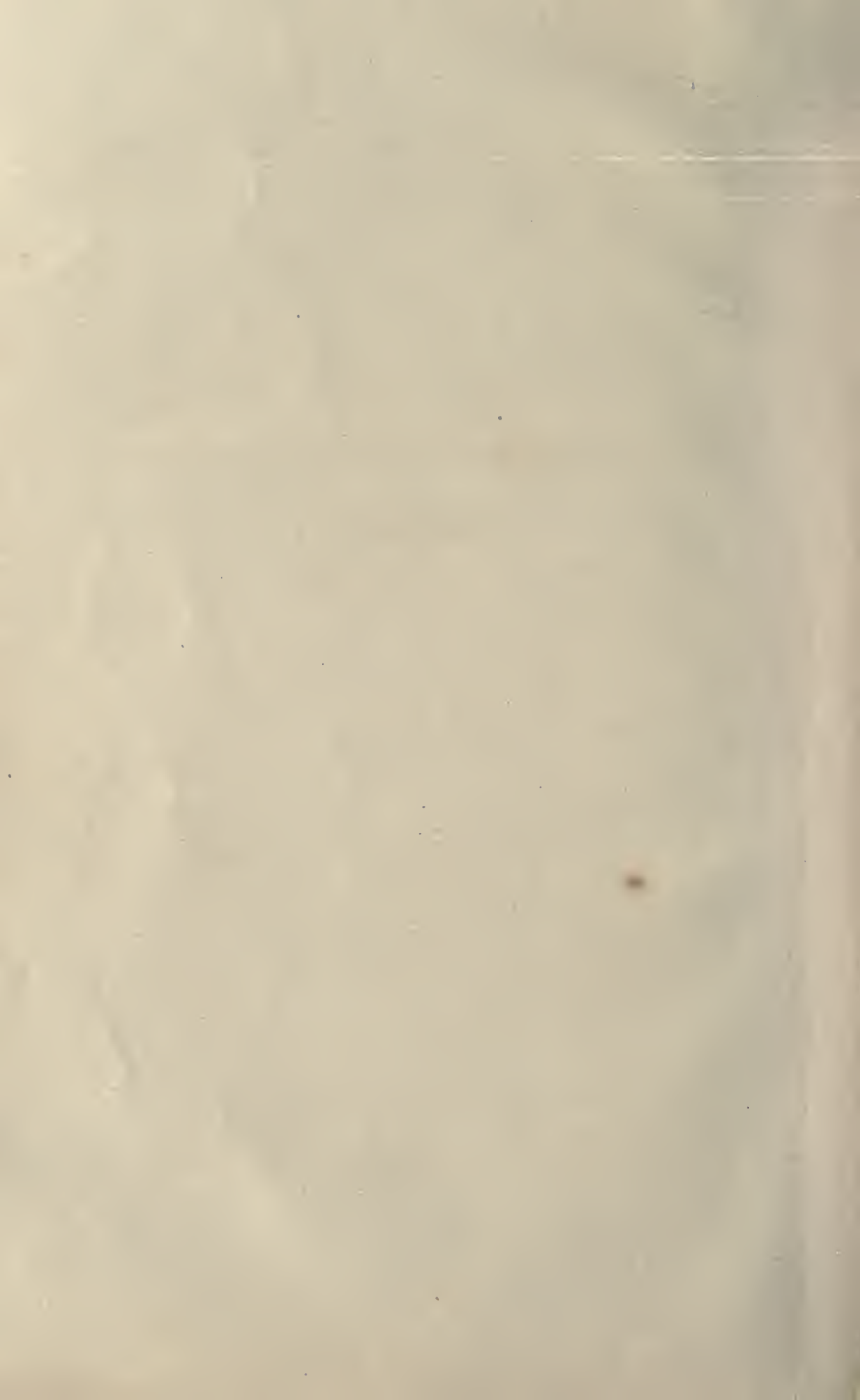




UNIVERSITY OF
ILLINOIS LIBRARY
AT URBANA CHAMPAIGN
OAK STREET
LIBRARY FACILITY

CORNER BOOK SHOP
102 FOURTH AVENUE
NEW YORK 3, N. Y.



COOK BOOK



PUBLISHED BY
THE OSSOLI CLUB



A Little Home—
A Little Family—
A Little LOVE—
A Few Friends—
—and a

Woods Electric—

Gee! What more can a
man or woman want?

The Car With the Solid Tires

WOODS MOTOR VEHICLE CO.

2521 CALUMET AVENUE
SALESROOMS: 1408 Michigan Boulevard

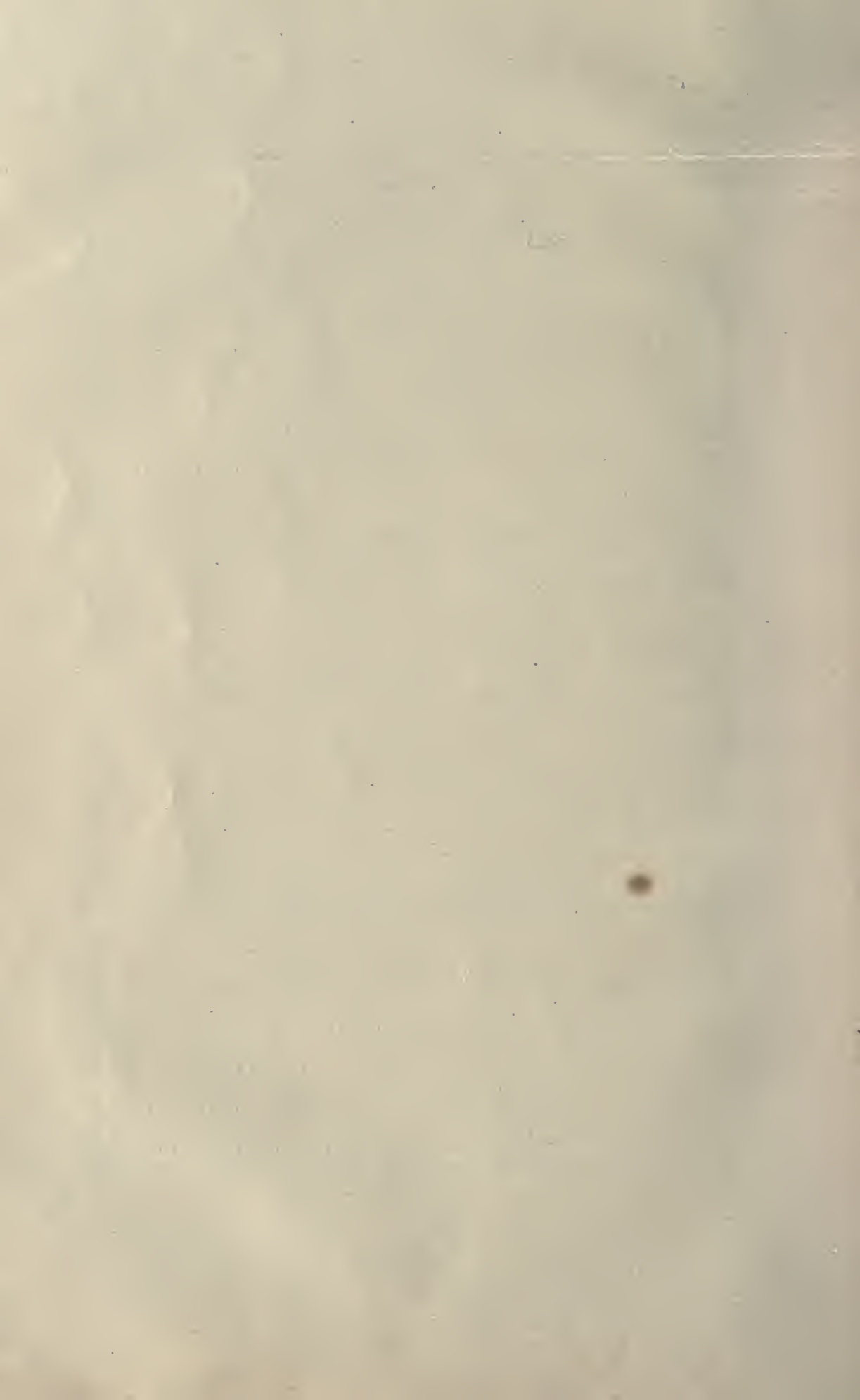
OUR OWN GARAGES
HIGHLAND PARK EVANSTON

641.509773
C771

Oak
Street

INDEX.

	PAGE
Relishes	3
Soups	4
Fish	13
Meats and meat sauce	20
Fowl	32
Vegetables	37
Breads, muffins, waffles, etc.	45
Salads and salad dressings	58
Pies	67
Puddings and pudding sauces	70
Small cakes and cookies	90
Doughnuts	98
Cakes, frostings and fillings	100
Ices	117
Preserves and pickles	121
Sandwiches and cheese dishes	133
Eggs	136
Chafing Dishes	138
Candies	139
Household hints	142
Beverages	142
Weights and measures	145



RELISHES.

FRUIT RELISH.

Grape fruit pulp, bananas, sliced and quartered, mixed with shredded pineapple, using half as much pineapple as either grape fruit or bananas, strawberries cut in halves. Altogether 2 cups of fruit. Pour over fruit $\frac{1}{3}$ cup of sherry, 3 tablespoons of apricot brandy, $\frac{1}{2}$ cup of sugar and a few grains of salt. Chill thoroughly, and serve in sherbet cups as first course at luncheon.

CAVIARE MEDALLIONS.

Cut cold, boiled potatoes into slices $\frac{1}{4}$ an inch thick. From these stamp out rounds the size of a silver dollar, and marinate in oil and vinegar. Wipe the oil from anchovies put up in oil, then divide each into 3 strips. Set these on the edge of the potato rounds, and fill the center with pickled beet-root chopped fine. Above the beet-root set a half teaspoon of caviare. Finish with a tiny figure cut from cooked white of egg. Set these in a circle on serving dish. Make other medallions, using round of beet-root as the foundation and chopped white of egg in place of the beet-root. Finish the same as the first medallions. Dispose these in the center of the dish. Make other medallions with beet or potato as the foundation and sifted yolk of egg (cooked) in the center, and dispose on the plate. Garnish the plate with stuffed olives and parsley. Have these passed as the first course at luncheon or at a chafing-dish supper.

OYSTER COCKTAILS.

2 dozen small oysters, 1 tablespoon horseradish, $\frac{1}{2}$ teaspoon tobasco sauce, 1 tablespoon vinegar, 1 tablespoon Worcestershire sauce, 1 tablespoon tomato catsup, $\frac{1}{2}$ teaspoon salt. Mix the sauce well and place on ice an hour before serving. Have oysters ice cold. Put 3 or 4 oysters in a punch glass, and add 1 or 2 tablespoons of sauce to each glass.

HOT CHICKEN SANDWICH, INDIENNE.

Remove the flesh from the bones of cold stewed or roast chicken and chop the meat, not too fine (use bowl and knife). Have ready rounds of toasted white bread. Spread these with butter and then generously with chicken and press together in pairs. When ready to serve pour over very hot chicken gravy. Serve with cabbage or celery salad or stewed cranberries. In making the sauce use $\frac{1}{4}$ a teaspoonful of curry powder with each 2 tablespoonfuls of flour. The better the chicken broth for the sauce the better the dish will be. Baking powder biscuit, split and toasted or English muffins may replace the bread.

OYSTER COCKTAIL.

(Mrs. H. B. Robert.)

Serve oysters in cocktail glasses or cases made from green peppers placed on bed of crushed ice. 1 tablespoon Blue Point catsup, $\frac{1}{2}$ tablespoon vinegar or lemon juice, 2 drops tobasco, salt, $\frac{1}{2}$ teaspoon Worcestershire sauce, 1 teaspoon finely chopped celery. Mix ingredients. Chill thoroughly and serve.

SOUPS.

CLARIFY STOCK.

Ingredients—Whites of two eggs, $\frac{1}{2}$ pint of water, 2 quarts of stock. Take the whites of two eggs, carefully separated from their yolks, whisk them well together with the water and still whisking add them gradually to the stock, which must be first warmed, place the soup on the fire and when boiling and well skimmed, whisk it well, draw to the side of the fire and let it settle until the whites of the eggs become separated. Pass through a fine cloth and the soup should be clear.

CLEAR SOUP OR BOUILLON.

Cut up the lean of coarse beef into small pieces; 1 good-sized onion. 1 good sized carrot, 1 good-sized turnip; peel and cut up before using. Salt, nutmeg and

cayenne pepper to taste. 4 whole cloves. Fry with 1 tablespoon of butter in soup-kettle. When it begins to look whitish, pour over it the stock from one chicken. Boil the chicken in 1 gallon of water in early morning, and make stock in afternoon. Boil 1 hour, strain and put away till next day for aspic or bouillon. For bouillon, beat an egg and let it come to a boil in the bouillon, and strain before serving.

SOUP STOCK.

(Mrs. G. H. Campbell.)

Beef bone, mutton bone, veal bone, carrots, onions and celery. Cook all afternoon. For tomato soup add tomato and tablespoon of all spice; boil for hour. Strain and serve.

BOUILLON.

(Mrs. L. W. Henry.)

4 pounds beef, 5 pounds veal, 4 pounds chicken. Season highly with cayenne pepper and celery seed. Add 6 quarts of water and cook slowly 5 hours. Remove chicken when tender. Keep the stock in a cool place, and heat it when required, after removing grease from the top.

WHITE STOCK TO BE USED FOR WHITE SOUPS.

Ingredients.—4 pounds of knuckle of veal, any poultry trimmings, 4 slices of lean ham, 3 carrots, 2 onions, 1 head of celery, 2 ounces of salt, 1 blade of mace, 1 bunch of herbs, 1 ounce of butter, 4 quarts of water, pepper. *Mode*—Cut up the veal, put it with bones and trimmings of poultry and ham into a stew-pan which has been rubbed with bits of butter, moisten with half pint of water, and simmer until the gravy begins to flow. Then add 4 quarts of water and the remainder of ingredients, simmer for 5 hours, after skimming and straining carefully through a hair sieve it will be ready for use.

ASPARAGUS SOUP.

3 bunches of asparagus, 1 quart of rich cream or milk, 1 tablespoon of butter, $\frac{1}{2}$ tablespoon of flour. Boil the asparagus in 1 quart salt water till tender. Drain water

off, then add cream. Rub butter and flour together and add before taking from the stove. Add salt and pepper to taste. Serve with toasted bread or crackers.

CREAM OF BEETS. (Florence M. Schauffler.)

2 tablespoons butter, 3 tablespoons flour, 3 pints milk, $1\frac{1}{2}$ of tender beets which have been put through a potato ricer. Cream together butter and flour and add milk. Season with salt and pepper and a few carroway seeds may be added after the German fashion, if desired. Turn into the mashed beets and allow to work up. On serving throw in a few capers.

BLACK BEAN SOUP.

15 cent soup bone. Cook day before. To half of the stock take one pint of black beans which have soaked over night. Cook them with stock one hour. Strain and add a little thickening and serve with slices of lemon.

BEAN SOUP. (Mrs. Slade.)

2 quarts of navy beans, $1\frac{1}{2}$ pound salt pork or bacon, 1 can of tomatoes, 2 large onions, 1 clove of garlic, 2 carrots, 1 stalk of celery, 1 turnip, white, 5 cloves, 1 bay leaf, 1 sweet pepper, $\frac{1}{4}$ teaspoon of thyme, $\frac{1}{4}$ teaspoon of soda. Soak the beans over night, drain, cover with water again, add the soda and let boil for five minutes. Drain again, then cover with water and add all the foregoing ingredients except the soda. Boil gently until the beans are soft. Press through the colander. As this makes a large quantity take only what is needed for one meal, return to the stove, thin with milk or cream, salt to taste and when hot it is ready to pour through a puree sieve and serve.

CORN SOUP.

1 can of corn, 1 quart of boiling milk. Butter, salt and pepper to taste. Press the corn through a colander and add to the quart of boiling milk, and season to taste. Serve hot with toast in squares.

CORN SOUP.

Ingredients—1 can corn, 1 pint of water; 1 quart milk, $\frac{1}{4}$ cup butter, 1 tablespoon chopped onion, $\frac{1}{4}$ cup flour, 2 tablespoonsful salt, $\frac{1}{4}$ teaspoon of white pepper, yolks of two eggs. *Mode*—Cook the corn with the cold water for 20 minutes. Cook the onion in the melted butter until light brown. Add flour, seasoning, and the milk gradually, then the corn; strain and re-heat, beat the yolks of eggs, put them into the soupturine, pour the soup slowly over them, mix well, serve in cups with spoonful of whipped cream in each cup.

CALF'S HEAD SOUP.

(Mrs. T. R. Wyles.)

Have the butcher remove the eyes, jawbone and teeth from the calf's head and crush the bones. Cover with water, in which place an onion stuck with six cloves, and add a few (3) allspice berries and the tongue. Boil until the meat drops from the bones. Blanch the brains and parboil in the stock. Cut the tongue and brains into small dice. Mash the yolks of two hard-boiled eggs smooth with two tablespoons of flour and one tablespoon of butter; cut the whites of the two eggs into small dice. Boil down the stock to one-half the original quantity. Just before serving, add the meat, tongue, brains, whites of eggs and yolks thickening; season highly, and add a wineglass of sherry.

CREAM OF CELERY SOUP.

1 quart of chicken soup, 1 dessertspoonful of butter, 1 dessertspoonful of corn starch, 3 heads of celery, 1 quart of milk or cream. Take the white part of the celery and chop it as fine as possible. Put it to boil with the milk, and let it cook until it can be rubbed through a sieve. If too thick after it has been rubbed through, add a little more milk. Return it to the pot and add the chicken soup. When it has boiled about 10 minutes rub the butter and corn starch together and stir until it thickens; then season to taste with salt and white pepper.

CHERRY SOUP.

1 quart of sour cherries. Remove the stones, add 1 quart of water and boil until the cherries are tender. Press through sieve (there should be almost nothing left in the sieve), add $\frac{1}{2}$ a cup of sugar and return to the fire. When boiling hot add 1 tablespoonful of arrowroot or cornstarch (rubbed smooth in enough cold water to pour) and let boil until clear. Take from fire and cool; add juice of one lemon. Serve with shaved ice. Delicious for the first course of a summer luncheon served in bouillon cups.

GUMBO SOUP.

1 chicken, 2 pints okra, 1 pint tomatoes, 1 tablespoon butter. Fry the chicken and pour over $\frac{1}{2}$ gallon of boiling water and cook till the meat drops from the bones. Remove bones. Prepare the vegetables and add to the soup and boil. Then add thickening and season to taste. Before pouring off add the butter. Add hot water as it boils down. Serve hot, with rice boiled dry.

CREOLE GUMBO SOUP.

(Mrs. T. R. Wyles.)

1 large chicken (5-6 pounds) or veal, 1 medium onion, 1 large tablespoon lard, 1 tablespoon flour, 4 quarts water, 1 can of tomatoes, 3 green peppers, 2 quarts sliced okra, 1 tablespoon salt. Cut and joint the chicken as for frying, dredge with flour. Put into an iron skillet the lard; when hot stir in the flour; brown, being careful not to burn; add the onion, minced fine, and then the chicken; fry the whole for eight or ten minutes, till the chicken is well browned; add the tomatoes, and let cook three or four minutes longer. Throw into the soup pot and cover with the water; season with the peppers chopped fine and the salt. Let the whole boil rapidly for a few minutes, then remove to the back of the stove and simmer for 4 or five hours. One hour before serving stir in the okra. Serve with boiled rice.

OKRA GUMBO. (Mrs. H. L. Taylor.)

A Creole Southern Soup.

In a porcelain-lined sauce-pan put a tablespoonful of lard; when hot put in a sliced onion, then a scant tablespoonful of flour and cook until a golden brown. Put in a can of shrimp and cook 4 or 5 minutes; add a minced sweet pepper and two large tablespoonfuls of canned tomatoes. Then add a can of okra or three teacupfuls of fresh sliced okra. Let this simmer 10 minutes—or 20 minutes if the fresh okra is used—stirring constantly. Then add one quart of water very gradually (one cup at a time). Season with salt and pepper. Cook slowly one hour and serve with boiled rice. Chicken, crab meat, or ham and veal can be used instead of the shrimp.

MUSHROOM CREAM SOUP.

1 quart of chicken stock, quart milk, 1 can of mushrooms. Drain off the liquor, cook and chop and add to stock.

OYSTER SOUP.

Take 1 quart of rich milk or cream and boil. Draw off 1 quart of oysters and boil and skim. Add it and the oysters to boiling milk and cook 5 minutes. Powder 1 dozen crackers, and with them put $\frac{1}{2}$ cup of butter in soup tureen and pour over and serve hot. Pepper and salt to taste.

OYSTER SOUP WITHOUT MILK.

(Mrs. T. R. Wyles.)

From one quart of oysters drain the juice and put on stove. To it add one-half pint of water, one large cracker rolled very fine, pepper, salt and bit of butter. When juice is scalded, drop in oysters and cook until the lips curl, and they are done.

OYSTER GUMBO.

1 large chicken, 1 can of oysters, $\frac{1}{2}$ pound of boiled ham, 2 quarts of boiling water, 1 bunch of summer savory, 1 bunch of parsley, 1 tablespoon of filee powder.

Salt, black and cayenne pepper to taste. Divide the chicken, skin and flour each piece well; cut the ham in dice, and, with a cooking spoonful of butter, fry until brown. Then pour on it 2 quarts of boiling water, the bunches of summer savory and parsley tied together, salt and cayenne pepper. Let this boil slowly for 4 hours. Take out the summer savory and parsley, pull the chicken to pieces, return it to the pot, and about 15 minutes before serving heat the oysters and their liquor, and add to the soup. While they are simmering very slowly take out a teacupful of the soup and mix with the flee powder. When perfectly smooth put it in the soup; let it boil up once and it will be done. Pour into a heated tureen and serve with some nicely boiled rice in another dish.

PEA SOUP.

1 can peas, 1 quart boiling milk, 1 tablespoon butter. Press the peas through a colander and add to a quart of boiling milk. Add to this 1 tablespoon butter, and salt and pepper to taste.

POTATO SOUP.

Boil potatoes very soft and rub through a sieve. To this add cream or milk and generous bit of butter. Season with grated onion, pepper and salt and stir in enough thickening to make it the desired consistency.

CREAM OF POTATO SOUP.

(Mrs. G. H. Campbell.)

3 potatoes cooled and mashed, 1 quart milk, teaspoon of chopped onion, stalk of celery, $\frac{1}{2}$ teaspoonful celery salt, $\frac{1}{2}$ teaspoonful white pepper, tablespoonful flour, tablespoonful butter.

MARCELLUS'S POTATO SOUP.

3 large sized potatoes, butter, 1 cup of cream, salt and pepper to taste. Cut the potatoes up in fine pieces and boil 2 hours in 2 quarts of water. Add seasoning and piece of butter size of an egg and 1 cup of cream. Serve hot.

CREAM OF SALMON.

(Florence M. Schauffler.)

2 tablespoons of butter, 3 tablespoons of flour, 3 pints boiling milk, 1 can salmon or $\frac{3}{4}$ pound cooked salmon. Cream butter and flour together and stir in a saucepan until smooth. Add milk a half cup at a time. Turn it over salmon which should be previously warmed and rubbed through a sieve. Season with pepper, salt and pinch of nutmeg.

TOMATO SOUP.

1 quart of peeled fresh tomatoes or canned. Let them stew till thoroughly cooked and add half a teaspoon of soda. Have $\frac{1}{2}$ gallon of fresh milk boiling. Stir into the tomatoes 1 tablespoon of butter, 1 of flour, and red pepper and salt to taste. Pour tomatoes into milk and let it boil 15 minutes. Serve hot.

TOMATO SOUP.

(Marion Carr.)

1 quart soup stock, 1 can tomatoes, 3 sprigs thyme, 1 small bay leaf, 3 cloves, $\frac{1}{2}$ teaspoon pepper corns, 4 tablespoons butter, 1-3 cup flour (short); carrot, onion, celery, $\frac{1}{4}$ cup each, cut in small pieces. Salt and pepper. Cook carrot, onion, celery in the butter 5 minutes, add thyme, bay leaf, cloves, pepper corns and flour. Cook another five minutes, add tomatoes, cover closely. Cook one hour slowly. Strain, add heated stock, season with salt and pepper to taste.

TOMATO BISQUE SOUP.

(Mrs. R. Calvin Dobson.)

1 quart can of tomatoes, 3 pints milk, 1 large tablespoonful of flour, one of butter; pepper, salt and soda. Put the tomato on to stew, adding a teaspoonful of soda. Boil milk in double boiler except enough to mix with the flour. Add the cold thickened milk to boiling milk and cook ten minutes. Add butter, pepper and salt and then the tomato (strained).

TOMATO SOUP.

2 cans tomatoes, 1 teaspoonful of soda, 3 pints of milk, 2 tablespoons butter, 1 pinch of red pepper. Let tomatoes come to a boil, strain hot then add soda. Let the milk come to the scalding point and add tomatoes just before serving.

PUREE OF CHICKEN.

1 large chicken, 1 small knuckle of veal, 3 quarts of water, $\frac{1}{4}$ pound of rice, 1 bunch of parsley, 1 blade of mace, $\frac{1}{2}$ teaspoonful of celery seed, 1 coffeecupful of boiling cream. Salt and pepper to taste. Put the chicken and veal on with three quarts of water, together with the rice, parsley, mace and the celery seed tied in a muslin bag. Boil gently until the chicken is thoroughly done, taking care to skim well all the time it is boiling. Take out the veal bone, cut and pound the chicken in a mortar; moisten it with a little of the stock, and pass it through the colander. Strain the stock, pressing the rice through the sieve. Return the chicken to the stock, season and just before serving, pour in the cream. Heat thoroughly, but don't boil.

TURKEY CHOWDER.

(Mrs. Henry Carver.)

To use left over turkey—Cook bones and bits of turkey, strain and add 1 cup lean ham cut in dice, 1 cup oysters, 1 cup corn, 1 cup okra. Salt and pepper. Make balls of dressing and drop in chowder at serving time.

VEGETABLE SOUP.

Take a 10-cent soup-bone and put it in $1\frac{1}{2}$ gallons water and let it boil slowly for 5 hours. When cool, add 4 potatoes cut in small pieces, 4 tomatoes, 4 ears of corn and 2 onions. Season with salt and pepper to taste and let it cook slowly for 3 hours. Then thicken with 2 tablespoons flour. Serve hot.

CORN SOUP.

(Florence M. Schauffler.)

1 can corn, 3 pints milk, 3 tablespoons butter, 2 table-

spoons flour, 1 tablespoon minced onion, 1 teaspoon salt, $\frac{1}{4}$ teaspoon white pepper, yolks of 2 eggs. Chop corn to make it fine as possible. Cook with one quart of milk 15 minutes in double boiler. Put butter and onion in frying pan and cook slowly ten minutes. Add flour and work until frothy, being careful not to burn. Stir into corn and milk. Add salt and pepper and work ten minutes. Put through a strainer and return to fire. Beat the yolks of the eggs well. Add to the rest of the milk cold and pour into soup. Let it cool one minute, stirring constantly.

FISH.

FISH TIMBALE.

(Mrs. G. A. Mason.)

Put $\frac{1}{2}$ cup of milk in sauce-pan, add 2 tablespoons of fine stale bread crumbs, $\frac{1}{2}$ teaspoon of salt, 1 teaspoon of lemon juice, 1 teaspoon minced parsley, a dash of cayenne pepper, a few drops of onion juice. When hot, add 1 cup of cold white fish. When this boils, pour over the well beaten yolks of 2 eggs. Mix thoroughly; and add the well beaten whites. Bake in oven in individual dishes a few minutes.

SALMON LOAF.

(Mrs. Traxel.)

One can of salmon, 2 large spoonfuls of butter, $\frac{2}{3}$ of a cup of bread crumbs, $\frac{1}{2}$ cup of milk. Season with salt, pepper and lemon juice. Add last 3 well beaten eggs. Place in a well buttered quart mold, cover and steam 1 hour. Serve with some good fish sauce.

FINNAN HADDIE A LA DELMONICO.

(Miss E. S. Rumsey.)

One pound finnan haddie picked up fine, 2 large tablespoons butter, 2 cups heavy cream sauce, yolks of 2 eggs well beaten. When thoroughly heated, add 3 hard boiled eggs cut up fine, and 1 tablespoon of grated Edam cheese. Season with red pepper. Serve on toast.

BAKED FISH. (Mrs. E. B. Peirce.)

Clean, wipe and dry fish, rub over with salt, pepper and a little flour. Split fish open and stuff. Put narrow strips of fat salt pork in bottom of pan, place fish on top and bake in hot oven, without water; baste frequently.

STUFFING FOR FISH.

Moisten one cup of soft bread crumbs with $\frac{1}{3}$ cup of melted butter, season highly with salt and pepper. Serve with a cream sauce with a finely chopped hard-boiled egg added.

COURTOUILLON. (Mrs. H. L. Taylor.)

A Southern Creole dish. Choose a redsnapper or a red fish weighing 3 pounds. In a large skillet put a good tablespoonful of lard; when hot add a large sliced onion. Cook until soft, then put in a tablespoonful of flour; fry until brown. (This is called a "roux" by the Creole cooks.) Add 2 tablespoonfuls of canned tomatoes. Cook 10 minutes, stirring all the time; then pour in 2 cups of hot water, 1 sweet pepper sliced, 1 bay leaf, a little parsley, salt and pepper. Put in the fish and cook slowly about an hour, adding water if necessary. Serve with slices of lemon.

SARDINES EN ASPIC. (Mrs. Benjamin A. Fessenden.)

Dissolve gelatine in quantity needed (box or half-box). When thoroughly dissolved add tablespoon of lemon juice and tablespoon of any *clear consomme* stock; allow ingredients to become *very hot*, then add salt and pepper (for proper seasoning). Lay good sized (imported) sardines on large flat plates (or platters) in rows, leaving little space (inch) between. Pour the aspic over the sardines, set away to become cold. When ready to serve, cut out each *cube* (holding a sardine) carefully. Serve on a plate garnished with parsley and a bit of lemon; also a *small brown* (*Boston*) bread and butter sandwich.

CHAFING DISH.

FINNAN HADDIE A LA DELMONICO.

(Grace I. Párdridge.)

One-half pound of finnan haddie picked up and braised in 1 ounce of butter; 1 cup of cream; 1 hard boiled egg cut into small squares, the yolk of 1 raw egg and 1 teaspoonful of grated Edam cheese. Thicken with cream sauce, season to taste and cook seven or eight minutes. Serve with small pieces of dry toast.

CODFISH BALLS.

(Mrs. William Millerd.)

One quart of potatoes, cut in small pieces; one pint of fish picked up fine; cover with water and boil until tender. Drain and place on back of stove until very dry. Then mash fine and add butter the size of an egg, $\frac{1}{4}$ salt-spoon of pepper and 2 well beaten eggs. Whip all together very light with egg beater. In the morning take by spoonful and drop in boiling lard.

CODFISH BALLS.

(For four people.)

(Mrs. Hussey.)

$1\frac{1}{2}$ cups uncooked potato cut in dice; $\frac{3}{4}$ cup fish picked fine. Boil until potato is soft, then mash both together until smooth; add pepper and butter size of walnut, also $\frac{1}{2}$ of 1 beaten egg. Use the other half to dip them in before rolling in crumbs. Fry in hot lard—light brown.

CROQUETTES.

SALMON CROQUETTES.

1 can salmon, 2 eggs, $\frac{1}{2}$ cup of butter, 1 cup fine bread crumbs, 1 teaspoon baking powder in bread crumbs, $\frac{1}{2}$ cup cream, $\frac{1}{4}$ teaspoon of cayenne pepper. Salt to taste. Mix all together and make in pear shape. Roll in egg cracker dust and fry light brown.

SALMON CROQUETTES.

(Kate F. Floyd.)

1½ cup cold salmon flaked, 1 cup thick white sauce. Season with salt, pepper and the juice of 1 lemon. Spread on a plate to cool. Add 1 tablespoon parsley, chopped fine or part of a green pepper. Form into croquettes; roll in crumbs, then egg, and again in crumbs. Fry in deep lard. Serve garnished with parsley and then slices of lemon.

STEAMED SALMON.

(Mrs. John V. Norcross.)

1 can salmon picked up fine, 2 eggs beaten, 3 tablespoons bread crumbs, salt and pepper. Work together with hands; put in pan or mold and steam 1 hour. Serve hot with white sauce; garnish with slices of hard boiled egg.

SALMON LOAF.

1 can salmon, rub fine; 3 eggs well beaten, ½ cup bread crumbs, 2 tablespoons melted butter, salt and pepper to taste; sauce; 1 cup milk, 1 tablespoon cornstarch. Boil 1 minute, add juice from salmon can, 1 egg well beaten. Salt, pepper and lemon juice.

MOLDED SALMON.

(Mrs. Thorn.)

Ingredients.—½ pound cold salmon, 2 eggs, 2 tablespoonfuls of butter, melted but not hot, 1 tablespoonful of fine bread crumbs, seasoning of salt and pepper and minced parsley. *Mode.*—Chop the fish fine, then rub it in a bowl with back of silver spoon, adding butter until it is a smooth paste, sprinkle the bread crumbs into the eggs and season before working all together, put it into a buttered mold and steam or boil for half an hour.

SAUCE FOR THE ABOVE.

Mode.—1 cup of milk heated to a boil and thickened with a tablespoonful of cornstarch, 1 large spoonful of butter, 1 raw egg, 1 teaspoonful anchovie, mushroom, or tomato catsup, a small pinch of mace and one of cayenne. Put the egg in last and boil 1 minute to cook it. When the pudding is turned out of the mold pour the

sauce over it and serve. *N. B.*—Canned salmon may be used for it if liked and the liquor added to the sauce.

SALMON LOAF AND SAUCE.

(Mrs. G. A. Mason.)

1 can salmon, 1 cup bread crumbs, 2 eggs, 1 cup milk, 1 tablespoon melted butter. Drain the fish, pick fine, mix with butter; beat the eggs, and mix bread crumbs with them. Season, and bake 1 hour in long narrow buttered tin, or bread tin. Turn loaf out on platter, and pour over it a cream sauce.

LOBSTER OR SALMON CHOPS.

Boil in salt water for 20 to 25 minutes. Chop as fine as possible. $\frac{1}{2}$ pint sweet cream, butter size of an egg. Peel and chop 1 onion into cream. Add 1 tablespoon of cornstarch wet with the cold cream. Boil and stir in the lobster or salmon, season with cayenne and a little Worcestershire sauce. When cold form into chop shape, dip in the beaten yolk of an egg, then in the bread or cracker crumbs and fry in hot lard as you would oysters. If canned lobster or salmon is used omit the boiling. One can makes a good dish.

LOBSTER CUTLETS.

2 cups chopped lobster meat, 1 teaspoon lemon juice, $\frac{1}{2}$ teaspoon salt, 1 teaspoon finely chopped parsley, yolk of 1 egg with 2 tablespoons cold water, 1 cup thick white sauce, small quantity of grated nutmeg and cayenne pepper. Mix ingredients in order given, cool and form in cutlets; dip in beaten egg, crumb and fry in deep fat. Serve with tomato sauce.

CREAMED LOBSTER.

(Mrs. Thorn.)

Ingredients.—Meat of 3 lobsters, 1 pint of cream, juice of 1 lemon, 1 grated nutmeg, 1 teaspoonful of Worcestershire sauce, cayenne pepper and salt. *Mode.*—Chop lobster rather fine, then add lemon juice, nutmeg, salt and cayenne pepper.

WHITE SAUCE.

Mix $\frac{1}{2}$ cupful of butter and 1 tablespoonful of flour, add this to the pint of cream, mix well with the lobster, and put in shells or ramikins, sprinkle with crumbs and brown.

OYSTERS.

FRIED OYSTERS.

Drain large, plump oysters and free them from small pieces of shells. Lay them on a cloth to dry. Season with milk, salt and pepper and dip in beaten egg and roll in cracker dust. Fry a light brown in hot lard and serve at once.

CREAMED OYSTERS.

Boil 1 quart of cream and thicken with $\frac{1}{2}$ dozen of crackers. Season with 1 dessertspoon of butter, salt and pepper to taste. When boiling pour in 1 quart of select oysters, and when the ends curl, remove from stove and serve hot with crackers.

OYSTER LOAF.

