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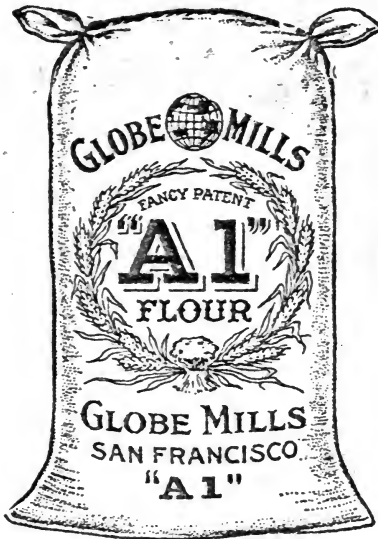
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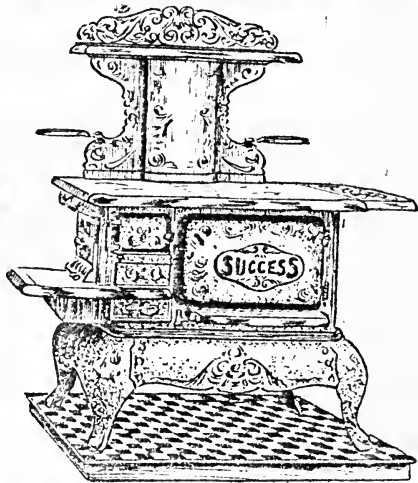
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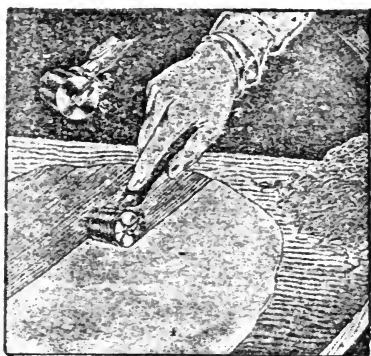
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# PREFACE

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In presenting to our friends this compilation of recipes, all tested by Corona Club cooks or their friends, we feel that we are offering something which will prove a helpful addition to the culinary department of the home.

In selecting from the many splendid recipes submitted, we have endeavored to combine the practical with the novel, and the dainty with the economic, avoiding duplicates and trying to make each department as complete as space would permit.

We sincerely thank the members and friends who have made this publication possible by sending material for its pages, either in the form of recipes or of advertisements which have insured its financial success.

We acknowledge our indebtedness to the advertisers. We have endeavored to solicit from firms and persons of high standing only, and we earnestly request that you favor them with your patronage when possible.

This little volume is sent forth with the hope that through it Corona Club may be enabled to lay the corner stone for its club house, thereby realizing the fulfillment of a fond and worthy ambition.

May each purchaser like it so well that she will be filled with a desire to send a copy to her friend, and may her friend, possessing it, desire to enrich her friends in turn.

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## SOUP

**Almond Cream Soup**—Take 1 quart seasoned stock, either beef, veal or chicken, a half pound blanched almonds, pound the almonds fine, use a few drops of the stock occasionally while pounding, lest the almonds become oily; when the almonds are fine enough add a tablespoonful of grated celery and a teaspoonful minced parsley to the stock and allow to heat; set the saucepan on back of stove and allow to simmer for half an hour. Put half a teacup of sweet cream, whipped to a stiff froth in the bottom of the soup tureen, pour the hot soup through a sieve over the cream and serve.—F. D.

**Asparagus Soup**—Boil 1 quart asparagus cut in inch lengths in 1 quart of water until tender; rub through a colander and return to the water in which it was boiled. Heat 1 pint milk, stir into it 1 tablespoonful butter rubbed with 1 of flour and cook a few minutes. Season and pour into asparagus. Let get boiling hot, pour into tureen over toasted bread cut into dice. Serve at once.—Mrs. A. M.

**Beef Soup With Okra**—Cut a round steak in small pieces and fry in 3 tablespoonfuls of butter, together with 1 sliced onion, until very brown; put into a soup kettle with 4 quarts of cold water and boil slowly an hour; add salt, pepper and 1 pint of sliced okra, and simmer 3 ½ hours longer; strain before serving.—F. D.

**Black Bean Soup**—One pint black beans, 2 quarts cold water, 1 small onion, 2 stalks celery or ¼ teaspoon celery salt, ½ tablespoon salt, ⅓ teaspoon pepper, ¼ teaspoon mustard, few grains cayenne, 3 tablespoons butter, 1 ½ tablespoons flour, 2 hard boiled eggs, 1 lemon. Soak beans over night; in the morning drain and add cold water; slice onion and cook 5 minutes with half the butter, adding to beans with celery stalks broken in pieces; simmer 3 or 4 hours, or until beans are soft; add more water, as water boils away; rub through a sieve, reheat to the boiling point and add salt, pepper, mustard and cayenne well mixed; blend with remaining butter and flour cooked together. Cut eggs in thin slices and lemon in thin slices, removing seeds; put in tureen and strain the soup over them.

**Bouillon**—(Three pints. Time, 5 hours.) Three pounds of beef cut from under side of round and chopped to a mince, 3 quarts of cold water, 1 onion,  $\frac{1}{2}$  carrot, 1 sprig of parsley, 2 sticks of celery, 1 bay leaf, 2 cloves, 6 peppercorns, 1 teaspoonful of salt added just before taking the soup from the fire. Take 3 pounds of beef cut from the lower part of the round, remove all the fat, and chop to a fine mince. Place the chopped meat in a saucepan with 3 quarts of cold water, and let it stand 1 hour; then put it on the fire, cover, and let it come slowly to the boiling point, taking off any scum that rises. Then place it where it will only simmer. After it has simmered for 4 hours add the vegetables cut into dice, and the spices, and let it simmer 1 hour longer. Strain into an earthen bowl and let it cool without covering. This stock will not jelly, as no bones are boiled with it. When ready to use remove grease, season, if necessary, with salt and pepper, and put into saucepan with  $\frac{3}{4}$  of a pound of lean meat chopped fine, and the white of an egg. Stir until it boils. Let it boil 15 minutes. Lay a fine cloth on a sieve and strain through it the bouillon without pressing. It should be perfectly clear and of the color of amber. It can be served in cups.—A. B. D.

**Bouillon or Stock Soup**—Four pounds of solid fresh beef from the round, the same amount of bones, beef, veal or chicken which are on hand some time in a large family, put the same on a slow fire with cold water, taking care the meat is well covered with water, allow to boil slowly while scumming until clear; season with salt, then add your vegetables, which should have been pared only a little while before to be fresh; celery root, 1 carrot sliced, turnip, onion, leak and parsley; you can use more seasoning to taste; tie all together and let boil with the soup slowly for 3 hours; take floating grease off and pass through a strainer or napkin; you will then have a strong, clear soup.—F. D.

**Brazilian Soup**—One can tomatoes, 1 onion, chopped, 3 sprigs parsley, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon peppercorns, 3 tablespoons butter, 1 cocoanut, 3 cups boiling water, 3 tablespoons flour. Stir together the tomatoes, onion, salt and peppercorns and rub through a sieve. Shell the cocoanut, saving the milk. Put the cocoanut meat through a food chopper. Pour over it boiling water and let it cool, stirring occasionally. Strain through cheese cloth. Melt butter in a saucepan, add the flour and blend. Add the cocoanut water slowly and let mixture boil. Have the tomato puree hot and add it to the cocoanut slowly. Serve at once with bread-sticks, croutons or toasted crackers.—M. C.

**Chicken Gumbo, Southern Style**—Cut up in very small pieces 1 round lean ham, 3 onions, 4 chili peppers, a little white celery,

3 eschalotes (dry) and 1 old hen chicken; cut in small pieces, put all in a thick bottomed pan with two ounces of butter; cook 30 minutes on slow fire; add 1 gallon of mashed and strained tomatoes and let cook till chicken is done, add pint of okra, salt, pepper, 1 tablespoon Worcestershire sauce, 4 of catsup, let come to boil and serve very hot.—F. D.

**Chicken Gumbo**—Take a young chicken or a half grown one. Cut it into smooth nice pieces; mix 2 tablespoonfuls of flour (scant measure), with 1 level teaspoonful of salt,  $\frac{1}{2}$  coffeespoon of pepper together; roll the chicken in this mixture and fry a nice brown in lard or drippings. Have the okra (1 quart cup) cut up into rounds until there is a quart of it; add to the chicken and fry for about 10 minutes, stirring all the time. Do not let it brown. Now add 2 quarts of boiling water and a small slice of ham. Boil down to  $1\frac{1}{2}$  quarts. Serve with boiled rice in separate dish. It is greatly improved by the addition of 2 dozen fresh oysters, with their juice; about 10 minutes before serving, or if the oysters cannot be obtained add 2 teacupsful of corn freshly cut from the cob or  $\frac{1}{2}$  can of canned corn fried with the okra.—Mrs. F. D.

**Clam Bisque**—Two dozen clams, 1 small onion, 2 tablespoonfuls butter, 3 tablespoonfuls flour,  $\frac{1}{4}$ -cup rolled cracker crumbs,  $\frac{1}{2}$  green pepper, 2 stalks celery, 1 yolk of egg; place 1 tablespoonful butter in the pan, melt, slice in the onion and green pepper and fry to a light brown, drain the clams, pouring over them  $\frac{1}{2}$ -pint cold water. Add this liquor to the contents of the saucepan, slice in the celery and boil for 10 minutes, skimming carefully. Next add the clams, very finely chopped. Boil up again and cook 5 minutes more, skimming again. Rub up the remaining tablespoon of butter with the 3 of flour and add to the soup, cooking and stirring carefully until it thickens. Take from the stove and pass through a sieve. Place in the same pan again, add the cream, into which the yolk of eggs should have been beaten, cook up once, serve immediately with croutons of fried bread; season to taste.—F. D.

**Clam Chowder**—One quart claims, opened; 1 quart fresh milk, 3 medium sized potatoes, 1 onion, butter, pepper and salt to taste,  $\frac{1}{4}$  pound salt pork, buttered crackers. Clean clams, washing thoroughly and remove black portion from soft part. Chop hard parts fine and stew with clam liquor; skim, and boil until the other ingredients are all prepared and ready to mix. Cut pork into dice and fry brown in kettle to be used for chowder. Boil onion in 2 waters. More onion may be used if desired. Cover the pork scraps with a layer of sliced potatoes, a portion of the cooked onion cut fine, a portion of the clams. Sprinkle

with pepper and repeat layers, pouring the liquor over all; cover and place where it will simmer. Shake the kettle frequently to prevent burning and cook till potatoes are done; then pour over the milk, which has been brought to the boiling point; and set on the back of the stove, where it will keep hot without boiling, as otherwise the milk will curdle. Butter 4 Boston crackers, halved, on both sides and drop in the chowder or serve with buttered crackers browned in the oven. Add a little salt if necessary, and butter.—M. C.

**Clam Chowder**—Take  $\frac{1}{4}$  of a pound of bacon, cut in small pieces and brown well in pot, then add a small onion cut in fine pieces, and brown; add half can warmed tomatoes, after which pour in clam juice (which should be the little neck variety), and a quart of boiling water; let all boil and then add 6 small potatoes cut in small cubes, a little parsley, and boil until potatoes are tender. Season with salt and pepper and thicken with 4 soda crackers, rolled fine; let all simmer gently till ready for use.—F. D.

**Soup Consomme**—One shin of beef, 1 knuckle of veal, 1 teaspoon sugar,  $\frac{1}{4}$ -cup chopped onions,  $\frac{1}{4}$ -cup water, 1 tablespoonful salt, 1 onion, 6 cloves (whole),  $\frac{1}{2}$ -cup chopped green tops of celery, 1 carrot, sliced, 1 turnip, sliced, 2 bay leaves, 1 teaspoon pepper corns.. Directions—Wipe meat with damp cloth, cut from the bones, put kettle over a hot fire and sprinkle over the bottom the sugar; brown and allow it to smoke a moment; then add the chopped onion and the  $\frac{1}{4}$ -cup water; cook 5 minutes; place bones in kettle first, then meat, cover with 5 quarts of water and bring to a boil. Skim carefully and place kettle over moderate fire to simmer for 4 hours. At the end of the 3rd hour add vegetables and seasoning. At the end of 4 hours strain stock and put in cool place. When cold remove fat from surface.—Mrs. J.

**Corn Soup a la Royale**—Take the water chicken was cooked in and place on the fire; add the remaining chicken meat and bones to the stock, of which there should be 2 quarts; simmer until the meat leaves the bones, then strain, flavor with a teaspoonful of salt and pinch of cayenne and celery salt; add a small cupful of sweet corn cut from the ear, place where will cook slowly for  $\frac{1}{2}$  hour and before serving add 1 cupful sweet cream or milk.—F. D.

**Corn Chowder**—One pint of milk, small piece of fat salt pork, 1 small onion, 1 pint sliced raw potatoes, 1 pint raw sweet corn, cut from ear,  $\frac{1}{2}$  teaspoon salt, 1 saltspoon pepper, 1 rounding tablespoon butter, 1 rounding tablespoon flour. Fry out pork,

cut in small pieces, add onion and cook slowly for 5 minutes, stirring often; then strain fat into a saucepan. Cook potatoes in boiling water to cover for 5 minutes, and add to fat, also add corn, salt and pepper and boiling water to cover. Simmer until both potatoes and corn are tender. Melt butter, add flour and gradually milk. Let boil a few minutes, add to chowder; boil up and serve very hot, with crackers. If preferred may be strained or 1 cup of tomatoes pared and sliced may be added.—M. E. J.

**Corn Chowder**—One slice of bacon, cut small, 1 onion, cut small; fry brown; 2 potatoes, cut into cubes,  $\frac{1}{2}$  can of corn, 2 cups of water; boil all  $\frac{3}{4}$  of an hour; add milk to serve 6 people and thicken with a little flour and butter.—M. B.

**Cucumber Soup**—Four cucumbers, 4 stalks celery, 4 cups milk, 2 slices onion, 1 tablespoon chopped pepper, 4 tablespoons butter, 4 tablespoons flour, salt and pepper, cayenne and celery salt, 1 cup of cream. Chop cucumbers and celery; add onion and pepper; cook in milk in double boiler 20 minutes. Add flour and butter cooked together, and seasonings. Cook 5 minutes, strain, add cream; reheat and serve.—C. S. M.

**Bisque of Clams**—Boil 1 quart of clams in their juice for 5 minutes, skim; drain the juice into a bowl to use. Put 2 tablespoons of butter with 3 of flour; add clams which have been chopped and pounded, their juice; 2 pinches of salt, a little pepper and  $2\frac{1}{2}$  pints of milk. Stir constantly just as it begins to thicken and boil. Strain again and serve.—M. C.

**Corn Soup**—One can grated corn,  $3\frac{1}{2}$  cups sweet milk; put in double boiler and cook for 20 minutes, then strain through colander, pressing the corn with spoon to get all small parts through; melt 2 tablespoons butter and mix in 2 tablespoons flour; when smooth strain into the soup and let it cook until it thickens, stirring all the time (about 3 minutes). Now place in your soup tureen yolks of 2 eggs beaten, then pour the hot soup over the eggs, stirring quickly all the time so it won't curdle the eggs.—C. N. S.

**Cream of Celery Soup**—Make a good meat stock. Add 6 or 7 stalks of celery cut fine and boil  $\frac{1}{2}$  hour. Boil a small cupful of rice in a quart of milk until very soft. Press through a sieve. Strain the stock and thicken it with the rice paste. Add a generous piece of butter.—M. T. M.

**Cream of Celery Soup**—One bunch celery, washed and cut in inch pieces; put in saucepan with little salt and water to cover.

Boil  $\frac{3}{4}$  of an hour. Pass through a colander. Put 2 tablespoons butter in pan with 2 tablespoons flour and cook till they bubble, then add 2 cups heated milk and 2 cups white stock. Stir until thick and smooth. Mix with the celery puree, season and serve.—M. C.

**Delicious Dumplings for Soup**—Marrow from about 15 cents shank bones, cream with fork, add salt, pepper and little nutmeg, 1 egg and cracker crumbs enough so that the mixture can be molded into balls about size of a quarter. Also add a little chopped parsley. Have soup boiling hot, drop dumplings in and let boil about 10 minutes.—Mrs. W.

**Delicatessen Soup**—Take a large heavy fresh-cooked crab, after thoroughly cleaning it, shred the meat fine, save the marrow that is in the back of the shell and rub it smooth in bowl with 1 tablespoonful of cornstarch and 1 egg. Put 1 pint of cream and 1 quart of milk on the fire to boil, put in 1 tablespoonful butter,  $\frac{1}{2}$  small saltspoon paprika and salt, according to taste; watch very closely to prevent burning; when it comes to a boil pour it slowly, stirring all the time, over the cornstarch, egg and crab marrow; return it to the fire and when it is sufficiently thick stir in the crab meat. Serve steaming hot, with delicate oyster crackers.—F. D.

**Halibut Soup**—Three-fourths cup cold boiled halibut, 1 pint of milk, 1 slice onion, a blade of mace, 3 tablespoonfuls of butter,  $1\frac{1}{2}$  tablespoonfuls flour,  $\frac{1}{2}$  teaspoonful salt, few grains of pepper. Rub fish through a sieve. Scald milk with onion and mace. Remove seasonings and add fish. Thicken with flour mixed with  $\frac{1}{2}$  of the butter and cooked together. Add salt and pepper and the remaining butter in small pieces.—M. C.

**Lentil and Tomato Soup**—Cook together 1 cup of lentils thoroughly sorted and washed, 1 cup of stewed tomatoes, 1 cup of water, 1 tablespoonful of butter and a stalk of celery. When done add sufficient water to make soup proper consistency. Boil, removing celery. Season with salt to taste. Add 1 teaspoonful of browned flour, rubbed to a paste with a little water. Boil and serve. A teaspoon of whipped cream to each plate is a most satisfying addition.—C. L. B.

**Cream of Lima Bean Soup**—One cup of dried lima beans, 3 pints cold water, 2 slices onion, 4 slices carrot, 1 cup of cream or milk, 4 tablespoons butter, 2 tablespoons flour, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon pepper. Soak beans over night; in the morning drain and add cold water; cook until soft and rub through a sieve. Cut vegetables in small cubes and cook 5 minutes in

half the butter; remove vegetables, add flour, salt and pepper, and stir into boiling soup. Add cream, reheat and strain and add remaining butter in small pieces.—F. V. M.

**Marrow Balls for Soup**—One-half cup of beef marrow, 1 cup bread or cracker crumbs, 2 eggs, pinch salt and little pepper,  $\frac{1}{2}$  teaspoon chopped parsley. Place marrow in bowl over teakettle to melt. When melted pour in fine strainer and with spoon stir through all you can. Set aside to cool; when about the consistency of cream, stir in about  $\frac{1}{3}$  of the crumbs, mixing well, then add 1 egg at the time (not beaten); mix well with a fork. When both eggs are thoroughly mixed with the above add salt, pepper and parsley, then the rest of the crumbs, little at a time. Take about  $\frac{1}{2}$  teaspoonful of mixture and roll into small balls. Try one in a little boiling water; if it falls in pieces add few more crumbs. When ready put the balls into boiling soup and boil about 10 minutes. Enough for 10 or 12 plates of soup.—J. B. S.

**Mushroom Soup**—One quart rich milk, 1 pint mushrooms (juice and all), 2 tablespoonfuls butter, 1 tablespoonful flour, one minced onion, cayenne pepper and salt to taste. Stew the mushrooms and onion with  $\frac{1}{2}$  cup of milk until tender, then rub them through a colander, pour this into the quart of milk and place saucepan in a pan of boiling water. Rub to a cream butter and flour, and when milk is boiling pour about a cupful into the creamed flour and butter; stir well; pour this mixture into the boiling milk; stir constantly until as thick as cream; add cayenne pepper and salt to taste. Serve hot with cubes of toast.—F. D.

**Onion Soup**—Cut up 4 large onions, not sliced; add 6 ounces of butter, salt and cayenne, stock and milk, yolks of 4 eggs,  $\frac{1}{4}$  of a loaf of French bread, cut in thin slices and dried; 2 tablespoonfuls of grated Parmesan cheese; slowly stew the onions in butter, stirring frequently and being very careful not to let them get brown; let them stew for an hour, then add salt, pepper, cayenne and stock, and cook for another hour; add a third as much milk as stock; place in the tureen the bread and cheese, beat up the eggs, mix with a ladle of soup, pour this on the bread, cover close and let it stand 5 minutes; add the rest of the soup and serve at once.—F. D.

**Cream Onion Soup**—Slice 4 large onions thin and boil until tender in salted water. Drain well. Melt a large piece of butter in frying pan, sprinkle with salt, black pepper and a pinch of cayenne. Toss onions in and shake well, heating thoroughly

but not allow to burn. Add this to 2 quarts of rich soup stock which has been made from beef, veal, mutton and the usual complement of vegetables. Let all come to a boil, then stir in a tablespoonful of cornstarch which has been moistened with milk. Season to taste. Heat a pint of cream, pour into the soup, but do not allow to boil. Stir in a spoonful of grated Parmesan cheese. Serve at once in hot tureen with toasted squares of bread of croutons.—E. L. P.

**Potato Soup**—Put some potatoes on to boil; when boiled, remove from the fire; mash the potatoes and save the liquor; then take a good sized piece of butter, brown some chopped onions to a nice color and add a big spoonful flour and brown also, then add the liquor of potatoes, a little more water or soup stock, for as much as needed; add salt, pepper, cayenne pepper and little garlic, and let boil, then add the mashed potatoes. When almost ready to serve add a little minced sausage, croutons of bread, toasted in butter, in square pieces, and some finely chopped parsley.—F. D.

**Cream of Spinach Soup**—Wash thoroughly and boil spinach till tender. Chop and rub it through a sieve. To 2 cups vegetable pulp add a quart of soup stock or a quart of milk or half of each. Rub together 1 tablespoonful of butter with 2 of flour. Put this in the soup over the fire and stir all together till it thickens a little. Season with pepper and salt and add from  $\frac{1}{2}$  to 1 cup of cream. Beat it well with an egg whip and serve at once. It should have the consistency of cream.

**Dried or Split Pea Soup**—One pint dried or split peas, 1 quart boiling water, 1 bunch celery, 1 small bunch parsley, 1 quart cream or milk, 2 onions, salt and pepper. Soak peas over night. In the morning drain, cover with quart of boiling water and set over a low fire to cook till tender. Cut celery, parsley and onions fine and add to boiling peas. When tender press through a sieve and season with pepper and salt to taste. Let boil up once and just before serving add hot cream or milk. Stir well. A ham bone improves the flavor. If skim milk is used add piece of butter to taste.

**Oyster Soup**—Wash 1 quart of oysters and add 1 pint of water; drain, heat the liquor and skim well. Add the oysters, cook slowly 10 minutes, then rub the oysters through a sieve. Melt 3 tablespoonfuls of butter, add slice of onion and bit of mace and tablespoonfuls of flour. Pour on slowly 1 quart milk (hot), add the oysters and liquor. Salt and pepper to taste.—M. C.



**Original Soup**—Put 1 tablespoonful butter into a granite saucepan (butter or olive oil); when the butter melts put into it 1 carrot sliced, 2 cloves of garlic sliced, 1 small onion, a stalk of celery sliced, a sprig of parsley and thyme, 1 dried red pepper and a slice of bacon diced; let all this simmer slowly for  $\frac{1}{2}$  hour; then stir into it a tablespoonful flour; add a can of tomatoes and let it simmer for another half hour, then remove from the stove and strain through a soup sieve; replace on the stove; add 1 teaspoonful sugar, 1 of Durley's celery salt, 1 pinch of pounded cloves and pinch of pounded thyme, 1 pinch of powdered marjoram, salt to taste, then add about a pint of good rich soup stock, let it simmer a few minutes; add one teaspoonful corn-starch dissolved in cold water. Let the soup cook four minutes longer and serve with croutons. Stock can be added to this soup for ten persons. Always use a granite spoon for this soup.—F. D.

**Perfection Oyster Soup**—For 2 persons open 1 dozen large Eastern or 2 dozen California oysters, being careful to preserve every drop of liquid, which place in chafing-dish. The oysters divide evenly—6 or a dozen—as may be, on the plates in which the soup is to be served. To the liquid in the chafing-dish add 1 pint fresh rich milk, a piece of choice butter the size of an egg, salt and pepper to taste and a dash of cayenne pepper and 2 rolled crisp soda crackers. Let all boil up just once, remove immediately and pour half and half over the oysters in the plates. Serve at once with oyster crackers.

