, spread with butter and serve hot.

NUT MUFFINS

$1\frac{1}{2}$ cups bread flour
1 tablespoon sugar

3 teaspoons baking powder
 $\frac{3}{4}$ teaspoon salt

Work in 2 tablespoons butter and 1 tablespoon lard with finger tips; add $\frac{3}{4}$ cup milk, $\frac{1}{4}$ cup walnut meats; bake in small gem pans. Serve hot with orange marmalade.

—Mrs. Robert H. Gault

BAKING POWDER BISCUIT

Pass through sieve three times, $2\frac{1}{2}$ cups flour. 1 teaspoon salt and 4 level teaspoons baking powder; with a knife or the tips of the fingers work in from 2 to 4 tablespoons shortening; add from $\frac{1}{2}$ to $\frac{2}{3}$ cup milk or milk and cold water, a little at a time, mixing it with a knife, little by little until the whole is a softish dough. Turn out on a floured board, knead lightly to a smooth mass, pat with the rolling pin, and roll into a sheet about $\frac{3}{4}$ inch thick, cut into rounds and bake 15 or 20 minutes. Graham, rye, or half white and half entire wheat may be used.

—Mrs. S. F. Harris

WAFFLES

1 tablespoon sugar	2 cups milk
$\frac{1}{2}$ (not quite) teaspoon salt	Flour to make a batter
Butter size of an egg	2 rounding teaspoons baking powder
2 eggs (beat separately)	

—Miss Konsberg

SNOW BALL BISCUIT

4 cups flour	2 tablespoons butter
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Rub butter into flour, sift in 4 teaspoons baking powder, stir this lightly together, then add about 2 cups sweet milk. Handle as little as possible when rolling out; cut and bake in hot oven.

—Miss Ethel Templeton

POP OVERS

Beat 1 egg until very light, add 1 cup milk and continue beating with an egg beater, while 1 cup flour sifted with $\frac{1}{4}$ teaspoon salt is gradually beaten into the mixture. Butter 6 cups in an iron muffin pan and half fill the other 6 with boiling water; put 1 teaspoon butter into the buttered cups, heat well and pour in the mixture. Bake in moderate oven 35 minutes. By putting a little water into the unused cups burning is avoided.

—Miss Templeton

CHEESE STRAWS

1 pint flour	$\frac{1}{2}$ pint grated cheese
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Mix into paste with a little butter, like pie crust; roll into a thin sheet and cut into strips about 6 inches long. Bake a delicate brown.

CINNAMON STICKS

Cut sticks of bread 1 inch thick, then in strips 1 inch wide; butter 2 sides of strips, sprinkle with sugar and cinnamon and toast. Serve hot.

—Miss Margaret Raymond

Appetizers and Soups

*“One morning in the garden bed
The onion and the carrot said
Unto the parsley group:
‘Oh, when shall we three meet again,
In thunder, lightning, hail or rain?’
‘Alas!’ replied in tones of pain
The parsley, ‘In the soup.’”*

SOUP STOCK

To every 5 lbs. meat from leg or shin of beef take 5 quarts cold water with pinch of soda to make the water soft; cut meat from the bones; put bones in kettle with meat on bones; simmer 5 hours; strain the stock through fine sieve, add tablespoon salt. Next day remove grease.

BEEF BOUILLON

1 lb. round steak cut in small pieces, 1 soup bunch, cover with cold water and let simmer 1 hour, strain and let stand over night; skim off fat, add heaping teaspoon extract of beef dissolved in 1 cup boiling water to soup stock and boil 20 minutes; strain through fine cloth, clear with egg shell and beaten white of 1 egg; strain again through cloth and add $\frac{1}{2}$ cup sherry before serving.

—Mrs. D. H. Howe

BEEF BOUILLON

This makes a large kettle full of delicious jelly that keeps well.

Put together in soup kettle 2 lbs. clean beef, minced, $\frac{1}{2}$ lb. lean veal, minced, 2 lbs. each of beef and veal bones, well cracked, cover deep with cold water and bring slowly to boil, then simmer for 4 hours, season with salt, pepper and 2 teaspoons kitchen bognet, then remove from fire. When very cold and like jelly, skim, heat and strain; return to fire, drop in white and crushed shell of 1 egg; bring to boil and 5 minutes later pour carefully through collander lined with white flannel. When heating it to serve, add 1 glass sherry or serve cold as “iced bouillon.”

—Mrs. Raymond C. Cook

OLD FASHIONED VEGETABLE SOUP

Use a good marrow bone cut from the leg. Cover with 4 quarts cold water, let come to a boil slowly and boil for 1½ hours, then lift the meats from the water and strain the water in order to remove all the skimmings; return to the kettle with the meats and when it again comes to a boil add 1 good tablespoon rice, 1 white potato cut very fine, bunch of parsley, 1 small onion cut fine and all kinds of vegetables according to taste; cook 4 or 5 hours; season with salt and pepper and serve with vegetables in the soup. 1 or 2 bay leaves are an addition.

—Mrs. H. M. Carle

TOMATO SOUP

1 quart tomatoes	8 cloves
Ham size of tea saucer	Sprig parsley
1 tablespoon sugar	1 bay leaf
16 pepper corns	

Boil with 2 cups water 20 minutes. Brown 1 chopped onion in 2 tablespoons butter, put all together and strain; return to fire and boil. When ready to serve add pinch soda in 1 cup cream, into which has been mixed 1 tablespoon flour.

—Mrs. J. H. Mitchell

CANAPES

Cut bread into slices 2 inches thick; then cut either into rounds or 4½ inches long by 3 inches wide; remove part of bread from center, leaving a ½ inch wall. Butter and brown in oven.

CAVIAR CANAPE

On toasted bread cut round, lay slice tomato, put layer of caviar in center of slice, yolk hard boiled egg put through ricer on side and white of egg put through ricer on the opposite side of caviar and pearl onions on top caviar.

—Mrs. D. H. Howe

SALTED ALMONDS

1 lb. Jordan almonds ½ tablespoon olive oil

Blanch the almonds by pouring boiling water over them; dry thoroughly—better let stand until next day; put nuts into a pan and pour oil over them; stir until each nut is oiled; place them in a cool oven, stirring them often until an even light brown. When done, sprinkle with salt.

SARDINE CANAPES

Mix the yolk of hard boiled eggs with an equal amount sardines rubbed to a paste; season with lemon juice and spread on thin slices of toast. The white of the eggs rubbed through a sieve may be sprinkled on top.

—*Mrs. J. H. Mitchell*

ANCHOVY AND SARDINE CANAPE

On 1 slice tomato lay 2 small sardines and 1 anchovy, with chipped onion on side of plate.

—*Mrs. D. H. Howe*

ANCHOVY PASTE CANAPE

Cut toasted bread into fancy shapes and spread with anchovy paste.

TOMATO OR MOCK BISQUE SOUP

1 can tomatoes	Butter the size of an egg
3 pints milk	Small teaspoon soda
½ pint water	Pepper and salt to taste
1 large tablespoon flour	

Boil the tomatoes and water together, put in soda and strain, then put in the milk and seasoning and add the butter and flour, stirred to a paste.

—*Mrs. E. P. Baird*

CORN SOUP

Boil $\frac{1}{2}$ can corn with enough water so that after it is strained it will make 1 pint, then add 1 pint milk and thicken with butter the size of small egg and 2 teaspoons sugar; salt and pepper to taste and add 1 teaspoon beef extract.

CREAM OF CORN SOUP

1 can corn	1 onion
2 stalks celery	1 cup water

Let simmer and mash fine while cooking, season with salt, strain, add 1 pint milk and butter size of walnut. Boil 15 minutes and serve with whipped cream.

—Mrs. D. H. Howe

POTATO SOUP

6 large potatoes	1 large onion
1 quart milk	1 large tablespoon butter
1 $\frac{1}{2}$ stalks celery	

Boil milk in double boiler with onion and celery for 1 hour, mash the potatoes to a cream, strain the milk and add to the potatoes, then add the butter, salt and white pepper to taste, strain and serve immediately. Can be improved by adding 1 cup cream when in the tureen. Must be served hot.

—Mrs. E. P. Baird

CREAM OF OYSTER SOUP

1 quart oysters	1 sprig parsley
1 pint cold water	3 tablespoons butter
1 quart milk	3 tablespoons flour
1 slice onion	1 teaspoon salt
1 stalk celery	1 teaspoon pepper

Clean oysters, add the water and boil 2 minutes, remove scum and rub through a sieve, cook together milk and seasoning 10 minutes. melt butter, add flour, salt and pepper, pour on slowly the strained oyster liquor, add the milk, reheat and serve.

—Mrs. Cayser

GREEN PEA SOUP

Soak over night $\frac{1}{2}$ lb. dried peas and put on to boil in 3 pints water with 1 small onion into which has been pressed 3 cloves. When the peas are well done put all through a colander. Return to the fire a few minutes before serving, adding 1 level tablespoon flour and 1 teaspoon butter worked to a cream. Season to taste.

BEAN SOUP

1 cup navy beans cooked over night or during whole day in fireless cooker with 1 onion. Rub through colander; add $\frac{1}{2}$ cup milk, a little chopped parsley, salt and pepper to taste. —*Mrs. Schwender*

CREAM POTATO SOUP

Mash 6 small boiled potatoes, add 1 onion shaved fine, put mixture through colander into 1 pint hot milk. Add small piece butter, cook 10 minutes and serve with whipped cream. —*Mrs. D. H. Howe*

SPLIT PEA SOUP

1 pint dried green split peas soaked 12 hours in 1 quart water, soak over night; in the morning put on to boil and add 2 carrots and 2 onions chopped; boil gently until thoroughly soft, then rub through a fine wire sieve and put into a sauce pan, season with salt and pepper. Just before serving add $\frac{1}{2}$ pint milk, serve with small squares toasted stale bread. —*Anna Rew Gross*

GREEN PEA SOUP

1 cup green peas
2 cups water

4 whole cloves
1 or 2 slices onion to taste

Boil to a pulp and press through a sieve or ricer. In saucepan put 1 tablespoon butter, 1 tablespoon flour and cook over fire till it bubbles, then add the puree and when it has thickened add 1 tablespoon cream either whipped or plain and serve. —*Mrs. Raymond C. Cook*

CREAM LETTUCE SOUP

Considered by the French as very wholesome on account of the properties of the lettuce leaves.

Take the outside leaves of lettuce, boil until thoroughly soft in 1 pint water, strain through wire sieve, rubbing through as much of the lettuce as possible. Cream 1 tablespoon butter, 1 tablespoon flour and $\frac{1}{2}$ pint milk. Season to taste with salt and pepper, add the lettuce, water and just before serving beat in yolk of 1 egg beaten very light.

—*Anna Rew Gross*

CREAM OF CHEESE SOUP

1 quart milk	2 tablespoons minced carrot
1 tablespoon minced onion	1 blade mace

Put in double boiler and let cook slowly, 1 rounded tablespoon butter, 1 rounded tablespoon flour, melt the butter, stir flour in, add little hot milk and stir until smooth, then strain in all the hot milk, add $\frac{1}{2}$ cup grated cheese and stir until the cheese is melted. Just before serving add yolks of 2 eggs beaten to a froth, cook 2 minutes and serve in hot cups.

—*Anna Rew Gross*

OYSTER BISQUE

1 quart oysters	Salt and pepper to taste
1 quart milk	1 large tablespoon butter

Boil oysters in their liquor until edges curl; strain liquor from oysters and add scalded milk to liquor. Add seasoning and butter and serve in bouillon cups with whipped cream and parsley on top.

—*Mrs. J. H. Mitchell*

Fish and Oysters

"He was a brave man who first ate an oyster"

CODFISH BALLS

1 cup raw salt fish
2 cups potatoes
1 teaspoon butter

1 egg, well beaten
 $\frac{1}{4}$ saltspoon pepper
More salt if needed

Wash the fish, pick in small pieces and free from bones. Pare potatoes and cut in quarters; put the potatoes and fish in a stew pan and cover with boiling water; boil until potatoes are soft, not long enough to become soggy. Drain off water, mash and beat the fish and potatoes till very light, add the butter and pepper and when slightly cooled, add the egg and more salt if needed. Drop by tablespoonful without smoothing, into the basket and fry in smoking hot lard 1 minute. Fry only 3 at a time as more will cool the fat. The lard should be hot enough to brown a piece of bread while you count 40 slowly. Drain on soft paper.

—Mrs. M. G. S.

CODFISH BALLS

$1\frac{1}{4}$ cups shredded codfish

$1\frac{1}{4}$ cups raw potatoes

Put together and cook until potatoes are done. Drain and mash with 1 well beaten egg. Mould in croquette form. Fry in deep fat until a delicate brown.

—Mrs. R. C. Darves

LOBSTER FARCÉ

1 tablespoon butter

1 tablespoon flour

Put in saucepan and mix thoroughly; add $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup cream; boil up once and take off fire; add the meat of 4 or 5 small lobsters, cut into dice, pepper, salt and cayenne to taste, $\frac{1}{2}$ cup sherry; mix thoroughly. Butter a small baking pan, pour in mixture, grate bread crumbs over, with pieces of butter on top. Bake until set. If no cream is to be had, use 3 eggs well beaten. —A. D. H.

OYSTER PATTIES

1 pint small oysters
 ½ pint cream

1 large teaspoon flour
 Little salt and pepper

Let the cream come to a boil; mix the flour with a little cold milk, and stir into the boiling cream; season with salt and pepper. While the cream is cooking let the oysters come to a boil in their own liquor; skim carefully and drain off all the liquor. Add the oysters to the cream and boil up once. Fill the patty shells and serve. The quantities given are enough for 18 shells.

ESCALLOPED OYSTERS

Place in baking dish a layer of oysters; spread over them bread crumbs, sprinkle with salt and pepper and put bits of butter on them. Alternate the layers until the dish is nearly full, leaving crumbs on top. Pour over the whole a sauce made of:

1 cup milk
 1 tablespoon butter

A little oyster liquor
 1 tablespoon flour

Bake 25 minutes in a hot oven.

MARIE'S CREAMED CRAB MEAT

This may be made from fresh crabs, but the Izumni brand of crab meat is very convenient for the purpose.

In a small porcelain kettle or saucepan pour the cream prepared as follows:

2 cups rich sweet milk
 2 tablespoons butter

2 tablespoons flour

Stir well until smooth over sufficient heat, adding the crab meat carefully freed from all hard pieces; at the last add ½ cup sherry wine. The cream must be quite thick because the wine thins it. Pimentoes may be added. This cream is about the quantity for 1 can of Izumni crab meat (40 cents), and will serve six persons. Serve on slices of dry toast.

—Mrs. M. B. Griswold

SALMON LOAF

1 can salmon	1½ tablespoons melted butter
½ teaspoon salt	¾ cup milk
1½ teaspoons sugar	¼ cup vinegar
½ teaspoon flour	¾ tablespoon granulated gelatine
1 teaspoon mustard	2 tablespoons cold water
Few grains cayenne pepper	
Yolks 2 eggs	

Rinse salmon in hot water and separate; mix dry ingredients; add egg yolks, butter, milk and vinegar; cook over boiling water until mixture thickens; gelatine, soaked in cold water, strain and add to salmon. Fill mould and chill and serve with cucumber sauce.

CUCUMBER SAUCE

Beat ½ cup heavy cream until stiff, add ¼ teaspoon salt, few grains pepper and gradually 2 tablespoons vinegar; add 1 cucumber pared and chopped.

—Mrs. C. H. Barry

SALMON SOUFFLÉ

1 lb. salmon	½ cup buttered bread crumbs
1½ cups white sauce	2 eggs

Remove all bones and skin from fish and flake. Mix flaked fish with white sauce and beaten yolks; add well beaten whites, folding them in; place mixture in a baking dish; sprinkle with crumbs; bake in moderate oven 30 minutes. Serve immediately.

—Mrs. R. B. Ennis

AUNT HANNAH'S BAKED FISH

Split fish and lay on greased paper in baking pan; bake in hot oven for 15 minutes, then spread with following dressing and return to oven for 15 minutes more:

1 cup bread crumbs	1 small onion, minced
1 tablespoon butter	Salt
Yolk 1 egg	Pepper

Mix ingredients thoroughly and spread on fish. An egg sauce may be served with this.

—Mrs. R. B. Ennis

BAKED CRAB

Cream together:

1 tablespoon butter	1 pint half cream and milk
1 tablespoon flour	

Simmer and stir until thick, then add:

1 cup cheese (chopped or grated)	Beaten yolks 3 eggs
Salt	1 pint boiled crab meat, pick- ed fine
Pepper	

Stir in the beaten whites of the eggs, pour into a buttered baking dish, cover with buttered crumbs and bake in a quick oven about 15 or 20 minutes.

—*Betty M. Shutterly*

BAKED WHITE FISH

Prepare a stuffing of bread crumbs seasoned with savory, chopped parsley, a little onion if you wish, salt and pepper, 1 lb. chopped pickle, and melted butter. Fill fish and sew up, sprinkle with salt and pepper, dredge with flour and put bits of butter on. Place on a cloth in baking pan, with strips of salt pork under it. Bake 1 hour; baste often with the melted fat. Serve with egg sauce.

—*L. H. Moore*

BAKED LAKE SUPERIOR WHITE FISH

Dry well after cleaning; stuff with stale bread crumbs (slightly moistened) seasoned with salt, pepper and a dash of curry-powder. Cut small gashes in the fish, placing in each a thin slice of salt pork; dredge with flour. Grease baking pan. Cover bottom of pan with a piece of cloth a little larger than the fish. Baste occasionally, after the flour begins to brown. A 2 lb. fish should be well done in about 35 minutes. Lift fish from pan by cloth; it can then be placed on dish without breaking; garnish with parsley sprigs and lemon cut in quarters.

—*Adeline S. C.*

SALMON CUTLETS

Mix equal parts cold finely flaked salmon and hot mashed potatoes. Shape in cutlet form, dip in fine crumbs, then in egg, and again in crumbs, fry in deep fat. Serve on a napkin with a piece of macaroni stuck into small end of cutlet to simulate a bone, and garnish with parsley.

—*Nellie F. Kingsley*

FISH CHARTREUSE

Mix 1 cup stale bread crumbs and 1 pint cold fish, flaked, and 2 eggs; season to taste with Worcestershire sauce or tomato catsup, salt and cayenne pepper. Put into buttered mould. Boil 30 minutes and serve with any fish sauce.

—*Mrs. George M. Ludlow*

FISH TURBET

Steam a fine white fish; remove the bones, add salt and white pepper.

DRESSING

1 quart sweet milk; beat and thickened with 1 small cup flour. While hot, stir in 1 cup butter; when cool add 2 beaten eggs, a very small onion (chopped fine), also a little parsley chopped with the onion. Put in a baking dish a layer of fish, then one of dressing until all is used. Cover top with bread crumbs. Bake $\frac{1}{2}$ hour.

—*F. L. H.*

TURBET A LA CREAM

Boil 3 lbs. fresh cod or white fish 20 minutes in a cheese cloth; when cooked remove bones and skin; carefully break fish in pieces with fork. While fish is cooking prepare the following sauce:

1 quart milk in double boiler, 2 small onions, sprig of parsley and let stand until milk is well flavored, then take 4 tablespoons butter and 4 tablespoons flour and add milk, making cream sauce; add salt, pepper and 1 egg. Place fish in baking dish alternately with cream sauce; have sauce on top. Sprinkle with bread crumbs and grated cheese. Bake $\frac{1}{2}$ hour.

—*Mrs. M. B. Griswold*

WHITE FISH STUFFING FOR GREEN PEPPERS

Flake cold left over white fish with half the amount of bread crumbs which have been moistened with strained tomato. Salt and season to taste with onion juice and celery salt. Remove all seeds from green peppers; boil gently until tender; about 15 minutes. Stuff with above mixture covered with dry bread crumbs and tiny bits of butter. Bake about 20 minutes. —*Adeline S. C.*

FISH SOUFFLÉ

1 cup white sauce	Salt
1 cup flaked fish	Pepper
2 eggs	Onion

Add fish, seasoning, and well beaten yolks to white sauce. If thin, cook slightly. When cool cut and fold in whites beaten stiff and dry; turn into buttered baking dish; set in pan of warm water, bake in moderate oven 30 minutes. Chopped meat may be substituted for fish.

—*F. L. H.*

FISH PUDDING

2 lbs. fish (raw)	4 tablespoons flour
½ lb. butter	1 pint rich milk
4 eggs	Salt and pepper to taste

Free fish from fat, bone and skin and run through grinder 3 or 4 times; blend with butter until it is of the consistency of whipped cream; drop in eggs, 1 at a time and beat until very light; add milk and flour alternately and gradually add salt and pepper; put into tightly covered mould, buttered, and lined with dry bread crumbs, leaving room for swelling; boil in water 2 hours; turn from mould and serve with lobster sauce, which is made by adding 1 can of lobster to a good white sauce.

—*Mrs. Edward W. Childs*

LEFT OVERS

With creamed cod fish mix some stewed tomatoes; cover with buttered bread crumbs and bake in scallop shells. Any boiled or baked fish, broken in flakes may be served the same way with or without tomatoes. —*A. L. P.*

Meats

*"I am one that am nourished by my victuals
and would fain have meat."*

Two Gentlemen of Verona

HOW TO BROIL STEAK PROPERLY

Trim the steak, cutting out a portion of the suet. Place the steak in a wire broiler and if you use coal or wood put it very near the fire. First sear it on one side, then turn and sear it on the other. Then lift it at least six inches from the fire and broil more quickly, turning it 2 or 3 times. If the steak is 1 inch thick broil it for 8 minutes; if an inch and half thick, for 12 minutes; if 2 inches, for 20 minutes. In a gas stove put the meat near the burners. Turn it at first until both sides are thoroughly seared; then put the broiler near the bottom of the stove where the meat will broil slowly for 8, 12 or 20 minutes, according to its thickness. Turn 2 or 3 times during the broiling. Season when done.

TO DRY-PAN A STEAK

Where oil or flat-top gas stoves are used broiling is out of the question. The next best method is the dry-pan. Select a cast or sheet iron pan, heat it very hot; quickly rub it with suet and put in the steak; when seared turn and sear quickly the other side. Cook at a high heat for 5 minutes, turning every minute. Finish the cooking over a hot fire. Do not stand it in the oven to finish, which is the common fashion among the untrained cooks. The imprisoned odors penetrate the meat and destroy its delicate flavor. The standing at reduced temperature makes it more or less insipid. If the heat be insufficient in any method of meat cookery the proper flavor will not be developed.

CREAMED SWEETBREADS

- | | |
|----------------------|------------------------------|
| 1 pair sweetbreads | 1 teaspoon salt |
| 1 pint milk | 1 tablespoon chopped parsley |
| 2 tablespoons butter | Pepper to taste |
| 2 tablespoons flour | |

Clean sweetbreads and put in boiling water, cook 10 minutes and drain, then add fresh boiling water in which may be put a little lemon juice; boil 10 minutes longer, remove from fire, cut off tendons and when cold cut into dice. Make sauce of other ingredients as follows: Melt butter in sauce pan, add flour, gradually stirring till smooth, then pour in milk slowly; keep on stirring, put in salt, pepper and parsley; cook till it thickens, then add sweetbreads, heat and serve, or place sweetbreads with the sauce in individual patty cases, sprinkle with bread crumbs and bake 10 minutes in hot oven.

FRIED SWEETBREADS

Parboil sweetbreads, wipe them dry and dredge with salt, pepper and flour and fry in butter. Serve with green or canned peas.

RICE AND MEAT CROQUETTES

- | | |
|--|------------------------|
| 1 cup boiled rice | A little pepper |
| 1 cup finely chopped, cooked meat—any kind | 2 tablespoons butter |
| 1 teaspoon salt | $\frac{1}{2}$ cup milk |
| | 1 egg |

Put milk on to boil and add the meat, rice and seasoning. When this boils, add the egg, well beaten; stir 1 minute after cooking; shape, dip in egg and crumbs and fry.

VEAL LOAF

- | | |
|--|--------------------------|
| 3 lbs. raw veal | 1 teaspoon black pepper |
| $\frac{1}{2}$ lb. salt pork chopped fine | A little mace and nutmeg |
| 3 Boston crackers rolled fine | 1 tablespoon salt |
| 3 eggs | |

Sprinkle cracker crumbs on top and bake 2 hours in a bread tin, basting with a mixture of 1 cup hot water and butter the size of an egg.