1 loaf of bread, 1 quart of oysters fried, $\frac{1}{2}$ teacup of tomato catsup, $\frac{1}{2}$ dozen small pickles or 1 dozen olives. Cut off one end of loaf and remove the soft inside, leaving a shell, which thoroughly butter, and place in oven to toast. Fill with a layer of hot fried oysters, a little catsup, and pickles or olives, another layer of oysters, till shell is finished. Fasten the top on, cut in slices and serve very hot. A nice supper dish after theater.

SCALLOPED OYSTERS.

Cover the bottom of baking dish with cracker crumbs and put in a layer of oysters. Sprinkle with salt and pepper and bits of butter. Cover with cracker crumbs and oysters till dish is full. Let the cracker dust lie on top in a thick layer. Pour over this the oyster liquor, 1 cup milk, 1 beaten egg and cook till oysters are well done.

CURRIED OYSTERS. (A. L. M. S.)

Ingredients.—2 dozen oysters, 1 onion, 1 tablespoonful of curry powder, 1 dessertspoonful of flour, 2 ounces butter, juice of 1 lemon. *Mode.*—Chop the onion quite fine, mix the curry powder, flour and butter together, put all these ingredients in a stew pan and simmer until a light brown, stirring all the time. Add the liquor of the oysters and the lemon juice, and boil together for 5 minutes. Put in the oysters, boil up once and serve with a dish of rice.

OYSTER CROQUETTES. (Mrs. E. B. Peirce.)

$\frac{1}{2}$ pint oysters, $\frac{1}{2}$ pint cooked veal or sweetbreads, 1 heaping tablespoon butter, 3 tablespoons cracker crumbs, yolk of 2 eggs, 1 teaspoonful lemon juice. Chop the oysters and veal. Soak the crackers in oyster liquor and shape into croquettes. Dip in egg, roll in crumbs and when cold, fry. Have the lard deep enough to cover croquettes and hot.

OYSTERS A COQUELLE.

1 pint oysters, 1 gill of water, 2 tablespoonfuls butter, $2\frac{1}{2}$ tablespoonfuls flour, 2 eggs. Put the oysters in a stew-pan, with their liquor and the gill of water. Let come to a boil. Take off the fire and strain through a colander. In a sauce-pan put the butter and flour and stir over the fire until the butter melts; then put in half the liquor and stir quickly until it thickens. Take from the fire and break into it the eggs, stirring quickly. Add one tablespoonful of parsley, salt and pepper to taste. Add oysters, put over the fire and boil 1 minute. Sprinkle with bread crumbs after placing in baking dish and brown.

OYSTER FRITTERS.

1 pint small oysters or large ones chopped. Make a stiff batter with 2 eggs, 1 teaspoon of yeast powder, and a little milk. Add oysters and flour to thicken. Salt to taste. Drop in spoonfuls in hot fat and fry a light brown.

FRIED FROG'S LEGS.

Boil in salt water for 3 minutes. Beat 2 eggs, 1 cup of milk and salt and pepper, and dip first in egg and then in cracker dust. Put in frying basket. Dip in skillet of boiling lard and fry rich brown and serve at once.

MEATS AND MEAT SAUCES.

ROAST HAM.

(Mabel D. Curry.)

Boil a 12-pound ham 3 hours. Take from the stove and skin and take off necessary fat. Use whole cloves in a pattern on top of the ham. Into 1 quart of stock in which ham was boiled put 1 pint of vinegar and 1 cup of brown sugar. Put this mixture with the ham in a covered roasting pan, and roast about an hour or until ham is tender; 30 minutes before taking ham from the oven uncover the ham; sprinkle over it fine cracker crumbs, leave uncovered and bake until a crisp brown.

BRUNSWICK STEW.

(Mrs. Frank P. Hawkins.)

This dish is a good medium for the use of the remains of a roast mutton; about two pounds of meat aside from the bones being required. The other articles needed are a pint of lima beans, one quart of pared and sliced potatoes, half a pint each of turnips and carrots cut into dice, one pint of tomatoes cut fine; one parsnip, cut fine; two quarts of fine shredded cabbage, two quarts of water, two tablespoons flour, two tablespoons butter, two tablespoons salt, one level teaspoon pepper. All vegetables uncooked; when corn is in season, 1½ pints may be used. Cut meat into slice, freed from bone and fat. Put bones in stew pan, cover with water and cook gently two hours. Mix flour with ½ cup water taken from the 2 quarts and stir mixture into the water in sauce pan, add salt and pepper; cook 20 minutes. Place meat and vegetables in layers in a large stew pan, and strain the broth over them. Put the butter on top, cover

stew pan closely, and cook gently for 2 hours. Serve very hot.

BOILED LEG OF MUTTON.

(Mrs. John Glass.)

Put in water even with top of meat. Add 1 large onion, 2 bay leaves, $\frac{1}{2}$ can tomatoes, 1 tablespoonful Worcestershire Sauce, 1 tablespoonful walnut catsup, 1 tablespoonful mushroom catsup, 1 tablespoonful salt, $\frac{1}{2}$ tablespoonful of pepper. Boil three hours (if large roast) set aside one hour, then put on fire again, add wine glass of sherry wine, cook another hour. Strain liquor and make gravy, adding capers.

BAKED HAM. (Small dish.)

(Miss A. M. Everett.)

Take a slice of ham two inches thick, leaving the fat. Rub both sides well with sugar. Put in deep pan and cover with milk. Bake an hour or more turning ham once. Use milk for gravy.

CREOLE HAM.

(Mrs. E. B. Peirce.)

A slice of ham two inches thick; place in a baking pan. Slice over top of ham one onion. Cut one onion, one green pepper, then cover all with a can of tomatoes. Bake in a hot oven for an hour.

DELICIOUS POT ROAST.

(Mrs. C. C. Hughes.)

Wash the roast, then sear it to a rich brown in a spider. A rib roast is the better, but a cheaper cut will do. For a 5-pound roast, put into the pot 3 pints of boiling water, 2 tablespoons of brown sugar, 2 tablespoons of sherry, 1 bay leaf, 1 whole onion (medium sized), 5 whole cloves. Boil gently for four hours, add salt during last hour of cooking. If a rib roast is used, leave rib in. When done, remove from liquor, and add some flour that has been mixed with water for gravy. If more water is necessary, use boiling water only. A

pot roast requires close attention to keep from sticking to the pot.

VEAL AND HAM PIE.

(Elinor B. Fyff.)

1 large knuckle of veal; 2 pounds of sliced veal; 2 pounds of sliced ham, 3 hard boiled eggs. Make a thick stock of the veal bone, season with bay leaves, 2 onions, salt and pepper. Cut the sliced veal and ham in strips about half an inch wide. Put first a layer of veal, then of ham, criss cross, leaving a space between, then a layer of egg sliced. Use salt, pepper, nutmeg, alspice, and cloves to season. Keep on with alternate slices of meat till the dish is full. If the stock has not jelled use a little gelatine. Fill the dish with the stock, cover with a rich pie crust, cutting a hole the size of a quarter in the middle. Bake two hours. Then fill the pie with stock and put away to cool. The pie should be jellied and served cold.

BOSTON BAKED BEANS.

(Mrs. E. B. Peirce.)

Three cupfuls navy beans; one-half pound salt pork; one-half pound fresh pork; three tablespoonfuls New Orleans molasses. Put beans into a stewpan and pour boiling water over them sufficient to cover them, adding a teaspoonful of soda. Parboil them a half hour or until they shrivel. Then pour off the water. Again cover them with boiling water and simmer until tender, but not soft; then add the molasses, and salt to taste. Place the pork in a beanpot, shake black pepper plentifully over it, then add the beans and cover. Bake at least six hours in a slow oven, adding water when dry. They should be reddish brown in color when ready to serve.

BAKED PORK AND BEANS.

(Mrs. Holmes; used by Edna Sampsell.)

Two and one half cups of beans, put on in plenty of cold water, and cook slowly for one hour. Drain the beans. Put in the bottom of a pan. One pound of fresh pork, salt it and pour your beans over it. Dissolve in

water 2 teaspoons of mustard, 2 teaspoons of brown sugar, and pour over the beans. Keep the beans moist while cooking, but at the last instead of moistening them with more water pour on a little milk.

BAKED HASH.

Run any kind of cold cooked meat through the grinder. Equal parts of mashed Irish potatoes. Salt and pepper to taste. Butter and milk enough to keep it from being too stiff. Put in a baking-dish and pour over 2 table-spoons of tomato catsup. Sprinkle well with bread-crumbs and brown. Serve hot.

HAMBURG STEAK.

Two pounds of lean meat, 2 teaspoons of salt, 1 teaspoon of pepper, 1 tablespoon of onion juice. Run the meat through a meat chopper twice and add the seasoning and shape like a steak and broil. Serve hot with butter. To get onion juice. Peel an onion and cut in pieces and squeeze through lemon squeezer.

DEVEILED KIDNEYS.

(A. L. M. S.)

Broil the kidneys in the usual way and when half cooked score them with a knife and put in the cuts a little mustard, cayenne and salt; finish broiling them. Put them on small squares of toast, hot and buttered; put a small lump of butter mixed with chopped parsley into the center of each. Stir the gravy that has run from the kidneys over the fire, with a squeeze of lemon juice, pour over the kidneys and serve hot. Excellent breakfast dish.

MEAT LOAF.

For one loaf.

(Mrs. A. A. Putnam.)

One and one-half pounds of beef put through meat chopper as for hamburger steak. $\frac{1}{4}$ pound of salt pork, prepared the same, 1 cup of bread soaked in water, 1 egg, salt and pepper to season, onion, if desired. Mold

in loaf and bake about an hour or three-quarters. Nice cold or hot.

JAMBALAYA. *A Creole Spanish Dish.*

(Mrs. H. L. Taylor.)

In a saucepan heat a tablespoonful of lard (scant), add a small sliced onion and a teaspoonful of flour. Cook until a golden brown, then put in half a pound of ham sliced and fry thoroughly, stirring briskly, add three cups of hot water and when boiling drop in gradually one cup of rice. Season with salt and pepper, adding a small sweet pepper if desired. Let this cook with covered lid until all the water is absorbed. Then uncover, set the pan in a double boiler and cook until the rice becomes dry. A Jambalaya can be made with oysters or shrimps, or chicken instead of the ham.

FRIED PIGS' FEET.

Mix well beaten eggs with salt and pepper and dip the pigs' feet in it, then in the bread crumbs, and let the egg dry. Fry in skillet of hot lard till a rich brown.

FRIED SWEETBREADS WITH PEAS.

Stew the breads, but do not cut them up. Make a batter and dip the breads in and fry in hot lard. Cook the peas in salt water and serve with the breads.

SWEETBREADS WITH PEAS.

Take the skin and fat off the breads and let them stand in salt water for a few minutes. Cut into pieces and boil till done. Boil the peas in salted water and put with the breads. Take the liquor from the peas and thicken with flour and season highly with pepper, salt and butter. Cook a few minutes and pour over the dish.

CREAMED SWEETBREADS.

Take blanched sweetbreads and cut them in small pieces and put in a saucepan with 1 tablespoon of butter rolled in 1 tablespoon of flour, slowly adding 1 pint of cream,

and salt and pepper to taste. Serve hot. If preferred mushrooms are a nice addition.

ASPIC SWEETBREAD.

(Mrs. E. B. Peirce.)

Blanch the sweetbreads by soaking in cold water until white. Then simmer gently in boiling water, adding a pod of red pepper (small), a teaspoon of salt, a bit of mace, a bay leaf, for each three pieces of sweetbreads. When well done, pick out all the pipes, leaving the meat white and clean. Dry in a cloth and cut into small slices. Measure and allow half as much celery scraped and cut fine as there is meat. Have ready a pint of mayonnaise, and a tablespoon of gelatine well dissolved and strained, stir the aspic into the meat and celery. Fill small mould (after rinsing in cold water) about an inch deep, until slightly set, then pour in more. Serve on lettuce leaf with mayonnaise.

SWEETBREADS AND ASPARAGUS.

2 pair, or 1 pound sweetbreads, 1 bunch boiled asparagus, 2 tablespoons cream, 4 teaspoons asparagus water, butter size of large egg, yolks of 2 hard boiled eggs, heaping coffee spoon of corn starch, cream together yolks of eggs, butter and corn starch. Heat and add cream and water of asparagus. When smooth put in sweetbreads, previously parboiled, and broken in pieces, stew from six to eight minutes. Serve in pattie shells.

LIVER A LA BEGUE.

New Orleans.

(Mrs. E. B. Peirce.)

Secure a fine bit of calf liver, fresh and good color. Skin well. Have quantity of lard in frying pan, well heated. Slice liver in thick slices. Place in lard and let cook slowly after seasoning with pepper and salt. Let lard cover liver. Simmer on slow fire, and when cooked drain off grease. Serve on hot plate.

SUET PUDDING.

(F. M. Doty.)

Suet pudding to serve with roast beef. 1 cup suet chopped fine, 2 cups of flour, 1 teaspoon of salt, $\frac{1}{2}$ teaspoon of pepper. Rub together and add water cold, to make a stiff dough. Roll about an inch thick and turn over like jelly roll, tie in a cloth, allowing plenty of room for swelling and boil 3 hours. Have the water boiling and keep it so.

PORK TENDERLOIN EU CASSEROLE.

(Jessie J. Ullrich.)

Take two strips of tenderloin, split, stuff with bread dressing, seasoned with $\frac{1}{2}$ small onion, browned in butter, salt, pepper, and sausage or bacon drippings, then tie the dressing securely between the strips with cord and salt, pepper, and flour thoroughly. Place this in covered baking dish, and surround with one can tomatoes, two large, green sweet peppers, six medium sized onions, about ten little sausages. Salt, pepper and small quantity of papricka. Bake under cover for about one hour until vegetables are done. Potatoes may be added if desired. Original.

MEAT PATTIES.

(Mrs. Hirschberg.)

$1\frac{1}{2}$ pounds of lean meat, from round steak. Take out all fat, chop very fine by hand. Chop 5 onions fine and cover barely with water and boil until well softened. To this add the lean meat, pepper and salt, and cook for twenty minutes. Make pie crust dough with ice water, and $\frac{1}{4}$ of pound of butter. The meat should be well moistened, but not too much juice or gravy. Any gravy left may be kept to pour on the patties when served. Cut your dough round, and put meat on half of the circle, folding the other half over and pinching edges together. Cook in deep hot lard. Size of patties may depend upon the number you wish to serve.

SAUCES.

Chestnut Stuffing for Turkey.

1 teacup of mashed sweet potatoes, 1 teacup of mashed and boiled chestnuts, 1 dessertspoon of butter, 1 wine-glass of cream, salt and black pepper to taste. Mix potatoes, chestnuts, cream and season. Put stuffing in when turkey is half roasted. Baste often.

DAUBS.

A Creole Southern Dish.

(Mrs. H. L. Taylor.)

Get 4 pounds best cut of round of beef, $\frac{1}{2}$ can of tomatoes or three fresh ones; 1 onion, minced, one small red pepper, 2 cloves, 3 peppercorns, 1 tablespoonful of lard, 1 tablespoonful flour, salt and pepper. Melt the lard and fry the onion, then a tablespoonful of flour. Cook until a golden brown, then add the tomatoes and cook about ten minutes or less, stirring all the time. Add 1 cup of water. Fry the meat first on one side then on the other, add the gravy, the seasonings (a sweet pepper minced is an improvement) and cook on a slow fire for about one hour. This is equally good when cold. More hot water is added if the gravy dries in cooking.

CROQUETTES.

(Mrs. C. E. Schuffler.)

1 $\frac{1}{4}$ pounds boiled veal, $\frac{1}{2}$ pound sliced raw ham, 1 pint boiled bread and milk, piece of butter the size of an egg, the rind and juice of a lemon, $\frac{1}{2}$ nutmeg grated, a teaspoonful made mustard, $\frac{1}{4}$ of an onion, 1 egg, 1 tablespoonful chopped parsley. Roll some crackers very fine; after mincing the whole, roll them in cracker crumbs, then form in a wineglass. Fry in boiling lard.

1 pint of chopped meat, $\frac{1}{2}$ pint of milk, heated (not boiled), 1 large tablespoonful of butter, 2 large tablespoonfuls of flour, $\frac{1}{2}$ teaspoonful of salt. Beat flour, butter and salt until thoroughly mixed, add to milk and stir over the fire until it thickens, then add 1 tablespoonful minced parsley, yolk of 1 egg (two if wanted very rich), a grating of nutmeg, 1 teaspoonful of salt, chicken or

other meat, a little black pepper, a very little red pepper, and thirty drops of onion juice. Mix well and stand on ice until thoroughly cold. Make croquettes one-inch thick; take white of one egg, roll in bread crumbs and fry.

2 cups boiled meat (any kind), 1 cup of boiled rice, 2 eggs, $\frac{1}{2}$ teaspoonful ground sage, $\frac{1}{2}$ teaspoonful black pepper, a little salt. Mix well, put in ice box until cold. Fry in boiling lard.

DEU'S STUFFING FOR DUCKS.

(Mrs. Frank R. McMullin.)

Take small tart apples, peel them and mix with raisins, an a few currants, and fill the ducks as full as possible, using no other seasoning. The flavor imparted to the meat is delicious.

PORK CHOPS WITH SAUCE ROBERT.

(Good Housekeeper, used by Edna Sampsell.)

Take 8 or 9 nice rib chops. Have ready some finely chopped onions and parsley, sprinkle each chop on both sides with this, also salt and pepper and paddle them to make them adhere. Dip each into slightly beaten egg, then roll in fine bread crumbs. Broil for five or seven minutes over a clear fire, or until cooked through.

SAUCE.

Chop fine 2 large onions, place in a stew pan with 1 tablespoon of butter, and cook until well colored, add 1 tablespoon of flour and stir and brown again, add $1\frac{1}{2}$ cups of stock and 2 tablespoons of vinegar. When smooth and thick add 1 teaspoon of mixed mustard and salt, and pepper to taste, pour this around the chops.

CHUTNEY SAUCE.

(Mrs. John Glass.)

$\frac{1}{2}$ gallon vinegar, $\frac{1}{2}$ pound mustard, 1 pound raisins, 15 large ripe tomatoes, 12 chili peppers, 2 pounds brown sugar, $\frac{1}{4}$ pound ginger, 6 large onions, 12 tart apples, 1 ounce garlic. Boil all together a long time, from 1 to 2

hours. Do not peel anything except the onions, but take out apple cores.

TARTAR SAUCE. (J. E. B. Haskin.)

2 tablespoonfuls olive oil, 4 teaspoonfuls vinegar, 1 teaspoonful mustard, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{8}$ teaspoonful pepper, $\frac{1}{4}$ teaspoonful onion juice $\frac{1}{2}$ teaspoonful minced capers, $\frac{1}{2}$ teaspoonful minced pickle, yolk of 1 egg.

CREAM SAUCE.

1 cup of milk, 1 tablespoon of flour, 2 tablespoons of tomato catsup; butter, size of an egg; a little juice from salmon, salt and pepper. Cook until thick. Just before serving, whip in 1 egg.

CUCUMBER SAUCE.

1 dozen fresh green cucumbers, 1 dozen white onions, 1 quart good cider vinegar. Peel and grate the cucumbers and onions and place in a sieve to drain. Place the pulp in a bowl and add black and cayenne pepper and salt to taste and a quart or more of good vinegar.

FISH SAUCE. (No. 1.)

1 pint of boiled milk, 2 tablespoons of butter, 1 tablespoon of flour, 1 tablespoon of wine, 1 tablespoon of capers, 1 egg, salt and cayenne pepper to taste. Put the milk in a saucepan, and when it comes to a boil stir in a well-beaten egg, salt and pepper. Cream the flour and butter till perfectly smooth, and stir in the milk until it thickens. Have the capers in the sauce dish and pour the sauce over them. Serve hot.

SAUCE FOR CROQUETTES.

Make a thick cream gravy of 1 teacup of tomato catsup and 1 tablespoon of Worcestershire sauce. Serve hot with croquettes.

TOMATO SAUCE. (For Steaks and Chops.)

1 pint of tomatoes, 1 small carrot, 2 whole cloves, 3 small pieces of mace, 1 onion, salt and pepper to taste. Put the tomatoes, carrots and onions in a saucepan, and stew till the carrots and onions are tender. Then put them through a sieve, and return to the saucepan, and thicken with a teaspoon of flour and dessertspoon of butter worked together. Serve hot.

TOMATO SAUCE FOR RICE CROQUETTES.

Half a can of tomatoes, put in a saucepan and add a small onion cut up, salt and cayenne pepper, a bay leaf and a pinch of celery seed. After boiling a few minutes, long enough for the tomato to soften and for the juice to absorb the seasoning strain, add a dessertspoon of brown sugar and the same of butter with two dessertspoons of flour worked into it. Set back on the stove, and cook till about like cream. Serve hot.

FISH SAUCE. (No. 2.)

Make mayonaise of yolks of 2 eggs and oil. Add 1 teaspoon of Worcestershire sauce, 1 grated onion, salt and pepper and 1 tablespoon of lemon juice, chopped parsley and pinch of cayenne pepper.

SAUCES.

OYSTER SAUCE FOR TURKEY.

1 quart oysters, 1 pint of cream or rich milk, 1 dessertspoon of flour; salt and pepper to taste. Strain the liquor and put in a sauce-pan to boil. Add the cream, then the flour, moisteninig with a little cold water. Let this boil till thick, then season and drop the oysters in. When they curl take them off and serve in sauce-boat. If milk is used, put in extra teaspoon of flour and a large spoon of butter.

SHIRLEY SAUCE.

2 dozen large ripe tomatoes, 2 dozen onions, 4 red peppers, without seeds; chop with onion very fine; 4 tablespoons sugar, 4 cups vinegar; salt to taste; mix all together. Boil 1 hour.

HALLONDAISE SAUCE FOR FISH.

(Mrs. E. V. Peirce.)

Take $\frac{1}{2}$ cup butter and cream it. Add the beaten yolks of 2 eggs, one at a time; lemon juice and salt and pepper (cayenne), a pinch of each. Set aside until ready to serve. Then add $\frac{1}{2}$ cup of boiling water, stirring rapidly until it looks like custard. It is best to set the bowl over the teakettle or the lower half of the double boiler when adding the hot water. Pour around the fish or serve in sauceboat.

WHITE SAUCE.

(Mrs. Frank L. Wran.)

2 tablespoons butter, 2 tablespoons flour, 1 cup milk (part cream), $\frac{1}{4}$ teaspoon salt, few grains pepper. Heat milk and stir in other ingredients (after they have been well rubbed together) slowly. Stir constantly.

TOMATO SAUCE.

$\frac{1}{2}$ can of tomatoes, sprig of thyme, 1 stock of celery, 1 slice of onion, bit of bay leaf, 1 cup of white sauce (thin), $\frac{1}{2}$ teaspoon of salt and a little cayenne pepper, $\frac{1}{4}$ teaspoon of soda. Cook tomato and seasonings for twenty minutes, rub through a strainer, add soda and then white sauce.

HOLLANDAISE SAUCE.

(Mrs. John Glass.)

To 1 cupful of melted butter add $\frac{1}{2}$ tablespoon of flour, cook smooth, let cool. Then add yolks of 4 eggs and $\frac{1}{2}$ pint cream. Mix all together in double boiler, cook until thick. Add juice of 1 lemon before serving.

FOWL.**CHICKEN AND SPAGHETTI.**

(Kate F. Floyd.)

Boil spaghetti in salt water for 30 minutes, throw into cold water to bleach, drain thoroughly, make a sauce as follows: 1 large tablespoon butter blended with a rounding tablespoon of flour, add $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup chicken stock, or any other meat stock, put over the fire and let come to a boil, stirring constantly. Cut chicken in small pieces, line baking dish with cream, then layer of spaghetti, then chicken, then a sprinkling of finely cut green peppers, repeat; have the last layer spaghetti topped with the sauce; cover with bread crumbs well sprinkled with butter or with grated cheese. Bake until thoroughly heated through and browned; serve hot.

CHICKEN TIMBALE.

(Mrs. E. B. Peirce.)

1 pound of uncooked white meat of chicken, breast of two good sized hens required, one pint of white soft bread crumbs, one cup of Pure Milk Company's sweet milk, two level teaspoons of salt, two salt spoons of pepper—white pepper preferred—whites of ten eggs. Put the meat twice through the meat chopper, then rub it until perfectly smooth. Put the bread and milk into a sauce pan and stir over the fire until they form a smooth, soft paste. Take from fire and when cold add gradually to the meat. Press the whole through a sieve, add salt and pepper, then gradually the well-beaten whites of eggs. Fill into greased timbale molds (or deep muffin rings) and stand in a baking pan partly filled with boiling water. Bake in a moderately quick oven thirty minutes. It is always wise to line the bottom of molds with a piece of oiled paper. The sides can be loosened with a knife, but if the bottom sticks the appearance of timbales are spoiled. While these are cooking, make a plain white sauce, add a few mushrooms to it. Pour sauce over timbales and garnish with parsley. This same mixture may be cooked in a large mold if preferred. This quantity is sufficient to serve 12 persons.

CHICKEN HOLLANDAISE.

(Florence M. Schauffler.)

2 cups chopped chicken, 2 cups chicken broth, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ teaspoons corn starch, yolks of 2 eggs, $\frac{1}{2}$ cup chopped celery, 1 teaspoon chopped parsley, 1 teaspoon chopped onion, juice of $\frac{1}{2}$ lemon. Melt butter and corn starch previously rubbed together. Add slowly hot broth until it begins to thicken. Add lemon juice, vegetables, beaten yolks and seasoning. Put in chicken and stir well until heated thoroughly. Serve on graham toast.

PRESSED CHICKEN.

Boil a chicken in as little water as possible till the bones slip out and grissly portions are soft. Remove skin. Pick meat apart. Mix dark and white meat. Remove all fat and season the liquor highly with salt and pepper also with slice of lemon. Boil juice down to one cup and mix with meat. Butter a mold and decorate the bottom and sides with slices of hard-boiled eggs and ham cut in fancy shapes. Pack the meat in and set away to cool. When ready to serve dip the mold in warm water and turn out carefully.

CHICKEN TERRAPIN.

(Mrs. W. J. Strong.)

Boil one large chicken till very tender. Save two cups of water in which chicken is boiled. Cut chicken in small dice and when ready to serve put in sauce pan with broth and cook a few minutes. Then add a cup of milk and 2 hard-boiled eggs cut in small pieces. Thicken with flour and butter, salt to taste, and just before serving pour in a half cup of sherry or Madeira wine. Serve on toast.

CHICKEN IN ASPIC.

(Mrs. Slade.)

1 chicken, $\frac{1}{2}$ can of tomatoes, 1 onion, 1 clove of garlic, 1 carrot, large; 1 stalk of celery, 1 turnip, white; 5 cloves, 1 bay leaf, $\frac{1}{4}$ teaspoon of thyme, whites of 2 eggs, $\frac{1}{2}$ box of gelatine; salt to taste. Cover all the ingredients except the gelatine and the whites of the eggs with water and let boil slowly until the chicken is ready to leave

the bones easily. Remove from the fire. Take the chicken out of the stock and allow both to cool. Strain and measure the stock. There should be about three pints. If not, add water to make that amount. Separate the chicken into small pieces. Dissolve the gelatine according to the rules upon the package. Put the stock on the fire and while still cold add the slightly beaten whites of the eggs. Allow this to boil 2 minutes, add the gelatine, boil 1 minute, then strain through muslin into a mould. In a half an hour add the chicken. Set in a cold place to harden. Serve with mayonaise.

CURRIED CHICKEN.

(Mrs. T. R. Wyles.)

1 chicken, 6 large onions, 1 can of tomatoes, 1 quart of milk, 2 teaspoons curry powder, 1 teaspoon salt, 1 pound of fresh pork, 1 cup of flour. Fry chicken lightly in a little butter. Cut pork in dice and fry until nearly melted. Add onions, finely chopped, and cook until melted, but not browned. Stir in flour, add milk, and put all ingredients together in a saucepan and cook 5 hours slowly. Do not cover, but stir frequently.

CHICKEN TERRAPIN.

Cut a cold boiled chicken and liver in small pieces. Remove skin, fat and gristle. Put in a pan with $\frac{1}{2}$ pint cream, $\frac{1}{4}$ pound of butter rolled in 1 tablespoon of flour. Salt to taste. Chop up 3 hard-boiled eggs. Add eggs and when it comes to a boil stir in a wine glass of sherry.

ENTREES.

PRESSED CHICKEN.

One chicken, 3 sets of sweetbreads, 1 teacup of cream, 1 onion, a little parsley, salt and pepper to taste, 1 tablespoon butter. Boil the chicken until tender, also the sweetbreads. When cold, grind through the meat grinder. Boil the onion in the cream and season with parsley, salt and pepper. Thicken with a little flour rubbed in the butter. When it begins to thicken, strain

and mix with chicken and sweetbreads. Mould with aspic jelly. This makes two moulds.

CROQUETTES.

1 pound of cooked turkey or chicken, 3 teaspoons of chopped parsley, 1 pint of cream, 1 large onion, $\frac{1}{4}$ pound of butter, $\frac{1}{4}$ pound of bread crumbs, salt, pepper and cayenne pepper to taste. Sprinkle the parsley over the meat and run through grinder twice. Boil the onion with the cream and strain onion out and when cool pour cream over bread crumbs, add the butter, and make a stiff mixture, then add salt, etc. Knead in the meat and mix all together. If too stiff, add a little cream and make as soft as can be handled. Put on ice to get stiff. Then roll and shape. Dip in egg, roll in bread crumbs and fry in hot lard.

SCRAPPLE.

Take any bits of cold fowl or any other cold meat or 2 or 3 kinds of meat, chop fine and put in a frying pan with water to cover, season well. When it boils thicken with corn meal or with corn meal and buckwheat flour stirred in carefully like mush. Cook until thick and pour into a mold to cool; slice and fry.

TURKEY WITH SHREDDED WHEAT BISCUIT DRESSING.

(Mrs. C. C. Hughes.)

A young turkey, 8 to 10 pounds, should roast 3 hours in a moderate oven. Wash and thoroughly dry the bird, then salt it well inside. For the dressing boil the jiblets in 1 quart of water. Put into a bowl 10 crushed shredded wheat biscuits, 1 small onion, chopped fine, 1 teaspoon powdered sage, 1 dash of red pepper, 1 tablespoon melted butter, 1 teaspoon salt and the liver finely chopped. Moisten this well with the hot stock from jiblets. Put into turkey and sew up securely; lay strips of bacon across back of turkey secured by tooth picks. Place in a roaster that can be covered, breast down. Baste frequently, adding salt the last hour. Shredded wheat biscuit dressing is more delicate and digestible than bread dressing.

ROAST DUCK.

Sprinkle well with salt and pepper, and fill the duck with a dressing made of bread crumbs, butter, salt and pepper, and a little onion. Place 2 slices of pork across breast and put in roaster. Add hot water and baste freely. Serve with gravy and currant jelly.

TURKEY DRESSING.

(Mrs. R. J. Beatty.)

Have the bread dry or toasted. Cut in very fine pieces, add salt, pepper, sage and 4 onions chopped fine. Season with butter or with the turkey fat well cut up. Put in turkey dry.

MEATS.

CROQUETTES.

(Mrs. H. N. Boyd.)

Chop very fine sufficient cold lamb or chicken to fill 2 cups, into which has been chopped a little parsley or a tiny bit of onion and season with a pinch of salt and pepper. Place in a sauce pan on the fire 2 tablespoons of butter, 2 heaping tablespoons of flour; stir these together until perfectly smooth with a Swedish whip instead of spoon; add gradually a scant cup of milk and when it becomes quite thick more like a batter, remove from the fire, stir into it the chopped meat, already prepared. When mixed spread on a plate and place on the ice to become thick or stiff; when needed roll them into shape, first bread crumbs, then into egg and back again into bread crumbs; fry in boiling lard.

QUAIL BAKED IN SWEET POTATOES.

(Mrs. Ayers.)

Peel and hollow out as many sweet potatoes as needed. Place quail inside after seasoning and buttering it outside thoroughly. Tie with twine. Bake $1\frac{1}{4}$ hours in moderate oven, in covered pan; keep enough water in bottom of baking pan to keep from sticking. Place potato flat to keep juice of quail inside. When ready to serve replace twine with tooth picks.

VEGETABLES.

CREOLE RICE.

(Mrs. Frank P. Hawkins.)

Wash $\frac{1}{2}$ cup rice and cook in double boiler until tender. Lay 2 good sized pieces of bacon into a hot frying pan and cook to a crisp, but do not burn. Add to these drippings $\frac{1}{2}$ an onion sliced fine and browned, then add $\frac{1}{2}$ cup of tomatoes and the rice; season with cayenne pepper and salt, and stew together until it has all blended.

SWEET POTATOES WITH WHITE OF EGG.

(Mrs. A. A. Putnam.)

Choose good sized potatoes; bake as usual; when done cut lengthwise and remove potatoes; mash thoroughly with salt and butter and return to shell of potato and put in oven until hot. Then beat white of egg stiff with a little sugar added and put on top of potato and return to oven until a light brown; very nice.

DELICIOUS WAY TO COOK RICE.

$\frac{1}{2}$ cup rice, 2 quarts of boiling water, 2 teaspoons of salt. Wash the rice through two waters. Put the rice in the boiling water gradually, so as not to stop the boiling, and let it boil 20 minutes without stirring. Then drain through colander, rinse with cold water and shake free from water. Put back in sauce pan and let it stand on back of stove for 5 minutes.

RICE CROQUETTES.

$1\frac{1}{2}$ pints boiled rice, 3 eggs, butter size of $1\frac{1}{2}$ eggs, 3 tablespoons cream, $\frac{1}{2}$ teaspoon scraped onion, salt and cayenne pepper to taste, a small pinch of mace. Reserve 2 whites of the eggs to roll the croquettes in. Mix the ingredients and cook in a double boiler till quite thick. Allow to cool. Form into croquettes and fry in deep fat, after rolling in the whites of eggs and bread crumbs. The seasoning can be varied by omitting the mace and adding a half a teacup of chopped chicken or brains. They should always be served with tomato sauce.

RICE CROQUETTES.

(Mrs. G. A. Mason.)

Steam one scant cup of rice in one pint of boiling water until very soft; salt; add while hot one dessert spoon of butter, two tablespoons of sugar, and well beaten yolk of one egg. If the mixture needs more moisture, add a little hot milk. When cool, shape in oval cakes, roll in crumbs, dip in egg and fry in deep fat.

BOILED OKRA.

Boil the okra in salt water for half an hour. Season with salt, pepper and butter and serve hot.

FRIED EGG PLANT.

After peeling the plant cut in slices and lay in salt water. Steam till tender. Make a batter of 2 eggs beaten separately, 1 teacup of sour cream, 1 teaspoon salt, 1 teaspoon soda, flour enough to thicken. Dip the egg plant in the batter and fry a rich brown.

BAKED EGG PLANT.

(Mrs. E. B. Peirce.)

Boil one large egg plant (after soaking in salted water, peeled); mash fine, butter your baking dish, put one layer of fruit in, after beating into it two eggs, then a layer of chopped green pepper, butter and season with salt and then another layer of egg plant, sprinkle bread crumbs on layer of peppers, pour milk over all and bake 30 minutes or till a nice brown.

BAKED EGG PLANT.

(Mrs. F. C. Nickels.)

1 egg plant cut in half, cut out the inside, leaving the shells; boil the pulp till tender in water with a little salt; cut in chopping bowl 2 hard boiled eggs, some onion, parsley, pepper, salt, celery (or celery salt), butter, and mix with the boiled egg plant. Mix bread crumbs with all this until pretty stiff, and fill the shells. Butter the top and bake about $\frac{1}{2}$ hour.

CABBAGE WITH CHEESE.

(Mrs. Crandall.)

1 head cabbage chopped fine, 1 tablespoon salt; cover with boiling water and boil till tender; drain; 2 tablespoons butter, 2 tablespoons flour; melt; add 2 cups of milk and season; add 4 tablespoons grated cheese. Put in a pan a layer of cabbage, then one of sauce until the pan is filled. Sprinkle the top with bread crumbs. Bake 15 minutes.

SCALLOPED TOMATOES.

Peel and slice the tomatoes. Grate bread crumbs on them and season highly with sugar, butter, cayenne pepper and salt. Alternate the layers of tomatoes and bread crumbs and bake in a dish for 2 hours.

FRIED TOMATOES.

Cut fresh tomatoes in thin slices. Fry $\frac{1}{2}$ hour in little butter and take out of frying pan. Stir into what is left in frying pan 1 teaspoon of flour moistened in milk. Add a little milk. When consistency of cream sauce pour over tomatoes.