P. S.—Should fresh oysters not be available choice canned oysters may be used. They will make a good but not perfection oyster soup.—F. D.

**Potato Chowder**—Six good sized potatoes, 1 tablespoonful flour, 1 good sized onion,  $\frac{1}{4}$  pound bacon or ham, 1 tablespoonful chopped parsley, 1 tablespoonful butter, 1 pint milk, 1 pint water. Pare and cut potatoes into dice and chop the onion fine. Cut bacon or ham into small pieces. Put bacon or ham and the onion in a frying pan and fry until a light brown. Now put a layer of potatoes in the bottom of a saucepan, then a sprinkling of the ham or bacon, onion, parsley, salt and pepper, then a layer of potatoes, and so on until all is used. Add the water, cover closely and simmer 20 minutes. Then add the milk. Rub the butter and flour together. Add to the boiling chowder and stir carefully until it boils. Taste to see if properly seasoned; if not, add more salt and pepper and serve.—Mrs. Dewey Coffin.

**Cream of Spinach Soup**—Two quarts spinach. Wash in several waters. Throw the leaves into a hot kettle, closely covered,

and cook 5 minutes. Drain them, saving the liquid. Chop leaves fine and press through a sieve. Return them to kettle. Add a tablespoon grated onion and 1 quart milk. Rub together 2 tablespoons butter and 2 of flour. Add to the soup, stirring constantly until smooth and thick. Press this again through the sieve. Add 1 teaspoon salt and a dash of white pepper. Serve with croutons.—J. P.

**Cream of Salmon Soup**—One can salmon or 2 lbs. fresh boiled salmon, 2 cups white stock, 2 cups milk, 2 tablespoons butter, 1 tablespoon flour. Cover flaked fish in saucepan with water and simmer 20 minutes. Drain off water and rub fish to smooth paste. Cook butter and flour in saucepan and add hot milk and stock, cooking until it thickens, stirring constantly. Stir in the salmon, season to taste and remove from the fire just before it comes to a boil. Serve at once.

**Tapioca Soup**—To about a quart of clear stock, add 1 tablespoon of instantaneous tapioca, cooked until almost clear. Cook for 5 minutes or until clear, and just before serving season and add 1 tablespoonful of sherry.—E. L. W.

**Tomato Bouillon**—Put  $\frac{1}{2}$  can of tomatoes with  $1\frac{1}{2}$  pints of stock over the fire, add 1 tablespoon chopped onion, 1 bay leaf, 2 whole cloves,  $\frac{1}{4}$  teaspoon celery seed,  $\frac{1}{4}$  teaspoon pepper. Cook 20 minutes, and strain through a sieve. Beat the whites of 2 eggs until partly light. add to soup and boil rapidly 5 minutes. Strain through cheese cloth. Reheat, add 1 teaspoon salt, and serve with croutons.—E. McE.

**Cream of Tomato Soup**—Make a sauce of 3 tablespoons butter, 3 tablespoons flour, 1 teaspoon salt,  $\frac{1}{4}$  teaspoon pepper and 1 pint of milk. Heat 1 pint of strained tomatoes to near boiling point and add  $\frac{1}{4}$  teaspoon soda and 1 pint boiling water. Then add the tomato to the cream sauce and serve with croutons of bread cut in squares and browned in the oven.—L. M. C.

**Tomato Soup**—Three cups rich milk or cream, 2 cups strained tomatoes. Stir tomatoes slowly into cream, turn into a double boiler, add a small tablespoonful flour and a slice of onion. Do not cover this while it is heating, but stir often to keep from curdling. When it is piping hot, add a dash of red pepper, lump of butter, and salt and serve at once. If the salt is added last and the soup is cooked quickly and not allowed to stand, it will never curdle.—M. F.

**Mock Turtle Soup**—One calf's head, 1 gallon of water, 1 carrot, 1 turnip, 8 cloves,  $\frac{1}{2}$  teaspoon minced onion, 1 tablespoon salt, 1 teaspoon minced parsley, 2 tablespoons butter, 2 tablespoons of browned flour, 1 wine glass sherry, 4 hard-boiled eggs, lemon sliced. Wash head in vinegar and water, cut in pieces, fry with carrot and turnip, sliced very fine, in hot butter; add cloves, onion, parsley and flour, then water; boil about 4 hours; strain soup; add 9 eggs, sliced lemon and 1 cup of meat from calf's head; cut in small pieces.—M. B.

**Ox Tail Soup**—One ox-tail, 2 lbs. lean beef, 4 carrots, 3 onions, thyme. Cut tail into pieces and fry brown in butter. Slice the onions and 2 carrots and when you remove ox-tail from pan put these in and brown them also. When done, tie them in a bag with a bunch of thyme and drop into the soup pot. Lay the pieces of ox-tail in the same; then meat, cut in small slices. Grate over them the whole two carrots, add 4 quarts of cold water with salt and pepper. Boil from 4 to 6 hours in proportion to the size of the tail. Strain 15 minutes before serving it; thicken with two tablespoons of browned flour; boil 10 minutes longer.

**Vegetable Soup**—Three lbs. lean beef; boil in enough cold water to cover three hours; add 1 onion, 1 tomato, 1 carrot, turnip, celery, salt and pepper to taste.—Mrs. F. W.

**Wine Soup**—One quart boiling water,  $\frac{1}{2}$  teacupful of sago, the peeling of  $\frac{1}{2}$  a lemon; boil until sago is gone; then add 1 teacupful of claret wine and sugar to taste.—F. D.

## JUST HINTS

A teaspoonful of whipped cream on top of each portion will improve any cream soup, and the addition of a chopped bell pepper in cream of clam and many other cream soups is also good.

A slice of apple, pear or cantaloupe is an improvement to any meat and vegetable soup, adding a flavor that can be secured in no other way.

**MEMORANDA**

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## FISH

**Baked Fish**—Clean, rinse and wipe dry a white fish or any fish of 3 or 4 lbs. Rub fish inside and out with salt and pepper; fill with stuffing made like that for poultry, but dryer. Sew it up and put in a hot pan with some drippings and lump of butter; dredge with flour and lay over the fish a few thin slices of salt pork or bits of butter. Bake  $\frac{1}{2}$  hour, basting often.—S. S.

**Baked Fish**—A fish weighing from 4 to 6 lbs. is a good size to bake and should be cooked whole. Make a stuffing of bread crumbs, butter, salt, pepper, a little salt pork, chop fine parsley, and a little onion; mix in 1 egg. Thoroughly fill body of fish and sew it up; lay in a large dripping pan and lay across the top 3 or 4 strips of salt pork; put a pint of water in the pan and bake  $1\frac{1}{2}$  hours, baste often. After taking up the fish thicken gravy and pour over it.—Mrs. F. D.

**Baked Fish**—Clean and wipe dry any fish weighing 3 lbs. Rub inside and out with salt and pepper, and fill with stuffing of bread soaked in milk and water with a little butter and sage and onion chopped fine. Sew it up; put fish in dripping pan with a little water; thin slices of pork on top; bake  $1\frac{1}{2}$  hours. Serve with the following sauce: 1 cup vinegar; beat yolks 2 eggs with tablespoonful salad oil and 2 tablespoonfuls prepared French mustard and a little red pepper; then add the vinegar, a little at a time; beat well together.—Mrs. F. D.

**Fish Au Gratin with Oysters, Tomatoes and Mushrooms**—Two fish (any kind of large fish), boned; 1 spoon tabasco,  $\frac{1}{2}$  pint tomatoes, 50 oysters, 1 pint mushrooms, 1 wine glass sherry, 2 teaspoonfuls of Worcestershire sauce, 1 cup browned bread crumbs,  $\frac{3}{4}$  cups butter, 1 cup stock,  $\frac{1}{2}$  teaspoon minced parsley, 2 teaspoons salt. Put fish in platter with above ingredients and bake about 1 hour.—Mrs. B.

**Baked Crab**—One large crab, 1 green pepper, 5 tablespoons butter, 1 egg yolk, 3 tablespoons powered cracker, salt. Make shredded crab moist with milk; mix balance of ingredients and let all come to boiling point. Clean the crab shell thoroughly,

put in the mixture, cover with powdered cracker and bits of butter and brown in the oven. Use only the outside of the green pepper, chopping fine.—Mrs. J. W. C.

**Salt Codfish Balls**—One cup raw codfish, 1 pint raw potatoes,  $\frac{1}{2}$  tablespoon butter, 1 egg,  $\frac{1}{8}$  teaspoon pepper, a little cream—2 to 4 tablespoons. Shred the codfish, measure and wash in cold water. Pare and cut potatoes in small pieces about 1-in. cubes and measure. Put both in stewpan, cover with hot water and boil till potatoes are done. Drain; add butter and pepper, then mash and beat to a cream. When cool, add the beaten egg and beat again. If potatoes are dry and mealy a little cream may be added to moisten and a little salt may be needed, but not as a usual thing. This may be mixed one day and used the next or at once if preferred. Have deep fat smoking hot. Take a heaping teaspoon of the mixture between floured hands and roll in a ball delicately; drop few at a time in fat and fry light brown. This quantity makes about 1 dozen. Served as a course at luncheon. A cream sauce is an agreeable addition. Sauce—1 cup cream, 1 tablespoon butter, 2 of flour, salt and pepper to taste and a few grains of cayenne. Cream butter and flour and mix slowly with hot cream. Season and cook till the flour is well done.—Mrs. L.

## **BOOTH'S**

# **Crescent Brand Sardines**



If you want a feast direct from King Neptune's table, try a can of this delicious sea-food. These dainty little fish are taken from the ocean, fresh, crisp and delicate and cooked the same day, by methods which the most fastidious house-wife will approve. Being larger than the European sardine, they can be used in a greater variety of ways. Below we mention a few ways in which they are served:

**FRIED SARDINES**—Dip into beaten egg, roll in corn meal or crumbs and fry until nicely browned and crisp. Serve on slices of hot toast.

**SALAD**—Break the sardines into pieces with a fork. Cut some crisp lettuce leaves, some celery stalks, small pickles and stuffed olives. Add enough mayonnaise dressing to make it creamy and toss the whole lightly together with a fork. Serve on lettuce leaves with mayonnaise and olives.

A booklet containing forty recipes mailed upon application.



## **MONTEREY PACKING CO.**

F. E. BOOTH, Sole Agent,

San Francisco.

**Baked Halibut**—Clean a piece of halibut weighing 2 or 3 lbs; season with salt and pepper. Put some strips of salt pork in a dripping pan and fry brown; add a bit of bay leaf, a sliced onion. Place the fish in the pan and brown in the oven; then add a little water and bake one hour, basting the fish frequently. Serve with a creamed oyster sauce. Put a good sized piece of butter in a pan and thicken same with one cup of oyster juice and 1 cup of cream or milk. Season to taste with salt and cayenne and lastly, add the oysters. Just before serving add a little nutmeg to the sauce.

**Baked Halibut**—Put a few thin slices of onion in a baking dish. Lay fish on this; dot with butter, season with lemon juice and pour around  $\frac{1}{2}$  cup of white wine or chicken stock. Cook  $\frac{1}{2}$  hour, basting often. Serve with Hollandaise sauce and cucumbers if possible.

**Halibut a la Creme**—One can tomatoes, 3 cloves, 1 teaspoon sugar, 2 teaspoons butter, 1 teaspoon flour, 2 lbs. halibut. Cook tomatoes and cloves about 20 minutes, melt butter, add flour and thicken the sauce, season with pepper and salt. Put halibut (skinned) in pan to bake with  $\frac{1}{2}$  the sauce, basting often; bake 35 minutes. Serve with the remaining sauce poured over.

**Halibut or Codfish Croquettes**—Melt 3 tablespoons butter with 5 tablespoons of flour; add 1 cup hot cream or milk;  $\frac{1}{4}$  cup fish stock,  $\frac{1}{2}$  teaspoon salt, dash of pepper and nutmeg,  $\frac{1}{2}$  teaspoon onion juice, 1 teaspoon minced parsley, 1 tablespoon lemon juice and  $\frac{1}{2}$  tablespoon Worcestershire sauce. Cook and add 2 cups of cold flaked fish. When cool shape in croquettes, roll in egg and crumbs and fry in deep fat.

**Halibut a la Rarebit**—Sprinkle 2 small slices halibut with salt and pepper, brush over with melted butter. Place on greased fish sheet in dripping pan; bake 12 minutes. Serve with Welsh rarebit over it.—Mrs. J. W. C.

**Fish Pie**—Take 2 lbs. halibut and boil in salted water until tender; drain cool and break in small pieces. Then take one quart sweet milk; simmer with small sliced onion and piece of thyme; strain and thicken with 3 tablespoons butter and 3 of flour with salt to taste. Take baking pan, put in layer of fish, cover with cream mixture; repeat until all is used. Cover with bread crumbs, bits of butter and bake 20 minutes. This will serve 8 people.—Mrs. C. E.

**Fish Pie**—Take 3 lbs. of white fish and boil in salted water until cooked, then shred it. For dressing take 1 quart of milk in which has been boiled 3 onions cut up, a good sized bunch of

parsley, 1 nutmeg, 1 even tablespoon pepper, 1 tablespoon thyme, 1 teaspoon salt. Tie up the pepper and thyme in a cloth when boiling. Then strain through a sifter. Take 3 tablespoonfuls flour, wet it and stir until smooth; then put into the strained hot milk. Add a good piece of butter and stir until it thickens—it wants to be quite thick. In a baking dish put a layer of dressing, then a layer of fish, a little chopped parsley, and so on until fish is used. On the top have a layer of dressing and bread crumbs and bake  $\frac{3}{4}$  of an hour.—Mrs. C. H.

**Fish Timbales**—One cup cooked fish (cold), 2 tablespoons butter, 1 cup milk (hot), 3 eggs, 2 tablespoons flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon lemon juice, 1 teaspoon minced parsley, pinch of cayenne. Cream flour and butter; add hot milk, stir and cook to the boiling point; season. Add the fish which may have been either boiled or broiled. Heat thoroughly and add the slightly beaten yolks of eggs. Take from fire and when cold stir in lightly the whites of the eggs beaten stiff. Fill small molds, cups or ramequins, buttered,  $\frac{2}{3}$  full and set in a pan of hot water in the oven to bake 15 or 20 minutes.—Mrs. J. W. C.

**Finnan Haddie**—Soak the haddie 10 minutes in cold water. Lay in buttered pan, cover with thin cream and bread crumbs and bake in a hot oven till brown.

**Fried Fillets of Halibut or Flounder**—Clean fish and cut in long or short fillets. If cut long roll and fasten with wooden skewers. Sprinkle with salt and pepper, dip in egg and crumbs, fry in deep fat and drain on brown paper. Serve with sauce tartare.—Mrs. J. W. C.

**Rock Cod with Lemon Sauce**—One large tablespoon butter, 1 small onion, cut very thin. Cook tender without getting it brown; add water enough for gravy; season with salt and pepper. Put fish in and cook until tender. Remove body of fish and cook the head to shreds; then strain gravy through a hair sieve. Let it come to a boil; then add 4 eggs, well beaten and juice of 3 or 4 lemons, removing from the stove and stirring the eggs in well. Put on stove again and allow to cook for a few minutes. When thickened, pour over fish in platter and garnish with parsley and slices of lemon.—H. M. K.

**Fricassee Oysters**—Drain the liquor from 1 quart of oysters. Heat the liquor, thicken with corn starch; boil up once; add oysters (cook 3 minutes); off fire add juice  $\frac{1}{2}$  lemon, and add little nutmeg, butter size of an egg, salt, pepper. Stir in yolk of 1 egg last—L. E. N.



**Oyster Cocktail**—100 California oysters for 6 people, 10 tablespoons of the juice, 4 tablespoons tomato catsup, 1 teaspoon Worcestershire sauce, 1 white pepper, 1 drop tobasco sauce, juice of 2 lemons, salt to taste. Mix and pour over the oysters, which must be very cold. Don't mix.

**Oyster Cocktail**—(For each person.) One tablespoon lemon juice,  $\frac{1}{2}$  teaspoon vinegar, 8 drops tobasco sauce,  $\frac{1}{2}$  teaspoon horseradish,  $\frac{1}{2}$  teaspoon tomato catsup. Add 6 small California oysters and juice.—Mrs. M. A. L.

**Clam Cocktails in Green Pepper Cups**—Cut off the stem end of as many small bell-shaped green peppers as there are persons to be served. Remove all the seeds. Put 3 or 4 small little-neck clams in each pepper and cover with a sauce made of  $\frac{1}{2}$  pint of tomato catsup, the juice of 1 large lemon, a tablespoonful of onion juice, 10 dashes of tobasco sauce, a teaspoonful of salt, a saltspoonful of black pepper, a teaspoonful of horseradish and a little finely chopped parsley. Set on ice until thoroughly chilled. Lay a lettuce leaf on each plate; stand the pepper on the leaf; put on the slice with the stem—the cover—and serve with dainty crackers.—Mrs. H. B. A.

**Salmon a La Pacific**—Prepare 2 lbs. salmon by cutting into pieces 3 inches square and peppering it. Into the saucepan cut 1 carrot, 1 onion, and pour over 1 cup of cold water; allow this to boil until the water becomes colored. Put in the fish and cook 15 minutes. Then add 1 tablespoonful of butter and continue to cook 5 minutes. Add 1 sliced large lemon, 1 stick of cinnamon, few cloves,  $\frac{1}{2}$  cup vinegar; allow this to come to a boil; add enough sugar to sweeten. Have prepared in a mixing bowl a sauce made of 2 eggs, 2 tablespoonfuls flour, 3 of vinegar. Pour gravy from fish into this sauce, stirring it. Put fish on garnished platter, pour gravy back into the pot and allow it to become thoroughly heated, stirring all the time; pour gravy over the fish and serve cold.—Mrs. F. D.

**Fillet de Sole**—Take the strips of the boned sole, and season with salt and pepper, and other herbs if liked. Roll each strip up and tie with string or fasten with toothpicks. Boil in salted water 10 minutes. Sauce—Melt a full tablespoon of butter in a saucepan, stir in a smaller measure of flour and let simmer 3 minutes, but do not brown; season with a few drops of onion juice if liked, salt and white pepper; pour in enough milk to make a cream sauce. When this boils up, put into it  $\frac{1}{2}$  cup of California oysters, pour over the fish rolls and serve. This may be served au gratin. Arrange the rolls in a baking dish, over

them pour part of the sauce, arrange the oysters on this, then the remainder of the sauce. Sprinkle grated cheese with bits of butter over all and set in the oven until a light brown. Be careful to lift out the rolls separately.—E. L. B.

**Salmon Saute**—Cut 1½ lbs. of salmon in pieces 1 inch square. Put pieces in a pan with ½ cup water, little salt, little white pepper, 1 clove, 1 blade of mace, 3 pieces sugar, 1 heaping teaspoonful mustard mixed smoothly with ½ teacupful vinegar. Let this boil up once and add 6 tomatoes peeled and cut into tiny pieces, a few sprigs parsley minced, with 1 wineglassful sherry; let simmer gently ¾ hour.—Mrs. F. D.

**Grilled Sardines**—Drain sardines and cook in chafing-dish till heated, turning often. Place on dry toast and serve with lemon butter; ¼ cup butter, 1 tablespoon lemon juice; cream butter and add lemon juice slowly.

**Shrimps a la Newberg**—One pint shrimps opened and cooked 3 minutes in 2 tablespoons of butter. Add ½ teaspoon salt, dash of cayenne, 1 teaspoon lemon juice; cook 1 minute. Remove shrimps, and add to sauce 1 tablespoon butter, 1 teaspoon flour and ½ cup of cream. When thickened add yolks of 2 eggs slightly beaten, the shrimps and 2 tablespoons sherry. Serve with toast.

**Smelts a la Meunier**—Clean 6 selected smelts and cut 5 diagonal gashes on each side. Season with salt and pepper and lemon juice, cover and stand 10 minutes; roll in cream, dip in flour and saute in butter, place on platter. To butter in frying pan add 2 tablespoons flour, 1 cup white stock, 1½ teaspoons anchovy essence and few drops lemon juice. Lastly add 1½ tablespoons butter, 1 teaspoon minced parsley and pour around smelts.

**Baked Smelts**—Clean smelts, wipe and lay in baking dish. Pour over them a wine glass of white wine. Sprinkle with salt and pepper and add ½ dozen whole mushrooms—Mrs. Cornell.

**Fish Souffle**—One cup of cooked fish picked up fine, 2 cups of mashed potato, 1 cup of milk, 2 eggs well beaten, 1 generous tablespoonful of butter. Mix the fish and potato thoroughly, add the butter, salt and pepper to taste, the hot milk, then the beaten eggs. Bake 10 or 15 minutes.—Mrs. J. C.

**Boiled Fish, Lemon Sauce**—Two lbs. salmon, 1 quart water, 2 lemons, 1 onion, yolks of 3 eggs, 1 small rutabaga, 1 tablespoon salt, 3 bay leaves, 3 tablespoons sugar, dash of pepper.

Cut onion and rutabaga in slices and boil in water 15 minutes. Add the fish; when it boils skim carefully; then add sugar, salt, pepper, bay leaves, juice of 1 lemon and other cut in slices, removing seeds; boil  $\frac{1}{2}$  hour. Put fish in deep platter, strain the liquor and pour slowly on the well beaten yolks of 3 eggs; return to stove and when thickened pour over fish. Garnish with parsley and slices of lemon. Serve cold.—Mrs. J. McC.

**Salmon Cups**—Flake and bone cold boiled salmon; put in custard cups about  $\frac{1}{4}$  full. Make a custard of 2 cups scalded milk, yolks of 3 eggs, salt and pepper to taste. Pour this on the fish and bake till set. Turn out and serve with Hollandaise sauce.

**Salmon Croquettes**—Two lbs. cold flaked salmon, mixed with 1 cup thick white sauce seasoned with pepper, salt, lemon juice and a little minced parsley. When cold shape, roll in egg and crumbs, fry in deep fat, drain and serve with a garnish of parsley.

**Lobster a la Newberg**—One large lobster, 1 tablespoon butter, 1 gill of wine (sherry), 3 egg yolks,  $\frac{1}{2}$  pint cream, salt and pepper to taste. Cut lobster in small pieces not chopped fine; put in chafing-dish with butter, a little salt and pepper and the wine; cook 10 minutes; then add beaten yolks of the eggs and the cream. Let come to the boiling point and serve immediately.—Mrs. W.

**Steam Fish**—Place tail of fish in its mouth and secure. Lay on a plate and pour over it  $\frac{1}{2}$  pint vinegar; season with pepper and salt. Let it stand an hour in the refrigerator; pour off the vinegar, put in steamer over boiling water, steam 20 minutes or longer if the fish is very large. Drain well and serve with drawn butter.—Mrs. F. Dalton.

**Trout**—Dip in flour, fry them in butter till a rich brown. Fry some green parsley crisp and melt some plain butter, put in one teaspoonful of essence of anchovy, and one glass of white wine.—Mrs. F. D.

**Baked Stuffed Codfish**—Split codfish and bone. Fill with meat made by mincing to a paste 1 lb. raw fish mixed with 1 finely chopped onion; season with salt and pepper and moisten with 1 cup cream which has been brought to a boil and thickened with 2 eggs.—Mrs. C.

**Codfish Delmonico**—Split and bone a small cod. Put in a buttered baking pan, spread skin down, coat it with melted

butter, sprinkle with salt, pepper, juice of 1 lemon, 1 tablespoon chopped parsley, 1 of chopped onion; sprinkle with fine bread crumbs and bake till crumbs are brown. Serve on platter garnished with lemon.—Mrs. C.

**Baked Codfish**—Clean 4 lbs. cod, sprinkle with salt and pepper, brush over with lemon juice; stuff with 1 cup cracker crumbs,  $\frac{1}{4}$  cup melted butter,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{4}$  teaspoon pepper,  $\frac{1}{2}$  teaspoon lemon juice. Serve with cream sauce.—Mrs. C.

