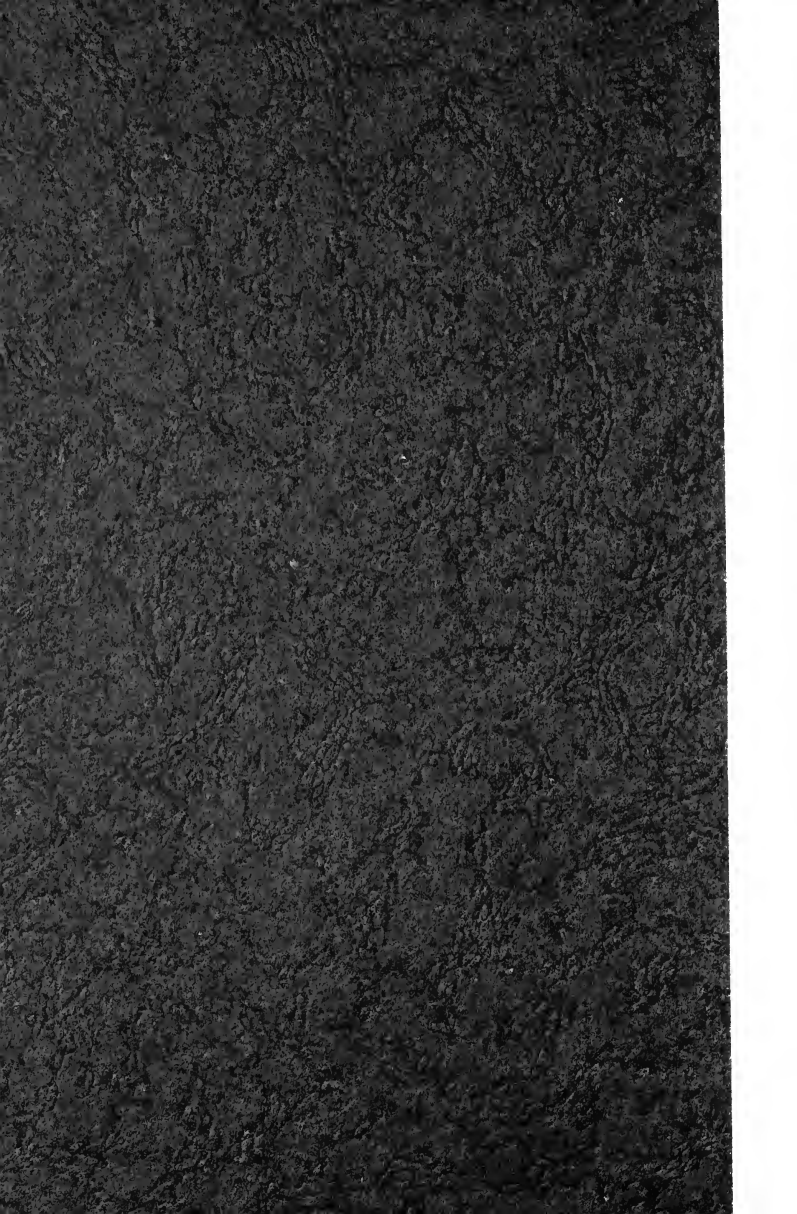


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SALAD

Palace Salad.—Two cups canned pineapple, one cup tart apples, one cup celery, three pimientos. Toss together lightly. Let stand half hour. Add half cup mayonnaise dressing and one-half cup cream whipped stiff.

MRS. PARCE.

Salad Dressing (One Quart).—Eight tablespoonfuls melted butter, two tablespoonfuls flour, eight tablespoonfuls sugar, one teaspoonful salt, two cups milk. Cook in double boiler until thick, then add one cup weak vinegar, two teaspoonfuls mustard and cook again.

MRS. W. J. TAYLOR.

Peach and Pineapple Salad.—One can peaches, one can pineapple, half pint whipping cream and lettuce.

Dressing for Salad.—Two eggs beaten together, four tablespoonfuls vinegar. Put eggs and vinegar in double boiler and cook until thick. When cold put in a pinch of mustard dissolved in a little milk. When ready for use, whip cream stiff and put in dressing. Then put in the diced pineapple. On lettuce leaf, put half a peach and fill with the dressing. Serve with Baronet biscuit.