BAKED TOMATOES.

Peel the tomatoes and make a hole in the center of each and fill with bread crumbs, salt, pepper, butter and a little sugar. Put in dish and bake 2 hours.

POTATO RIBBONS.

Take some large potatoes, peel them smoothly as possible. Take each potato and pare it round and round as you would an apple, an eighth of an inch thick, taking care not to break spiral parings. Keep covered with a napkin till all are cut, then lay them in frying basket and fry in hot fat until a light brown; sprinkle with salt.

GREEN CORN CUSTARD WITH BROILED TOMATOES.

1 cupful of corn, freshly cut from the ears of young corn; 4 eggs, beaten slightly; 1 teaspoon of salt, a little paprika, a few drops of onion juice, $1\frac{1}{4}$ cups of milk. Bake

in buttered moulds in hot water. When firm, turn out and place on a dish with broiled tomatoes around. Serve with cream sauce made as follows: 1 tablespoon butter, 1 tablespoon of flour, 1 cup of milk; cook till thick.

ESCALLOPED CORN.

Empty 1 can of corn into a baking dish; add 1 egg, $\frac{2}{3}$ cup of milk, salt and pepper to taste and 1 tablespoon grated cheese. Place cracker crumbs and bits of butter over top; place in moderate oven and cook until cracker crumbs are browned.

BLUE GRASS CORN PUDDING.

8 ears of corn, 1 tablespoon butter, 1 teacup of milk, 1 teaspoon of flour, salt and pepper to taste, 3 eggs. Grate the corn and scrape cob with a knife. Beat the eggs light and stir in cream, butter and flour, and mix with the milk and add the corn. Season and bake $\frac{3}{4}$ of an hour.

CORN FRITTERS.

Beat 2 eggs without separating, 1 cup milk; 1 pint canned corn, little salt, sugar, and enough flour for thick batter; add 1 teaspoonful of baking powder to flour, 1 tablespoon butter; fry in hot lard.

OKRA AND CORN.

1 pint of sliced okra, 1 pint of cut corn, $\frac{1}{2}$ cup of milk, 1 teaspoon of flour, 1 slice of pickled pork; salt and pepper to the taste. Fry the pork and remove, leaving the grease in the pan. Fry the okra 10 minutes; then add corn and fry thoroughly. Mix the flour and milk and pour over okra and corn, and fry for five minutes. Season and serve. A teacup of chopped fried tomatoes with the above instead of milk is an improvement.

CORN PUDDING.

(Mrs. H. N. Boyd.)

$\frac{1}{2}$ dozen ears of corn or a can of corn, $\frac{1}{2}$ teacup of milk, 2 eggs, a tablespoon of butter, 1 teaspoon of sugar, pepper and salt to taste; sprinkle with flour and bake.

CORN OYSTERS.

(Mrs. Thomas C. Williams.)

2 eggs to 1 pint of grated corn or canned corn mashed through colander, $\frac{1}{4}$ cup milk, cracker crumbs enough to make stiff as batter, salt and pepper to taste. Fry in butter and lard.

ATTRACTIVE TURNIPS.

(Used by Edna Sampsell.)

Boil whole turnips, scoop out the center, fill with green peas highly seasoned with butter, salt and pepper.

FRIED ONIONS.

(Mrs. J. P. Smith.)

Slice very thin, 3 Spanish onions; soak in milk for a half hour; dip in flour and fry in deep lard, very hot.

CREAMED CABBAGE.

Par boil cabbage, when tender chop. Place in butter baking dish a layer of cracker crumbs, cabbage and hard boiled eggs. Repeat until cracker crumbs are on top. Add 1 cup cream and some butter. Bake about 20 minutes.

BROILED MUSHROOMS.

Take fresh mushrooms and after peeling them lay them in salted water for a few minutes. Wipe dry and season with salt and pepper and dip in butter and broil over a hot fire. Serve with crisp toast.

STEWED MUSHROOMS.

Peel fresh mushrooms; put butter in saucepan and let it get hot. Put mushrooms in and stir till they become tender. Season with salt and pepper and add 1 cup of cream and a spoonful of flour. Let it simmer. Serve in a dish or on toast.

CREAMED SPINACH.

Put in boiling water and boil till tender. Drain and chop fine and season highly with butter, salt and pepper. Serve on toast.

SPINACH WITH CREAM.

(Mrs. C. B. Pierce.)

Pick and wash 3 pounds of spinach, put in a large sauce pan more than half full of boiling water, with a little salt; cook 12 minutes; put spinach in cold water; squeeze out all water by passing through sieve; when this is done put spinach into a sauce pan, with 2 ounces of butter, pepper and salt to taste; let it cook slowly, stirring occasionally, for $\frac{1}{4}$ of an hour; add 3 tablespoonfuls of cream, mix well; pile in center of dish, surrounded with fried croutons of bread.

STUFFED PEPPERS.

(Mrs. Frank P. Hawkins.)

Split four green sweet bell peppers in half lengthwise and take out seeds and ribs; prepare a force meat by mixing two coffee cups of finely broken, stale bread with 1 small onion grated; one tablespoon minced parsley; salt and pepper to taste; and enough of the liquid and soft pulp of fresh or canned tomatoes to moisten thoroughly; mix lightly and fill into the halved peppers; put a small lump of butter on each and bake half to three-quarters of an hour in a hot oven, with a little water in the pan.

MACARONI.

1 pound macaroni; $\frac{1}{4}$ pound butter; $\frac{1}{4}$ pound grated cheese. Boil the macaroni till tender, and then put in a deep dish and spread over it pieces of butter and scatter the grated cheese. Put in another layer of macaroni and so on. Put bits of butter on top with salt and pepper and bake well.

ITALIAN SPAGHETTI.

(Celia Hopkins Arnold.)

Try out $\frac{1}{2}$ cup of small cubes of salt pork; add $\frac{1}{2}$ can of Italian tomato sauce, and the thick part of 1 can of tomatoes; 1 cup of boiling water. Allow to boil down on back of stove $\frac{1}{2}$ an hour, any time while boiling add 1 tablespoon of chopped parsley; $\frac{1}{2}$ teaspoon red pepper and salt. Chopped red or green peppers may be added.

Pour over spaghetti, which has been boiled tender and springle with grated Parmesan cheese.

CARROT TIMBALS.

(Mrs. J. G. Mott.)

Boil carefully in unsalted water, 3 fair sized carrots; when tender grate the carrots and add to them $\frac{1}{2}$ a cup full of cream; 4 eggs beaten until light; 1 teaspoon of salt, and a dash of pepper. Fill small cups, stand in a pan of boiling water and bake in a moderate oven for 30 minutes.

FRIED APPLES.

(Mrs. Henry Carver.)

Take out core, fill halves with bacon, which has been sliced thin and rolled; fold on piece of bacon, lay in bottom of ramkin, put apple on this and bake. Put ramkins in pan with water in bottom to keep from drying—Greenings are best.

MURPHY POTATOES.

(Used by Edna Sampsell.)

Fry small cubes of raw potatoes with a little onion and butter; when done before taking from the fire, add chopped green pepper.

POTATO CROQUETTES.

Chop 1 cup pecans or walnuts; add 1 pint mashed potatoes; then the yokes of 2 eggs, slightly beaten; 1 teaspoon salt; 1 teaspoon onion juice; 1 tablespoon chopped parsley; 1 tablespoon pepper; $\frac{1}{4}$ nutmeg grated. Mix these well together and mold into cylinder shaped croquettes; beat the whites of eggs, with 2 tablespoons water, till well mixed. Roll croquettes in this and fry in hot fat. Serve with well seasoned peas.

STUFFED POTATOES.

Take large potatoes, bake until soft; cut a round piece off the top of each; scrape out the inside very carefully so as not to break the skin, and set aside the empty cases; mash the inside very smoothly, working into it

while hot some butter and cream, about a teaspoon of each for every potato; season with salt and pepper, with a good pinch of cheese grated for each; work it very soft with cream and put into saucepan to heat, stirring hard to prevent burning, when scalding hot, stir in 1 well-beaten egg for six large potatoes; boil up once; fill the skins with the mixture and return them to the oven for 3 minutes; arrange in a pretty napkin with caps uppermost; cover with a fold of napkin; stand them up in something while heating.

TURKISH PILLAN. (Florence M. Schauffler.)

1 pint rice, mashed 3 times; 1 pint soup stock; 1 pint water; $\frac{1}{2}$ pint tomato juice; $\frac{1}{4}$ lb. butter. Bring liquids to boiling point; add seasoning and butter; when butter is melted add rice; allow to cook rapidly for 20 minutes covered; then more slowly for 25 more uncovered. It is best cooked in a heavy iron spider. Should never be stirred but lifted from the bottom with a large cooling fork if inclined to stick. When done should be dry and separate with liquid cooked out. Serve with meats having rich brown gravy.

SPAGHETTI AND CHEESE. (Mrs. Kate Floyd.)

1 five cent package spaghetti, broken in small pieces; throw into boiling water that has been salted, and boil constantly for 30 minutes; drain and bleach in cold water; make a cream of one large tablespoon of butter melted, and one of flour, blended with the butter; pour into this a cup of sweet milk and stir until it comes to a boil; butter a baking dish; put in a layer of the cream, then a layer of the spaghetti, and then a thick layer of grated cheese. Repeat this and bake.

TOMATO STUFFED WITH RICE FORCEMEAT. (Used by Edna Sampsell.)

Scoop out centers of 6 tomatoes; season with salt and pepper; cook for 10 minutes; 6 tablespoons of rice;

drain; 1 green pepper chopped fine; 1 onion chopped fine; $1\frac{1}{2}$ ounces of butter; cook for 5 minutes; add 6 chopped mushrooms; 3 tablespoons of the tomato, which has been scooped out; 1 tablespoon of salt; $\frac{1}{4}$ tablespoon of pepper; add rice; cook 6 minutes. Fill the tomatoes with the forcemeat—put on top a lump of butter and bake for 20 minutes. Delicious.

BREADS, MUFFINS, WAFFLES, ETC.

BRAN BISCUIT.

(Mrs. W. K. Sidley.)

1 egg, 3 tablespoonfuls of molasses, $\frac{1}{2}$ teaspoonful of baking soda, $\frac{1}{2}$ teaspoonful baking powder, 1 cup of flour, 2 cups of bran, 1 cup of milk, currants if you wish.

NUT WAFERS.

(Mrs. W. K. Sidley.)

2 eggs, well beaten; $\frac{1}{2}$ pound brown sugar, $\frac{1}{2}$ cup of Pecan nuts, 3 or 4 tablespoonfuls of flour, 1 teaspoonful baking powder. Drop $\frac{1}{2}$ teaspoonful on greased tins.

BROWN BREAD.

1 cup of sour milk, 1 cup of molasses, 1 cup of corn meal, 1 cup of Graham flour, 1 cup of white flour, 1 teaspoonful of soda, salt, steam 3 hours, and dry in oven 15 minutes.

BOSTON BROWN BREAD.

(Miss A. M. Everett.)

1 cup of corn meal (scalded with boiling water), 1 cup of rye flour, 1 cup of molasses, 1 cup of sour milk, 2 teaspoons of soda (dissolved in sour milk), 1 cup of sweet milk, a little salt, 1 egg, 1 tablespoon melted butter, $\frac{3}{4}$ cup of stoned raisins, 2 cups of white flour. Steam several hours.

BROWN BREAD.

2 cups Graham flour, 1 cup corn meal, 2 cups of milk, 1 teaspoonful soda, 1 teaspoonful baking powder, 1 teaspoonful salt. Steam one hour.

BOSTON BROWN BREAD.

(Mrs. G. H. Campbell.)

1 cup of molasses, put in 1 teaspoonful of soda till light, add 1 cup rye meal, 1 cup Graham meal, 1 cup corn meal, 2 cups sour milk, or hot water; pinch of salt, raisins, if desired, put in baking powder cans; fill cans $\frac{2}{3}$ full. Steam three hours.

STEAMED BROWN BREAD.

(Mrs. Henry Thayer.)

$\frac{2}{3}$ cup of molasses, 2 cups of Graham flour, $\frac{1}{2}$ cup of white flour, $\frac{1}{2}$ cup of corn meal, 1 teaspoonful soda, little salt, 1 pint of milk. Put in 3 one-pound baking powder tins. Steam 3 hours. Grease tins well. Dry off a few minutes in oven before serving.

BOSTON BROWN BREAD.

(Mrs. Hussey.)

2 cups of Graham flour, 1 cup of corn meal, 1 cup of molasses, 1 cup of sour milk, 1 teaspoon of soda dissolved in little hot water, $\frac{1}{2}$ teaspoon salt. Steam 3 hours in mould.

STEAM PONE.

1 teacup New Orleans molasses, 5 teacups corn meal, 2 teacups brown flour, 1 teaspoon salt, 1 quart butter-milk, 2 teaspoons soda. Mix thoroughly and place in an air-tight bucket. Set in kettle of boiling water and boil for six hours. Then take from bucket, put in pan and bake slowly for 2 hours, till a rich brown.

CORN BREAD.

(Mrs. Thorn.)

Ingredients.—1 cup corn meal, 1 cup flour, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{3}$ cup sugar, milk, 2 teaspoonfuls baking powder. *Mode.*—Mix $\frac{1}{2}$ of flour and corn meal with baking powder. Mix butter, eggs and sugar, then other half of flour and corn meal, and finally the flour and corn meal in which the baking powder has been mixed. Pour over milk enough to make a batter which will run. Bake in a hot oven.

CORN BREAD.

(Mrs. Hussey.)

$\frac{1}{2}$ cup corn meal, $\frac{1}{2}$ cup sifted flour, 1 egg, 2 tablespoons sugar, 1 teaspoon baking powder, 1 heaping tablespoon butter, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ teaspoon salt. Bake 20 minutes.

CORN BREAD.

(Granville Mott.)

$2\frac{1}{2}$ cups of milk, 1 cup of corn meal, 3 eggs, 2 tablespoons melted butter, 2 tablespoons of sugar, 2 teaspoons of baking powder, 1 tablespoon of flour. Heat milk to boiling point, then stir in butter and meal very slowly, while still over the fire, and beat until smooth. Then let mixture cool. When cool, add eggs unbeaten, sugar, flour and baking powder.

CORN BREAD.

(Mrs. E. M. Watkins.)

1 cup milk, 2 eggs, $\frac{1}{4}$ cup butter, 1 cup corn meal, 1 cup white flour, 2 teaspoons baking powder. Bake 20 minutes.

CORN MEAL BREAD.

(For Two.)

(Mrs. Howard Wrenn.)

1 egg, $\frac{1}{2}$ cup sugar, 1 tablespoon lard (not melted), 1 cup sweet milk, $\frac{1}{2}$ cup flour, $1\frac{1}{2}$ cup corn meal, 2 teaspoons baking powder salt.

CORN BREAD.

(Mrs. G. A. Mason.)

$\frac{1}{4}$ cup of sugar, $\frac{1}{4}$ cup of butter, $\frac{3}{4}$ cup of sweet milk, 1 cup of white flour, $\frac{1}{2}$ cup of corn meal, 1 egg, 2 teaspoons baking powder (even). Bake about 15 minutes.

SPOON CORN BREAD.

3 eggs, nearly a quart of buttermilk, 1 teacup of sweet milk, a light teaspoon of soda, lard the size of a walnut, 4 or 5 large spoonfuls of corn meal (after it is sifted). Bake in an earthen dish an hour. Serve with a spoon.

SPOON CORN BREAD.

1 pint sweet milk, 1 small teacup of sifted meal, 4 eggs, $\frac{1}{2}$ teaspoon salt, 1 teaspoon sugar, 1 even tablespoon butter. Put milk on to boil. Add meal slowly and let it boil for a few minutes. Take it off, add salt, sugar and butter. When this is almost cool beat the eggs separately. Add the yolks just before baking. Beat the whites to a stiff froth. Bake 30 minutes.

CORN MEAL CAKES. *Muffin*

$1\frac{1}{2}$ cups milk, 2 eggs, well beaten, pinch salt, 1 teaspoonful butter, melted, $\frac{1}{2}$ cup white flour, sifted, enough corn meal to make a good batter, 1 heaping teaspoonful baking powder.

CORN BREAD. (Mrs. C. W. Buckley.)

1 cup of either sweet or sour milk, 1 cup corn meal, 1 cup white flour, 2 large tablespoonfuls of melted butter, 1 teaspoonful salt, 2 teaspoonfuls baking powder, 2 eggs, whites and yolks, beaten separately, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoonful of soda if sour milk is used.

KENTUCKY CORN DODGERS.

Sift the best meal made from the white corn, any quantity desired. Salt to taste. Mix with cold water into stiff dough and form into round, long dodgers with the hands. Take the soft dough and form into shape by rolling between the hands, making the dodgers about 4 or 5 inches long and $1\frac{1}{2}$ inches in diameter. Have a griddle hot, grease a little with lard, and put the dodgers on as you roll them. Put in oven and bake thoroughly, when they will be crisp and a rich brown. This bread does not rise.

JOHNNIE CAKE.

1 quart meal, 1 pint warm water, 1 teaspoon salt. Sift meal in a pan and add water and salt. Stir it until it is light, and then place on a new, clean board and place nearly upright before the fire. When brown, cut in squares, butter nicely and serve hot.

FRUIT LOAF. (Mrs. Troxel.)

1 pint of bread sponge, 1 cup of brown sugar, 1 cup of molasses, 1 cup of butter, $\frac{1}{2}$ cup of sweet milk, 1 cup of raisins, 1 of currants, a little lemon and citron peel, 1 tablespoonful of cinnamon, 1 teaspoon of cloves, 1 of allspice, 2 or 3 eggs. Beat eggs, butter and sugar, add all together with flour enough to stiffen as an ordinary loaf.

NUT BREAD. (Mrs. Daniel Cobb.)

1 egg, 1 cup granulated sugar, 1 cup milk, 1 cup English walnuts (cut, not chopped), 3 cups flour, 3 teaspoons baking powder, a little salt. Beat egg and sugar together, then add milk, nuts and flour. Mix with spoon, grease pan and let stand 20 minutes before baking; then bake in slow oven nearly an hour.

NUT BREAD.

4 cups of flour, 4 teaspoons of baking powder $\frac{1}{2}$ cup of sugar (scant), $\frac{1}{2}$ teaspoon of salt, $\frac{1}{3}$ pound of chopped walnuts. Mix all together and add two eggs, well beaten, and 2 cups of milk. Pour into well buttered bread pans, rise 20 minutes and bake from 30 to 40 minutes in a slow oven. This makes two loaves.

NUT BREAD. (For Two.)

(Mrs. Howard A. Wrenn.)

1 egg, 1 tablespoon sugar, 1 cup sweet milk, 2 cups flour (whole wheat), 2 teaspoons baking powder, salt, 1 cup walnut meats. Let raise $\frac{1}{2}$ hour. Bake 45 minutes.

NUT BREAD. (K. F.)

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 egg, beaten, 1 full cup of milk. 1 cup sliced walnut meats, 3 cups flour, 3 teaspoons baking powder. Mix all together. Let rise 25 minutes, then put in oven and bake 45 minutes.

OATMEAL CAKES.

(Mary Deane.)

2 cups of oatmeal, 1 cup of flour, 1 tablespoon butter, 1 teaspoon soda. Mix with hot water and the proper amount of salt.

WHEAT CAKES.

(Mrs. Luther.)

Yolks of two eggs beaten with teaspoon sugar and teaspoon salt, 1 pint sweet milk, flour to make batter, 1 teaspoonful baking powder in flour. Add beaten whites last.

MUFFINS.

4 eggs, 1 quart sweet milk, 1 quart flour, 1 tablespoon melted butter, a little salt. Beat the eggs separately. Add milk and butter to yolks and then the flour. Add whites last and bake in hot-muffin irons.

PUFF MUFFINS.

3 eggs beaten separately, lard the size of a walnut, 2 pints of milk, 2 pints of flour well sifted. Beat yolks well, then add lard and salt. Then a little flour, then milk, then more flour and more milk until all is added. Add slowly the well beaten whites. Bake in muffin molds. They have to bake slowly to give them plenty of time to rise.

BRAN MUFFINS.

2 cups sweet milk, 2 cups of bran, 2 eggs, 1 cup whole wheat, 1 tablespoon baking powder, 1 tablespoon molasses. Bake in muffin tin in quick oven.

QUEEN'S MUFFINS.

(Mrs. G. A. Mason.)

Cream $\frac{1}{4}$ cup of butter. Add 1 egg, 1-3 cup of sugar, beaten together; $1\frac{1}{2}$ cups of flour, 1 cup of milk, 2 heaping teaspoons of baking powder, 1-3 teaspoon of salt. Bake in gem pans.

GRAHAM MUFFINS.

1 tablespoon of butter, 1 tablespoon of lard, 1 tablespoon of sugar, 2 eggs, 1 cup milk, 2 cups graham flour, 1 cup white flour, 2 tablespoons of baking powder.

MUFFINS.

(Miss Freda Heintz.)

1 egg, 1 teaspoon sugar, 1 cup milk, 1 tablespoon butter melted. Flour to make a thin batter like griddle cakes. To every cup of flour take 1 teaspoon baking powder. Pinch salt.

QUEEN OF MUFFINS.

$\frac{1}{4}$ cup butter, creamed; add 1-3 cup sugar and 1 egg well beaten; sift $1\frac{1}{2}$ cups flour with $2\frac{1}{2}$ teaspoons baking powder and add to mixture with $\frac{1}{2}$ cup (scant) milk. Bake in the gem pans 25 minutes.

MARCELLUS'S CORN MUFFINS.

1 pint buttermilk, $\frac{1}{2}$ pint corn meal, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, 1 egg, 1 tablespoon melted lard. Beat the egg, add soda to buttermilk and 1 tablespoon melted lard and mix together. Have muffin-rings hot and well greased and fill half full and cook brown.

BLUE BERRY MUFFINS.

$\frac{1}{2}$ cup butter, 1 cup sugar, 2 eggs, 1 cup sour milk, 1 cup molasses, 1 teaspoon soda, 1 teaspoon cinnamon, 3 cups flour, 1 cup blueberries.

FRENCH CORN MUFFINS.

(Mrs. H. B. Roberts.)

To $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup soft butter add 2 beaten eggs, 1 cup sweet milk, 1 cup Indian meal, 1 cup wheat flour, 3 teaspoons baking powder. Bake in a moderate oven from 20 to 30 minutes. This makes 12 delicious muffins.

BRAN MUFFINS.

(Mrs. George E. Moore.)

2 cups Pillsbury bran, 1 cup flour, 1 cup sour milk, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon baking powder, 2 tablespoons sugar or molasses. Bake in muffin tin or loaf.

ENGLISH PANCAKES.

(Mrs. Troxel.)

Make a batter of two cups of flour, four eggs and one quart of milk. Add as a great improvement one tablespoonful of brandy with a little nutmeg scraped in. Make this size of frying pan. Sprinkle a little granulated sugar over this pancake, roll it up and send to the table hot.

RICE CAKES.

Cook one cup of rice, and add to it $\frac{1}{2}$ cup of cream, 1 teaspoon baking-powder, 2 tablespoons flour, 2 eggs, well beaten. Fry in lard or butter just enough to grease skillet.

BUCKWHEAT CAKES.

For breakfast cakes the batter must be made and put to rise the night before in a warm place. 1 quart buckwheat flour, 4 tablespoons yeast, 1 teaspoon salt, 1 tablespoon molasses, warm water enough to make a thin batter. If the batter should be sour when ready for use, add a little soda. Serve with syrup or honey.

CORN MEAL PUFFS.

1 cup milk, 1 tablespoon butter, $\frac{1}{4}$ teaspoon salt, 2 eggs, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup flour, $\frac{1}{2}$ cup corn meal (scant), 2 teaspoons baking power. Scald milk, add butter and salt and stir in the corn meal (granulated yellow preferred), stir and let thicken a few minutes, then cool; add eggs beaten without separating, add sugar, flour and baking powder sifted together. Turn into a hot, buttered muffin pan and bake 15 to 20 minutes in a hot oven. Make 1 dozen delicious cakes.

POPOVERS.

Beat 2 eggs very stiff and add 1 cup of milk, 1 cup of flour and a pinch of salt. Have small tins very hot and well buttered. Fill half full with the mixture, bake in a quick oven 20 minutes and eat at once.

TIMBLE SHELLS.

1 cup flour, 1 cup milk, 2 eggs, 1 small teaspoon salt. Beat all well together to consistency of cake batter. Have

timble iron very hot before dipping in butter. Fry in deep fat.

POPOVERS.

2 cups milk, 2 cups flour, 2 eggs; salt to season; small piece of butter, melted and added last. Bake in a hot oven.

SALLY LUNN WITH YEAST.

(E. L. Wolcott.)

Make a stiff batter with 1 pint of scalded milk, add salt, 1 tablespoon each of sugar and lard, 2 well beaten eggs, 1 cake of compressed yeast. When risen to double its bulk add enough flour to knead a little and roll to 1 inch thickness. Grease pie tins well and fit a layer in bottom, then turn over, place a second layer on top. This rule will make three tins. When light enough to bake, cover top with thick syrup of granulated sugar filled with chopped English walnuts or pecans. Reheat before serving.

SALLY LUNN.

1½ pints flour, 3 eggs, 1 tablespoon white sugar, ½ cup melted butter, 1 teacup yeast, 1 pint milk. Make into a stiff batter, having beaten ingredients well together. Let it rise for 5 hours. Then add ½ teaspoon of soda in a little warm water and pour the batter in a well greased cake mould. Bake 40 minutes and serve hot with butter.

RUSK OR SWEET BREAD.

1 pint flour, 1 pint white sugar, 1 teacup melted lard, 1½ pints of water, 2 kitchen spoons of yeast. Make into a batter at night, set in a warm place to rise. The next morning work into this sponge 2 beaten eggs, 3 pints of flour. Set in a warm place to rise again. When light, bake. Spread on the rolls when warm white of an egg and sifted cinnamon. The dough should be as soft as you can make it to work well.

SHORT BREAD.

Ingredients.—1 pound flour, ½ pound butter, ¼ pound sifted sugar. *Mode.*—Put the flour into a basin with the butter and mix, and then mix in sugar. Bake on paper in moderate oven.

GERMAN COFFEE CAKE.

(Mrs. William Millard.)

1 egg, $\frac{1}{2}$ cup sugar, 1 cup sweet milk, butter size of walnut, 2 teaspoonfuls of baking powder, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{4}$ cups flour. Cinnamon and sugar on top. Very nice for breakfast or lunch.

COFFEE CAKE.

Beat 2 eggs well and beat into this 2 cups cream, then add 1 cup sugar. Mix and sift $1\frac{1}{4}$ cups flour with 1 teaspoon of cream of tartar and 1 teaspoon of salt. Stir this into mixture and add $\frac{1}{2}$ teaspoon soda dissolved in 1 tablespoon hot water and $\frac{1}{2}$ teaspoon vanilla. Bake in large square jelly cake tins, cut with diamond-shaped cutter and put in pairs with the following fillings: Make a smooth paste of 2 tablespoons corn starch, a little water. Mix with a cupful of clear coffee and boil 10 minutes, then add $\frac{1}{4}$ teaspoon salt and the beaten yolks of 2 eggs, slowly. Cook until mixture thickens, then fill the cakes and cover with icing made by mixing the juice of 2 oranges and 1 lemon and stirring in confectioners' sugar until stiff enough to frost. Before icing dries sprinkle with finely chopped nuts.

COFFEE CAKE.

(Mrs. Norcross.)

1 cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup cold water or coffee with 1 teaspoonful soda dissolved in it, 2 eggs, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ each of cloves and allspice, 2 cups flour, raisins.

COFFEE CAKE.

(Mrs. Ten Broeck.)

1 cup sugar, 1 large tablespoon butter, 2 eggs, 1 scant cup milk, $1\frac{1}{2}$ cup flour, $1\frac{1}{2}$ teaspoon baking powder. Put in 2 large tins and over them $\frac{1}{2}$ cup sugar, 1 teaspoon cinnamon, $\frac{1}{2}$ cup almonds (chopped). Bake in quick oven.

BISCUIT (For 2.) (Mrs. H. B. Roberts.)

1 cup flour, $\frac{1}{4}$ teaspoon salt, 2 level teaspoons baking powder, 1 tablespoon butter little more than level, 6 tablespoons sweet milk (more or less).

SHORT CAKE (For 2). (Mrs. H. B. Roberts.)

1 cup flour, $\frac{1}{4}$ teaspoon salt, 2 level tablespoons sugar, 2 level teaspoons baking powder, 2 tablespoons butter, 6 tablespoons milk (more or less).

POPCORN BISCUIT. (Mrs. R. J. Beatty.)

Into 1 quart of flour put 2 teaspoons of Royal baking powder and 2 tablespoons of salt. Mix thoroughly with cold water pat out into a cake on the board, cut out with a small cutter and place separately in the pan. Bake very well.

CURRENT BISCUIITS.

Ingredients: 1 lb. bread dough; $\frac{1}{2}$ lb. currants; $\frac{1}{4}$ lb. pulverized sugar; 2 eggs; 1 tablespoonful butter. Mode: Beat sugar and eggs together; mix other ingredients together, and add to them the eggs and sugar; make into small buns, put them to raise, and bake 20 minutes in moderate oven.

WHITE ROLLS. (Mrs. G. H. Campbell.)

1 pint sweet milk; piece of butter size of egg; tablespoonful of sugar; pinch of salt; heat up in double boiler, when cool add $\frac{1}{2}$ yeast cake; mix in flour enough to make a dough; chop with chopping knife 20 minutes; let rise in a warm place; chop again for 10 minutes; let rise till light; make in small cakes; turn in with butter between; bake 20 minutes.

BAKING POWDER BISCUITS.

1 quart sifted flour; 1 teaspoonful salt; 1 teaspoonful baking powder, sift both with flour; 1 large table-

spoonful lard; mix all well; handle as little as possible; roll and cut; cook in very hot, quick oven.

BEATEN BISCUITS.

(Mrs. E. B. Pierce.)

Fill a quart sifter full of flour; add a teaspoon of salt; after sifting, rub in a large kitchen spoon of lard through the flour; mix a $\frac{1}{2}$ pint of sweet milk with $\frac{1}{2}$ ice pint of water; add gradually to flour to make a stiff dough, be careful and don't use too much liquid, some flour takes more than others, and the stiffer the dough the better you can work it and the more worked the better they will be. If you haven't a regular biscuit worker, beat with rolling pin until the dough shortens; roll out about $\frac{1}{2}$ an inch thick, cut out and stick with fork; bake in a moderate oven for $\frac{1}{2}$ hour.

BROWN BISCUITS.

(Mrs. E. A. Bourinque.)

1 quart of new flour, unbolted or Graham flour; 2 tablespoons lard or butter; 1 cup of buttermilk, with one teaspoon soda; $\frac{1}{2}$ teaspoon salt; 2 teaspoons brown sugar; make this into soft dough, work little, roll out, and cut into biscuits and bake in a quick oven.

MISCELLANEOUS RECIPES.

YORKSHIRE PUDDING.

(VanNortwick.)

1 quart of flour; 1 pint of milk; 1 teaspoon salt; 2 teaspoons baking powder; 1 tablespoon lard; 1 egg; sift the flour, salt and baking powder together; mix in lard; stir in milk to a thin batter; add the beaten egg; drop in the pan with a roast; bake twenty minutes.

"BELLES CALAS. TOUT CHAUD!"

(Mrs. H. L. Taylor.)

Under this cry is sold by the old negro Creole women in the French portion of New Orleans every morning, this tasty dish: Boil soft one pound rice; when cold

add three or four eggs; a large cup sugar; one package self-rising flour; soak a piece of bread in water, drain and take off the crust; mix it well with the rice; add a little grated nutmeg; and cook by dropping a spoonful at a time, in boiling lard. This dish is served for breakfast with hot coffee.

WAFFLES. (Delicious.)

(Mrs. H. B. Roberta.)

2 eggs; 1 pint flour; 2 teaspoons baking powder; 2 cups sweet milk; 1 large tablespoon soft butter; 1 large tablespoon soft lard; and a little salt.

WAFFLES.

(Mrs. Traxel.)

1 quart of sweet milk; 4 eggs; $\frac{2}{3}$ of a cup of butter; $\frac{1}{2}$ a teaspoonful of salt; 3 teaspoons of baking powder; flour enough to make a nice batter.

WAFFLES.

(H. O. Schumacher.)

1 pint milk; 3 eggs, beaten separately; $\frac{1}{2}$ sup melted lard and butter; 2 teaspoons baking powder; flour enough to make batter as stiff as pancake batter; add baking powder and whites of eggs, last minute before cooking.

WAFFLES.

1 pint sour cream; 1 pint flour; 3 eggs; $\frac{1}{2}$ teaspoon soda; beat well and fill hot waffle-irons, which have been well buttered; cook till a rich crisp brown and serve hot with melted butter; be sure to have irons hot.

WAFFLES.

(Mrs. Chas. H. Warren.)

2 eggs; 1 pint milk; butter size of an egg; 2 teaspoons baking powder; 1 teaspoon sugar; 1 pint of flour; beat the eggs separately adding whites last thing; bake in hot waffle irons.

WAFFLES.

(Mrs. Hussey.)

1 pint milk; pinch of salt; $\frac{1}{2}$ cup of melted butter; 3 eggs, beaten separately; 2 teaspoons baking powder; beat in sifted flour to make rather thin batter.

WAFFLES.

(Mrs. George E. Moore.)

4 eggs beaten separately; $1\frac{1}{2}$ pints sour milk; $\frac{1}{2}$ cup butter; 1 teaspoon soda, dissolved in milk; $1\frac{1}{2}$ teaspoons baking powder; flour to make right stiffness. This is large recipe. Use half for small family.

WAFFLES.

(For three people.)
(Mrs. Slade.)

1 cup of milk; 1 cup of flour; 1 egg, beaten separately; 1 tablespoon of melted butter; 1 teaspoon heaping of baking powder; 1 pinch of salt; mix the milk, flour, yoke of egg, butter and salt; add the well beaten white of an egg; just before baking add the baking powder.

BREAKFAST MUFFINS.

(Mrs. Luther.)

$\frac{1}{4}$ cup of butter; $\frac{1}{4}$ cup of sugar; 2 eggs; 2 cups flour; 3 teaspoons baking powder; $\frac{3}{4}$ cup of milk; salt.

SALADS AND SALAD DRESSINGS.

GRAPE FRUIT IN JELLY.

(Mrs. L. Smith.)

In $\frac{1}{2}$ a cup of cold water, soak $\frac{2}{3}$ of a box of gelatine for 2 hours; to this add the juice of 3 grape fruit; 1 cup of hot water; 1 cup of sugar; juice of 3 or 4 lemons; strain; lay pieces of grape fruit in jelly, and mold in cup molds; or garnish with the pieces of grape fruit, instead of putting them in the jelly and serve on lettuce with Mayonnaise.

GRAPE FRUIT AND ENGLISH WALNUT SALAD.

Take out the sections, being careful to remove all the white bitter skins; to 1 quart of grape-fruit, after it is prepared, add 1 pint of English walnuts. Serve with bleached lettuce and a French dressing made of lemon in the proportion of 3 tablespoons of oil to 1 of lemon juice.

FRUIT SALAD.

Equal parts of fruit, Malaga grapes, celery, oranges and nuts; dressing of sugar, lemon juice, oil and vinegar. Just before using, mix with whipped cream.

APPLE AND GRAPE FRUIT SALAD.

(Clara R. Smith.)

Remove center leaves from 1 large head lettuce; fill with apple and grape-fruit cut in small pieces and mixed with Mayonnaise dressing; on top, garnish with apple balls, dipped in red vegetable color. Around edge of plate put slices of grape-fruit and apple, leaving the red skin on apple; one piece of apple to three grape-fruit.

TOMATO SALAD.

Take 12 large ripe tomatoes, remove skin and cut the center from each; fill the hole with a dressing of 1 cup cold ham, which has been run through a meat-grinder; 1 tablespoon chopped onion; salt and pepper to taste; 1 teaspoon celery seed; $\frac{1}{2}$ cup bread crumbs; 1 tablespoon olive oil. Put on ice and serve with a rich Mayonnaise.

POTATO SALAD.