**Eel Stifle**—Cut eels which have been skinned in 2-inch pieces. Try out salt pork in deep pan. Lay in a layer of eels, one of sliced onion, one of raw sliced potato; salt and pepper each layer. Cover with a little water and simmer till potatoes are done.—Mrs. C.

**Tenderloin of Sole Spanish Style**—Four ripe tomatoes or  $\frac{1}{2}$  can, 2 onions fried brown, 2 chili peppers chopped fine,  $\frac{1}{2}$  lb. salt pork cut into scraps and fry; pinch of salt. Boil all together until tender, then thicken with teaspoonful cornstarch and set aside to simmer while preparing sole. Put  $\frac{1}{2}$  teaspoonful best oil in frying pan, which must be hot, then roll fish in corn meal and fry. Put fish in center of dish and pour sauce over it.—Mrs. F. D.

**Tenderloin of Trout or Any Other Fish**—Three lbs. of boned fish, 1 cup milk, 1 cup mayonnaise,  $\frac{1}{2}$  teaspoon chopped parsley, 1 tablespoon capers,  $\frac{1}{4}$  teaspoon grated onion,  $\frac{1}{2}$  cup flour.

Salt and pepper fish, dip in milk, then in flour and fry. Serve with sauce made of mayonnaise, capers and parsley and onion.—Mrs. B.

**Turbot**—Three lbs. turbot or white fish; boil until done; pick and season with salt and pepper. Cook 1 quart milk with 3 slices onion,  $\frac{1}{4}$  cup butter, 1 tablespoon flour, 2 eggs and cook until it thickens; take onion out and put away to cool. When ready put layer of fish into dish and cover with dressing. Repeat until dish is full; dust with cracker crumbs and bake twenty minutes.—E. A. B.

**Fish Balls**—Two lbs. salmon or halibut, 2 heaping tablespoons soaked bread, 1 tablespoon chopped walnuts, 1 tablespoon each grated onion and chopped celery, 2 raw eggs, 2 hard boiled eggs chopped fine, butter size of egg, salt and pepper to taste, pinch of sugar, parsley. Chop fish very fine after removing bones and add all ingredients; roll into balls and serve on lettuce leaves with the following:

**Egg Sauce for Fish Balls**—Slice a small onion, carrot and piece of parsnip in 1 quart water and boil 15 minutes. Drop fish balls and cook  $\frac{1}{2}$  hour; remove fish balls and strain. Pour the liquor slowly into 3 well beaten yolks; return to stove; stir till thick. When cold add 2 hard boiled eggs chopped fine.—Mrs. J. McC.

**Striped Bass**—Bone 2 or 2 lbs. of bass; steam, being careful to preserve the shape of the fish. Then remove the skin, prepare a cream sauce and add 1 cup of picked shrimps, 150 California oysters. Place fish in deep platter and pour over it the sauce. Garnish with oysters and shrimps.—Mrs. F. D.

**MEMORANDA**

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## ENTREES

**Swedish Timbales**—One teaspoon sugar,  $\frac{1}{2}$  teaspoon salt, 1 cup milk, 2 eggs, 1 cup flour. Beat eggs slightly with sugar and salt. Add cold milk. Dip timbale iron in hot fat, then in batter. Fry in deep fat.—A. L. B.

**Angels on Horseback**—Mix in saucer a little lemon juice, cayenne, essence of anchovy; then dip in mixture nice Eastern oysters and roll each one in thin slice of bacon. Put these so prepared oysters on a skewer and fry them in clarified butter. Place each oyster on a piece of fresh made toast and serve very hot.—Chef of Occidental Hotel, S. F.

**Stuffed Artichokes (Entree)**—Boil till tender, remove center, leaving enough of outside to form a cup. Slice the tender part of 6 artichokes, chop 2 hard boiled eggs, mix with sliced artichokes, make thick white sauce. Pour over egg and artichoke. Fill artichoke cups, bake 10 minutes, pour over drawn butter sauce. Serve in ramequins.—A. L. B.

**Brains a la Newberg**—Take 6 brains. Soak in cold water (salted). Skin them and put them in water and boil until done, but not too soft. When cold cut in small pieces. 1 tablespoon butter, 1 tablespoon flour. Put on stove in pan and blend. Then pour in 1 cup of the water the brains were boiled in and 1 cup milk. Both must be hot when added to the butter mixture. Cream Sauce: One cup cream. Add salt, pepper and Worcestershire sauce and 1 tablespoon Snider's Cocktail sauce. Can mushrooms, chopped and fried brown in butter. Add the brains and mushrooms to cream sauce and serve on toast.

**Chantecler Entree**—One can tomatoes, cooked and strained. Thicken with drawn butter. 1 can mushrooms, veal loaf, chopped in large squares, celery salt, kitchen bouquet, paprika. Pour the contents of the tomato can over the meat; add to this the mushrooms and seasoning as given. Serve for chafing-dish order in ramequins.—N. H. M.

**Creamed Chicken**—Boil a 4-lb. chicken until very tender, set aside in the liquor to cool. When cold cut in small pieces. In the meanwhile or when ready to serve, put in a double boiler

5 tablespoonfuls of flour and 4 of butter and stir together. Slowly add, stirring all the time, 1 quart of cream (part milk may be used). Season with salt, pepper, a dash of cayenne pepper, a dash of nutmeg and a little sherry wine. Into this stir the chicken, and one can of mushrooms cut in half and previously fried in butter. Heat thoroughly and serve in patty cases.—Mrs. L. A. B.

**Chicken and Oysters a la Metropole**—One-fourth cup butter,  $\frac{1}{4}$  cup flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{8}$  teaspoon pepper, 2 cups cream. Of these ingredients make a cream sauce to which add 2 cups of cold chicken cut in dice, 1 pint of oysters (cleaned and drained). Cook until oysters are plump and serve sprinkled with  $\frac{1}{2}$  cup finely chopped celery.

**Chicken Souffle**—To a pint of cold chicken chopped fine, add 1 teaspoon salt,  $\frac{1}{2}$  saltpoon pepper and a tablespoon of chopped parsley. Cream 1 tablespoon butter and 1 of flour and add  $\frac{1}{2}$  pint of milk and stir until boiling. Add this to the chicken and then stir in carefully the well beaten whites of 4 eggs. Turn into a baking dish and bake in a moderate oven 15 minutes.—Mrs. H. L. S.

**Crab Chops**—Two cups crab meat, 3 tablespoonfuls of flour, 1 tablespoon chopped parsley, 1 tablespoon butter, 1 cup of milk, yolks of 2 eggs. Make white sauce of flour and butter. Gradually stir in milk. Add crab meat, salt, pepper, a little nutmeg and egg. Turn on a platter, spread thin, let it cool, shape into chops, roll in crumbs, try in deep hot fat.—Mrs. L. A. B.

**Baked Creamed Crab**—The meat from 2 large crabs, 2 soda crackers rolled fine, 2 cups of thin cream, teaspoon salt, pepper and paprika to taste. Bake in slow over until set. Boiled fish is also good prepared in this manner.—M. V. W.

**Crab Creole (in Ramequins)**—One crab, 1 large onion,  $\frac{1}{2}$  can tomatoes, 1 chilli pepper or pinch cayenne, 1 tablespoon water, 1 tablespoon cornstarch,  $\frac{1}{2}$  cup cream, piece butter size of walnut, salt. Cut up onion and chilli pepper. Put in pan with tablespoon water. Boil briskly for 15 minutes. Add tomatoes. Boil until soft. Strain mixture. Put liquid back on stove, adding butter, salt and pepper and thicken with cornstarch made smooth in water. When smooth add shredded crab and cream. Serve hot on toast.—B. B.

**Deviled Crab**—Shred the meat of 1 small crab,  $\frac{1}{2}$  cup bread crumbs, 1 hard boiled egg minced fine. Mix above ingredients and season with  $\frac{1}{2}$  tablespoon of melted butter,  $\frac{1}{4}$  teaspoon



pepper,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  cup milk, a pinch of mustard. Mix all together and put into shells. Sprinkle dry bread crumbs on top and bake quickly 20 minutes. Serve hot on the shells with a slice of lemon.—Mrs. G. F.

**Entree of Giblets**—Cook thoroughly hearts, livers and gizzards of several chickens. Chop rather fine. Thicken the liquor. Season highly, adding a few drops of Hayard's burnt onion juice, lemon juice, some chopped mushrooms and a little of the liquor, as well as sherry, the quantities depending on the quantity of giblets. Put all into buttered ramequins or individual baking dishes. Put bread crumbs and bits of butter on top and bake for 5 or 10 minutes. Chopped veal may be added to the giblets to increase the quantity.—E. L. U.

**Herring a la Terrapin**—Wash and clean 2 Holland milch herring. Soak over night in clear cold water. Then put the meat of the herring in a chopping bowl, a medium sized onion, an apple, a thick slice of soaked bread and a hard boiled egg. Chop all together until very fine. Then beat the milch until smooth. Add 2 tablespoonsful good vinegar and sprinkle with pepper. Throw this over the herring and mix well. Lay on a platter and put on top layers of round thin sliced hard boiled egg, with a few leaves of celery and red radishes.—Mrs. F. D.

**Entree la Medley**—Two pairs sweet breads, 1 pair brains, 1 cup mushrooms, 1 lemon, 1 teaspoon salt, 1 tablespoon truffle peeling,  $\frac{1}{2}$  tablespoon parsley, 2 tablespoons butter,  $\frac{1}{4}$  teaspoon cayenne,  $1\frac{1}{2}$  cup milk and cream. Soak breads and brains in salt water, clean, boil with lemon juice salt and pepper, chop fine with mushrooms. Make sauce by boiling milk or cream, butter, parsley and flour, then stir in breads and brains and truffles. Fill patties.—Mrs. B.

**Creamed Oysters**—Melt a lump of butter the size of a walnut in a sauce pan. Stir into it 1 tablespoon of flour. Let this cook, but not brown. Then add 1 large cup of cream, a dash of cayenne, salt, and a little Worcestershire Sauce. This is for 3 dozen large oysters or 100 small California. Add oysters to well cooked cream and as much of the oyster juice as judgment and taste dictate. A few drops of lemon juice may be added at the last. The oysters should not be added to the cream mixture until just ready to serve. Fill patties or serve on toast.—C. L. B.

**Entree of Oysters**—Take  $\frac{1}{2}$  pint of milk and  $\frac{1}{2}$  pint of oyster juice, boil together, then take butter the size of an egg and 2 heaping tablespoons flour. Whip to a cream. When the milk is boiling add to the butter and flour slowly. Add about  $1\frac{1}{2}$  dozen Eastern oysters. When done fill patty shells and serve.—Mrs. F. D.

# RADKE & COMPANY'S

## Suggestion Page

Established in California 1867—219-223 Post St.

### Diamonds, Jewelry, Silverware and Cut Glass

Latest Novelties in Suitable Gifts for Christmas and Anniversaries Suggested in the Following List

### For Ladies and Misses

TOILET SILVER	SILVER NOVELTIES	TABLE SILVER	GOLD AND DIAMOND JEWELRY
Hand Mirrors	Mesh Bags	Teaspoons	Lavalliers
Hair Brushes	Mesh Purses	Soup Spoons	Brooches
Cloth Brushes	Card Cases	Bouillon Spoons	Bar Pins
Velvet Brushes	Vanity Cases	A. D. Coffee Spoons	Necklaces
Bonnet Brushes	Chatelaines	Orange Spoons	Beauty Pins
Whisk Brooms	(Combinaitons)	Salt Spoons	Barrettes
Combs	Lorgnettes	Sherbet Spoons	Back Combs
Powder Boxes	Memo Tablets	Berry Spoons	Buckles
Cold Cream Jars	Coin Holders	Berry Spoons	Bracelets
Rouge Jars	Lip Salve Tubes	Preserve Spoons	Locketts
Pin Cushions	Lead Pencils	Jelly Spoons	Lorgnettes
Jewel Boxes	Photograph Frames	Pea Spoons	Pendants
Cologne Bottles	Hat Pin Holders	Ice Spoons	Lace Pins
Tooth Powder Bottles	Eye Glass Cases	Bonbon Spoons	Hat Pins
Tooth Brush Bottles	Bonbon Boxes	Salad Spoons	Veil Pins
Smelling Salts Bottles	Belt Buckles	Fish Sets	Collarettes
Nail Polishers	Bridge Sets	Pie Servers	Shirt Waist Rings
Nail Brushes	Traveling Cups	Cake Servers	Rosaries
Nail Files	Flasks	Asparagus Servers	Crucifixes
Nail Scissors	Violet Pins	Tomato Servers	Crosses
Cuticle Scissors	Veil Pins	Cucumber Servers	Neck Chains
Cuticle Knives	Lorgnette Chains	Oyster Forks	Amethyst Bead
Tweezers	Pocket Photo Cases	Salad Forks	Necklaces
Shoe Horns	Silver Locketts	Pastry Forks	Coral Bead Necklace
Shoe Hooks	Lavalliers	Fish Forks	Topaz Bead Necklace
Curling Tonges	Tablets and Pencils	Dessert Forks	Lapis Bead Necklaces
Glove Stretchers	Thermometers		

#### TRAVELING ARTICLES

Traveling Colognes	Collapsible Cups
Tooth Brush Bottles	Bodkin Sets
Tooth Powder Bottles	Thin Cloth Brushes
Talcum Boxes	Thin Velvet Brushes
Soap Boxes	Thin Hair Brushes
Salts Bottles	Thin Combs
Scissors Sets	Flasks
Sewing Cases	Traveling Clocks
Jewel Cases	Hair Pin Boxes

#### COMPLETE DESK SETS

#### BABY GIFTS

Mush Sets	Combs
Feeding Spoons	Gold Feeding Spoons
Bib Holders	Photo Frames
Rattles	Neckchains
Silver Cups	Locketts
Dress Pins	Rings
Hair Brushes	Birth Month Spoons
Napkin Rings	Stork Spoons
Dress Buttons	Pap Spoons

#### COMPLETE SEWING SETS

### Gifts for Men and Boys

#### SILVER NOVELTIES

Cravat Holders	Pocket Electric Lights
Cigar Cutters	Briar Wood Pipes
Pocket Knives	Pipe Cleaners
Pocket Pencils	Automobile Match Boxes
Pocket Scissors	Fraternity Card Cases
Pocket Match Safes	Smokers' Sets
Pocket Cigarette Cases	Cigar Jars
Pocket Card Cases	Tobacco Jars
Pocket Cigar Cases	Pocket Fruit Knives
Pocket Stamp Cases	Cigarette Paper Cases
Key Rings	Reading Glasses
Key Chains	

#### GOLD JEWELRY

Full Dress Studs	Fraternity Charms
Full Dress Cuff Buttons	Lapel Buttons
Scarf Pins	Lapel Watch Chains
Watch Fobs	Monogram Fobs
Watch Chains	Signet Rings
Double Watch Chains	Signet Watch Fobs
Platinum Watch Chains	Cravat Holders
Collar Buttons	American Watches
Outing Sleeve Links	Thin Model Watches
Outing Shirt Buttons	Cigar Cutters
Watch Chain Charms	Match Safes
Masonic Charms	Cigarette Cases

#### COMPLETE TOILET SETS FOR MEN AND BOYS

**Rechauffe Fish**—Make a sauce of 2 teaspoons butter and flour,  $\frac{1}{2}$  cup cream and stock mixed. Season well, add pint chopped cooked fish and yolk of 1 egg. Turn into buttered paper cases and bake. Sift hard yolk of egg on top and white cut in rings. Celery plume in middle of each.—Mrs. J. Ellison.

**Tongue and Prunes**—Scrape well and wash as many tongues as needed and boil slowly with soup greens until the skins are ready to come off. Strain stock, peel and split tongues and return to stock with spices and bay leaf to suit taste, sugar and vinegar and prunes and cook until tender. Thicken with 3 or 4 ginger snaps rolled fine, 2 tablespoons vinegar, 1 tablespoon sugar, 1 teaspoon cinnamon, 1 or 2 bay leaves.—Mrs. W. M.

**Salmon Timbales**—One lb. cooked salmon, skinned, boned and chopped fine. Mix with  $\frac{1}{2}$  cup soft bread crumbs, 1 tablespoon of butter, 1 tablespoon lemon juice, a little cayenne and salt, and moisten with 4 beaten eggs. Pack closely in small buttered cups or pans set in hot water in a baking pan and bake 30 minutes. Turn out and serve with Hollandaise sauce.

**Cream Shrimps**—One tablespoon butter, 1 tablespoon flour, 1 cup of milk,  $\frac{1}{2}$  cup strained tomatoes, 1 pint of shrimps, salt, nutmeg, pepper.—S. J. P.

**Shrimp a la Maryland**—Two cups of shrimps, 2 cups milk, 1 tablespoon flour, 2 tablespoons butter, a suggestion of nutmeg. Melt butter, add flour, then hot milk. Pour over shrimps. Toast crackers, pour shrimps with sauce over crackers. Place in hot oven 5 minutes.

**Southern Entree**—One large chicken,  $\frac{1}{2}$  pint stock,  $\frac{1}{2}$  cup butter, 1 pint cream, 8 sliced truffles,  $\frac{1}{2}$  pint mushrooms, 1 teaspoon salt, 1 of minced parsley,  $\frac{1}{2}$  onion juice, 1 and  $\frac{1}{2}$  tablespoon flour, 1 wine glass sherry, 1 coffeespoon cayenne pepper. Boil chicken until tender. Cut in pieces 1 inch in size. Add onion, salt, pepper. Boil cream and stock, thicken with flour and butter, sliced mushrooms and truffles. Cook 5 minutes. Then add chicken and parsley. When cold add sherry. Put in shells, cover with crumbs and pieces of butter. Bake a few minutes.—Mrs. B.

**Sweetbreads and Mushrooms in Fontage Cups**—Two cups cooked sweetbreads, 2 tablespoons butter,  $\frac{1}{2}$  cup mushrooms, 3 tablespoons flour, 1 tablespoon oil,  $\frac{3}{4}$  cup cream,  $\frac{1}{2}$  tablespoon vinegar, salt, pepper, cayenne. Melt butter; add flour, seasoning and cream; cook 5 minutes. Cover sweetbreads and mushrooms with oil and vinegar and let stand 20 minutes. Drain; add to sauce. Reheat and serve in fontage cups.—H. B. F.

**MEMORANDA**

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## POULTRY AND GAME

**A Delicate Way to Cook Young Chickens**—Prepare a baking pan by putting little pieces of butter or good drippings in it; then cut up young chickens as for frying and put them closely together in the pan. Have ready a little flour, pepper and salt mixed and rub this on the top and afterwards small bits of butter; then carefully just at the last moment put a little water at the sides so as not to touch the flour. If the water becomes absorbed you can add a little more. Chickens require about  $\frac{1}{2}$  an hour to bake or more, according to size. Make a cream gravy after the chickens have been taken out of the pan. Make some dainty biscuit and put them around a platter; then lay the pieces of chicken in center and serve with the cream gravy.—Mrs. J. McC.

**Baked Young Chicken**—Clean, remove fat and cut in quarters; put in frying pan with lots of butter; season with a little pepper and salt; place in oven, covered with a deep pan and let cook 1 hour. Older chickens may be cooked in this manner, but must be parboiled or steamed first.

**Baked Chicken**—Butter a baking dish, add 1 can corn, seasoned with salt and pepper and butter; add 1 can chicken well minced; season also. Cover with bread crumbs and bake in oven about 20 minutes.—I. L. P.

**Baked Cream Chicken**—Boil a chicken in just enough hot water to cover until tender enough to slip easily from the bones; when cool remove from the bones. In a buttered pudding dish place a layer of chicken, then a layer of French mushrooms, then chicken and next a layer of hard boiled eggs. Alternate until the dish is almost full, seasoning each layer with butter, pepper and salt. Put a heaping teaspoonful of butter in a saucepan on the stove. As it melts stir in slowly 2 tablespoonfuls of flour; add a pint of cream and  $\frac{1}{2}$  pint of the chicken broth. Cook until very thick. Pour over the chicken and bake  $\frac{1}{2}$  hour.—Mrs. F. D.

**Chicken Loaf**—Boil a fowl till meat and bones separate; strain and put liquor in saucepan; reduce to  $1\frac{1}{2}$  pints; add  $\frac{1}{4}$  box soaked gelatine; fill mold with alternate layers of white and

dark meat; season the liquor and pour over the meat; set away to harden when it will become a jelly.

**Chicken Pie**—Two chickens cut in small pieces and parboiled  $\frac{1}{2}$  hour. Have sufficient water (3 pints) for plenty of gravy; season this with pepper, salt,  $\frac{1}{2}$  teaspoon mace and about  $\frac{1}{2}$  pound of butter; boil this to season chicken  $\frac{1}{2}$  hour longer. Make a rich pastry to line sides of dish; place a cup in center to prevent the gravy from boiling out; place the chicken around it; pour over the gravy thickened with a great spoonful of flour; drop over this 4 raw eggs; cover with upper crust gashed to let out gas and bake  $\frac{1}{2}$  hour.—Mrs. J. W. C.

**Galantina**—Dress a large, fat hen (a young chicken is not good); lay the fowl breast down and beginning at the back, cut the skin at the neck, pulling the skin and flesh, leaving the bones all in one piece; keep cutting the meat from the bones without cutting it into pieces, so you can stuff it. You must have it whole without any bones and only cut on the back. Make the stuffing with yolks of 4 eggs, 1 glass sherry wine, 2 cupfuls sausage meat, salt, pepper and a little mace, nutmeg, a little sage. Then begin and put in a layer of the stuffing, then some strips of fat pork (fresh) cut in squares and in each square a slice of a truffle. Repeat until the chicken is completely filled. Now sew up the opening and wrap a napkin around it and sew so as not to separate from the chicken. Put into a kettle 2 calves' feet, the bones of the chicken and on top of these the stuffed chicken wrapped up. Salt the water and boil for 3 or 4 hours to insure proper cooking of the stuffing, enough of the water to cover all. When cooked remove the napkin, now put a glass of sherry with the calves' feet, break a fresh egg into it, still all together and strain through a fine strainer and when the gelatine sets place around the chicken on a plate. Gelatine is best eaten cold, but can be relished either warm or cold. P. S.—A little garlic should be put into the dressing.—Mrs. F. D.

**Old-fashioned English Chicken Pie**—Cover chicken (cut in pieces for serving) with boiling water; add 2 sprigs of thyme, 1 sprig of marjoram, bit of bay leaf, 2 sprigs parsley, tied in a bag; simmer gently until tender. One-half hour before chicken is done, add  $\frac{1}{2}$  pound bacon cut in small pieces. Arrange on the bottom of baking dish slices of hard cooked eggs; cover with sautéed mushrooms; then a layer of chicken meat and continue until dish is filled; add 3 cups of sauce made from the liquor in the pan and thickened with 2 tablespoons butter and 4 tablespoons flour cooked together; reheat in oven and garnish with pastry points cut in shape of triangles and parsley and serve.—H. B. I.

**Spring Chicken a la Yenor**—Dress, wash and dry 3 half grown chickens; cut in half and thoroughly rub over, inside and out with a clove of garlic and then salt and pepper; dredge with flour and fry in olive oil. The oil must be sufficient in quantity to submerge the chicken. When brown arrange on platter and pour over the following sauce: Put 3 heaping tablespoonfuls of butter in small frying pan and cook slowly until a rich brown; then add the strained juice of 1 lemon; let all boil for  $\frac{1}{2}$  a second and pour over the chicken, which has been sprinkled with chopped parsley. Delicious.

**Poularde Renaissance**—Take the breast of a good fat pullet, add 2 or 3 foies gras (or goose livers or giblets) according to their size, and 2 pounds of truffles (or mushrooms) trimmed. Season well, and let it simmer for some hours. Prepare a good chicken stuffing, and put a part of it in the inside of the fowl. The rest of the stuffing mix with the truffles and the foies gras and then fill up the fowl with it. Bind the fowl up, put lard on it, and prepare a rather firm pastry with water. Cover the fowl with it and take great care that it is completely enclosed; that no air can get through. Then put it in a very hot oven for 1 hour and  $\frac{1}{2}$ . When done take the fowl out of the pastry, take off the lard, and put it on a rice foundation. Put round it quantities of truffles, mushrooms, sweetbread of lamb, and cretes volaille Villeroy (cock's comb). Have ready a good sauce made with the remnants of the truffles and fresh mushrooms, and finish with a little cream. Cut the breast of the pullet across in escalopes. Put a little of the sauce over the fowl, and send the rest of it to the table in a sauceboat.