MRS. W. F. MARTIN.

Salad.—Three medium sized cucumbers soaked in slightly salted water, one good sized apple, three sour pickles, two pimientos. Dice apples and cucumbers into a medium dice, and the pickles and pimientos into small dice. Mix with mayonnaise and put on lettuce.

MRS. WARD ESTERLY.

MEAT

Salmon Loaf.—One can salmon (or one pint boiled salmon), break with fork, add one cup cracker crumbs, two tablespoonfuls melted butter, two beaten eggs, salt, and red pepper. Boil in buttered mould one hour. Turn out and slice when cold. Garnish with hard boiled egg and serve with lemon.

MRS. FRANK BROWN.

Meat Loaf.—Thirty cents round steak (ground), one egg unbeaten, one-third cup cream of wheat, one and half cups hot water, one tablespoonful salt, chopped onion, sage, pepper to taste, one large tablespoonful butter. Bake in loaf tin in slow oven forty-five minutes.

MRS. F. W. LEWIS.

Mutton Chops Escalloped Potatoes en casserole.—Fill a buttered baking dish three-fourths full with alternate layer thinly sliced potatoes and cracker crumbs. Add to each layer a sprinkling of salt and cover the whole with milk. Spread the mutton chops over the top. Bake in a moderate oven one hour covered and one hour uncovered. The meat gravy will permeate the entire dish. Serve from baking dish. Left over chops may be used in the same way, substituting the meat gravy for part of the milk used.

MRS. C. M. HARING.

Cheese Ramekin.—Two tablespoonfuls butter, three tablespoonfuls flour, one pint milk, salt and pepper, three eggs separated, three cups grated cheese, pinch of soda. Make a white sauce of the butter, flour and milk and let cool. Beat the yolks of eggs, and add to the above; then add cheese and soda. Stir all together. Beat the whites of eggs stiff and fold in carefully. Bake in a moderate oven twenty to twenty-five minutes. This will serve eight people.

MRS. GEORGE E. BURLINGAME.

Tenderloin Sole.—Soak tenderloin in lemon juice one half hour. Dip in one beaten egg, roll in bread crumbs, fry brown in hot fat.

MRS. C. W. FENDER.

Shrimps a la Ramikins.—Half pound shrimps (weighed after picked), one-third package corn flakes, one egg, half cup milk, a little tomato catsup, Worcestershire sauce and kitchen bouquet. A pinch salt and two tablespoonfuls melted butter. Stir all together and bake in ramikins with sliced lemon on top for fifteen or twenty minutes.

MRS. C. L. ROADHOUSE.

Round Steak with Carrots and Onions.—Take a piece of upper round, steak at least an inch thick. Rub with salt and Worcestershire, a half cup flour (Cut into it by gashing both sides). Then brown on both sides with hot fat or oil. Have small whole onion and French carrots partly cooked in salted water. Place these about the steak in the skillet or large casserole. Add sufficient water or stock to cover. Cover the utensil tightly and cook in a very slow oven about an hour, turning the vegetables once to brown on both sides. When ready to serve there will be a rich brown gravy all ready made. Dumplings added fifteen minutes before serving make an agreeable change.

MRS. W. R. PATTON.

Tetley's Teas

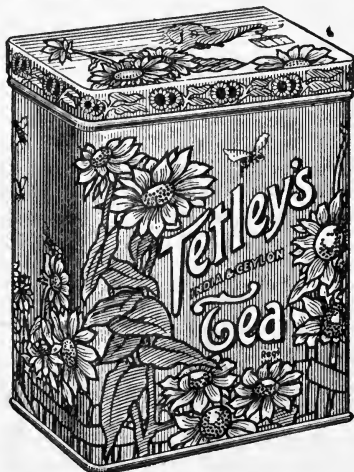


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Tamale En Casserole.—Line a casserole or pan with plain white corn meal mush. Take about pint cooked tomatoes and mix with them half teaspoonful of good tamale pepper and salt to taste, also a suggestion of garlic. Mix this with some of the mush that has been reserved and put into the casserole. Stuff full of ripe olives and pieces of chicken or meat. Cover with the remainder of plain mush, put on the lid and steam for three hours.

MRS. A. H. BRANDT.