1 quart cold potatoes; $\frac{1}{2}$ pint cold peas, which have been cooked till tender; 2 or 3 good-sized firm tomatoes, not too ripe; 2 stalks of celery; 1 onion chopped fine. Cut the potatoes, tomatoes and celery into small pieces, add the onion and season with salt and pepper. Serve on lettuce leaves with a rich Mayonnaise.

STUFFED TOMATO SALAD.

(Mrs. E. B. Peirce.)

Peel tomatoes, chill, remove seeds and pulp; put 1 tea-

spoon French dressing in each and stand in ice box until ready to serve, then fill with equal parts of finely chopped celery and nuts. Serve on lettuce with Mayonnaise.

COLD SLAW.

Take off the outer leaves and split the head off of a cabbage on a slaw-cutter or with a sharp knife into fine shreds and put on ice. Serve with French dressing or Mayonnaise.

CELERY SALAD.

Cut crisp celery into short lengths and put on ice; when ready to serve, mix through it either Mayonnaise or French dressing made of 2 tablespoons olive oil and 1 of vinegar, and salt and pepper to taste.

NUT SALAD.

Take equal parts of celery and nuts and serve with a French dressing.

EGG SALAD.

Take any number of hard boiled eggs and remove the shells and cut in half; remove carefully the yellows and make a dressing of them with chopped ham, pepper and salt, made mustard, butter and a little cream; mix well and fill the whites. Put on ice till ready to serve. Serve on lettuce leaves with French dressing or Mayonnaise.

CABBAGE SALAD.

1 good sized cabbage chopped fine. Dressing: 1 teaspoonful mustard; 1 teaspoonful pepper; 2 or 3 teaspoonfuls salt; 1 dessertspoonful sugar; 1 gill vinegar; 1 gill of either sweet or sour cream; take yolk of 3 eggs (hard boiled) and mash to fine powder; add sugar, pepper mustard and salt; then cream and last vinegar. Strain onto chopped cabbage.

BEET SALAD.

To 1 pint chopped beets, $\frac{3}{4}$ of a pint celery, and $\frac{1}{4}$ of a pint chopped pecans or walnut meats; mix highly seasoned salad dressing. More salt and pepper usually required.

TOMATO JELLY SALAD.

Add $\frac{1}{4}$ of a box of gelatine to a pint of well seasoned strained tomatoes; when dissolved strain, mold in small cups or wine glasses, turn out on lettuce leaves and serve with a spoonful of Mayonnaise on the side.

TOMATO JELLY.

$\frac{3}{4}$ box Knox gelatine; $\frac{3}{4}$ cup cold water; 1 can tomatoes; $\frac{1}{2}$ onion; a stalk of celery; 2 tablespoons Tarragon vinegar; a bay leaf; 2 cloves; a few grains cayenne. Soften the gelatine 5 minutes in the cold water; cook together the other ingredients, except the vinegar 10 minutes; add the vinegar and softened gelatine and stir until dissolved then strain. Pour into a mold and set in a cool place or on ice to form. When cold turn from the mold, garnish with lettuce leaves and pour Mayonnaise dressing over the whole.

CREAM OF CHICKEN SALAD.

(Mrs. E. B. Peirce.)

White meat of 1 chicken; 12 almonds; 1 teaspoonful salt; $\frac{1}{2}$ teaspoonful onion juice; 2 tablespoons lemon juice; 1 gill of aspic; 1 gill of cream; 1 pint cut-up celery; 1 pint Mayonnaise. Take the white from 1 boiled chicken, chop very fine, then rub to a powder. As the meat is put through the chopping machine chop also 12 blanched and dried almonds; add to this the salt, onion juice and 4 tablespoonfuls thick Mayonnaise; mix; add 2 teaspoonfuls of lemon juice and the aspic; mix again, and stand aside until the mixture begins to congeal; then stir in hastily the cream that has been whipped to a stiff froth; turn this again into a border mold and stand away for 2 hours to harden; when ready to serve cut sufficient celery to make a pint, mix into plain Mayonnaise dressing, and heap into the center of the mold. Put $\frac{1}{2}$ a pint of Mayonnaise into a pastry bag and with a star tube garnish the top with cream jelly and serve at once. Knox's gelatine may be used in place of the aspic.

SHRIMP SALAD.

(Mrs. E. B. Peirce.)

Boil chicken and beef and take stock; season with salt; pepper and lemon juice, then add $\frac{1}{2}$ box gelatine, and let dissolve. Place shrimps in molds; mince 2 hard boiled eggs over them; cover with seasoned stock; let jell. Turn molds out on lettuce leaf and serve with Mayonnaise.

LOBSTER SALAD.

1 can of lobster; equal part of celery; chop the lobster and cut the celery. Serve on lettuce leaves with a rich Mayonnaise.

SALMON SALAD.

Remove the skin and bones and pick into small pieces; yolks of 6 hard boiled eggs; 1 cup of butter; mash eggs and butter and add salmon with pepper and salt and 1 tablespoon made mustard. Serve on lettuce leaves.

POND LILY SALAD.

(Mrs. Frank R. McMullin.)

Chill 6 hard boiled eggs and cut in halves, crossways; the yokes are removed without breaking and the whites are then cut into strips and arranged on lettuce leaves to resemble lily petals, with the half yokes in the center of each, making a perfect semblance of pond lilies. A French dressing is poured over them. This is a very attractive looking salad.

JAPANESE SALAD.

(Mrs. Frank R. McMullin.)

Take tender cooked beets, hollowed out to make a cup; fill this with a mixture of boiled rice, chopped apple, celery and pecan meats, and on top put a tiny ball of cream cheese; pour over a French dressing. Serve on a crisp lettuce leaf. One such for each person.

SHIMAS NOVELTY SALAD.

(Mrs. Frank R. McMullin.)

Fine white canned pears, cut in two, lengthwise; a half served in each individual salad, on crisp heart of lettuce leaves with a fringe of water cress. The cavity in the

center of the pear is filled with grape fruit pulp and Malaga grapes. When ready to serve, pour over a dressing made in the proportion of 1 tablespoonful of olive oil; a teaspoonful of pure white honey; salt; paprika; the white of 1 egg; 2 teaspoonfuls of lemon juice; the whole being whipped creamy. This makes a delicious salad.

SALMON SALAD.

(Kate Moore.)

(Used by Edna Sampsell.)

1 can salmon, pull apart and remove bones; $\frac{1}{2}$ head of cabbage chopped fine; 2 large pickles; 6 hard boiled eggs; 1 bunch of celery. Serve with boiled dressing.

POINSETTA SALAD.

Materials: Large firm red tomatoes, celery, hard-boiled eggs, salad dressing, and either white lettuce or endive. Way of preparing: Remove the peel from tomatoes by dipping them into boiling water; set on ice to chill; when ready to serve cut them into irregular leaves from flower end, to stem end, and leave them attached to stem end; remove the seeds; set each tomato on a bed of lettuce or endive and fill the center with chopped celery and boiled egg mixed with rather a stiff salad dressing.

PINEAPPLE AND CELERY SALAD.

Pare and eye a small pineapple; cut in slices almost an inch thick than in dice. Wash and cut fine an equal amount of celery; to 1 cup of Mayonnaise add $\frac{1}{2}$ cup of whipped cream, and mix together; stir a little more than half of this with pineapple and celery and season with a little salt. Garnish with pecans.

VEGETABLE AND NUT SALAD.

1 cup of peas; 1 cup celery cut in dice; 1 cup orange cut in dice; 3 tablespoons Mayonnaise mixed with 1 tablespoon of whipped cream; 1 cup of English walnuts. Serve in hearts of lettuce.

PINEAPPLE AND MARSHMALLOW SALAD.

1 cup marshmallows (cut in quarters); 1 cup pineapple cut in dice; 1 cup of celery cut in dice; 3 tablespoons of Mayonnaise; 1 tablespoon whipped cream. Salt to taste and a little paprika.

EAST INDIAN SALAD.

(Used by Edna Sampsell.)

Cut a head of lettuce into strips—cutting across the head. Make a nest on each plate and place on the lettuce two thick slices of tomato. On one tomato spread chopped celery and onion, on the other slice of tomato chopped water cress; pour on all a highly seasoned French dressing.

FRENCH DRESSING.

4 tablespoons olive oil; 1 tablespoon vinegar; season to taste with pepper, salt and a little garlic. The bowl in which the dressing is to be made rubbed with garlic will give sufficient flavor.

MAYONNAISE WITH TOMATO CATSUP.

(Mrs. Howard A. Wrenn.)

For all vegetable salads, mix the regular Mayonnaise dressing with tomato catsup to taste.

MAYONNAISE.

Yolk of 1 egg; $\frac{1}{2}$ teaspoon salt; dash of cayenne pepper; 1 cupful of salad oil; $\frac{1}{2}$ teaspoonful of lemon juice. Let the oil and egg be very cold before using; also the plate must be on ice; let the yolk be entirely free from any white; add salt and pepper to egg and mix well, then add oil drop by drop. The success depends on adding the oil slowly at first. Spend half of the time in incorporating the first 2 spoonfuls of oil, after that it can be added a little faster. After it is thick alternate a few drops of vinegar with the oil. If mustard is liked add $\frac{1}{4}$ teaspoonful of dry mustard with the salt at the beginning.

MAYONNAISE DRESSING.

Yolk of 1 egg; dessert spoonful vinegar; dessert spoon-

ful lemon; salt and pepper to season; beat well together; add oil slowly at first, but not drop by drop.

MRS. JACKSON'S SALAD DRESSING.

1 teaspoon dry mustard; 1 teaspoon of salt (scant measure); 1 tablespoon of vinegar; beat with the yolks of 2 raw eggs; add $\frac{1}{2}$ scant cup of butter or oil, a few drops at a time; the beaten whites of the eggs; $\frac{1}{2}$ cup of vinegar or lemon juice, beating well all the time; cook over boiling water until it thickens.

FRUIT SALAD DRESSING.

(M. B.)

1 cup of milk, warmed, into which put a tablespoonful of melted butter; 1 tablespoon of flour; a pinch of salt, red pepper and a little sugar; cook until thick and let cool; heat $\frac{1}{2}$ pint of cream; add dressing and beat well. Mix with all kinds of fruit. Place whipped cream on top for garniture.

SALAD DRESSING.

(Mrs. H. W. Boyd.)

Salad dressing without oil—to use on lettuce, potato salad and slaw: 2 eggs, well beaten, with 3 tablespoons of sugar; add to this scant $\frac{1}{2}$ cup of vinegar; a good $\frac{1}{2}$ cup of milk, and 1 tablespoon of butter; salt, pepper and mustard to taste. Cook in double boiler until thickens, stirring constantly; add milk, or better, cream, after mixture cools.

SALAD DRESSING.

2 eggs; $\frac{1}{4}$ teaspoon of mustard; 1 teaspoon salt; 2 tablespoons of sugar; 1 tablespoon of flour; butter the size of an egg; pinch of cayenne pepper; beat well together; add pint of milk; put on fire, stirring constantly till it boils; take off and thin with vinegar. For fruit salad, add whipped cream and sugar.

BOILED SALAD DRESSING.

(Mrs. T. R. Wyles.)

1 tablespoon butter; 1 teaspoon flour (heaping); $\frac{1}{2}$ cup

of vinegar (half water); 1 egg. Let the butter boil and add to it the flour; to this add vinegar also boiling; cook the mixture a few minutes; have the yolk of the egg well beaten and into it pour the boiling mixture; beat the whole then thoroughly. Season to taste when cold.

SALADS.

BOILED SALAD DRESSING.

Ingredients: 4 eggs; 1 cup vinegar; $1\frac{1}{2}$ cups of water; 4 tablespoonfuls of sugar; piece of butter size of an English walnut. Mode: Beat eggs till quite light; add vinegar and water; sugar and butter and boil till thick as custard; take off and season with dry mustard, salt and pepper to taste. Keep in cool place.

FRUIT SALAD DRESSING.

(Mrs. H. B. Clarke.)

Yolk of 4 eggs, beaten to a cream; 1 tablespoon sugar; 1 level teaspoon dry mustard; 1 level teaspoon butter; 1 tablespoon lemon juice; 4 tablespoons vinegar; $\frac{1}{2}$ teaspoon salt; $\frac{1}{4}$ teaspoon paprika. Add all these to beaten eggs, excepting salt; cook in double boiler until thick enough to coat spoon; when cold mix with $\frac{1}{2}$ pint of whipped cream; add salt after cooling, just before adding cream; add teaspoon sherry wine to the fruit used and let stand in refrigerator for an hour or two.

VINAGRET SAUCE.

(Mrs. Hussey.)

$\frac{1}{2}$ cup of Tarragon vinegar; 2 tablespoons olive oil; 8 olives; 8 midget pickles; 1 teaspoon pearl onions; 1 teaspoon capers. Make pink with paprica; salt to taste; mince olives and pickles.

VINEAGRETTE SALAD DRESSING.

(Used by Edna Sampsell.)

4 tablespoons of oil; 2 tablespoons of vinegar (Tarragon); 2 tablespoons minced pickles and olives, a little onion (pickled preferred); 1 saltspoon of salt; 2 saltspoon of mustard; $\frac{1}{2}$ spoon of white pepper.

PIES.

CORNSTARCH PUFFS.

(Mrs. H. B. Roberta.)

Small $\frac{1}{2}$ cup butter—creamed; 1 cup sifted pulverized sugar; 1 cup cornstarch; 3 teaspoons baking powder; 4 eggs, beaten separately; yolks with sugar, butter and flour. Whites folded in last. Flavoring.

MINCE MEAT.

2 lbs. beef (round); 1 lb. beef suet; 2 lbs. raisins; 2 lbs. currants; 1 lb. sultannas; 1 lb. citron; 5 lbs. apples; 1 tablespoon cloves; 1 tablespoon allspice; 2 tablespoons cinnamon; 2 tablespoons mace; 1 tablespoon salt; 1 teaspoon nutmeg; $2\frac{1}{2}$ lbs. brown sugar; 1 quart sherry; 1 pint brandy.

CREAM PIE.

(Mrs. E. B. Peirce.)

4 eggs; 1 cup sugar; 2 cups pure milk—company's sweet milk; 1 heaping tablespoonful cornstarch; separate eggs, into the yokes beat the sugar, then the cornstarch, mixed in a little milk; stir this into the two cups of milk; cook in double boiler; flavor; turn into crust; bake until custard sets. Add meringue made of the whites of the eggs, return to oven and brown.

PRUNE TARTS.

Mode: Scald some prunes, remove stones, take out the kernels, and put the latter into a little cranberry juice with the prunes and sugar; simmer and when cold make it into tarts with what paste you like. All stone fruits can be done thus.

CREAMED TARTLETS.

Mode: Make a short paste as follows: 1 white and 3 yolks of eggs; 1 ounce each of butter and sugar; small quantity of salt and flour to the required consistency; work it very lightly indeed; roll it $\frac{1}{4}$ inch thick; line tartlet tins with it filling them with rice so that they keep their shape. Bake them carefully in a moderate oven.

Fill the tartlet with jam, placing a spoonful of whipped cream on the top.

SQUASH PIE. (Economical.)

(Mrs. G. H. Campbell.)

2 cups sifted squash; 1 cup sugar; 1 tablespoon corn starch with squash; pinch of salt; 1 quart milk and 2 eggs; ginger, cinnamon, nutmeg; the squash in warm milk; put in pie and bake.

RHUBARB PIE.

(Mrs. G. N. Lyman.)

1 pint bowl of rhubarb, cut fine; 1 cup sugar; yolks of 3 eggs; 1 teaspoon flour. Mix sugar and flour together; add yolks; then stir in rhubarb; bake in under crust. Make a meringue for top of the whites of eggs.

RAISIN PIE.

(From the Carruabbee Shop, No. 6 Madison street.)

2 cups sugar; 1 package raisins; butter size of walnut; cook in sufficient water for 30 minutes; 2 heaping table-spoonfuls of rice flour dissolved in cold water; pinch of salt; bake in 2 crusts 20 minutes; have the crust rich and flaky.

RAISIN AND RHUBARB PIE.

$\frac{3}{4}$ cup raisins; 2 cups rhubarb; 1 cup sugar; $\frac{1}{2}$ lemon, grated rind only; 2 eggs, yolks only; stone raisins and chop fine; chop rhubarb; add sugar and lemon rind and cook. Just as you take from fire add yolks and stir well, let cool thoroughly before putting into baked shell. Add meringue and brown.

CRANBERRY AND RAISIN PIE.

(Mrs. John A. Putnam.)

1 cup raisins; 1 cup cranberries; 1 cup sugar; 1 cup water. Boil until well done, then add a teaspoon vanilla and 1 small tablespoon flour, rubbed in a little water. Make a tart crust.

LEMON PIE.

(Mrs. Henry Thayer.)

1 lemon, rind and juice; $1\frac{1}{4}$ cups water; 3 eggs, keep whites of 2 for frosting; cook in double boiler; have pie crust cooked and then pour in.

LEMON CREAM PIE.

(From Marion Harland.)

(Kate F. Floyd.)

1 teacup powdered sugar; 1 tablespoon butter; 1 egg; 1 lemon (large) grated rind and juice, remove seed carefully; 1 teacup boiling water; 1 tablespoon cornstarch, dissolved in cold water; stir cornstarch into water; cream, butter and sugar, and pour over this the hot starch. When quite cool add lemon and well beaten egg; mince inner rind and add; bake in open shell and add meringue.

LEMON PIE.

(Mrs. H. B. Roberta.)

1 cup sugar; 1 cup water; 2 eggs (saving the whites for frosting pie); juice of 1 lemon; 2 tablespoons flour; 1 tablespoon butter; cook in double boiler till thick; fill pastry shell and brown in oven.

MOTHER'S CRANBERRY JELLY (fine).

Bring berries just to boiling point with pinch of soda; drain-wash; cover with hot water and plenty of sugar; cook slowly till juice jellies. Each berry is plump and sweet.

LEMON PIE.

(Mrs. George E. Moore.)

5 eggs; $1\frac{1}{2}$ cups of sugar; 1 cup water; 2 tablespoons cornstarch; 1 tablespoon butter; 3 small lemons; beat all yolks and 1 white till very smooth; add the grated peel of 1 lemon and the sugar; beat well, stir in the cornstarch; add the lemon juice, butter and lastly the water; cook, stirring constantly. Line 2 pie tins with rich paste and bake; when done fill with above mixture; cover with the beaten whites and set in the oven to brown slightly.

LEMON PIE FILLING.

(Mrs. Luther.)

Rind and juice of 2 lemons; 2 small cups of sugar; 1 whole egg and the yolks of 2; small tablespoon of flour and 1 of cornstarch; $1\frac{1}{2}$ cups of cold water; cook until thick; stir while cooking; use 2 remaining whites for top.

STIRRED LEMON PIE.

(Mrs. Frank Lincoln Wean.)

6 eggs separated; $\frac{3}{4}$ cup of sugar; 2 lemons, juice and a little of the grated rind; beat yolks and sugar until light; add lemon juice and grated rind; cook in double boiler until thick and when warm add the beaten whites; put in a baked crust and place in oven to brown slightly.

PIE CRUST.

(Mrs. J. G. Mott.)

3 cups sifted flour; $1\frac{1}{2}$ cups of butter; $\frac{1}{2}$ cup lard; both very cold; 1 cup ice water and pinch of salt; put flour into a chopping bowl, drop in the butter and lard with a knife and chop thoroughly through; pour in water slowly, stirring with the knife round and round until made into a ball. Cut enough dough for each separate roll, handle rapidly and as little as possible. Will keep on ice, is better after a few days.

PUDDINGS AND PUDDING SAUCES.

GRAHAM PUDDING.

(Mrs. Thomas C. Williams.)

1 cup molasses, 1 cup sweet milk, 1 cup chopped raisins, 1 tablespoon melted butter 2 teaspoons cinnamon, 1 teaspoon soda in a very little hot water, $\frac{1}{4}$ grated nutmeg, scant half teaspoon salt, $1\frac{1}{2}$ cups graham flour. Beat well and put into cake mold. Steam for 3 hours.

GRAHAM PUDDING.

(Mrs. Thorn.)

Ingredients.— $1\frac{1}{2}$ cups of graham flour, 1 cup of molasses, 1 cup of sweet milk, 1 cup of chopped raisins, 1

tablespoon of melted butter, 1 teaspoon of soda dissolved in hot water, 1 egg. Nutmeg, cinnamon and cloves to taste. *Mode*.—Mix all dry ingredients thoroughly together first, then the rest may be added. Steam for two hours.

GRAHAM PUDDING. (Mrs. J. V. Norcross.)

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, 1 egg, 1 cup sour milk, 1 even teaspoon soda, pinch salt, 1 cup raisins, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, 2 small cups graham flour. Steam 2 hours.

SAUCE.

$\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup butter, 1 cup hot water boiled together, add 1 tablespoon jelly, thicken with 2 even tablespoons cornstarch made smooth with water, then add 1 tablespoon brandy.

GRAHAM PLUM PUDDING. (Clara G. Geer.)

2 cups graham flour, 2 cups raisins, 1 cup milk (sweet), 1 cup molasses, 2 cups currants, 2 even teaspoons soda, 1 even teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ nutmeg, citron if desired. Steam $3\frac{1}{2}$ hours. Serve with egg, foamy, or whatever sauce preferred.

WASHINGTON PIE.

$\frac{1}{3}$ cup butter, 1 cup sugar, $1\frac{1}{4}$ cup flour, 2 eggs, $\frac{1}{2}$ cup milk, $2\frac{1}{2}$ teaspoons baking powder. Cream butter, add sugar gradually, and eggs well beaten. Mix and sift flour and baking powder and add alternately with milk to first mixture. Bake in layer cake pans. Raspberry jam or jelly of any kind put between the layers. Sprinkle top with powdered sugar. Bake in three layers and eat while fresh baked. An old-fashioned New England receipt.

STEAMED PUDDING—"JOHNNIE'S DELIGHT."

$2\frac{1}{2}$ cups chopped bread crumbs, $\frac{1}{2}$ cup suet (butter is better), $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup New Orleans molasses, $\frac{1}{2}$ teaspoonful soda in milk, 1 egg, $\frac{1}{2}$ teaspoonful cloves, $\frac{1}{2}$ teaspoonful cinnamon. Steam 3 hours.

RICE PUDDING.

(F. M. Doty.)

2 tablespoons rice, 2 tablespoons sugar, $\frac{1}{2}$ teaspoon salt nutmeg, 1 quart milk. Bake 2 hours in slow oven.

RICE PUDDING WITHOUT EGGS.

(Mrs. W. R. Jacoby.)

Put 1 quart of milk in a buttered baking dish, add 2 tablespoons of washed rice, 2 tablespoons of sugar, one-half saltspoon of salt, vanilla to taste. Place in oven. When browned on top stir down. Repeat twice and when stirred down the last time add $\frac{1}{2}$ cup of seeded raisins and allow to brown again.

SWEDISH RICE PUDDING.

(Clara G. Geer.)

1 small cup of rice cooked in milk till soft, 1 cup (small) of sugar poured over the rice as soon as taken off the fire (the heat will melt it). When cold flavor with vanilla, $\frac{1}{3}$ of a box of gelatine dissolved, stir into the rice. Lastly add 1 pint of whipped cream and pour into a mold to harden.

SAUCE FOR SAME.

Melt 1 glass of currant jelly in a little water. Add Swedish punch or sherry to taste. This should be thin enough to pour.

JERUSALEM PUDDING.

Put $\frac{1}{2}$ pint rice flakes in double boiler with 1 pint milk and cook 5 minutes. Cover $\frac{1}{4}$ box gelatine with $\frac{1}{4}$ cup cold water, soak 10 minutes, add to hot rice, add $\frac{3}{4}$ cups sugar, 1 teaspoon vanilla. Take from fire, 2 figs, 12 dates chopped fine, set in bowl to cool. When it begins to harden stir in 1 pint whipped cream. Mold and serve with whipped cream.

FROZEN RICE PUDDING.

(Mrs. G. A. Mason.)

$\frac{1}{2}$ a cup of rice put to boil in quart of cold water. Let it come to the boiling point, then strain the water off and add 1 quart of hot milk and the grated rind of 3 oranges.

Boil in double boiler 1 hour, then add 2 scant cups of sugar, $\frac{1}{8}$ spoon of salt, and boil one-half hour longer, or until tender. Set away to cool. Whip 1 pint of cream, add to the cold rice with the juice of 3 oranges and freeze.

VELVET JELLY.

Ingredients.— $\frac{3}{4}$ cup sherry, $\frac{3}{4}$ cup sugar, $\frac{3}{4}$ pint cream $\frac{1}{2}$ box Cox gelatine, juice of half of lemon, rind of 1 lemon. *Mode.*—Soak gelatine in cold water, heat gelatine, wine lemon and sugar thorough. Do not let the mixture boil, then take off fire and let stand till cool. Add cream, beat and put into molds.

BISCUIT GLACE.

1 quart cream (very rich), yolks of 6 eggs, $\frac{1}{2}$ pound (scant) sugar, powdered, 2 tablespoons of vanilla, 2 dozen macaroons. Beat eggs, sugar and vanilla together until very light. Then whip the cream till very stiff and add macaroons rolled very fine. Mix the eggs and sugar with the cream. Do not stir them in or the cream will not remain stiff—but take a knife and turn the mixture in. Have ready a bucket, fill it and pack immediately in ice and salt. Have the ice all ready before whipping the cream, as it must not stand. Use a quantity of salt, as it needs to freeze quite hard, and there is not the body to it, there is to ice cream.

SNOW PUDDING.

Ingredients.—1 pint of milk, 3 ounces of bread crumbs, grated rind of 1 lemon, yolks of 3 eggs, 2 ounces of butter, sugar to taste. *Mode.*—Cover the bottom of the dish with any kind of preserves, pour the mixture over it and bake an hour, beat the whites of eggs and a little sifted sugar into a stiff froth. Just before taking it out of the oven and pour over. Put it into the oven a few minutes to brown. This pudding is best cold.

MARSHMALLOW PUDDING.

(Mrs. Frank P. Hawkins.)

Soak 2 dozen marshmallows 4 hours in cream flavored with a cup of caramelized sugar. Cut an angel cake in half cross ways. Spread a portion of the marshmallow

preparation on the lower half of the cake, put on the upper half and cover it with the rest of the marshmallows. Cover the whole of the cake, or heap on the top only, sweetened and seasoned whipped cream. A little elaboration in the way of candied cherries, violets may be used as a finish.

PLUM PUDDING—(SIMPLE).

John Bull's Own.

Ingredients.—1 pound of stale bread crumbs, 1 pound of beef suet, 1 pound of currants, 1 pound of raisins, $\frac{1}{2}$ pound of citron, 6 ounces mixed candied fruit, few chopped almonds, 1 wineglassful brandy, 1 wineglassful sherry, 1 of noyan, a little salt, 5 eggs, a little nutmeg. *Mode.*—Chop the suet very fine, add bread crumbs, stone the raisins, wash and dry the currants, slice the fruit, mix all dry ingredients together, then thoroughly beat eggs, add them and lastly the wine, etc. Make into three puddings and boil in molds or basin for 6 hours. Serve with brandy sauce.

PLUM PUDDING.

$\frac{1}{2}$ pound butter, $\frac{1}{2}$ pound suet, $\frac{1}{2}$ pound sugar, 3 cups of flour, 1 pound raisins, 1 pound currants, $\frac{1}{4}$ pound of citron, 2 eggs beaten separately, $\frac{1}{2}$ pint of milk, 1 glass of brandy, 1 tablespoon of cloves and mace, 1 grated nutmeg. Boil in a cloth 3 hours.

GRANDMOTHER'S PLUM PUDDING.

(Isabel L. Clark.)

1 cup beef suet chopped fine, 1 cup molasses, 1 cup milk, 3 cups flour, 2 eggs, 3 teaspoons baking powder, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, $\frac{1}{2}$ teaspoon salt, 1 cup each of raisins, currants and citron cut fine. Steam 2 hours and serve with brandy sauce.

JOHN'S DELIGHT.

(Grace D. Pardridge.)

2 cups chopped bread, $\frac{1}{2}$ cup chopped suet, 1 egg, $\frac{1}{2}$ cup molasses, 1 cup stoned raisins, 1 cup sweet milk with $\frac{1}{2}$ teaspoon soda dissolved in it, $\frac{1}{2}$ teaspoon cloves or nut-

meg, 1 teaspoon cinnamon and a pinch of salt. Boil 2 or 3 hours. If bread is dry use a little more milk and sometimes add a little flour if it seems very soft.

ENGLISH PLUM PUDDING.

(Mrs. C. Granville Hammond.)

1 pound bread crumbs, 1 pint milk (sweet milk), 1 pound raisins, 1 pound currants, $\frac{1}{4}$ pound citron, $\frac{1}{2}$ pound beef suet, 1 teaspoon salt, 6 eggs, 1 heaping coffee cup sugar, 1 nutmeg ground, $\frac{3}{4}$ teaspoon allspice, 1 teaspoon mace, $1\frac{1}{4}$ teaspoons cinnamon. Soak bread crumbs in the milk, add yolks of eggs and other ingredients, the fruit well flavored, the last thing the whites of eggs beaten to a stiff froth. Steam 5 hours. To be eaten with liquid sauce.

CORN MEAL PUDDING.

(Mabel D. Carey.)

Stir into 1 pint of boiling milk 1 tablespoon of yellow corn meal and a little salt. Cool slowly 10 minutes. Stir in 2 tablespoons of sugar and 1 tablespoon of melted butter. Bake like a custard. Serve warm, with hard sauce or vanilla sauce.

DANISH PUDDING.

(Amanda S. Tillman.)

8 eggs, beaten light with 8 tablespoonsful of white sugar, 1 quart (half cream, half milk) poured over the eggs when boiling. Flavor with vanilla, then return to double boiler, stirring constantly till brown sugar is caramelized. Put about 1 pound brown sugar in frying pan and stir till melted to a syrup, then pour it into a baking pan, which must be greased and set in a pan of boiling water. Pour the custard at once into the baking pan (over the caramel) and bake as any custard. Serve next day with sweetened whipped cream covering the pudding.

PUDDINGS AND DESSERTS.

GINGERBREAD PUDDINGS.

$\frac{1}{2}$ cup molasses; $\frac{1}{2}$ cup sour cream; $\frac{1}{2}$ cup brown sugar; 2 tablespoons butter; 2 cups flour; 1 egg and 1 teaspoon

each soda, ground ginger, cinnamon. Beat butter and sugar to a cream; add egg well beaten. Dissolve soda in warm water and mix with molasses before adding; then sift in flour and spices. Steam 2 hours.

DELMONICO CUSTARD.

Melt 18 to 24 lumps of sugar and pour in well greased tin; boil 1 quart milk and pour on to 6 well beaten eggs; sweeten and flavor with vanilla; pour the custard in pan with melted sugar; bake in pan with water around it. Be careful not to bake it too long. Turn upside down on to a pudding dish and the melted sugar will be the sauce.

BAKED CUSTARD.

1 pint milk; whites of 3 eggs; 3 teaspoons sugar; ounce of salt. Bake in cups in hot water, when cold grate maple sugar or chocolate over, surround with whipped cream.

ORANGE FLOAT.

6 oranges, sliced; 2 lemons, juice and rind; 3 eggs, whites only; 3 tablespoonfuls cornstarch; 3 cups sugar. Dissolve cornstarch in a little cold water; add 1 pint of boiling water; the rind and juice of lemons; 2 cups sugar and boil for few minutes. Slice the oranges into a glass dish with $\frac{1}{2}$ cup sugar. Add mixture when cold. Beat whites of eggs with $\frac{1}{2}$ cup sugar and cover. Serve with cream.

SWISS CREAM.

Whites of 5 eggs beaten to a froth; 1 quart cream, sweeten to taste. Season with lemon and nutmeg, scald cream and turn onto froth of eggs.

SCHAUM TORTE.

Whites of 6 eggs; 2 cups granulated sugar, beat 15 minutes; 1 tablespoon vinegar, beat 10 minutes; 1 teaspoon vanilla, beat 5 minutes. Butter 2 cake tins, sprinkle with flour, put in mixture and bake in slow oven 40 minutes or until a golden brown. Filling: Ice cream or whipped cream with blanched almonds. On top sliced peaches (when in season) or thin spreading of any jam. Most excellent.

CUSTARD SOUFFLE.

2 tablespoons butter; 2 tablespoons flour; 2 tablespoons sugar; 1 cup milk; 4 eggs. Let cup of milk come to boil. Put flour and butter together, add gradually to boiling milk. Beat yolks and sugar, add to cooked mixture and set away to cool. Beat whites stiff and add to cooled mixture. Bake in buttered pudding dish and serve with the following sauce: $\frac{1}{2}$ cup partly melted butter; 1 cup powdered sugar; $\frac{1}{2}$ cup milk; flavoring to taste. Put bowl containing mixture into pan of hot water for 2 or 3 minutes. Serve with souffle.

STEAMED CHOCOLATE PUDDING

Beat 1 egg and $\frac{1}{4}$ teaspoon salt; add gradually one cup of milk; sift into this 2 cups of flour in which 3 teaspoons baking powder has been sifted; then add 1 tablespoon melted butter; 2 squares of melted chocolate, and $\frac{1}{2}$ cup of sugar. Turn into well buttered melon mold and steam for $2\frac{1}{2}$ hours. Serve with vanilla sauce.

MARSHMALLOW CREAM.

(Mrs. Adams.)

To a pint of cream whipped stiff, add $\frac{1}{2}$ lb. chopped marshmallows chopped in rather large pieces; add $\frac{1}{2}$ cup almonds or mixed nuts chopped fine. Prepare several hours before wanted and serve very cold.

BAVARIAN CREAM.

(Mrs. Hastings.)

3 eggs; 2 teaspoonfuls of powdered gelatine; 1 cup milk; $\frac{3}{4}$ cup sugar; 1 pint cream; vanilla flavoring. Dissolve gelatine in milk; bring to a boil in double boiler; add yolks of eggs, well beaten, with sugar; and boil 2 or 3 minutes. Remove and cool. Then add cream and whites of eggs, well beaten. Pour into moulds and eat with whipped cream.

SLICED BANANAS.

3 bananas sliced; juice of 1 orange; $\frac{1}{2}$ cup sugar. Set in cold place two hours, cover with whipped cream and serve.

STEAMED CHOCOLATE PUDDING.

(Mrs. L. G. Yoe.)

1 egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, 1 cup flour, 1 heaping teaspoon baking powder, $1\frac{1}{2}$ square Baker's chocolate, 2 tablespoons butter, 1 teaspoon vanilla. Mix egg and sugar, add chocolate and butter which have been melted together—then milk, vanilla and flour. Steam in melon mould 2 hours. Serve hot with sweetened whipped cream.

CHOCOLATE PUDDING.

(Mrs. J. V. Brown.)

1 pint boiled milk, $\frac{1}{2}$ cup bread crumbs, 1 tablespoon melted butter, $\frac{1}{4}$ cup sugar, 3 tablespoons chocolate, 2 eggs, little salt, bake and serve with hard sauce.

STEAMED CHOCOLATE PUDDING.

3 tablespoons butter, $\frac{2}{3}$ cup sugar, $2\frac{1}{4}$ cup flour, $4\frac{1}{2}$ teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, $2\frac{1}{2}$ squares Baker's chocolate, powdered and melted, 1 cup of milk, 1 egg, cream together the butter and sugar, add the egg, well beaten then the milk. Sift the flour, to which the baking powder and salt has been added, three times. Mix gently with the butter, sugar, egg and milk, adding the melted chocolate last. Turn into a buttered mold that may be covered tightly and steam for 2 hours. Serve with cream sauce.

PINEHURST CHOCOLATE PUDDING.

(Bessie S. Bullard.)

10 tablespoons grated bread, 6 tablespoons grated chocolate, 1 pint milk, boil until thick; when cool add 1 pint granulated sugar, 6 egg yolks, 2 egg whites beaten together. Bake in moderate oven, about 45 minutes. Make a meringue of the other 4 whites. Place on top and brown. To be eaten cold with cream.

CHOCOLATE PUDDING.

(Mrs. T. R. Wyles.)

Scald 1 quart of milk. Into this stir 3 tablespoons of grated chocolate. When cold add 5 eggs, (reserving the

whites of 2 eggs), 5 tablespoons of sugar, 1 tablespoon of cornstarch dissolved in a little cold milk. Flavor. Bake $\frac{1}{2}$ hour. Serve cold, covering with the whites of 2 eggs, beaten with $\frac{1}{2}$ cup brown sugar, or whipped cream if desired.

CARAMEL CUSTARD.