**Poulet au Riz**—Put into a frying pan a piece of butter size of 1 egg. When quite hot put in pieces of chicken dried and dredged with flour. Brown slightly, turning from time to time; soon as pieces are cooked put in stew pan; cut up a good sized onion, clove of garlic, few parsley leaves, celery, pinch of thyme, 1 bay leaf, 1 clove, 1 dry pepper-corn. Fry all until onion is brown; add 1 quart clear soup and cook slowly  $\frac{1}{2}$  hour; strain and rub through fine sieve; add the liquid to the chicken in stew pan and cook slowly until tender. Chicken must be tightly covered while cooking. To be served with rice.—L. E. N.

**Canvasback Duck**—This bird requires no spices or flavors to make it perfect, as the meat partakes of the flavor of the food the bird feeds upon, being mostly wild celery and the flavor is best preserved when roasted quickly with a hot fire. After dressing the duck in the usual way by plucking, singeing, drawing, wipe it with a wet towel; truss the head under the wing; place it in a dripping pan, put it in the oven, basting often and

roast it  $\frac{1}{2}$  an hour. It is generally preferred a little underdone. Place it when done on a hot dish; season well with salt and pepper; pour over it the gravy it has yielded in baking and serve it immediately while hot.—L. M. M.

**Rabbit Stew** (German style)—Clean and joint a young rabbit. Place in a deep dish and cover with vinegar; allow to stand 36 hours; drain vinegar and dip pieces in flour and brown in butter; place in saucepan. Cover well with boiling water and cook for about 2 hours or until meat is tender; add 1 large onion, which has been minced, also 4 slices of fried bacon cut in small strips; salt to taste. Season with 2 bay leaves, 6 cloves, 6 pepper-corns, 2 tablespoonfuls sugar; add either  $\frac{1}{2}$  glass sherry wine or vinegar and thicken gravy with browned flour, diluted with water. Serve on a large platter surrounded with potato dumplings.—M. V. B.

**Belgian Hare a la Maryland**—Cut the hare in pieces for serving, after wiping with clean, damp cloth. Dip first each piece in flour; then in beaten egg, seasoned with pepper and salt only; finally dip in sifted bread crumbs. Butter a roasting pan and bake the hare 45 minutes in good oven, basting every few minutes after the first 15, with  $\frac{1}{2}$  cup butter melted in  $\frac{1}{2}$  cup water. Serve with cream sauce and bread toasted and cut in fancy shapes or plain.

**Roast Turkey**—Select a young turkey, remove feathers carefully, singe and draw it, removing the crop carefully; cut off the head and tie the neck close to the body by drawing the skin over it; rinse the inside with several waters, and in next to the last mix a teaspoon of baking soda. After washing, wipe the turkey dry inside and out with a clean cloth, rubbing the inside with some salt. Then stuff with "dressing for fowls". Sew up with a strong thread, tie legs and wings to the body, rub it over with a soft butter, season with salt and pepper and dredge with a little flour. Place it in a dripping pan; pour in a cup of boiling water and set in oven; baste often, turning it around occasionally so that every part will be uniformly baked. When pierced with a fork and the liquid runs out clear, the bird is done. A 15 pound turkey requires 3 and 4 hours to bake. Serve with cranberry sauce.

**Turkey Gravy**—When you put the turkey in to roast put the giblets into a stew pan with a pint of water; boil until they become tender, adding water from time to time; remove from liquor, chop, then return to liquor and set aside until turkey is done. Skim fat from surface of dripping pan; thicken with flour; add liquor from giblets and enough boiling water to make sufficient quantity; then season and add chopped giblets.



**Wild Duck**—Prepare the duck for the oven over night by rubbing inside and outside with  $\frac{1}{2}$  clove of garlic chopped fine; pepper and salt. When ready to bake, stuff with dry bread, pepper, salt, parsley, celery, onion and 1 egg; place a little beef drippings on, basting often for 1 hour. Take the long neck and skin it whole; make a similar stuffing with addition of a little flour; fill the skin and tie at both ends with a piece of cotton; put it in a saucepan with 1 quart of water, neck, liver, heart and gizzard. After the duck is done take brown gravy, thicken it and add to saucepan.—S. S.

**MEMORANDA**

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## MEAT

### MEAT HINTS.

When browning a pot roast add a tablespoonful of sugar to the fat. It produces a beautiful brown and delicious flavor.

After chops are fried pour about  $\frac{1}{2}$  cup of catsup or chutney into the hot drippings; let boil up until thoroughly mixed and beginning to darken in color; into this pour  $\frac{1}{2}$  cup of milk; stir until it thickens, but do not let it boil; pour over the hot chops and serve.

When serving French chops with green peas, fry the chops in butter and arrange about the edge of the chop plate; turn the cooked peas into the hot pan in which the chops were fried; stir until the browned butter has been well taken up; then pour in a mound shape in the center of the chop plate. The small canned peas are delicious served this way.

Instead of frying fish, broilers and veal cutlets breaded, place in a baking pan well larded with drippings; place a generous supply of drippings on the top and bake in quick oven, basting frequently. Serve on hot platter; sprinkle with salt and pepper and pour melted butter over.

In frying steak or chops let the pan get very hot before putting in the butter or drippings; spread the grease over the bottom of the pan quickly and have the meat ready to put right in. You can get the pan hotter and have less smoke than by putting the grease into the cold pan.

Do not stick a fork into meat that is frying, or otherwise cooking. Put the fork under, or into the fibrous part to turn.

Allow chops or steak to cook thoroughly on one side before turning. Move them about in the pan, but do not turn until a grey appearance shows that the cooking process has reached up around the edges.

Try putting a tablespoonful of milk instead of water into the pan after the steak is fried; let it boil up once and pour over the hot steak.

For thickened meat gravy, or sauces, try mixing the salt and pepper with the dry flour in a cup before moistening. This will prevent lumping. Do not put too much water in at first; make a thick paste without lumps and you can thin it to pour as desired.

**Albundigas** (Monterey Spanish dish)—Twenty-five cents worth Hamburg steak,  $\frac{3}{4}$  cup germea. Season with salt, pepper, thyme and summer savory. Mix together into balls not too large; fry 3 onions cut fine, 2 cloves of garlic and some parsley; add to some meat soup stock (water can be used); when well cooked drop in meat balls and cook 1 hour. Heat  $\frac{1}{2}$  can tomatoes and add the last thing. Season with 2 tablespoons of catsup and 1 tablespoon Worcestershire sauce. Use liquor for soup; reserve just enough for sauce; thicken with cornstarch and pour over balls before serving.—Mrs. L. A. B.

**A Supper Dish**—To each pint of fine chopped cold meat, add  $\frac{1}{2}$  cup of milk, 1 egg,  $\frac{1}{4}$  cup dried bread crumbs, 2 tablespoons of butter,  $\frac{1}{2}$  a teaspoon each of salt and pepper. Put milk in sauce pan; add bread crumbs; cook until smooth; take from fire; add butter and egg (well beaten); add seasoning; then mix thoroughly and add meat to the bread mixture. Put in greased custard cups; stand in shallow pan of hot water; bake in oven about 25 minutes. While these are baking open a can of green peas; flavor with salt, pepper and small piece of butter; thicken with a little flour and cook. Take meat out of oven; put on a large platter; pour peas over and garnish.—Mrs. L. A. B.

**Boneless Birds**—Take round steak of medium thickness, cut in strips about 4 inches long and 2 inches wide. Lay on each strip a thin slice of bacon and slices of onion; season with pepper and salt; roll and pin together with 2 tooth picks. Have ready a frying pan with drippings or olive oil (very hot); place birds in this and fry a golden brown. Then place in kettle, cover with boiling water and simmer for  $1\frac{1}{2}$  hours. Just before removing from kettle thicken the gravy (salt and pepper to taste). A few olives added to the gravy is an improvement.—Mrs. G. H. F.

**Beefsteak Rolls**—Get a slice off the round the beef, cut thin enough to roll; cut into pieces about 5 inches each way; put a small piece of onion, another of ham or salt pork on the meat and shake on a little salt, pepper, sage and thyme. Roll each piece and tie with string; try out a little salt pork and brown the meat in it; add flour and enough hot water to make a gravy to half cover the meat; simmer 3 hours, adding a little hot water now and then as needed; cover closely.—Mrs. H. W. M.

**Breaded Chops**—Take shoulder rib chops, trim carefully; beat an egg, add 3 tablespoonfuls of milk, salt and pepper. Have ready some fine bread crumbs and a baking pan with a gener-

ous amount of lard and butter smoking hot; dip chops into egg and roll in bread crumbs; place close together in pan and bake in hot oven until rich brown. If there is fat left in the pan add a tablespoon of flour and make a little gravy by adding milk or boiling water, salt and pepper. Round steak cut into small pieces may be used in place of chops.—Mrs. G. H. F.

**Bobotee**—One pound Hamburg steak, 1 egg, 1 cup bread crumbs, 1 teaspoon ground herbs,  $\frac{1}{4}$  cup almonds or peanuts, 3 tablespoons tomato. Mix all ingredients thoroughly; season with salt and pepper and onion juice or grated onion; pack tightly into a well greased pan and bake 1 hour. Serve with a tomato sauce. Sauce—Two tablespoons flour, 2 tablespoons butter. Melt butter; add flour and while cooking stir in slowly 1 cup strained tomato juice.—J. P.

**"Cousin Jack" Pasties**—Make a pie crust of 1 cup of lard to 3 of flour, a little salt and just water enough to mix. Divide into 8 parts; roll each piece as for pie, but have all the same size; take a pie plate about 6 inches in diameter, cover with crust and trim off the surplus. Have ready a filling of raw top round steak and raw potatoes. Cut in dice ( $\frac{1}{4}$  or more), 1 large onion cut fine; season well with salt and pepper. Place as much on each round of crust as will fill it when folded to meet on top; wet the edges of the crust, put a few bits of butter on top of the meat, etc., and then fold the crust to meet, pressing the edges together carefully, making a long shaped turnover. Do not prick; place side by side in baking pan and bake in moderate oven for 1 hour. When crust is nice brown cover with another pan until done. Serve one to each person. Tomatoes cooked with onions and peppers go well with patties.—Mrs. G. H. F.

**Curry From Original India Receipt**—Procure lamb or young mutton from shoulder. Cut in pieces about twice as thick as the usual chops and then cut in pieces about 2 inches; trim fat from mutton, or take beef drippings if preferred. Heat it boiling hot in thick pot or frying pan; put in the meat and brown it; then to 25c. worth of meat take about 1 large tablespoon of curry powder; sprinkle over meat while it is browning and let it come in contact with every part. Care must be taken not to scorch the curry or the flavor will be spoiled. Pan can be partly removed from fire while stirring in the curry; add water to cover, 1 green onion, a dried onion, a carrot cut in thick slices, a little parsley and potatoes on top, salt to taste. Allow to cook 2 hours. Before serving remove potatoes, thicken with flour. Serve boiled rice with this dish.—Mrs. J. K.

**Chops a la Maintenon**—Put 1 teaspoon butter in frying pan; add 1 teaspoon flour when hot. Let the flour cook a few minutes; add 4 teaspoons chopped mushrooms, 1 of parsley,  $\frac{1}{2}$  teaspoon salt and a dash of pepper. Moisten with 3 teaspoons stock; mix and cool. Have the chops cut 1 inch thick. Split the chops in two without separating from the bone; spread the mixture between the chops. Press the edges together and broil 8 minutes. Serve with olive sauce. Olive Sauce—One dozen stoned olives, 1 cup brown stock, 1 tablespoon butter, 1 tablespoon flour.

**Dumplings for Stew**—One pint flour, 2 teaspoons yeast powder, 1 teaspoon salt, 1 egg beaten in 1 cup of milk. Drop batter from spoon into boiling stew and cook just 10 minutes.—J. S.

**Dumplings for Stew**—One and one-half cups flour,  $\frac{1}{2}$  teaspoon each of salt and sugar,  $1\frac{1}{2}$  tablespoon softened butter, 1 teaspoon baking powder. Rub shortening into flour; then stir in  $\frac{3}{4}$  cup milk for a stiff batter. Drop by spoonfuls on a plate and steam  $\frac{1}{2}$  hour. Serve on platter with the meat stew.—C. B. D.

**Fillet of Beef**—Have your fillet arranged with salt pork sliced salt pork and over this a layer of the following chopped vegetables: 1 small onion, 1 French carrot, 1 small turnip, 2 stems of celery, a little parsley. Lay the fillet on the vegetables; season with  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon pepper, 1 bay leaf, a small pinch ground cloves. Pour into pan 1 cup stock and roast in hot oven  $\frac{1}{2}$  hour, basting frequently. Remove meat and keep warm; skim fat off gravy; strain. Place pan in which fillet was cooked on stove; add 2 tablespoons butter, 1 of flour. Stir until brown, being careful not to burn. Add slowly the strained gravy and a little cream. Stir until it boils; adding a little water if necessary. Drain a can of French mushrooms and simmer same for 5 minutes in gravy. Too much cooking will make them hard. Gravy should be of consistency of cream. Season, if desired. Place fillet on hot platter and pour gravy around. Should be rare and hot.

**Beef Loaf**—Two pounds of chopped beef and  $\frac{1}{4}$  of a pound of chopped salt pork, a little salt, pepper and trifle of garlic, 3 soda crackers, rolled finely, 1 well beaten egg, 1 small cup of milk and a piece of butter the size of a walnut. Mix well together; shape into a loaf and bake 1 hour, basting frequently with its own juice. A little thyme may be added as seasoning.—Mrs. M. M.

**French Meat Balls**—Make into a ball 2 pounds round beef steak, minced fine; 3 slices bread crumbed, 1 egg. Season with salt and pepper. Fry considerable salt pork with an onion and brown meat ball thoroughly. Strain fat from pork into enough boiling water to cover meat ball and boil 2½ hours. Season with salt, pepper, onions and parsley. Stew 1 or more quarts tomatoes and add to meat ball; also a little Worcestershire sauce the last hour of boiling; thicken gravy and serve.—Mrs. W. S. U.

**Ham Toast For Breakfast**—One pint lean chopped ham, 1½ ounce butter, 2 beaten eggs. Melt butter and put in ham. Season well with pepper and when hot stir in the beaten eggs. Cook until the eggs begin to set; spread on toast.—Mrs. J. W. C.

**Ham Timbales**—Soak ½ tablespoon gelatine in 1½ tablespoons cold water and dissolve in ¾ cup chicken stock; add 1 cup chopped cooked ham and stir till the mixture begins to thicken; then add 1 cup whipped cream; add 1 tablespoon sherry wine and few grains of cayenne. Mould, chill and serve on lettuce leaves.

**Boned Ham** (fine substitute for turkey)—Take a good salted but unsmoked ham; remove the bone so as to leave the meat as solid as possible. In place of the bone put dressing made same as for turkey and bake. It is good hot or cold.

**Curried Meat**—One pint cold diced mutton, veal or chicken, 2 tomatoes, 1 small onion, 1 green chilli pepper, 1 tablespoonful butter, 1 cup stock or water, 1 tablespoonful curry powder, salt to taste. Put thinly sliced pepper, onion and tomatoes in granite baking dish; pour over ingredients 1 cupful of stock, or water in which event use a little more butter; let boil until vegetables are partly cooked. Then put in diced meat, salt and curry powder. Rub powder to paste in water before using; simmer until meat is thoroughly hot; thicken with spoonful of cornstarch in water. To serve—Six good sized potatoes, ¼ cup cream, 1 tablespoonful butter, salt to taste. Pare and boil the potatoes, then mash them; add cream, butter and salt; beat until very light. Drop this from spoon on top of curried meat, leaving hole in center for escape of steam. Place in quick oven until light brown. Serve.—Mrs. D. C.

**Chilli Colorado**—One pound lean beef, the tenderloin preferred; 1 spoonful lard, ½ teaspoonful vinegar, 1 spoonful flour, 1 small onion chopped fine, salt to taste, cloves, garlic. Cut the beef into small pieces, fry brown in lard; add vinegar, flour and

salt; stir well; then add the following sauce: Take out seeds of 8 large chilli peppers after they have turned red; put peppers in a porcelain kettle and cover with boiling water; let peppers remain in this at boiling heat on back of stove until tender; then drain and chop until they are a fine pulp. Press through a sieve, put back on the stove and let boil thoroughly. Should be the consistency of catsup; add the meat already prepared; bring to a boil and serve. If preferred you may add an onion chopped fine and a clove of garlic, also olives.

**Double Chops**—Ask butcher for double chop. They should be very thick; have them rolled like rib roast and fastened with toothpick. Place in well buttered pan; sprinkle with sifted bread crumbs; place small piece of butter on each chop; bake in very hot oven 20 minutes.—A. L. B.

**Ham, Southern Style**—Put ham on to boil, cooking slowly; when done let cool in its own essence; when cold, remove skin; gash the top with a knife; sprinkle on top of ham 2 teaspoonfuls of sugar, a little dry mustard, teaspoon of celery salt, cracker crumbs, wine glass of sherry. Put in oven and bake a few minutes; garnish with parsley.

**A Very Good Pot Roast**—Take 4 or 5 pounds of beef (cross rib is the best), brown on all sides in olive oil; then add enough water to cover it; put in 1 whole carrot, 1 turnip, 1 onion, 1 bay leaf, 1 red pepper, 6 small pieces of celery, 1 small piece of garlic; put on back of the stove and let simmer for 3 hours. Half an hour before dinner salt to taste; put in pot of boiling salted water 1 pound of spaghetti; let boil 20 minutes, at the same time put in with your pot roast 1 can of tomatoes, 1 can mushrooms. Let cook till the spaghetti is done; drain and put on a very hot platter; thicken gravy with browned flour; at last put in chopped parsley. Pour over spaghetti and sprinkle the top with grated cheese. Serve at once.—C. I. M.

**Rump Steak**—Two slices of rump steak (1 inch thick), 1 cup of stale bread crumbs, 2 tablespoons butter, 1 tablespoon chopped onion, 1 teaspoon of chopped parsley,  $\frac{1}{8}$  teaspoon pepper,  $\frac{1}{8}$  teaspoon sage, 1 teaspoon salt, 1 egg. Moisten bread crumbs slightly with hot water; then add the beaten egg, sage, onion, parsley and butter (which has been melted); stir well together and spread between the slices of rump steak and tie together with a stout cord. Put into the baking pan and bake in a hot oven until tender. Baste often with hot water to which a little strained tomato has been added.



**Hungarian Goulasch**—Cut a round steak into inch square pieces. Put a tablespoonful of drippings and a tablespoon of butter into an iron frying pan and carefully brown an onion finely sliced into the mixture, being careful it does not burn; then add a teaspoonful of Hungarian pepper, taking care not to have the grease too hot, as the pepper burns easily and the gravy will not have the proper color; then add your meat and salt and turn the meat so as to brown it slightly all round, again being careful not to burn the onion. Then add a very little water and cover tightly and let simmer slowly until tender; sift a little flour over it and stir slowly into gravy; adding water enough to make the quantity; salt to taste.—B. B.

**Hungarian Goulasch**—In a hot saucepan put 1 heaping tablespoonful of butter and 1 of flour; add 3 onions chopped fine and 5 cloves, salt, pepper and red pepper; add 1 cup hot water. Take a spider and put in 1 lb. of Hamburg steak; fry until it changes color. Heat and strain 1 quart can tomatoes; boil 1 lb. of spaghetti broken up; drain off water; grate plenty of cheese; stir all together. Butter a baking dish; fill with mixture and bake brown (about  $\frac{1}{2}$  hour).—Mrs. E. H. M.

**Goulasch a la Italiana**—One thick slice round steak, small salt pork, 1 pound tagliarini,  $1\frac{1}{2}$  cups grated cheese. Cut salt pork into small pieces. Place in stew pan, when well fried add 1 small onion chopped fine; simmer slowly; then add 1 full can tomatoes. When stewed about 10 minutes, add steak cut in small square pieces; salt, pepper, little bay leaf, Worcestershire sauce. Stew slowly until perhaps about 2 hours, maybe more, depends on the tenderness of meat. If tomatoes cook away as they sometimes do, add little water to keep meat moist; stir frequently so it will not burn. Have good sized kettle of boiling water well salted; break tagliarini into small pieces; boil  $\frac{1}{2}$  hour; drain. When done then place in baking dish a layer of meat, then layer of tagliarini well sprinkled with cheese, also little paprika and so on until dish is filled. You may need more cheese than the above. Place in oven and bake until cheese is a nice brown color, probably about 20 minutes.—Mrs. J. B. S.

**Lamb Stewed With Peas**—Cut the neck or breast in pieces; put in stew pan with some salt pork sliced thin and enough water to cover it; cover closely and let it stew until the meat is tender; then skim free from scum; add a quart of green peas, shelled and more hot water if necessary. Cover till the peas are done well and tender; add bit of butter rolled in flour and pepper to taste; let simmer a few minutes.—S. S.

**Spiced Roast Beef**—Take a roast from the round, some 3 inches thick, and with a sharp knife cut across clear through the meat. Into this insert a slice of bacon. Several such incisions may be made. Rub well with salt and pepper and sprinkle with flour. Put the roast into the pan and pour over it a dressing made of one-half cup vinegar, into which has been stirred 1 tablespoon sugar,  $\frac{1}{4}$  teaspoon mustard and a few whole grains of allspice; add a little water for basting. Good hot. Delicious cold.

**Mock Sweetbreads**—Twenty-five cents worth of chopped veal with a little suet, 1 onion, 1 bell pepper, and 1 clove of garlic. Chop all fine. Soak 2 slices of bread in milk and add to the above. Mix all together with 2 well beaten eggs; add salt and pepper. Make into balls and fry brown. Sauce for above—One pint of strained tomatoes; boil and add a pinch of soda; melt a little butter and mix a tablespoon of flour with it; then add a cup of milk and salt. Slowly mix with tomatoes; add a small can of French mushrooms; let come to a boil and serve with meat.—Mrs. G. M. B.

**Mutton Stew**—Cover the meat with hot water; simmer until about half done; then pour off the liquid; set to one side. Then put on meat a small quantity of water; simmer until tender; add milk and butter; thicken with flour. Dumplings are good—One teaspoon of yeast powder, 1 cup flour, a little salt. Stir in milk. Batter should be very stiff. Boil 15 minutes.—Mrs. A. H. MacD.

**Mutton Soup**—Now take the stock you have saved from the stew; let it get cold; remove all of the grease; use anything you like for flavoring. Rice and tomatoes we prefer.—Mrs. A. H. MacD.

**Ragout of Beef**—For 6 pounds round beef, take  $\frac{1}{2}$  dozen ripe tomatoes, cut up fine 2 or 3 onions in a vessel with a tight cover; add  $\frac{1}{2}$  dozen cloves, stick cinnamon and a little whole pepper. Cut gashes in meat, stuff  $\frac{1}{2}$  pound fat port, cut in square bits. Place meat on the other ingredients and pour over them  $\frac{1}{2}$  cup vinegar and a cup of water; cover tightly and bake in moderate oven, cooking slowly 4 or 5 hours. When half done salt to taste; when done, take out meat; strain gravy through colander and thicken with flour.—S. S.

**Scrapel**—Scrapel is a most palatable dish. Take the head, heart and lean scraps of pork and boil until the flesh slips easily from the bones; remove the fat, gristle and bones, then chop fine.

Set the liquor in which the meat was boiled aside until cold; take the cake of fat from the surface and return to the fire; when it boils put in the chopped meat and season with pepper and salt, also a little thyme and sage. Let it boil again, then thicken with cornmeal as you would in making ordinary corn meal mush, by letting it slip through the fingers slowly to prevent lumps. Cook an hour on the range, stirring constantly at first, afterwards putting back on the range in a position to boil gently. Or it can be placed in a Fireless Cooker to complete the cooking. When done pour into a long square pan, not too deep and mould. In the cold weather this can be kept several weeks. Cut into slices when cold and fry brown as you do mush. This makes a cheap and delicious breakfast dish.

**Spanish Tongue**—Soak a tongue in cold water for 1 hour; then boil 3 hours and remove skin when tender. Sauce made same as for Spanish macaroni; adding to it 4 cloves and 4 allspice.—Mrs. S.