Souffle (Meat).—One pint chopped cooked meat (Lamb is nicest), one tablespoonful parsley chopped, two very small onions, half cup bread crumbs, two eggs (whites and yolks beaten separately). Make a white sauce of one teaspoonful flour, one pint sweet milk cooked until smooth. Pour the cream sauce over mixture, leaving the white until the last. Set in a pan of hot water and bake about thirty minutes in a medium hot oven.

MRS. PHILLIP CHUBB.

Spanish Beans.—Two cups small pink beans, ten cents salt pork. Soak beans over night, pour off water and barely cover with fresh water; add saft pork cut in small pieces, boil until the pork is tender. Chop one small onion, add one clove garlic, brown in one tablespoonful olive oil. Add one teaspoonful of Gebhardt's Chilli powder, one tablespoonful Worcester-shire and add to the beans, then add one can tomatoes.

N. B.—Do not substitute any other chilli powder and in adding water to beans the top of beans must be above water, or they will not absorb all of the tomatoes. Cook over very slow fire four hours. Add salt if needed.

MRS. PHILIP S. DICKINSON.

Correct Sauces for Meat.—Roast Beef—Grated Horse-radish. Roast Veal—Tomato or horseradish sauce. Roast Mutton—Currant Jelly. Roast Pork—Apple Sauce. Roast Lamb—Mint Sauce. Roast Turkey—Chestnut Dressing and Cranberry Jelly. Roast Venison—Grape Jelly or Black Currant Jelly. Roast Goose—Tart Apple Sauce. Roast Quail—Celery Sauce and Currant Jelly. Roast Chicken—Bread Sauce. Fried Chicken—Cream Gravy and Corn Fritters. Roast Duck—Orange Salad. Cold Boiled Tongue—Sauce Tartare or Olives Stuffed with Peppers. Corn Beef—Mustard. Lobster Cutlet—Sauce Tartare. Fresh Salmon—Cream Sauce and Green Peas.

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Sweet Breads (An Entree).—Fifty cents sweetbreads and ten cents brains. Serves six. Throw sweetbreads and brains into pan of salty tepid water and let stand one hour or more. Skin and separate sweetbreads and put into pan of cold water with half clove garlic, one piece celery cut fine, two small red peppers, dried, and let come to a boil on very slow fire. Boil twenty minutes, on simmerer and put in brains for last four minutes. Have can of small French mushrooms opened and liquid put in cup. After sweetbreads and brains have cooked, drain (saving liquid). Put two tablespoonfuls butter in a pan to brown and thicken with two tablespoonfuls flour, thin this with sweetbread liquor and add liquor of mushrooms, or as much as needed. Put mushrooms in and cook three or four minutes, then add sweetbreads and brain. Serve on toast or patty shells. This can be made the day before and heated up in a double boiler at serving time.

MRS. INEZ S. DAM.

CAKE

Mocha Cake.—Two cups sugar, half cup butter, cream together; two well beaten eggs, three and half cups flour (measured after sifting), three level teaspoonfuls baking powder, one cup milk.

Filling.—Two cups powdered sugar, half cup butter creamed, three tablespoonfuls coffee, half teaspoonful vanilla, one tablespoonful ground chocolate.

MRS. W. H. CONNER.

Sponge Cake.—One cup sugar, two eggs (well beaten), one teaspoonful baking powder, sifted in one cup flour. Stir well, then stir in one-third cup boiling water, bake quickly. Makes two layers.

MRS. T. H. GOODSPEED.

Devil's Food Cake.—Half cup butter, one cup sugar, yolks two eggs, half cup grated chocolate melted in two tablespoonfuls boiling water, two-thirds cup sweet milk with one level teaspoonful soda dissolved, two cups flour with one teaspoonful baking powder, lastly add one teaspoonful vanilla and well beaten whites of two eggs. Mix chocolate with sugar, butter, milk, and the yolks of eggs.

Filling.—One and half cups powdered sugar, one large tablespoonful butter creamed together, two tablespoonfuls cream or milk.

Frosting. Ordinary boiled frosting.—One cup sugar, three tablespoonfuls boiling water. Cook five minutes and beat into the white of one egg well beaten.

MRS. JESSIE WILLIAMSON.