(Mrs. Ives.)

Break 3 eggs into a bowl, beat well and add $\frac{1}{4}$ cup sugar. When that is mixed well put in 1 pint of milk and $\frac{1}{2}$ teaspoon vanilla. Then pour on the following caramel, 1 cup granulated sugar, melt slowly, taking care not to burn, add gradually $\frac{1}{2}$ cup hot water, stir till free from lumps. Pour this into 9 greased cups and over it pour the custard. Place them in a baking pan containing water and bake in a hot oven about 25 minutes or until a knife can be put in and drawn out without the custard sticking to it. Serve cold with cream.

CABINET PUDDING.

1 teacup raisins, 1 teacup suet, 1 teacup molasses, 1 teacup milk, 3 apples cut fine, $\frac{1}{2}$ teaspoon soda, scalded. Stir in flour as thick as cake batter. Boil three hours and serve with lemon sauce.

COTTAGE PUDDING.

(Mrs. T. R. Wyles.)

1 cup of sugar, the yolks of 2 eggs well beaten, 1 cup of sweet milk, 3 tablespoons of melted butter, 2 teaspoons baking powder, 1 pint of flour, the grated rind of 1 lemon. Mix well and bake for half an hour. Sauce for pudding, the whites of 2 eggs beaten, with 1 cup of sugar and the juice of 1 lemon.

BREAD PUDDING.

1 pint of bread crumbs, 1 teacupful of sugar, 1 quart of milk, 2 eggs, flavoring or raisins. 1 pint of crumbs as fine as can be broken or chipped with a knife. To a quart of milk, 1 teacupful of sugar, 2 eggs and flavoring or raisins. Cover the top after baking with jelly or any other stewed fruit. Beat the white of the eggs and

spread over. Return to the oven a few minutes until a light brown and the pudding rises to the height of elegance.

ROLEY POLEY.

3 cups flour, 2 teaspoons baking powder and a little salt sifted together. Mix with $\frac{1}{2}$ cup lard and butter, then moisten with milk till quite soft. Roll out quickly, spread thickly with any desired Jam and roll it up, folding over the ends. Put into a well buttered, rather narrow tin and steam 2 hours. Serve with hard or liquid sauce.

HARD TIME PUDDING.

(Mrs. G. H. Campbell.)

1 cup molasses, 1 cup hot water, 1 cup chopped suet fine, 1 cup raisins, 1 cup currants, 1 cup citron chopped fine, 1 teaspoonful soda. Dissolve in a little vinegar. Flavor enough to make a thick batter. Steam 4 hours in one large can in 3 small ones, hard or soft sauce.

FRITTERS.

(Mrs. G. A. Mason.)

1 cup of milk, 2 eggs, 2 cups of flour, 3 teaspoons baking powder, sifted with the flour. Fry in deep fat; and serve warm with maple syrup.

RAISINS AND APPLES.

2 cups raisins, 6 apples cored and peeled, cover raisins with boiling water and put on back of stove for 1 hour. Steam apples, add $\frac{1}{2}$ cup sugar to raisins, boil 15 minutes, pour raisins and syrup over the apples while hot. Serve cold.

COCOANUT TAPIOCA PUDDING.

Soak 5 teaspoons tapioca in water over night. Put tapioca in 3 pints of boiling milk; boil $\frac{1}{2}$ hour. It is best to use a double boiler. Beat yolks of three eggs and one whole egg with one cup of sugar. Add three or four tablespoons grated cocoanut, fresh cocoanut is preferable. Stir into milk and boil 10 minutes. Put in pudding dish. Beat whites of three eggs and stir in

three tablespoons of powdered sugar. Sprinkle with cocoanut and brown in oven.

COFFEE TAPIOCA.

(Mrs. J. V. Norcross.)

1 cup coffee, $\frac{1}{4}$ cup tapioca, $\frac{1}{4}$ cup sugar, cook in double boiler until thick. Serve cold with cream.

DUCHESS CREAM.

(Mrs. Frank P. Hawkins.)

1 cup pearl tapioca soaked over night, add water enough to cover and $\frac{3}{4}$ cup sugar and cook until clear, add juice of 1 lemon, $\frac{1}{2}$ can pineapple with some of the juice; when cold fold in beaten whites of two eggs and serve with whipped cream.

CHOCOLATE TAPIOCA.

(Van Nortw'k.)

1 large tablespoon tapioca, 3 tablespoons sugar, 1 pint milk, $\frac{1}{2}$ square chocolate (melted first), 1 teaspoon vanilla. Heat milk, then add tapioca. If "minute" tapioca, boil in milk at least half an hour. Then add sugar and chocolate; when these are well cooked together, take off the stove and add vanilla. Serve cold, with whipped cream.

CHERRY TAPIOCA.

(Mrs. E. M. Watkins.)

Put 4 tablespoons of tapioca in a pint of water to soak over night. In the morning pit a pint of cherries, add the juice of cherries to a pint of water and the tapioca, and let simmer for 20 minutes; add sugar to make quite sweet and lastly add cherries, cook a while longer then set away on ice to cool; and serve with whipped cream.

LEMON SPONGE.

(A. L. M. S.)

Ingredients.—1 ounce of gelatine, 1 pint cold water, rind of two lemons, $\frac{3}{4}$ pound of loaf sugar, juice of three lemons, whites of 2 eggs. *Mode.*—Add water to gelatine and let it stand for 20 minutes. Then dissolve over the

fire. Add the rind of the lemons thinly pared, sugar and lemon juice, beat all for 2 minutes, strain and let it stand till nearly cold. Add the whites of 2 eggs well beaten and swish until it becomes of the consistency of sponge. Put lightly into a glass dish and make it look as rough as possible on the top.

LEMON PUDDING.

(Mrs. T. R. Wyles.)

3 heaping tablespoons cornstarch, made thin in cold water. Add 3 cups boiling water. Cook until thick, stirring all the time. Add 2 cups of sugar, grated rind 2, juice of 2 large lemons, and last 2 eggs beaten together. Bake 20 minutes in buttered dish. Serve ice cold with cream.

GOOSEBERRY FOOL.

(A. L. M. S.)

Ingredients.—1 quart of ripe gooseberries, 1 tablespoonful of butter, 1 teacupful of sugar, 3 eggs, 3 tablespoonfuls of white sugar. *Mode.*—Stew the gooseberries in just enough water to cover them. When soft and broken rub them through a sieve to remove the skins. While still hot, beat in the butter, sugar and yolks of the eggs. Pile in a glass dish and heap upon the top a merangue of the whipped whites and white sugar.

HUCKLEBERRY PUDDING.

1 quart flour, 1 pint New Orleans molasses, 1 teaspoon soda, 1 quart huckleberries. Mix $\frac{1}{2}$ molasses and soda well before adding.

MOCK BANANA.

Apple sauce cooked in usual way, sweetened and flavored with banana flavoring. Add beaten white of an egg. (Delicious).

JAM PUDDING.

Whites of 4 eggs, $\frac{1}{2}$ cup powdered sugar, $\frac{1}{2}$ cup strawberry jam. Beat eggs very stiff, add sugar and jam and continue beating. Bake in slow oven 45 minutes, stand in pan of water when baking. Make a custard of yolks of eggs, put around pudding and add whipped cream in center. This must be baked in tin with funnel center.

PRUNE SOUFFLE.

Whites of 3 eggs beaten stiff, 3 dessertspoonfuls sugar, 15 prunes, mashed fine. Butter double boiler thoroughly, steam pudding one hour. Serve with whipped cream. (Excellent and does not fall.)

FRUIT PUDDING.

1 cup suet, 1 cup brown sugar, $\frac{1}{2}$ cup citron, 1 cup molasses, 4 eggs, 3 cups flour, 1 cup raisins, 1 cup currants. Spices to taste (1 part cloves and 2 parts cinnamon); 2 teaspoons baking powder.

DATE PUDDING (EXCELLENT).

(Mrs. E. B. Peirce.)

1 heaping cup of seeded dates (cut fine), 1 cup English walnuts, 1 cup sugar, whites of 7 eggs, 4 tablespoonfuls bread crumbs, 1 teaspoonful Dr. Price's Cream Baking Powder. Bake $\frac{1}{2}$ hour in slow oven in bread pan. To beaten eggs (whites) add first sugar, crumbs and baking powder, then fruits and nuts. Serve cold whipped cream.

VEGETABLE PUDDING.

1 cup grated carrot, 1 cup grated potato, 1 cup raisins, 1 cup currants, 1 cup brown sugar, 1 cup suet, 2 cups flour, 1 teaspoon soda, spices to taste. Steam 3 hours and serve with any dark rich sauce.

APPLE PUDDING.

(Mrs. E. M. Watkins.)

Slice 6 apples, put in dish with a little sugar and little water, and let them slightly cook. Make a biscuit dough of $1\frac{1}{2}$ cups flour, about $\frac{1}{4}$ cup butter, a little salt. Beat 1 egg with 1 cup milk, mix with flour and 3 teaspoons baking powder (in flour). Serve with hard sauce.

PEACH AMBROSIA.

(Mrs. Lyman.)

2 eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{3}$ cup hot water, $\frac{1}{2}$ cup flour. Beat yolks stiff, add sugar, then hot water, then flour. Do not heat much; 1 level teaspoon baking powder. Fold in

whites of eggs, beaten stiff. Bake. Spread with peaches and serve with whipped cream.

ORANGE AND BANANA PUDDING.

(Mrs. E. M. S.)

1 cup sugar, 2 oranges, 2 bananas, sliced in a dish; more than half the sugar on the fruit. $1\frac{1}{2}$ cups milk just come to a boil, 1 heaping teaspoonful corn starch with rest of sugar, yolks of 2 eggs beaten with the starch and a little milk; stir in with the milk and when it comes to a boil pour over the fruit. Eaten when cold.

COMPOTE OF APPLES.

Ingredients.— $1\frac{1}{2}$ cups of sugar, 1 pint of water, 2 pounds of apples, 1 large lemon. *Mode.*—Boil sugar and water together till you get thick syrup; pare and quarter apples, put them in the syrup with rind of lemon, boil all together until mixture is thick enough to pour into a mould. When cold, turn out and cover with custard.

BAKED APPLE DUMPLINGS.

(Mrs. T. R. Wyles.)

Make a good pastry, roll out thin and wrap each apple separately; apples having been cored and the hole filled with sugar and a little powdered cinnamon; while doing this have boiling on the range a syrup of $1\frac{1}{2}$ cups of sugar and as much water, and several sticks of cinnamon. Put the dumplings in the syrup and bake at least $\frac{1}{2}$ hour. Serve with hard sauce.

PINEAPPLE SPONGE.

(Mrs. J. V. Norcross.)

Dissolve $\frac{1}{2}$ box gelatine in $\frac{1}{2}$ cup water. Put a small cup of sugar in one can of chopped pineapple and let simmer a few minutes. Remove from fire and let cool, then stir in the gelatine. When it begins to harden stir in $\frac{1}{2}$ pint whipped cream and lastly the beaten whites of 4 eggs.

WHIPPED CREAM DESSERT.

(Mrs. Hussey.)

1 quart cream, beaten whites of 3 eggs, $\frac{1}{2}$ cup of hot milk, 2 tablespoons Knox gelatine dissolved in hot milk. Add $\frac{1}{2}$ cup powdered sugar, 2 tablespoons sherry, 1 tablespoon brandy, $\frac{1}{2}$ teaspoon vanilla. Add beaten whites of eggs and quart of cream beaten stiff. Arrange lady fingers around dish or mold with cherries on top.

CARAMEL BAVARIAN CREAM.

(Mrs. Luther.)

$\frac{3}{4}$ cup granulated sugar (caramel), $\frac{3}{4}$ cup scalded milk, yolks 2 eggs, $\frac{1}{4}$ cup sugar. Make custard of above ingredients and pour over beaten whites. Dissolve small tablespoon granulated gelatine in $\frac{1}{4}$ cup water. Add to custard and stir in ice water till it thickens. Whip 2 cups cream. Fold in mixture and mold.

CHOCOLATE PUDDING.

(Mrs. John A. Putnam.)

1 pint milk, 12 tablespoons grated bread, 4 tablespoons grated chocolate, $\frac{1}{2}$ cup sugar, 3 eggs. Put the milk on in double boiler. Stir in bread crumbs, which have been previously mixed with chocolate and sugar. Stir until thickens, then take it off the stove. Stir in 3 yolks and beaten whites of 2 eggs. Set away to cool. One-half hour before serving put into oven, then put on meringue of 1 beaten white of egg and sugar. Serve with hard sauce.

SPANISH CREAM.

Ingredients.— $\frac{1}{2}$ box of Cox gelatine, 1 quart of milk, 4 eggs, 7 tablespoons of sugar, 1 tablespoon vanilla, 1 dozen macaroons, 1 glass sherry. *Mode.*—Dissolve gelatine in the milk, pour it over the well beaten yolks of 4 eggs that have had 4 tablespoonfuls of sugar beaten into them. Let it boil till it wheys slightly. Take off the fire and pour the mixture into the whipped whites of 4 eggs that have had 3 tablespoons of sugar beaten into them. Add the vanilla and macaroons that have been broken up into a cup of sherry. Pour into molds that have been rinsed with cold water.

APPLE CUSTARDS.

(Mrs. Frank R. McMillin.)

Take six medium sized apples, peel and core, and cook slowly in slightly sweetened water. When tender, drain, and place each apple in a large custard cup; fill the center with chopped almonds, then fill up the cups with a custard made of 1 pint of milk, three eggs, four heaping tablespoons of sugar, one level tablespoon of flour, one teaspoon of lemon extract. Set the cups in a pan of water and bake in a slow oven until the custard is set. Serve cold with plenty of whipped cream. This is a nice dessert, especially for children.

DESSERTS.

(Mrs. John A. Putnam.)

PRUNE SOUFFLE.

Stew 1 pound of prunes, stone them, rub through a sieve and measure: 4 cups prunes, $\frac{1}{2}$ cup sugar, 1 teaspoon cream tartar, 4 eggs. Add yolks first, and last the whites. Bake 20 minutes in a pan of hot water. Serve with cream.

PRUNE SOUFFLE.

(Mrs. J. G. Mott.)

Soak 20 prunes over night, then cook. Take off outside skin and remove the stones and rub through a colander. Beat the whites of 4 large or 5 small eggs very stiff, then add 6 tablespoons of granulated sugar and beat well together. Then add the prunes and flavor with vanilla. Put mixture in double boiler and boil 1 hour. Serve with whipped cream.

APPLE MERINGUE.

(H. O. Schumacher.)

8 large apples—peel, core and quarter; 2 tablespoons butter, juice of 1 lemon, 1 cup white granulated sugar, little nutmeg, whites of 3 eggs, $\frac{1}{2}$ cup powdered sugar. Heat butter, granulated sugar, lemon juice and nutmeg in double boiler. In this cook the quartered apples until tender. Put in glass dish and cover with meringue made

of whites of eggs and powdered sugar. Serve the syrup separately.

ENGLISH PLUM PUDDING.

(Mrs. Carleton Mosely.)

1 stale brick loaf of bakers' bread grated, 10 eggs, $\frac{1}{2}$ pound sugar, 1 pound suet chopped fine, 1 cup molasses, 2 pounds seeded raisins chopped fine, and 10 ounces citron, 1 pound currants, 1 teaspoon ground cloves, 1 teaspoon cinnamon, 1 nutmeg, 1 winglass brandy, 1 winglass sherry. Steam 6 hours.

SAUCE FOR THE ABOVE.

Cream 1 cup powdered sugar and $\frac{1}{2}$ cup butter. Add gradually, beating all the time, two tablespoons sherry wine and a little nutmeg. Set on the stove in a pan of boiling water for about 10 minutes before using, beating all the time. Remove from stove as soon as it becomes foamy.

FIG WHIP.

5 cooked figs, 4 whites of eggs, $\frac{1}{2}$ cup of sugar, $\frac{1}{4}$ teaspoon of salt, boiled custard made of 1 pint milk, 4 yolks of eggs, 1-3 cup of sugar, $\frac{1}{4}$ teaspoon of salt. Cut the figs in tiny bits, beat the whites dry; gradually beat in the sugar and salt, then fold in the figs. Turn in a buttered and sugared dish. Bake on many folds of paper surrounded with boiling water. The water should not boil during the cooking. The whip is done when firm in the center. Serve hot with boiled custard, or with cream and sugar.

SLICED FIGS IN SHERRY WINE JELLY.

1 tablespoon granulated gelatin, $\frac{1}{4}$ cup of cold water, $\frac{3}{4}$ cup of boiling water, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sherry wine, juice of $\frac{1}{2}$ lemon, 5 or 6 figs, whipped cream. Soften the gelatin in the cold water, dissolve in the boiling water; add the sugar occasionally until cold. Add the wine and lemon juice. Let a mold holding a scant pint become chilled in cold or ice water. A fluted mold is good for this dish. Cut the figs in slices, dip some of these in the jelly mixture and use them to decorate the mold. Then fill the mold alternately with slices of figs and the mix-

ture, letting the jelly set partially each time before adding the slices of figs. Garnish with whipped cream. Orange or lemon juice may be used in place of the sherry wine.

FIG PUDDING. (Mrs. H. B. Clarke.)

6 cups grated bread crumbs, $\frac{1}{2}$ pound figs chopped fine, 1 cup suet chopped fine, 1 cup brown sugar, 1 cup milk. Mix bread and suet, then figs and sugar,—2 eggs well beaten, a little lemon juice, then mix $\frac{1}{2}$ pound almonds, $\frac{1}{2}$ cup flour, 1 teaspoon baking powder, salt. Steam 4 hours.

FIG PUDDING. (Miss Kate F. Floyd.)

1 cup molasses, 1 cup sweet milk, 2 cups beef suet chopped fine, 1 cup figs chopped fine, 2 eggs, $\frac{1}{4}$ teaspoon salt, 1 teaspoon soda dissolved in hot water, 1 teaspoon each of cinnamon, cloves, and one nutmeg. Mix well. Butter a pan thoroughly and tie over it, loosely, a cloth, also well buttered. Steam two hours. Serve in form, with either hard butter sauce or foamy sauce.

STEAMED FIG PUDDING.

1 pound of figs, $\frac{1}{2}$ cup of nuts, $\frac{1}{2}$ pound of suet, 2 cups of bread crumbs, 2 cups of milk, $\frac{3}{4}$ cup sugar, 1 teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon mace, 1-3 teaspoon cloves, yolks 4 eggs, whites 4 eggs. Chop the figs, nuts and suet together, mix the sugar, salt and spices and add to the beaten yolks; mix the bread crumbs through the fig-suet mixture, then mix in the yolks and sugar, lastly add the whites, beaten dry. Steam in a well buttered mold 4 hours. Serve with hard or liquid sauce.

FIG PUDDING. (Mrs. Thorn.)

Ingredients—1 cup of molasses, 1 cup of chopped suet, 1 cup of milk, $3\frac{1}{4}$ cups of flour, two eggs, 1 teaspoonful of soda, 1 of cinnamon, $\frac{1}{2}$ of teaspoonful of nutmeg, 1 pint of figs. Mix together molasses, suet, spice and the figs chopped fine. Dissolve soda with one teaspoonful of hot water and mix with the milk and add to other ingredi-

ents; then beat eggs very light and stir into this mixture. Add flour and beat thoroughly.

FIG PUDDING.

(M. F. Doty.)

6 ounces suet chopped fine, 6 ounces bread crumbs, 6 ounces sugar, $\frac{1}{2}$ pound figs chopped fine, 3 eggs, 1 cup milk, 1 nutmeg, $\frac{1}{2}$ glass brandy, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream of tartar. Steam 3 hours.

SAUCE.

$\frac{1}{2}$ cup of butter, 1 cup of sugar, 1 egg, juice and rind of one lemon. Beat to a cream and when ready to serve add one pint of boiling water.

SAUCE.

2 eggs, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup butter. Cream butter and sugar together, add beaten yolks, heat very hot, water till thin, stir in well beaten whites, flavor with vanilla.

SAUCE.

$\frac{1}{2}$ cup sugar, 1 teaspoon cornstarch, 1 tablespoon butter and preserved ginger, chopped; juice 1 orange. Add orange juice to sugar and fill cups up with water. Boil clear before adding ginger.

WINE SAUCE FOR PLUM PUDDING.

(Mrs. E. B. Peirce.)

Yolks of 4 eggs, 1 cup of sugar, $\frac{1}{2}$ cup butter, 1 pint of sherry wine. Beat eggs very light; add sugar and melted butter, and stir until very light. When ready to serve the pudding, bring the wine to a boil and pour over eggs and sugar. Stir well and serve.

HARD SAUCE.

(Mrs. T. R. Wyles.)

$\frac{1}{2}$ a cup of butter, 1 cup of sugar, $\frac{1}{4}$ cup of cream, 4 tablespoons of wine. Beat butter until smooth, add sugar and gradually the cream, then the wine, a spoonful at a time. When light and creamy put the bowl over

a vessel of hot water, and beat very hard for a few minutes until the sauce is foamy. Set away to get cold.

FOAMING PUDDING SAUCE.

(Mrs. T. R. Wyles.)

1 cup of powdered sugar, 1-3 cup of butter. Cream these together and add 4 tablespoons of sweet milk and 3 tablespoons of wine. Then put away until dinner time. When ready to use, set the bowl containing the mixture into a pan of boiling water. Stir 3 or 4 minutes, until it is creamy. Pour out, add a little nutmeg, and serve at once.

SAUCE LIQUID.

(Mrs. G. H. Campbell.)

1 egg, 1 cup sugar, 2-3 cup boiling milk. Cook in double boiler 15 minutes. Add flavoring desired.

CREAM SAUCE.

(Mrs. C. C. Hughes.)

$\frac{1}{4}$ cup of butter, 1 cup of powdered sugar, 1 cup of heavy cream, $\frac{1}{2}$ teaspoon vanilla. Cream together the butter and sugar. Add the vanilla and gradually the cream. Beat until stiff.

SAUCE FOR PUDDINGS.

(Mrs. R. Calvin Dobson.)

$1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 2 tablespoons flour, 2 cups boiling water. Let come to a boil and flavor to taste.

SMALL CAKES AND COOKIES.

ITALIAN BUNS.

(Mrs. Fred M. Steele.)

Whip 4 eggs to a froth. Add half a pound of sifted sugar, the grated rind of half a lemon and half a pound of flour. Mix and beat well. Roll into round balls, put on a buttered tin and bake in a moderate oven. (Historic cakes given me abroad.)

KISSES. (Mrs. Thorn.)

The whites of 3 eggs beaten to a stiff froth. Add 1 cup of granulated sugar and beat very thoroughly. Put this mixture over boiling water and heat till well set, which will be about 10 minutes. Then add 2 cups grated cocoanut, 1 tablespoon cornstarch. Drop on buttered paper and bake 15 minutes.

COCOANUT MUFFS. (Mrs. Troxel.)

The whites of 3 eggs, 1 cup of ground sugar, 1 teaspoon of the extract of vanilla, 1 tablespoonful of cornstarch, 2 cups of dessicated cocoanut. Beat the whites well, then add the sugar and beat over steam until a crust forms on the bottom and sides of the dish. Take it off the steam, add the other ingredients and drop on buttered tins. Bake rather quickly to a light brown.

COOKIES.

2 cups sugar, brown or granulated, 2 eggs, 1 cup sour cream, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ teaspoon salt. Flavor with nutmeg or lemon. Stir in flour as long as you can, then work in more on the board until it can be cut into cookies.

COOKIES.

3 eggs, heaping cup sugar, 1 cup butter, 1 teaspoon soda dissolved in 2 teaspoons milk, 2 teaspoons cream of tartar. Mix soft, bake in quick oven.

COOKIES. (Mrs. Hastings.)

2 cups of "C" sugar, 1 cup butter, 2 eggs, 1 nutmeg, 1 teaspoon soda, 4 tablespoons milk. Roll thin and bake in quick oven.

IMPERIAL COOKIES. (Mrs. Thorn.)

Ingredients.— $\frac{1}{2}$ cup of butter, 1 cup of sugar, 2 eggs, tablespoonful of milk, $2\frac{1}{2}$ cups of flour, 2 teaspoonfuls of baking powder, 1 teaspoonful of extract of vanilla, all

level measurements. Cream, sugar and butter, mix baking powder in half the quantity of flour, add to the rest, add to the sugar, butter and other ingredients. This may require a little more flour to roll out easily. Use common bread flour.

COOKIES.

(Mrs. R. J. Beatty.)

Mix thoroughly $\frac{1}{2}$ cup lard, 2 cups C sugar, 2 well beaten eggs, 2 tablespoons salt, $\frac{1}{2}$ cup cold water in which $\frac{1}{2}$ heaping teaspoon of soda has been dissolved. Add flour to make batter stiff enough to roll out and cut. Spread with granulated sugar and bake.

SODA COOKIES.

$1\frac{1}{3}$ cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 eggs, 1 teaspoon soda, 2 teaspoons cream tartar.

TAYLOR CAKES.

1 cup New Orleans molasses, 1 cup brown sugar, 1 cup butter, 2 eggs, $3\frac{1}{2}$ cups flour, 1 teaspoon soda scalded in boiling water. Drop on well buttered tins in very moderate oven.

GINGER COOKIES.

(Mrs. G. A. Mason.)

2 cups of molasses, 1 cup of sugar, 1 cup of butter, 4 eggs, 1 tablespoon of ginger, 3 even teaspoons of soda dissolved in $\frac{1}{2}$ cup of hot water. Enough flour to roll out. Cut thick and bake.

GINGER SNAPS.

1 cup brown sugar, 1 cup molasses, $\frac{1}{2}$ cup butter, 1 teaspoon (level) soda, 2 teaspoons (level), ginger, 2 teaspoons (level), cloves, 2 teaspoons (level), cinnamon. Rub sugar to flour in the shortening. Flour enough to make a stiff dough. Roll very thin and bake in a quick oven. These are to be recommended.

DATE WAFERS.

(Mrs. D. Cobb.)

4 cups oatmeal, 2 cups flour, 1 cup lard and butter

mixed, $\frac{1}{2}$ cup sour milk with one teaspoon of soda dissolved in it, 1 cup sugar, a little salt. *Filling*—1 cup sugar, 1 cup water, 1 pound dates or figs. Stone dates and boil with sugar and water until smooth. Let cool. Put oatmeal flour, sugar and salt in bowl and work in lard and butter same as in pie crust. Moisten with milk and soda. Roll very thin. Spread $\frac{1}{2}$ of it with date pulp. Fold other half over. Cut in squares and bake on pan turned upside down.

BOSTON COOKIES.

(Mary F. Clark.)

1 cup butter, $1\frac{1}{2}$ cups sugar, 3 eggs, 1 teaspoon soda dissolved in $1\frac{1}{2}$ teaspoon of hot water, $3\frac{1}{4}$ cups flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon cinnamon, 1 cup chopped nuts, $\frac{1}{2}$ cup each of raisins and currants. Cream, butter and sugar. Add eggs and warm water. Sift dry ingredients and add nuts and fruit last. This makes a very stiff batter, which should be dropped with a teaspoon on buttered pans. Bake in quick oven.

GINGER SNAPS.

(Mrs. J. V. Norcross.)

Boil 1 cup molasses, 1 cup brown sugar, 2 heaping teaspoons ginger until quite thick. Remove from fire and cool. Take $\frac{1}{2}$ cup butter and 2 teaspoons soda and fill the rest of the cup with boiling water. Stir and add to cooked mixture. Add as little flour as possible in order to roll very thin.

SCRAP CHOCOLATE COOKIES.

1 cup light brown sugar, $\frac{1}{2}$ cup butter, melted after measuring, 1 egg, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoon soda in milk, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ to 2 squares chocolate melted. Chopped nuts.

CHOCOLATE COOKIES.

2 squares Baker's chocolate, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ cup chopped raisins, 1 cup chopped nuts, 1 teaspoon vanilla, $2\frac{1}{2}$ cups flour.

MARGUERITES. (Mrs. Hastings.)

To 1 cup sugar add 4 tablespoonfuls of water. Boil until it threads, as for frosting. Then add white of 1 egg well beaten and 1 cup chopped nuts. Spread in wafers and brown in oven.

CURRENT COOKIES.

1 cup butter, $\frac{1}{2}$ cup sugar, 3 cups flour, 1 cup currants, $\frac{1}{2}$ cup hot water, 2 eggs, 1 level teaspoon soda, $\frac{1}{4}$ teaspoon nutmeg.

FRUIT COOKIES. (Mrs. T. R. Wyles.)

$1\frac{1}{2}$ cups of sugar, 1 cup of butter, $\frac{1}{2}$ cup milk, 1 egg, 2 teaspoons baking powder, 1 teaspoon nutmeg, 3 tablespoons currants or raisins chopped. Mix soft and roll out, using just enough flour to stiffen. Cut out, wet tops with milk and sprinkle with sugar. Bake on buttered tins in quick oven.

FRUIT COOKIES (SOFT). (Mrs. Howard A. Wrenn.)

1 cup sugar (brown), 1 cup shortening (lard), 1 cup molasses, $\frac{1}{2}$ cup hot water, 2 eggs, 2 teaspoons soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 cup chopped raisins, 1 cup walnut meats, salt, 4 cups flour (about). Cream, sugar and lard. Add eggs well beaten. Put molasses into large dish. Dissolve soda in a little water. Beat into molasses until foaming. Add balance of ingredients. Drop teaspoon full into buttered tins. Bake in moderate oven.

DELICIOUS RAISIN COOKIES.

✓ 1 cup of butter, 2 cups of sugar, 3 eggs, 1 10-cent package of raisins floured. Add enough flour to make dough stiff enough to roll. Flavor with Bee brand vanilla. If you like, add 1 cup of nuts. Roll very thin with sugar instead of flour on board and cut in round shapes. Use about 1 cup of sugar in rolling them out so they will be sugary.

DROP NUT COOKIES.

1 cup butter, 2 cups sugar, 1 cup raisins, 1 cup currants, 1 cup chopped nuts, 1 cup sour milk, 2 eggs, 1 teaspoon soda, 1 teaspoon baking powder in flour and fruit, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon allspice, 4 cups flour.

HERMITS.

1½ cups brown sugar, 1 cup shortening, 5 tablespoons sour milk, 1 teaspoon soda, 1 saltspoon salt, 1 teaspoon cinnamon, ½ teaspoon nutmeg, ½ teaspoon cloves, 2 eggs, 1 cup raisins, ½ cup chopped walnuts, 3 cups flour.

HICKORY NUT WAFERS.

1 cup sugar, ¾ cup butter, ½ cup sour milk, 1 egg, 1 cup hickory nuts chopped. Roll thin as a wafer. Bake, sprinkle with sugar. Fine to serve with chocolate or coffee.

HERMITS.

(Mrs. R. Calvin Dobson.)

2 eggs, 2-3 cup butter, 1½ cups sugar, 1 cup chopped raisins, 1 teaspoon each of cloves, cinnamon and nutmeg, 4 tablespoons sweet milk, 1 small teaspoon of soda.

HERMITS.

(Mrs. Thorn.)

½ cup butter, 1 cup granulated sugar creamed together, ½ cup chopped raisins with 2 tablespoons sifted flour, ½ teaspoon each cinnamon, mace and nutmeg, ½ cup milk, 2 teaspoons in flour enough to make soft batter.

BROWNIES.

Ingredients.—1 cup of sugar, ½ cup of flour, ¼ cup of butter, 2 eggs, 1 teaspoon of vanilla, ½ cup of chopped walnuts, 2 sticks of chocolate. *Mode.*—Cream butter, add sugar, flour, walnuts and chocolate which has been melted. Add well beaten eggs, test and drop mixtures into very small muffin pans and bake in moderate oven for 20 minutes.

BROWNIES—COMPANY CAKES.

(Mrs. Henry Thayer.)

1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup flour, 2 squares of chocolate, 1 cup walnuts, little salt, vanilla. Make as you would a cake. Spread on a buttered tin. Cut into squares before taking from pan.

SCOTCH COOKIES.

(Mrs. G. A. Mason.)

1 cup of shortening, half butter and half lard, $1\frac{1}{2}$ cups of sugar, 3 eggs, 10 tablespoons of sour milk, 1 teaspoon baking powder, 3 teaspoons cinnamon, 3 cups of oatmeal, 2 cups of flour and a little salt, 1 cup of currants, 1 cup of raisins, chopped. Drop from spoon on buttered tins to bake.

OATMEAL COOKIES.

1 cup butter, 1 cup sugar, cream together, 2 eggs, 1 cup raisins chopped fine, 1 teaspoon soda scalded, 1 teaspoon cinnamon, 5 tablespoons milk, 2 cups flour, 2 cups oatmeal. Should be eaten as soon as they are made.

OAT MEAL COOKIES.

(Mrs. E. B. Peirce.)

$\frac{1}{2}$ cup butter, 1 cup lard, 1 cup sugar, 2 eggs, 5 tablespoonfuls sour milk, 1 small teaspoonful soda, 1 large teaspoonful Dr. Price's Cream Baking Powder, 2 cups oatmeal (dry), 2 cups flour, $\frac{1}{2}$ cup raisins cut up and floured. Flavor with Bee brand nutmeg and cinnamon or vanilla. If the batter is dropped from teaspoon upon greased paper and baked it is called rocks. If rolled and cut with biscuit or cookie cutter it is called cookies.

OATMEAL MACAROONS.

(Miss F. Papps.)

$\frac{3}{4}$ cup of sugar, 3 cups of oatmeal (Quaker oats), 3 tablespoons of butter, 1 egg, 1 teaspoon of baking powder, 1 teaspoon of vanilla, $\frac{1}{4}$ teaspoon of salt. Mix the oatmeal, baking powder, salt and sugar. Melt the butter after it is measured, and mix well into the oatmeal. Beat the egg and add with the vanilla. Mold in a teaspoon and

drop on a butter tin. Bake till a light brown in a moderate oven.

OATMEAL COOKIES.

1 cup butter and lard mixed, $1\frac{1}{2}$ cups sugar, 6 tablespoons sour milk, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon salt, 1 teaspoon baking powder, 1 teaspoon cinnamon, 2 cups dry rolled oats, $2\frac{1}{2}$ cups flour, 1 cup chopped raisins, 1 cup chopped walnuts. Sift salt, soda, baking powder and spices with flour. Drop batter from teaspoon on to greased pan and bake.

OAT MEAL DROP CAKES.

(Mrs. D. M. Ershine.)

2 cups brown sugar, $\frac{1}{2}$ cup butter, 1 egg, little salt, 5 tablespoons sour cream and pinch of soda, 2 cups rolled oats, 1 cup flour and 1 teaspoon baking powder $\frac{1}{4}$ pound or more of pecan nuts, rolled. Drop on buttered tins and bake in moderate oven.

COOKIES.

(Mrs. Ten Broeck.)

1 pound brown sugar, 3 eggs, 2 cups flour, $\frac{1}{2}$ teaspoon ground ginger, $\frac{1}{2}$ teaspoon ground cinnamon, $\frac{1}{2}$ teaspoon ground cloves, 2 ounces chopped citron 2 ounces chopped almonds, a handful almonds cut lengthwise. Butter pans, spread with dough, bake until brown, then cut.

OLD ENGLISH JAM BALLS.

(Mrs. Fred M. Steele.)

(Very fine, if directions are followed closely.)

Take 1 pound of powdered sugar and 1 pound of fine flour dried in the oven and make it to a paste with the whites of 3 eggs well beaten with 2 gills of cream and $\frac{1}{2}$ pound of butter, melted and beaten together, then add 1 pound of blanched sweet almonds pounded to a paste. Knead these all together with the hands and last work in 2 tablespoons of rose water. Cut the cakes in fancy figures. Bake in a moderate oven. Served at both luncheon or tea. Always put in a good pinch of salt.

FANCY GINGER CAKES.

(Mrs. Frank Partridge.)

Cream 1 cup of butter with 2 of brown sugar, add 1 cup currants, add 1 cup chopped walnuts, 2 teaspoons cinnamon, 1 teaspoon ground cloves, 1 teaspoon nutmeg, 1 teaspoon ginger, pinch of salt, 3 eggs well beaten, $\frac{1}{2}$ cup cooking molasses, 2 teaspoons baking soda dissolved in cup of hot water. Mix all the ingredients together, also the cup of water which contains the baking soda. Just enough flour to make a nice batter. A teaspoonful of butter dropped on a greased pan for each little cake. Place a raisin on top of each cake. Bake in a hot oven. Spread on a cloth to cool.

ALMOND WAFERS.