**Swedish Meat Balls**—Three slices stale bread, 1 small onion,  $\frac{1}{2}$  cup milk, 1 egg,  $\frac{1}{2}$  teaspoon allspice,  $\frac{1}{2}$  teaspoon pepper, 2 cold cooked potatoes mashed, 4 big cups of Hamburg meat. Grind the bread and onion; mix all together thoroughly; make into small balls and fry in butter, lard or drippings. After removing the meat balls on platter, stir 3 tablespoons flour in pan and thin it with 2 cups of milk. Pour over the meat balls.—A. A. D.

**Tomato Beef**—Place a thick layer of the meat in the bottom of a baking dish well greased; sprinkle with pepper and salt and with dot of butter; on this arrange the solid portion of a can of tomatoes, or if fresh tomatoes use medium thick slices; cover with another layer of beef, top with buttered crumbs; pour a cupful of beef stock or tomato liquor; bake in moderate oven.—Dr. G. L.

**Leg of Lamb (French style)**—Pound the meat until the fibers are well broken. This makes the meat tender and prevents shrinkage in cooking; rub with small quantity best olive oil; then with vinegar sufficient to cut the oil. Roast in moderately hot oven.—M. E. J.

**Tagliarini (Italian)**—Put 4 pounds veal pot roast in saucepan with  $\frac{1}{2}$  teacup olive oil; brown meat on all sides; to this add a can of tomatoes and chillies, chopped onion, 3 cloves, garlic and bay leaf; simmer all this for 3 hours. One hour before

removing, salt to taste. Now boil a heaping dinner plate of tagliarini (or small macaroni) in salted water about 25 minutes; grate a teacupful of cheese. Remove pot roast from saucepan and strain gravy through sieve after mashing mixture well; put layer of tagliarini in baking dish and spread on layer of cheese and gravy; repeat for 3 layers; then simmer in the oven slowly for 15 minutes.—Mrs. S.

**Veal Croquettes**—One pint minced cooked veal,  $\frac{1}{2}$  pint milk, 2 tablespoons flour, 3 tablespoons butter, 1 level teaspoon salt,  $\frac{1}{3}$  teaspoon pepper,  $\frac{1}{2}$  teaspoon onion juice. Put milk in saucepan; beat butter and flour together; stir in milk soon as it boils; when sauce is smooth and thick, add seasoned meat and cook 3 minutes; beat 3 eggs together and pour  $\frac{1}{2}$  of them over the cooking meat; remove from fire at once and stir well; pour into a platter and set away to chill. When chilled make into cylindrical shapes; roll in bread crumbs; drop in the beaten eggs; then in crumbs and fry in deep fat.—Mrs. L. A. B.

**Veal Jelly Mould**—Knuckle of veal covered with boiling water; add 2 tablespoons onion, 1 tablespoon celery, 1 teaspoon each of salt and parsley,  $\frac{1}{4}$  teaspoon ground cloves and dash of cayenne. Simmer until tender; chop meat fine and strain liquor; return to fire with 1 tablespoon vinegar and boil till reduced to 1 pint; then add to meat.—Mrs. C. H. W.

**Veal Loaf**—One pound beef, 1 pound veal, 1 pound pork, chopped; quarter loaf of bread, soaked; 2 eggs. Season with salt, pepper, chopped parsley and nutmeg.—Mrs. W.

**Veal with Oysters**—Fry 2 pounds tender veal, cut into thin bits and dredged with flour, in sufficient hot lard to prevent sticking; when nearly done add  $1\frac{1}{2}$  pints of oysters. Thicken with flour, season with salt and pepper and cook until done. Serve hot in covered dish.—S. S.

**Stewed Kidney**—Boil kidneys night before until very tender, turn meat and gravy into dish and cover. In the morning, boil for few minutes, thicken with flour and water; add part of an onion, chopped fine, pepper and salt and lump of butter. Pour over toasted bread well buttered.—S. S.

**Veal Scallop**—Cold roast veal, or mutton finely chopped, cracker crumbs, butter, milk, salt, pepper, thyme. Put a layer of meat in a buttered pudding dish. The meat should be well seasoned. Then a layer of cracker crumbs seasoned with salt,

pepper and thyme. Put bits of butter on this layer and wet with a little milk. Then more meat, crumbs, butter and milk. When dish is full, wet with left over gravy diluted with water. Cover and bake about 45 minutes. Remove; cover a few minutes before done.—L. L. P.

**Yorkshire Pudding** (Serve with Hot Roast Beef)—Three eggs, 1 pint of milk, 2 cups of flour, salt. Mix and put in an extra pan and place in oven beside the pan of roast beef, about 20 minutes or  $\frac{1}{2}$  hour before serving the roast beef. Baste the pudding with the juice of the roast beef. Very fine.

**MEMORANDA**

## MEAT SAUCES AND DRESSINGS

Mrs. Secretary Noble's Chicken Sauce, which has driven some epicures to whom it has been served to rise and exclaim! "With such a sauce one could eat one's grandfather."

**Sauce for Pheasants, Quail, Croquettes and Chicken**—Take a heaping tablespoon butter and 1 tablespoon sifted flour; mix thoroughly; add  $\frac{1}{2}$  pint stock and 1 teaspoon mushroom catsup, 2 tablespoons cream, 2 teaspoons lemon juice and boil, stirring well; add yolks of 2 eggs beaten light and never allow it to boil or it will curdle. When thickened, serve or place in hot water until desired.—A. A. F.

**Chicken Dressing**—Three teeth garlic, 1 small onion, chicken liver, 4 slices of bacon, little parsley, all chopped very fine and mixed with  $\frac{1}{2}$  pound chopped veal,  $\frac{1}{2}$  loaf bread soaked in hot water and squeezed out quite dry. Cook in frying pan about 10 minutes; when cold add 2 eggs, 1 tablespoon of sherry wine and salt and pepper to taste. This makes enough dressing for 2 chickens; for 3 add a little more bread.—H. H. S.

**Cream Sauce**—One heaping tablespoonful of flour, 1 heaping tablespoonful butter rubbed together; then add 1 pint of sweet milk (cold) and let the whole boil slowly, stirring constantly; when it boils add some chopped parsley, a chopped hard boiled egg and season with salt and pepper.

**Dressing for Cold Slaw** (nice for salads and cold meats)—Two eggs, 2 tablespoons of sugar, 1 teaspoon of mustard, speck of pepper,  $\frac{1}{2}$  cup of cream or water,  $\frac{1}{2}$  cup of vinegar, butter size of  $\frac{1}{2}$  an egg. Beat eggs; add the dry ingredients smoothly rubbed together; then the cream and finally the vinegar; add the butter when it begins to cook; cook until it is a soft custard. Covered and put away in a cold place it will keep good for days. If for any reason it curdles while cooking, add a little cornstarch moistened in water and finish cooking.—M. Z. T.

**Dumplings from Poultry Dressing**—Fresh dressing of soaked bread, etc., may be made, or left-over dressing utilized. Beat

well; add 2 or 3 eggs (yolks and whites beaten separately), a very little flour and baking powder. Roll lightly into balls; float on top of stew or gravy of any kind; cover tightly and boil for about 10 minutes.

**Jellied Cranberries** (for game)—One pound of berries, 1 pound of sugar (granulated),  $\frac{1}{2}$  pint of water. Boil sugar and water together, stirring constantly; when boiling throw in the berries; they will soon heat through and burst; stir frequently until well cooked, mashing with a spoon any of the berries that do not readily burst. It will take 10 or 15 minutes after they begin to boil. Turn in a mould that has been previously rinsed in cold water and not dried. (Will keep if covered.)

**English Stuffing for Goose**—One-fourth cupful chopped salt pork, 1 onion chopped; cooked 10 minutes; then add  $1\frac{1}{2}$  cupfuls of mashed potatoes,  $1\frac{1}{2}$  cupfuls bread crumbs,  $1\frac{1}{2}$  cupfuls of celery,  $\frac{1}{2}$  cupful English walnuts, 1 egg, salt, pepper, sage to taste.—C. M. B.

**Horseradish Sauce** (to eat with boiled beef or Hamburg steak)—One cup milk, 1 tablespoon flour, 2 tablespoons butter. Melt butter; add flour; pour hot milk over mixture and let boil, beating well; add 1 tablespoon grated horseradish. To be eaten hot.—A. L. B.

**Italian Sauce**—Three or 4 tablespoons of best Italian oil. Heat in pan. Add 1 green onion, 1 dried onion, a clove or 2 of garlic; cut in pieces and fry, then add canned tomatoes, pepper and salt. Let boil together about 10 minutes. Strain. Fresh mushrooms can be added, or dried Italian mushrooms. (A few steeped in a cup of water for an hour and the water added to the sauce.) This sauce is nice with any kind of meat, rice or spaghetti.—Mrs. J. K.

**Sauce for Macaroni or Pot Roast**—Put in a frying pan some salt pork; chop 1 onion fine, 1 tablespoon flour. Stir well and brown. Add 1 can tomatoes, parsley, thyme, red pepper, black pepper and salt. Cover and cook slowly 1 hour. Strain.—J. S.

**Port Wine Sauce for Game**—One-half glass currant jelly,  $\frac{1}{2}$  glass port wine,  $\frac{1}{2}$  glass stock,  $\frac{1}{2}$  teaspoon salt, 2 tablespoons lemon juice, 4 cloves and speck cayenne. Simmer the cloves and stock together for  $\frac{1}{2}$  hour. Strain upon the other ingredients and let all melt together. Part of the gravy from the game may be added to it.—Mrs. A. E. E.



**Tomato Sauce**—One quart canned tomatoes, 2 tablespoonfuls butter, 2 tablespoonfuls flour, 12 cloves, small slice onion. Cook the tomato, clove and onion together 10 minutes. Heat the butter in a small frying pan and add the flour; stir over the flour until smooth and brown, then stir it into the tomatoes: Cook 2 minutes. Season to taste with salt and pepper, then strain. This is also nice for fish or macaroni.

**Dressing for Turkey**—Use stale bread cut in small pieces. The quantity must be in accordance with the size of the turkey. Season with salt, pepper, sage, thyme, to suit the taste; a slice of butter  $\frac{1}{2}$  an inch thick for a 12-pound turkey. I use about 50 oysters and liquor and milk enough to make the dressing moist. Last, stir in 2 well beaten eggs.—S. G. B.

**Dressing for Turkey**—Soak stale bread in water, then squeeze dry, and brown in frying pan containing melted butter and a little minced onion; add contents of 1 can oysters and 1 can mushrooms chopped together, also a little chopped celery (the young tender leaves are nice). Moisten with oyster liquor. Season with salt, pepper, sage and thyme.

**MEMORANDA**

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## LUNCHEON DISHES

**Apple Pancake for Luncheon**—Two cups of flour, 2 teaspoonfuls yeast powder, or  $\frac{1}{2}$  teaspoonful soda and 1 of cream tartar, 1 tablespoonful sugar, 1 apple cut in small pieces, sour milk if preferred. A little cornmeal,  $\frac{1}{2}$  teaspoon salt and a tablespoon or 2 of cooked cereal mixed with milk to make a thick batter. Make cake full size of pan; when done on one side, disperse bits of butter over it and turn. Lessen the heat and cover pan with close cover, and cake will be found to be light and delicious.—Mrs. J. K.

**Belvedere Egg Toast**—Make a nice cream gravy. Boil eggs. Remove the whites and chop. Put them in the cream gravy. Season well. Mash the yolks well. Season with butter, pepper and salt, but put the cream gravy and whites on top of toast. Then put the yolks through the ricer over the top of it all. Nice for luncheon.—Mrs. S.

**Brains**—Scald 2 calves' brains. Clean well. Roll 4 soda crackers. Add 1 egg, a piece of butter size of a walnut, 1 tablespoon milk, pepper and salt. Beat all together. Bake in oven or cook on top stove. This will cook in 10 minutes. Nice for lunch or breakfast. This will serve 4. Serve on hot cracker or toast.—Mrs. W. A. B.

**Creamed Chicken in Bread Loaf**—Take a round loaf of bread, cut the top off in one slice, and remove all the crumb; brush the inside over with melted butter and put into the oven till the whole inside is browned. Fill with creamed chicken, dust with crumbs and bits of butter, and brown in the oven. Serve hot.

**Chicken and Corn**—Butter baking dish. One can chicken, 1 can corn. Cut chicken, put in baking dish, pepper and salt. Pour can corn over and season. Add bread crumbs.—Mrs. G. M.

**Egg Vermicelli**—Two hard boiled eggs. Make a rich white sauce of drawn butter; 1 tablespoon flour stirred into 1 tablespoon melted butter and 1 cup milk. Separate the yolks and whites of the hard boiled eggs. Chop up the whites of eggs finely and mix with the sauce. Have ready on a platter some thin

triangles of buttered toast. Pour the sauce on the toast, and grate the yolks over the top. This is very nice for lunch in place of meat.—C. B. D.

**Finnan Haddie**—Select a nice fish and let soak for a couple of hours. Then pick into small pieces. Have a rich cream sauce ready. Place fish in frying pan in which a large piece of butter has been melted. Sprinkle a little cayenne and shake well on the stove for a few minutes. Add the cream sauce, a cupful of picked shrimps, a small can of mushrooms which have been cut in halves, and 2 sliced boiled eggs. Let the mixture simmer for about 15 minutes. Add 2 tablespoonfuls of sherry wine. Have delicately browned buttered toast on hot platter in which pour the finnan haddie. Serve with sections of lemon. Served this way, makes a royal special breakfast dish, or it may be served in ramequins for lunch course.—Mrs. E. L. P.

**Macaroni and Ham**—Three-fourths cup macaroni cooked in salted water until tender, 1 cup finely minced ham, 2 eggs well beaten, 1 generous cup of milk. Put layer of macaroni in well buttered baking dish, then a layer of ham sprinkled well with grated Swiss cheese, salt, pepper and bits of butter, then another layer of macaroni, etc. Pour over this custard and bake in slow oven.—Mrs. G. M.

**Minced Veal**—Take some gravy that has been left over from roast veal, put in a pan with 2 cups of cold veal, cut up in small pieces; 1 cup of bread crumbs. Add salt and pepper, and a piece of butter. Let it heat through, and just before serving break 3 or 4 eggs over it and stir all together till the eggs are cooked; if not gravy enough, add a little water.—Mrs. W. P.

**Oyster Crousades**—Cut slices of stale bread about 1 inch thick, remove crust; cut a square hole in center of each slice, but not clear through. Soak the bread in milk, then dip bread in a beaten egg and cook in deep hot lard like doughnuts. When brown place bread on a cloth, or blotting paper to absorb grease. **Filling and Sauce**—Tomato, green pepper, California oysters. Cook the tomato, green peppers and oyster liquor until tender and thick; if too thin, use a little flour to thicken. Add a piece of butter and salt. Add oysters the last thing and remove from the fire. Pour the oysters and sauce over the slices of bread and serve immediately.—A. A. D.

**Escalloped Oysters**—Boil macaroni soft. Put a layer of macaroni in baking dish. Cover with oysters, pepper, salt and butter.

Then another layer of macaroni. Then a layer of oysters until the dish is filled. Bake.—A. A. F.

**Kidney Stew**—Boil 1 beef's kidney 30 minutes, skim, and remove from fire. Strain liquor through cheesecloth and wash kidney thoroughly. Remove all tough portions and fat and membrane. Cut in small pieces and stew in liquor seasoned with salt, pepper and Worcestershire sauce 2½ hours. Thicken with flour and serve with buttered toast. A little sherry may be added to make variety.

**Fried Oysters**—Clean and dry oysters between towels. Dip in batter, fry in deep fat, drain and serve with lemon and garnished with parsley. Or dip wiped oysters in beaten egg, then cracker crumbs and fry in spider with plenty of sweet oil. Oysters may be parboiled and drained first and then proceed to prepare for frying.

**Oysters in Brown Sauce**—One pint oysters, ¼ cup butter, ¼ cup flour, 1 cup oyster liquor, ½ cup milk, ½ teaspoon salt, 1 teaspoon anchovy essence, ⅛ teaspoon pepper. Parboil and drain oysters, straining liquor for sauce. Brown butter; add flour, ¼ cup, and stir till well browned; then add oyster liquor, milk, seasonings, and oysters. Serve on toast, in timbale cases or patty shells.

**Oyster Fricassee**—Melt a cup of butter in a frying pan and put into it 2 quarts of oysters, 1 cup of cream, salt and pepper to taste, and a teaspoonful of flour mixed smooth with a little cold milk. Let boil until the oysters are fully cooked, then remove from fire and add the yolks of 3 eggs well beaten. Pour over a platter of hot toasted crackers and serve while hot.—Mrs. F. D.

**Panned Oysters**—100 oysters, 1 lemon, ½ cup butter, 1 teaspoon minced parsley, ½ teaspoon cayenne pepper, 1 teaspoon salt. Have the pans hot. Put in oysters, salt and pepper. Cook about 5 minutes; then add butter, parsley, lemon juice. Serve in pans oysters were cooked in.—Mrs. B.

**Patitas as a Lunch Dish**—Get some sheeps' feet, properly prepared, at the market. Boil until very tender, then remove all the bones. Then beat up 4 eggs well. Dip the feet, which have previously been dipped in flour, into the egg. Then put into a pan of hot lard and fry a golden brown. Add pepper and salt to suit. For the sauce—Put into a separate pan half a can of tomatoes, 1 onion, chopped fine, salt and pepper and then cook

half an hour. Then put the sheeps' feet into the sauce and let the whole simmer for 10 minutes. Serve on a very hot platter.—Mrs. F. D.

**Shrimp Curry and Rice**—Take good sized spoon of butter. Place in frying pan. When melted add small sized onion cut fine; simmer slowly. When thoroughly done, add spoonful flour,  $\frac{1}{2}$  teaspoon curry powder. Mix all well. Stir until smooth. Then add boiling water, stirring all the time, until it is the consistency of thick cream; a little Worcestershire sauce, a dash of cayenne (not salt, as shrimps are apt to be salty), little chopped parsley. To this add  $\frac{1}{2}$  pound picked shrimps, but do not add shrimps till nearly ready to serve, possibly about 10 minutes, as shrimps are apt to get hard while standing. Two cup rice, boiled in plenty of boiling water well salted  $\frac{1}{2}$  hour. When done drain and use as soon as possible, while each kernel of rice is separate. Place shrimps in center of platter, with spoonful of rice all around the border.—J. B. S.

**A Splendid Italian Dish Easily Made—Salsa a la Pomodoro**—Buy 15 cents' worth of sausage meat ( $\frac{2}{3}$ ) and hamburger steak ( $\frac{1}{3}$ ) mixed. Add 1 medium sized onion, chopped fine, 1 table-spoonful of olive oil and place the above in a frying pan, seasoning well with salt and pepper. Cook until brown, stirring constantly. Just before removing from stove, add a piece of butter—large. Then place 1 can of tomatoes in a large pot and add to this a small "Italian clove" chopped fine. To this mixture add the cooked meat and cook slowly, say about  $1\frac{1}{2}$  hours, stirring to prevent sticking. Boil macaroni in a large kettle for at least  $\frac{1}{4}$  of an hour. Strain well. After the macaroni is cooked place it on an attractive platter, sprinkle with grated Parmesan cheese, and cover the entire whole with the concoction of Salsa a la Pomodoro.—Mrs. N. H. M.

**Sweetbread Croquettes**—Boil in salted water 20 minutes 2 pairs of sweetbreads. Throw them into cold water for a few minutes, remove the skins and little pipes; cut them into dice; also  $\frac{1}{2}$  can of mushrooms. Put 1 large teaspoonful of butter into a saucepan; when it bubbles add 1 teaspoonful of flour. Cook well and add 1 gill of cream or soup stock. Cook and add sweetbreads and mushrooms; heat well; take from the fire and add beaten yolks of 2 eggs. When cold form into croquettes, roll in beaten eggs and cracker crumbs and fry in hot lard.—Mrs. F. D.

**Fried Sweetbreads**—One pound of sweetbreads,  $\frac{1}{4}$  cup of cracker crumbs and 1 egg. Parboil the sweetbreads; roll in the

egg, then in the cracker crumbs, and fry in fat in a frying pan. Season with salt and pepper.—Mrs. A. D.

**Tomato Rarebit**—Melt 1 tablespoon butter, add  $\frac{1}{2}$  pound diced American cheese,  $\frac{1}{8}$  teaspoon soda,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{4}$  teaspoon paprika. Stir until cheese is melted. Then stir in yolks of 2 eggs beaten, and mix with  $\frac{1}{2}$  cup tomato puree (cooked tomato forced through a sieve). Serve on toast.

**Pea Timbales**—One cup bread crumbs soaked in 1 cup milk, 1 tablespoon butter,  $\frac{1}{2}$  teaspoon chopped parsley, few drops onion juice, salt, pepper, 1 egg, 2 cups cooked and mashed peas. Bake in ramequins. Serve with cream sauce in which are whole peas.—Mrs. C. H. H.

**Squash Timbales**—Use yellow winter squash steamed and dried. Put through a sieve and proceed as for pea timbales.

**Toast a La Cream**—Eight slices of nicely toasted bread cut in squares (an inch or so), 3 or 4 hard boiled eggs, 1 quart of milk, butter size of small egg, salt, pepper. Put in the butter when melted; add 1 rounding tablespoon of flour; stir; then add the milk (warm) let cook in the double boiler for a time until it thickens up; then add the squares of bread; put on a good sized hot platter, then add the eggs; put through the ricer or fruit squeezer; put in yolks first, then whites, and put over the toast. Nice for breakfast, lunch or supper.—Mrs. B. R. K.

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## CHAFING DISH RECIPES

**Chicken Terrapin**—One chicken boiled in as little water as will cook it. When cooked cut the meat into small pieces. Put scant  $\frac{1}{4}$  cup of butter in sauce pan with 2 tablespoons flour rubbed smoothly together. Then add  $\frac{1}{2}$  teaspoon mace or nutmeg,  $\frac{3}{4}$  of a pint of the liquor in which it was boiled, 1 dozen mushrooms cut in small pieces. Boil for a few minutes. Then add 4 hard boiled eggs cut fine, a sherry glass of sherry wine, a good pinch of red and white pepper. Let all boil 2 or 3 minutes and serve hot. This is excellent.—Mrs. J. D. D.

**Crab a la Creole**—Put into a saucepan a large piece of butter and 4 young onions cut in rings, 2 green chilli peppers chopped fine, 1 small sliced tomato, salt, cayenne and black pepper. Stew gently 5 minutes; dredge in a little flour and 1 cup of cream; pick the meat from 2 crabs; put into the sauce; stew 2 minutes and serve on toast with sliced lime.—Mrs. F. D.

**Cream Shrimps**—Thoroughly mix 1 even tablespoonful of butter, 1 full tablespoonful of flour; as soon as hot add 1 teacupful of cream or rich milk and cook until it thickens. Flavor with the grated rind of 1 lemon and the juice of  $\frac{1}{2}$  lemon, pinch of mace,  $\frac{1}{2}$  teaspoonful ginger extract, salt and cayenne pepper to taste; then add 1 cupful of strained potatoes. Into this throw 1 quart of shrimps. Cover for a few minutes and serve hot on toast.—Mrs. F. D.

**Cream Crab or Shrimp**—One large picked crab or 1 pint of shrimps, 1 cupful of cream,  $\frac{1}{2}$  cupful of milk, 1 heaping tablespoonful of flour, 1 teaspoonful of salt, 1 tablespoonful of butter, 1 cracker, 1 teaspoonful of Worcestershire sauce, dash of cayenne. Put crab or shrimp into cream and heat. Mix milk and flour and add to hot cream with other ingredients. Put into 6 shells, dust rolled cracker over and just a little butter in each center. Bake brown. Instead of baking in shells serve on toast if preferred.—Mrs. J. F. B.

**English Monkey**—One cup Eastern cheese (grated), 1 cup cream, 1 cup bread crumbs, 1 tablespoon butter, 1 egg (beaten

separately, then together),  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon paprika, dash cayenne. Melt butter and cheese, add bread crumbs soaked in cream, then salt, etc., lastly egg. Serve on toasted cracker.—Mrs. E. D. K.