—Mrs. W. E. Church

BOILED HAM

Wash and scrub well, cover with cold water, add 1 pint vinegar and 2 or 3 bay leaves, boil constantly until the skin will pull off readily. Cover with a thick paste made of cracker crumbs, a little vinegar and mustard and $\frac{1}{2}$ cup brown sugar; stick cloves on top and bake in a slow oven 1 hour.

—S. R. Beatty

MEAT CROQUETTES

$\frac{1}{2}$ pint minced cold meat	1 teaspoon salt
2 oz. butter	Very little red pepper
1 tablespoon flour	$\frac{1}{2}$ cup stock, milk or cream
$\frac{1}{2}$ lemon rind grated	2 egg yolks
Pinch nutmeg	

Melt butter in a spider, add flour but do not let brown; add salt, pepper, meat and stock. When boiling, add lemon peel and nutmeg. Mix thoroughly; at the last moment add beaten eggs, stir rapidly and remove from fire. When cool form into shape, roll in crumbs, then beaten egg, then crumbs. Fry in deep hot lard.

SHOULDER OF PIG ROASTED

Have a shoulder weighing about 4 lbs. Scour the skin, brushing with olive oil; dredge with salt, pepper and flour; cook in double pan in moderate oven for about 3 hours, baste with oil and dredge with flour several times; add a little water if needed. Serve on bed of mashed turnips.

SPANISH MEAT LOAF

Season $1\frac{1}{2}$ lbs. hamburg steak which must have $\frac{1}{2}$ lb. salt pork ground with it, with salt, pepper, $\frac{1}{2}$ cup milk, 3 crackers and $\frac{1}{2}$ can pimentos chopped; mould in ob-long shape and place in dripping pan with pieces of butter on top and 1 cup water in pan, bake $\frac{3}{4}$ hour in a hot oven, basting frequently, covering toward the last. Make gravy as for any roast.

CALVES LIVER EN CASSEROLE

Cream 1 tablespoon flour in 2 of butter, spread over bottom of casserole, put 1 bunch carrots cut in quarters lengthwise, 1 can peas, 4 medium onions, 1 pint potatoes cut into halves, $\frac{1}{2}$ cup fresh or canned mushrooms, salt and pepper, and $\frac{1}{2}$ cup soup stock. Bake $\frac{1}{2}$ hour, then place on top of vegetables 1 calves liver, larded, weighing 2 lbs., and bake in covered casserole 1 hour.

—Mrs. Lamprecht

BRAISED BEEF TONGUE

Put a beef tongue in cold water over fire, add an onion with several cloves; heat to boiling point; simmer for 1 hour; remove skin from tongue. Have hot in a casserole, 1 cup tomato puree, 2 cups brown stock, flavored with ham, parsley, onion, celery, carrot and sweet herbs; put in tongue. cover and cook in moderate oven about 1 hour; cut the tongue in slices and arrange in a wreath on a bed of spinach, placing a slice of hard boiled egg on each slice of tongue. Thicken the liquor in casserole with flour cooked in butter. Strain and serve as a sauce.

HAM AU GRATIN

Place a thick slice of ham in a pan, peel several white potatoes and put around the ham, cover with a pint or more of milk, bake slowly about 45 minutes, or until the potatoes are done and until milk has evaporated, leaving a light brown skin over all.

JELLIED VEAL LOAF

4 lbs. veal. Stew with joints. After washing place in kettle, cover with boiling water and cook slowly 3 hours or more, until meat is tender. When half done add 1 small onion cut fine, 1 tablespoon salt and a little pepper. When veal is done, remove from fire but leave meat in liquor until cool, then put through meat chopper and place meat in narrow bread pan; pour liquor over it, stir well and smooth on top. It will jelly and make a delicious cold meat.

BAKED CORNED BEEF HASH

Mix $\frac{1}{3}$ cooked corn beef chopped fine with $\frac{2}{3}$ chopped boiled potatoes, season with butter and pepper. Put in spider with 1 cup milk. Cook 15 minutes, then put in baking dish, cover with cracker crumbs and piece of butter on top, then pour 1 cup cream over all and bake for 30 minutes.

BONED LEG OF LAMB STUFFED AND BAKED

Remove the bone from a short leg of yearling lamb, fill the space with bread dressing, season the meat with salt and pepper and spread the outside liberally with bacon fat or dripping. Cook about 2 hours.

IRISH STEAK WITH DUMPLINGS

Select 3 or 4 lbs. from the upper part of the chuck rib or the flank cut from a large sirloin roast, large bones and superfluous fat should be removed. Remove the meat as far as possible from the bones, cut in pieces suitable for serving; dredge the meat in pepper, salt and flour and drain it in fat drippings; remove to sauce pans, add boiling water to cover and simmer until meat is tender, about 3 hours. Peel an onion for each person to be served, boil them 15 minutes, then add to meat after it has cooked 1 hour, add also 1 hour later, 1 or 2 carrots cut up and 1 potato parboiled for each person; add salt and pepper. When potatoes are nearly done add the biscuit mixture for dumplings. Cover close and cook 15 minutes without opening the kettle.

FILLET OF BEEF WITH MUSHROOM SAUCE

Have your butcher lard the fillet. In the bottom of baking pan place $\frac{1}{4}$ onion, 1 carrot, chopped, 4 cloves, 2 bay leaves, 1 cup boiling water, 1 teaspoon salt and 1 stalk celery, chopped. Put fillet in pan on top of these, sprinkle with pepper and spread with butter; bake in quick oven 30 minutes, when done take out and place in hot dish. Add to the ingredients in pan 1 tablespoon butter, 2 tablespoons flour and mix well, pour in 1 pint boiling water, stirring until all boils; strain into frying pan, then add 1 pint fresh stewed or canned mushrooms, cover until heated through; take from fire and add 1 tablespoon sherry, salt and pepper to taste, pour sauce around fillet and serve. This recipe is for 4 lbs. of beef which will serve 6 persons.

Poultry and Game

CREAM OF CHICKEN

4 lbs. chicken, boiled tender 1 can mushrooms. If small,
4 sweet-breads boiled in salt- do not cut
ed water

Stir together 4 tablespoons butter and 5 of flour; scald 1 quart cream and into it stir the flour and butter until it thickens; season with salt, black and red pepper, and use a great deal of it. Cut chicken and sweetbreads into small pieces and mix into this mushrooms, over all pour cream mixture. Mix thoroughly and pour into buttered baking dish. Cover the top with bread crumbs; bake $\frac{1}{2}$ hour.

—*Helen C. Darves*

CHICKEN CROQUETTES

1 solid pint finely chopped 4 eggs
chicken 1 tablespoon onion juice
1 tablespoon salt 1 tablespoon lemon juice
 $\frac{1}{2}$ teaspoon pepper 1 pint crumbs
1 cup cream or chicken stock 3 tablespoons butter
1 tablespoon flour

Put the cream or stock on to boil, mix the flour and butter together and stir into the boiling cream, then add chicken and seasoning; boil for 2 minutes and add 2 eggs, well beaten. Take from the fire immediately and set away to cool. When cool, shape, dip in egg, then in bread crumbs, then in egg again and fry.

—*Mrs. T. N. Johnson*

TURKEY WITH SPANISH DRESSING

Prepare the fowl in the usual way and make the dressing as follows: Melt a tablespoon butter and fry 2 large onions until a light brown, add $\frac{1}{2}$ lb. hamburger, fry until done, add 4 slices bread, minced, a spoon capers, $\frac{1}{4}$ lb. blanched almonds chopped fine, $\frac{1}{4}$ lb. seeded raisins, a few olives, minced; season to suite the taste and fill the bird.

CHICKEN EN CASSEROLE

1 chicken	1 teaspoon salt
1 carrot	12 small onions
1 quart boiling water or stock	1 saltspoon pepper

Draw and truss the chicken. Peel the onions, and put them into the bottom of a casserole dish; add the carrot cut into fancy shapes, the stock or water, and the pepper. Pour it into the mould. Place the chicken on top of the vegetables and bake, uncovered, in a hot oven for half an hour. When the chicken is nicely browned add the salt, cover the dish and bake slowly for 1 hour longer.

Birds, rabbits, hares, and all the so-called inferior pieces of meat may be cooked en casserole the same as chicken. The oven must be exceedingly hot at first to sear the meat before placing the cover on the mould. Always add the salt when the meat is partly done. Adding it at first draws out the juices and leaves the fibre exposed and tough.

ROASTED DUCK

After the duck is picked, drain and thoroughly wash, cut the neck close to the back and beat the breast bone flat; tie wings and legs securely and fill with potato stuffing prepared as follows: Cook 1 quart potatoes and 2 apples, beat up well and season with $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 1 teaspoon butter, spread duck with soft butter and dredge with flour, baste often until tender. 2 hours is sufficient for a large young duck. Cook giblets in 1 quart water with small onion, blade of mace and dash of cayenne pepper. When very tender cut giblets up very fine, strain the water they have cooked in and add to gravy the duck was cooked with and boil up and thicken, then add 1 table-spoon maderia, pour a little on the duck and the rest in gravy bowl. Serve with any kind of tart sauce and garnish with water-cress.

FRIED CHICKEN

Southern style of frying. Cut the chicken into pieces, dip each piece separately into cold water, sprinkle with pepper and salt and roll well in flour. Have an equal quantity of butter and lard hot in a frying pan, put the chicken on and cover. When brown on one side turn until all sides are done and brown. Remove chicken to a hot dish, sprinkle a teaspoon flour in hot grease, stirring until brown, then pour in $\frac{1}{2}$ pint cream, stir well and pour over chicken.

CHICKEN A LA KING

Melt 2 tablespoons butter in a pan; add $\frac{1}{2}$ green pepper, chopped fine, $\frac{1}{2}$ cup fresh mushrooms, peeled and broken in pieces, stir and cook 3 minutes; add 2 level tablespoons flour, $\frac{1}{2}$ teaspoon salt and cook until frothy; add 1 pint cream and stir until sauce thickens. Put the sauce pan over hot water and stir into it 3 cups chicken cut into cubes; cover and let stand until it gets very hot. Beat the yolks 3 eggs, 1 teaspoon lemon juice, 1 teaspoon onion juice, $\frac{1}{2}$ teaspoon paprika; stir this mixture into the hot chicken, stirring until the egg thickens. Serve on toast.

—Mrs. J. M. Glenn

Fish and Meat Sauces

"All things come to him who waits on himself"

HORSERADISH FLUFF

To serve with game or roast beef.

Grate fresh horseradish. To $\frac{1}{2}$ cup put 1 teaspoon vinegar, a good sized pinch of salt; stir well. Whip $\frac{1}{2}$ pint whipping cream very dry, add horseradish gradually, folding it into the cream without stirring much. Serve very cold. —Mrs. Lane

DRAWN BUTTER SAUCE

$\frac{1}{3}$ cup butter	$\frac{1}{2}$ teaspoon salt
3 tablespoons flour	$\frac{1}{2}$ teaspoon pepper
$1\frac{1}{2}$ cups hot water	

Melt $\frac{1}{2}$ the butter, add to this the flour and seasoning. Pour on this gradually the hot water; boil 5 minutes and add remaining butter in small pieces.

MINT SAUCE

1 cup chopped mint	$\frac{1}{2}$ cup vinegar
$\frac{1}{4}$ cup sugar	

Let it stand 1 hour before serving. If vinegar is very strong use more sugar.

TOMATO SAUCE FOR FISH

Put in a sauce pan 1 pint stewed tomatoes. If a highly seasoned sauce is desired, add 1 small onion, 1 bay leaf, 1 stick mace and a few drops Worcestershire sauce; simmer slowly for 10 minutes. Melt 3 teaspoons butter, add 1 tablespoon flour and mix until smooth. Mash the tomato through a sieve, add the flour and butter, season with $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Stir for a moment, or until it is of the consistency of thick cream and serve.

HORSERADISH SAUCE

4 tablespoons grated horse-radish	1 teaspoon each of sugar and salt
4 tablespoons powdered cracker crumbs	$\frac{1}{4}$ teaspoon pepper
$\frac{1}{2}$ cup cream	1 teaspoon made mustard
	2 tablespoons vinegar

Mix and beat in double boiler. Serve hot with hot meats.

SAUCE HOLLANDAISE

1 cup butter	Juice $\frac{1}{2}$ lemon
Yolks 4 eggs (beat with Dover beater)	Paprika to taste
	1 cup boiling water

Place in double boiler, beat continually over fire until it reaches proper consistency. —Mrs. F. H. Scott

CAPER SAUCE

2 tablespoons butter	2 bay leaves
1 pint boiling water	2 tablespoons flour
2 tablespoons capers	1 gill Tarragon vinegar
1 teaspoon salt	$\frac{1}{2}$ teaspoon pepper
4 cloves	

Put vinegar on to cook with all the flavoring for 4 minutes, brown the butter and flour, add water and flour. add water, stirring continually, when it thickens strain in the vinegar and add capers. Cook 4 minutes.

COLD MEAT SAUCE

Wash and cut fine, without pulling, 6 lbs. pieplant, add 6 lbs. sugar and let stand over night. Then boil until it thickens; add 2 ounces bitter almonds, blanched and chopped fine, juice of 1 lemon and $\frac{1}{2}$ tablespoon ginger root pounded fine. Lastly add $\frac{1}{2}$ wine glass brandy. Put in glasses.

—Mrs. Philip P. Lee

SAUCE HOLLANDAISE

Make the drawn butter sauce and add gradually yolks of 2 eggs well beaten; then add juice $\frac{1}{2}$ lemon, 1 teaspoon onion juice and a teaspoon chopped parsley.

—*Mrs. Rogers*

Vegetables

*"Better is a dinner of herbs where love is,
than a stalled ox and hatred thereof"*

Soloman

SWEET POTATOES FLAMBES AU MARRONES

Use cold boiled sweet potatoes cut in small squares. Pile up on a fire proof platter, or silver au gratin dish. The French marrons a la vanilla, about 3 marrons to each person, are mixed with the potatoes, pour over the juice of the marrons. Sprinkle with fine sugar and put under a grilling fire until brown, brushing every few minutes with butter. Send to the table with 4 tablespoons rum poured over the top and lighted. Potatoes should stand 5 hours before using. —A. D. H.

STUFFED EGGPLANT

Take fresh, purple eggplants of a middling size, cut them in two; scrape out all the inside and put it in a saucepan with a little minced ham; cover with water and boil until soft; drain off the water; add 2 tablespoons grated crumbs, 1 tablespoon butter, $\frac{1}{2}$ minced onion, salt and pepper. Stuff each half of the hull with the mixture; add a small lump of butter to each and bake 15 minutes. Minced veal or chicken in the place of ham, is equally as good and many prefer it.

SPINACH TIMBALE

Quickly made but must be served at once.

2 cups cooked spinach chopped very fine. Beat 2 eggs until very light, add $\frac{1}{4}$ cup milk, $\frac{1}{2}$ teaspoon salt and pepper to taste. Beat in the spinach and pour into buttered cups or timbale forms. Bake 20 to 30 minutes, until firm like a custard. Turn out on a hot dish and serve at once with cream sauce. These timbales are delicious but spoil if allowed to stand. —Anna Reze Gross

CREAMED CARROTS

Scrape the carrots and cut in slices $\frac{1}{4}$ inch thick. Let them lie in cold water 1 hour before cooking. Boil till tender in salted water, drain and pour over them a well seasoned white sauce. —*Maude Griswold Schwender*

POTATO PUFF

Soak old potatoes for several hours and boil in salted water. To 2 cups potatoes mashed, or put through the ricer, add 2 tablespoons butter, 1 teaspoon salt and a little white pepper; fold in the whites of 2 eggs whipped stiff. Bake in buttered dish.

POTATOES IN THE HALF SHELL

Bake 6 medium sized potatoes; when they are soft, cut them in halves and scoop out the potato. Mash it, add 2 tablespoons butter, salt, pepper, 2 tablespoons hot milk. Put this mixture back into the skins, sprinkle with grated cheese and bake for 5 minutes in a very hot oven.

GREEN CORN CUSTARD WITH BROILED TOMATOES

Cut corn from young ears to make 1 cup, add 4 eggs beaten slightly with $\frac{1}{2}$ teaspoon salt, dash paprika, few drops onion juice and $1\frac{1}{4}$ cups milk. Bake in buttered moulds in hot water. When firm, turn from moulds and surround with slices of broiled tomatoes. When green corn is out of season Kornlet may be used. $\frac{1}{2}$ can will be enough.

MASHED TURNIPS

Select the large yellow turnips, as they are sweetest (the Cape Cod turnip is a good kind). Wash, pare, and cut them into pieces. Boil them in salted boiling water until tender. Drain, mash, season with butter, pepper and salt and heap lightly in a vegetable dish.

CORN TIMBALES

Beat 2 eggs until very light. Add $\frac{1}{2}$ teaspoon salt, pinch black pepper and $\frac{3}{4}$ cup milk. Beat in 1 can Kornlet or grated corn. Pour into buttered cups and bake like a custard, 20 to 30 minutes. Serve at once with fingers of bread covered with grated cheese and browned in a quick oven. This is nicest when made in individual dishes.

SWEET POTATO CROQUETTES

Boil or bake sweet potatoes, mash with plenty of butter; salt, pepper and sugar to taste, and enough cream to make easy to handle; make into balls. Roll in egg and bread crumbs; fry in deep lard.

CORN OYSTERS

1 pint grated corn
3 eggs

2 tablespoons flour
Little salt and pepper

Fry on griddle.

BOILED CAULIFLOWER

Remove the outer leaves, cut off the stem close to the flowers. Wash thoroughly in cold water and soak in cold salted water (top downward) for 1 hour, allowing 1 tablespoon salt to 1 gallon water. Then tie in a piece of muslin or cheesecloth to keep it whole and cook it in slightly salted water, boiling until tender, keeping it closely covered. When done, lift it from the water, remove the cloth, stand it in a round dish with the flowers up. Pour cream sauce over it and serve at once.

GLACI SWEET POTATOES

2 tablespoons butter
2 tablespoons brown sugar
 $\frac{1}{4}$ cup sherry

Salt
Pepper

Make caramel sauce; add cold sliced sweet potatoes; fry until a golden brown.

—K. S. H.

STUFFED TOMATOES

Cut a thin slice from the stem end of large, smooth tomatoes. Remove the seeds and soft pulp. Mix with the pulp an equal amount of buttered cracker crumbs, season to taste with salt, pepper, sugar and onion juice. Fill the cavity with the mixture, heaping it in the center and sprinkle buttered crumbs over the top; place the tomatoes in a buttered pan and bake until the crumbs are brown. Take them carefully up with a broad knife and serve very hot. A small quantity of cooked meat finely chopped may be used with the crumbs.

STUFFED GREEN PEPPERS

Cut off the top and remove seeds of 6 green peppers. Boil in cold water for 15 minutes until tender.

FILLING

Place in a frying pan 1 tablespoon butter, 1 chopped onion and 2 cups fine bread crumbs, fry brown, fill the peppers and bake in moderate oven 15 minutes.

SAUCE TO COVER

Cook together in double boiler 2 tablespoons flour, 1 tablespoon butter, add 2 cups strained canned tomatoes; salt and pepper to taste; cook 10 minutes, pour over peppers and serve.

—A. D. H.

SAVORY CARROTS

Scrape, then cut new carrots into straws; cook tender in salted water and drain dry. Season with salt, pepper and a little onion juice and return to the kettle with a generous piece of butter and shake until hot and glazed. Pile on a dish in pyramid style; add 1 cup fresh green peas well seasoned and a sprinkling of chopped parsley.

LATTICE POTATOES

Cut with lattice cutter. Fry like French fried in deep lard. Are unusual.

RICE WITH CHEESE

Boil the rice tender in plenty of salted water; drain and put into a pudding dish; alternate layers of rice and grated cheese until the pan is full. Have a layer of cheese on top. Dot with butter and nearly cover with milk. Bake to a nice brown.

—*Maude G. Schwender*

TOMATOES DES OEUFS

1 small tablespoon butter	1 can tomatoes (or less)
1 large teaspoon onion chopped	Salt, pepper, paprika and chopped green peppers

Add 5 eggs and when nearly poached, pick up with a fork until all are well mixed. Add $\frac{1}{2}$ cup grated cheese, serve on toast. This can be made in the chafing dish.

CORN PUDDING
(Southern Style)

Grate 1 dozen ears firm corn, add 1 cup milk, 2 tablespoons butter, 3 eggs beaten separately, 1 tablespoon sugar, salt and pepper to taste. Add whites of eggs last and bake in quick oven.

—*Mrs. E. H. Ball*

MACARONI SOUFFLÉ

Season 1 cup white sauce with 1 teaspoon chopped parsley and little onion juice. Stir in 1 cup boiled macaroni chopped rather coarse, then the yolks of 2 eggs beaten light, folding in the whites of 2 eggs beaten stiff and turn into a buttered baking dish. Sprinkle with $\frac{1}{2}$ cup soft crumbs mixed with 2 tablespoons melted butter and bake in a moderate oven about 20 minutes or until firm in the center.

—*Mrs. H. M. Carle*

FRIED TOMATOES

Cut firm, large, ripe tomatoes into thick slices, more than $\frac{1}{4}$ inch thick, season with salt and pepper, dredge with flour, roll in egg and crumbs and fry them brown on both sides in hot butter and lard mixed.

SCALLOPED CAULIFLOWER

Break the cauliflower into small sprigs and cook in boiling water, salted, until tender. Place the pieces in a buttered pudding dish and pour over them a sauce made as follows: Mix well together $\frac{1}{2}$ pint bread crumbs, 1 pint sweet milk, 1 beaten egg, 2 teaspoons salt and a little pepper. Bake until slightly brown. 1 cup diced chicken or veal added to the sauce makes a great improvement. When this is used, allow an extra cup of milk and a little more seasoning.

Boiled cauliflower may be served in a shallow dish and covered with a cream or Hollandaise sauce, or add a little grated cheese and cover with cracker crumbs, moistened with melted butter and bake until crumbs are brown.

FRIED EGGPLANT

Cut eggplant in slices $\frac{1}{4}$ inch thick and soak for $\frac{1}{2}$ hour in cold water with 1 teaspoon salt in it. Have ready bread crumbs and 1 egg beaten; drain off water from the slices, lay them on a napkin, dip them in the crumbs and then in the egg, put another coat of crumbs on them and fry them in butter to a light brown. The frying pan must be hot before the slices are put in. They will fry in 10 minutes.

BAKED BEANS

Soak 1 pint beans in cold water over night. In the morning drain, cover with fresh water and heat slowly, keeping water below boiling. Cook until skins burst when blown. Drain off water and put in baking dish. Scrape and scald $\frac{1}{2}$ lb. salt pork cut in dice on top. Put with beans, having beans on top and bottom. Mix:

2 tablespoons molasses
1 teaspoon mustard

1 teaspoon salt
3 tablespoons brown sugar

Cover with boiling water, baking all day, add water if beans become dry. Cover at first, but remove cover last half hour and brown top.

SCALLOPED TOMATOES

Season 1 quart tomatoes with 1 teaspoon salt, 1 salt-spoon pepper, $\frac{1}{2}$ cup sugar and a few drops onion juice. Butter a deep dish and sprinkle with fine crumbs. Pour in the tomatoes. Moisten 1 cup cracker crumbs with $\frac{1}{2}$ cup melted butter. Spread over the top and brown in the oven. Raw tomatoes sliced may be used in layers, alternating with crumbs and seasoning.

BOILED CABBAGE

Cut a head of cabbage in 4 quarters. If this recipe is followed exactly, this much despised vegetable will be found very acceptable and its odor will not be perceptible through the house.

Cut the cabbage into 4 quarters, cut away the hard core. Wash it well in 2 changes of water and place the pieces, open side down on a colander to drain. Have a very generous amount of water in a large saucepan or pot. Let it boil violently; add 1 tablespoon salt and $\frac{1}{4}$ teaspoon baking soda, put in the cabbage 1 piece at a time so as to check the boiling as little as possible. Let it cook for 25 minutes. Turn it into the colander and press out all the water. Put into a saucepan: 1 tablespoon butter, 1 heaping teaspoon flour, $\frac{1}{2}$ teaspoon salt and a dash of pepper; add slowly $\frac{1}{2}$ cup milk and stir till smooth; then add the cabbage. Cut it into large pieces with a knife and mix it lightly with the sauce. If the cabbage is free from water, the sauce will adhere to it and form a creamy coating.