Craft Cake.—One cup sugar, two-thirds cup butter, one cup Karo corn syrup, two eggs, one cup milk, half teaspoonful soda, one teaspoonful baking powder, three cups flour, spices and chocolate if desired. A few raisins cut in small pieces, a few currants, a little citron, orange peel and a few dates cut into small pieces (in place of these, fresh fruits, as cherries, may be used). Spices and chocolate, if desired, may be added. Cream the butter and sugar, add the beaten eggs, then the syrup with soda. Put the fruit into the flour, stir all together and bake in a moderate oven in a funnel pan.

MRS. J. W. FERGUSON.

Swedish Sponge Cake.—Whites four eggs beaten stiff, half cup sugar. Beat two minutes by the clock. Yolks four eggs, add half cup sugar and beat three minutes. Beat altogether three minutes and add half cup potato flour, one teaspoonful baking powder, pinch salt, flavor and bake fifteen minutes.

MRS. C. A. HORNER.

Ginger Bread.—One cup soft fat (butter, lard, etc.), one cup molasses, one cup sugar, one tablespoonful soda, two tablespoonfuls cinnamon, half tablespoonful cloves, one tablespoonful ginger, one cup boiling water, two eggs, four and half cups flour, one teaspoonful salt. Melt butter and mix with sugar and molasses, add beaten eggs and boiling water. When cool, add flour and other dry ingredients. This batter can be kept two weeks so one can have hot ginger bread when desired.

MRS. FALLIS.

Chocolate Cake.—Yolk one egg, one cup sugar, cream together. Melt two squares unsweetened chocolate and a scant tablespoonful butter, one cup sweet milk, one scant teaspoonful soda, one and half cups flour. Use white of egg for frosting. Bake in two layers.

MRS. A. H. POTBURY.

Chocolate Cookies.—Half cup sugar, quarter cup melted butter, one egg unbeaten, one cup flour, half cup chopped nuts, half cup chocolate (raisins, dates or prunes may be added).

Chocolate Cakes.—Two whites of eggs, one cup powdered sugar, one teaspoonful cinnamon, one tablespoonful ground chocolate, one cup bread crumbs, one teaspoonful vanilla. Beat white of eggs to thick froth, add sugar gradually, mix chocolate, cinnamon and crumbs together and add these to eggs, add vanilla and beat all together well. Drop from a teaspoon onto a well greased baking sheet and bake in a moderate oven. Very much like macaroons.

MRS. ARCH MACDONALD.

Dutch Coffee Cake.—Prepare the following filling first: One and one-quarter cups light brown sugar (rolled and sifted), one tablespoonful melted butter, one and half teaspoonfuls cinnamon, two tablespoonfuls flour, three-quarters cup chopped raisins, three-quarters cup coarsely chopped nuts, mix all together (Do not cook).

Then make following cake: Beat two eggs, add to them one cup milk. Into sifter, put three level cups flour (measured after sifting), one level cup sugar, three teaspoonfuls baking powder, pinch salt. Sift together in large bowl, add milk and eggs, beat well and then add four large tablespoonfuls melted butter, a few drops vanilla. Beat well and then put half the quantity into a long pan, spreading well over the bottom. Sprinkle half the filling over that, then the remainder of cake dough and last the remainder of filling. Bake thirty-five minutes in a moderate oven. Test with a straw before taking out of oven.

MRS. H. J. McNULTY.

Fruit Layer Cake.—Three-quarters cup butter, one and half cups sugar, half cup New Orleans molasses, one cup milk, three well beaten eggs, half cup **coarsely** chopped raisins, one level teaspoonful cinnamon, quarter teaspoonful cloves, half teaspoonful nutmeg, half teaspoonful lemon extract, two teaspoonfuls baking powder, three cups flour (level, measured before sifting), pinch salt. Put paper on tins. This makes three very large layers.

Filling (Should be prepared and cooled).—Into a double boiler put one teaspoonful butter, level tablespoonful flour, pinch salt, cream together. Add juice and grated rind one orange, grate one large tart apple, a little of the rind of one lemon and teaspoonful juice. Stir all together until hot and then add three-quarters cup sugar and lastly one well beaten egg. Cook until the right consistency to spread between the layers. Make a thin icing for top.

MRS. R. Y. HILL.