**Welsh Rarebit**—One tablespoon butter, 2 cups finely cut American cheese,  $\frac{1}{2}$  cup milk or stale beer,  $\frac{1}{2}$  teaspoon prepared English mustard, 2 eggs, salt to taste. Melt butter and cheese, add liquid. Stir until smooth. Put in mustard and then the beaten eggs. Cook 1 minute longer. Serve on toast.—Mrs. C. E.

**Welsh Rarebit**—One and one-half pounds American cheese, 1 tablespoonful butter, 1 teaspoonful dry mustard, cayenne,  $\frac{1}{2}$  pint beer or ale and toast. Put butter into chafing dish, when nearly melted add cheese cut in small pieces or grated, add mustard and cayenne; stir all the time. Add beer or ale slowly to prevent burning. Pour hot on toast. Have plates very hot and do not cook too long.—B. B.

**Welsh Rarebit**—One cup grated cheese (must be dry), 1 cup milk, butter size walnut, cook until cheese melts; add heaping teaspoon cornstarch stirred in a little milk. When it thickens remove from fire. Add slowly 1 egg beaten very light, cayenne and salt to taste. Pour over toasted bread.—E. A. B.

**Scotch Woodcock**—Cut 4 hard boiled eggs into dice. Make a milk gravy and put a generous piece of butter into it and pour over the eggs. Take 1 or 2 tomatoes, peel and cook until soft, strain and pour into the milk gravy after it is removed from the fire. Season with salt and pepper and a dash of paprika. Serve on slices of toast.—Mrs. H. W. M.

**Crab a la Newberg**—One-fourth pound butter, 2 tablespoons flour, yolk 4 eggs boiled and mashed,  $\frac{1}{2}$  teaspoon salt, dash cayenne, pint boiling milk. Put all in dish and cook a few minutes; add meat of 1 crab (or white meat of a lobster), and chopped whites of eggs. When ready to serve add 1 glass sherry.—Mrs. J. W. P.

**Crab**—One crab, can tomatoes, 10 cents' worth of cream. Cook tomatoes with pepper, salt and lump of butter, pinch of baking soda. Add cream. Let it come to a boil. Add crab picked fine, and serve at once on hot buttered toast.—Mrs. W.

**Midnight Oysters**—Wash 1 pint of oysters and place upon coarse linen towel to drain for about 3 minutes; put lump sweet

butter about the size of a walnut; when hot put in the oysters with a pinch of salt, cayenne pepper and celery salt. Let simmer for about 3 minutes, then add  $\frac{1}{2}$  teaspoonful Worcestershire sauce. Serve hot with buttered toast.

**Cheese Fondue**—One cup bread crumbs, 2 cups milk,  $\frac{1}{2}$  pound dry cheese grated, 3 eggs whipped light, 1 small tablespoonful melted butter, pepper and salt, a pinch of soda dissolved in hot water, and stirred into the milk. Soak the crumbs in the milk, beat into these the eggs, butter and cheese. Bake until delicately browned. Serve at once.—Mrs. H. A.

**Deviled Crab**—To the shredded meat of 1 good sized crab add the crumbs of 4 soda crackers, 1 saltspoon mustard, 1 saltspoon salt, 1 teaspoon chopped parsley, 1 teaspoon Worcestershire sauce, 1 tablespoon melted butter, 1 tablespoon vinegar, or lemon juice if preferred, shake of cayenne pepper. Blend together and add enough milk to make moist, but not sloppy. Bake in buttered shells until yellow-brown. Serve with quartered lemons.—Mrs. A. L. S.

**Lobster Newberg**—Season 1 pint of diced lobster with  $\frac{1}{2}$  teaspoonful of salt, dash of cayenne pepper, pinch of nutmeg. Put in saucepan with 2 tablespoonfuls of butter; heat slowly. Add 2 tablespoonfuls of sherry wine. Cook 5 minutes. Add  $\frac{1}{2}$  cupful of cream beaten with yolks of 2 eggs; stir until it thickens. Take quickly from the fire.—C. M. B.

**Oyster Omelette**—Twelve large oysters, 6 eggs, 1 cup milk, 1 tablespoon butter, parsley, salt and pepper. Chop oysters fine, beat yolks and whites separately. Heat 3 tablespoons butter in frying pan. Stir yolks, seasoning and milk together. Pour in melted butter, chopped oysters and beaten whites. Pour in the hot buttered pan. When it begins to stiffen slip a broad bladed knife under the omelette. When fairly set, place a moment in hot oven, then upset on platter. Good for chafing dish.—Mrs. H. G.

**Pasadena Rarebit**—Two onions, 4 green bell peppers, 3 medium sized tomatoes, 2 tablespoons minced parsley. Fry all in 2 tablespoons of butter  $\frac{1}{2}$  an hour, stirring constantly. To this add  $1\frac{1}{2}$  cups thinly cut cheese (mild). Serve on slices of toast or crackers.—A. A. F.

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## CASSEROLE

**Beefsteak en Casserole**—Select a sirlon or tenderloin steak at least an inch thick. Have ready cooked in brown stock until tender, balls cut from carrots and turnips,  $\frac{1}{2}$  dozen of each for each service; also for each service 2 small onions. For a steak weighing about 2 pounds, melt and brown 3 tablespoonfuls of butter; in it stir and cook 5 tablespoonfuls of flour until the flour is well browned, then add half a teaspoonful of salt and  $1\frac{1}{2}$  cups of rich, dark-brown broth; stir the sauce constantly until it boils, then add the cooked vegetables and about a dozen canned mushrooms, and let the whole stand over hot water while the steak is being cooked; also let a low, uncovered casserole become thoroughly heated. Rub over the surface of a hot iron frying pan with a bit of suet, then lay in the steak, turn it every 10 seconds, at first, keeping the pan very hot, then let cook more slowly, turning less frequently for about 6 minutes in all. Set the steak in the hot casserole, turn the vegetables and sauce over it, and set the dish into a hot oven to stand about 4 minutes; sprinkle steak with a teaspoonful or more of the fine-chopped parsley, and serve at once. The casserole being low, the steak is easily carved in the dish.

**Fish a la Casserole**—Take 3 pounds of any fish that is white and boil in salted water until cooked. Then shred it. For the dressing take 1 quart of milk, 3 onions cut in halves, a whole nutmeg, good sized bunch of parsley, 1 even tablespoon of pepper, 1 teaspoon salt, 1 tablespoon thyme. Tie pepper and thyme in piece of cloth and boil all in milk until onions are soft. Then strain. Take 3 tablespoons flour, wet and stir until smooth. Add to the hot strained milk. Add good sized piece of butter. Stir until it thickens. It should be quite thick. In baking dish put layer of dressing, then layer of fish, and little chopped parsley and so on until fish is used. On top have a layer of dressing and bread crumbs. Bake  $\frac{3}{4}$  of an hour. It is delicious.  
—Mrs. B.

**Mutton en Casserole**—Slices of cold mutton in buttered casserole. On top slice tomatoes and bell peppers. Pour a little onion over gravy left from mutton. Bake very slowly 1 hour.  
—A. L. B.

**Potted Chicken**—Clean and truss a small broiler; put in a casserole dish; brush over with  $2\frac{1}{2}$  tablespoons melted butter. Cover and cook 20 minutes; then add a cup of rich stock and continue cooking until chicken is tender. The sauce may be thickened or not as desired. Add to the sauce a few minutes before serving  $\frac{1}{2}$  cup cooked potato balls,  $\frac{1}{4}$  cup canned string beans cut small,  $\frac{1}{4}$  cup cooked carrots cut in fancy shapes. Serve in casserole dish.—Mrs. C.

**Quail or Pigeon en Casserole**—Take 6 birds or more, 8 small onions,  $\frac{1}{2}$  head cauliflower divided in pieces, 1 turnip divided in pieces, 6 small French carrots, 6 small round potatoes (scooped all one size), 1 cupful green peas, salt and pepper to taste. Line a tight fitting kettle with thin slices of salt pork larding. Tie the birds so as to retain shape and put in the kettle. Spread the vegetables over the birds and cover over the top with thin slices of larding. No water will be required. Put on tight-fitting cover and set on back of range or bake in slow oven for  $3\frac{1}{2}$  hours.—Mrs. W. M.

**Veal en Casserole**—Three pounds round veal. Brown on top of stove in frying pan. Put in casserole. Pour over 1 can mushrooms, 1 teaspoon flour creamed with 1 tablespoon butter. Season to taste.—A. L. B.

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## FRITTERS AND CROQUETTES

**Fritter Batter for Bananas or Apples**—One cup flour,  $\frac{1}{4}$  teaspoon salt. Beat yolks of 2 eggs. Gradually add 1 cup milk, slowly sift in flour. Then add 1 teaspoon melted butter.—E. V. B.

**Fritters**—One cupful of flour, 2 tablespoonfuls of sugar, 1 teaspoon baking powder, 1 saltspoon of salt, 1 egg,  $\frac{1}{3}$  cup of milk. Mix flour, sugar, salt and baking powder together. Add egg beaten light, and milk. Beat until light and smooth. Drop by spoonfuls into very hot grease. Sprinkle with sugar. Serve with any preferred sauce. In oyster fritters omit sugar.

**Banana Croquettes**—Peel banana, cut in two lengthwise; dip in crumbs, beaten egg and more crumbs and fry in deep fat.

**Clam Fritters**—Make a batter of a cup of milk, 3 eggs, beaten light,  $\frac{1}{2}$  teaspoonful of salt, and a heaping cup of flour that has been sifted with an even teaspoonful of baking powder. Stir in 30 clams, chopped fine, and, if the batter is too thin, add a little more flour. Drop by the spoonful into deep boiling lard, and fry to a golden brown. Remove as soon as done, drain in a heated colander, lay for a moment on tissue paper to absorb the grease, and serve at once on a very hot dish.

**Corn Fritters**—One can corn, 1 cup flour, 1 teaspoon baking powder, 2 teaspoons salt (scant),  $\frac{1}{4}$  teaspoon paprika, 2 eggs. Mix corn with dry ingredients. Add egg, yolks beaten, then whites beaten stiff. Cook in a frying pan in fresh hot lard. Drain and serve with a slice of crisp bacon to each fritter.

**Corona Cecils With Tomato Sauce**—One cup cold roast beef or rare steak, finely chopped, salt, pepper, onion juice, Worcestershire sauce, 2 tablespoons bread crumbs, 1 tablespoon melted butter, yolk 1 egg, slightly beaten. Season beef with salt, pepper, onion juice and Worcestershire sauce; add remaining ingredients; shape after the form of small croquettes, pointed at ends. Roll in flour, egg and crumbs. Fry in deep fat, drain and serve with tomato sauce.



**Orange Fritters**—Beat 1 egg very light, add  $\frac{1}{4}$  cupful sugar,  $\frac{1}{2}$  cup milk. Then stir to a smooth batter with 1 cupful flour, into which 1 teaspoonful baking powder and pinch salt have been added. Dip sections of oranges in batter and fry in deep, hot lard.—E. V. B.

**Rice Croquettes**—Wash 1 cup rice; boil in  $1\frac{1}{2}$  cups meat stock until soft, about 20 minutes; add 1 cup strained tomato, few drops onion juice, salt and pepper to taste. Cook 5 minutes. Add 2 well beaten eggs and 4 tablespoons cheese. Shape. Roll in egg and crumbs and fry in deep fat.

**Rice Fritters With Jelly**—A delicious luncheon dish is rice fritters served with currant jelly or plum jam. To make them put a cupful of rice in a saucepan, cover with cold water, set it over the fire, and let it boil just nine minutes; then drain through a colander; rinse it off with cold water and return to the same pan. Add 1 pint of milk, a level teaspoonful butter, and boil gently until the rice is soft, and the milk quite thick. Turn the whole into a large bowl and let stand until cool. When cold mix with the rice 3 tablespoonfuls sugar, the yolks of 4 eggs, 4 tablespoonfuls prepared flour. Mix all together thoroughly. Beat the whites of the eggs to a stiff froth and fold them in the batter. Have a little smoking hot fat over the fire and drop the batter into same from a spoon and let it fry a golden brown. When done, dust powdered sugar over the fritters, pile them on a dish covered with a fringed napkin and serve with currant jelly or plum jam in a separate dish.—Mrs. J. W. R.

**Tomato Fritters**—Use large firm tomatoes, unpeeled, and cut in rather thick slices. Sprinkle lightly with salt and pepper before dipping in batter. Batter is made by mixing a cupful each of warm water and sifted flour, a teaspoonful of butter being first melted in the water, a saltspoon of salt and beaten white of 1 egg, folded in last, just before adding  $\frac{1}{4}$  teaspoonful baking powder.

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## SALADS

**Artichoke Salad**—Hearts of 6 artichokes cut into small dice. Add crisp celery cut fine, then 2 hard boiled eggs, the yolks rubbed to a paste and the whites chopped very fine. Mix and add mayonnaise. Serve on lettuce.—L. S.

**Asparagus Salad in Pepper Rings**—Remove seeds from either red or green peppers; cut rings  $\frac{1}{4}$  of an inch wide and slip through them asparagus stalks, canned or fresh. Serve with mayonnaise.—Mrs. H. B. A.

**Banana and Peanut Salad**—Peel ripe bananas and cut each in two pieces crosswise; also cut off the ends and make them look like croquettes. Moisten the pieces with mayonnaise dressing and roll same in chopped peanuts; then lay each piece on a crisp lettuce leaf and cover with mayonnaise or French dressing.—S. T.

**Beet Winter Salad**—Drop in weak vinegar water boiled beets. After scooping out small portion in the middle, mix together beans, asparagus tips, peas or any bits of green vegetables with mayonnaise and a few capers or chopped sweet pickles. Pour French dressing over the beets and fill each with the mixture. Serve.—E. N. H. F.

**California Salad**—Two cups cooked peas,  $\frac{1}{4}$  cup cold water, 12 olives,  $\frac{1}{4}$  cup lemon juice, 1 hard boiled egg, 2 cups boiling water; 2 tablespoons gelatine,  $\frac{1}{4}$  cup sugar, green coloring paste size of small pea. Soak the gelatine 10 minutes in cold water, pour on boiling water; add sugar. When dissolved add lemon juice. Moisten the coloring paste with 1 teaspoon of the liquid and put enough of this back into the lemon mixture to give it a delicate green color—set away to cool. Chop the olives fine; cut the egg in fine pieces; mix these and parsley with the peas. When the gelatine has begun to set mix with the other ingredients; turn into individual molds or 1 large mold. When ready to serve turn out on bed of lettuce and serve with mayonnaise dressing.—J. P.

Try  
 $\frac{1}{2}$  cup  
sugar

**Cherry Salad**—Stone ripe cherries and place a blanched filbert in the cavity left by the stone. Arrange on lettuce leaves and serve with mayonnaise or cream salad dressing.—Mrs. J. C.

**Chicken Salad**—One pint lettuce or celery, 1 scant pint of chicken cut fine, French dressing, 1 gill of grated bread crumbs, 2 gills of mustard dressing or mayonnaise. Mix the chopped chicken and crumbs with French dressing. When ready to serve add the mayonnaise and celery or lettuce.—Mrs. J. C.

*by*  
**Chicken Mousse**—One cup chicken stock, 2 teaspoons granulated gelatine,  $\frac{1}{2}$  teaspoon salt, 2 tablespoons cold water, paprika and celery salt, 1 cup beaten cream, 1 cup cold cooked chicken, 1 tablespoon chopped olives, 2 egg whites. Heat chicken stock, add seasoning, gelatine, which has been soaked in water. When dissolved, add chicken finely chopped, beaten cream; beat well; cut and fold in the beaten whites; pour into buttered molds and chill for two or three hours. Serve as a salad with mayonnaise.—H. B. F.

**Corn Salad**—Cut corn from the ear and when cold mix with mayonnaise. Cut tomatoes in halves. Scoop out the center and fill with corn mixture. Lay on lettuce leaves, chill and serve.—Mrs. Cornell.

**Crab Salad**—Shred crab meat. For a cup of meat mix a few grains each of salt and pepper with 3 tablespoons olive oil. Add 1 tablespoon vinegar gradually and mix thoroughly. Mix this dressing through crab and let stand till very cold. Dispose on beds of lettuce leaves and sprinkle with 1 or 2 tablespoons chopped olives or capers. Mayonnaise may be added to garnish or sauce tartar. With the latter, omit the olives or capers.—Mrs. Cornell.

**Cucumber and Asparagus Salad**—Pare and dice 2 medium sized cucumbers and place in ice water seasoned with saltspoon of salt. When ready to use, drain and dry cucumbers. Drain and cut in small pieces a can of asparagus. Half an hour before serving mix 2 vegetables lightly together, adding as you do so 1 teaspoon onion juice and 1 tablespoon minced cress and French dressing to moisten well. Arrange in mound on heart of lettuce, garnish with chopped hard boiled eggs and pimolas.

**Cucumber Baskets for Salads**—Cut about  $\frac{1}{4}$  off the cucumbers lengthwise, half way to form  $\frac{1}{2}$  inch wide handles. Scoop out and fill with most any salad mixture. Serve on lettuce leaves. Very appetizing.—Mrs. H. B. A.

**Cuban Salad**—Lay 6 bananas on ice till chilled. Peel, slice thinly in glass bowl and scatter over Maraschino cherries. Make a syrup of  $\frac{1}{2}$  cup lemon juice and  $\frac{1}{2}$  cup granulated sugar and 1 tablespoon sherry. Pour over the fruit. Set on ice and serve very cold.

**Stuffed Cucumbers**—Cut 3 cucumbers in half lengthwise. Scoop out the good portion and drop into a basin of salt water. Put boat shaped halves into cold water. Cut into cubes 2 or 3 cold boiled potatoes and into fine bits pimientos to taste (about  $\frac{1}{2}$  a one). Drain cucumbers and mix with potatoes and pimientos; add mayonnaise and season. Pile into half cucumbers and place on lettuce halves.—Mrs. H. P. S.

**Cucumber Jelly**—Peel 3 large cucumbers, cut in slices. Boil in 1 cup cold water until soft; force through a sieve; add 3 tablespoons granulated gelatine dissolved in 1 cup of cold water, 4 drops onion juice, few grains cayenne, 1 tablespoon vinegar and salt to taste. Color with vegetable green and strain.—Mrs. Cornell.

**Eggs a la Mahon Salad**—Scoop out tomatoes for a shell. Boil eggs 1 minute. Put  $\frac{1}{2}$  egg in each tomato shell; then add mayonnaise dressing. Put boiled peas through a sieve and make a good paste by adding a little cream or melted butter and put this over the mayonnaise. Serve on lettuce leaves.—Mrs. B.

**Egg Lily Salad**—Boil 1 egg in cold water for each lily, about 10 minutes; then drop in cold water, remove shell and while warm cut with silver knife in strips from small end nearly to base. Very carefully lay back the petals on a few leaves of bleached lettuce. Remove yolks and rub them with a spoonful of butter, one of vinegar, a little mustard, salt and paprika; form cone shaped balls and place on petals, sprinkling tiny bits of parsley over balls; 2 or 3 stuffed olives carry out the idea of buds. Serve on cut glass dishes to carry out water effect. With care this is not hard to make and its beauty repays all trouble it has cost.

**Stuffed Eggs**—Boil 6 eggs hard, about 20 minutes. Put in cold water, shell and cut open carefully; take out the yolks; mash with a fork; chop very fine 1 radish, pickle, some heart of lettuce, green onion, little celery and parsley. Mix together with the yolks; also add some chopped shrimps with a little olive oil and vinegar; salt and pepper slightly and make the mixture into little balls to fit back into the whites of eggs and

close same tightly. Lay onto a crisp lettuce leaf and serve with mayonnaise dressing. Garnish with olives and slices of lemon. A delicious salad.—Mrs. M. M.

**Decoration for any kind of Fruit Salad**—Three lettuce leaves from heart of lettuce, fastened at stem with a tooth pick, a flower with a soft stem such as violet or nasturtium; run through tip end of each leaf and bring together over the top fastened with a narrow ribbon bow. This forms a sort of basket, in which may be placed a salad of most any kind, fruit salad being the most effective. Very pretty.

**Fruit Salad**—Two eggs, 4 tablespoons sugar, 1 teaspoon corn starch, 2 teaspoons butter, 1 teaspoon salt, 1 cup sweet cream. Use apples cut in cubes, bananas in slices, oranges in half segments, and grapes cut in two, with seeds removed. Tokay or Muscat grapes. Serve on whites of lettuce leaves. Boil the ingredients of dressing till thick; adding cream, however, when the rest of the dressing is cool.—Mrs. M.

**Fruit Salad**—Take equal parts orange, pineapple, bananas and white grapes. Cut in pieces, sprinkle with sugar and pour over all a wine glass apricot brandy.—Mrs. C.

**Fruit Salad**—Two oranges (large), 6 slices of pineapple (large), 2 or 3 bananas,  $\frac{1}{2}$  cup of green grapes,  $\frac{2}{3}$  cup English walnuts. Can add more or less of any or use all of one kind.—Mrs. B. R. K.

**Salad Dressing for Fruit Salad**—Two-thirds cup sugar,  $\frac{1}{2}$  cup vinegar. Fill cup with water, heat; when boiling stir in 2 tablespoons (heaping) of flour with  $\frac{1}{3}$  teaspoon salt and mustard wet with water; 2 eggs beaten separately, yolks added first, whites folded in just before removing from the fire; butter size of a walnut added after taking off. It will seem stiff, but add from 10 to 20 cents worth of (or cup) whipping cream when you want to use it. Put in a glass jar, seal and keep in a cool place for two weeks or more; can add more or less sugar or vinegar.—Mrs. B. R. K.

**Cold Ham With Egg Salad**—Six eggs boiled hard. Cut in halves and mix the yolks with salt, cayenne and cream to form a paste. Stuff whites with this mixture, put on lettuce leaves and cover with mayonnaise. Serve with a slice of cold ham.—Mrs. C.

**Peach Salad**—Put halves of peaches on lettuce leaves with mound of mayonnaise, then mound of whipped cream and cherry in center.—Mrs. J. L. P.

**Pimiento Salad**—One can pimiento morrones, oil from pimiento, celery, juice  $\frac{1}{2}$  lemon, 2 hard boiled eggs, salt and pepper, lettuce. Cut pimiento in thin rings, slice celery fine, cut egg whites in thin slivers. Mix oil, lemon juice, salt and pepper and yolks mashed fine. Beat with Dover egg beater. Pour over peppers, celery, eggs, and mix well. Serve in nests of lettuce.—W. B. H.

**Pimiento Salad**—The following is enough for one dozen: 2 cups cold minced veal, 1 cup mashed potato or soaked bread crumbs. Use salt, pepper and paprika to taste, 2 teaspoons onion juice, 2 tablespoons chopped parsley, 1 small piece chopped tarragon. Mix lightly with mayonnaise dressing, fill the pimientos, place on lettuce leaves, and place a teaspoon of mayonnaise on top of each—Mrs. A. E. E.

**Jellied Pecan Salad**—To 1 pint of lemon jelly, when nearly hard, add 1 cup of broken pecans; mold in wine glasses and serve on lettuce leaves with finely shaved sweet green peppers and mayonnaise.

**Pineapple and Banana Salad**—Place crisp lettuce leaves on plate, then a slice of pineapple either fresh or canned, a banana which has been scraped and cut in halves. Sprinkle with chopped walnuts or pecans. Serve with mayonnaise heaped in the center.—Mrs. E. L. P.

**Pineapple and Celery Salad**.—Mix 1 part of canned (whole) pineapple cut in bits with 2 parts celery cut in pieces. Mix well with mayonnaise and garnish with sweet Spanish peppers.

**Molded Salmon**—One can salmon,  $\frac{1}{2}$  tablespoon salt,  $1\frac{1}{2}$  tablespoons sugar,  $\frac{1}{2}$  tablespoon flour, 1 teaspoon mustard, few grains cayenne, yolks of 2 eggs,  $1\frac{1}{2}$  tablespoons melted butter,  $\frac{3}{4}$  cups of milk,  $\frac{1}{4}$  cup of vinegar,  $\frac{3}{4}$  tablespoon granulated gelatine, 2 tablespoons cold water. Remove salmon from can and rinse thoroughly with hot water, separate into flakes. Mix dry ingredients, add egg yolks, butter, milk and vinegar. Cook in double boiler till it thickens, stirring constantly. Add gelatine soaked in cold water; strain and add to salmon. Fill individual molds; chill and serve with cucumber sauce. Two cucumbers peeled and grated. Drain and season with salt, pepper and vinegar.