Salads and Salad Dressings

*"The imaginary relish is so sweet that it enchants my sense."
Troilus and Cressida*

PINEAPPLE CUCUMBER SALAD

1 large can Hawaiian pineapple, cut in small cubes
1 cucumber, cut in cubes
 $\frac{2}{3}$ package Knox's gelatine soaked in 1 cup cold water
Juice 6 lemons
 $\frac{3}{4}$ cup sugar mixed with juice of lemons and pineapple

Mix gelatine with heated juice; allow to cool; when it starts to thicken add pineapple and cucumber cubes, a few pieces red and green cherries, cut in small strips; put in mould to cool; individual are prettiest, served on lettuce with mayonnaise dressing, to which whipped cream is added at the last moment.

—Mrs. Osborn

PINEAPPLE SALAD

On a lettuce leaf place a slice of Hawaiian pineapple (canned); pour over the pineapple 2 or 3 spoons French dressing (oil, vinegar, salt and red pepper, etc.); on the pineapple make a ring of rather dry cottage cheese or cream cheese put through the ricer; say a maraschino cherry or mint cherry in the center and serve quite cold with any kind of wafers.

—Mrs. Curtis

FRUIT SALAD

Put on plate a leaf of lettuce, a slice of pineapple and on top of pineapple put $\frac{1}{2}$ Bartlett pear; fill the center of pear with pecan nuts and put a spoonful of fruit salad dressing on top of nuts; also a cherry. Use canned fruit.

FRUIT SALAD DRESSING

2 eggs
 $\frac{1}{2}$ cup sugar
Juice 1 large lemon
 $\frac{1}{3}$ cup water

Beat all together and cook in double boiler until it thickens; add a pinch of salt. Before using add $\frac{1}{2}$ pint whipped cream.

—Mrs. Peaks

AMBROSIA SALAD

3 bananas
3 oranges

$\frac{1}{4}$ cup grated cocoanut

Mix together and serve in banana skins with mayonnaise.

DATE AND ALMOND SALAD

1 lb. dates
2 dozen almonds
2 tablespoons grated cocoanut

1 lemon
1 bunch parsley or water-cress

Cut dates in strips, blanch and brown almonds, chop fine and add to dates, mix with boiled dressing, sprinkle with grated cocoanut and garnish with parsley or cress and lemon cut in slices and then in eighths.

GRAPE FRUIT SALAD

2 large grape fruit, peel and extract the quarters; 1 cup English walnuts, cut small. Arrange on lettuce, cover with French dressing and garnish with Malaga grapes.

PINEAPPLE AND CELERY SALAD

2 cups shredded pineapple
1 cup celery, cut into dice

1 pimento, cut small

Mix with mayonnaise cream dressing. Serve ice cold on lettuce and garnish with nut meats; or serve in apples peeled and scraped out.

GRAPE FRUIT SALAD

Pare 2 or 3 large grape fruit and divide into lobes; free these from seeds and skin, then arrange 4 or 5 lobes grape fruit together with a thin strip green pepper between each lobe. Put a wreath of water-cress around that and serve with French dressing.

—Mrs. Peaks

PEAR SALAD

Select good halves canned pears, arrange on crisp head lettuce; sprinkle with chopped candied ginger; top with cream salad dressing and put cream cheese through a ricer over the halves. Serve very cold.

BANANA SALAD

Cut bananas in 2 pieces lengthwise, put on lettuce leaf, cover with salad dressing and sprinkle thickly with chopped nuts. Serve with toasted cheese crackers.

WALDORF SALAD

Equal parts of chopped celery and apple, $\frac{1}{2}$ cup nuts to 2 cups salad cooked dressing.

CHEESE AND CHERRY SALAD

Mix chopped nuts in white cream cheese and form into balls the size of cherries. Take an equal amount of Maraschino cherries and put both on a lettuce leaf. Pour salad dressing over them.

CHERRY SALAD

Remove pits from 1 lb. California cherries, mixing dark and light evenly; put into each a crisp, fresh baked peanut or hazel nut. Arrange on circular platter the crisp heart leaves of head lettuce; sprinkle cherries all through the leaves (cress or sorrel may be used in place of lettuce). Serve with claret dressing or French dressing, to which has been added 1 tablespoon cherry juice in place of vinegar or lemon juice.

CLARET DRESSING

Mix $\frac{1}{2}$ teaspoon salt	4 tablespoons olive oil
$\frac{1}{8}$ teaspoon paprika	

Add gradually 1 tablespoon claret and 1 tablespoon lemon juice.

—Mrs. Hypes

TOMATO SALAD

Scoop out the inside of a ripe tomato. Fill with mixture of tomato pulp, almost any kind of chopped meat, celery and nuts. Mix some dressing in the filling and put some on top of the tomato.

FRUIT SALAD

$\frac{1}{2}$ lb. white Malaga grapes, stoned, 6 oranges cut into small pieces, sliced pineapple, medium sized can, cut small. A few Maraschino cherries halved; mix and let stand 1 hour or more to drain, in cold place. Serve with any good cooked dressing. —*Mrs. E. C. Dawes*

APPLE RING SALAD

Pare and core 2 apples; cut them in rings, brush the slices with lemon juice and dip each slice in French dressing. Arrange the rings on lettuce leaves and put between them layers of chopped English walnuts and celery. Lay a ball of cream cheese on top and serve with mayonnaise.

FRUIT DRESSING

White of 1 egg, beaten; add 2 tablespoons sugar, 1 tablespoon lemon juice (sometimes 2), 1 tablespoon orange juice, add $\frac{1}{3}$ as much whipped cream as there is in the mixture. Any combination of fruit.

PEAR SALAD

Grapes, grape fruit, pineapple, English walnuts, served in pear cups on lettuce.

PINEAPPLE SALAD

Add to cream cheese as much sweet cream as it will take and chopped nuts, almonds preferred; put this mixture on a slice of canned pineapple and serve on head lettuce, adding French dressing.

CHERRY SALAD

1 quart oxheart cherries carefully stoned and the cavities filled with nuts. Serve in lettuce cups or little salad baskets. For the latter crisp lettuce leaves are fastened together in the shape of baskets with nasturtium stems. Two stems form the handle. Place on lace paper doily or individual plates, garnish with white mayonnaise and nasturtium blossoms.

Chop $\frac{1}{2}$ cabbage, 1 stalk celery and a green pepper. Mix mayonnaise with it, and serve on lettuce.

A slice of tomato on a lettuce leaf, cut oranges and put on the tomato. Mayonnaise and chopped nuts on top.

ASPARAGUS SALAD NO. 1

Serve a few tips of asparagus on lettuce leaves, and use French dressing and cream cheese on the plate.

ASPARAGUS SALAD NO. 2

Use the tips on lettuce as above, but instead of the dressing use the following: Fry bacon quite crisp, break into small bits placing them on the asparagus. Into the brown fat put a little vinegar and a mere trace of onion (if desired) and pour over asparagus while hot. This is said to be delicious.

SARDINE SALAD

12 boneless sardines, scald, drain and put on ice for 1 hour, 2 hard boiled eggs cut in slices, 6 stoned olives cut in half, 3 gherkins diced. Serve on lettuce with French dressing.

PIMENTO SALAD

Wash and dry pimentos, removing any stray seeds; stuff with cream or cottage cheese, and after standing on or near ice, cut in slices and serve with French dressing on lettuce.

CREAM CHEESE AND WATER-CRESS

Mash 1 cream cheese with a little cream. Add $\frac{1}{2}$ cup chopped walnuts. Form in balls and serve 3 to a person on a bed of water-cress. Use French dressing.

JELLIED PECAN

To 1 pint lemon jelly when nearly hard add 1 cup broken pecans, mould and serve on lettuce leaves with finely shaved sweet green peppers and mayonnaise.

A DAINY SALAD DISH

Take large and long cucumbers, cut them once through the middle lengthwise, scrape out the inside and you have a pretty individual green boat in which to serve the salad. They must be kept on ice until ready for use. This is attractive with shrimp salad, as the colors blend so nicely.

NEST EGG SALAD

Make little egg shaped balls of pimento cream cheese and place in a nest of crisp shredded celery or diced orange or grape fruit. Serve with any desired dressing.

A novel decoration for the top of orange salad or any other salad is to arrange pieces of candied orange peel to simulate a daisy, using a small chocolate candy for the center.

EASTER SALAD

Prepare nice head lettuce as usual and make little balls of cream or cottage cheese, adding salt, paprika and a little cream, if necessary, to roll them. When they are finished put a small fork or skewer in each one in turn and so dip and roll it in grated American cheese till the white surface is completely covered with the yellow coating; lay in piles in the cup shaped leaves; pass French dressing with them, or put the dressing on the lettuce first and then lay on the balls.

POND LILY SALAD

Cut the whites of hard boiled eggs into lengthwise pieces (about 8 to each egg) and arrange them on nasturtium leaves to form the petals of a pond lily. Grate the yolks, mix them with chopped olives and celery and then pile the mixture into little mounds in the center of the white petals. The salad should be served on cracked ice, to represent water under the lily pads.

PIMENTO SALAD

Drain the contents of a small can of red peppers. After drying them in a cloth, slice in rings, cut fine an equal amount of celery and mix; add 1 teacup of tiny balls made from cream cheese, which should be rolled in fine cracker crumbs. Rub the yolks of 2 hard boiled eggs to a paste with the oil drained from the peppers. Rub the salad bowl with garlic and put in the salad, over which pour a good French dressing. Serve on crisp lettuce leaves.

NEW SALAD

Cut off crusts of white bread (fresh), cut in diamond shape and toast a light brown. On $\frac{1}{2}$ of each piece, grate the yolk of hard boiled egg, on other half white of egg minced fine, and then place on the slice a sardine; on this lay 3 strips of sweet green peppers, crossed, putting over the whole a nice mayonnaise dressing; the bread is then placed in a nest of crisp lettuce leaves and a thin slice of lemon is placed on each plate.

NEW SALAD

Peel an apple, core and cut in cross slices. Lay 1 slice on a few lettuce leaves on each plate, and over it put a layer of cream cheese, which has been put through a potato ricer; around this put a circle of mayonnaise dressing and bar-le-duc in center. A prettier dish can hardly be imagined and cream cheese is never so good as when used in this way.

LAMB SALAD

Cubes of lamb, green peas and chopped mint. Let it get very cold, then serve on lettuce with mayonnaise.

RUSSIAN SALAD

Marinate in oil and vinegar, in separate bowls, spinach, chopped carrots, potatoes, and beets; arrange on a platter in rings, the spinach outside, then the carrots and then the potatoes and the beets in the middle. Serve with generous supply of dressing.

WATER-CRESS SALAD

2 bunches cress, 3 slices crisply fried bacon cut fine. Pinch salt and pepper and $\frac{1}{2}$ cup mayonnaise.

RICE SALAD

2 cups well cooked dry rice and equal quantity of apples and celery or cucumbers run through meat chopper, salt and red pepper or a chopped green pepper. Cover with mayonnaise dressing.

SPINACH SALAD

1 peck spinach, boil, drain and chop; season and mould in 6 claret glasses; 6 pieces cold boiled ham or tongue laid on lettuce leaves, turn moulded spinach on this and serve with French dressing.

ANOTHER NEW SALAD

Slice evenly in thick pieces, good sized tomatoes, 2 slices to a person. Cut slices of bread very thin and cut out in rounds, the same size as the tomato slices. Spread the bread thickly with stiff mayonnaise and arrange the whole on lettuce, piling tomato, bread and tomato, cover the top with more mayonnaise and arrange 5 half olives on each in the form of a star.

SWEETBREAD SALAD

1 lb. blanched sweetbreads, cut into small pieces, or left in individual pieces; 2 small cucumbers sliced, or 1 cup celery diced. Serve on lettuce with boiled dressing and garnish with truffles.

WATER-CRESS AND APPLE SALAD

2 bunches water-cress crisp and dry. 1 cup sour apples cut in thin slices. Serve with French dressing with roasted duck.

CAULIFLOWER SALAD

1 cold boiled cauliflower cut in pieces, 1 tablespoon grated cheese. Arrange on bed of water-cress and serve with mayonnaise dressing.

SALAD OF PEPPERS AND CREAM CHEESE

Select 2 large green peppers, being sure they are sweet. Cut off stem end and remove seeds and wash in cold water, turning them upside down to drain. Take 2 cream cheeses, mash and mix thoroughly through them chopped English walnuts or pecan nuts. Press the mixture into the peppers, taking pains to fill all the crevices and put away on ice to cool and grow firm. When ready to use, cut the peppers in slices, about $\frac{1}{4}$ inch thick, using a sharp knife. Lay on each plate 2 slices arranged on a lettuce leaf or endive, add a few slices of cucumber and mayonnaise dressing.

CHEESE SALAD

Mash fine cold yolks of 3 hard boiled eggs; rub them with 1 cup finely grated cheese, 1 tablespoon mustard, 1 teaspoon salt, $\frac{1}{2}$ teaspoon white pepper. When mixed well, add 2 tablespoons each of oil and vinegar. Heap this upon lettuce and garnish with whites of eggs into rings and few tips celery. Serve with hot buttered crackers.

HAM AND POTATO SALAD

1 quart cold boiled potatoes, 1 small white onion, chopped fine, 1 cup cold boiled ham, chopped or put through a coarse grinder, 1 cup boiled salad dressing. Serve in lettuce hearts, with thin rye bread sandwiches spread with finely chopped pickles mixed with mustard and cream.

LUNCHEON SALAD

An attractive salad for luncheon shows crisp celery cut fine and arrange on a bed of water-cress with mayonnaise dressing poured over it. Around the edge is a border of tomato jelly.

SWEETBREAD AND CUCUMBER SALAD

Parboil a sweetbread 20 minutes, adding to water a bit of bay leaf, 1 slice onion, 1 blade mace, salt and 1 tablespoon vinegar. Plunge in cold water, drain and cut in small cubes; there should be $\frac{3}{4}$ cup; add an equal quantity of cucumber cubes. Beat $\frac{1}{2}$ cup thick cream until stiff, add $\frac{1}{4}$ tablespoon granulated gelatine, soaked in $\frac{1}{2}$ tablespoon cold water and dissolved in $1\frac{1}{2}$ tablespoons boiling water, then add $1\frac{1}{2}$ tablespoons lemon juice, saltspoon salt and dash cayenne. Add sweetbread and cucumber, mix, mould and chill. Arrange on lettuce leaves; garnish with strips pimento and serve with mayonnaise dressing which has been made more delicate by the addition of whipped cream. This quantity makes 5 small moulds. —*Mrs. L. J. Braddock*

ITALIAN DRESSING

Put into a bowl $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon white pepper and a teaspoon tomato paste or tomato catsup. Add gradually 4 tablespoons olive oil, mixing all the while. Cut into small pieces 1 clove of garlic; with the back of a spoon rub the garlic and the paste well into the oil; add 1 tablespoon tarragon vinegar, beat thoroughly, strain and it is ready to use.

Entrees

GLAZED SWEETBREADS

Place sweetbreads, prepared as directed below, in a saute pan with butter and a few slices onion. Saute them for a few minutes on both sides, then place them in the oven to finish cooking. Put a little stock in the baking pan and baste them frequently and brown and glaze them.

TO PREPARE THE SWEETBREADS

Soak the sweetbreads in cold water for 2 hours, changing the water several times. Put them on the fire in cold water. When they are whitened, or firm to the touch, or parboiled, remove and immerse again in cold water to blanch them. Remove all the pipes, fibers and fatty substances. Roll each one in a piece of cheese cloth, draw the cloth tight and tie it at the ends, pressing the sweetbreads into an oval shape. Place them under a light weight for several hours.

EGGS IN TOMATO CASES

Scoop out the centers of as many large tomatoes as there are people to serve. Drain them, then sprinkle the inside with tarragon vinegar, salt and pepper. Drop carefully in each one a raw egg and 1 teaspoon butter.

Place in a baking pan in a hot oven until the eggs are set and serve very hot.

ASPARAGUS OMELETTE

Boil a bunch of asparagus and when tender, cut the green ends into very small pieces, mix with well beaten eggs and add a little salt and pepper. Melt a piece of butter (about 2 ounces) in a metal pan, pour in the mixture, stir until it thickens, fold over and serve with clear brown gravy.

COQUILLES OF SWEETBREADS

Parboil 1 pair sweetbreads. Trim them and put under a light weight to cool. When they are cold and firm cut into dice. Saute them in a tablespoon of butter for a few minutes, then add a cup button mushrooms (cut in quarters), 1 tablespoon white wine or lemon juice, a dash pepper, a saltspoon salt, and cook until tender. Then add a white sauce, as given below, and turn over the mixture until it is creamy.

Fill shells with the mixture, cover the tops with white bread crumbs wet with melted butter and place in the oven to brown.

Chicken, turkey or veal can be used instead of sweetbreads in the same way.

SAUCE

Put 1 tablespoon butter in a saucepan; when it bubbles add 1 tablespoon flour. Cook the flour a few minutes, but do not let it brown. Remove from the fire and add (stirring all the time) $\frac{1}{2}$ cup stock (chicken stock preferred), a dash of nutmeg and of pepper and 1 saltspoon salt. Put the saucepan on the fire again and stir until the sauce has thickened, then add 2 tablespoons cream.

ZEPHYR EGGS

Beat 4 eggs very light, add 1 pint cream and season with salt and pepper. Butter small moulds and pour in the mixture. Stand the moulds in a pan with about 2 inches of water, steam for 20 minutes. Turn them out and pour a rich brown gravy around.

Garnish with chopped olives and red pimentoes.

CORN TIMBALE

Grate corn from cob and for each cupful mix in unbeaten whites of 3 eggs, 1 small teaspoon salt, 1 saltspoon white pepper, $\frac{1}{2}$ cup sweet cream whipped slightly, dust buttered timbale mould very thickly with chopped parsley, fill mould with the mixture and cook in oven 25 minutes.

Serve in a nest of parsley with slices of broiled tomatoes.

DEVILED CRABS

2 tablespoons butter	1 cup chopped crab meat
2 tablespoons flour	$\frac{1}{4}$ cup mushrooms finely chopped
$\frac{3}{4}$ cup white stock, add yolks 2 eggs	Pepper and salt to taste
2 tablespoons sherry wine	

Cook the mixture 3 minutes, add 1 teaspoon finely chopped parsley and cool the mixture.

Wash and trim crab shells and fill with the above mixture. Sprinkle stale bread crumbs mixed with a little butter on the top and bake until the crumbs are brown.

CHEESE TIMBALE

Make a sauce with 2 tablespoons each of butter and flour, $\frac{1}{2}$ cup thin cream and $\frac{1}{2}$ cup white stock. Melt in this $\frac{1}{2}$ lb. grated cheese, add a dash of salt and paprika, and pour over 3 whole eggs and the yolks of 4, beaten until a spoonful can be taken up. Turn into buttered timbale moulds and bake standing in a pan of hot water (the water should not boil) until the centers are firm.

Serve hot with tomato sauce.

SHAD ROE CROQUETTES

Boil the roe for 15 minutes in salt water, then drain and wash. Mix 4 tablespoons each of butter and corn-starch and stir into 1 pint boiling milk. Add to this the roe and 1 teaspoon salt, the juice of 1 lemon, cayenne and a grating of nutmeg. Boil up once and let get cold.

Shape into croquettes and fry.

SAVORY TOMATOES

Take 3 large tomatoes and cut them in halves. Take out the insides and mix thoroughly with 2 tablespoons bread crumbs, 1 teaspoon grated cheese, 1 gill cream, $\frac{1}{2}$ teaspoon sugar, salt and cayenne to taste. Fill the tomatoes with this and on top of each piece put a thin slice of bacon. Put into the oven to cook and when the bacon is done serve each one on a thin slice of toast.

STUFFED MUSHROOMS

Cut the stems off close to the gills and peel the caps of the mushrooms. Cut the stems fine. Saute all the parts together in butter. Remove the caps when they are tender and before they lose their shape. After the caps are removed add 6 drops onion juice and 1 teaspoon flour. Let the flour cook a few minutes, then add $\frac{1}{4}$ cup stock and 1 tablespoon minced chicken, pepper and salt, and stir until the mixture is thickened. Place a little of this mixture on the gills of each mushroom.

This quantity is enough for 6 or 8 large cups. Serve on rounds of buttered toast.

CHICKEN TIMBALES

The white meat of 1 uncooked chicken chopped very fine. 1 tablespoon butter rubbed with the chicken to a cream, add a little red and white pepper and a little grated lemon peel, then 1 pint cream put in little by little, rubbing all till very thick. Then add 4 eggs well whipped and stirred slowly into the rest and lastly a little salt.

Cover the bottom of individual moulds with 2 thin slices of truffles. Fill the moulds just half full. Have a pan of boiling water ready and stand the moulds in the water which must only come half way up the moulds.

Boil 15 minutes.

CHEESE RAMKIN

4 tablespoons grated cheese	1 cup bread crumbs
$\frac{1}{2}$ pint milk	Whites 3 eggs
Yolks 2 eggs	Salt and pepper
2 tablespoons butter	

Boil bread and milk until smooth, add cheese and butter, stir for 1 minute. Take off fire and add seasoning and yolks of eggs; beat whites to stiff froth and stir in gently; turn into greased baking dish and bake 15 minutes.

LOBSTER CUTLETS

1 5 lb. lobster	2 tablespoons chopped parsley
1 pair sweetbreads	
Juice 1 lemon	SAUCE
A little nutmeg	¼ lb. butter
½ teaspoon mace	1 onion
2 oz. butter	Juice 1 small onion
2 tablespoons flour, salt and cayenne	Salt and cayenne
¼ lb. butter	Large spoon flour
1 pint cream	½ pint cream

Make a sauce as follows:

Put butter in double boiler, add flour and stir until melted and smooth, then add the cream, onion, pepper and salt. Boil about 1 minute. Cut lobster and sweetbreads fine and add to sauce. Pour in shallow dish to cool. When cool shape like chops and fry in hot fat.

Stick lobster claw in end of each cutlet and serve.

CHEESE SOUFFLÉ

Put 1 tablespoon butter in saucepan, add 1 heaping tablespoon flour; when smooth add 2 cups milk, ½ teaspoon salt, few grains cayenne; cook 2 minutes, add the yolks of 3 eggs, well weaten and 2 cups grated strong American cheese. Set away to cool. When cold, add the whites, beaten to stiff froth, turn into a buttered pan and bake 20 minutes in slow oven.

—Mrs. E. H. Ball

ARTICHOKE AND SAUCE HOLLANDAISE

Cut off stems close to the leaves, remove outside bottom leaves, trim and tie the artichoke with string to keep in place. Soak ½ hour in cold water. Drain and cook 30 to 45 minutes in boiling salted water. Remove from the water and place upside down to drain. Cut the string and serve with the following sauce:

To 1 large cup butter add yolks of 4 eggs beaten with Dover beater, add juice of ½ lemon, 1 teaspoon onion juice and paprika to taste, and 1 cup boiling water. Place in a double boiler, heat continually over fire until it reaches proper consistency.

OYSTERS WITH FORCEMEAT AND HAM

Rinse 8 choice good sized oysters and dry on a cloth. Cover with veal forcemeat, then wrap in very thin slices of ham, roll in soft bread crumbs, then dip them in a beaten egg, dilute with 2 tablespoons milk and roll again in crumbs. Saute in olive oil or clarified butter until well browned on both sides. Drain on soft paper. Place on rounds of toast. Fill a grape fruit rind with lettuce and place the oysters around, garnish each with a paper aigrette.

CHICKEN TERRAPIN

- | | |
|---------------------------------------|--|
| 1 good sized chicken, with
giblets | 1 teacup chicken broth
1 cup rich cream |
| 3 hard boiled eggs | |

Boil chicken and giblets until done. When cold cut in pieces $\frac{1}{2}$ inch square. Place in stewing pan with half a pod red pepper, salt to taste, 2 blades mace and 3 hard boiled eggs chopped fine.

Mix the butter with 1 heaping tablespoon flour. Add this to a cup of the broth in which the chicken was cooked, and 1 cup rich cream. Let all simmer for 10 minutes, or until thoroughly hot.

Add 1 cup sherry just before serving.