White Cake.—One cup sugar, half cup butter (scant), half cup milk, one and half cups flour with two teaspoonfuls baking powder, whites three eggs, beaten stiff and added last, one teaspoonful flavoring. Bake in three layers.

Chocolate Filling.—One and half cups powdered sugar, two tablespoonfuls butter, cream together, mix with two or three tablespoonfuls ground chocolate, dissolved in two tablespoonfuls milk melted over boiling water, add half teaspoonful vanilla.

MRS. ARTHUR BANKER.

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Eggless Chocolate Cake.—One cup sugar, five tablespoonfuls melted butter, one teaspoonful soda, one and half cups flour, half cup cocoa or ground chocolate, half teaspoonful salt, one cup sour milk, one teaspoonful vanilla. Baking powder and sweet milk can be used instead of sour milk and soda, in same quantities.. Bake in layers or gen pans or loaf in moderate oven.

MRS. HERBERT McKIBBON.

Bangor Cake.—One and half cups sugar, half cup butter, three eggs, three cups flour, one and half teaspoonfuls baking powder, one cup milk, flavor with vanilla—vary by using almond. Cream sugar and butter, add yolks eggs, and beat well, put in milk, then add flour and baking powder and after this has been well stirred, fold in well beaten whites of eggs. Some brands flour require less than three cups flour.

MRS. H. A. JOHNSON.

Apple Sauce Cake.—Two cups flour, one cup sugar, one and half cups apple sauce, half cup shortening, one cup seedless raisins, or chopped walnuts, one level teaspoonful soda, one tablespoonful hot water, half teaspoonful cloves, one teaspoonful cinnamon, pinch salt. Sweeten apple sauce as for table use. Dissolve soda in the tablespoonful hot water.

MRS. F. H. TIBBETTS.

Potato Cake.—Two cups sugar, one cup butter, (or three-fourths cup cottolene), one cup hot mashed potatoes, one cup chopped walnuts, half cup sweet milk, two cups flour, four eggs, well beaten, five tablespoonful melted chocolate, one tablespoonful each of cinnamon, nutmeg, and one teaspoonful cloves, two teaspoonfuls baking powder.

MRS. F. H. TIBBETTS.

Chocolate Loaf Cake.—Half cup butter, one cup sugar, three eggs, one cup milk, one and half cups flour, two teaspoonfuls baking powder, three tablespoonfuls chocolate, vanilla, one cup chopped walnuts.

MRS. C. A. HORNER.

Chocolate Drop Cakes.—Melt three squares Baker's chocolate, add one cup milk, boil together until thick, add one teaspoonful vanilla. Set aside. Now take half cup butter, two cups brown sugar, two eggs reserving the white of one, add melted chocolate, two and half cups flour, two teaspoonfuls baking powder, pinch salt. Drop in teaspoonfuls on buttered pans. Moderate Oven.

Frosting.—White of egg whipped stiff, one and quarter cups powdered sugar, two or three tablespoonfuls cream or condensed milk.

MRS. McMILLAN.

Prune Cake.—One cup white sugar, three-quarters cup butter or other shortening, two cups flour, one cup chopped cooked prunes, three eggs, three tablespoonfuls sour milk or cream, one teaspoonful soda, one teaspoonful baking powder, spices to taste, i. e. 1 teaspoonful cinnamon, half teaspoonful cloves, half teaspoonful nutmeg.

Icing.—Cook one cup sugar and one-third cup boiling water until it threads. Beat the white of one egg very stiff, beat the syrup into the egg, add half cup chopped prunes and half cup chopped nuts and one-third teaspoonful vanilla.

MRS. WARD B. ESTERLY.

COOKIES

Hermits.—Two cups brown sugar, two eggs, three-fourths cup butter, half teaspoonful cloves, one teaspoonful cinnamon, one-third teaspoonful soda dissolved in a little hot water, half cup raisins, half cup nut meats, flour enough to mix stiff. Bake in shallow pans about thirty minutes.

MRS. J. EVAN ARMSTRONG.

Cornerstone Cookies.—One cup butter, one cup sugar, two eggs, one cup raisins, one cup nuts, one teaspoonful cinnamon, two cups flour, four cups rolled oats, four tablespoonfuls milk, one teaspoonful soda, pinch of salt, one teaspoonful vanilla (half cup chocolate may be added).