**Salmon Salad**—One cupful salmon, 1 cupful celery, 3 hard boiled eggs, 2 tablespoonsful of oil or melted butter, 1 teaspoonful mustard, a little salt and cayenne. Mix chopped salmon

and celery and whites of eggs, rub yolks smooth with oil and other ingredients; add vinegar or lemon juice to taste. When dressing is well mixed pour over the salmon and serve. Garnish with celery, celery tips or lettuce hearts.—J. G. K.

*24-*  
**Tomato Jelly**—Soak 1 package Knox's gelatine in 1 cup cold water; add red tablet to color;  $1\frac{1}{2}$  teaspoon salt, 1 tablespoon sugar, few drops celery extract, 1 teaspoon grated onion. Stir into this mixture 1 quart of strained, boiling hot tomato juice. Mold and serve on beds of crisp lettuce leaves with mayonnaise. Powdered yolks of hard boiled eggs may be sprinkled on top.

**Stuffed Tomato Salad**—Peel and hollow out tomatoes. Salt inside and invert until ready to fill. Fill with the inside of the tomato, onion, parsley, bell pepper and celery chopped fine and well seasoned with salt and pepper mixed well with French dressing. Serve on beds of lettuce with mayonnaise.—Mrs. H. L. S.

**Tomato a la Belmont**—For this salad a head of lettuce is used to a person. Select carefully and remove all useless leaves; wash, cut off stump, but do not cut so much that the good portion will fall apart. Remove the small inner blossom and very carefully spread the lettuce open so that it resembles a large rose. Put on ice to crisp for use. Later—Drop in hot water firm tomatoes and remove skin. Scoop out small bit from center. Remove this; set tomatoes on ice. Make a mixture of chicken and celery cut fine and the tomato which you have removed and mix with it plenty of mayonnaise; season. Fill tomatoes with mixture, adding a spoonful of mayonnaise on top sprinkled with paprika. Place a head of lettuce on each plate, set tomato into each. Serve. This is very delicious and while elaborate can all be prepared the day ahead except the last mixture. The secret is to have the lettuce crisp and the tomatoes cold. The lettuce is improved if dipped into French dressing, but this is not essential.—E. N. H. P.

**English Walnut Salad**—Chopped walnuts, 2 good sized apples and mayonnaise dressing mixed together. Put a little dressing on the top of each. Serve with a little Cottage cheese made into long rolls, with half of walnut on the top. Place this in the side of the tomato. This receipt is for the stuffing of the tomato.

**Winter Salad**—One quart cooked beets, 1 quart raw cabbage, chop very fine together;  $\frac{1}{2}$  cup horseradish, 1 cup granulated sugar, salt and pepper to suit taste and enough cider vinegar to make quite moist. This salad will keep a few days and is much liked.—Mrs. E. D. K.



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## SALAD DRESSINGS

**Boiled Mayonnaise Dressing**—Beat 1 egg and add 1 teaspoon vinegar, a little pepper, a pinch of salt and mustard. Set the small saucepan in boiling water and stir the egg constantly until it begins to thicken. When cool beat in slowly all the olive oil that is desired.—C. B. D.

**Boiled Salad Dressing**—One cup milk, 2 tablespoons flour, butter size of walnut, 1 tablespoon sugar,  $\frac{1}{2}$  tablespoon mustard,  $\frac{1}{2}$  teaspoon salt, yolk 1 egg,  $\frac{1}{3}$  cup (equal quantity) vinegar and water, pinch red pepper. Let it come to a boil. Stir constantly.—Mrs. Wm. A. B.

**Burlingame Salad Dressing**—Yolks of 2 hard boiled eggs rubbed fine and smooth, 1 teaspoon mustard and salt, 2 raw yolks, dessert spoon of sugar. Cook in double boiler, adding fresh sweet olive oil in small quantities until thick. Add vinegar and cayenne pepper to taste.—H. G.

**Cooked Salad Dressing**—Two eggs,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon mustard, 2 teaspoons sugar, 4 tablespoons oil, 3 tablespoons vinegar. Mix the yolks, mustard, salt, sugar together. Then stir in the oil, spoonful at a time. When smooth add vinegar. Place in a pan of boiling water; set on stove and stir the contents until thick. Remove and when cold add the whites beaten to a stiff froth.—A. A. D.

**Cream Salad Dressing (Keeps Indefinitely)**—One-half tablespoon each of dry mustard and salt,  $\frac{3}{4}$  tablespoon sugar, 2 tablespoons flour,  $2\frac{1}{2}$  tablespoons butter. Put in double boiler and stir until smooth. Remove from fire and add 1 unbroken egg and stir well, then  $\frac{3}{4}$  cup milk and  $\frac{1}{2}$  cup vinegar slowly to prevent curdling. A little red pepper improves it. Cook over steam until as thick as cream.—Mrs. E. B. C.

**Cream Salad Dressing**—Beat yolks of 4 eggs; add 1 teaspoonful of sugar 1 teaspoonful of mixed mustard, 4 tablespoonfuls of vinegar,  $\frac{1}{2}$  cupful of butter,  $\frac{1}{2}$  cupful of cream. Place all over hot water on the stove and stir frequently until thick as boiled custard. When cold, season to taste with salt and pepper. Thin with lemon juice or cream if preferred.—Mrs. J. C.

**Cream Salad Dressing**—One tablespoon butter melted in a double boiler, 1 tablespoon flour and enough milk to make a thick cream. Have ready 2 eggs well beaten, into which has been stirred 2 full teaspoons mustard, 1 tablespoon sugar, 1 scant teaspoon salt and pinch of paprika, 1 tablespoon vinegar. To prevent curdling pour the hot cream into the beaten eggs slowly and then pour all into the double boiler. Stir slowly until thoroughly cooked. When serving thin with cream.—Mrs. W. H. W.

**Fruit Salad Dressing**—To make 1 scant cup: Take the juice of 1 lemon, 1 gill water,  $\frac{1}{2}$  gill Angelica wine, 3 drops exactly of Jamaica ginger and 8 heaping teaspoons sugar. Pour this over the prepared fruit and let stand 2 hours or more. The ginger is added simply for flavoring and not with any idea of medicinal value. Hence do not exceed quantity given. This dressing goes excellently with a mixture of peaches, bananas, oranges and pineapples all properly cut or sliced.

**Fruit Salad Dressing**—One egg, 4 tablespoons vinegar, 1 tablespoon butter. Boil until thick. When cool add  $\frac{1}{2}$  cup heavy cream about to turn. Beat until creamy and pour over salad. Mix well and serve.—H. K. W.

**Salad Dressing Mayonnaise**—Take 1 whole egg, place in a bowl together with a teaspoon (scant) mustard and 1 of salt. Use your egg beater, beat these 3 ingredients with a teaspoonful salad oil, then add more oil until it starts to thicken slightly, when you can add the oil as rapidly as you like, alternating the oil with a teaspoon of vinegar every little bit. Keep stirring and beating with egg beater during the entire process. This 1 egg will make 1 pint dressing and is lovely and creamy and is made in about 5 minutes.—A. N. K.

**Mayonnaise**—An easy way to make mayonnaise for 3 or 4 people for one occasion. Mix  $\frac{1}{3}$  teaspoon salt, a little cayenne pepper,  $\frac{1}{8}$  teaspoon mustard with 1 teaspoon vinegar. Stir in this  $\frac{1}{2}$  yolk of an egg. Pour in slowly at first  $\frac{1}{2}$  cup sweet oil, but it is not necessary to put it in drop by drop. If not acid enough add lemon juice to taste, and if to be used on tomatoes  $\frac{1}{2}$  teaspoon of sugar may be added to the dry ingredients.

**Mayonnaise**—Take 3 fresh eggs, 3 tablespoonfuls of pure olive oil, 3 of vinegar, 3 of thin bouillon or water, and a little salt. Beat all well with an egg beater. When thoroughly mixed put the pot into a bigger one of boiling water and beat with egg

beater until of the right consistency. Take the pot away and stir for a little while until cooled. Be sure the water is boiling hard. Delicious.—M. C. C.

**Notary Salad Dressing**—Beat the yolk of 1 egg with 1 teaspoon of made mustard, 1 tablespoon of sugar, 5 tablespoons of vinegar, salt to taste. Stir this over the fire until thick as cream. When cool add  $\frac{1}{2}$  teacup of cream whipped; then add the white of the egg well beaten.—A. J. H.

**Potato Salad Dressing**—One tablespoon of flour mixed with 4 tablespoons of olive oil or melted butter. Then add 1 cup milk. Put into a double boiler; cook until like cream, stirring constantly. Take off the stove. Three eggs, 1 tablespoon of salt,  $\frac{1}{2}$  cup vinegar, 1 teaspoon mustard, a little cayenne. Mix all together and pour into milk and flour that is creamed. Put back on stove and cook until creamy. Use when cold.—Mrs. J. W. B.

**Prosperity Salad Dressing**—Six eggs, 6 even teaspoons mustard, 6 teaspoons sugar, 3 teaspoons salt, 3 teaspoons cornstarch, 6 tablespoons sweet oil, 18 tablespoons milk, 18 tablespoons vinegar. Beat the yolks of eggs, mix mustard, cornstarch, sugar and salt together dry and stir into the beaten yolks. Add sweet oil gradually, then milk and lastly vinegar. Cook as soft custard. Beat the whites of eggs to a stiff froth and add to mixture while warm.—Mrs. J.

**Sour Cream Salad Dressing**—One-half cup sour cream, 1 egg, 1 large teaspoon mustard, 1 dash cayenne, juice of 1 lemon or 2 tablespoons vinegar, 2 tablespoons sugar and  $\frac{1}{8}$  teaspoon salt. Mix all together and place on stove, stirring all the time until it bubbles up once. Then remove quickly, before it curdles.—M. A. B.

**Richmond Salad Dressing**—Juice of 2 oranges, juice of 3 lemons, 2 eggs,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup cream. Beat the juice of the oranges and lemons with the eggs, add sugar and boil until clear; whip the cream and stir well. Set away to cool.—E. T.

**French Dressing**—Eight tablespoons olive oil, 4 tablespoons vinegar, level teaspoon salt, dash of cayenne pepper or larger amount of paprika. (One teaspoon onion juice added for vegetable salads.) Put mixture in a bottle and shake well.—Mrs. H. L. S.

**Boiled Dressing**—Rub together a mite of mixed mustard and a mite of sugar. Add 1 egg well beaten, butter size of egg, dash of salt and pepper. Cook in double boiler, and while heating add slowly 2 tablespoons of strong vinegar or 3 tablespoons of mild. Remove from stove as soon as it begins to thicken.—Mrs. H. L. S.

**Sweet Salad Dressing**—Five tablespoons sugar, 1 level teaspoon dry mustard, salt and paprika, lump of butter,  $\frac{1}{4}$  cup vinegar. Mix all ingredients but butter and heat in double boiler. Add butter while heating.—Mrs. H. L. S.

**MEMORANDA**

## PICKLES AND RELISHES

**Chili Sauce**—Twenty-four large tomatoes, 4 large onions, 8 red peppers, 2 tablespoons salt, 8 tablespoons sugar, 4 cups vinegar. Chop the onions and peppers fine. Add all together and cook slowly 3 or 4 hours, stirring constantly to prevent burning.

**Chow Chow No. 1**—One colander chopped green tomatoes, 1 colander chopped cabbage, 1 colander chopped onions, 1 colander chopped sweet peppers, 2 heads celery, 15 cents' worth of mustard seed, salt to taste (about 2 handfuls), 1 scant quart vinegar; about as much sugar as salt. Cook slowly about 3 hours.—E. D.

**Chow Chow No. 2**—Ten pounds green tomatoes chopped not too fine. Sprinkle with 1 coffee cup of salt and let stand 12 hours. Drain off water and add 6 green peppers, 5 small onions, 6 stalks of celery, all chopped. Then add 2 coffee cups of sugar, 2 tablespoonfuls of dry mustard, 4 tablespoonfuls of mustard seed, 1 tablespoonful of pepper, 1 tablespoonful of celery seed,  $\frac{1}{2}$  teaspoonful of cayenne pepper and 1 pint of vinegar. Cook together until soft and jar air tight. More vinegar may be necessary, according to its strength.—Mrs. N. C. H.

**Chow Chow No. 3**—Two quarts green tomatoes chopped, 1 gallon cabbage after it is chopped,  $\frac{1}{2}$  dozen green peppers, 2 ripe peppers,  $\frac{1}{2}$  dozen cucumbers,  $\frac{1}{2}$  dozen onions,  $\frac{1}{2}$  head celery. Chop all the above fine, sprinkle with salt—about 1 teacup—and let it stand all night. In the morning drain off all the brine and cook in 1 pint vinegar and 1 quart water for  $\frac{1}{2}$  hour. Drain off the water and vinegar and add 1 quart good vinegar (in which has been soaked over night a bag containing 1 teaspoon each of cloves, allspice and cinnamon). Add  $\frac{1}{4}$  cup mustard seed,  $\frac{1}{2}$  cup grated horseradish,  $\frac{1}{4}$  cup Colman's mustard,  $\frac{1}{2}$  teaspoon black pepper,  $\frac{1}{2}$  teaspoon cayenne, 1  $\frac{1}{2}$  pounds sugar. Cook 1 hour.—Mrs. R. W.

**Green Tomato Pickle**—One head of cabbage, 1 dozen cucumbers, 1 dozen onions, 8 quarts of green tomatoes. Chop all together; stir in 1 cup of salt. Let stand 12 hours. Pour off



water. Add 2 tablespoonfuls mustard seed, 1 teaspoon each of cinnamon, cloves, celery seed, pepper and allspice, 2 pounds of brown sugar. Vinegar to cover all. Boil all together 10 minutes, then let simmer about 1 hour. Will keep indefinitely.—Mrs. N. C. H.

**Excellent Relish With Meats**—Take white cherries and wash them. To a quart jar take a tablespoon of salt,  $\frac{1}{4}$  cup of vinegar and the rest of the quart cold water. Mix the salt, vinegar and water together, pour over cherries and seal up tight. It takes about 2 weeks to have them good.—M. H. G.

**Pickled Cherries**—If the vinegar is strong use 2 cups vinegar and 2 cups water, 2 small bags allspice, 2 small bags cloves, 3 small bags cinnamon (one large tablespoon to a bag). Place spices in vinegar and heat to boiling point; set aside and let stand over night. In morning, heat again and skim out spices. Add 8 cups granulated sugar and stir until dissolved. Meanwhile cut off the ends of the stems of the cherries and pack them in pint jars. Stand in cold water, half the height of jars. Cover and steam until the fruit can be easily pierced with a straw. Fill jars with hot spiced syrup and seal.—Mrs. M. V. W.

**Crab Canapes**—Cut bread in slices  $\frac{1}{4}$  inch thick, 3 inches long and  $1\frac{1}{2}$  inches wide. Spread with butter and brown in oven. Mix 1 cup chopped crab meat, 1 tablespoon lemon juice, 2 drops tobasco sauce,  $\frac{1}{2}$  teaspoon salt, a few drops onion juice, 2 tablespoons olive oil. Mark the bread diagonally in 4 sections and spread them alternately with melted cheese and crab mixture. Separate sections with finely chopped pimento.—C. S. M.

**Chutney**—Six pounds of blue plums, 2 pounds of apples, 2 pounds of brown sugar, 2 pints of vinegar, 2 tablespoons of green ginger (grated), 1 teaspoon of cayenne pepper, 2 table-spoons of garlic, 1 teaspoon of cloves, 4 good sized onions. Chop and boil slowly until it thickens, which will take 3 hours or more. Put in Mason jars. It is fine with meats.—M. H. G.

**Tomato Chutney or Sauce**—Eight pounds tomatoes, 2 pounds apples, 2 pounds sugar, 1 quart vinegar, 2 ounces pepper corns,  $\frac{1}{4}$  ounce cayenne pepper,  $\frac{1}{2}$  ounce allspice,  $\frac{1}{2}$  ounce cloves,  $\frac{1}{2}$  pound seedless raisins, 6 large onions; salt to taste. Boil the mixture 3 hours, stirring frequently. Put the spices in a bag.—Mrs. H.

**Pear Chutney**—Nine pounds Sekel pears, pared, quartered and cored; 2 pounds Sultana raisins, 6 large green peppers, 3 pints

vinegar, 1 pound crytallized ginger, 4 blades of mace, 2 table-  
 spoonfuls cloves, 2 table-spoonfuls cinnamon. Cut the pears, pep-  
 pers and ginger into small pieces. Boil the mixture slowly for  
 2 hours or until rich and thick. This is excellent with ice cream  
 or can be used as a relish.—F. V. M.

**French Pickles**—One peck green tomatoes, 8 large onions, 10  
 sweet peppers, 3 quarts vinegar, 2 quarts water, 2 pounds brown  
 sugar,  $\frac{1}{2}$  pound mustard seed, 1 table-spoon ground cloves, 2  
 table-spoons ground cinnamon, 1 table-spoon ground ginger, 1  
 table-spoon ground mustard, 1 table-spoon ground celery seed.  
 Slice tomatoes, onions and peppers. Sprinkle with 1 cup salt.  
 Let stand over night, then drain and boil in 1 quart of vinegar  
 and 2 quarts of water for 15 minutes. Drain again. Take the  
 remaining 2 quarts of vinegar; put in sugar, spices and seeds  
 and bring to a boil, then add the pickles and cook at least 1  
 hour, being careful not to burn.—Mrs. G. H. F.

**Grape Fruit**—Remove pulp from 3 grape fruit and pulp from  
 1 orange, being careful to free it from all skin. Sweeten and  
 add a little sherry. Chill and serve in  $\frac{1}{2}$  grape fruit shell with  
 cherry on top of each.

**Spiced Currants**—Five pounds currants, 4 pounds sugar,  $\frac{3}{4}$   
 pint vinegar or less if desired, 2 table-spoons ground cloves, 1  
 table-spoon ground allspice. Put vinegar and spices on to boil,  
 while squeezing currants; let juice and all boil 20 minutes; add  
 hot sugar (having previously placed sugar in oven), and boil  
 until it jells. One good boil up should suffice if the sugar is very  
 hot. One drawer of currants usually contains 10 pounds.—Mrs.  
 W. W.

**My Mother's Piccalilli**—Purchase 1 peck of green tomatoes.  
 Cover them well with salt and let them so remain for 1 night.  
 In the morning, strain off all the brine. To these now add the  
 following: Two quarts of vinegar, 1 quart of sugar,  $\frac{1}{2}$  quart  
 of "whole" mustard, 1 spoonful ground mustard, 3 spoonfuls  
 pepper, 2 spoonfuls salt, 1 spoonful whole allspice, 3 chopped  
 peppers, 3 chopped onions. Boil until the rawness disappears.  
 Then serve as a relish.—Mrs. N. H. M.

**Pickled Apricots**—Three quarts white sugar, 1 pint vinegar,  
 6 cloves, a little allspice, 2 table-spoons mustard or celery seed, 1  
 table-spoon red pepper. Mix pepper, sugar and other dry ingre-  
 dients; then add vinegar and boil a few minutes. Peel and add  
 the apricots, not too ripe (whole or unpitted), and boil until  
 tender; watch carefully and skim each one out separately as soon  
 as a little soft. Fill the jars with the syrup and seal tight.—  
 Mrs. A. E. E.

**Sweet Pickled Figs**—To 10 pounds white figs, 7 pounds of sugar, 1 quart vinegar, 3 sticks cinnamon and 2 cloves in each fig. Make a syrup of sugar, vinegar and cinnamon. Put in the figs and cook 5 minutes. Pour all into a crock and let stand 24 hours. Drain off syrup and boil up once and pour over the figs while boiling hot and let stand 48 hours. Drain off and heat syrup again, this time adding the fruit as it reaches the boiling point and let all boil up together. Return to jar or bottle as preferred, allowing them to ripen in flavor for a while before using. Will keep indefinitely.

**Mustard Pickle**—One hundred small cucumbers, 50 small onions, 2 quarts of water,  $\frac{1}{2}$  pint salt, 1 tablespoon tumeric powder, 1 tablespoon mustard seeds, 1 tablespoon celery seeds,  $\frac{1}{4}$  cup of flour, 3 tablespoons mustard,  $\frac{1}{2}$  cup sugar, 2 quarts vinegar, 1 cup olive oil. Let cucumbers and onions stand 24 hours in a brine made from the 2 quarts of water and  $\frac{1}{2}$  pint salt. Take out and drain. Put cucumbers in cold vinegar and set on back of stove until steam rises, after which take them out and put in onions and boil until done. Make a paste of flour and vinegar, add mustard, tumeric powder and stir into the boiling vinegar; add seeds, olive oil and pour over pickles. Seal in air tight jars.—Mrs. J. W. B.

**Mustard Pickle**—One quart small whole cucumbers, 1 quart large cucumbers, peeled and sliced thick, 1 quart green tomatoes sliced, 1 quart small button onions, 4 green peppers chopped, 1 large cauliflower divided into flowerettes. Make a brine of 4 quarts water and 1 pint salt; pour over the mixture of vegetables and let soak 24 hours. Heat just enough to scald it and turn into a colander to drain. Mix 1 cup flour, 6 even tablespoons ground mustard and 1 even tablespoon turmeric, with enough vinegar to make a smooth paste; then add 1 cup sugar and enough vinegar to make 2 quarts in all. Boil this mixture until it thickens and is smooth, stirring the while. Then add vegetables and cook until well heated through.—Mrs. R. W.

**Damon Tomato Sauce**—Twelve ripe tomatoes, 3 red peppers, 3 onions chopped fine, 3 cups vinegar, 2 tablespoons salt, 2 cups sugar, 1 teaspoon cinnamon. Cook 1 hour or longer.—Mrs. J. S.

**Lettuce Leaves Gencise**—Eight anchovies picked into bits, 2 hard boiled eggs cut in tiny cubes, dash paprika. Mix the above with enough mayonnaise to hold it together and put a teaspoonful on 8 small crisp lettuce leaves not over  $2\frac{1}{2}$  inches long. Garnish with chopped parsley and capers or beets and serve on small plates as an appetizer.—Mrs. C. H. H.

**Ripe Olives**—Bruise  $\frac{1}{2}$  clove of garlic, place in quart jar; fill with ripe olives which have been drained and dried. Fill jar with pure olive oil. Let stand a few days before using. The oil may be used for several installments of olives.—Mrs. E. L. P.

**Pickled Pears**—Nine pounds pears, 1 quart vinegar,  $4\frac{1}{2}$  pounds sugar, 2 sticks cinnamon, 2 tablespoons cloves. Bring vinegar, sugar and spices to a good boil before putting in pears; then add pears and boil until a pretty pink color. Bottle in jars or crocks.—Mrs. W. M.

**Sweet Pickled Peaches**—Pour boiling water over peaches and remove skin. Place in large stone jar. Make a syrup of 1 quart cider vinegar and 3 pints sugar; boil and skim, and pour over the fruit boiling hot 3 successive mornings. Then drain off the syrup, put the fruit in glass jars. Boil the syrup with a handful each of cloves and cinnamon until it is like molasses, and pour boiling hot over the fruit. Have enough syrup to cover well and seal.—Mrs. W. H.

**Spanish Pickle**—One head cabbage, 1 dozen cucumbers, 1 dozen onions, 8 quarts green tomatoes, 3 ounces white mustard seed, 1 ounce celery seed, 1 ounce tumeric (to be bought at drug store), 1 pound (Colman's) dry mustard,  $2\frac{1}{2}$  pounds brown sugar. Boil  $1\frac{1}{2}$  hours. Chop tomatoes, stir in 1 cup salt, put in pan with weight on top, and stand over night. Drain off water in the morning, also chop cucumbers and let stand over night. Separate from tomatoes. Chop onions, cucumbers and cabbage fine; add tomatoes and put enough vinegar to cover all. Add other ingredients and boil  $1\frac{1}{2}$  hours, stirring so as not to let it burn.—Mrs. W. B. C.

**Sweet Apple Pickle**—Twelve pounds of apples (sweet) pared and cored, 4 pounds sugar, 1 ounce of cinnamon bark,  $\frac{1}{2}$  ounce of cloves, 1 pint vinegar. Put spices in a cloth, tie up; then boil sugar, spices and vinegar well; add apples and boil 20 minutes; put apples in a jar and boil syrup until thick and pour over them. Pears are also good prepared the same way. Simply delicious.—Mrs. J. D.