FISH TIMBALES

- | | |
|--------------------------------------|--|
| 1 lb. halibut | 1 cup celery, chopped very
fine |
| 1 green pepper, chopped very
fine | 1 egg, yolk and white beaten
separately |
| 1 onion, chopped very fine | |

Boil the halibut until done and pick up in very fine pieces. Add the pepper, celery, onion and yolk of egg. Mix this with a white sauce made of 1 cup cream, butter and flour to thicken, and at the last add the white of egg, well beaten.

Steam in small moulds or a ring mould for $\frac{1}{2}$ hour and serve with Hollandaise sauce.

If ring mould is used fill center with sliced cucumbers.

HALIBUT TIMBALES

1 lb. halibut
 $\frac{1}{3}$ cup thick cream
 $\frac{3}{4}$ teaspoon salt

Few grains cayenne
 $1\frac{1}{2}$ teaspoons onion juice
Whites 3 eggs

Cook halibut in boiling salted water, drain, rub through a sieve, season with salt, cayenne, lemon juice and cream beaten stiff, then whites of eggs beaten. Turn into small buttered moulds and bake in moderate oven; surround moulds with water and cover with paper; bake 20 minutes. Serve with Normandy sauce.

NORMANDY SAUCE

Cook skin and bones of fish with 3 slices carrot, 1 slice onion, sprig of parsley, bit of bay leaf, $\frac{1}{4}$ teaspoon peppercorns and 2 cups cold water 30 minutes and strain. There should be left after straining, 1 cup. Melt 2 tablespoons butter, add 3 tablespoons flour, fish stock, $\frac{1}{3}$ cup cream, yolks 2 eggs. Season. —*H. P. J. Rew*

FISH ENTREEÉ

Have 2 slices halibut. Make a stuffing of bread crumbs moistened with butter and seasoned well with salt, pepper and a little sage.

Put this stuffing between the slices of halibut, sprinkle buttered bread crumbs over the top and bake. Serve with Hollandaise sauce. —*A. L. P.*

EGGS A LA VALENTINE

Make cups by cutting stale bread with a heart shaped cutter. The cups should be about 2 inches high and 3 inches across. Scoop all the inside of bread out leaving a shell about $\frac{1}{2}$ inch thick. Fry these heart shaped shells in butter until a very light brown, or cover them with butter, and brown in oven. Fill with a rich lobster a la Newburg about $\frac{3}{4}$ full; then drop an egg on top and add a little more of the Newburg. Place in oven until the egg is firm.

CREMÉ FRETÉ

Boil 1 pint milk with 1 inch stick cinnamon. Beat together $\frac{1}{2}$ cup sugar, 2 tablespoons corn starch, 1 tablespoon flour, the yolks of 3 eggs, $\frac{1}{2}$ cup cold milk and a little salt. Pour the boiling milk on the mixture and stir well. Strain into a double boiler and cook 15 minutes, stirring often. Add 1 teaspoon butter and 1 teaspoon vanilla. Pour into a buttered bread pan about 1 inch thick and set away to cool. When very hard sprinkle bread board with fine bread crumbs. Turn the cream out on it and cut into strips $2\frac{1}{2}$ inches long and 1 inch wide or in squares or diamonds. Roll these in crumbs, then in egg, then in crumbs again and fry in boiling lard. Sprinkle little sugar on them before serving.

ORANGE CREAM FRITTERS

Boil 1 pint milk	Yolks 3 eggs
Beat together $\frac{1}{2}$ cup sugar	$\frac{1}{4}$ cup milk
2 teaspoons corn starch	Pinch salt
1 teaspoon flour	

Pour the boiling milk over the mixture, stir well and cook in double boiler 15 minutes. Add 1 teaspoon butter, 1 of vanilla. Pour into a buttered pan 1 inch deep and press into it a small section of orange every few inches. When cold, cut into pieces 3 inches long by $1\frac{1}{2}$ wide. Roll in crumbs, dip in beaten eggs, then in crumbs and fry in deep hot fat until a pretty brown. Serve with powdered sugar and grated nutmeg.

EGG TIMBALES

Beat 4 eggs slightly, mix with 1 cup chicken or veal stock, or milk or cream, season with few drops onion juice, $\frac{1}{4}$ teaspoon salt, a very little celery, salt and paprika and 1 tablespoon chopped parsley; pour mixture into small buttered timbale moulds; set in pan of hot water, cover and cook in oven until firm in center. Serve with tomato or cream sauce.

—Mrs. Jared Morse

STEWED BANANAS IN SHERRY

Cut bananas, stew in quite a thick syrup made of granulated sugar and water until transparent; then add sherry wine to taste and serve hot with dinner.

—*Mrs. Whitney*

PEACHES MANHATTAN STYLE

Cut round nearly 1 inch thick from slices stale sponge cake. Set them on a serving dish; put $\frac{1}{2}$ canned peach on each round cake, hollow side up. Put $\frac{1}{2}$ blanched almond or a cherry in each hollow; reduce the syrup with a little sugar and the juice $\frac{1}{2}$ lemon; set aside to cool and pour over peaches and cake whipped cream, passed in a bowl.

—*Mrs. Dakin*

CHOCOLATE PUDDING

$\frac{1}{2}$ box gelatine	1 cup sugar
2 squares chocolate	2 cups XX cream
$\frac{1}{2}$ cup water	1 teaspoon vanilla
1 cup milk	

Soak gelatine in cold water; melt chocolate in double boiler, then add sugar, milk and vanilla, stir until boiling hot; add the gelatine; stir until it begins to thicken and add the whipped cream. Set on ice until ready to serve.

—*Mrs. J. M. Glenn*

PRUNE SOUFFLÉ

Stew 24 prunes until very soft, remove the pits and chop skins and pulp fine. Beat the whites 6 eggs to a stiff froth, adding gradually 6 tablespoons granulated sugar. Stir in the prunes and bake for $\frac{3}{4}$ hour in a moderate oven with the pudding dish standing in a pan of water. Serve cold with cream.

—*Mrs. W. E. Church*

ORANGE CHARLOTTE

$\frac{1}{4}$ box gelatine dissolved in $\frac{1}{3}$ cup boiling water. Pour on $\frac{1}{3}$ cup boiling water, add 1 cup sugar and juice 1 lemon and strain; add 1 cup orange juice and pulp and a little grated rind; stir over ice until it thickens, then beat very light and add 1 pint whipped cream. Line a mould with lady fingers or sections of oranges; put lightly and carefully into the lined mould. Serve very cold.

—*F. M. Barnhart*

CARMEL PUDDING

1 cup granulated sugar put on the stove and carameled, then add $1\frac{1}{4}$ cups boiling water, pour the caramel into the beaten yolks 5 eggs, put into double boiler and cook as for custard. When done, add 1 tablespoon Cox's gelatine that has been melted in water enough to cover the gelatine; put in bowl to let cool, then add the whites of eggs, beaten very stiff; flavor with vanilla; stir egg in thoroughly and put in dish or tall glasses you are to serve it in. Place near the ice; put whipped cream on top. It is better made the day before.

HUCKLEBERRY PUDDING

$\frac{1}{2}$ cup butter	1 teaspoon salt
1 cup sour milk	1 teaspoon soda
$1\frac{1}{2}$ cups sugar	1 quart berries
$4\frac{1}{2}$ cups flour	

Bake and serve with sauce.

SAUCE

Beat white 1 egg stiff; add well beaten yolks. Beat in gradually 1 cup powdered sugar; flavor with vanilla (or brandy if preferred); add 1 cup cream, whipped stiff.

—Mrs. J. W. Sweet.

CREAM TAPIOCA PUDDING

3 tablespoons tapioca	1 cup sugar
3 tablespoons prepared cocoa-nut	3 tablespoons powdered sugar
1 quart rich milk	4 eggs

Soak tapioca over night in water; drain water off and put tapioca into boiling milk and boil $\frac{1}{2}$ hour. Beat the yolks of eggs with the cup sugar, add cocoanut and stir into the tapioca and boil 10 minutes longer; pour into pudding dish. Beat the whites of eggs and stir in; powdered sugar spread on top; sprinkle with caramel; brown in oven. Serve cold.

APPLE BALLS

SERVES SIX

Cut 24 apple balls with a $\frac{1}{4}$ cup sugar
vegetable scoop 2 tablespoons lemon juice
 $\frac{1}{2}$ cup water

Cook these until tender but unbroken. Take 6 round slices of bread; toast slightly and dip in melted butter, mixed with hot milk, $\frac{1}{2}$ cup jelly, marmalade or chopped nuts, then a meringue made of 2 egg whites, 2 tablespoons powdered sugar. Lemon or vanilla flavoring. Pile the apple balls on the pieces of toast, cover with the meringue and brown in oven. Serve at once. —*Mrs. Dakin*

CAMEL CHARLOTTE RUSSE

Line a charlotte mould with strips of chocolate or fudge cake. The strips of cake should not be more than $\frac{1}{4}$ inch thick and 1 inch wide and of length to come just to top of mould. Soften $\frac{1}{4}$ package of gelatine in $\frac{1}{4}$ cup cold water, cook $\frac{2}{3}$ cup sugar to caramel; add $\frac{2}{3}$ cup boiling water and let simmer until the caramel is dissolved, then pour over the gelatine. Set the dish in crushed ice and stir until the mixture begins to thicken, then fold in $1\frac{1}{2}$ cups cream, beaten very light (1 cup heavy cream and $\frac{1}{2}$ cup cream from top of bottle will answer). Turn into lined moulds.

STEAMED DATE PUDDING

$\frac{1}{4}$ cup butter	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup molasses	1 egg
$1\frac{1}{2}$ cups graham flour, mixed and sifted with 1 teaspoon salt	$\frac{1}{2}$ teaspoon soda
	1 cup dates, stoned and cut in small pieces

Put in buttered mould and steam $2\frac{1}{2}$ hours.

SAUCE

$\frac{1}{3}$ cup butter	$\frac{1}{3}$ teaspoon lemon extract
1 cup powdered sugar	$\frac{2}{3}$ teaspoon vanilla
1 tablespoon cream	Grain of salt

Beat till light and creamy.

LEMON DUMPLINGS

$\frac{1}{2}$ lb. stale bread crumbs	1 lemon and 1 apple, grated
$\frac{1}{4}$ lb. chopped suet	2 tablespoons butter
$\frac{1}{4}$ lb. sugar	2 eggs

Mix all together; put a tablespoon mixture in small squares of cloth; tie closely and steam 1 hour. Eat with creamy sauce. —*Mrs. Armsby*

FIG SWEETMEAT

Soak figs in sherry wine until tender, open, stuff with a whole marshmallow in center; fill in with chopped candied cherries and walnuts rolled in fine sugar.

SPONGE BANANAS

Cover the bottom of a flat baking dish with small sponge cakes, or lady fingers; upon these place a layer of whole bananas; sprinkle well with sugar and the juice 1 whole orange; cover with chopped nuts or shredded coconut. Bake in a medium oven about 15 minutes. Serve with custard sauce or thick cream.

PINEAPPLE CREAM

$\frac{1}{2}$ box gelatine, dissolved in syrup of pineapple; chop fruit fine	1 pint cream, whipped stiff 1 cup sugar in syrup
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Beat all together and mould in individual glasses or a fancy mould, using shredded oranges sprinkled with sugar in center.

OLD FASHIONED WINE JELLY

1 box Cox's gelatine	1 pint boiling water
1 pint cold water	1 pint sugar
Soak 1 hour	1 pint sherry wine
Rind and juice 1 lemon	

Strain and cool in fancy mould.

STRAWBERRIES EN SURPRISE

1 quart large strawberries	$\frac{1}{4}$ cup maraschino or sherry
$\frac{1}{4}$ cup powdered sugar	wine

Mix together lightly, partly fill sherbet glasses, then cover with whipped cream and garnish with whipped cream colored pink and put through a pastry tube. Set on ice for 1 hour before serving.

—*Mrs. Dakin.*

STEAMED FIGS

Wash 1 lb. figs, cover with cold water and let soak over night. Next morning add $\frac{1}{2}$ cup sugar, bring slowly to steaming point, then simmer for 5 minutes. Transfer the figs to a serving dish, reduce the syrup $\frac{1}{2}$, let stand until cool, then add a teaspoon sherry and pour over fruit. Serve cold with cream.

MACARON SURPRISE

Fill bottom of large dish with macaroons, which have been dipped in brandy; cover with whipped cream, then add layer marshmallows (whole). Continue cream and marshmallows until dish is full. Place Maraschino cherries on top. Whipped cream should be flavored with sherry.

SUNDERLAND PUDDING

1 quart milk	$\frac{1}{2}$ teaspoon salt
5 eggs, whites and yolks beaten separately	10 tablespoons flour sifted

Stir flour and little milk and yolks of eggs to a paste; add balance of milk and whites of eggs; put in greased pan; bake in an even oven about $\frac{3}{4}$ hour.

SAUCE

Butter the size of an egg and 1 tablespoon flour, stirred to a paste. Pour over it 1 pint boiling water and boil until it thickens. Stir in a bowl 1 egg and 4 tablespoons sugar, and flavor to taste. Put into the thickened flour and butter and serve while hot.

—*Mrs. E. P. Baird*

QUEEN OF PUDDINGS

Pour 1 quart boiling milk over 1 pint finely grated fresh bread crumbs and allow it to stand for $\frac{1}{2}$ hour; add the yolks 4 eggs, well beaten, with 1 teacup sugar and 1 small teaspoon vanilla, and bake slowly in a moderate oven for $\frac{3}{4}$ hour. When the pudding is cool spread a small glass currant jelly on top, then make a meringue of the whites of the eggs, beaten with 4 tablespoons sugar and the juice $\frac{1}{2}$ lemon and spread it over the jelly. Put it in the oven just long enough to color the meringue a delicate brown.

—Mrs. W. E. Church

GELATINE RICE

$\frac{1}{4}$ cup rice or $\frac{1}{2}$ cup cooked rice left over from day before $1\frac{1}{2}$ cups milk
 $\frac{1}{2}$ teaspoon salt

Cook again until milk is absorbed. Add 2 teaspoons gelatine, dissolved in cold water. When mixture is cold and beginning to thicken, add $\frac{1}{4}$ cup powdered sugar, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{2}$ pint bottle cream whipped to a stiff froth; stir it all well and put in mould to harden. Serve with canned cherries, or raspberries or a jelly sauce (jelly melted and flavored with sherry).

—Mrs. Raymond C. Cook

ANGEL CHARLOTTE RUSSE

1 tablespoon Knox's gelatine 2 dozen marshmallows, cut
 $\frac{1}{4}$ cup cold water in small pieces
 $\frac{1}{4}$ cup boiling water 2 tablespoons chopped candied cherries
1 cup sugar $\frac{1}{2}$ lb. blanched and chopped almonds
1 pint thick cream
 $\frac{1}{2}$ dozen rolled stale macarons

Soak gelatine in the cold water; dissolve in boiling water and add sugar. When mixture is cold add cream, beaten stiff, almonds, marshmallows and candied cherries. Flavor with vanilla or sherry wine. Turn into a mould, first dipped in cold water. When firm turn out. Cover with whipped cream and serve.

—Mrs. Fall

BREAD PUDDING

- | | |
|--|---|
| 2 cups stale bread, cut in
dice | 1 quart boiled milk |
| 3 eggs separated, cream eggs
and 1 cup sugar together | $\frac{1}{2}$ cup butter |
| | Pour boiled milk into eggs,
butter and sugar |

Put the bread into a baking dish; pour the milk, sugar and eggs over the bread; flavor with vanilla and bake in a slow oven. Make a meringue of the 3 whites and 1 cup of sugar, flour, milk, and brown in the oven. Serve at once.

SWEETMEAT PUDDING

Make pastry for 2 bottom crusts; spread 1 with jam or peach preserves; beat 4 eggs, 2 cups sugar, 1 tablespoon flour and 1 tablespoon butter together; pour over and cover with crust and bake. Serve with a meringue on top and brown.

STEAM PUDDING

- | | |
|----------------------------|--|
| 1 cup suet, chopped fine | 3 cups flour |
| 1 cup raisins | $\frac{1}{2}$ teaspoon soda, dissolved in
little warm water |
| 1 cup milk | |
| $\frac{1}{2}$ cup molasses | |

Steam 3 hours.

SAUCE

- | | |
|-----------------------|-------|
| 2 cups powdered sugar | 1 egg |
| 1 cup butter | |

Cream the butter and add the sugar and yolks of egg, stand bowl in a pan boiling water and stir. Add the well beaten white of egg last.

RAISIN PUFFS

- | | |
|--|---|
| 1 egg | $\frac{1}{2}$ cup sweet milk |
| $\frac{1}{4}$ cup butter | $\frac{1}{2}$ cup raisins, stoned and
chopped fine; flavor with
vanilla |
| $1\frac{1}{2}$ teaspoons baking powder | |
| 1 tablespoon sugar | |
| 1 cup flour | |

Steam in cups $\frac{3}{4}$ hour. This will make 5 cups. Serve with any good wine or brandy sauce.

LEMON RICE PUDDING

1 cup thoroughly washed rice put into 1 pint cold water and cooked in double boiler until dry. Then add 1 quart milk and cook until rice is soft. Remove from stove and add yolks 3 eggs, 7 tablespoons sugar, pinch salt, grated rind and juice 1 lemon; put all in baking dish and bake 20 minutes. Take 3 egg whites, beaten stiff, 7 tablespoons sugar; flavor with lemon and spread this meringue over pudding. Brown in oven. —*Mrs. B. Griswold*

FRUIT MOUSSE

1 pint cream, whipped stiff $\frac{1}{2}$ cup strawberry preserves
3 tablespoons powdered sugar $\frac{1}{2}$ cup pineapple preserves

Put in a mould with a tight cover; pack in ice and salt for 4 hours. —*Ruth Woodley Carman*

PUDDING A LA CREME

Boil 1 pint milk; mix $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup flour to a smooth paste, with $\frac{1}{4}$ cup cold milk; stir this into the boiling milk and cook for ten minutes, stirring continuously. Stir in $\frac{1}{4}$ cup butter and set away to cool. Half an hour before serving stir in the well beaten yolks of 4 eggs and mix in lightly the stiff beaten whites; turn into a well buttered pudding dish; place in oven and bake 25 minutes. Serve the minute it comes from oven with good cream sauce.

CHOCOLATE PUDDING

12 tablespoons bread crumbs 4 eggs, keeping out whites of
6 tablespoons grated choco- 2 for the meringue
late 1 teacup sugar
1 quart milk

Boil crumbs, milk and sugar and chocolate together until thick; when cold, add eggs, well beaten. Bake $\frac{3}{4}$ hour. Before serving drop on a meringue and brown lightly. To be eaten with a hard sauce. —*Mrs. Dakin*

MAPLE PARFAIT

To 1 cup rich maple syrup add yolks 4 eggs, well beaten. Cook in sauce pan, stirring continuously until it boils; boil 5 minutes, strain and set aside to cool. Beat 2 cups heavy cream until stiff; then add in the beaten whites of egg; whip the syrup with a Dover beater until very light and stir all the ingredients together. Mould and pack in ice and salt for 3 hours. This amount will serve 12 people.

BAKED INDIAN PUDDING

4 tablespoons Indian meal	1 egg
4 teaspoons suet	Pinch salt, and 1 allspice
$\frac{1}{2}$ teacup molasses	

Mix all together and add a scant cup boiling milk; after baking 15 minutes, stir up well and bake it well.

STEAMED FRUIT PUDDING IN CUPS

2 eggs	2 cups flour
1 tablespoon sugar	2 teaspoons baking powder

Mix with water to the consistency of jelly cake. Fill cups with fruit about 2 inches deep, sweeten and season with cinnamon; pour in the batter and steam 20 minutes; turn out of cups and serve with fruit sauce or sauce flavored with brandy.

—Mrs. Hill

ORANGE MARMALADE PUDDING

1 cup orange marmalade	1 cup sweet milk
1 cup chopped suet	1 egg
2 cups dried bread crumbs	1 teaspoon soda, dissolved in hot water
$\frac{1}{4}$ lb. sugar	

SAUCE

Large cup sugar	$\frac{1}{2}$ cup butter, beaten to a cream
Yolks 2 eggs	

Warm over a teakettle, stirring constantly, but do not cook it; when ready to serve, add whites, beaten thoroughly. Flavor with brandy.

—Mrs. Armsby

NUT PUDDING

- | | |
|---|---------------------------|
| 1 cup nuts, pecans or English
walnuts (cut them, not
chopped) | 2 eggs, beaten separately |
| 1 cup dates, cut | 1 teacup granulated sugar |
| | 1 tablespoon flour |
| | 1 teaspoon baking powder |

Mix flour and baking powder together; beat yolks with part of sugar; put all dry ingredients in a bowl and mix well; stir in yolks, adding whites last; cannot mix thoroughly until all the eggs are in. Bake in round tin, size of small pie dish, but deep enough to allow it to raise. Serve warm or cold. After baking $\frac{1}{2}$ hour, cover deeply with whipped cream, decorated with Maraschino cherries.

—Mrs. A. R. Reynolds

ENGLISH PLUM PUDDING

- | | |
|--|------------------------------------|
| 1 cup Sultana raisins | 2 large cups bread crumbs |
| 1 cup cooking raisins, stoned
and cut | 3 eggs, well beaten |
| 1 cup currants | $\frac{1}{4}$ lb. citron, cut fine |
| 1 cup suet, chopped fine | 1 teaspoon cinnamon |
| 1 cup sugar | $\frac{1}{3}$ teaspoon cloves |
| 1 cup sweet cider | $\frac{1}{3}$ teaspoon allspice |
| | $\frac{2}{3}$ nutmeg |

Makes about 3 pints; 1 large or 2 small puddings. Put a little suet in the mould to grease it and fill within 2 inches of the top. Seal with a strip of cotton cloth, buttered and well floured. Steam 6 hours in constantly boiling water.

—Ruth Woodley Carman

CHERRY PUDDING

- | | |
|---------------------------|--|
| 2 eggs | Flour to make stiff batter |
| 1 cup sweet milk | As many cherries as can be
stirred in |
| 3 teaspoons baking powder | |

Steam 2 hours.

SAUCE

Cook fresh cherries, sweeten them and strain through a sieve; add a very little corn starch. Pour this over the pudding when ready to serve.

—Mrs. J. W. Sweet

ENGLISH PLUM PUDDING

1½ lbs. raisins	8 eggs
1 lb. currants	Juice and rind of 1 large
¼ lb. citron (chopped fine)	lemon
1 lb. suet	2 wine glasses brandy or
1 lb. stale bread crumbs	whiskey
1 lb. sugar	

Steam 7 or 8 hours.

—Mrs. French

TAPIOCA PUDDING

1 pint water	½ cup sugar
⅓ cup tapioca	

Boil in double boiler until tapioca is done; remove from stove; add some blanched almonds and whites 2 eggs, beaten stiff; put in mould. Serve cold with whipped cream.

—Mrs. John B.

Highland Park

PRUNE WHIPS

10 prunes, cut fine	Whites 5 eggs, beaten very
¼ cup chopped nuts	stiff
½ cup sugar	

Butter the dish and bake 20 minutes in moderate oven. The dish must be surrounded by water. Serve with whipped cream.

MARSHMALLOW PUDDING NO. 1

Take an unfrosted angel cake, bake in round pan with hole in middle; cut some of the cake out of the center so it will have a wall similar to a ring mould. Fill with the following: ½ lb. marshmallows; cut each piece into 4 pieces; soak these in cream enough to soften them. Beat 1 pint double cream stiff; add 1 tablespoon pulverized sugar; roll free from lumps; flavor with sherry; add the marshmallows, pouring off any cream they did not absorb in soaking.

—Mrs. Dakin

MARSHMALLOW PUDDING NO. 2

Weigh 3 eggs and take their weight in each of following: Butter, flour and sugar; cream the butter; add sugar and cream again; add 1 tablespoon orange flower water, pinch salt, then eggs one at a time; beat hard and long, until the mixture is full grained; add gradually the sifted flour; mix in lightly 1 dozen marshmallows cut in quarters, and turn into buttered mould. Cover and steam for 1 hour; serve with:

SAUCE SABAYAN

Put in sauce pan:

1 unbeaten egg	½ cup wine
½ cup sugar	

Place beside the fire and whip without stopping until mixture is light and thick. Serve at once.