(Mrs. Frank R. Partridge.)

Cream $\frac{1}{4}$ cup butter, add gradually $\frac{1}{2}$ cup powdered sugar and $\frac{1}{4}$ cup milk drop by drop; then add $\frac{1}{8}$ cup bread flour and $\frac{1}{2}$ teaspoon of vanilla. Spread very thinly with a broad, long-bladed knife on a buttered inverted dripping pan. Sprinkle with almonds, blanched and chopped, crease in 3-inch squares and bake in a slow oven until delicately browned. Place pan on back of range. Cut squares apart with a sharp knife and roll while warm in tubular or cornucopia shape. If squares become too brittle to roll place in oven to soften.

DOUGHNUTS.

2 cups flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ to $\frac{1}{2}$ cup milk, 1 egg, 1 teaspoonful melted butter, 4 teaspoonfuls baking powder. Mix in the order given. Add $\frac{1}{4}$ cup of milk to the egg, and add this mixture to the dry ingredients. Then add as much of the milk as will make the dough just soft enough to handle. Fry in deep fat and when done drain on paper.

DOUGHNUTS.

(Mrs. Wm. Millard.)

2 eggs, 1 cup sugar, 4 tablespoons melted lard, 1 tumbler sweet milk, 3 teaspoons baking powder, $3\frac{1}{2}$ cups flour. Salt and nutmeg.

DOUGHNUTS.

(Mrs. Chas. H. Warren.)

1 cup sugar, 1 cup milk, 2 eggs, 2 tablespoons melted butter, scant 3 pints flour, 2 teaspoons baking powder; roll as soft as possible and fry in deep, hot lard.

DOUGHNUTS.

1 egg, 1 cup sugar, 1 cup sour milk, 1 teaspoon melted butter, 1 quart unsifted flour, 1 large teaspoon baking powder, 1 even teaspoon soda.

DOUGHNUTS.

(Mrs. Howard A. Wrenn.)

1 egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup *sweet milk*, 2 tablespoons melted lard, 2 cups flour, 2 teaspoons baking powder; salt and nutmeg to taste.

DOUGHNUTS.

(Mrs. Howard A. Wrenn.)

$\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{2}$ cup *sour cream*, into which stir $\frac{1}{2}$ spoon of soda, 2 cups flour; salt and nutmeg to taste.

DOUGHNUTS.

(Mrs. Hussey.)

2 eggs, 1 cup sugar, $\frac{3}{4}$ cup sweet milk, $1\frac{1}{2}$ teaspoonful baking powder, 1 tablespoon butter, melted; little nutmeg, pinch of salt. Flour to mix soft.

DOUGHNUTS.

(Mrs. D. M. Erskin.)

1 cup sugar, 2 eggs, beaten together, 1 pinch salt, 3 teaspoons melted lard, 1 cup milk, a little less than a quart of flour, and 2 rounding teaspoons baking powder. Have dough about like cookies, and cut and fry in deep fat which smokes a little.

VANITIES.

(Mrs. Mihills.)

Beat 2 eggs very light, add half teaspoon of salt and flour to roll. Take a piece of dough as large as a hickory

nut, roll as thin as paper, cut and fry in hot lard. They will be done in a few seconds. Sprinkle with powdered sugar. They can be rewarmed the second day in a hot oven in a moment. They are crisp and light.

JUMBLES.

(Mrs. McMeekin, Chicago.)

1 cup of granulated sugar, $\frac{2}{3}$ cup of butter, 2 eggs, $\frac{1}{2}$ cup of milk, 2 cups of flour, 2 level teaspoons baking powder, 1 teaspoon cinnamon, $\frac{3}{4}$ cup currants. Cream butter and sugar together, then drop in eggs without beating and beat till very light, then flour and milk alternately, with baking powder and cinnamon in flour. Bake in flat tins and cut in squares.

CRULLERS.

$\frac{1}{2}$ cup butter (scant), 1 cup sugar (scant), 1 cup milk, 3 eggs, 1 glass brandy, 2 teaspoons baking powder. Flour enough to roll out.

CAKES, FROSTINGS AND FILLINGS.

ALMOND CAKES.

(Mrs. Daniel Cobb.)

$\frac{1}{2}$ pound powdered sugar, whites of 3 eggs well beaten, juice of $\frac{1}{2}$ lemon; stir for 30 minutes. Mix with $\frac{1}{2}$ pound almonds that have been blanched, and also add rind of $\frac{1}{2}$ lemon grated. Bake in moderate oven and cut in lengthwise strips. Delicious to serve with afternoon tea.

BLUEBERRY CAKE.

(Mrs. C. B. Richards.)

1 small cup sugar, $\frac{1}{2}$ cup butter, yolks of 2 eggs beaten to a cream, $1\frac{1}{2}$ cups of sweet milk, flour enough for cake batter. 3 teaspoons baking powder. Add whites of 2 eggs, beaten stiff. Dredge 1 quart of blueberries and stir into mixture just before baking. Bake quickly.

BROWN CAKE.

(Mrs. H. B. Clarke.)

1 cup sugar, $\frac{1}{2}$ cup butter, 2 cups flour, $\frac{1}{2}$ cup milk, 2 eggs, $1\frac{1}{2}$ teaspoons baking powder. *Custard part.*—2 squares Baker's chocolate, yolk 1 egg, 2 tablespoons sugar, $\frac{1}{2}$ cup milk. Boil until thick, allow to cool and stir into cake part. Bake in 2 layers. *Filling.*— $\frac{1}{2}$ cup butter, 1 cup confectioner's sugar, cream together and flavor with small glass Jamaica rum.

CHOCOLATE CAKE.

(E. M. S.)

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup chocolate, yolk 1 egg, just a little water; cook to a jelly. 1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup milk, 1 teaspoonful soda, $\frac{1}{4}$ of a cake of chocolate grated, 2 cups flour, 1 teaspoonful of vanilla; then add the first part of cooked chocolate. Be sure and have it cold. This is a good sized loaf cake.

CUP CAKE.

(Mrs. H. W. Boyd.)

1 cup of butter, 2 cups of sugar, 3 cups of flour, 2 teaspoons baking powder, 4 eggs, 1 cup of milk, vanilla or lemon. Sift the baking powder in the flour. Flavor.

BLACK CHOCOLATE CAKE.

$\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, 2 cups sifted flour, 3 eggs, 1 teaspoon soda. Shave $\frac{1}{2}$ cake chocolate and mix with $\frac{1}{2}$ cup milk and 1 cup sugar. Boil until smooth. Flavor with vanilla, cool, mix and bake in a slow oven.

DELICATE CAKE.

(J. E. B. Haskin.)

2 cups powdered sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup milk, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, whites of 5 eggs, 2 cups flour, 1 cup cornstarch. Put soda in the milk and cream tartar in the flour.

DRIED APPLE CAKE.

(Mrs. Frank Lincoln Wean.)

2 cups dried apples, soak all night and in the morning boil slowly in 1 cup dark molasses for 2 hours. Add 1 cup sugar, 1 cup butter, 1 cup sour milk, 4 cups of well sifted flour, 2 cups of raisins chopped fine, 1 cup of English walnuts chopped, $1\frac{1}{2}$ cups citron, candied oranges, and lemon peel mixed and chopped; 1 teaspoon of cloves, allspice and cinnamon, $\frac{1}{2}$ teaspoon nutmeg, 2 teaspoons soda, 1 teaspoon baking powder. Keep as a fruit cake.

ELECTION CAKE.

(VanNortw'k.)

2 cups of sugar, $1\frac{1}{2}$ cups of butter, 3 eggs, 1 cup of milk, 2 tablespoons baking powder, 3 or 4 cups of flour, 2 cups of raisins, 2 cups of currants, 1 cup of citron chopped, 1 cup of lemon peel chopped, 1 teaspoon vanilla extract, 1 teaspoon almond extract; $\frac{1}{2}$ cup of chopped almonds may be added. Bake slowly, in two loaves, an hour and a half. Will keep a month or two, if desired.

FRUIT CAKE.

(Mrs. Chas. H. Warren.)

10 eggs, 1 pound sugar, 1 pound butter, $1\frac{1}{8}$ pounds flour, 1 pound raisins, 1 pound currants, $\frac{1}{2}$ pound citron, $\frac{1}{2}$ pound orange peel or lemon peel, $\frac{1}{2}$ ounce cinnamon, $\frac{1}{2}$ ounce cloves, $\frac{1}{2}$ ounce mace, $\frac{1}{2}$ ounce nutmeg, 4 tablespoons brandy or grape juice, 1 teaspoon baking powder, Makes one large loaf. Bake 3 or 4 hours in slow, steady oven.

FEDERAL CAKE.

(Mrs. John Fitch Curtis.)

2 cups light brown sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 3 eggs, 1 teaspoon soda in sour milk, 2 cups flour, 2 teaspoons baking powder in flour milk, 1 cup raisins chopped, 1 cup English walnuts chopped, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice. Vanilla to flavor.

“AUNT HAUNDLES’ FRUIT CAKE.”

(Mrs. Paul Smith.)

1 cup butter, 1 cup brown sugar, $\frac{1}{2}$ cup molasses, 1 cup sweet milk, 1 cup flour, 4 eggs, $\frac{1}{2}$ teaspoonful cream of tartar; 1 teaspoonful soda, 2 pounds raisins chopped fine, 1 nutmeg and a little brandy.

EGGLESS FRUIT CAKE.

1 cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk with 1 teaspoon soda, 2 cups flour, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 cup raisins, seeded and chopped. Bake slow for 1 hour. Put the spices in some milk so as to turn it dark.

ENGLISH FRUIT CAKE.

(Mrs. Benjamin A. Fessenden.)

1 $\frac{1}{2}$ pounds raisins, 1 $\frac{1}{2}$ pounds currants, $\frac{1}{2}$ pound citron, $\frac{1}{2}$ pound each of orange candied and lemon peel, $\frac{1}{2}$ pound butter, $\frac{1}{2}$ pound brown sugar, 2 nutmegs, 1 cup molasses, $\frac{1}{2}$ cup brandy, 8 eggs. Wash the raisins and currants thoroughly, and have them made perfectly dry; add the chopped citron and candied orange and lemon peel and the brown sugar, grated nutmeg, the molasses; the butter partially melted, the eggs well beaten, the brandy; and then just enough carefully sifted flour to make the *thinnest possible* batter of the mixture. Put into pans and bake in a good, even, moderate oven 4 hours.

WHITE FRUIT CAKE.

1 cup butter (scant), 2 cups sugar, 2 $\frac{1}{2}$ cups flour, 2 teaspoons baking powder, whites of 6 eggs, $\frac{2}{3}$ cup milk, 1 pound almonds, blanched and sliced thin, $\frac{1}{4}$ pound citron, $\frac{1}{2}$ pound seeded raisins.

SUMMER FRUIT CAKE.

4 cups brown sugar, $\frac{1}{2}$ cup butter, 2 cups buttermilk or sour milk, 1 teaspoon soda scalded, 4 cups flour, $\frac{1}{2}$ pound currants, $\frac{1}{2}$ pound raisins, 1 teaspoon molasses, 4 teaspoons cinnamon, 1 teaspoon ginger. Small bit of allspice and small bit of cloves. Bake slowly.

FRUIT CAKE.

1 good cup of brown sugar, 1 good cup of butter, 3 eggs, $\frac{3}{4}$ cup sweet milk, $\frac{3}{4}$ cup molasses, 1 cup chopped raisins, 1 teaspoon soda. Spices to taste. Mix soft.

SOUR MILK FRUIT CAKE.

(Mrs. C. B. Farwell, Chicago.)

1 cup of sour milk, 1 cup of granulated sugar, $\frac{3}{4}$ cup of butter, 2 cups of flour, $\frac{1}{2}$ cup of raisins, $\frac{1}{2}$ cup of currants, $\frac{1}{2}$ cup of chopped figs, $\frac{1}{2}$ cup of chopped dates, $\frac{3}{4}$ cup of English walnuts chopped, 1 egg, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon ginger, 1 level teaspoon soda dissolved in a tablespoon of the sour milk. Bake 1 hour in moderate oven.

FRUIT CAKE.

(G. C. D.)

1 pound flour, 1 pound brown sugar, $\frac{3}{4}$ pound butter, 3 pounds seeded raisins, 1 pound currants, 1 pound citron, $\frac{1}{4}$ pound almonds blanched and chopped fine, 1 nutmeg, 1 wine glass brandy, 10 eggs, separated. Butter and sugar mixed, then put in whites of 10 eggs and yolks of 8 eggs, beaten separately and *very* light. Then add flour and fruit well mixed; then at the end, add a large glass of jelly. Bake slowly 2 hours.

WHITE FRUIT CAKE.

(Mrs. Thorn.)

Ingredients.—1 pound of sugar, 1 pound of butter, 1 pound of flour, 2 pounds of almonds blanched and chopped, 2 pounds of citron, 1 pound of seedless raisins, 1 teacupful of good brandy, 2 teaspoons baking powder, 2 teaspoons vanilla, 1 of cinnamon, 3 fresh cocoanuts grated, 14 whites of eggs, the yolks of 6 eggs. *Mode.*—Cream butter and sugar, add yolks of eggs, the fruit and spice, sift baking powder with $\frac{1}{2}$ the flour, mix the other half with fruit, next add brandy. Line pans with three thicknesses of manila paper, bake 2 hours in slow oven, as the cocoanut burns easily. Half this recipe makes two medium sized loaves.

FRUIT GINGER BREAD.

(Mrs. Hussey.)

1 cup brown sugar, 1 cup molasses, $\frac{3}{4}$ cup butter and lard, 1 cup sour milk, 1 teaspoon ginger, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon salt. 1 heaping teaspoon soda dissolved in hot water, 3 cups sifted flour, 2 eggs, 1 cup raisins, 1 cup currants, 1 cup nuts. Bake in slow oven.

SOFT GINGER CAKE.

(Mrs. T. R. Wyles.)

$\frac{1}{2}$ cup each of sugar, molasses and butter, 1 cup sour milk, 2 cups flour, 1 egg, 1 teaspoon each ginger and soda. Dissolve soda in tablespoon hot water and stir into molasses, slightly melt butter, add sugar, egg and milk, and lastly flour and ginger. Stir well. Bake in moderate oven.

SOFT GINGER CAKE.

(Mrs. Howard Wrenn.)

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup boiling water, 1 teaspoon soda, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 egg, 1 cup chopped raisins. Salt, flour. Eat while warm.

SOUR MILK GINGERBREAD.

1 egg, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, butter size of an egg, 1 teaspoon cinnamon, 1 teaspoon ginger, 1 cup flour, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cup sugar.

GINGER BREAD.

(Mrs. W. J. Strong.)

1 cup dark New Orleans molasses, $\frac{1}{2}$ cup brown sugar, 2 tablespoons butter, 1 cup boiling water, 1 teaspoon each of ginger, cinnamon and cloves, $2\frac{1}{2}$ cups flour, 1 heaping, or 2 level, teaspoons soda, 2 eggs, well beaten, added last. Bake in slow oven 40 to 45 minutes.

GINGER BREAD.

$1\frac{1}{2}$ cups molasses, 2 cups brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $2\frac{1}{2}$ teaspoons soda, 1 teaspoon salt, 2 tablespoons ginger, 1 cup boiling water, $2\frac{1}{2}$ cups flour. Pour boiling water in cup with soda to dissolve.

GINGER BREAD.

(Mrs. Henry Thayer.)

1 cup molasses, 1 cup sugar, 1 cup sour milk, 2 eggs, 2 even teaspoons soda, 2 even teaspoons ginger, 1 tablespoon lard, little salt. Mix as carefully as a cake, lastly adding sifted flour, until the consistency of cake. Cook in moderate oven about 40 minutes. None better.

GINGER BREAD.

(Mrs. R. Calvin Dobson.)

2 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, $1\frac{1}{2}$ cup flour, 1 teaspoon each of ginger and cinnamon, 1 cup boiling water, 1 teaspoon soda.

HASTY CAKE.

(Schall.)

1 cup of sour cream, 1 cup of sugar, 1 egg, 1 scant teaspoon soda, a little baking powder, flour enough to make a soft batter, *i. e.*, a little more than a cup. This cake may be improved, to taste, by adding spices and raisins.

MARTHA WASHINGTON CAKE.

This was copied from Martha Washington's own handwritten receipt book, and is baked and served at the D. A. R. luncheons. This recipe was donated by the Alameda, California, Chapter. 2 cups butter, 3 cups granulated sugar, 5 eggs, 1 cup sweet milk, 4 cups flour, 3 teaspoons baking powder (cream of tartar and soda were originally used), $\frac{1}{2}$ pound currants, $\frac{1}{4}$ pound seeded raisins chopped, handful of citron, cut fine, cinnamon and nutmeg to taste. Mix as usual, stirring in at the last the fruits well dredged with flour. Bake in a loaf and when cold cover with white icing.

MOLASSES CAKE.

1 cup butter or lard, or half of each, 1 cup molasses. Let come to boil. 2 eggs, 2 teaspoons soda, 2 tablespoons cold water, spices to taste. Make as soft as possible.

JERSEY LILY CREAM CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, beaten to a cream, whites of 4 eggs, beaten stiff, $\frac{1}{2}$ cup sweet milk, 1 teaspoon vanilla, 2 teaspoons baking powder, 2 cups flour. Have ready 1 cup chopped raisins or dates, $\frac{1}{2}$ cup chopped walnuts. Put $\frac{1}{2}$ of batter in pan, then layer of raisins and nuts and cover with remainder of batter. Use plain white frosting.

AUNT JENNETTE CAKE.

(Mrs. E. A. B.)

1 cup butter, 1 cup brown sugar, 3 eggs, 1 cup cream, 1 teaspoon cinnamon, 1 tablespoon allspice, 1 teaspoon cloves, 1 gill wine, 1 pound currants, 1 pound raisins, $\frac{1}{2}$ pound citron, 3 heaping cups flour.

ONE EGG CAKE.

(M. F. C.)

1 cup sugar, rounding tablespoon butter, 1 egg beaten light, 1 cup milk, 1 teaspoon vanilla, $1\frac{1}{2}$ cups of Swans-down Flour, 2 heaping teaspoons baking powder. *Icing.* — $\frac{1}{2}$ cup cream or milk, yolk of egg. Mix all together; melt square of chocolate with 1 teaspoonful of butter; add together. Add XXXX sugar to thickness of frosting.

POUND CAKE.

(L. E. B. Haskin.)

1 pound of butter, 1 pound powdered sugar, 1 pound flour, weigh after sifting, 10 eggs, 1 wine glass brandy, 1 wine glass sherry wine, 1 wine glass good rose water, 1 teaspoonful ground mace, $\frac{1}{4}$ of a nutmeg, grated; cream butter and sugar until like a froth. Beat eggs separately. The whites of the eggs, beat on a flat platter, very stiff, and add last. Bake an hour without opening the oven door. Heat in the oven must be steady and not too hot.

POUND CAKE.

1 cup powdered sugar, 1 cup butter, $1\frac{1}{2}$ cups flour, 5 eggs.

PLAIN CAKE.

1½ cups sugar, ½ cup butter, 3 eggs, 1 cup milk, 2½ cups flour, 2 teaspoons baking powder, 1 teaspoonful of vanilla. Add spice or raisins well floured.

PORK CAKE.

(Mrs. J. C. L.)

1 pound of fat pork, entirely free from lean or rind, chopped so fine to be almost like lard; pour 1 pint boiling water upon it. 1 pound raisins, seeded and chopped fine, ¼ pound citron, shredded, 2 cups sugar, 1 cup molasses, 1 teaspoon soda, rubbed into the molasses. Mix these together and stir in sifted flour enough to make a stiffness, then add 3 teaspoons cinnamon, 2 of cloves and a little nutmeg. Bake in a slow oven until by putting a straw into the cake nothing adheres. The quantity of fruit and spices may be reduced without injury to the cake.

QUEEN'S CAKE.

(Mrs. L. R. Allen.)

1 pound sugar, ¾ pound butter, 8 eggs, beaten separately, 2 lemons, juice and grated rind, 2 nutmegs grated, ½ gill milk, ½ gill brandy, 1 pound flour sifted with one even teaspoon soda, 1 pound raisins (stoned, ½ pound currants, ¼ pound citron (cut in small pieces). Flour the fruit well, in addition to the pound called for.

REGECCA'S NUT CAKE.

(VanNortwick.)

½ cup of butter, 1 cup of sugar, ½ cup of milk, whites of 4 eggs, 1½ cups of flour, 2 teaspoons baking powder, 1 cup of nuts chopped (hickory preferred).

RAISED CAKE.

(Mrs. E. A. B.)

8 cups of flour, 2 cups of sugar, 4 cups of milk, ½ cake yeast. Dissolve the yeast in cup of milk. Mix all in batter and set to raise over night. In the morning, when light, add 2 cups more of sugar and butter well creamed, 5 eggs, leaving whites of 2 eggs for frosting, or 4 eggs without frosting; 1 small teaspoonful of soda dissolved

in water; 1 pound of raisins, 1 pound of currants, 1 nutmeg. Put in pans and let raise $\frac{3}{4}$ of an hour. Bake in a slow oven.

STRIPED CAKE.

(Mrs. H. H. C.)

2 cups white sugar, 1 cup of butter, 1 cup sweet milk, 3 eggs, 3 cups of flour, 2 teaspoons baking powder, salt, vanilla. Put $\frac{1}{2}$ of the above in 2 square tins. To the remainder add 1 cup raisins, chopped fine, a little citron, 1 tablespoon molasses, 1 tablespoon cinnamon, cloves and allspice, 1 tablespoon flour; just a tiny bit of soda dissolved in water. Bake in same size pan as the other half—put together with jelly.

SPICE CAKE.

$1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup butter, 2 eggs, pinch salt, $\frac{1}{2}$ cup molasses, 1 cup sour milk, $\frac{1}{2}$ teaspoon soda dissolved in boiling water, 1 teaspoon cloves, 1 teaspoon cinnamon, $\frac{1}{2}$ nutmeg, 3 cups flour, 1 cup raisins, $\frac{1}{2}$ cup chopped citron, $\frac{1}{4}$ pound walnut meats.

SPICE CAKE.

$\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cup flour, 1 teaspoonful cinnamon, $\frac{1}{2}$ (scant) teaspoonful cloves, $\frac{1}{2}$ cup raisins, $1\frac{1}{2}$ teaspoon baking powder, 2 eggs.

SOUR CREAM CAKES.

(F. M. Doty.)

1 cup of sour cream, 1 egg, 1 small cup sugar, $\frac{1}{2}$ teaspoon soda, 2 small cups flour, vanilla. Bake in muffin rings.

VELVET CAKE.

Whites of 5 eggs, $\frac{3}{4}$ cup of butter, 1 cup of sugar, 1 cup of cornstarch, $\frac{1}{2}$ cup of flour, 1 teaspoon of baking powder. Put whites of eggs in last. Flavor with bitter almond.

ICE CREAM CAKE.

(E. W.)

$\frac{1}{2}$ cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, 4 teaspoons baking powder, whites 4 eggs, vanilla. Bake 20 minutes.

WHITE CAKE. (Mrs. C. W. Buckley.)

1½ cups sugar, ½ cup butter, ½ cup milk, ½ cup flour, 1 teaspoonful of baking powder, whites of 4 eggs, 1 teaspoonful of vanilla.

BLUEBERRY CAKE. (C. B. Willit.)

(Served hot with ice cream.) 1½ cups sugar, ½ cup butter, 3 eggs, 2 cups flour, 2 teaspoons baking powder, 1 cup milk, 1 box blueberries (floured). Bake in shallow pan.

LADY BALTIMORE CAKE. (Mrs. E. B. Peirce.)

Whites and yolks of 8 eggs, 1 cup butter, 1 cup sugar, 1 cup milk, 3 cups flour, 2 teaspoonfuls Dr. Price's Cream Baking Powder. ½ teaspoonful rose water; cream, butter and sugar; add beaten yolks, flour and milk, flavoring, baking powder, and lastly stiffly beaten whites.

STRAWBERRY JAM CAKE. (Mabel D. Cary.)

1 cup of sugar, ½ cup of butter, 1½ cups of flour, 3 eggs, 3 tablespoons of sour cream, 1 teaspoon of soda, 1 cup of strawberry jam. Mix all together and bake in loaf or layers with boiled white frosting.

FROSTINGS AND FILLINGS.

BUTTER FROSTING. (Mrs. Ten Broeck.)

½ cup butter, 2 cups XXX powdered sugar; cream until very light; add 1 square chocolate melted.

BOILED CHOCOLATE FROSTING.

3 squares of chocolate, 1½ cups milk, ¾ cup granulated sugar, ½ tablespoon cornstarch, 1 pinch of salt, ½ teaspoon vanilla. Melt chocolate over hot water, blend with the warmed milk. When hot stir in sugar thoroughly mixed with the cornstarch and the pinch of salt. Cook in dou-

ble cooker until thick as custard (does not run from spoon, but drops off quickly). Add $\frac{1}{2}$ teaspoon vanilla. Cool and spread between layers of cake.

CARAMEL FROSTING. (G. C. D.)

2 cups brown sugar, cream enough to corn, stir until smooth. Place on stove and continue to stir; when nearly cooked, add a butter ball size of walnut. Test by trying a little, well beaten in a saucer and cooled on ice for a few minutes. When right consistency, flavor with vanilla. If cooled too much, a little cold cream can be worked in.

CARAMEL.

1 cup sugar, 1 cup sour cream. Boil slowly until it thickens. Whip until almost cold. Spread on cake.

LEMON FILLING.

2 small lemon rinds, grated, and the juice, 1 cup sugar, $\frac{1}{2}$ cup water. Heat to almost boiling, then add 1 egg, well beaten, and let boil. Add 2 tablespoons cornstarch rubbed smooth with $\frac{1}{4}$ cup water.

LEMON FILLING FOR LAYER CAKES.

2 lemons—juice and rind—3 eggs, 2 cups of sugar, butter size of an egg. Stir over a slow fire until boiling.

FILLING FOR MARSHMALLOW CAKE. (Mrs. E. B. Peirce.)

2 cups sugar, $\frac{1}{3}$ cup water. Cook until it balls in cold water. Add 1 dozen melted marshmallows, 1 teaspoonful Bee brand vanilla, and pour onto 2 well beaten whites of eggs. Beat until thick, then spread on cake and put marshmallows on top.

LAYER CAKE.

DEVIL'S FOOD. (Mary F. Clark.)

$\frac{1}{2}$ cup butter, $1\frac{3}{4}$ cups sugar, 4 eggs, 1 cup milk, $2\frac{1}{2}$ cups flour, 4 teaspoons baking powder, 1 teaspoon vanilla, 2

squares bitter chocolate (Baker's), pinch salt. Cream, butter and half the sugar, cream, yolks of eggs and other half sugar. Combine these mixtures, then add milk slowly, beating constantly. Then add flour, sifted with other dry ingredients, next add vanilla and melted chocolate and lastly the whites of eggs, beaten very stiff. This makes a large three-layer cake and should be frosted with white boiled icing.

LIZZIE HARRIS' CHOCOLATE CAKE.

6 squares of Baker's chocolate, broken and stirred into $\frac{3}{4}$ of a cup of milk. Add 1 cup of sugar and the yolk of 1 egg. Cook in a double boiler until smooth, then let cool. Cake: 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 3 eggs, 2 teaspoonsful of baking powder, 2 cups flour. Stir all together and add the above chocolate mixture, flavor with vanilla. This makes 4 thin layers. Put together with white frosting. Frosting: 2 cups sugar, 8 tablespoons boiling water. Cook until it strings, then pour on the beaten whites of 2 eggs, beating all the time, until the mixture cools. Use only 4 eggs for cake and frosting.

CHOCOLATE CAKE.

(Mrs. Thorn.)

2 cups sugar, 1 cup butter, 1 cup sweet milk, 3 cups flour, 2 teaspoons baking powder, 5 eggs, leaving out 2 whites, bake in long tins, 2 sheets. Icing: Beat whites of 2 eggs left out, add 1 cup powdered sugar, 6 tablespoons grated chocolate; stir together and put in double boiler; heat until well dissolved and spread on cakes while a little warm.

CHOCOLATE LAYER CAKE.

(Mrs. E. A. Bournique.)

3 eggs, 1 cup milk, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups flour, 1 cup sugar, 2 teaspoons baking powder. Filling: 1 cup sugar, $\frac{1}{2}$ cup milk, butter size walnut, $2\frac{1}{2}$ squares chocolate; boil 20 minutes.

LAYER CAKE.

(Jessie J. Ulrich.)

Cream $1\frac{1}{2}$ cups sugar and $\frac{1}{2}$ cup butter, add yolks of 2 eggs, 1 white only, add 1 cup cold water, then $2\frac{1}{2}$ cups flour and 2 teaspoons baking powder, 1 teaspoon vanilla, stir well before adding baking powder. Filling: 2 cups granulated sugar, $\frac{1}{2}$ cup cold water, cook until hairs, add white of egg left from cake, beaten stiff. White or brown sugar may be used; grated fresh cocoanut or nuts make this filling very nice. This recipe is inexpensive.

LADY BALTIMORE CAKE.

(Mrs. E. M. Watkins.)

1 cup butter, 2 cups of sugar, $3\frac{1}{2}$ cups flour, 1 cup sweet milk, whites of 6 eggs, 2 teaspoons baking powder, 1 teaspoon almond extract, cream butter and sugar, add flour and milk and baking powder, then egg whites stiffly beaten. Filling: 1 cup of sugar, $\frac{1}{4}$ cup boiling water; boil until it spins a thread; stir in stiff egg whites, add 1 cup raisins, chopped, 1 cup nuts, 5 figs, cut in strips.

SUNSHINE CAKE.

Whites 12 eggs, beaten stiff, 10 yolks beaten with 2 tablespoons of the stiff whites. Add 1 teaspoon of cream of tartar to the stiff whites, add $1\frac{1}{2}$ cups sugar (which has been sifted 5 times into the whites, fold in yolks, then add 1 cup of flour (sifted 5 times). Bake in slow oven 40 or 50 minutes.

SUNSHINE CAKE.

(Mrs. E. B. Peirce.)

Whites of 7 small eggs, yolks of 5 eggs, 1 cup granulated sugar, $\frac{2}{3}$ cup Swandown (pastry) flour, $\frac{1}{3}$ teaspoonful cream of tartar, pinch of salt. Sift flour and sugar 5 times. Measure and set aside as for angel cake. Beat yolks well. Beat whites about half, add cream of tartar and beat stiff. Stir in sugar lightly, then beat in yolks well. Add flour and flavoring. Bake in tube pan 35 to 50 minutes.

ANGEL FOOD.

(Mrs. Luther.)

1½ cups granulated sugar, sifted 5 times, whites of 11 eggs, 1 teaspoon flavoring, ½ teaspoonful cream of tartar, 1 cup flour measured after sifting 5 times. Add cream of tartar to flour. Fold beaten whites in last and bake 35 or 40 minutes.

ANGEL FOOD.

(Mrs. Thomas C. Williams.)

1½ teacups granulated sugar, sifted 3 times, 1 teacup flour with 1 small teaspoon cream of tartar in it, sifted 3 times, 12 whites of eggs. Have eggs and bowl very cold, beat until dry (very stiff), add sugar, then flour with cream of tartar, with an upward beat of the egg; whip, letting the flour fall through it instead of beating it in. Last, 1 teaspoon vanilla. Bake in slow oven for 40 minutes. Bake in pan, *not* greased, and turn upside down on pan feet until cooled. Frosting for angel food: 1½ cup granulated sugar, with just enough boiling water to wet it. Let boil without stirring until it thickens like taffy in cold water. Then pour into whites of 2 eggs, beaten stiff. Beat with spoon until cool enough to put on cake. Scant teaspoon vanilla for flavor.

ANGEL FOOD CAKE.

(Mrs. E. B. Peirce.)

Whites of 11 eggs, 1½ cups of granulated sugar, 1 cup of flour, ½ teaspoonful cream of tartar; sift flour and measure, then sift 5 times; sift sugar and measure; beat eggs very stiff, add cream of tartar when half beaten; fold in flour and sugar, flavor with vanilla, pour in an ungreased pan and bake 45 or 50 minutes. When done turn pan upside down till cold. Bake in very slow oven. The above recipe makes fine strawberry shortcake; cut the loaf into 3 pieces, using crushed berries sweetened, and whipped cream as filling between layers; put whipped cream and whole berries on top.

ANGEL FOOD.

(F. M. Doty.)

1 cup flour, $1\frac{1}{4}$ cup sugar, granulated, sifted 5 times, 1 cup egg whites, beaten stiff, 1 teaspoon cream of tartar, 1 teaspoon vanilla; bake 45 minutes.

BERWICK SPONGE CAKE.

(Mrs. E. M. Watkins.)

Beat 6 eggs 2 minutes (whites and yolks together), add 3 cups of sugar, beat 5 minutes, 2 cups of flour, and 1 teaspoon cream tartar, beat 2 minutes; add 1 cup cold water with $\frac{1}{2}$ teaspoon soda dissolved in it; beat 1 minute; add grated rind of $1\frac{1}{2}$ juice of a lemon, a little salt, 2 more cups of flour, beating 1 more minute, observing time exactly.

DELICIOUS CAKE.

(Mrs. Henry Thayer.)

Sift 1 even glass flour 4 times, add 1 heaping teaspoon of cream tartar, sift twice more; beat whites of 7 eggs, also yolks separately; sift $1\frac{1}{2}$ glasses sugar, add each portion slowly, beating all the time; put in pan without greasing; cook 40 to 60 minutes.

MOLASSES SPONGE CAKE.

5 eggs, 1 cup butter, 1 cup sugar, 2 cups molasses, 2 cups buttermilk, 5 cups flour, 1 tablespoon soda, 1 teaspoon nutmeg, 1 teaspoon cinnamon. Put the whites of eggs in last and have them very light.

SPONGE CAKE.

6 eggs, beaten separately, 1 cup of sugar. Beat yolks and sugar, add $\frac{1}{4}$ teaspoon salt. Fold in whites, then add 1 cup of well sifted flour, grated rind of lemon, juice of $\frac{1}{2}$ lemon. Bake in long flat tin.

GOOD SPONGE CAKE.

(Mrs. Thorn.)

11 whites of eggs, 5 yolks, $1\frac{1}{2}$ cups (scant) granulated sugar, sifted 5 or 6 times, 1 teaspoon lemon juice, 1 cup of flour, measured after 1 sifting, 1 teaspoon cream tar-

tar, sift flour and cream tartar together 4 times. To stiff beaten whites add sugar and beat. Add flavoring and yolks; and mix in flour lightly and quickly. Line bottom and funnel of pan with paper not greased. Bake 40 minutes, slowly.

SPONGE CAKE.

Whites of 4 eggs, beaten stiff, add yolks gently, one at a time; add 1 cup sugar gently ($\frac{1}{4}$ at a time), add 1 cup flour (fold in gently). Bake in very slow oven 45 minutes.

SPONGE CAKE.

(Mrs. H. B.)

6 eggs, 1 pinch of salt, scant $\frac{1}{3}$ teaspoon of cream of tartar, $1\frac{1}{4}$ cups of sugar, 1 cup of sifted flour. Beat whites, add salt and cream of tartar, sugar and the yolks beaten. Fold in the flour and flavor with vanilla. Start in a cold oven and bake about 40 minutes.

SPONGE CAKE.

(Mrs. C. D.)

3 eggs, beaten separately, 1 cup sugar, scant, 1 cup flour sifted, 1 scant dessertspoon of baking powder. Put together in this order yolks, sugar, flour, baking powder, water.

SPONGE CAKE.

(Mrs. L. G. Yoe.)

The weight of 6 eggs in sugar, $\frac{1}{2}$ the weight of eggs in flour. Stir the yolks and sugar, add rind and juice of 1 lemon, then half the flour, then half the whites of eggs well beaten, then the rest of flour, and last the rest of the whites of eggs. Bake 40 minutes.

SUNSHINE CAKE.

(Mrs. Thorn.)

Ingredients.—Whites of 11 eggs, yolks of 6, $1\frac{1}{2}$ tumblers of granulated sugar, 1 tumbler flour, 1 teaspoon cream of tartar. *Mode.*—Beat whites of eggs to stiff froth, add cream of tartar and sugar, sifting 3 times, gradually add sugar to the whites of eggs, not beating.

Next add the yolks of eggs, well beaten, lastly the flour, stirring carefully, bake 50 minutes in moderate oven. When baked turn upside down in tin.

ICES.