Drop Cookies.—Half cup butter, one and half cups sugar, two beaten eggs, one cup milk, one teaspoonful grated nutmeg, one cup flour sifted with one teaspoonful baking powder, then add sufficient flour to make dough soft enough to drop from teaspoon on buttered pan. Bake in hot oven.

MRS. H. A. JOHNSON.

Oatmeal Cookies.—Two cups oatmeal, one cup flour, one cup sugar, half cup butter or shortening of any kind, half cup milk, one egg, three teaspoonfuls baking powder, a little salt. Cut one pound raisins, dates in two and just before rolling mix them in, add also one cup chopped nuts. Roll thin and cut into cakes, bake quickly.

MRS. C. E. BURKE.

Fruit Cookies.—One and half cups granulated sugar, one cup of butter, one pound of raisins, three eggs, two and half cups of flour, half teaspoonful soda dissolved in quarter cup of hot water, one heaping teaspoonful cinnamon, half teaspoonful cloves, half teaspoonful grated nutmeg, half teaspoonful allspice, one cup of nutmeats. Drop in small spoonfuls on buttered tins and bake in a cool oven.

MRS. W. J. TAYLOR.

Chocolate Cookies.—Half cup melted butter, one cup brown sugar, one egg, one and half cups sifted flour, half cup milk, two heaping tablespoonfuls chocolate, one teaspoonful vanilla, half teaspoonful soda, one cup walnuts, chopped coarsely. Drop from teaspoon on buttered pan. Bake in moderate oven.
MRS. ELBERT BEEDLE.

DESSERT

Date Nut Torte.—Beat two eggs well, add one cup sugar, one cup walnuts broken in small pieces, one cup dates, one-third cup flour sifted with one teaspoonful baking powder, pinch salt. Mix and turn into a layer cake tin and bake in a moderate oven about thirty minutes. Set on top grate as it burns very easily. When cool turn into glass dish, cover with whipped cream. Serve in small pieces in sherbet glasses.
MRS. J. H. BERESFORD.

Fig Pudding.—One loaf baker's bread soaked in two cups cold water, one cup chopped suet, two cups sugar, half-pound figs, two eggs, one teaspoonful salt, one teaspoonful soda; steam three hours.

Sauce.—One cup powdered sugar, one tablespoonful butter, three tablespoonfuls boiling water, vanilla.
MRS. H. M. HOWARD.

Peach Marmalade.—Eighteen peaches, peel and dice, one large orange (grind the peel through a chopper—dice the pulp), one small lemon (grate rind and use the juice only). Proportions—equal parts sugar and peaches. Add orange and lemon juice, let boil a few minutes and then simmer very slowly to the consistency of marmalade. Stir frequently as it burns very easily.

MRS. D. A. PITT.

Grape Juice (Use dark jelly grapes).—Ten pounds grapes, stem them and cover with water, boil. When seeds drop out, put in bag and strain. Measure. If too rich and thick, water may be added to make desired consistency.

Proportions—One quart juice to half pound sugar (granulated). Boil fifteen minutes after it begins to boil. Put in Mason jars and seal.

MRS. D. A. PITT.

Peach Cream.—One can cling peaches, one cup sugar, three eggs, one pint cream. Drain and chop peaches, add sugar and juice of peaches and boil for ten minutes. Remove from fire and add the eggs well beaten. When cool add the cream and pack in freezer for several hours.

MRS. PAUL JONES.

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Lemon Pie.—Three-fourths cup sugar, three eggs, one large lemon (or two small). Separate whites, beat yolks, add sugar, add juice and beat all together. Put in double boiler and cook until as thick as very heavy cream. Have whites beaten stiff and fold into custard. Have shell baked and just ready to remove from oven, pour in custard and brown slightly.

MRS. J. ARTHUR KELLY.

Marshmallow Pudding.—Ten cent box marshmallows, pink or white, fifteen cent can sliced pineapple, one cup walnuts broken in small pieces, twenty cents worth whipping cream, white of one egg beaten stiff and mixed with the cream just before serving. Cut marshmallows in four pieces, cut pineapple in small pieces and let stand together about one-half hour. Whip cream and mix with marshmallows, pineapple and nuts just before serving. You may also add oranges and bananas to the pudding.