—Mrs. Dakin

SALPICON OF FRUIT

1 large pineapple	2 oranges
1 lb. oxheart cherries (mixed red and white)	2 limes
1 box large strawberries	1 grape fruit, cut in cubes, using pulp only

Cut pineapple into ¼-inch cubes, pit cherries, cut in half, cut strawberries in quarters, cut limes and oranges into cubes. Malaga grapes may be added. Remove skins and seeds; serve with wine sauce. Canned goods may be used instead of fresh fruit and Maraschino cherries.

WINE SAUCE

Mix ¾ cup sugar, ¼ cup boiling water thoroughly and boil 10 minutes, cool slightly, add to this ⅔ cup Madeira wine, ⅓ cup Maraschino wine, 2 tablespoons Cognac, bring it to boiling point, stir sufficiently to blend ingredients, then pour slowly over fruit; let stand 1 hour or more in a cool place; chill thoroughly. Serve in orange baskets or crystalized glasses.

—Elizabeth O. Hiller

SPANISH CREAM

$\frac{1}{2}$ box Cox's gelatine, soaked in 1 quart milk 1 hour, then place on the fire until dissolved; have ready the yolks 4 eggs, well beaten, with 4 tablespoons sugar, over which pour the milk; place again on the fire and stir until it thickens, then pour this over the whites 4 eggs, well beaten with 4 tablespoons sugar and flavored with $\frac{1}{2}$ teaspoon vanilla. Stir quickly and pour into moulds to harden.

—Mrs. J. H. B. Howell

Coffee Spanish Cream.

$\frac{1}{2}$ cups freshly boiled coffee

$\frac{1}{2}$ " milk

$\frac{1}{2}$ " sugar

1 Tbsp granulated gelatine

Heat all together in a double boiler

Beat the yolks of three eggs add

$\frac{1}{2}$ cup sugar, $\frac{1}{4}$ tsp salt. add

gradually to first mixture stirring constantly. Cook until slightly

thickened. Remove from stove and

add the whites of 3 eggs beaten

stiff and $\frac{1}{2}$ tsp vanilla. Put into

individual molds which have been

wet in cold water. When cold serve

with whipped cream.

Pies and Pastry

*"Had I but known—it would have been my fate
To bear of mundane burdens all this weight,
This day's defeat—this agony of night,
This vague unrest—this longing after light,
I would have let that—that mince pie alone
Had I but known."*

PIE CRUST

1 cup flour
½ cup lard

½ cup cold water
Pinch salt

Cut lard in pieces with knife, then mix a little with hands and add water. Roll out and handle as little as possible. Makes 2 crusts. —Mrs. E. P. Baird

LEMON PIE FILLING

Grated rind and juice 1 lemon
Nearly 1 cup sugar

1 cup boiling water
Piece butter ½ size of an egg

Put this in a double boiler to heat, beat the yolks 2 eggs, leaving the whites for the top. Stir a tablespoon corn starch, stirred fine in cold water in the beaten yolks and add to the lemon juice. Cook until thick and pour into the already baked crust. Frost with beaten whites and 2 tablespoons powdered sugar and brown slightly.

—Mrs. E. P. Baird

PUMPKIN PIE

1½ cups canned pumpkin
⅔ cup sugar
2 tablespoons molasses
½ teaspoon salt
1 dessertspoon ginger

1 teaspoon cinnamon
1 egg, well beaten
Add 1 cup milk and ½ cup cream, scalded

Bake in deep pan slowly 1 hour. Use any good pie crust. When cold serve with whipped cream.

—Mrs. L. J. Braddock

PUMPKIN PIES

12 tablespoons strained pump-	2 teaspoons cinnamon
kin	1 nutmeg
1 quart boiled milk	1 teaspoon salt
4 eggs	Sugar to taste
1 teaspoon ginger	

This will make three large pies. —*Mrs. W. E. Church*

LEMON PIE

2 cups granulated sugar	Juice 2 lemons and the grat-
2 tablespoons flour	ed rind
1 heaping tablespoon cold	Yolks 5 eggs
butter	

Beat together until very light, then add $2\frac{1}{4}$ cups milk and the 5 whites, beaten to a stiff froth. Make a lower crust only (double edge,) bake slowly (warm the milk first to save time in oven.) This recipe is for 2 pies.

—*Mrs. Whitney*

CHOCOLATE PIE

1 cup sugar	$\frac{1}{2}$ cup water
$\frac{1}{2}$ square Baker's chocolate	

Boil 10 minutes, stir in yolks 2 eggs, let cool, bake crust on bottom of pan, put in filling, add meringue on top and bake in quick oven.

MINCE MEAT

2 lbs. meat after it is cooked,	1 lb. citron, chopped
chopped (take about $4\frac{1}{2}$	4 oranges, juice only
lbs. beef)	2 lemons, juice only
1 lb. suet, chopped	2 tablespoons cinnamon
4 lbs. apples (not too fine)	2 tablespoons ground cloves
$2\frac{1}{2}$ lbs. sugar	2 tablespoons salt
2 lbs. raisins	Liquor of meat, enough to wet
2 lbs. currants	it

Let it simmer on the stove about 1 hour; when cold, add 1 pint brandy and 1 pint sherry wine.

—*Mrs. E. P. Baird*

MINCE MEAT

1 large fresh beef tongue	½ dozen lemons, grate yellow of rind
3 lbs. best seeded raisins, cut in two	2 lbs. suet, chopped very fine
3 lbs. currants	1 large tablespoon each of salt, nutmeg, allspice, cloves and mace
1½ lbs. citron	1 quart California brandy
½ lb. candied orange peel	3 quarts wine or cider
½ lb. candied lemon peel	5½ pints C. sugar
1 dozen large apples	
1 dozen oranges, scoop out the inside	

Mix well and allow to cook until just boiling and seal in Mason jars. —Mrs. T. N. Johnson

QUEEN APPLE PIE

Grate 1 large apple, pour over it the juice ½ lemon and add the rind. Beat 2 level tablespoons butter to a cream, then beat into it ½ cup sugar, the yolks 2 eggs and ½ cup sweet cream. Turn into a pie plate lined with rich pastry and when baked cover with meringue, made of whites 2 eggs and 2 tablespoons sugar; brown lightly.

MARLBOROUGH PIE

Pare and grate sweet apples. To 1 pint pulp add 1 pint milk, 2 tablespoons melted butter, the grated peel 1 lemon, ½ wine glass sherry, a little sugar. Beat the eggs, stir in the sugar and mix in the rest of ingredients. Bake in a pudding dish with a crust on the bottom.

—Mrs. Dakin

Frozen Desserts

"And like the snow falls on the river, a moment white; then melts forever."—Burns.

LEMON ICE CREAM

2 cups sugar
Juice and grated rind 3 lemons
1 quart cream and milk in even proportions
1 tablespoon gelatine

Let juice of lemons and sugar stand 1 hour. Dissolve gelatine in a little of this mixture and then in a little hot water. Put gelatine into milk; mix together and freeze immediately.

—Mrs. Robert H. Gault

PISTACHIO ICE CREAM

Heat—1 quart milk
1 cup whipping cream
1 cup sugar
1 tablespoon vanilla
1 scant teaspoon almond extract to a lukewarm temperature

Stir in 1 junket tablet, crushed and dissolved in 1 tablespoon cold water and let stand in a warm place, undisturbed until the milk jellies; then cool and freeze in usual manner.

FROZEN PUDDING

1 pint rich milk scalded in a double boiler and pour over yolks of 6 eggs, which have been well beaten. Stir into this mixture $\frac{1}{2}$ lb. powdered sugar. Scald again and add 1 pint cream and 1 tablespoon vanilla, put aside to cool. Partly freeze, then add cherries which have been soaked in rum over night, also 1 cup nuts chopped fine and a few macaroons. Freeze and pack in mold.

SAUCE

Make a syrup; 2 cups brown sugar to 1 cup water. When cold add 1 tablespoon rum.

—Mrs. W. H. Hill

COLLINS' CREAM

Cut $\frac{1}{2}$ lb. marshmallows into small pieces and soften in a double boiler. Whip $1\frac{1}{2}$ cups cream; add $\frac{1}{2}$ cup powdered sugar, $\frac{1}{2}$ cup blanched almonds, minced; a dash of salt, the softened marshmallows, and 2 table-spoons rich pineapple juice. Now put in jar on ice until ready to serve. Serve in glasses with tiny angelica sham-rock leaves and bits of green candy mints. —*Mrs. Dakin*

TORTONI

A Frozen Dessert

1 pint cream	$\frac{3}{4}$ cup water
1 dozen macaroons	3 eggs
$\frac{3}{4}$ cup sugar	

This recipe will make 3 pints of cream, and is to be packed, like mousse, in ice and salt.

Boil sugar and water until it threads. Beat the eggs, yolks and whites separately, until very light, mix together, then add hot syrup gradually, beating with the egg beater until it is cool, thick and creamy. Add 1 tablespoon vanilla and when ready to freeze, 1 pint cream whipped stiff. Bring the macaroons to a crisp brown in the the oven and when cool roll fine and sift. Then mix the macaroon dust with the other ingredients. Put in the mould and fasten cover on securely, pack in ice and salt and let stand for 4 hours. A little sherry for flavoring can be added if desired. —*F. M. Barnhart*

FROZEN APRICOTS

1 quart can apricots	1 cup sugar
2 tablespoons gelatine	1 pint cream

Drain the apricots and cut them up with a silver knife. add sugar to the syrup and enough water to make $1\frac{1}{2}$ pints. Boil 5 minutes, skim carefully, add gelatine to the apricots. Let cool and put in freezer. When nearly frozen add whipped cream and let stand several hours.

—*Mrs. Dakin*

FROZEN COFFEE CUSTARD

$\frac{1}{2}$ pint cold coffee, strong 1 pint milk
1 pint whipping cream 4 eggs
1 cup sugar

Scald the milk in double boiler; beat eggs and sugar together until light. Add to the hot milk; stir over the fire for a few minutes, then let cool. Stir in the whipped cream and coffee and freeze.

COFFEE PUFF

1 pint cream $\frac{1}{2}$ cup strong coffee
 $\frac{2}{3}$ cup powdered sugar 3 teaspoons extract of coffee

Beat cream, add sugar slowly, then beat in the coffee. Pour into moulds, pack in ice and salt for 3 hours.

CHILLED RED RASPBERRY PEACHES

7 boxes red raspberries Sugar to taste
12 large ripe peaches

Mash berries, strain through a cloth and sweeten. Peel carefully the peaches, leave them whole and put in crock and cover with the raspberry juice; keep on ice 24 hours. Serve with whipped cream.

MAPLE BISQUE

Cook 4 beaten egg yolks with 1 cup thick maple syrup until boiling, stirring constantly. Strain and cool. Beat 1 pint thick cream; add to that beaten whites 4 eggs; add the cooked syrup and beat until whole mixture is light. Pour in mould and freeze 4 hours. Cover with macaroon crumbs when served.

MAPLE MOUSSE

Beat yolks of 4 eggs with 1 cup maple syrup, put in double boiler and boil thick like custard. Beat 4 whites stiff and then beat them into 1 quart whipped cream. When the custard is cool, beat it into the cream and then freeze.

FRUIT SHERBET

3 cups water	3 bananas
3 cups powdered sugar	3 tablespoons grated pine- apple
3 oranges	
3 lemons	

Dissolve sugar in boiling water, when cold add juice of oranges, lemons, and grated pineapple. Mash the bananas; add to the other ingredients and freeze.

—Mrs. Armsby

MINT SHERBET

2 tablespoons chopped mint (very fine)	2 cups sugar
2 lemons	1 cup water
3 oranges	White 1 egg
	1 cup whipped cream

Soak the mint leaves and grated rind of the lemons in the orange and lemon juice for $\frac{1}{2}$ hour. Boil sugar and water together 5 minutes, then pour at once on other ingredients, when cold strain into freezer and add white of egg beaten stiff; also the cream.

GRAPE ICE

$\frac{1}{2}$ basket Concord grapes	1 cup cold sterile water
3 oranges	1 cup sugar

To make 1 quart of the ice take juice of 3 oranges, 1 lemon and 1 pint grape juice. Add 1 cup water, 1 cup sugar; pack and freeze in usual way. This makes a deep grape colored ice. The beaten white of 1 egg may be added if desired.

—Mrs. Scott

2 baskets raspberries

juice of three lemons

2 cups water

1 cup sugar

white of 1 egg

Devils food

Melt 2 sqs. chocolate in 3 tbsp.
water, while hot add $\frac{1}{2}$ c. butter.
1 c. sugar, scant c. milk 2 cups
flour and 2 tsp. baking powder
(or 1 c. sour milk and 1 tsp. soda)
vanilla -

Custard for filling

2 sqs. chocolate 1 c. sugar - 1 egg
a little milk if too thick to spread
Cook in double boiler until right
consistency -

Frosting -

powdered sugar not with cream
and 2 sqs. choc. melted

Cake

"Sweet cakes and short cakes, ginger cakes and honey cakes, and the whole family of cakes."—Irving.

GOOD CAKE FOR COMMON USE

CAKE

$\frac{3}{4}$ cup butter
2 cups sugar
 $\frac{1}{2}$ cup milk

3 cups flour
1 teaspoon baking powder
Whites 6 eggs

FILLING FOR CAKE

1 scant cup sweet milk
 $\frac{1}{2}$ teacup granulated sugar
1 tablespoon cornstarch

1 egg
1 cup chopped hickory nuts

Mix milk, sugar, flour and egg and cook in double boiler until thick. When cold stir in nuts and spread between layers of cake.

EGGLESS, BUTTERLESS AND MILKLESS CAKE

Put in a saucepan
1 cup brown sugar
2 cups raisins
1 cup cold water
1 tablespoon lard

1 pinch salt
1 teaspoon nutmeg
1 teaspoon cinnamon
 $\frac{1}{3}$ teaspoon cloves

Boil all together 3 minutes; when cold, add 1 teaspoon soda dissolved in tablespoon boiling water, then add 2 cups flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{3}{4}$ cup nuts. The batter is very stiff. Bake in a loaf 40 minutes. —A. B. V.

GOOD YELLOW CAKE

$\frac{3}{4}$ cup butter
2 cups sugar
 $\frac{1}{2}$ cup milk

$3\frac{1}{4}$ cups flour
4 eggs
2 teaspoons baking powder

Cream butter and sugar, add yolks of eggs, then milk and flour, having baking powder sifted into the last cup flour; add whites last, beaten very stiff. Bake in layer pans.

SPONGE CAKE

$\frac{1}{2}$ lb. granulated sugar	5 eggs
$\frac{3}{4}$ lb. flour, sifted	Juice and rind $\frac{1}{2}$ lemon

Beat half the sugar with the yolks of the eggs; beat whites very stiff and add remaining sugar. Beat the mixtures well together, add lemon, then work in the flour slowly stirring the dough very lightly. Bake in a shallow tin from 20 to 30 minutes in a moderate oven. A small handful of granulated sugar sprinkled over the top of the cake just before it goes into the oven is an improvement.

—Mrs. W. E. Church

MOCHA CAKE

$\frac{3}{4}$ cup butter, 2 cups sugar— cream together	3 eggs
$\frac{1}{2}$ cup milk	3 teaspoons baking powder in last cup flour
$\frac{1}{2}$ cup water	1 teaspoon vanilla
3 cups flour	

Make the day before wanted. Bake in sheet.

FROSTING

4 oz. butter (4 tablespoons of butter well rounded)	10 oz. powdered sugar (20 tablespoons)
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Cream butter and sugar together; add 2 tablespoons cold water and 1 teaspoon vanilla. Cut cake in 1 inch squares. Have prepared almonds blanched, browned and chopped rather fine. Roll squares of cake in frosting and then in chopped nuts.

COCOA CAKE

1 cup sugar	3 eggs
$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ cup water
$\frac{1}{2}$ cup cocoa	$\frac{1}{2}$ teaspoon cinnamon
$1\frac{1}{4}$ cups flour	3 teaspoons baking powder

Cream butter and sugar; add the cocoa, the yolks (beaten), water, cinnamon, beaten whites and lastly flour and baking powder sifted together. Mix thoroughly.

—Mrs. A. B. Lord

ORANGE CAKE

2 cups flour	Juice and rind (grated) 1
2 cups sugar	orange
½ cup water	1 teaspoon cream of tartar
Yolks 5 eggs	½ teaspoon soda
Whites 2 eggs	

THE JELLY

Beat whites of 2 eggs stiff, add juice and rind of 1 orange and add sugar to the thickness of jelly. Put this between loaves and frost the top. —*Mrs. J. W. Sweet*

MOCHA (COFFEE) FROSTING

Take 3 tablespoons coffee (left from breakfast) and heat quickly to boiling point; add confectioner's sugar gradually, stirring constantly until of right consistency to spread, amount required being about $2\frac{3}{4}$ cups; then add 2 teaspoons melted butter and 1 teaspoon vanilla. Add a little more sugar to get right consistency and spread on cake. —*Mrs. Raymond C. Cook*

CHOCOLATE CAKE WITH COCOANUT

2 cups sugar	Yolks 5 eggs
1 cup butter	½ cup grated chocolate
1 cup sour milk	1 teaspoon soda
2½ cups flour	

FILLING

1 lb. pulverized sugar wet with water	Whites 3 eggs beaten to not a stiff froth
½ cake chocolate, melted	

Let filling cook until it is quite thick and add 1 grated cocoanut the very last. —*Mrs. J. W. Sweet*

APPLE SAUCE CAKE

1½ cups brown sugar	1 teaspoon cinnamon
½ cup butter	1 cup raisins
1 cup quite wet apple sauce	1 cup chopped nuts
½ teaspoon cloves, a little nutmeg	2 cups flour
	1 teaspoon soda in hot water

—*Mrs. Moody*

POTATO FLOUR CAKE

Break 2 eggs into bowl, add 1 tablespoon cold water and beat until light, using an egg beater; then add $\frac{1}{3}$ cup sugar gradually while heating. Mix and sift $\frac{1}{2}$ cup potato flour, 1 teaspoon baking powder and $\frac{1}{4}$ teaspoon salt; combine mixtures and add $\frac{1}{4}$ teaspoon vanilla and 1 tablespoon melted butter. Turn into a buttered and floured square cake pan, sprinkle with powdered sugar and bake in moderate oven from 20 to 25 minutes. This cake is good for splitting and filling with cream or lemon filling, jelly, jam or whipped cream.

SPICE CAKE

$\frac{1}{2}$ cup butter	1 cup raisins
1 cup light brown sugar	1 cup currants
$\frac{1}{2}$ cup milk	2 teaspoons cinnamon
$1\frac{1}{2}$ cups flour	$\frac{1}{2}$ teaspoon cloves
$1\frac{1}{2}$ teaspoons baking powder	A little nutmeg, if liked
Yolks 4 eggs	

Bake in bread tin for 50 minutes in a slow oven.

COFFEE CAKE

1 cup butter	1 cup raisins (chopped)
2 cups sugar	1 teaspoon cinnamon
3 cups flour	$\frac{1}{2}$ teaspoon allspice
1 cup strong coffee	$\frac{1}{2}$ teaspoon cloves
5 eggs	1 teaspoon soda

—Mrs. J. A. Colby

CREAM ALMOND CAKE

$\frac{1}{2}$ cup butter, 1 cup sugar— creamed	2 cups pastry flour
4 level teaspoons Royal bak- ing powder in the flour	$\frac{1}{2}$ cup milk
	Whites 4 eggs, beaten stiff
	$\frac{1}{2}$ teaspoon almond flavoring

This makes 2 layers.

ICING

$1\frac{1}{2}$ cups sugar, a little more than $\frac{1}{3}$ cup water, boil until it threads, then beat into the whites 2 eggs beaten stiff and beat until thick enough to spread. Vanilla to taste.

—Mrs. H. M. Carle

FRUIT CAKE

$\frac{3}{4}$ lb. butter	2 tablespoons cinnamon
1 lb. light brown sugar	2 tablespoons allspice
12 eggs beaten separately	1 tablespoon cloves
1 tumbler New Orleans molasses	3 lbs. seeded raisins
1 pint sherry wine and brandy mixed	3 lbs. currants
1 lb. flour, not browned	$1\frac{1}{2}$ lbs. citron cut thin in strips

This makes a cake of 10 lbs, and requires 5 hours to bake in a moderate oven.

DIRECTIONS FOR MIXING

Cream the butter and sugar very light, add yolks beaten light, then the molasses, next the wine and brandy, next flour (leaving out a little to flour the fruit), next spices, then the whites of the eggs beaten stiff. Then the fruit gradually until it is all stirred in. Grease the pan well with butter and put 4 thicknesses of light brown paper in the bottom of pan. When it is baked leave in pan until it gets nearly cold. In winter this may be made 6 or 8 weeks before using; in summer 2 or 3 weeks.

—Mrs. E. P. Baird

REAL LADY BALTIMORE CAKE

1 cup butter	Whites 6 eggs
2 cups sugar	2 level teaspoons baking powder
$3\frac{1}{2}$ cups flour	1 teaspoon rose water
1 cup milk	

Cream the butter, add the sugar gradually, beating continually, then the milk and the flavoring, next the flour and baking powder, and lastly the stiffly beaten whites of the eggs, which should be folded lightly into the dough. Bake in 3 layer cake tins, in an oven that is hotter than necessary for loaf cake. To make the filling dissolve 3 cups sugar in 1 cup boiling water, cook until it threads, then pour over the stiffly beaten whites of 3 eggs, stirring constantly. To this icing add 1 cup chopped rasins, 1 cup nutmeats, pecans preferred, and 5 figs cut into very thin strips. With this ice both the top and sides of the cake.

ANGEL FOOD CAKE

Whites 8 eggs	$\frac{3}{4}$ cup flour
1 teaspoon cream of tartar	$\frac{1}{4}$ teaspoon salt
1 cup sugar	$\frac{3}{4}$ teaspoon vanilla

Beat whites of eggs until frothy; add cream of tartar and continue beating until eggs are stiff; then add sugar gradually. Fold in flour mixed with salt and sift 4 times and add vanilla. Bake 45 to 50 minutes in an unbuttered angel cake pan. After cake has risen and begins to brown, cover with a buttered paper. —Francis Sweet

FRUIT CAKE

$\frac{3}{4}$ lb. butter	6 lbs. currants
1 lb. flour	6 lbs. raisins
2 lbs. sugar	2 lbs. citron
1 cup milk	1 lb. figs
1 dozen eggs	1 lb. dates
1 pint New Orleans molasses	1 lb. prunes
1 heaping teaspoon soda	

Beat whites and yolks of eggs separately, cream butter and sugar, add yolks, milk, flour and last add whites. Have soda mixed in molasses a few moments before using, then add it to cake mixture; flour all fruit with extra flour and mix well, then add gradually to the cake. Stir in good brandy or fruit juice until cake seems right thickness. Bake in small bread pan lined with greased paper. Have slow fire and cover pan with brown paper when first put in oven. In small pans it takes about 3 hours to bake.

—Mrs. T. N. Johnson

LOAF SPICE CAKE

1 cup sugar	1 tablespoon lard or butter
1 teaspoon cinnamon	1 cup sour milk
$\frac{1}{2}$ teaspoon allspice	1 cup unsifted flour
$\frac{1}{2}$ teaspoon cloves	1 cup raisins
1 egg beaten with other ingredients	1 teaspoon soda
	20 walnuts chopped

—Mrs. Anderson

HERMIT COOKIES

1½ cups brown sugar	1 cup chopped nuts, a little citron
1 cup butter	1 teaspoon cinnamon, a little
3 eggs	nutmeg
1 teaspoon soda in little hot water	Flour enough to drop from the spoon
1 cup raisins	
Bake slowly.	—Mrs. Moody

SUNSHINE CAKE

Whites 8 eggs	½ teaspoon cream of tartar
Yolks 4 eggs	Pinch of salt, added to whites of eggs before whipping
1¼ cups granulated sugar	Flavor to taste
1 cup cake flour	

Sift, measure and set aside flour and sugar, separate eggs, putting the whites in mixing bowl and the yolks in small bowl; beat yolks to very stiff froth; whip whites to foam; add cream of tartar and whip until very stiff; add sugar to whites and fold in; then yolks and fold in; flavor and fold in; then add flour and fold lightly through. Put in moderate oven at once. Will bake in about 25 minutes. (Use angel food cake tin.) —Mrs. H. C. Colby

*"An optimist and a pessimist—
The difference is droll—
The optimist sees the doughnut
The pessimist sees the hole."*

CUP CAKES

½ cup butter	3 eggs
1 cup sugar	Teaspoon baking powder
½ cup milk	Vanilla
1½ cups flour	

Cream sugar and butter, then add milk, pouring a little at a time and beating well. Add ½ the flour, then the yolks of eggs well beaten, then the rest of the flour with baking powder sifted in it. Last, flavor and add well beaten whites of eggs. Are nice with chopped nuts stirred in at last moment. Bake in small tins in hot oven.