MAPLE MOUS.

(Mrs. Luther.)

To a cup of rich maple syrup add beaten yolks of 4 eggs. While stirring cook in granite dish until it boils. Strain through fine sieve, then cool. Beat 1 pint of cream till stiff, add to it stiffly beaten whites of eggs. Whip syrup till light. Mix all together and freeze.

CARAMEL MOUSSE.

(Mrs. C. W. Buckly.)

Let 1 cup of maple syrup come to the boiling point, then stir in the well beaten yolks of 4 eggs. Stir continually while cooling. When cooled stir in 1 pint of whipped cream. Put in molds and freeze.

MAPLE MOUSSE.

(Mrs. Chas. Beckurts.)

1 full cup maple syrup, yolks of 4 eggs, 1 pint cream. Beat yolks until light, then cook with syrup in double boiler for 15 minutes, stirring constantly. Beat until cold and mix with the cream whipped. Beat again. Freeze; enough for 4 people.

CARAMEL ICE CREAM.

(Mrs. M. A. Ives.)

1 cup brown sugar, 1 quart cream, 1 tablespoon corn starch in $\frac{1}{2}$ cup milk, 1 small teaspoon vanilla, pinch salt. Melt brown sugar thoroughly, stirring all the time. Add cream and stir till mixed. Add milk with corn starch and then boil till it thickens. Take from fire, add flavoring and when cold, freeze.

FROZEN RICE PUDDING.

Wash $\frac{1}{2}$ cupful of rice, then put it into a saucepan with 2 cupfuls of water and boil slowly for $\frac{1}{2}$ hour, drain and put into double boiler with a cupful of milk. Cook until the rice has absorbed the milk and is soft, press the wine through a sieve and return to the kettle. Add 3 yolks of eggs beaten with a cupful of sugar. Cook, stirring all the time till it begins to thicken. Remove from fire and add 2 teaspoonfuls of extract of vanilla and set away to cool. When cold add 2 cupfuls of whipped cream and freeze as in cream.

LEMON ICE.

Juice of 4 lemons, 1 quart milk, 1 pint sugar. Dissolve lemon in sugar, add milk gradually.

GRAPE NUT ICE CREAM.

1 quart cream, sweetened and flavored to taste, $\frac{1}{2}$ cup of grape nuts. Freeze as you would any ice cream.

DESSERT ORANGE FLUFF.

(Mrs. G. H. Campbell.)

Juice of 6 oranges and 2 lemons, with 1 pint of sugar; whip 1 pint of sweet cream stiff, put cream in mold, pour juice into cream, put in pail and cover with ice and salt for 4 or 5 hours; serve with a white cake; flavor cream with sugar and vanilla.

MAPLE MOUSSE.

(Mrs. E. B. Peirce.)

1 cup maple syrup, 1 pint pure cream, 4 eggs. Boil syrup about 10 minutes and when about half cool add the yolks well beaten, and when cold add whites, well beaten, and whipped cream. Place in mold with ice and salt. Let stand 4 hours.

FRUIT ICE CREAM.

(Mrs. E. B. Peirce.)

3 pints pure cream (whipped stiff), 3 cups pecans (chopped rather fine), juice or pulp of 3 oranges, 1 can

pineapple (grated), $\frac{1}{2}$ pound candied cherries, 1 pint sherry wine; whipped cream and flavor to suit taste with sherry wine and sugar; freeze; when nearly hard take out the dasher and add the nuts and fruits, the cherries previously having been cut up and soaked an hour in sherry wine. Do not use wine cherries soak in. Pack well for 3 or 4 hours. When ready to serve turn out of mold onto a cold platter and slice as you would cake. This will serve 30 small cups.

APPLE SHERBET.

(Alma Koepke.)

4 apples, 2 cups sugar, juice 1 lemon cooked well and strained; freeze and serve with pork roast.

FROZEN PUDDING.

(Mrs. Thorn.)

Ingredients.—1 pint of milk, 2 cups of sugar, half cup of flour, 2 eggs, 1 pound of candied fruit, $\frac{1}{2}$ cup of chopped almonds, $\frac{1}{2}$ cup of sherry, 1 quart of cream. *Mode.*—Boil the milk with the flour, 1 cup of sugar and the eggs together. Add to the milk and cook 20 minutes, then set aside to cool. When cool, add wine and the other cup of sugar and the whipped cream. Freeze until it begins to stiffen, then add chopped fruits, nuts and finish freezing.

FROZEN WHIPPED CREAM. (Easily Made.)

(Mrs. Daniel Cobb.)

1 pint cream and whites of 4 eggs whipped together, $\frac{1}{2}$ cup pulverized sugar, $\frac{1}{2}$ cup either port or sherry wine. Nuts and fruit can be added if desired. Place in mold and pack in ice and salt 3 or 4 hours before needed.

MAPLE PARFAIT.

(Mrs. Howard A. Wrenn.)

1 pint cream, 4 eggs, 1 cup maple syrup. Cook the beaten egg yolks and syrup to a boiling point, stirring constantly. When cold add the cream, whipped, and the egg whites beaten very stiff; put in a mold and pack in ice 4 hours.

PINEAPPLE SHERBET.

1 quart grated pineapple, juice 4 lemons, 1 quart water, 1 quart sugar. Whites of 3 eggs beaten stiff, add when partly frozen. Put in pineapple last.

COUPES VENUS.

Put a generous spoonful of vanilla ice cream in a saucer champagne dish. Make a shallow depression in the cream, and into it set whole peaches, cooked in syrup flavored with vanilla, set a maraschino cherry above the peach and around the same pipe whipped cream. Serve at once.

ALMOND ICE CREAM.

$\frac{1}{2}$ gallon of cream, 1 cup of grated almonds, 3 or 4 bitter almonds, 7 oranges; sweeten the cream and freeze. When nearly stiff enough beat the almonds and juice in and freeze well.

FROZEN DESSERT.

(C. B. Willits.)

1 cup sugar and $\frac{1}{2}$ cup water boiled 5 minutes to make syrup, in which put yolks of 5 eggs well beaten and $\frac{1}{4}$ teaspoon almond extract. Put in double boiler and stir till slightly thickened, then add $\frac{1}{2}$ cup dried and crushed macaroons, 2 tablespoons chopped almonds, 4 tablespoons candied cherries chopped fine and soaked in 4 tablespoons of sherry wine. Fold in 1 quart whipped cream, put in mold, pack in fine ice and freeze 3 hours. Serves 14.

STRAWBERRY PUNCH.

(Mrs. J. W. Prindiville.)

1 quart freshly made Ceylon tea, 1 pint strawberries (mashed), 1 bunch mint, juice of 5 lemons, juice of 3 oranges, 1 quart apollinaris, 1 pint ginger ale. Make syrup of sugar and water and add to fruit and fruit juices; cool; mix with tea and mint. When ready to serve dilute, sweeten if necessary and add apollinaris and ginger ale at moment of serving.

PINEAPPLE PUDDING.

(Martha Holmes.)

Dissolve $\frac{1}{2}$ package of Knox gelatine in $\frac{1}{2}$ cup cold water, add $\frac{1}{2}$ cup of boiling water to the gelatine; dissolve 1 cup sugar in $\frac{1}{2}$ cup boiling water and add 1 cup canned pineapple juice and juice of 1 lemon; let gelatine cool and add slowly $\frac{1}{2}$ pint of stiffly whipped cream. Line a mold with large slices of pineapple and pour in cream and gelatine. Place in ice box until ready to serve.

PRESERVES AND PICKLES.

PEACH MANGOES.

(Mrs. Ives.)

Pare peaches; cut in half. Fill each side with cabbage cut very small, and white mustard seed in the cabbage. Have plenty of the mustard seed in cabbage. Then tie the halves together with strips of muslin $\frac{1}{2}$ inch in width. Tie tight, as peaches shrink. Pack them, after wiping off carefully, into a stone jar. Then make a sweet pickle syrup and pour over them hot, each day for six or seven days. *For syrup*.—1 quart vinegar, 4 or 5 pounds sugar, according to peaches. Flavor with stick cinnamon.

SWEET PICKLE PEACHES.

Peel peaches and stick 2 or 3 cloves into each one. Make a syrup of $3\frac{1}{2}$ pounds of sugar, 3 pints of vinegar and some stick cinnamon. Put your peaches in a stone jar and pour boiling syrup over them. This amount will cover 7 pounds of peaches. Next morning drain off the juice and boil again and pour over the peaches. The next morning put peaches and syrup into preserving kettle and boil until you can stick a straw into the peaches. Put in jars and cover tight.

DAMSON PICKLES.

10 pounds of fruit, 6 pounds of sugar, 1 quart of vinegar, 1 teaspoon each of cloves, allspice and cinnamon. Wash damsons and put in jars. Scald your vinegar, sugar and spices and pour over damsons. Repeat this for

five mornings, and on the fifth morning boil all together $\frac{1}{2}$ hour.

CHILI SAUCE.

(Mrs. Mihilk.)

18 ripe tomatoes, 6 red peppers, 6 large onions, 10 tablespoonfuls of white sugar, 3 of salt, 5 cups of vinegar. Boil $1\frac{1}{2}$ hours.

CHILI SAUCE.

(Mrs. R. Calvin Dobson.)

1 peck ripe tomatoes, scalded and peeled, sliced thin; 16 green peppers (remove seeds), 8 medium sized onions, 3 stalks of celery. Grind all, put in kettle with 2 tablespoons of salt, 2 tablespoons ground cinnamon, 1 teaspoon black pepper, 1 tablespoon ground allspice, 6 tablespoons sugar. Boil 1 hour, add 4 cups of cider vinegar. Boil until thick, stir very frequently.

VIRGINIA CHOW-CHOW.

2 heads of cabbage, $\frac{1}{2}$ peck ripe tomatoes, $\frac{1}{2}$ peck green tomatoes, $1\frac{1}{2}$ dozen large onions, 9 green and red peppers, 2 pounds of brown sugar, 1 pint of grated horse radish, 1 teaspoon black mustard seed, 1 teaspoon ground mustard, 1 ounce of celery seed, 1 ounce of tumeric. Chop all fine and sprinkle in layers with one pint of salt over night. Put in colander and drain thoroughly. Put in kettle with sugar and spices mixed thoroughly through, add vinegar enough to cover and let boil. Put in airtight jars.

PICALLILI.

(M. J. V. C.)

1 peck green tomatoes, 4 peppers, 1 large head cabbage, 6 onions, 2 stalks celery, all chopped fine. Put in salt and water 1 night, using 1 cup salt, drain in the morning, cook in vinegar and part water; when tender drain well. Put 5 cents worth of mixed spice in a bag, 2 pounds brown sugar, with enough vinegar to cover well the chopped pickle. Boil the vinegar, sugar and spices together, and pour over the pickle.

SPANISH PICKLE.

(Mrs. Luther.)

2 dozen ripe cucumbers cut in large pieces (green cucumbers may be used), *chop fine* 2 heads cabbage, 3 dozen small onions, 8 green peppers, 6 stalks celery. Let stand in salt water 24 hours, drain and place in kettle, 1 ounce white mustard seed, 1 ounce celery seed.

FRENCH TOMATO PICKLE.

(Mrs. Troxel.)

1 peck green tomatoes, 6 onions, nicely sliced; sprinkle 1 teacup of salt over and stand all night, then drain well and scald in weak vinegar 10 or 15 minutes, drain again and scald with 2 quarts strong vinegar. 1 pound sugar, 2 tablespoons curry powder, 2 tablespoons tumeric, 2 teaspoons cinnamon, 2 teaspoons cloves, 2 teaspoons allspice, 2 teaspoons mustard. Simmer all together slowly a few minutes. This is a beautiful rich pickle.

CHOPPED TOMATO PICKLE.

1 peck green tomatoes, $\frac{1}{2}$ dozen onions, 1 small head cabbage, 3 green peppers, 1 large bunch celery. Chop all fine and stir in 1 cup salt, 1 tablespoon ground mustard, $\frac{1}{4}$ teaspoon cayenne pepper, 3 tablespoons ground cinnamon, 1 tablespoon ground cloves. Stir well and cook slowly for 2 hours.

GREEN TOMATO PICKLES.

(Mrs. G. H. Campbell.)

1 peck green tomatoes sliced over night, sprinkle with salt; in morning drain in colander, slice 1 quart onions, 1 quart green beans, 1 pound brown sugar; cover with vinegar, put in a porcelain kettle, add tablespoon of celery salt, celery seed, mustard seed, and tumeric powder enough to make the vinegar yellow, handful of whole allspice. Cook all afternoon.

COLD VINEGAR PICKLES.

(Edna Sampsell.)

Scrub small cucumbers. Make brine strong enough to hold up an egg. Let cucumbers stand in this brine 24

hours. Spice pure cider vinegar with dill and pepper, cloves, horseradish, black pepper. Heat to the boiling point. Let cool and cover the pickles. Put in each jar a little of each spice.

OIL PICKLES.

(Mrs. H. B. Clarke.)

100 small sliced cucumbers, $1\frac{1}{2}$ cups salt, 3 pints small white onions sliced. Put layer of cucumbers, onions and salt in colander and let stand over night. Wash and drain them; add 3 ounces white mustard seed, 1 ounce celery seed, 2 cups best olive oil. Put in a jar and cover with vinegar. A little sugar improves and hardens them.

PICKLED GIRKINS.

(Mrs. Byron L. Smith.)

Soak 300 small girkins in brine over night. 1 handful of small green peppers, 1 quart small onions, 3 tablespoons white mustard seed, 3 tablespoons black mustard seed, 3 tablespoons celery seed, 7 small handfuls of juniper berries, 2 pounds brown sugar, $\frac{1}{2}$ gallon cider vinegar. Put the mixture on the stove and let it come to a scald, *not* boil. Scald until thoroughly seasoned. When ready to bottle, add to this 1 quart bottle of Cross & Blackwells Chow-Chow, to which add $\frac{1}{2}$ pound of ground white mustard, mixed with a *little cold* vinegar.

ONION AND CUCUMBER PICKLE.

(Mrs. John Glass.)

3 dozen small cucumbers, 3 quarts small onions. Slice and sprinkle with salt and let stand over night. Rinse and drain well in cold water. Make a dressing of: 1 quart vinegar, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup flour, 2 level tablespoons mustard, 1 level tablespoon celery seed, 1 teaspoon tumeric, a little cayenne. Cook until thick. Then add cucumbers and onions and cook $\frac{1}{2}$ hour. Put in bottles and seal.

FRENCH PICKLES.

200 cucumbers, sliced and sprinkled with salt, stand over night. In morning cover with vinegar, 4 cups brown sugar, 10c white mustard seed, 10c celery seed, 5c tumeric

powder, 6 green peppers, 1 dozen onions, sliced with cucumbers. Cook until it turns yellow.

CUCUMBER PICKLES AND SPICED VINEGAR.

(Mrs. Hirschberg.)

Secure smallest cucumbers; wash, and measure enough water to cover well. Add to water salt until brine will bear an egg. Scald, skim, and pour over pickles. Cover and let stand one week. Every other day take out pickles, wash, wipe dry with rough towel and return to brine. At end of week, take same amount vinegar as you had brine. To 1 gallon vinegar add 1 quart brown sugar and boil. Fill quart jars with the pickles and to each quart add 1 small red pepper pod, $\frac{1}{2}$ dozen black pepper berries, 2 teaspoons garlic, chopped fine, $\frac{1}{2}$ dozen allspice, 2 cloves, 2 teaspoons white mustard seed, 3 teaspoons celery seed. Pour the hot vinegar over them, and seal. The vinegar spiced by this recipe makes the best of seasoning later for French salad dressing.

SLICED CUCUMBER PICKLES.

(Mrs. E. F. Gorton.)

3 dozen large cucumbers (green), 1 dozen medium onions. Peel and slice both—slices to be between a sixteenth and a quarter of an inch in thickness. Put into salt over night. A large layer of cucumbers, then sprinkle thick with salt; a layer of onions, salt, etc., until jar is filled. In the morning drain and cook in weak vinegar until tender; then drain again. Take 3 pints good vinegar, 2 cups granulated sugar, 1 teaspoon cinnamon (ground), 1 teaspoon celery seed, 2 teaspoons chopped red pepper, 1 tablespoon mustard seed. A very little black pepper. Heat pickles thoroughly in this. Put in jars and pour over them the heated vinegar.

SWEET PICKLE.

WATER MELON OR RIPE CUCUMBERS.

(Mrs. E. F. Gorton.)

6 pounds of fruit, 3 pounds granulated sugar, 1 quart (scant) of good vinegar, a bag of whole spices. If melon is used, cut off rind and scrape off soft inside. Cut in

pieces a little larger than for table use. (They shrink.) If cucumbers are used, take large yellow ripe ones, peel, cut out soft inside, and cut parts remaining into any shape you like. Weigh fruit before boiling, then put in kettles and cover with cold water. Allow same to boil until pieces begin to look transparent (not soft). Remove, drain and plunge into ice water till perfectly cold. Drain and lay on soft cloth and press as dry as possible. Bring vinegar, sugar and spices to a hard boil; put in fruit, and boil until tender (but not too soft.) Remove fruit, and boil syrup down until quite thick—for half an hour, or till rich. Put fruit into stone jars with spice bags and pour boiling syrup over them.

CHOPPED CUCUMBER PICKLES.

(Mrs. Ives.)

3 dozen cucumbers, 18 onions, $1\frac{1}{2}$ teacups salt, 1 teacup mustard seed, $\frac{1}{2}$ teacup ground pepper, 2 tablespoons celery seed. Chop cucumbers and onions fine. Mix with salt and let drain over night. The next morning mix with the other ingredients and cover with good cider vinegar. Do not cook.

OIL PICKLES.

1 peck medium sized cucumbers, 2 large onions chopped fine, 1 ounce black mustard seed, 1 ounce white mustard seed, 1 ounce celery seed, $\frac{1}{2}$ pint olive oil, vinegar enough to cover. Slice the cucumbers, let stand in salt water, then drain.

CHILI SAUCE.

12 large ripe tomatoes, 4 ripe or 3 green peppers, 2 onions, 2 tablespoons salt, 2 tablespoons sugar, 1 tablespoon cinnamon, 3 cups vinegar. Peel tomatoes and onions, chop all fine and boil $1\frac{1}{2}$ hours. Bottle and it will keep.

OIL CUCUMBER PICKLE.

(Mrs. Ives.)

2 dozen cucumbers, size suitable for table. Peel and slice them. Sprinkle with 1 cup salt. Let stand 3 hours, then thoroughly drain in colander for 2 hours. Sliced onions, 1 cup, 1 large red pepper, sliced, $\frac{1}{4}$ cup white mustard seed, $\frac{1}{4}$ cup black mustard seed, 1 teaspoon powdered

alum, 1 quart white wine vinegar, $1\frac{1}{2}$ cups olive oil. Mix well and put into Mason jars without cooking or heating.

MUSTARD PICKLES.

(Marion Carr.)

1 quart of small cucumbers, 1 quart of large ones, cut up, 1 quart button onions, 2 large cauliflower, cut in pieces, 2 quarts celery, diced, 4 red peppers, cut in strips. Make a brine of 1 cup salt to 1 gallon water. Soak in this brine 24 hours. Scald in same brine until everything is tender. Drain thoroughly. Make a paste. 12 table-spoons French mustard, 2 cups flour, moistened with vinegar, 4 quarts vinegar, brown sugar to taste. Stir over fire until smooth. Add pickles and *can*.

CANNING BLUEBERRIES.

(Grace D. Pardridge.)

Make a syrup by boiling 6 cups of sugar and 1 of water for 15 minutes, then add 9 cups of berries. Keep them under the boiling point for 15 minutes, then fill hot jars with them and screw the covers tight.

DELICIOUS CONSERVE.

(Mrs. George E. Moore.)

Cook 5 pounds peaches and 5 pounds sugar 30 minutes. Add 1 pineapple cut in pieces, 3 eggs, 2 ounces ginger root and cook down.

CONSERVE.

(Mrs. Frank L. Wean.)

3 pints stewed grape pulp, boil pulp in juice and put through colander 8 cups sugar $\frac{1}{2}$ pound raisins, juice of one orange and one lemon, 1 pint of water, 1 cup coarsely chopped walnut meats. Boil slowly for 20 minutes.

PEACH CONSERVE.

(Mrs. J. P. Smith.)

5 pounds of sugar, 5 pounds of peaches, 1 pineapple, a little green ginger root. Boil sugar and peaches a half hour and add pineapple cut fine and the ginger root cut in small pieces. Boil all until ginger is soft.

GRAPE CONSERVE.

2 quarts blue grapes, cook and strain, add 5 cups sugar, boil until begins to jell. Add 1 pint nuts broken fine, 1 pound seeded and chopped raisins. Boil a few minutes. Put into jelly glasses. Fine with meats.

CHERRY CONSERVE.

(Mrs. John Glass.)

3 pounds stoned cherries, 2 pounds stoned raisins, 4 large oranges, 4 pounds sugar. Chop oranges fine. Steam raisins 20 minutes. Chop coarse. Add cherries and sugar, oranges. Boil 20 minutes, then put in tumblers like jelly.

CURRANT AND RASPBERRY JAM.

2 $\frac{2}{3}$ currants, $\frac{1}{3}$ raspberries, enough water to keep from sticking. Boil from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour. Allow 1 pound of sugar to 4 pounds of fruit. Add sugar after fruit has boiled $\frac{1}{2}$ hour, then boil until sugar is dissolved.

RHUBARB JAM.

4 pounds rhubarb, 3 pounds sugar, juice and rind (grated) of 1 lemon, juice of 1 orange, rind cut into small strips with scissors. Boil slowly for 1 hour. Add nuts according to taste.

JIM JAM.

(Mrs. E. F. Gorton.)

1 quart of currant juice, 1 quart of raspberry juice, 2 oranges, 1 pound raisins, stone and halved, 5 pounds sugar. Six pints of raspberries will yield 1 quart of juice, and 4 quarts of currants. Cut rind of oranges into tiny dice, and remove seeds and partitions. Cook the mixture at least three-quarters of an hour.

GINGER PEARS.

(Mrs. J. P. Smith.)

8 pounds of green pears, 8 pounds of granulated sugar, $\frac{1}{4}$ pound green ginger root, 2 lemons. Scrape ginger root and cut in small pieces. Cut lemons, peel all in small dice. Cook these together until tender and add to pears and sugar. Cook altogether until like marmalade.

GINGER PEARS. (H. O. Schumacher.)

7 pounds of pears not very ripe, 5 pounds sugar, $\frac{1}{2}$ pound ginger root broken in small pieces, juice of 4 lemons with a little of the rind grated. Mix and cook slowly 2 or 3 hours.

ORANGE MARMALADE. (Mrs. L. G. Yoe.)

12 oranges, 6 grape fruit, 3 lemons. Wash and peel and put peeling through meat grinder. Slice the pulp, take out the seeds. Put all together and pour over it 3 quarts water. Let stand 24 hours. Then cook 2 hours. Then put in 1 quart sugar to each pint of fruit. Boil all together for 1 hour. Stir frequently when boiling to prevent scorching.

ORANGE MARMALADE. (Mrs. E. A. B.)

Slice 4 oranges and 1 lemon. Cover with $1\frac{1}{2}$ pints of cold water and let stand over night. Boil till tender next day. Pour back in bowl and let stand over night. To each pound of fruit add $1\frac{1}{2}$ pounds of sugar. Cook slowly 1 to 2 hours.

GRAPE FRUIT MARMALADE. (Mrs. H. B. Clarke.)

Peel fruit and remove all fleshy or leathery part from the skin or peeling. Cut into very thin slivers. Cook until tender in 3 or 4 waters. Remove all inner white skin from fruit and cut fruit into small pieces. Put into collander, allowing juice to strain through. Allow 1 pound sugar to each grape fruit. Make syrup *without* stirring until it threads. Then add juice to syrup. When heated thoroughly add fruit and peel. Cook until proper thickness.

GRAPE FRUIT MARMALADE. (H. O. Schumacher.)

3 lemons, 6 grape fruit, 1 orange. Cut fruit into quarters, then slice into thinnest possible slices, discarding

seeds and white core. Cover with 4 quarts cold water and let stand over night. Cook 2 hours in uncovered kettle, then add $10\frac{1}{2}$ pounds sugar and cook till mixture is thick enough to hold up the peel. Makes 24 jam jars full.

EAST INDIA PRESERVE.

(Mrs. G. O. Clinch.)

8 pounds of hard green pears, 6 pounds sugar, $\frac{1}{4}$ pounds green ginger root, juice and yellow rind of 3 lemons, 1 pint of water. Peel and slice the pears very thin. Peel and snip the ginger very fine. Wash and slice the yellow rind of the lemons. Boil together for 3 hours.

PEACH PRESERVES.

(Mrs. Ayres.)

5 pounds peaches sliced, 5 pounds granulated sugar, juice of 3 oranges, peeling of 1 orange. Cover whole with water. Cook $\frac{1}{2}$ hour after it starts to boil. Remove orange peel before putting into jars.

TOMATO PRESERVE.

(Mrs. H. B. Lensch.)

$3\frac{1}{2}$ pounds of ripe, red tomatoes, scald and peel. If too much juice let stand and pour away a little. 2 pounds sugar, $\frac{1}{2}$ teaspoon ginger, ground, 1 teaspoon ground cinnamon, 1 oily skinned lemon. Cook until thick. Stir often. Grate yellow skin of the lemon. Throw away the white part, slice the rest. Takes a long time to cook.

PRESERVED STRAWBERRIES.

(Mrs. Henry Thayer.)

1 pound fruit, 1 pound sugar. Make a syrup, cook until it drops from spoon stringy, then put in a few berries at a time, cooking slowly for 20 minutes. Lift berries out very carefully, filling jars when all berries are cooked. Then cook syrup 10 or 15 minutes more. Fill jars and seal hot. Very good.

CHERRY PRESERVES.

(Mrs. Frank Lincoln Wean.)

Pit cherries and weigh. Put in stone jar and cover

with vinegar and let stand 24 hours. Drain off vinegar and stir in carefully pound of sugar for pound of cherries as first weighed. Let stand for 2 or 3 days or until sugar is entirely dissolved, stirring each night and morning. Can.

SPICED CURRANTS OR GOOSEBERRIES.

(Mrs. Van Nortwick.)

5 pounds of fruit, 4 pounds sugar, 2 tablespoons cloves and cinnamon (each), 1 pint of vinegar. Boil until thick, not less than 2 hours.

SPICED CURRANTS.

(M. W. C.)

5 pounds of currants, 4 pounds of sugar, 2 teaspoons of cinnamon, $1\frac{1}{2}$ cloves, 1 allspice, $\frac{3}{4}$ pint of vinegar. Cook currants 1 hour. Add spices and boil 20 minutes, then add sugar and vinegar and boil 10 minutes.

SPICED GRAPES.

7 pounds grapes, 3 pounds of sugar, 1 pint vinegar, 1 tablespoonful cloves, same of cinnamon. Boil the grapes until very soft. Add the other ingredients and boil until it jellies.

SPICED GOOSEBERRIES.

(Mrs. Ives.)

3 quarts gooseberries, 4 pints sugar, 1 pint vinegar, 1 tablespoonful cinnamon, 1 tablespoonful cloves, 1 tablespoonful nutmeg. Cook $1\frac{1}{2}$ hours.

SPICED GRAPES.

(Mrs. Carleton Morely.)

7 pounds grapes, $3\frac{1}{2}$ pounds sugar, 1 pint vinegar, $\frac{1}{4}$ ounce ground cloves, $\frac{1}{2}$ ounce ground cinnamon. Squeeze the pulp from skins and boil until soft. Put through a colander. Add skins and other ingredients. Boil 1 hour.

CURRANT JELLY.

(Miss Gregory.)

In preparing the currants, leave them on the stem. After washing, drain thoroughly, place in a stone jar, and stand jar in a kettle of water on the stove. Cook until thoroughly done—something like 3 hours after the water in the kettle begins to boil. Strain the juice over night through double cheese-cloth. Let the juice come slowly to a boil. Boil 20 minutes, skimming carefully; then remove from the stove, and add the sugar gradually, stirring until entirely dissolved. Place again on the stove and boil hard for 5 minutes, skimming carefully. Allow 1 pound of sugar to every pint of juice, and heat the sugar before using.

MINT JELLY.

(Mrs. Crandall.)

2 bunches mint, soak $\frac{1}{2}$ hour in 1 pint boiling water, strain. Dissolve $\frac{1}{2}$ box gelatine in $\frac{1}{2}$ cup cold water. Add to this the juice of 2 lemons, 1 cup sugar and a little leaf green coloring. Add all to the strained mint. Heat in double boiler, then pour into molds wet with water.

GOOSEBERRY JELLY.

(Mrs. Ayres.)

2 quarts gooseberries, 2 quarts raspberries, 4 oranges, 2 cups raisins, 4 pounds sugar. Peel orange and chop fine. Boil the peel a little and pour off water, then boil all together until it jells.

CONCORD GRAPE JELLY.

(Mrs. Ayres.)

To 1 basket of Concord grapes add apples cut small. Cover with water. Cook until grapes and apples are well done. Strain through colander, then through cheese cloth bag. To 1 cup grape juice add 1 cup granulated sugar. Boil 25 minutes from time it begins to boil. The adding of apples removes the strong taste so often found unpleasant to grape jelly and gives it body for turning out from molds.

YELLOW TOMATO PRESERVES.

(Marion Carr.)

Wash and pick over medium-sized tomatoes, 1 pound tomatoes, 1 pound sugar. Make syrup of sugar. Pour over tomatoes. Let stand until following morning. Heat syrup again and pour over tomatoes. Third morning same. Fourth morning add to heated syrup sliced lemon and a few pieces of ginger root (about 2 lemons to 3 pounds of tomatoes). When syrup is boiling put in the tomatoes. Cook slowly until clear as amber. Remove tomatoes one by one and put on plates to cool. When perfectly cold put in glasses, fill about two-thirds of the glass. Then heat syrup boiling hot and pour over tomatoes. When cold cover with paraffine.

SANDWICHES AND CHEESE DISHES.**OLIVE SANDWICHES.**

(Mrs. E. B. Peirce.)

1 pint of olives; 1 pound of nuts; Mayonnaise dressing. Pound the kernels until soft and fine. Cut the meat from the olives and chop very fine. Mix together and use sufficient Mayonnaise to make a smooth paste. Spread on buttered bread cut in triangles.

CHEESE AND NUT SANDWICHES.

(Kate Floyd.)

Cream cheese, soften with cream. Mix with chopped pecans and spread on brown or white bread.

PIMENTO SANDWICHES.

(Kate Floyd.)

Pimentos chopped fine and drain thoroughly. Mix with Mayonnaise dressing and spread on white bread.

HARD BOILED EGGS AND CHICKEN.

(Kate Floyd.)

Hard boiled eggs and chicken minced. Mix with cream sauce, highly seasoned or Mayonnaise dressing.

VICTORIA SANDWICHES.

(Jessie J. Ullrich, Sheridan Road.)

2 eggs; $\frac{1}{4}$ cup sugar; $\frac{1}{2}$ cup butter; flour. Beat the butter to a cream; stir in the sugar and eggs, which should be beaten separately. Add flour to make a cake batter (about $\frac{3}{4}$ of a cup). Pour into jelly cake pans, and bake 15 minutes in a moderate oven. Put the cakes together with orange marmalade.

CUCUMBER SPREADS.

(Mrs. Daniel Cobb.)

Cut 8 slices of bread thin and butter them, cut off crusts; put 2 young cucumbers of medium size—the kind with small seeds, and slice them. Have ready a small cup of finely chopped ham; spread slices of cucumber over 4 slices of the bread and put a thin layer of ham over the cucumber; squeeze lemon juice over the ham; add a very thin spread of Mayonnaise. Put the other 4 slices of bread over the spread slices and cut into halves or quarters. Serve with slices of lemon.

AUDITORIUM CHEESE.

(Mrs. T. R. Wyles.)

1 lb. Roquefort cheese; 2 teaspoons English mustard; $\frac{1}{2}$ lb. butter; some garlic and onions grated; 2 tablespoons paprika; a little salt; 2 wineglasses of sherry, or 1 glass of brandy. Mix all this well and put in refrigerator.

CHEESE BALLS.

(Mrs. E. B. Peirce.)

$1\frac{1}{2}$ cups of grated cheese; $\frac{1}{4}$ teaspoonful of salt; $\frac{1}{4}$ teaspoonful paprika; whites of 3 eggs. Mix together the cheese, salt and paprika, then add whites of 3 eggs beaten stiff. Shape in small balls, roll in sifted cracker crumbs and fry in deep fat to a delicate brown; drain on soft paper. Serve hot with a green vegetable salad.

CHEESE BALLS FOR SALAD.

(Mrs. Hussey.)

1 cup grated cheese American; whites of 2 eggs, well beaten; pinch of cayenne pepper. Roll the size of wal-

nuts and dip in cracker crumbs, rolled very fine. Put on ice for an hour before frying in hot lard. Dry on brown paper and serve at once.

CHEESE FINGERS.

Ingredients: 3 oz. grated cheese; 3 oz. flour; 2 oz. butter; $\frac{1}{2}$ teaspoonful baking powder; salt and cayenne to taste. *Mode:* Mix these ingredients to a stiff paste with a very little milk, roll out and cut into strips about 3 inches long, roll round and bake in a tin in a brisk oven for 5 minutes to a very light brown.

CHEESE STRAWS.

(Mary F. Clark.)

1 tablespoon of lard; $\frac{1}{2}$ teaspoon salt; 1 cup flour; 1 lb. rich cheese; dash red pepper. Sift salt, pepper and flour; rub in the lard, then the grated cheese. Roll the mixture to $\frac{1}{8}$ inch thickness, cut in narrow strips and bake till a delicate brown.

CHEESE STRAWS.

(Mrs. Daniel Cobb.)

1 tablespoonful lard; $\frac{1}{2}$ teaspoonful salt; dash of red pepper; 1 cup flour; 1 lb. American cheese, rubbed through a sieve; work all together like pie crust; roll out and cut in strips $\frac{1}{4}$ inch wide; lay in pan and bake to a delicate brown.

CHEESE FONDU.

(Clara G. Geer.)

1 cup of bread crumbs, 2 cups of grated cheese (old), 3 eggs, $\frac{1}{4}$ teaspoon of soda, 1 tablespoon of butter, 2 cups of milk, pinch of salt. Soak the bread crumbs in the milk, add the eggs, cheese and butter (melted). Lastly the soda dissolved in a little hot water. Pour into a buttered baking dish. Bake 20 minutes till a golden brown.

SERVE WITH SOUP OR SALAD.

(Mrs. E. A. Bournique.)

Grate American cheese; add sweet cream until cheese is thin enough to spread; season with a little cayenne

and salt; cut perfectly fresh bread in thin slices; spread these with cheese mixture and roll and fasten with tooth pick. Place in oven to brown.

EGGS.

FRICASSEED EGGS.

Ingredients.—6 hard boiled eggs, sliced, 1 cup good broth, well seasoned with pepper and salt, parsley and suspicion of onion, rounds of stake bread fried to a light brown in butter or nice dripping. *Mode.*—Put the broth on the fire in a saucepan with the seasoning and let it come to a boil. Rub the slices of eggs with melted butter, then roll them into flour. Lay them gently into the gravy, let this become very hot without boiling lest the eggs should break. They should lie thus in the gravy for 5 minutes. Have ready upon a flat dish the fried bread. Lay the sliced egg evenly upon this. Pour the gravy over all and serve hot.

SCALLOPED EGGS.

1 egg for each person, salt and pepper. For 1 dozen eggs, 1 cup of bread crumbs, 1 pint of milk. Boil the eggs hard and slice and place in a buttered dish, first a layer of eggs and then a layer of crumbs, with pieces of butter throughout and salt and pepper to taste. Cover the top with crumbs, pour over the pint of milk, and bake till brown.

OMELET, SPANISH STYLE.

Fry a little garlic in sweet oil, in a tin or porcelain pan, having previously chopped it very fine; when the garlic is done add some sliced tomatoes, sliced mushrooms, and smoked beef tongue; season well. Make a plain omelet; fry it in sweet oil and put the garlic, tomatoes, mushrooms and tongue inside; cool and serve with a little tomato sauce.

STUFFED EGGS.

Boil and peel and cut into halves. Remove the yolks and cream them and add 1 tablespoon butter, 2 tablespoons old ham, nicely minced. Season highly with salt, pepper, and mustard, and a little chopped onion. Fill the eggs and arrange on a dish or platter.