MRS. LEIGHTON SMITH.

Steam Carrot Pudding (Especially good for children).—One cup grated raw potatoes to which is added half teaspoonful soda, one cup grated raw carrots, one cup raisins, one cup flour, one cup brown sugar, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful allspice, one teaspoonful nutmeg, butter the size of egg. Steam two hours or more and serve with hard sauce.

MRS. PHILIP S. DICKINSON.

Sauce.—Hard Foamy Sauce. One cup sugar, half cup butter, two eggs, juice one lemon. Beat egg whites stiff, gradually beat yolks into whites, very gradually add creamed butter and sugar, and very gradually add lemon juice to avoid curdling. This should have the appearance of whipped cream. Make just before serving.

Mrs. F. H. MacNAIR.

German Apple Pudding.—Three pints of cooked and sweetened apple sauce, one cup flour, one teaspoonful baking powder, half teaspoonful salt, one teaspoonful shortening, one egg, four tablespoonfuls cold water, two-thirds cup sugar. Beat white egg to stiff froth, add one teaspoonful of white to yolk and beat. Mix sugar, water, flour, salt and shortening with beaten yolk. Add beaten white. Put batter on the bottom of pudding pan. Pour over this the apple sauce boiling hot. Bake in a medium oven to a light brown. When done the batter will be on top. Serve hot with cream.

MRS. WARD ESTERLY.

Kisses.—One cup sugar, three eggs (whites), one pinch salt, vanilla, half teaspoonful lemon juice. Beat the whites eggs very stiff, add sugar a teaspoonful at a time until one-half is used. Add the rest at pleasure. Add vanilla and lemon juice last. This quantity makes nine good-sized kisses. Bake on paraffine paper in slow oven for twenty minutes. Then remove from the oven, carefully slip a spatula or knife blade under each kiss, return to oven and bake twenty-five minutes longer, serve garnished with any combination of fruit you like and whipped cream.

MRS. W. R. PATTON.

Chipped Pears.—Eight pounds bartlett pears (not too ripe), six pounds sugar, half pound crystalized ginger, four lemons sliced thin, quartered and boiled until tender (about three-quarters hour). Slice pears and boil with sugar and ginger about one hour, add lemons and boil until dark colored and rich looking.

MRS. L. A. PATTEN.

Ambrosia.—First—Dissolve one rounded tablespoonful gelatine in half cup cold water and stir over fire until thoroughly dissolved. Second—Add another half cup cold water to hot gelatine and let it stand to cool a little until you separate the white of four eggs. Third—Beat the whites of eggs with pinch salt stiff and then pour the dissolved gelatine very slowly into the beaten whites and beat all the time while pouring in the gelatine. Fourth—Sprinkle in one cup sugar and continue beating. Fifth—Add one teaspoonful vanilla or almond extract and beat until thoroughly mixed. Sixth—Take out one-third of the mixture (if you wish to have two colors) and tint pink. Spread it over the bottom of the dish, sprinkle chopped pecan nuts over that; on top of that put the second third of the white and more chopped nuts; the last third tint lavender and spread on top of white layer. Serve with whipped cream flavored with vanilla. A wire spoon beater is better for the making of this pudding, as it beats air into the whites of the eggs. Serves ten.

MRS. H. B. MATTHEWS:

Corn Starch Pudding.—One pint water, two tablespoonfuls corn starch, juice one lemon, butter size walnut, two bananas, one orange, half cup nuts, three tablespoonfuls sugar. Smooth corn starch in a little of the water, add sugar to the remainder. When it boils, pour in cornstarch and lemon and cook until clear. Put one-third sliced fruit and nuts in mold. Pour over one-third cornstarch. Then fruit, etc. When cold turn out and serve with whipped cream. Any kind of fruit may be used.

MRS. J. W. PORTER, Jr.

Thanksgiving Relish.—One pound dates, one pound figs, one pound almonds. Put fruit through mincer twice, and nuts once. Mix all together. Divide into sections of one tablespoonful each and twist up in oiled paper.

MRS. C. E. BURKE.

Black Pudding.—One cup sour milk or cream, half cup molasses, yolks two eggs, half cup melted butter, one teaspoonful soda, salt, enough flour to make medium stiff. Beat butter and molasses very light, stirring in other ingredients and steam three hours. Add raisins and nuts if desired.