DOUGHNUTS

1 cup sugar, $\frac{1}{2}$ tablespoon	4 small cups flour
butter—cream	3 teaspoons baking powder
2 eggs	Nutmeg if desired
1 cup milk	

Mix in order given; cut and fry in deep fat.

—Mrs. Bruce

COOKIES

1 cup sugar	1 egg
1 cup butter	1 teaspoon soda in the milk
1 cup thick, sour milk	

Flavor with vanilla and a little nutmeg. Flour enough to roll out nicely, without being too stiff.

SUGAR COOKIES

$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ cup sour cream with 1
1 cup butter	teaspoon soda in it
2 eggs	

Add flour so you can roll out thin; sprinkle with sugar. Bake quickly.

—Mrs. Caldwell

WALNUT COOKIES

4 eggs	8 level tablespoons flour
2 cups brown sugar	Flavor with vanilla
1 cup chopped walnuts	

Stir all together and drop from a spoon.

PEANUT COOKIES

$\frac{3}{4}$ cup chopped peanuts	1 well beaten egg
1 cup flour	2 tablespoons butter
2 teaspoons baking powder	2 tablespoons milk
$\frac{1}{2}$ cup sugar	Pinch of salt

Drop and bake in moderate oven.

—Mrs. J. A. McLeod

OATMEAL COOKIES

1 cup sugar	3¼ teaspoons soda (dissolve in 1 teaspoon warm water)
½ cup butter	1 cup chopped raisins
2 cups flour	1 teaspoon cinnamon
2 cups oatmeal	
2 eggs	

If dough is too stiff add a little milk. Pad in thin cakes and bake. —Mrs. J. A. Colby

CHOCOLATE COOKIES

1 cup very light brown sugar	1½ cups flour
½ cup butter melted soft	2 squares Baker's chocolate (melted)
1 egg beaten with sugar	¾ cup chopped raisins and English walnuts mixed
½ cup sweet milk with ½ teaspoon soda	

Drop from spoon on buttered tins and bake. Frost with chocolate fudge icing. —Mrs. Sale

LACE COOKIES

Beat together well:	1 teaspoon salt
2 eggs	2 teaspoons milk
1 cup sugar	1½ teaspoons baking powder
2 tablespoons melted butter	2½ cups Quaker oats
Then add:	

Butter bottom (under) sides of tins very well and put ½ teaspoon mixture every 2 inches apart. Bake in moderate oven. Do not try to remove cakes from tins until cool.

CHOCOLATE COOKIES

6 eggs, beaten separately, the whites very stiff	1½ cups granulated sugar
Scant cup flour measured after sifting	½ cake Baker's chocolate
	Quite a little vanilla (over a teaspoon)

Mix sugar and yolks together very lightly. Cut the whites into that, then the flour. Stir as little as possible. Then add melted chocolate and vanilla. Bake in pretty quick oven and put ½ inch thick in pan. When done cut in squares. Do not put paper in pan. Melt chocolate over tea kettle.

HERMITS

2 cups brown sugar	1 cup raisins, cut small
1 cup butter	1 cup walnut meats, chopped fine
3 eggs, beaten	1 teaspoon cinnamon
$\frac{1}{2}$ cup water	1 teaspoon soda
3 cups flour	

Drop by teaspoonfuls on tins; bake in a moderately quick oven. —Mrs. H. M. Carle

COLLEGE GIRLS' BROWNIES

2 cups sugar	4 eggs, beaten together
1 cup butter	$1\frac{1}{2}$ cups flour
3 squares melted chocolate	1 cup chopped walnuts

Bake in 2 medium sized flat tins, and cut in squares when done. —Mrs. W. H. Redington

SPONGE CAKE

3 eggs, well beaten	$1\frac{1}{2}$ cups granulated sugar
2 cups flour	$\frac{1}{2}$ cup water

Cup flour beaten in well, then add to it $\frac{1}{2}$ cup water, then 1 more cup flour, 2 teaspoons baking powder, 1 teaspoon vanilla. —Mrs. French

DELICIOUS GINGER DROPS

1 cup molasses	1 egg
3 cups flour, rounded	1 teaspoon cinnamon
$\frac{1}{2}$ cup shortening	Saltspoon salt
$\frac{1}{2}$ cup hot water	1 teaspoon ginger

Stir 1 teaspoon soda (rounded) in molasses till it foams, add $\frac{1}{4}$ cup flour, then beaten egg and another $\frac{1}{4}$ cup flour; then the shortening which has been put in cup, and hot water added to fill the cup and allowed to cool. Add remainder of flour, drop on buttered tins from spoon and 1 seeded raisin placed on each. Bake in moderate oven. —Mary B. Gristvold

CHEESE CAKES

1 cup cottage cheese	Rind and juice 1 lemon
4 tablespoons sugar	$\frac{1}{2}$ cup chopped citron
1 teaspoon salt	$\frac{1}{2}$ cup Sultana raisins
3 eggs	

Beat the eggs, add the other ingredients and beat until smooth; line tartlet tins with pastry and fill with cheese mixture. Bake in a moderate oven 20 minutes. When cool decorate the tops of the cakes with whipped cream, sweetened, and a few chopped nuts. —*F. M. B.*

SAND TARTS

1 lb. pulverized sugar	1 egg
$\frac{3}{4}$ lb. butter	

Mix these ingredients and add enough flour to make dough roll out very thin; cut into cookies with biscuit cutter. Beat whites of 7 eggs very stiff and put small amount on each tart. Pound fine 2 lbs. blanched almonds; put small amount of nuts on top of egg and sprinkle each tart with granulated sugar.

CHOCOLATE JUMBLES

1 cup butter	4 eggs
2 cups sugar	2 even teaspoons cream of tartar
3 cups flour	
2 cups grated chocolate	2 even teaspoons soda

Flavor with vanilla and drop.

—*Mrs. H. F. Ross*

ORANGE CAKES

$1\frac{1}{2}$ cups sugar	$2\frac{1}{2}$ teaspoons baking powder
$\frac{1}{2}$ cup butter	Grated rind and juice 1 orange
1 cup milk	
2 small cups flour, sifted	3 eggs, beaten separately

Bake in gem pans.

—*Mrs. Walcott*

NUT CAKES

2 eggs, beaten light	$\frac{1}{2}$ cup flour
1 cup brown sugar	$\frac{1}{4}$ teaspoon baking powder
1 cup walnuts, chopped	$\frac{1}{4}$ teaspoon salt

Bake in small cakes.

—Mrs. A. B. Lord

MARGUERITTES

1 cup brown sugar	2 eggs slightly beaten
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Beat eggs and sugar thoroughly together.

$\frac{1}{2}$ to 1 cup flour, sifted twice	Pinch salt
$\frac{1}{2}$ teaspoon baking powder	1 cup chopped pecans

Butter pans generously; drop from teaspoon, put whole pecan meat on each cake; bake in hot oven 5 minutes. Makes 20 small cakes.

—Mrs. H. F. Ross

FILLING FOR CREAM CHOCOLATE CAKE

1 lb. granulated sugar	1 cup sweet milk
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Boil together for 6 minutes, then beat to a cream; spread on the layers; melt $\frac{1}{2}$ cake chocolate (Baker's) and spread on cream. Use any cake batter.

—Mrs. J. E. Ingram

FRUIT BRAN COOKIES

$\frac{1}{4}$ cup butter	$\frac{1}{2}$ cup brown sugar
$1\frac{1}{4}$ cups bran	2 tablespoons cream or milk
$1\frac{1}{2}$ cups chopped figs or prunes	1 well beaten egg

Flour enough to make a dough that will drop. If preferred add more flour and roll thin, shape with cutter and bake about 15 or 20 minutes.

—Mrs. Jared Morse

Candy

"A wilderness of sweets."—Milton.

MAPLE FUDGE

4 cups light brown sugar
1 cup milk

Butter size of walnut
1 cup English walnuts

Cook until soft ball may be formed in cold water, beat until stiff, add nuts, pour into buttered tin to cool.

DIVINITY CANDY

2 cups granulated sugar
 $\frac{1}{2}$ cup cold water
 $\frac{1}{2}$ cup Karo syrup

Whites of 2 eggs
 $\frac{1}{2}$ cup walnuts, chopped
A few candy cherries

Cook sugar, water and Karo syrup until it strings or forms soft ball; remove from fire, pour on beaten whites of 2 eggs, beat until stiff, add nuts and cherries. Set aside to cool.

ICE CREAM CANDY

3 cups sugar
 $\frac{1}{2}$ cup water

$\frac{1}{2}$ teaspoon cream of tartar

Boil without stirring until when tried in cold water it is brittle. Turn into a well buttered pan; as it cools fold the edges toward the center. When it can be handled, pull until white and glossy. Cut in small pieces.

—Mrs. A. L. Cayzer

SEA FOAM

2 cups sugar
1 cup milk

Butter size of walnut

Cook until soft ball is formed in water, then stir into beaten whites of 2 eggs, beat until stiff. Pecans may be used if desired.

BUTTER-SCOTCH

3 cups brown sugar ¼ cup vinegar
¾ cup cold water

Cook until brittle in cold water then add ½ cup butter, 1 teaspoon vanilla; pour in buttered tins until cool.

—Mrs. Sullivan

GLAZED FRUITS AND NUTS

Boil without stirring for 10 or 15 minutes, 1 lb. granulated sugar and ½ cup water, test in water and when brittle remove from fire, add 1 teaspoon lemon juice and set the pan containing the candy in a bowl of hot water. With a long pin or needle immerse section of oranges, grapes, figs, almonds, walnuts or pecans and put upon oiled paper. The fruit or nuts must be thoroughly dry before dipping into the candy.

PEPPERMINTS

1½ cups sugar 6 drops oil of peppermint
½ cup boiling water

Boil water and sugar 10 minutes, remove from fire, add peppermint, beat until of right consistency to drop from spoon on buttered paper.

PEANUT NOUGAT

1 lb. sugar 1 quart peanuts

Cook sugar until dissolved, remove from fire, add nuts, set aside to cool, break in pieces.

COCOANUT CANDY

2 cups sugar 1 cup hot water

Cook until soft ball is formed in cold water; remove from fire, beat until stiff, then add ½ cup cocoanut. Drop from spoon on buttered paper.

PRALINES

1 $\frac{7}{8}$ cups powdered sugar	2 cups hickory or pecan nuts
1 cup maple sugar	cut into pieces
$\frac{1}{2}$ cup cream	

Boil first three ingredients until soft ball is formed in cold water; remove from fire, beat well, add nuts and drop from spoon on buttered paper. —*Mary Ross*

DIVINITY FUDGE

3 cups white sugar	Pinch cream of tartar
1 cup hot water	1 $\frac{1}{2}$ cups chopped walnuts
1 cup Karo syrup	Candied pineapple and cherries
White 2 eggs	

Boil candy until it makes a medium ball when dropped in water. Pour over beaten whites of eggs, put pinch salt in eggs before beating. Beat until cold, then stir in nuts and fruit. —*L. B. Caldwell*

CHOCOLATE CREAM TAFFY

3 cups sugar	1 cup milk
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup chocolate

Boil 10 minutes. When done add 1 teaspoon vanilla. Beat with Dover egg beater until it begins to sugar around the kettle. Pour into buttered tins and cut in squares.

—*Mrs. Cayser*

FUDGE

Heat 2 cups sugar and $\frac{2}{3}$ cup milk to the boiling point; add 2 squares chocolate and stir constantly until the chocolate is melted. Boil 8 minutes; add 3 (level) tablespoons butter and boil 7 minutes; remove from the fire, add 1 teaspoon vanilla and beat until the mixture is creamy and sugars around the edge of the saucepan. Pour into buttered pans, cool slightly then mark in squares.

—*Mrs. L. J. Braddock*

CHOCOLATE FUDGE

2 cups sugar	$\frac{1}{4}$ cake chocolate
1 cup milk	Vanilla
Butter size of walnut	

Cook sugar, milk and butter until boiling point is reached, then add chocolate. Cook until soft ball may be formed in cold water; remove from fire, beat well until stiff, add vanilla, turn into buttered tin.

PECAN CANDY

2 cups granulated sugar	$\frac{1}{2}$ cup pecans
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Place sugar in sauce pan, stir until sugar is well melted, remove from fire, add nuts and beat until stiff enough to pour into buttered tin.

BUTTERCUPS

2 cups molasses	$\frac{3}{4}$ cup water
1 cup white sugar	1 teaspoon butter

(1 scant teaspoon cream of tartar added when done.)
Cook until a soft ball may be formed in cold water, then pour into buttered tin. Pull when cool enough to handle. Place on a buttered tin, lay in the center some French fondant, folding the candy carefully over it. Cut in strips.

—Mrs. Cayser

Bran. Cookies

1 cup sugar
 1/2 " butter - melted.
 1 cup sour milk
 1/2 " Molasses
 1 " Flour
 2 tps soda.

pinch of cinnamon, nutmeg, & salt.

Cream butter & sugar, add milk & molasses, and beat well. Add soda and flour sifted together.

then mix in enough bran to make a very stiff dough. Drop on buttered tins and bake in a hot oven until a delicate brown. Add a few chopped nuts - if you like.

Luncheon Dishes

"Such and so various are the tastes of men."

SPICED SALMON

1 cup vinegar, or $\frac{1}{2}$ vinegar 8 Allspice
and $\frac{1}{2}$ water 2 inch stick cinnamon
6 cloves

Let spices and vinegar boil 5 minutes. Prepare 1 can salmon by removing skin and bones and breaking into 2 inch pieces; place in a deep china bowl and pour over it the hot spiced vinegar. Let stand 24 hours. Serve the fish cold on crisp lettuce leaves.

—Mrs. A. H. Gross

EGGS TIVOLI

With pointed small knife outline opening in 3 inch cubes of baker's bread; toast on all sides first, then remove center of bread to form cup; put 1 tablespoon cream sauce then 1 softly poached egg, more cream sauce, grated cheese on top, put into oven and heat through, served with minced parsley and strips of bacon on top.

—Bellevue Stratford

ENGLISH MONKEY

1 cup milk or cream 1 egg, well beaten
1 cup cheese (cut fine) $\frac{1}{2}$ teaspoon Armour's Ex-
1 cup soft bread crumbs tract of Beef
Butter, size of an English $\frac{1}{2}$ teaspoon salt
walnut $\frac{1}{4}$ teaspoon paprika

Put milk in pan over boiling water. When hot add cheese, stir until cheese is nearly dissolved, then add bread crumbs, butter, salt, paprika and extract of beef, dissolved in 1 tablespoon hot water, stir, then add 1 egg, cover and let steam for 7 minutes. Serve on toast or Zephyrettes.

—Mrs. Young

EGG VERMICELLI

2 hard boiled eggs 1 cup white sauce
3 slices toast

Chop the whites of the eggs and add to white sauce, season and pour over toast. Rub the yolks through a strainer over top of the toast. Garnish with parsley and serve hot.

—Miss Clara Harris

Denver School of Domestic Science

OMELETTE

6 eggs—whites and yolks 1 teaspoon flour, wet with
 beaten separately and then milk
 put together Salt and pepper to taste
1 cup milk

Cook on top of the stove until done on the bottom, then brown in the oven.

—Mrs. J. H. B. Howell

SPANISH OMELETTE

OMELETTE

6 eggs $\frac{3}{4}$ teaspoon salt
1 saltspoon cayenne pepper 6 tablespoons milk

SAUCE

$\frac{1}{2}$ can tomatoes 2 tablespoons butter
1 clove garlic 2 tablespoons flour
1 tablespoon ham 2 tablespoons capers
2 tablespoons green peppers $\frac{1}{2}$ teaspoon salt
2 tablespoons mushrooms $\frac{1}{2}$ saltspoon cayenne pepper

Cook together tomatoes and garlic; melt butter and in it put green peppers and ham; add flour into which has been mixed salt and cayenne pepper. Pour in slowly the tomatoes, add mushrooms and capers. Beat eggs until a spoonful can be lifted, add salt, pepper and milk. Butter an omelette pan with 1 tablespoon butter and pour in eggs. With a fork lift the egg as it cooks, letting the uncooked portion run under. When creamy throughout let it brown on bottom. Turn part of tomato sauce on one side of omelette, fold and turn out on platter. Pour the rest of the sauce around the omelette.

ATKEN'S GOULASHE

$\frac{1}{2}$ can tomatoes (or fresh if convenient), $\frac{1}{2}$ box macaroni (boiled), put in alternate layers in baking dish. Fry thick slices of bacon cut in pieces; remove and fry some sliced onions in bacon fat. Pour remaining fat with onions and bacon into baking dish with tomatoes and macaroni. Bake 30 minutes. Serve with grated cheese.

EGG OMELETTE

4 eggs	Beat whites and yolks separ-
4 tablespoons boiling water	ately, then mix together
Add pinch salt and water	

Butter frying pan and cook slowly over flame, then put under broiler to brown. A little beaten white of an egg saved out is nice folded in omelette before serving.

—Mrs. French

FINNAN HADDIE IN THE CHAFING DISH

1 cup Finnan Haddie flaked	Salt
1 small can pimentoes	Pepper
$1\frac{1}{2}$ cups white sauce	

Cut fish in strips, place in pan, cover with water and heat very slowly. After 30 minutes drain and flake fish. Cut pimentoes in narrow strips. Add these to flaked fish and heat all together with white sauce in chafing dish. Serve on buttered toast.

—Mrs. R. B. Ennis

CHEESE TOAST WITH BACON

This dish may be made of any variety of bread, but it is particularly good when made of Boston brown bread. While the bread is being toasted, melt 3 level tablespoons butter; cook in it $\frac{1}{2}$ level tablespoon flour and $\frac{1}{4}$ teaspoon each of salt and paprika. When frothy, stir in $\frac{3}{4}$ cup rich milk. Stir until boiling, then stir in $\frac{1}{2}$ or $\frac{3}{4}$ cup grated cheese, continue stirring until cheese is melted, then pour over toast. A slice of bacon is a good addition to each slice of toast.

—Mrs. E. K. Harris

RAREBIT

½ cup tomato	1 chafing dish spoon Worces-
Butter ½ size of egg	tershire sauce
Pinch of soda	½ cup milk
½ teaspoon salt	1 lb. cheese, cut fine
Pinch mustard	2 eggs well beaten
Pinch cayenne pepper	

CREAM TOAST

¼ cup butter	2 cups milk or cream
1 teaspoon salt	6 or 8 slices toast
2 tablespoons flour	

Heat butter; when it bubbles, add flour and salt, add hot milk gradually, stirring constantly and allowing mixture to thicken and bubble each time before adding another portion of milk. Pour this sauce over slices of dry or moist toast. Moist toast is prepared by quickly dipping dry toast into hot salted water or hot milk.

—Miss Templeton

FRENCH TOAST

1 or 2 eggs	¼ teaspoon salt
1 cup milk	6 or 8 slices stale bread

Beat eggs, milk and salt together, dip slices of bread and brown in butter; serve hot with cinnamon and sugar or sauce.

—Miss Ethel Templeton

Chicago School of Domestic Science

Sandwiches

"Who peppered the highest was surest to please."—Goldsmith.

SANDWICHES

Cut thin slices of white bread, also thin slices of either beef, lamb, ham, chicken or turkey. Butter bread and lay a slice of meat on a slice of buttered bread, over the meat spread a little of Major Gray's chutney, put over this the second slice of buttered bread, press together and set under toaster, let heat (not toast) and turn on the other side.

—Mrs. E. K. Harris

BROWN BREAD SANDWICHES

Slice Boston brown bread thin, cut into rounds, butter lightly and spread with cream or cottage cheese, minced olives very fine. Lay a crisp leaf of lettuce upon the cheese and another buttered round of bread with cheese on lettuce, pressing firmly together. Set in a cold place until needed.

BOSTON BAKED BEANS AND BROWN BREAD SANDWICHES

Butter 2 slices Boston brown bread; on 1 of these place a heart-leaf of lettuce, spread over this 1 generous teaspoon cold bernaise or Hollandaise sauce, or cooked salad dressing, then 1 tablespoon cold baked beans, then another leaf of lettuce, a little more sauce and the second slice of bread.

STRIPED BREAD SANDWICHES

Make equal number of white and brown bread sandwiches, place them together in alternating colors; wrap in damp cheese cloth, press over night, cut in thin slices, then in strips. When cut, sandwiches give appearance of marbled bread.

—Mrs. Templeton

TOASTED HAM SANDWICHES

Slices of bread buttered; spread with minced ham, toast in wire toaster. —*Mrs. Ross*

SARDINE AND EGG SANDWICHES

Use equal measures of well cooked yolks of eggs, pressed through a sieve and the meat of sardines freed from bones and skin, and pounded in a mortar, or use twice as much sardine as egg. Flavor to taste with tobasco sauce or paprika, salt, onion juice, fine chopped parsley, and lemon juice; mix all together thoroughly. Spread thin slices of bread with butter, then the mixture. Remove the crusts and cut desired shape.

EGG AND CHEESE SANDWICHES

Yolk of 1 hard boiled egg, mashed smooth with 1 tablespoon melted butter. Add $\frac{1}{2}$ teaspoon each of salt, white pepper, mustard and $\frac{1}{4}$ lb. grated cheese. Then stir in 1 scant tablespoon vinegar and spread between thin slices of bread.

FILLING FOR SANDWICHES

1 raw egg	1. tablespoon butter
1 tablespoon flour	$\frac{1}{2}$ cup milk
1 tablespoon sugar	Dash cayenne pepper
2 tablespoons vinegar	$\frac{1}{2}$ teaspoon salt

Beat the egg, add the vinegar and flour, sugar, butter and milk. Cook until it thickens (takes only 2 or 3 minutes.) Grind together 10 cents worth of New York cream cheese, 2 hard boiled eggs and 2 spanish peppers; add these to mixture. —*Miss Sarah Harris*

CUCUMBER SANDWICHES

Slice 1 cucumber, marinate with French dressing, sprinkle thin slices of white bread with cayenne pepper, spread with cucumber and cover with white bread.

EGG SALAD SANDWICHES

For each sandwich have several heart-leaves of lettuce, 1 hard boiled egg and 2 triangular slices stale bread; also a generous allowance of mayonnaise salad dressing. Spread the bread with the dressing on it, press thin slices of egg and the lettuce, add more dressing and press 2 slices of prepared bread. This may form a course at a luncheon party, or be the principal dish of a home luncheon.

Pickles and Preserves

"Variety is the very spice of life that gives it all the flavor."
—Cowper.

ENGLISH CHOW-CHOW

¼ peck small white onions	½ pint small red peppers
50 small cucumbers	2 large green peppers
1½ dozen large cucumbers sliced	2 large heads cauliflower

Cut and sprinkle with 1 pint table salt, and let stand over night. Next morning add ½ lb. celery seed, 2 lbs. brown sugar, ½ ounce tumeric powder. Cover all with vinegar and boil until cauliflower is tender. Stir often to prevent burning.
—Mrs. Ingram

TOMATO CATSUP

Skin a bushel of firm tomatoes, boil them and strain through a sieve. Then add:

2 quarts strong cider vinegar	1½ tablespoons ground mustard
1 pint salt	2 ounces celery seed
2 lbs. brown sugar	12 good sized onions, peeled and sliced
2 ounces allspice	And a handful of peach leaves
1 tablespoon black pepper	
1 ounce whole cloves	

Boil 6 or 8 hours, then strain, bottle and cork tight.

CHRISTMAS PICKLES

12 red peppers	8 large onions
12 green peppers	

Remove seeds, wash and put all through chopper, pour boiling water to cover and let stand 5 minutes. Put all through colander to drain water out. Have ready 3 pints vinegar, 4 tablespoons salt and 2 cups sugar, let come to a boil, then add ground ingredients, let cook 5 minutes and put in jars while hot.
—Mrs. John Builder

SOUR PICKLE

Pare and slice 100 cucumbers and $\frac{1}{4}$ peck onions. Sprinkle these with salt and let stand 24 hours. Drain off salt and pack down a layer of onions, cucumbers and spices alternately. The spices used are as follows:

2 ounces whole mace	1 lb. English mustard (Coleman's)
2 ounces celery seed	

Fill the jar with cold cider vinegar. Cover the top layer of pickles, etc., with salad oil. As you pour vinegar on, shake the jar well so that the vinegar may mix through the ingredients. After standing 24 hours stir well with wooden spoon or ladel. Use after standing one month.