EGG CROQUETTES.

For 6 croquettes, take 6 eggs, 1 pint milk, 1 tablespoon butter, 1 tablespoon flour, 1 tablespoon chopped parsley, 10 drops onion juice, 1 teaspoon salt, 1 teaspoon pepper. Boil eggs hard and drop in cold water, and, after removing shells, squeeze through potato-masher. Boil the milk, and add the flour and butter, which have been well mixed, then add other ingredients. Turn in a platter to cool. Let the mixture stand 3 hours. Shape and drop in eggs and bread crumbs and fry in boiling fat.

EGGS A LA' ELIZABETH.

(Mrs. I. P. Veazey.)

Boil 12 eggs for 15 minutes. Then throw them in cold water. Remove shells, chop fine, season, add enough cream sauce to moisten. Put in a buttered baking dish. Sprinkle the top with fine bread crumbs and bake in the oven for 10 minutes, or until a delicate brown.

EGGS POACHED WITH MUSHROOMS.

Ingredients.—6 eggs, 1 teacupful of cold chicken or other fowl minced fine, 2 tablespoonfuls of butter, 1 cup of good gravy (veal or poultry), 2 dozen mushrooms sliced, some rounds of fried bread, 1 raw egg beaten light. *Mode.*—Mince the cold meat very fine and work into it the butter with the beaten egg. Season with salt and pepper and stir over the fire in a saucepan until it is smoking hot. Poach the eggs and trim off the ragged edges. The fried bread must be arranged upon a hot flat dish, the mince of chicken on this and the eggs upon the chicken. Have ready in another saucepan the sliced mushrooms and gravy. If using the canned mushrooms they should have simmered in the gravy 15 minutes; if fresh ones they should be parboiled 15 minutes before

they are sliced into the gravy and stewed 10 minutes in it. The gravy must be savory, rich and rather highly seasoned. Pour it very hot upon the eggs.

CHAFING DISHES.

CHICKEN HASH. (Grace D. Pardridge.)

Boil thoroughly, a fat, selected chicken. Take out when done. Place pot back on fire and make a good strong broth. While this is being done strip the meat off the chicken in as large pieces as possible; cut these into small squares with a sharp carving knife. Put into the pan with a liberal piece of butter, and the least bit of onion, chopped very fine. Cook thoroughly, then add the chicken together with $\frac{1}{4}$ of quantity of boiled potatoes cut in the same manner as the chicken. Add 2 hard boiled eggs chopped fine, seasoned with salt, pepper and a little Mexican pimento pepper, over this pour an equal quantity of the broth, previously prepared and into which while boiling there has been put cream equal to the quantity of broth. Cook slowly again and stir constantly until the proper consistency for serving as hash. Just before serving stir in the yolks of 3 raw eggs, to give it a rich color. This is a most delicious dish and may be served at luncheon, dinner or a late supper.

ENTREES.

SWEETBREADS AND ASPARAGUS. (Mrs. Thorn.)

Ingredients.—Top of a good sized bunch of cold boiled asparagus, the same amount of canned asparagus, yolks of 2 hard boiled eggs, butter the size of large egg, 4 tablespoonfuls rich milk, 1 small teaspoonful cornstarch, salt, white pepper, celery salt to taste. *Mode.*—Parboil sweetbreads and plunge into ice water. Cream together butter, eggs and cornstarch, put into chafing dish and when heated add gradually the milk (or cream); 3 tablespoonfuls of the water the asparagus is boiled in. When this

mixture is quite smooth, add the sweetbreads, asparagus, salt and pepper and stew about 10 minutes.

CANDIES.

(Mrs. E. A. Bournique.)

BUTTER SCOTCH.

4 cups light brown sugar, 1 cup butter, $\frac{1}{2}$ cup cold water. Put all to boil. Cook until brittle when dropped in cold water. Just before pouring in buttered pans add juice of $\frac{1}{2}$ lemon. When partly cooled mark off in squares.

OCEAN FOAM CANDY.

(Mrs. G. N. Lyman.)

2 cups sugar, $\frac{1}{2}$ cup corn syrup, $\frac{1}{2}$ cup water. Boil till brittle. Stir this into the beaten whites of 2 eggs. Add 1 pound walnuts (broken) and spread out.

CHOCOLATE CREAMS.

(E. G.)

2 $\frac{1}{2}$ pounds of coffee A sugar, 1 $\frac{1}{2}$ cups of water, 1 even teaspoon cream of tartar. Place over a hot fire and boil hard without stirring, until when tried in cold water a soft ball may be made. Place in a dripping pan and let it cool, until it wrinkles on top when the pan is tipped. Pour in 1 teaspoon of vanilla. Take a pancake turner and paddle the candy from one side of the pan to the other, being careful not to stir it. It will begin to get creamy, and, if cooked properly, will thicken into a white creamy mass. Roll into small balls and when cool dip in melted chocolate.

MOLASSES CANDY.

(E. G.)

1 quart of molasses, 1 pint of granulated sugar, $\frac{1}{2}$ pound butter. Boil without stirring until stiff when tried in water. Just before taking off the stove put in a pinch of soda. Cool and pull.

DATE CONFECTIONS.

(Mrs. E. B. Peirce.)

Stone any desired number of dates, soak in brandy an hour. Blanch an equal number of almonds. Put half an almond in center of each date. Roll in granulated sugar.

WHITE CREAM CANDY.

(E. G.)

4 cups of granulated sugar, $1\frac{1}{2}$ cups of cold water, $1\frac{1}{2}$ teaspoons cream of tartar. Boil until stiff when tried in water. Cool and pull.

CHOCOLATE CARAMELS.

(E. G.)

2 pounds granulated sugar, $\frac{1}{2}$ pound of glucose, 2 ounces best parafine, 2 ounces butter, 1 pint of cream, $\frac{1}{4}$ teaspoon cream of tartar, 4 squares Baker's chocolate, 1 teaspoon vanilla. Let it boil until it becomes quite hard when tried in cold water. Put in shallow pans and cut in squares when cold.

HARD NUT CANDY.

(E. G.)

$2\frac{1}{2}$ pounds of granulated sugar, $1\frac{1}{2}$ cups of cold water, 1 even teaspoon of cream of tartar. Boil until a dark amber color and it becomes very brittle when dropped in water. Place a layer of nut meats in shallow pan, and over them pour enough syrup to cover. When cold and hard, break up in pieces.

CANDIED ORANGE PEEL.

(M. D. B.)

Cover peel with cold water, bring to boil, and cook until soft. Drain, remove white portion with spoon and cut yellow portion into thin strips with scissors. Boil $\frac{1}{2}$ cup of water and 1 cup sugar until it threads when dropped from spoon. Cook strips in syrup 5 minutes, drain and dip in fine granulated sugar.

DIVINITY FUDGE. (Mrs. W. H. Baldwin.)

1 cup Karo corn syrup, $\frac{3}{4}$ cup water, 3 cups sugar, pinch of salt, pinch of cream of tartar. Boil as for fudge. Gradually beat in whites of two eggs. Add flavoring and cup of nuts and fruit.

CHOCOLATE FUDGE. (Mrs. F. B. C.)

4 cups of granulated sugar, moistened with a cup of milk. When boiling, add a piece of butter the size of a walnut, and 4 squares of chocolate grated. Stir constantly. When the mixture begins to sugar around the edge of the pan, put in a teaspoon of vanilla and take from the stove. Beat until quite thick, then pour into buttered pans, and mark into squares just before quite cool.

PANUCHE. (Mrs. C. B. Richards.)

2 quarts of brown sugar, 1 pint of fresh milk. Boil hard, stirring all the time. When it will form a soft ball in water, add 1 tablespoon of vanilla, 1 quart of English walnuts. Stir in quickly and pour into buttered plates. If it turns to sugar after it is cold it will show that it has been cooked too long.

CREAM MINTS. (Mrs. Daniel Cobb.)

1 pound confectioner's sugar, white of 1 egg well beaten, 2 teaspoonfuls ice water, 25 drops of oil of peppermint. Mix well together, roll on a bread board, and cut with a cutter about the size of a quarter.

TURKISH DELIGHT. (Mrs. C. C. Hughes.)

1 box Nelson's gelatine soaked in 1 cup of cold water. Add $\frac{1}{2}$ cup of hot water and 1 quart of granulated sugar. Let this reach boiling point, then add the juice and grated rinds of 2 lemons and 1 orange, and $\frac{1}{2}$ pound of citron cut into small bits. Boil this for ten minutes. Turn into pans (the confection should be about $\frac{1}{2}$ inch thick), let

stand over night, or until firm. Cut into oblong pieces and roll in powdered sugar.

HOUSEHOLD HINTS.

(Mrs. F. S. S.)

Common salt is a good exterminator for moths. Sprinkle it about dry and the moths will disappear.

CLEANING CARPET RECIPE.

2½ bars Ivory soap, laundry size; ½ lb. powdered borax; ½ oz. glycerine; shave the soap fine; add 2 gallons water; heat until soap is dissolved; add 3 gallons of cold water. Let stand until thick.

WASHING CURTAINS.

1½ bars Ivory soap, dissolved in 3 quarts of water; 3 tablespoons of kerosene, put in 3 pails of water; when boiling put in curtains, boil for 20 minutes. Recipe for 2 pair curtains.

WASHING BLANKETS.

½ bar of soap, thoroughly dissolved in about 3 quarts of water; 2 tablespoons ammonia; 1 tablespoon borax. Put this mixture in a tub of warm water, enough water to cover 1 pair of blankets in which 1 tablespoon of borax has been dissolved; let the blankets remain 1 hour, occasionally stirring, then rinse through warm waters till clear. Hang up without wringing. Listed for over 30 years.

BEVERAGES.

CHOCOLATE.

2 ounces chocolate, 4 tablespoonfuls sugar, 1 cup boiling water, 3 cups scalded milk. Break the chocolate into pieces and melt over hot water. Add sugar and the boiling water and stir until smooth and glossy; let cook five or six minutes; add part of the milk, and when well

mixed pour into the rest of the milk; let stand over the fire 5 or 6 minutes, beating meanwhile with a whisk or eggbeater, to make frothy and prevent a skin from forming on the surface.

FRUIT FRAPPE.

(Mrs. E. B. Peirce.)

2 cans grated pineapple, 1 can lemon cling peaches cut fine, 1 dozen lemons scooped out, sugar to the taste, and enough hot water to make 1 gallon. Freeze. After putting in the glasses add 3 teaspoonfuls of Jamaica rum, to each glass, and several cherries.

LEMONADE.

(Miss A. M. Everett.)

1 pint lemon juice, $\frac{1}{2}$ pint orange juice, $\frac{3}{4}$ pint jar preserved pineapple, 1 banana, 1 scant pound of sugar, 2 quarts water, cherries to taste. Boil sugar and 1 quart of water together, then add the other quart of boiling water or use in place of this 1 quart Apollinarus.

LEMON SYRUP.

Ingredients.—4 pounds loaf sugar, $2\frac{1}{2}$ ounces tartaric acid, 2 drams of essence of lemon, 1 quart of water, boiling. *Mode.*—Put the sugar into a basin and pour the boiling water over it; when dissolved and quite cool, add the essence of lemon and tartaric acid and bottle for use. 1 tablespoonful to a tumbler of water makes excellent lemonade.

RASPBERRY VINEGAR.

(J. E. B. Haskin.)

4 quarts of berries, cover with vinegar. Let stand 24 hours; scald and strain; add 1 pound of white sugar to each pint of juice. Boil 20 minutes. Bottle and seal.

GINGER CORDIAL.

(Mrs. John Glass.)

$\frac{1}{4}$ gallon alcohol, $\frac{1}{2}$ gallon water, 1 peck basket Concord grapes, 6 ounces white ginger root, 3 lemons, peel and all, tablespoonful almond extract. Put in stone crock for

9 days. Mash with wooden potato masher each day. After which strain and add 4 pounds (scant) of granulated sugar, and almond extract. Let stand 24 hours; strain through muslin cloth and bottle. This is better the longer it is kept.

CHERRY BOUNCE.

(Old English.)

Stone and put in a jar the cherries, place this jar into a pot containing water, set it on a fire and let water boil around the cherries until the juice is extracted, then strain the juice, and to a gallon put 4 pounds of sugar, put into a kettle and let it boil until all scum has been taken off. While boiling add $\frac{1}{4}$ teaspoonful of allspice and few blades of mace. Just before bottling put to each gallon of liquor 1 quart of brandy and 1 quart of rum.

GRAPE JUICE.

(Mrs. John Glass.)

Pick over grapes, using only sound ones, and strip them from stems. Put into preserving kettle and barely cover with water. Cook slowly, crushing grapes until all are broken. Strain through bag. To 1 quart of juice add $\frac{1}{3}$ cup of sugar. Boil 4 minutes. Bottle and seal.

(Grape Juice.)

8 baskets of New York Concord, pick and wash, mash well, cook thoroughly, strain through collander, then pass through cheese cloth bags. Put on the back of the stove. When thoroughly hot add a cup of sugar to each basket of fruit used. Boil about 20 minutes. Bottle and tightly seal.

FRUIT PUNCH.

(Lillian Prescott Kingsbury, used by Edna Sampsell.)

6 lemons, 3 oranges, 1 can pineapple, 2 cups of sugar. Make this a few hours before serving and stand away on ice. When ready for punch bowl pour into the juice ginger ale, allowing 1 bottle of ginger ale to 2 cups of juice. If too strong dilute with water to taste. Place a large square of ice in the center of the bowl; decorate with cherries, grapes, pineapple, etc.

EGG NOGG.

(Receipt from Baltimore, used by Edna Sampsell.)

1 dozen eggs, beaten separately; 1 tablespoon of sugar to each egg. Pour into the yolks in smallest possible stream; 8 wine glasses of brandy, 2 or more glasses of rum, beating continually. Add rich milk until it is desired strength. Beat in $\frac{1}{2}$ of the beaten whites, $\frac{1}{2}$ of the beaten place on the top, sprinkle with nutmeg.

F. F. V. EGG NOG. (Excellent.)
(Mrs. E. B. Peirce.)

2 quarts of whisky, 1 pint of brandy, $\frac{1}{4}$ pint of rum, 3 quarts milk—no cream—15 eggs, $2\frac{1}{2}$ pounds granulated sugar. Separate the yolks from the whites and beat the yolks thoroughly; mix sugar and yolks and beat until bubbles appear. (The longer this mixture is beaten, the better.) Turn $1\frac{1}{2}$ quarts of whisky into the mixture slowly, stirring rapidly all the time, then the 1 pint of brandy. Pour the milk slowly in, stirring all the time, about $2\frac{1}{2}$ quarts, add the $\frac{1}{4}$ pint of rum to flavor. Use the remainder of the whisky, and the remainder of the milk, or more if desired, according to taste. When serving whip the whites of the eggs into a stiff floater and place on top of mixture, grating a little nutmeg on top of this if desired. This eggnog is improved by being allowed to stand at least 3 days before serving. This quantity will make $1\frac{1}{2}$ gallons of eggnog.

WEIGHTS AND MEASURES.**COOK'S TIME TABLE.****FRYING.**

Muffins, fritters, doughnuts, 3 to 5 minutes; croquettes and fish balls, 1 minute; potatoes, raw, 4 to 8 minutes; breaded chops, 5 to 8 minutes; fillets of fish, 4 to 6 minutes; smelt, trout, other small fish, 3 to 5 minutes. Note—Length of time for cooking fish and meat does not depend so much on number of pounds to be cooked as the extent of surface exposed to the heat.

BAKING.

Baked beans, 6 to 8 hours; beef sirloin or rib, rare, 5 pounds, 1 hour 5 minutes; beef sirloin or rib, rare, 10 pounds, 1 hour 30 minutes; beef sirloin or rib, well done, 5 pounds, 1 hour 20 minutes; beef sirloin or rib, well done, 10 pounds, 1 hour 50 minutes; beef (fillet), 20 to 30 minutes; mutton (saddle), $1\frac{1}{4}$ to $1\frac{1}{2}$ hours; lamb (leg), $1\frac{1}{4}$ to $1\frac{3}{4}$ hours; lamb (fore quarter), 1 to $1\frac{1}{4}$ hours; veal (leg), $3\frac{1}{2}$ to 4 hours; veal (loin), 2 to 3 hours; pork (spare ribs), 3 to $3\frac{1}{2}$ hours; chicken, 3 to 4 pounds, 1 to $1\frac{1}{2}$ hours; turkey, 9 pounds, $2\frac{1}{2}$ to 3 hours; goose, 9 pounds, 2 hours; duck (domestic), 1 to $1\frac{1}{4}$ hours; duck (wild), 20 to 30 minutes; grouse, 25 to 30 minutes; partridge, 45 to 50 minutes; fish, thick, 3 to 4 pounds, 45 to 60 minutes; fish, small, 20 to 30 minutes; bread (white bread), 45 to 60 minutes; bread (graham loaf), 35 to 45 minutes; bread sticks, 10 to 15 minutes; biscuits or rolls (raised), 12 to 20 minutes; biscuits, baking powder), 12 to 15 minutes; gems, 25 to 30 minutes; muffins (raised), 30 minutes; muffins (baking powder), 20 to 25 minutes; corn cake (thin), 15 to 20 minutes; corn cake (thick), 30 to 35 minutes; ginger bread, 20 to 30 minutes; cookies, 6 to 10 minutes; sponge cake, 45 to 60 minutes; cake (layer), 20 to 30 minutes; cake (loaf), 40 to 60 minutes; cake (pound) $1\frac{1}{4}$ to $1\frac{1}{2}$ hours; cake (fruit), $1\frac{1}{4}$ to 2 hours; cake (wedding), 3 hours; baked batter puddings, 35 to 45 minutes; bread pudding, 1 hour; tapioca or rice pudding, 1 hour; custard, 30 to 45 minutes; pies, 30 to 50 minutes.

BOILING.

Cabbage, 35 to 60 minutes; oyster plant, 45 to 60 minutes; turnips, 30 to 45 minutes; onions, 45 to 60 minutes; parsnips, 30 to 45 minutes; spinach, 25 to 30 minutes; green corn, 12 to 20 minutes; cauliflower, 20 to 25 minutes; brussels sprouts, 15 to 20 minutes; tomatoes, stewed, 15 to 20 minutes; rice, 20 to 25 minutes; macaroni, 20 to 30 minutes.

BROILING.

Steaks, 1 inch thick, 4 to 6 minutes; steaks, $1\frac{1}{2}$ inches thick, 8 to 10 minutes; lamb or mutton chops, 6 to 8 minutes; lamb or mutton chops in paper cases, 10 minutes; quail or squab, 8 minutes; quail or squab in paper cases,

10 to 12 minutes; chicken, 20 minutes; shad, bluefish, whitefish, 15 to 20 minutes; slices of halibut, salmon swordfish, 12 to 15 minutes; small thin fish, 5 to 8 minutes; liver and tripe, 4 to 5 minutes.

BOILING.

Coffee, 1 to 3 minutes; eggs (soft cooked), 6 to 8 minutes; eggs (hard cooked), 35 to 45 minutes; mutton (leg), 2 to 3 hours; ham, 12 to 14 pounds, 4 to 5 hours; corn-beef or tongue, 3 to 4 hours; turkey, 9 pounds, 2 to 3 hours; fowl, 4 to 5 pounds, 2 to 3 hours; chicken, 3 pounds, 1 to $1\frac{1}{4}$ hours; lobster, 25 to 30 minutes; cod and haddock, 3 to 5 pounds, 20 to 30 minutes; halibut, 2 to 3 pounds, 30 minutes; bluefish and bass, 4 to 5 pounds, 40 to 45 minutes; salmon, 2 to 3 pounds, 30 to 35 minutes; small fish, 6 to 10 minutes; potatoes (white), 20 to 30 minutes; potatoes (sweet), 15 to 25 minutes; asparagus, 20 to 30 minutes; peas, 20 to 60 minutes; string beans, 1 to $2\frac{1}{2}$ hours; lima or other shell beans, 1 to $1\frac{1}{4}$ hours; beets (young), 45 minutes; beets (old), 3 to 4 hours.

MEASUREMENTS.

2 cups butter packed solidly equals 1 pound; 4 cups pastry flour equals 1 pound; 2 cups granulated sugar equals 1 pound; $2\frac{3}{4}$ cups powdered sugar equals 1 pound; $3\frac{1}{2}$ cups confectioners' sugar equal 1 pound; $2\frac{3}{4}$ cups brown sugar equals 1 pound; $4\frac{1}{3}$ cups coffee equals 1 pound; 2 cups finely chopped meat equals 1 pound; 9 large eggs equals 1 pound; 1 square Baker's chocolate equals 1 ounce; $\frac{1}{3}$ cup blanched and chopped almonds 1 ounce; 3 teaspoons equals 1 tablespoon; 16 tablespoons equals 1 cup; 2 tablespoons butter equals 1 ounce; 4 tablespoons flour equals 1 ounce.

Bill says

The best receipe for making happiness is to
trade at

W a r r e n s

4-6-8-10 West Central Avenue

HIGHLAND PARK,

-

ILLINOIS

A GOOD ROAST must be well seasoned
and well done. If you wish Watch, Clock and Jewelry well done, take it to

LEVIN, The Jeweler,

If not satisfactory I am willing to stand the roast. I have everything in
season including Watches, Clocks, Jewelry, Phonographs and the famous
Permanent Jewel Needle for disc Phonographs, no changing, no sharpening
ever ready and everlasting.

SAMUEL LEVIN

120 East Central Avenue.

A. E. NORRLEN

Express, Moving and Storage

Upholstering and Cabinet work. Furniture packed
and Shipped.

Office & Warehouse: 9 and 11 West Central Ave.

Telephone 414

Highland Park, Ill.

If all the ladies of this Club knew how nice we launder household laundry and wearing apparel and how well we do all kinds of dry cleaning, such as fancy dresses, suits, gloves, silk and fancy lace waists and skirts we are sure they would all send us all their work. So don't hesitate. We are responsible.

Yours expectantly,

THE RELIABLE LAUNDRY.

618 N. First St;

Tel. Highland Park 107

OFFICE 79
RESIDENCE 259

GOODS HANDLED WITH GREATEST CARE
PROMPT ATTENTION GIVEN ALL ORDERS

JAMES H. DUFFY

**CITY EXPRESS, BAGGAGE
AND FREIGHT TRANSFER**

OFFICE

124 East Central Avenue

BAGGAGE AND FREIGHT STORAGE
ROOM, COMMUTATION RAILROAD
TICKETS BETWEEN HIGHLAND - -
PARK AND CHICAGO - - - -

Highland Park, Ill.

If you will give us a CHANCE—We will
convince you—We can save you
MONEY on your

FOOD PRODUCTS

WATCH FOR OUR

SPECIAL SALES

"The Pure Food Purveyors"

JOHNSON & CO.

TELEPHONE 567

ALBERT LARSON

STATIONER

SCHOOL AND OFFICE SUPPLIES, HIGH GRADE
CORRESPONDENCE STATIONERY IN
ALL UP TO DATE STYLES

No. 7 St. Johns Ave.

HIGHLAND PARK, ILL.

TELEPHONE 723 —J—



Flowers and Plants
R. J. SOUTHERTON



MORaine ROAD

PAUL GIESER

*"No meal complete
Without some Meat.
If you want the Best,
Come over West."*

Telephones 42 and 43

Highland Park, Ill.

PHONE 764L-796W

PACKING AND STORAGE

T. E. PIERSON

(THE ANTIQUE SHOP)

UPHOLSTERING & SHADE WORK

REPAIRING AND REFINISHING
OLD MAHOGANY

128 E. CENTRAL AVE.

WE GIVE SPECIAL ATTENTION TO THE FILLING OF YOUR PRESCRIPTIONS

Fred. W. Schumacher

FAMILY DRUGGIST

IF YOU WANT A PURE VANILLA EXTRACT BUY SCHUMACHER'S
HOME MADE. OUR CHOCOLATE VANILLA CREAMS ARE
 FLAVORED WITH THIS EXTRACT

TELEPHONES 144-363

HIGHLAND PARK

ILLINOIS

R. J. TILLMAN

PURE JERSEY MILK AND CREAM

HIGHLAND PARK

PEER OF TABLE WATERS

SPARKLING SPRING MINERAL WATER CO.

BOTTLED AT THE SPRINGS AND DELIVERED TO YOUR RESIDENCE THE
SAME DAY, IN LAKE FOREST, HIGHLAND PARK, GLENCOE,
WINNETKA AND EVANSTON

WILLIAM TILLMAN,
MANAGER

TELEPHONE 37

HIGHLAND PARK, ILLINOIS

*You are cordially invited to open
an Account with the*

Erskine Bank

HIGHLAND PARK

3 PER CENT
Paid on Savings

*Safety Deposit and Storage
Vaults*

Real Estate and Insurance

PHONE 264

**LAKE SHORE
CREAMERY**

F. A. TUCKER, Mgr.

**Gilt-Edge
Butter**

515 Oakwood Ave.

Mail and telephone
orders properly
attended to

**HIGHLAND
PARK**

HIGHLAND PARK

Tel. 265

214 E. Central Ave.



Cleaners and Dyers

PARISIAN DYE HOUSE

Dyers and Cleaners



EVANSTON

Tel. 727

Rood Bldg.

ALLAN M. CLEMENT
JOHN F. L. CURTIS

ARTHUR F. LINDLEY
ARTHUR C. GROVES

CLEMENT, CURTIS & CO.

STOCKS=BONDS=GRAIN
COTTON=COFFEE=PROVISIONS

219 LA SALLE STREET
(THE ROOKERY)

MEMBERS

NEW YORK STOCK EXCHANGE NEW YORK COFFEE EXCHANGE
NEW YORK COTTON EXCHANGE CHICAGO BOARD OF TRADE
NEW YORK PRODUCE EXCHANGE CHICAGO STOCK EXCHANGE
GRAIN DEALERS NATIONAL ASSOCIATION

We have special facilities for obtaining information in all markets. Our financial circulars have foreshadowed every important turn in values. Our crop reporting service is the most complete in the country, and has approximated government estimates in this country and Canada more closely than any other service. Our cotton service is unequaled, and our reports the past season were almost exactly duplicated by the government. Our Argentine reports have been uniformly accurate. Condition and prospects of all corporations in the security market at the service of our clients.

TELEPHONES

454

455

456

GEORGE A. BOCK

**Staple and Fancy Groceries
Fruits and Vegetables**

DISTRIBUTER OF

**Curtice Bros. Canned
Vegetables and Fruits**

14-16 Central Ave.

HIGHLAND PARK, ILL.

FRED S. DOLE

CATERER

317 East Laurel Av. Phone 53

Sandwiches, Salads, Frappes, Loaf and Layer Cakes and Frozen Dainties are our Specialties.

We have for hire Linen, China, Punch Bowl and Glasses, Silverware and Tables.

We solicit your patronage for Luncheons and Dinner Parties.

FRED SCHAEFER

PLUMBING

23 N. Sheridan Road - - - Telephone 632

Highland Park, Illinois.

FRANK SILJESTROM

ICE, COAL, COKE AND WOOD

Elm Place and First Street

Telephone 65

HIGHLAND PARK, - - - ILLINOIS

JESSE SOBEY

FANCY MEATS AND POULTRY

We make a specialty in filling phone orders, and guarantee quality and service.

We invite your patronage.

Tel. Highland Park 431.

H. P. Jeppesen

Staple and Fancy Groceries
Erskine Bank Building

Telephones - - - 475 and 476

C. G. ROSENOW

Staple and Fancy Groceries, Flour
and Feed

Telephone 221-223

Highland Park, Ill.

PHONE NO. 104

HIGHLAND PARK DAIRY

THEO. SUELKE

DEALER IN

PRUE MILK AND CREAM

435 WEST CENTRAL AVE.

TELEPHONE 31

MORAINÉ HOTEL STABLES

MARTIN RINGDAHL, Proprietor

11 ST. JOHNS AVENUE

HIGHLAND PARK

ILLINOIS

Market Phones 467 and 468

Residence Phone 843J

JAMES BOWDEN

FRESH, SALT AND
SMOKED MEATS

ST. JOHNS AVENUE

HIGHLAND PARK

ILLINOIS

TIME AND MONEY SAVED BY USING

*For Floors and
Woodwork*

*For Pianos and
Furniture*

*Ask for free
Sample*



*A perfect cleaning and
polishing liquid—
A superior Auto-Body
Polish*

*Money refunded if
not satisfactory*

D. C. PURDY & SONS, Inc. Highland Park, Ill.

HIGHLAND PARK ICE CO.

Lakes of Wisconsin Ice

237 N. ST. JOHNS AVE.

Phone 34

Highland Park, Illinois

FASTIDIOUS FOLK

ENJOY

WHITMAN'S

CHOCOLATES AND CONFECTIONS

EARL W. GSELL

Agent

Telephone 3

Herman A. Drieske

**FLOWERS, SHRUBS
AND PERENNIALS**

RAVINIA

Tel. Highland Park 663.

LYDIA M. ROWAN

Scalp and Facial Treatment

Hair Dressing and Manicuring

Toilet Articles and

Hair Goods

HIGHLAND PARK, ILL.

The Ladies'
Home Journal
Patterns

William Anderson

American
Lady
Corsets

DRY GOODS & NOTIONS

THE ECONOMICAL SHOPPING HEADQUARTERS

FOR THE REFINED IN
TASTE AND THE CARE-
FUL IN PURSE - - -

TELEPHONE 45

TELEPHONE ORDERS
RECEIVE PROMPT AND
CAREFUL ATTENTION

11 St. John's Ave.

Highland Park, Ill.

Highland Park Fuel Company

**JUST COAL, BUILDING MATERIAL AND ALL
KINDS OF CORD WOOD**

**WE HANDLE THE CELEBRATED CROSS CREEK LEHIGH COAL
EXCLUSIVELY**

OUR MOTTO

2,000 Pounds to every ton Guaranteed

**LEAVE YOUR ORDER NOW FOR NEXT WINTER'S SUPPLY AND
GET THE BENEFIT OF THE SPRING PRICES**

CLARENCE F. EDINGER,

General Mgr.

LAKE FOREST FUEL CO.

WILMETTE FUEL CO.

HIGHLAND PARK FUEL CO.

Telephone 494

**E. NELSON
TAILOR**

**CLEANING, PRESSING AND
REPAIRING**

FIRST CLASS WORK

113 CENTRAL AV.

GREENE'S NEWS CO.

(NOT INCORPORATED)

MAGAZINES, PERIODICALS, CONFECTIONERY

CIGARS, TOBACCOS AND STATIONERY

HIGHLAND PARK ILLINOIS

MASTERS IN THE ART OF
WEAVING AND RENOVATING

ORIENTAL RUGS



BARSUMIAN BROS.

CHICAGO

Telephone
Graceland 7027

EVANSTON

Telephone
991-992

HIGHLAND PARK

Telephone
764 L

BRANCHES IN ALL THE NORTH SHORE SUBURBS

J. M. BILHARZ

Carries full Line of

Trunks, Traveling Bags & Suit Cases

Prices to Suit

No. 7 St. Johns Ave.

Telephone 493

Highland Park, Ill.

CALL UP NO. 85
IF IN NEED OF

FLOWERS

HIGHLAND PARK GREENHOUSE

FRITZ BAHR

PROPRIETOR

ORDERS FILLED BY TELEGRAPH
TO ALL PARTS OF THE WORLD

ESTABLISHED 1894



HOME DAIRY

BOTTLED MILK A SPECIALTY

PURE MILK AND CREAM

Agency for Arcady Farm Certified



FRANK G. ZAHNLE

Phone Highland Park 9

121 VINE AVENUE



TELEPHONE 624

WILLIAM WITTEN

Contractor for Painting, Decorating,
Wood Finishing

New and Old Floors our Specialty

ESTIMATES CHEERFULLY FURNISHED

480 Central Ave.

HIGHLAND PARK, ILL.

State Licensed Plumber

Steam and Hot Water Heating Expert

1883—1911

Over a Quarter of a Century of Experience

Our Motto, "HONEST DEALINGS"

They say that experience is the greatest teacher. If this is true, coupled with the fact that we have been a success, it means much to those that intrust their work to us.

A business man's best medium of advertising is through those that he has had business dealings with. Ask any of our clients or manufacturers of plumbing and heating supplies as to our standing.

J. J. CAHILL,

Plumbing and Heating Contractor.

Highland Park, Ill.,

118 E. Central Av.

Phone 118

Glenco, Ill.,

Fletcher Av.

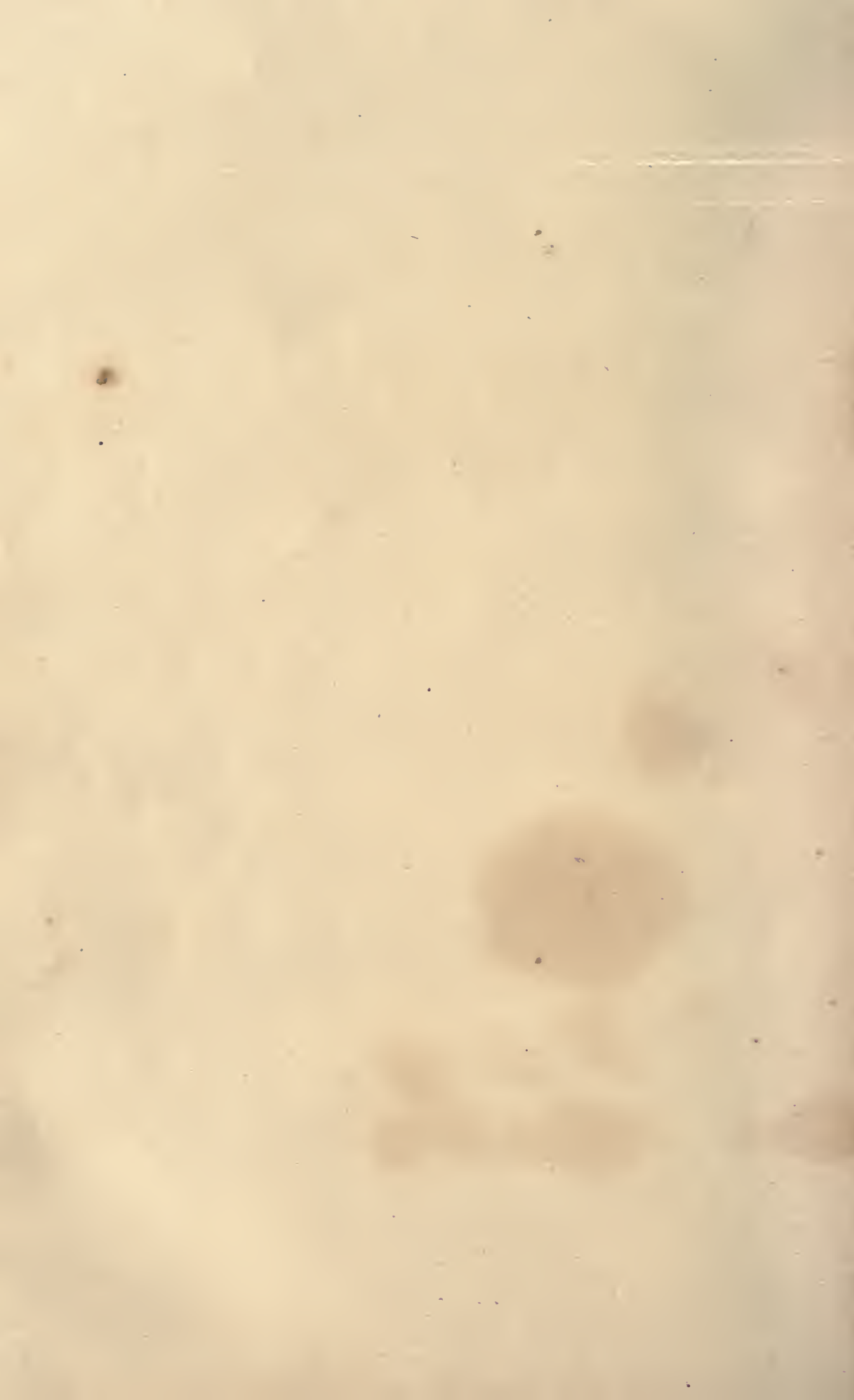
Phone 52

Evanston, Ill.,

830 Hamlin St.

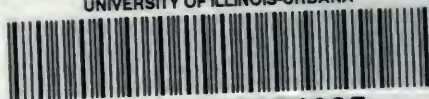
Phone 82







UNIVERSITY OF ILLINOIS-URBANA



3 0112 083354685