MRS. J. W. PORTER, Jr.

Banberry Tarts.—Filling—One and half cups sugar, rind and juice of one half lemon, half cup butter, half nutmeg, grated, two eggs, three tablespoonfuls milk, one and half cups currants, one teaspoonful vanilla.

Line patty tins with rich pastry and put in filling and bake.

MRS. C. E. BURKE.

Coffee Pudding.—Half cup milk, half cup sugar, half cup coffee, pinch salt, yolks three eggs well beaten, one tablespoonful Knox's gelatine, half teaspoonful vanilla. Cook until it thickens and add whites three eggs.

MRS. C. P. BOWIE.

Suet Pudding.—Two eggs, one cup milk, half cup molasses, one teaspoonful salt, two teaspoonfuls baking powder, three small cups flour, one cup chopped suet, half teaspoonful cinnamon, half teaspoonful cloves, half teaspoonful grated nutmeg, one cup currants, half cup raisins (cut in halves). Wash currants in hot water thoroughly, dry and sprinkle with flour. Mix all dry ingredients together, add the eggs, well beaten, molasses and milk. Put in pudding mold and steam three hours, keeping the pan covered tight

Sauce.—Half cup butter, two cups sugar, a little boiling water. Beat together and add cornstarch to thicken, flavor to taste.

MRS. H. B. MATTHEWS.

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BERKELEY, CAL.

BREAD

Nut Bread.—One egg, three-fourths cup sugar, one cup milk, two cups flour, two teaspoonfuls baking powder, three-fourths cup walnuts chopped, pinch salt. Let rise twenty minutes in pan and bake slowly one hour.

MRS. FRANK H. RICKER.

Graham Bread.—Two cups white flour, two cups graham flour, four teaspoonfuls baking powder, one teaspoonful salt, one cup sugar, two cups milk, one cup nuts, one cup raisins, one egg. Let rise ten minutes and bake forty-five minutes.

MRS. J. W. PORTER, Jr.

Boston Brown Bread.—Three cups graham flour, one cup yellow cornmeal, one cup white flour, two cups sour milk, one and one-eighth cups New Orleans molasses, one teaspoonful salt, one rounding teaspoonful soda, one cup lukewarm water. Sift yellow corn meal, flour, salt and soda together into a large bowl, then add the graham flour without sifting, mix together dry. Then add molasses and sour milk, stir well and add water last, mix all very thoroughly. Makes one large loaf or two small. Use two and half pound lard tins, steam **steadily** four hours. Lard the tins well.

MRS. H. J. McNULTY.

Bran Bread.—Two cups buttermilk (or sour milk), one and half teaspoonfuls soda (put into the milk), one pinch cream of tartar, pinch salt, half cup molasses, two cups Ralstons bran, two cups graham flour, one cup raisins. Bake slowly for one hour.

MRS. CYRIL A. CROSS.

Bran Muffins (Twelve Muffins).—One tablespoonful melted butter, half teaspoonful salt, one tablespoonful sugar, one egg beaten well, one cup milk, one and one-quarter cups flour, one cup bran, two teaspoonfuls baking powder. For white muffins use two cups flour.

MRS. RICHARD VAUGHN.

Egg Rolls.—One egg well beaten in the bowl which the biscuits are to be made, half teacup milk, one teaspoonful baking powder, half tablespoonful melted butter. Put baking powder into a heaping cup flour, add pinch salt. If necessary add a little more flour. Flour board, roll and pat out the dough, form into small rolls and bake ten or fifteen minutes.

MRS. H. B. MATTHEWS.

VEGETABLES

Mexican Rice.—One cup rice, four tomatoes, three onions, three bell peppers, one rounded tablespoonful lard or drippings. Wash and dry the rice. Brown in the hot fat (Oil may be used if preferred) stirring constantly until each grain is a delicate brown. Then add onions and peppers cut fine (Not chopped) stirring until they are soft. Add tomatoes cut into small pieces and enough water to cover, season to taste with salt, sugar, paprika and Worcestershire. Cook in slow oven in casserole or iron skillet tightly covered for forty-five minutes.

MRS. W. PATTON.

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