WALNUT CATSUP

Take 100 tender young walnuts (June walnuts), bruise or beat to paste and put in jar with a handful salt and 1 quart vinegar. Let stand 8 days, stirring every day, drain off liquor and boil $\frac{1}{2}$ hour with:

$\frac{1}{4}$ ounce mace	Piece horse radish
$\frac{1}{4}$ ounce nutmeg	20 chalotes
$\frac{1}{4}$ ounce cloves	$\frac{1}{4}$ lb. anchovies
$\frac{1}{4}$ ounce ginger	1 pint port wine
$\frac{1}{4}$ ounce black pepper	

CUCUMBER PICKLES

1 quart cut cucumbers	1 pint vinegar
3 large onions	1 large cup brown sugar
2 red peppers	1 dessertspoon white mustard
$\frac{1}{3}$ cup salt	1 dessertspoon allspice
Horse-radish	(whole)

Pare cucumbers and cut very fine, chop onions, remove seeds from peppers and chop fine, sprinkle salt over cucumbers, onions and peppers and let stand over night. Next day squeeze dry and put in boiling vinegar, in which sugar, mustard and allspice have been mixed. Let cook for $\frac{3}{4}$ hour. When ready to put in jar mix strips of horse-radish with it, then seal.

—Mrs. Purnell
Baltimore, Md.

SMALL CUCUMBER PICKLES

Pour boiling water over $\frac{1}{2}$ bushel small pickles fresh from the vines. When water has cooled and on the same day, drain pickles and sprinkle dry salt over them— $\frac{1}{2}$ pint salt to 100 medium sized pickles. Then cover again with boiling water. The brine thus made must be boiled and poured over pickles 7 mornings, counting the first one. The eighth day, let them stand on the stove and simmer in weak vinegar until they look plump. Rinse them, dry and pack in jars with some of each of the following spices:

Cover with boiling vinegar	$\frac{1}{2}$ ounce black pepper
using 4 lbs. sugar to	$\frac{1}{2}$ ounce cinnamon
1 gallon vinegar	$\frac{1}{2}$ ounce horse-radish root
$\frac{1}{2}$ lb. white mustard	$\frac{1}{2}$ ounce celery seed
$\frac{1}{2}$ lb. black mustard	1 pint small onions
$\frac{1}{2}$ ounce allspice	$\frac{1}{2}$ ounce caraway seed
$\frac{1}{2}$ ounce red pepper	$\frac{1}{2}$ ounce mace

Spices are all to be whole and then pickles do not need to be sealed. —Mrs. J. H. Burns

CHILI SAUCE

30 good sized ripe tomatoes	5 tablespoons salt
7 red peppers (hot)	20 tablespoons white sugar
10 onions	11 cups vinegar

Chop onions and peppers fine. Peel and slice tomatoes. Cook all together $1\frac{1}{2}$ hours. Bottle and keep in a cool place. —Mrs. J. H. B. Howell

UNCOOKED CUCUMBER RELISH

Peel 24 large cucumbers	1 teacup salt
$\frac{1}{2}$ gallon white onions	1 ounce white mustard seed
2 large red sweet peppers	Mix well
Grind in food chopper—add	

Put into cheese cloth bag. Drain 24 hours. Turn into crock; add 2 tablespoons grated horse-radish and enough cold cider vinegar to cover well; stir all together, put into cans and seal. This will keep 2 or 3 months.

CHILI SAUCE

24 ripe tomatoes	8 tablespoons sugar
10 green peppers	3 tablespoons salt
4 white onions	4 teacups vinegar

Boil 3 hours.

SMALL CUCUMBER PICKLES

Make strong salt brine and pour boiling hot over pickles 3 successive mornings. On fourth morning rinse pickles through colander with fresh water. Take 1 pint vinegar to 1 quart water, put in pickles and let simmer (not boil). Pack pickles in pint Mason jars and in each jar put:

1 teaspoon whole black pep- pers	1 small piece alum
1 small piece red pepper	1 teaspoon white mustard seed
1 small piece horse-radish	

Boil fresh vinegar and make quite sweet to taste. Pour over pickles boiling hot and seal. —*Mrs. T. N. J.*

CUCUMBER PICKLE

4 lbs. cucumbers	1 tablespoon celery seed
2 lbs. white onions	6 pods red peppers
2 tablespoons white mustard seed	3 pints vinegar
2 tablespoons horse-radish	1 lb. brown sugar

Slice cucumbers and onions, sprinkle with salt and let stand over night. Drain off water; mix with other ingredients and boil $\frac{1}{2}$ hour; put in jars while hot. Cut cucumbers fully $\frac{1}{4}$ inch thick. —*Mrs. John Builder*

CURRANT RELISH

Stem and mash 6 lbs. currants, 6 lbs. white sugar, 6 peeled and seeded oranges, cut in small bits, 2 lbs. seeded raisins. Mix together and cook $\frac{1}{2}$ hour. Seal while hot. —*F. L. H.*

ORANGE MARMALADE

6 oranges and 3 lemons unpeeled; cut as thin as possible cross-wise with sharp knife. Remove all seeds. To 1 pint sliced fruit add $1\frac{1}{2}$ pints water and boil $\frac{1}{2}$ hour. Let stand 24 hours. To each pint cooked fruit add $1\frac{1}{2}$ pints granulated sugar and boil $\frac{1}{2}$ hour. Cool a little to see if jellies, if not cook 10 minutes more. Take from fire and when partly cool fill tumblers. —Mrs. Snyder

CONSERVE

6 lbs. Damson plums, after pits removed	2 lbs. seeded raisins
6 lbs. sugar	Juice 2 lemons and grated rinds
2 lbs. English walnuts chopped	Juice 4 oranges, rind of 2

Boil until very thick.

—A. L. Miller

ORANGE MARMALADE

3 dozen oranges	7 quarts water
$1\frac{1}{2}$ dozen lemons	24 lbs. sugar

Scrub oranges and lemons clean with a brush, then slice very thin with sharp knife into stone jars (cut across few times before slicing). Put in water and let soak over night. Then boil from 2 to 3 hours. Add sugar and boil $\frac{3}{4}$ hour. Put in glasses. —Mrs. A. B. Lord

DUNDEE MARMALADE

12 oranges	Juice 3 lemons
12 lbs. sugar	5 quarts water

Use bitter oranges during the month of March.

Cut oranges very thin, lengthwise, cover with water (be careful to measure water), let stand over night and in morning add rest of 5 quarts water, boil until soft, about $2\frac{1}{2}$ hours; then add sugar and boil $\frac{1}{2}$ hour longer.

—Mrs. J. A. McLeod

GRAPE AND RAISIN CONSERVE

6 lbs. grapes cooked soft and rubbed through the colander. Add 4 lbs. white sugar and cook 20 minutes, then add 2 lbs. raisins seeded and chopped, also the thin yellow rind of 4 large oranges chopped very fine. Cook until it jellies. Cherries or plums can be used in place of grapes.

—*Anna Rex Gross*

TOMATO MARMALADE

Pare and slice, without wetting, 4 lbs. unripe tomatoes, give them a slow boil for several hours until a large portion of the water has evaporated, add for each pound tomatoes $\frac{3}{4}$ lb. sugar and 2 sliced lemons. Boil for 1 hour longer.

—*Mrs. Snyder*

GRAPE FRUIT MARMALADE

Wash well 1 large grape fruit, 2 oranges, and 2 lemons. Cut the oranges and lemons into quarters and the grape fruit into eighths. Remove the seeds and tough centers, then slice thin with a sharp knife. When all is sliced, add 3 times as much water as there is fruit and let stand until the next day. Put over the fire and cook 20 minutes, then measure and add an equal amount of granulated sugar and boil about 20 minutes longer, or until it will jelly. When done, pour into glasses.

PICKLED CHERRIES

7 lbs. cherries	2 tablespoons stick cinna-
4 lbs. white sugar	mon
1 pint strong vinegar	A pinch ground mace
1 tablespoon whole cloves	

Put the fruit into a kettle with alternate layers of sugar. Heat slowly to boiling point; add vinegar and spices and boil 5 minutes. Take out the fruit with a skimmer and spread upon dishes to cool. Boil the syrup until thick; pack the fruit in glass jars and pour the syrup on boiling hot.

—*A. L. D.*

SWEET TOMATO PICKLE

Slice green tomatoes and boil in ginger water till the wild taste is removed. Then to 2 lbs. tomatoes put 1 lb. sugar and 1 pint vinegar. Spice very highly with mace, cloves, and cinnamon. Boil all together.

—Mrs. Vinnedge

GOOSEBERRY TUTTI FRUTTI

3 quarts gooseberries
4 quarts sugar
1 pint water

Juice and rind 2 oranges
 $\frac{1}{2}$ lb. seeded raisins

Boil 15 minutes.

INDIA RELISH

$\frac{1}{2}$ peck green tomatoes
15 white onions

1 cabbage
4 green peppers

Chop all fine, mix with 1 cup salt, let stand over night. Drain; add vinegar to cover, 3 lbs. brown sugar, 1 tablespoon tumeric, $\frac{1}{4}$ cup ground black pepper, 1 ounce celery seed and $\frac{3}{4}$ lb. mustard seed.

Boil all together 15 minutes. When cool add 1 cup olive oil and 1 quart cold vinegar with 1 teaspoon curry-powder, dissolved in it. This makes 6 quarts.

EAST INDIA PRESERVES

8 lbs. fruit (pears) after it
is pared
8 lbs. sugar

$\frac{1}{2}$ lb. preserved or candied
ginger
4 lemons

Cut lemons into small bits and cook till tender in 1 pint water. Cut ginger into small bits and add to this. Then add sugar and when dissolved drop in the pears which have been cut into chips or small bits and cook slowly 2 hours, or until the juice is of proper consistency. Will fill 20 tumblers. Takes 1 peck of pears.

—Mrs. Vinnedge

JIM JAM

1 quart currant juice	1 lb. raisins (cut)
1 quart raspberry juice	5 lbs. sugar
2 oranges cut fine	

Boil 40 minutes.

CURRANT JELLY WITH CHERRIES

2 cups selected Richmond cherries (measured after stones are removed). Add 2 cups cane sugar, cook until cherries are tender. Skim out cherries and fill glasses $\frac{1}{3}$ full. Boil syrup 15 minutes and pour over cherries making glasses less than half full, then fill glasses with hot currant jelly. Always make this same day that the currant jelly is made.

—*Grace Griswold*

RASPBERRY VINEGAR

10 quarts red raspberries	2 quarts vinegar
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Pour vinegar over the berries and let stand over night. Squeeze through a jelly bag and add 1 lb. sugar for each pint juice; boil to a syrup, bottle and seal. Use about a wine glass full to a tumbler of water.

—*A. S. D.*

RHUBARB MARMALADE

1 cup rhubarb cut fine	1 tablespoon lemon juice
Pulp and juice of 1 orange	1½ cups sugar
1 teaspoon yellow orange rind	

Boil until transparent, then add 1 cup blanched almonds (chopped or otherwise); boil and put in glasses.

—*Mrs. French*

CURRANT JELLY

Wash the currants, but do not stem, put in a kettle, cook 25 minutes and strain. Boil the juice alone 5 minutes. Weigh the sugar, 1 lb. to 1 pint juice, and heat it in the oven. When the juice has boiled 5 minutes stir in the sugar until it dissolves, then put into glasses.

PICKLED WATERMELON RIND

To each quart of the best vinegar add:

3 lbs. brown sugar	2 ounces cloves
4 ounces stick cinnamon	

Bruise the spices, tie in a muslin bag and boil with the vinegar for 5 minutes, then pour over the rind, letting it stand 24 hours; remove the liquor and after heating it, pour it over the rind again and let it stand another 24 hours, after which boil all together for a short time.

—S. M. S.

QUINCE AND CRANBERRY JELLY

$\frac{1}{2}$ peck quinces, put on with just enough cold water to cover, cook until soft enough to squeeze. To this add 2 or 3 pints cranberries, all quince cores and plenty of skins. Cook about 15 minutes. Strain and add sugar (pound for pound). Cook about 10 minutes after beginning to boil, or until it begins to jelly. Pour into glasses.

—Mrs. W. A. I.

CRAB APPLE JELLY

Wash as many ripe crab apples as required, quarter them and cut out the black spots at the cores, put them on the fire in preserving kettle, adding $\frac{1}{2}$ pint water, boil them gently until they are reduced to a smooth pulp, strain this through a coarse flannel using considerable pressure; return the juice to the fire; allow 1 lb. sugar to each pint juice. Bring to boiling point, skimming it carefully, then boil it 20 minutes.

—Mrs. H. C. Snyder

APPLE BUTTER

2 gallons cider, boiled down to 1 gallon; add 2 gallons apples pared and quartered. Cook until it is a smooth pulp, like thin marmalade. Then add 1 heaping teaspoon each, ground cinnamon and allspice and 4 pints sugar. Boil $\frac{1}{2}$ hour stirring constantly.

SPICED CRAB APPLE JELLY

½ peck crab apples.
1 quart vinegar
2 quarts water

¼ lb. each whole cinnamon,
cloves, allspice

Boil crab apples, water and vinegar together until very soft, strain over night. Measure pint for pint of juice and sugar; put spices in a bag and boil together for 20 minutes.

—*Mrs. Chas. F. Morse*

JELLIED CURRANTS

Select large not over ripe currants, stem and wash. To every cup currants take 1 cup sugar (granulated). Put a little water in porcelain kettle, add sugar and boil until it begins to hair; add whole currants and boil very gently 20 minutes longer. Pour into glasses and when it begins to jelly stir with a silver fork. Let stand 24 hours before covering. Jellied currants may be served as "Bar-le-duc" and are quite as delicate.

—*A. J. W.*

CRANBERRY RELISH

5 lbs. cranberries.

3 lbs. seeded raisins.

5 large oranges, juice and
peel

3 lbs. granulated sugar

Put orange through meat chopper; mix all together and let it boil up quickly, then let simmer for 3 hours. A little may be added while it is cooking if needed.

APPLE GINGER

8 lbs. sour apples
8 lbs. sugar
4 lemons

¼ lb. white or green ginger
root crushed

Make a syrup of the sugar, adding 4 teacups water; then add apples, ginger and grated rind and juice of lemons. Cook until apples are soft.

QUINCE JAM

Pare, core and quarter the quinces, boil them in enough water to just cover them until they begin to soften, then rub them through a fine sieve, return the quinces to the fire and add 3 cups sugar to each 5 cups quinces. Boil it gently until it is stiff. Fill jars from the boiling hot preserving kettle and seal immediately.

STRAWBERRY JAM

Hull and weigh the berries and put them on the fire in the preserving kettle. Boil them 30 minutes, skimming them carefully; add $\frac{3}{4}$ lb. sugar to each pound fruit and boil the berries slowly until they become thick, then fill jars and seal at once.

RED OR BLACK RASPBERRY JAM

To every 4 lbs. berries add 1 pint currant juice; $\frac{3}{4}$ lb. sugar to 1 lb. berries and to each pint juice allow 1 lb. sugar. Cook the berries and juice together 20 minutes; add sugar and boil about 10 minutes. Put in glasses and cover same as jelly. —*Mrs. J. H. B. Howell*

FOUR FRUIT JAM

2 quarts strawberries	1 quart currants
2 quarts cherries	1 quart red raspberries

Weigh all; add equal weight granulated sugar; cook 40 minutes, stirring constantly. This makes a good thick jam. —*Mrs. W. A. I.*

BRANDY PEACHES

Choose fine juicy cling stone peaches (free stones will do.) Pare, and to every pound of fruit allow $\frac{1}{2}$ lb. sugar. Put them in kettle with very little water and let simmer steadily until straw can be run through them; set away to cool. To every pint juice add 1 pint brandy. Do not add brandy until it is cool. Put into jars and cover tight.

PRESERVED GRAPES

California grapes, cut each grape open with a knife and extract the seeds; add sugar to the fruit, pound for pound; cook slowly for $\frac{1}{2}$ hour or longer until the syrup and pulp of the grape are perfectly clear. —*S. M. S.*

PINEAPPLE AND STRAWBERRY PRESERVES

1 cup shredded pineapple 3 cups granulated sugar
2 cups strawberries

Bring all slowly to a boil; cook steadily from 25 to 30 minutes.

SPICED GRAPES

5 lbs. grapes 1 tablespoon ground cloves
4 lbs. sugar (if grapes are 1 tablespoon ground cinna-
very sweet, 3 lbs. sugar) mon
1 pint vinegar

Wash, then skin fruit, boil pulp until the seeds seem well loosened, strain through a colander. Add skins, sugar and spices to juice; also vinegar and boil until quite thick. Put spices in bag. —*Mrs. F. B. Carter*

SPICED PEARS

Wash $\frac{1}{2}$ peck seckel pears, prick with a fork and cook in boiling water until soft. Take out carefully, put in a stone jar and pour over the following syrup:

1 lb. white sugar $1\frac{1}{2}$ tablespoons each, whole
 $1\frac{1}{2}$ cups vinegar cloves and stick cinnamon
broken in pieces

Bring to the boiling point and let simmer 3 minutes. Cover jar and let stand 2 days; drain off the syrup, bring to the boiling point, let simmer 3 minutes and pour over fruit; repeat. In the jar keep a muslin bag in which are tied 2 tablespoons each of whole cloves and stick cinnamon.

—*Mrs. Andrew Patterson*

PEACH JAM

Peel and stone the fruit, then weigh it; add $\frac{3}{4}$ lb. sugar to each pound peaches, also add a cup water. Boil the peaches gently for $1\frac{1}{2}$ hours, then fill jars. —*Mrs. J. B.*

GOOSEBERRY AND RAISIN CONSERVE

4 lbs. gooseberries
4 lbs. sugar

1 lb. raisins

Cook slowly $1\frac{1}{2}$ hours. —*Mrs. Andrew Patterson*

APRICOT JAM

8 lbs. apricots, wipe and stone, cut up to suit taste. Blanch the kernels and bruise them fine, using just $\frac{1}{3}$ of them. Take $\frac{1}{2}$ teacup juice of sweet oranges or water to each pound fruit, and allow 7 lbs. sugar to the whole. Boil sugar and orange juice and almonds for 15 minutes, then add fruit and boil 30 minutes.

INDIVIDUAL TRAY RECIPES

TOAST WATER

2 slices stale bread cut in $\frac{1}{3}$ inch slices, crust removed. Put in pan and bake in slow oven till thoroughly dried and well browned. Break in small pieces, add 1 cup boiling water, cover and stand 1 hour. Squeeze through cheese-cloth. Season with salt. Serve hot or cold.

BARLEY WATER

Wash 2 tablespoons barley, add 1 quart cold water, soak 4 hours; cook in same water till water is reduced $\frac{1}{2}$ if it is to be used for infant feeding; for adults reduce to 1 cup. Salt and cream may be added or lemon juice and sugar, as case requires.

WINE WHEY

Scald $\frac{1}{4}$ cup milk, add 3 tablespoons sherry, stand 5 minutes; strain through double thickness cheese-cloth. Serve hot or cold.

LEMON WHEY

Add 2 tablespoons lemon juice to $\frac{1}{4}$ cup milk, stand 5 minutes; strain through double thickness cheese-cloth.

CLAM WATER

Wash and thoroughly scrub 1 dozen clams, changing water several times. Put in saucepan, add 2 tablespoons cold water, cover and cook till shells open. Remove clams from shell, adding liquor which comes from them to liquor already in saucepan. Strain through double cheese-cloth. Serve hot, cold or frozen.

OMELETTE

Add 1 tablespoon milk to beaten yolk of 1 egg, pinch of salt; stir in white beaten until stiff and pour into hot buttered pan. Set in quick oven till light brown. Fold over and serve at once.

—Gretta P. Fuller

COCOA

Mix $1\frac{1}{2}$ teaspoons cocoa, $1\frac{1}{2}$ teaspoons sugar, few grains salt; add gradually 4 tablespoons boiling water, bring to boiling point, boil 1 minute, turn into $\frac{2}{3}$ cup scalded milk, beat with Dover egg beater.

BRANDY COCOA

Add 3 teaspoons brandy to above just before serving.

COCOA WITH EGG

Beat 1 egg till frothy, add hot cocoa gradually, continue beating.

ALBUMEN WATER

Stir white of 1 egg with fork to free albumen that it may dissolve easily; add gradually $\frac{1}{2}$ cup cold water; strain and serve. A few grains salt may be added or $\frac{1}{4}$ teaspoon beef extract dissolved in $\frac{1}{4}$ cup boiling water may be used instead of cold water. Season with few grains celery salt.

ORANGE ALBUMEN

Beat 1 egg slightly, add $\frac{1}{3}$ cup orange juice, strain over 2 tablespoons crushed ice; add sugar to sweeten slightly.

SHERRY ALBUMEN

Beat white of egg till stiff, using egg beater; add 1 tablespoon sherry and $\frac{1}{2}$ tablespoon powdered sugar gradually, beating constantly; pour over 2 tablespoons crushed ice. Serve with spoon. —*A Mother*

EGG AND BEEF BROTH

Pour beef broth over a well beaten egg. Season with salt and serve with toast.

HEALTH BREAD

1 quart bran	$\frac{1}{2}$ cup molasses
1 pint white flour	1 teaspoon salt
1 teaspoon soda, dissolved in a little molasses	1 quart good buttermilk

Mix all ingredients well together ; bake 1 hour in square or oblong pan.

—*Norwegian Physician*
Elizabeth Bragdon

OATMEAL WATER

1 level cup rolled oats	1 quart cold water
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Let stand from 5 to 12 hours ; over night if possible. Boil until reduced one-half (rapid boiling with constant stirring $\frac{1}{2}$ hour) ; strain through cheese-cloth.

Oatmeal water can be made also from Robinson's prepared Gwats, an oatmeal flour ; 1 heaping teaspoon to 1 pint water ; boil 20 minutes, stirring constantly and strain.

—*Mabel Hyde Gillette*

VEGETABLE PUREE FOR CHILDREN

Puree of celery, spinach, carrots, green beans, peas, asparagus, salsify, etc., for very small children is made by boiling the vegetables in salted water until very tender and pressing them through a sieve. Season lightly with salt.

—*Mabel Hyde Gillette*

BRAN MUFFINS

1 cup wheat flour	$\frac{1}{2}$ cup white flour
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ teaspoon soda
$\frac{2}{3}$ cup milk	2 tablespoons molasses or
1 egg	brown sugar

Mix and sift together the flour, soda and salt ; add bran, molasses or sugar and milk ; beat well, add egg beaten light. Turn into hot buttered gem pans, bake in moderate oven about 35 minutes.

—*Mrs. Jared Morse*

Household Hints

GREASE ON SILK

Mix equal parts powdered French chalk and fuller's earth to a paste with turpentine or water and apply to spots, allowing it to stay on a few days before brushing off.

FRUIT STAINS AND MILDEW

If on white fabric soak first in water, then in $\frac{1}{2}$ pint of water containing 1 teaspoon oxalic acid.

GOLD BRAID

Brush free dust with fine brush and rub it in powdered rock alum, which will remove the tarnish.

TO TAKE RUST SPOTS OUT OF WHITE GOODS

Hold the stain over the nose of a boiling teakettle and drop on lemon juice. The spot will immediately disappear. If it is a bad stain repeat the operation.

Equal parts of ammonia and turpentine will remove paint of long standing from clothing.

Turpentine will often remove ink from white goods. Soak the stain in the turpentine.

Mustard plasters made with white of an egg will not blister, while the result is just as good.

The white of a raw egg turned over a burn or scald is soothing and cooling. If applied quickly it will prevent inflammation.

As soon as a cold sore appears, wet the spot with camphor and cover with powdered subnitrate of bismuth.

It is said, if a piece of camphor be placed in a silver chest, the silver will not become discolored.

To cut hard boiled eggs in smooth slices, dip knife in water.

Open canned fruit 1 or 2 hours before using—it is far richer when the oxygen is restored to it.

A curry comb makes an excellent fish scraper.

Fold the whipped white of eggs into any mixture, rather than stir them in, as the latter method breaks the air cells.



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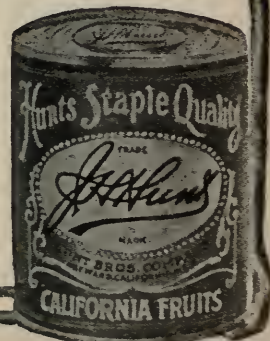
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- 1 doz. lemons, $\frac{1}{2}$ pineapple.
- 3 oranges, 1 box strawberries.
- $\frac{1}{4}$ -lb. candied cherries, 1 lb. sugar.
- 1 qt. Corinnis Waukesha Water.
- 2 qts. White Rock Ginger Ale.

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TABLE OF CONTENTS

APPETIZERS AND SOUPS—Continued

Cream of Cheese Soup	Page	48
Oyster Bisque	Page	48

FISH AND OYSTERSPage 51

Codfish Balls	Page	51
Lobster Farce	Page	51
Oyster Patties	Page	52
Escalloped Oysters	Page	52
Marie's Creamed Crab Meat	Page	52
Salmon Loaf	Page	53
Salmon Souffle	Page	53
Aunt Hannah's Baked Fish	Page	53
Baked Crab	Page	54
Baked White Fish	Page	54
Baked Lake Superior White Fish	Page	54
Salmon Cutlets	Page	55
Fish Chartreuse	Page	55
Fish Turbet	Page	55
Turbet a La Cream	Page	55
White Fish Stuffing for Green Peppers	Page	56
Fish Souffle	Page	56



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Wisconsin

TABLE OF CONTENTS

FISH AND OYSTERS—Continued

Fish Pudding	Page	56
Left Overs	Page	56

MEATS

Page 59

How to Broil Steak Properly	Page	59
To Dry-Pan a Steak	Page	59
Creamed Sweetbreads	Page	60
Fried Sweetbreads	Page	60
Rice and Meat Croquettes	Page	60
Veal Loaf	Page	60
Boiled Ham	Page	61
Meat Croquettes	Page	61
Shoulder of Pig Roasted	Page	61
Spanish Meat Loaf	Page	61
Calves Liver en Casserole.....	Page	62
Braised Beef Tongue	Page	62
Ham au Gratin	Page	62
Jellied Veal Loaf	Page	62
Baked Corned Beef Hash	Page	63
Boned Leg of Lamb Stuffed and Baked	Page	63
Irish Steak with Dumplings ...	Page	63
Fillet of Beef with Mushroom Sauce	Page	63

POULTRY AND GAME.....

Page 66

Cream of Chicken	Page	66
Chicken Croquettes	Page	66
Turkey with Spanish Dressing	Page	66
Chicken en Casserole	Page	67
Roasted Duck	Page	67
Fried Chicken	Page	68
Chicken a la King.....	Page	68

FISH AND MEAT SAUCES

Page 71

Horseradish Fluff	Page	71
Drawn Butter Sauce	Page	71
Mint Sauce	Page	71
Tomato Sauce for Fish	Page	71
Horseradish Sauce	Page	72
Sauce Hollandaise	Page	72
Caper Sauce	Page	72
Cold Meat Sauce	Page	72
Sauce Hollandaise	Page	73

VEGETABLES

Page 76

Sweet Potatoes Flambes Au Marrones	Page	76
Stuffed Eggplant	Page	76
Spinach Timbale	Page	76
Creamed Carrots	Page	77
Potato Puff	Page	77
Potatoes in the Half Shell	Page	77

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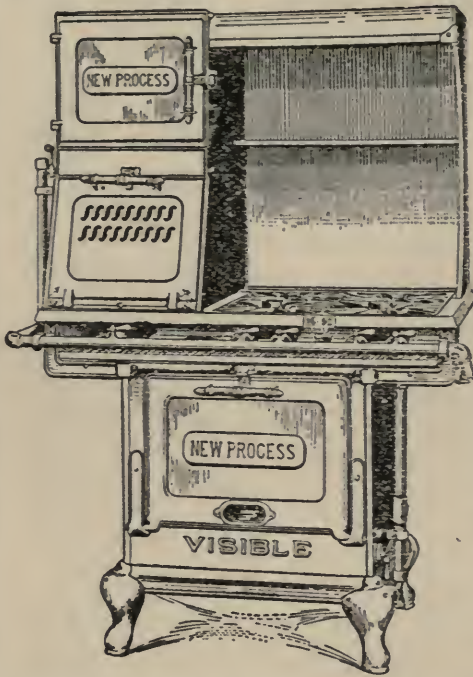


TABLE OF CONTENTS

VEGETABLES—Continued

Green Corn Custard with Broiled Tomatoes	Page	77
Mashed Turnips	Page	77
Corn Timbales	Page	78
Sweet Potato Croquettes	Page	78
Corn Oysters	Page	78
Boiled Cauliflower	Page	78
Glaci Sweet Potatoes	Page	78
Stuffed Tomatoes	Page	79
Stuffed Green Peppers	Page	79
Savory Carrots	Page	79
Lattice Potatoes	Page	79
Rice with Cheese	Page	80
Tomatoes Des Oeufs	Page	80
Corn Pudding	Page	80
Macaroni Souffle	Page	80
Fried Tomatoes	Page	80
Scalloped Cauliflower	Page	81
Fried Eggplant	Page	81
Baked Beans	Page	81
Scalloped Tomatoes	Page	82
Boiled Cabbage	Page	82

SALADS AND SALAD DRESSINGS.....Page 85

Pineapple Cucumber Salad	Page	85
Pineapple Salad	Page	85
Fruit Salad	Page	85
Ambrosia Salad	Page	86
Date and Almond Salad	Page	86
Grape Fruit Salad	Page	86
Pineapple and Celery Salad	Page	86
Grape Fruit Salad	Page	86
Pear Salad	Page	87
Banana Salad	Page	87
Waldorf Salad	Page	87
Cheese and Cherry Salad	Page	87
Cherry Salad	Page	87
Tomato Salad	Page	88
Fruit Salad	Page	88
Apple Ring Salad	Page	88
Fruit Dressing	Page	88
Pear Salad	Page	88
Pineapple Salad	Page	88
Cherry Salad	Page	89
Asparagus Salad, No. 1	Page	89
Asparagus Salad, No. 2	Page	89
Sardine Salad	Page	89
Pimento Salad	Page	89
Cream Cheese and Water Cress	Page	90
Jellied Pecan	Page	90
A Dainty Salad Dish	Page	90

Salads—Their Importance

SOcially speaking, good breeding and good salads are almost synonymous terms. One of the brightest club-women in America happily expressed this idea when she wittily said: "In good society a woman is known, not by the company she keeps, but by the salads she serves." Instinctively, the accomplished hostess puts forth her best effort in the preparation of a salad. She realizes that it is the true test of culinary competency. The dividing-line between a salad that is just ordinarily good, and one that has precisely the proper tang, flavor, freshness and delicacy, is narrow and slender.



It is conceded that nothing but the freshest and choicest ingredients should enter into a salad, but the very important fact that the success or failure, of any salad, lies in the dressing is often overlooked.

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TABLE OF CONTENTS

SALADS AND SALAD DRESSINGS—Continued

Nest Egg Salad	Page 90
Easter Salad	Page 90
Pond Lily Salad	Page 91
Pimento Salad	Page 91
New Salad	Page 91
Lamb Salad	Page 92
Russian Salad	Page 92
Water-Cress Salad	Page 92
Rice Salad	Page 92
Spinach Salad	Page 92
Another New Salad	Page 92
Sweetbread Salad	Page 93
Water-Cress and Apple Salad	Page 93
Cauliflower Salad	Page 93
Salad of Peppers and Cream Cheese	Page 93
Cheese Salad	Page 93
Ham and Potato Salad	Page 94
Luncheon Salad	Page 94
Sweetbread and Cucumber Salad	Page 94
Italian Dressing	Page 94
Chinese Salad	Page 95
Potato Salad	Page 95
Salmon Salad	Page 95
Roquefort Cheese Dressing for Lettuce Hearts	Page 96
Dressing for Lettuce	Page 96
Mrs. Pusey's Recipe for Garnished Cheese	Page 96
Cheese Puffs	Page 96
Tomato Jelly	Page 97
Boiled Dressing	Page 97
Slaw Dressing	Page 97
Boiled Salad Dressing	Page 98
Salad Dressing	Page 98
A Green Mayonnaise Dressing	Page 98
<i>ENTREES</i>	Page 101
Glaced Sweetbreads	Page 101
Eggs in Tomato Cases	Page 101
Asparagus Omelette	Page 101
Coquilles of Sweetbreads	Page 102
Zephyr Eggs	Page 102
Corn Timbale	Page 102
Deviled Crabs	Page 103
Cheese Timbale	Page 103
Shad Roe Croquettes	Page 103
Savory Tomatoes	Page 103
Stuffed Mushrooms	Page 104
Chicken Timbales	Page 104
Cheese Ramkin	Page 104
Lobster Cutlets	Page 105
Cheese Souffle	Page 105

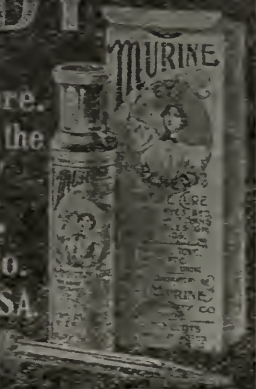
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TABLE OF CONTENTS

SALADS AND SALAD DRESSINGS—Continued

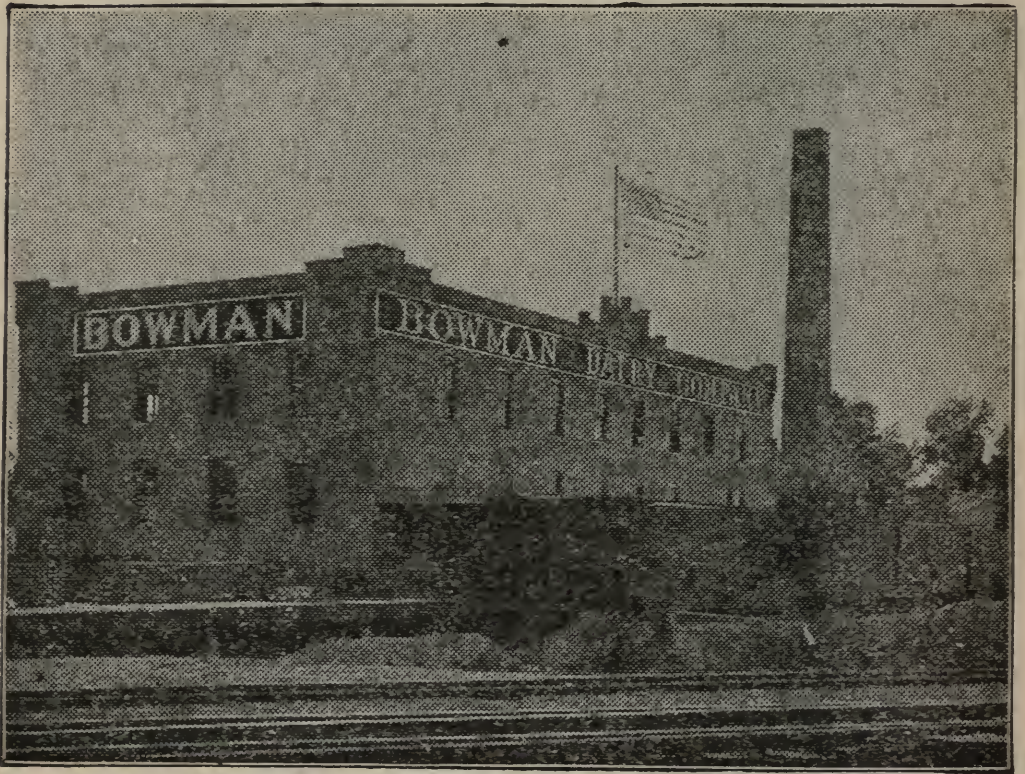
Artichoke and Sauce Hollandaise	Page 105
Oysters with Force meat and Ham	Page 106
Chicken Terrapin	Page 106
Fish Timbales	Page 106
Halibut Timbales	Page 107
Fish Entree	Page 107
Eggs a La Valentine	Page 107
Creme Frete	Page 108
Orange Cream Fritters	Page 108
Egg Timbales	Page 108
Stewed Bananas in Sherry	Page 109

PUDDINGS AND SAUCES

Marshmallow Pudding	Page 112
Peach Snow Balls	Page 112
Prune Souffle	Page 112
Fig Pudding	Page 112
Peaches Manhattan Style	Page 113
Chocolate Pudding	Page 113
Prune Souffle	Page 113
Orange Charlottes	Page 113
Caramel Pudding	Page 114
Huckleberry Pudding	Page 114
Cream Tapioca Pudding	Page 114
Apple Balls	Page 115
Caramel Charlotte Russe	Page 115
Stewed Date Pudding	Page 115
Lemon Dumplings	Page 116
Fig Sweetmeat	Page 116
Sponge Bananas	Page 116
Pineapple Cream	Page 116
Old-Fashioned Wine Jelly	Page 116
Strawberries en Surprise	Page 117
Steamed Figs	Page 117
Macaroon Surprise	Page 117
Sunderland Pudding	Page 117
Queen of Puddings	Page 118
Gelatine Rice	Page 118
Angel Charlotte Russe	Page 118
Bread Pudding	Page 119
Sweetmeat Pudding	Page 119
Steam Pudding	Page 119
Raisin Puffs	Page 119
Lemon Rice Puddings	Page 120
Fruit Mousse	Page 120
Pudding a La Creme	Page 120
Chocolate Pudding	Page 120
Maple Parfait	Page 121
Baked Indian Pudding	Page 121
Steamed Fruit Pudding in Cups	Page 121

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TABLE OF CONTENTS

PUDDINGS AND SAUCES—Continued

Orange Marmalade Pudding	Page 121
Nut Pudding	Page 122
English Plum Pudding	Page 122
Cherry Pudding	Page 122
English Plum Pudding	Page 123
Tapioca Pudding	Page 123
Prune Whips	Page 123
Marshmallow Pudding, No. 1	Page 123
Marshmallow Pudding, No. 2	Page 124
Salpicon of Fruit	Page 124
Spanish Cream	Page 125

PIES AND PASTRY Page 128

Pie Crust	Page 128
Lemon Pie Filling	Page 128
Pumpkin Pie	Page 128
Pumpkin Pies	Page 129
Lemon Pie	Page 129
Chocolate Pie	Page 129
Mince Meat	Page 129
Mince Meat	Page 130
Queen Apple Pie	Page 103
Marlborough Pie	Page 130

FROZEN DESSERTS Page 133

Lemon Ice Cream	Page 133
Pistachio Ice Cream	Page 133
Frozen Pudding	Page 133
Collins' Cream	Page 134
Tortoni, A Frozen Dessert	Page 134
Frozen Apricots	Page 134
Frozen Coffee Custard	Page 135
Coffee Puff	Page 135
Chilled Red Raspberry Peaches	Page 135
Maple Bisque	Page 135
Maple Mousse	Page 135
Fruit Sherbet	Page 136
Mint Sherbet	Page 136
Grape Ice	Page 136

CAKE Page 139

Good Cake for Common Use	Page 139
Eggless, Butterless and Milkless Cake	Page 139
Good Yellow Cake	Page 139
Sponge Cake	Page 140
Mocha Cake	Page 140
Cocoa Cake	Page 140
Orange Cake	Page 141
Mocha (Coffee) Frosting	Page 141
Chocolate Cake with Coconut	Page 141

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TABLE OF CONTENTS

Cake—Continued

Apple Sauce Cake	Page 141
Potato Flour Cake	Page 142
Spice Cake	Page 142
Coffee Cake	Page 142
Cream Almond Cake	Page 142
Fruit Cake	Page 143
Real Lady Baltimore Cake	Page 143
Angel Food Cake	Page 144
Fruit Cake	Page 144
Loaf Spice Cake	Page 144
Hermit Cookies	Page 145
Sunshine Cake	Page 145
Cup Cakes	Page 145
Doughnuts	Page 146
Cookies	Page 146
Sugar Cookies	Page 146
Walnut Cookies	Page 146
Peanut Cookies	Page 146
Oatmeal Cookies	Page 147
Chocolate Cookies	Page 147
Lace Cookies	Page 147
Chocolate Cookies	Page 147
Hermits	Page 148
College Girls' Brownies	Page 148
Sponge Cake	Page 148
Delicious Ginger Drops	Page 148
Cheese Cakes	Page 149
Sand Tarts	Page 149
Chocolate Jumbles	Page 149
Orange Cake	Page 149
Nut Cakes	Page 150
Marguerittes	Page 150
Filling for Cream Chocolate Cake	Page 150
Fruit Bran Cookies	Page 150

CANDY Page 151

Maple Fudge	Page 151
Divinity Candy	Page 151
Ice Cream Candy	Page 151
Sea Foam	Page 151
Butter-Scotch	Page 152
Glazed Fruits and Nuts	Page 152
Peppermints	Page 152
Peanut Nougat	Page 152
Cocoanut Candy	Page 152
Pralines	Page 153
Divinity Fudge	Page 153
Chocolate Cream Taffy	Page 153
Fudge	Page 153
Chocolate Fudge	Page 154

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TABLE OF CONTENTS

CANDY—Continued

Pecan Candy	Page 154
Buttercups	Page 154

LUNCHEON DISHES

Page 157

Spiced Salmon	Page 157
Eggs Tivoli	Page 157
English Monkey	Page 157
Egg Vermicelli	Page 158
Omelette	Page 158
Spanish Omelette	Page 158
Atken's Goulashe	Page 159
Egg Omelette	Page 159
Finnan Haddie in the Chaffing Dish	Page 159
Cheese Toast With Bacon	Page 159
Rarebit	Page 160
Cream Toast	Page 160
French Toast	Page 160

SANDWICHES

Page 163

Sandwiches	Page 163
Brown Bread Sandwiches	Page 163
Boston Baked Beans and Brown Bread Sandwiches.....	Page 163
Striped Bread Sandwiches	Page 163
Toasted Ham Sandwiches	Page 164
Sardine and Egg Sandwiches	Page 164
Egg and Cheese Sandwiches	Page 164
Filling for Sandwiches	Page 164
Cucumber Sandwiches	Page 164
Egg Salad Sandwiches	Page 165

PICKLES AND PRESERVES

Page 168

English Chow-Chow	Page 168
Tomato Catsup	Page 168
Christmas Pickles	Page 168
Sour Pickles	Page 169
Walnut Catsup	Page 169
Cucumber Pickles	Page 169
Small Cucumber Pickles	Page 170
Chili Sauce	Page 170
Uncooked Cucumber Relish	Page 170
Chili Sauce	Page 171
Small Cucumber Pickles	Page 171
Cucumber Pickle	Page 171
Currant Relish	Page 171
Orange Marmalade	Page 172
Conserve	Page 172
Dundee Marmalade	Page 172
Orange Marmalade	Page 172
Grape and Raisin Conserve	Page 173
Tomato Marmalade	Page 173

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TABLE OF CONTENTS

PICKLES AND PRESERVES—Continued

Grape Fruit Marmalade	Page 173
Pickled Cherries	Page 173
Sweet Tomato Pickle	Page 174
Gooseberry Tutti Frutti	Page 174
India Relish	Page 174
East India Preserves	Page 174
Jim Jam	Page 175
Currant Jelly with Cherries	Page 175
Raspberry Vinegar	Page 175
Rhubarb Marmalade	Page 175
Currant Jelly	Page 175
Pickled Watermelon Rind	Page 176
Quince and Cranberry Jelly	Page 176
Crab Apple Jelly	Page 176
Apple Butter	Page 176
Spiced Crab Apple Jelly	Page 177
Jellied Currants	Page 177
Cranberry Relish	Page 177
Apple Ginger	Page 177
Quince Jam	Page 178
Strawberry Jam	Page 178
Red or Black Raspberry Jam	Page 178
Four Fruit Jam	Page 178
Brandy Peaches	Page 178
Preserved Grapes	Page 179
Pineapple and Strawberry Preserves	Page 179
Spiced Grapes	Page 179
Spiced Pears	Page 179
Peach Jam	Page 180
Gooseberry and Raisin Conserve	Page 180
Apricot Jam	Page 180

RECIPES FOR INVALIDS AND INFANTS Page 183

Individual Cream Soups	Page 183
Queen Soup	Page 183
Corn Soup	Page 183
Potato Soup	Page 183
Veal Broth	Page 183
Individual Tray Recipes	Page 184
Toast Water	Page 184
Barley Water	Page 184
Wine Whey	Page 184
Lemon Whey	Page 184
Clam Water	Page 184
Omelette	Page 184
Cocoa	Page 185
Brandy Cocoa	Page 185
Cocoa with Egg	Page 185
Albumen Water	Page 185
Orange Albumen	Page 185

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TABLE OF CONTENTS

RECEIPTS FOR INVALIDS AND INFANTS—continued

Sherry Albumen	<i>Page</i> 185
Egg and Beef Broth	<i>Page</i> 185
Health Bread	<i>Page</i> 186
Oatmeal Water	<i>Page</i> 186
Vegetable Puree for Children	<i>Page</i> 186
Bran Muffins	<i>Page</i> 186
Bran Bread	<i>Page</i> 187

HOUSEHOLD HINTS *Page* 190

Grease on Silk	<i>Page</i> 190
Fruit Stains and Mildew	<i>Page</i> 190
Gold Braid	<i>Page</i> 190
To Take Rust Spots out of White Goods.....	<i>Page</i> 190

Table of Weights

2	cups butter (packed solidly)	- - - -	= 1 pound.
4	" flour (pastry)	- - - -	= 1 "
2	" granulated sugar	- - - -	= 1 "
2 $\frac{2}{3}$	" powdered "	- - - -	= 1 "
3 $\frac{1}{2}$	" confectioners' sugar	- - - -	= 1 "
2 $\frac{2}{3}$	" brown sugar	- - - -	= 1 "
2 $\frac{2}{3}$	" oatmeal	- - - -	= 1 "
4 $\frac{3}{4}$	" rolled oats	- - - -	= 1 "
2 $\frac{2}{3}$	" granulated corn meal	- - - -	= 1 "
4 $\frac{1}{3}$	" rye meal	- - - -	= 1 "
1 $\frac{7}{8}$	" rice	- - - -	= 1 "
4 $\frac{1}{2}$	" graham flour	- - - -	= 1 "
3 $\frac{7}{8}$	" entire wheat flour	- - - -	= 1 "
4 $\frac{1}{3}$	" coffee	- - - -	= 1 "
2	" finely chopped meat	- - - -	= 1 "
9	large eggs	- - - -	= 1 "
1	square Baker's chocolate	- - - -	= 1 ounce.
$\frac{1}{3}$	cup almonds blanched and chopped	- -	= 1 "
A few grains is less than one-eighth teaspoon.			
3	teaspoons	- - - -	= 1 tablespoon
16	tablespoons	- - - -	= 1 cup.
2	tablespoons butter	- - - -	= 1 ounce.
4	tablespoons flour	- - - -	= 1 "

List of Advertisers

	<i>Page</i>
State Bank of Evanston	8
The Quality Store	9
W. H. Cook Co.	9
Chapin & Nelson	9
Scholle Furniture Co.	10
Thomas E. Connor	11
John Westreicher	11
Randlev's	12
W. H. Powers Co.	13
G. C. Scheibe	13
The Fair	14
The Washington Laundry	15
The Evanston Decorating Co.	15
Chas. W. Triggs Co.	15
City National Bank	16
Borden's	17
Fred Strauss	17
Rosenberg's	17
Torcom Bros.	18
Peabody Coal Co.	19
Pure Food Supply Co.	19
Mutual Laundry Co.	19
H. Ropinski & Co.	20
Woman's Exchange	21
John Weiland	21
A. S. Van Deusen	21
F. E. Foster & Co.	22
Ayrshire Co.	23
Geo. P. Mills	23
Galitz & Mahon	23
Hunt Brothers Co.	192
Hinckley & Schmitt	193
Jones Dairy Farm	194
Thomas E. Connor	196
Tildesley & Co.	198
Murine Eye Remedy	200
Bowman Dairy Co.	202
W. J. O'Connell	204
Wilder & Co.	206
Baker's Chocolate	208
Dr. Price's Baking Powder	210

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