**Sweet Tomato Pickle**—One peck of green tomatoes and 6 large onions sliced and sprinkled with salt and let stand over night. Drain well in the morning and add 2 quarts of water and 1 quart of vinegar and boil 15 minutes; throw this vinegar away and add 2 large heads of cauliflower, cut into small pieces, 2 pounds of sugar, 1 quart of vinegar, 1 teaspoonful each of cloves and ginger, 2 teaspoonfuls of cinnamon,  $\frac{1}{4}$  spoon of cayenne pepper, 2 tablespoonfuls mustard. Boil slowly until tender; seal in jars.—Mrs. L. K.

**MEMORANDA**

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## VEGETABLES

### HINTS

If new potatoes are mealy and you wish to serve them whole, pour in a cupful of cold water after they have boiled about 10 minutes.

A squeeze of lemon in the water in which lettuce is put to cool crisps the vegetable and adds a slight flavor that is delicious.

When boiling macaroni or anything of like nature grease the sauce pan with a little butter to prevent sticking.—Mrs. Geo. H. F.

**Boiled Asparagus**—Cut off the lower part of the stalks, wash thoroughly, tie in bunches, and cook in boiling salted water until soft. Drain, remove string, and spread with soft butter, and serve on buttered toast.

**Boiled Artichokes**—Cut off the stem close to the leaves, remove outside bottom leaves, trim artichoke and with a sharp knife remove the choke; then tie the artichoke with a string to keep its shape. Soak  $\frac{1}{2}$  hour in cold water. Drain and cook 30 to 45 minutes in boiling, salted acidulated water. Remove from the water, place upside down to drain, then remove string. Serve with the following sauce: One-fourth cup butter,  $\frac{1}{2}$  tablespoon vinegar or 1 tablespoon lemon juice, yolks 2 eggs,  $\frac{1}{4}$  teaspoon salt, few grains cayenne.

**Stuffed Artichokes**—Boil the artichokes in salt water, take out the heart, 2 medium sized onions (boiled), 10 cents' worth of fried sausage meat, 1 clove of garlic, bread crumbs. Put this through food chopper, then add 1 egg well beaten. Season with red pepper and salt. Fill artichokes. Put a little oil on top and bake in oven for 20 minutes.—C. M. B.

**Beets, Sour Sauce**—Wash beets and cook in boiling salted water until soft. Drain and reserve  $\frac{1}{2}$  cup of water in which the beets were boiled. Plunge the beets into cold water, rub the

skins off and cut into cubes, then reheat sour sauce. Sauce: Melt 2 tablespoons butter, add 2 tablespoons flour and pour on the beet water. Add  $\frac{1}{4}$  cup each, vinegar and cream, 1 teaspoon sugar,  $\frac{1}{2}$  teaspoon salt and a few grains pepper.

**String Beans and Parmesan Cheese**—Boil beans in the usual way, drain, then put into a frying pan over a hot fire in which butter has been melted. Add about  $\frac{1}{2}$  cup milk, salt, paprika and dash of cayenne. Scatter over all grated cheese with a lavish hand. Let boil about 10 minutes and you will have a delicious dish. Beans should be cut lengthwise in almost infinitesimal bits.—Mrs. E. D. K.

**Creamed Beans**—Soak 1 pint of beans over night; the next morning boil until perfectly soft. Put through a sieve or colander and add salt and pepper. Make a smooth cream sauce by putting a tablespoonful of butter in a saucepan and stirring in a tablespoonful flour; add slowly a cupful of milk, and when sauce is thick stir into the beans and beat well. Pour into a baking dish, cover the top with fine bread crumbs and bake brown.—Mrs. J. C.

**Baked Beans**—Soak 1 pint beans over night. In the morning pour off the water and boil in fresh water until they crack open. Then put in a deep earthen dish with 1 tablespoon sugar and  $\frac{1}{4}$  pound of pork scored in squares but not broken. Keep covered with water while baking. Bake all day.—L. M. C.

**Baked Beans**—Take a pint of small white beans and soak over night. In the morning pour off the water, place the beans in a bean pot and add 1 tablespoon of molasses, 1 onion, a tablespoonful of mustard and  $\frac{1}{4}$  pound of pork, also salt and pepper. Cover the beans with cold water and place in the oven and cook slowly 4 or 5 hours. Add water to the beans from time to time as it boils away.

**Lima Beans**—Fry an onion in a little lard or olive oil. Add lima beans and tomatoes, then a little flour and water and let all steam until done. After they are cooked thoroughly, string beans taste fine if they are put in a frying pan with a little olive oil and fried for about 10 minutes.

**Succotash**—Boil 2 pounds string beans broken in bits until tender. Just before serving add 1 can corn, 1 cup milk, 1 teaspoon butter,  $\frac{1}{4}$  teaspoon salt. Let boil up and serve.—L. M. C.

**Escalloped Cabbage**—Cut  $\frac{1}{2}$  boiled cabbage in pieces, put in buttered baking dish, sprinkle with salt and pepper and add 1 cup of White Sauce, viz: Two tablespoons butter, 2 tablespoons flour, 1 cup milk,  $\frac{1}{4}$  teaspoon salt and a few grains pepper. Mix the cabbage well with the sauce, cover with buttered crumbs and bake until the crumbs are brown.

**Boiled Cauliflower, Cabbage or Oysterplant** may be served the second time escalloped. Put the pieces of cold vegetable in the pudding dish, pour over this a thin custard of 1 egg to a cup or cup and a half of milk, as required. Sprinkle bread crumbs, with salt, pepper and butter over the top. Bake in a slow oven and serve in the dish in which it is baked.

**Creamed Cabbage**—One pint boiled and minced cabbage,  $\frac{1}{2}$  pint hot milk, 1 tablespoon butter, 1 teaspoon flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon pepper. Put the cabbage, hot milk, salt and pepper in a stew pan and on the fire. Beat the butter and flour together until creamy, then stir into the contents of the stew pan. Simmer 10 minutes, being careful not to scorch the sauce. Serve very hot.

**Cabbage Rolls**—One pound of lean raw beef chopped, 1 small onion chopped fine,  $\frac{1}{2}$  cup bread crumbs, 2 large tomatoes, 2 tablespoons vinegar, 2 tablespoons sugar, salt and pepper to taste, 8 large cabbage leaves. Soak cabbage leaves in hot water a few minutes to make them less brittle. Season meat with salt, pepper, onion, tomatoes and mix in the bread crumbs, which have been moistened with hot water; roll a part of this mixture in each cabbage leaf and tie with string or fasten with wooden toothpicks. Put in kettle with just enough water to barely cover. Add the vinegar and sugar to the water and stew gently until the cabbage is tender.—Mrs. A. A. D.

**Red Kraut**—One red cabbage, 1 tablespoon New Orleans molasses, 2 tablespoons lard, 1 teaspoon cinnamon, pepper and salt to taste, 2 tablespoons vinegar. Trim off all outside leaves of cabbage and cut fine as for slaw (do not wash). Put lard in saucepan over moderate fire. When hot put in cabbage and cook until tender, stirring occasionally. Add molasses and vinegar, then cinnamon, pepper and salt. Set on back of range and cook about 1 hour.—Mrs. W. M.

**Baked Carrots**—Take young French carrots, pare, cut into small pieces in a vegetable grinder. Boil for 10 minutes in salted water, strain and put in a baking dish. Put a good sized



piece of butter in a pan, and rub into it a tablespoonful of flour and a cup of milk. Season with salt, pepper and a teaspoon of Worcestershire sauce. Pour the sauce over the chopped carrots, sprinkle with bread crumbs and bits of butter, and brown in the oven.—F. V. M.

**Fried Carrots**—Take young carrots, parboil and cut in thin slices. Put these in a spider with melted butter and fry them brown, sprinkling with brown sugar.

**Cauliflower with Tomato Sauce**—Boil a fresh cauliflower in salted water until tender. Drain and place on a hot dish. Pour over it a tomato sauce flavored with onion and green pepper, then sprinkle with bread crumbs fried in butter; add  $\frac{1}{4}$  teaspoonful of lemon juice, a dash of cayenne, small bits of butter and grated Parmesan cheese. Place in the oven for 10 minutes and serve hot.—F. V. M.

**Escalloped Cauliflower**—Prepare the cauliflower and soak 30 minutes in cold water. Cook 20 minutes in boiling salted water, drain, separate flowerettes and place same in a baking dish and pour over the following sauce: Two tablespoons butter, 2 tablespoons flour, 1 cup of milk,  $\frac{1}{4}$  teaspoon salt and a few grains of cayenne. Sprinkle buttered bread crumbs over the top layer, and the addition of Parmesan cheese also adds to the richness of the dish. Put in the oven and brown the crumbs.—F. V. M.

**Creamed Celery Root**—Pare the roots and cut in small cubes. Cook slowly until done in salted water, care being taken not to cook too long, as it gets mushy. A little onion cooked with it and removed when done improves the flavor. Serve with milk thickened and seasoned with butter, pepper and salt.—M. C.

**Boiled Cucumbers**—Take 2 good sized cucumbers, peel, cut in halves and then in quarters, and let stand in salted water for  $\frac{1}{2}$  an hour. Then boil in slightly salted water until tender, but not soft. Drain, and place each piece on a small slice of buttered toast. Save part of the water the cucumbers have been boiled in. Melt a tablespoonful of butter in a saucepan, rub into the same a tablespoonful of flour and add the cucumber water and a teaspoonful of lemon juice, salt and pepper to taste. Pour this sauce over the boiled cucumbers and toast, and garnish the top with strips of red pepper or canned pimientos.

**Boiled Cucumbers**—Cucumbers boiled as you would boil squash, covered with a cream sauce and put in the oven to brown, with bread crumbs and butter on top, make a vegetable dish little known but always a favorite when once tried.—B. B.

**Corn Omelette**—One dozen ears corn grated, 1 cup milk, 3 square crackers rolled, 3 eggs, 1 tablespoon sugar, 1 teaspoon baking powder. Butter size walnut. Salt and pepper to taste. Bake in individual muffin pans, well buttered, 20 minutes to  $\frac{1}{2}$  hour.—Mrs. M. A. L.

**Corn Pudding**—Take  $\frac{1}{2}$  dozen cobs of corn and grate the corn from the cob. To the corn mixture add 2 eggs slightly beaten, 1 teaspoon salt,  $\frac{1}{8}$  teaspoon pepper, 2 tablespoonfuls melted butter and 1 pint of scalded milk. Turn into a buttered pudding dish and bake in a slow oven until firm.

**Boiled Corn on the Cob**—The most satisfactory way to serve green corn is on the cob. Free the corn from the husks and silk. Have a kettle of water boiling hard; drop the corn into the water and cook 10 minutes. Eat with butter and salt.

**Corn Oysters**—Two cupfuls of corn, 1 egg (well beaten),  $\frac{1}{2}$  teacupful of flour, salt. Mix well, drop from tablespoon into boiling fat.—C. M. B.

**Eggplant a la Bourbon**—Pour a cupful of cream into an earthen baking dish. Upon this put several slices of eggplant, which must be cut very thin. Salt and add  $\frac{1}{2}$  can of tomatoes (or layer of sliced fresh tomato) and sprinkle the top with bits of Eastern cheese about the size of an almond, and salt and pepper. When this has been done cover with a rather thick layer of spaghetti, broken in pieces about 2 inches in length (cooked), more cheese, follow with more egg plant, more tomato, (layer of chopped bell peppers, and a top layer of eggplant), more cheese, pepper and salt and finally over the whole pour about a pint of good stock or more cream (or milk). Bake in a steady, slow oven for about 1 hour and 20 minutes.—Good.—H. M. K.

**Stuffed Eggplant**—Eggplants boiled until a straw can be passed through them. Make a batter out of 1 egg, a little flour, bread crumbs, about 2 teaspoons melted butter, pepper and salt, 1 small onion, minced. Cut eggplants in two, take out contents, and add with batter. Place back in shells, then put cracker crumbs and little melted butter on top and bake until brown—about  $\frac{1}{2}$  hour.—Mrs. T. G. I.

**Stuffed Eggplant (A Very Nice Entree)**—Boil the whole egg plant till tender, not soft. Remove from the water and cut each lengthwise in halves. Scoop out the inside, leaving the skin

thick enough to serve as a receiver. To the pulp thus scooped out add an equal quantity of soaked bread, yolks of eggs (about 1 to each whole eggplant), a little minced parsley, salt, pepper and plenty of melted butter, lastly adding the beaten whites of the eggs. Return this mixture to the receivers, cover each with bread crumbs and bits of butter, and bake in a quick oven about 15 minutes. Serve hot on lettuce leaves or sprigs of parsley.

**Minced Kale**—Remove all the old and tough leaves. Wash the kale thoroughly and drain, then put on to cook in a kettle of boiling water that has been salted. Boil rapidly, with the cover off the kettle, until the vegetable is tender. Pour off the water and chop the kale rather fine; then put back into the kettle and add 1 tablespoonful of butter and 2 of meat broth or water for each pint of the minced vegetables. Cook for 10 minutes and serve at once.

**Macaroni**—Boil 2 pounds of ribbon macaroni for 20 minutes. Chop fine 1 onion, a bunch of celery (only the white part), a bunch of parsley, 1 red pepper, some dried mushrooms. Flavor with a tablespoonful of Worcestershire sauce. Cook this all in a sauce pan with butter. Add 1 can of tomatoes; cook all together. When well cooked add the macaroni. Mix thoroughly. Salt to taste. Bake in oven with grated Italian cheese on top.

**Macaroni with Brown Sauce**—Take a clove of garlic,  $\frac{1}{2}$  onion, sprig of parsley, stalk of celery, sprig of thyme. Chop them all fine and fry to a golden brown in butter. Add 1 spoonful flour. Cook for a few moments, then add 1 cup stock. Stir well and strain over a dish of macaroni which has been boiled until soft in salted water or stock. Serve very hot and with grated cheese.—A. A. F.

**Macaroni (Mushroom Sauce)**—Cook macaroni 25 or 30 minutes. Meanwhile prepare sauce as follows: Fry 1 onion (sliced thin) in  $\frac{1}{2}$  cup olive oil. Pour hot water over 1 cup of dried mushrooms and allow to stand 5 minutes. Drain, chop mushrooms and add to oil and onion, then add  $\frac{1}{2}$  can tomatoes. Let cook while macaroni is cooking. In serving dish, put layer of macaroni, then sauce, then grated Eastern or Parmesan cheese, macaroni, sauce and cheese on top.—H. M. K.

**Creamed Mushrooms**—One pound mushrooms, 1 pint cream, 2 tablespoons butter, salt and pepper to taste. Skin mushrooms, break stems and larger mushrooms in pieces. Saute in butter and salt; add cream and cook until tender.

**Salsify or Oyster Plant**—To prevent this root from turning dark it must be dropped as soon as pared and cut into the following mixture: For 6 good sized roots mix together 1 tablespoonful of vinegar, 2 tablespoonfuls flour, 1 teaspoonful salt and 3 pints water. Wash and scrape the roots, then cut into thin slices. Drop into the prepared water. Place the stew pan on the fire and cook the salsify 30 minutes. Drain and serve in a white sauce or mix together 1 tablespoonful of butter,  $\frac{1}{2}$  a teaspoonful of salt, 1 teaspoonful of lemon juice and 1 teaspoonful of minced parsley and serve at once.

**Onion Souffle**—Chop fine 1 cup of boiled onions. Make a white sauce with 1 tablespoonful of butter, 1 tablespoonful of flour, 1 cup of milk and little salt and pepper. When this sauce boils, add a small cup of stale bread crumbs, 1 teaspoonful of chopped parsley, the chopped onion and beaten yolks of 2 eggs. Beat the whites until stiff and fold in. Pour mixture into a buttered dish and bake 15 minutes in a moderate oven. Serve immediately.—Mrs. H. B. A.

**Baked Onions**—Choose large, perfect onions for this purpose. Trim the bottoms, but do not peel them. Throw them into a kettle of boiling water, add a teaspoonful of salt and boil rapidly 1 hour; then drain in colander. Take each one out separately, wipe it dry, roll in a square of buttered tissue paper, twisting it at the top to keep it closed. Place in baking pan and bake in slow oven for 1 hour or until tender all through. When done take off papers, peel and place them in deep dish, brown slightly, basting with butter for few minutes. Season with salt and pepper and melted butter. Spanish onions are particularly nice served this way.—Mrs. D. C.

**Parsnips**—Wash the parsnips clean, cook until tender in boiling salted water, then mash; season with butter, pepper and salt to taste; make into small cakes, dip in beaten egg, roll in bread crumbs and fry in deep hot fat or drippings.

**Parsnip Souffle**—Pare and boil 5 medium sized parsnips until tender; then rub through a sieve. Season with  $\frac{1}{2}$  teaspoon salt, a little pepper and nutmeg. Dredge with 2 teaspoons flour. Mix thoroughly; then fold in the stiffly beaten whites of 4 eggs. Turn into a buttered fireproof serving dish, place in pan of hot water and bake in a moderate oven to a delicate brown.

**A Nice Way to Cook and Serve Sweet Peas**—Shell peas and cover with just enough hot water to cook them in. Add a tablespoonful sugar, salt and a little soda (about a pinch), while they

are cooking. Cook in an uncovered stew pan. Cook about 20 minutes, or until peas are tender, when, if properly cooked, there will be no more liquid remaining than will be sufficient to serve them in. Use no thickening. Peas cooked in this way retain all their flavor and goodness.—M. Z. T.

**Green Peas**—Melt a large piece of butter in a saucepan. Add a small onion and green peas and let them steam slowly for about 40 minutes, shaking occasionally so that they won't burn. Peas cooked in this way are delicious, and no water need be added if they cook slowly.

**Green Peppers Stuffed and Baked**—Use only tender, sweet bell peppers, and for 6 medium sized peppers make a dressing in the following manner: Soak in cold water enough stale bread to make 1 pint when the water is pressed out. Season this with 2 teaspoonfuls salt, 1 tablespoon of fine herbs, a little chopped green onion and small piece of celery, also 2 tablespoonfuls of butter or savory drippings. Cut off the stem end of the pepper and remove all the interior, being careful to take out every seed. Fill the peppers with the dressing. Place them on end in a shallow baking dish, and pour around them a sauce prepared as follows: Put into a saucepan and on the fire 1 tablespoonful of drippings, when hot add gradually 1 level tablespoonful flour. Stir until smooth and brown, then add gradually 1 cup of meat stock or water. Season with 1 level teaspoon of salt. Cook 5 minutes, then pour around the peppers. Put the dish in a moderately hot oven and bake the peppers 1 hour, basting often with the sauce in the dish. Peppers may also be filled with a well seasoned dressing made of meat chopped fine, with or without the addition of bread crumbs or rice; and summer squash is also nice served in peppers and baked as above.—F. V. M.

**Peppers Stuffed with Corn**—Cut a slice from the stem end of 6 peppers, remove the seeds and scald for 5 minutes. Mix 1 cupful of corn,  $\frac{1}{2}$  cupful of grated ham, 4 tablespoonfuls cream, salt and pepper to taste and  $\frac{1}{2}$  cupful cracker crumbs. Fill the peppers with the mixture and cover with bits of breakfast bacon (or butter). Arrange in a pan, add 1 cupful of beef stock and bake  $\frac{1}{2}$  hour, basting often.—M. C. C.

**Stuffed Peppers with Corn**—Make a custard of the grated pulp of about 6 ears of corn, 2 eggs (the whites and yolks beaten separately),  $\frac{1}{2}$  cup milk, butter, pepper and salt, and fill bell peppers with this mixture. Cover the tops with bread crumbs, grated

cheese and bits of butter and bake until the custard is well set, about 20 minutes. Tomatoes are very nice stuffed with the same mixture, with a bit of green pepper added to the top.—C. L. B.

**German Potato Dumplings**—Grate cold boiled potatoes (about 2 cups), 2 eggs, fry 1 onion (sliced) in beef drippings, also small squares of bread. When brown add potatoes,  $\frac{3}{8}$  cup flour containing a little yeast powder; add a little salt, pepper and ginger. Mould into small balls about one-half the size of an egg and boil in salt water 5 or 6 minutes. Serve with chopped onions browned, or with browned bread crumbs poured over.—Mrs. E. D. K.

**Potato Ribbon**—Peel large potatoes. Cut them round and round as you would pare an apple. Fry in hot lard until light brown. Sprinkle with salt and serve hot.—Mrs. F. D.

**Scalloped Potatoes (Kentucky Style)**—Peel and slice potatoes thin, the same as for frying. Butter an earthen dish, put in a layer of potatoes and season with salt, pepper, butter and a bit of onion chopped fine; sprinkle with a little flour. Now put another layer of potatoes and seasoning. Continue this way until dish is filled. Just before putting into oven pour a quart of hot milk over potatoes. Bake  $\frac{3}{4}$  of an hour. Serve in baking dish. Cold boiled potatoes may be used, in which case less time is required to bake them. They are delicious either way.—Mrs. D. C.

**Stuffed Potatoes**—Cut large baked potatoes in two lengthwise and scoop out the interior, keeping the shells whole. Wash the potatoes and to each one add 1 teaspoon grated cheese, 1 tablespoon cream and salt, pepper and butter to taste. Whip until light, heap into the shells and return to the oven to brown. Serve with a garnish of lettuce and hard boiled eggs.—Mrs. H. W. M.

**Potatoes on the Half-Shell**—Six medium sized potatoes,  $\frac{1}{4}$  cup hot milk, 2 tablespoons butter, whites of 2 eggs, pinch of salt and pepper. Bake potatoes in a hot oven, so that skins will be hard. Then cut them in two lengthwise and take out inside. Mash the insides until free from lumps; add milk, butter, salt, pepper. Work together thoroughly, then fold in stiffly beaten whites of eggs. Pile mixture lightly into potato shells and bake about 15 minutes on top shelf of oven. Cheese may be sprinkled on top before second baking if desired.—C. B. D.

**Delmonico Potatoes**—Two cups boiled potatoes, 1 cup white sauce, grated cheese, bread crumbs. First, put a layer of potatoes in greased baking dish, sprinkle with cheese. Second, repeat until dish is filled, then pour over white sauce. Cover the top with buttered bread crumbs. Third, bake until potatoes are hot in a moderate oven.—Mrs. F. J. H.

**Southern Sweet Potatoes**—Slice cold (cooked) sweet potatoes about  $\frac{1}{4}$  inch thick and lay the slices side by side in a well buttered roasting pan (just as you would place biscuits for baking). Sprinkle bountifully with brown sugar and plenty of pieces of butter and bake in a moderate oven about 15 minutes, until candied. Serve hot. Delicious with game.

**Potato Puff**—Two cups mashed potatoes, 1 cup sweet milk, 2 eggs, 3 teaspoonfuls butter, salt and pepper. Beat thoroughly and put into deep dish in hot oven. Cook quickly and serve while hot.—Mrs. F. D.

**Potatoes and Turnips**—For a change from mashed potatoes try boiling yellow turnips with potatoes and mashing with butter, pepper and salt. Tender string beans cut small can be added if liked. Turnips should be put on to cook and cut in pieces a little before potatoes.—Mrs. J. K.

**Sweet Potato Corn Boats**—Boil good sized sweet potatoes until nearly done; peel, cut off a piece lengthwise, scoop out some from the center and fill with well seasoned sweet corn. Sift crumbs over the top and bits of butter and bake in oven until slightly brown. M. V. W.

**Potato Cakes**—Two cups mashed potatoes,  $\frac{1}{2}$  cup flour, 1 egg,  $\frac{1}{4}$  teaspoonful of baking powder. Drop 1 tablespoon at a time in deep hot fat.—Helen Merrill.

**To Boil Rice**—Pick over the rice carefully, wash it in warm water, rubbing it between the hands, rinsing it in several waters; then let it remain in cold water until ready to be cooked. Have a saucepan of water slightly salted; when it is boiling hard, pour off the cold water from the rice and sprinkle it in the boiling water by degrees, so as to keep the particles separated. Boil it steadily for 20 minutes, then take it off from the fire and drain off all the water. Place the saucepan, with the lid partly off, on the back part of the stove, where it is only moderately warm to allow the rice to dry. The moisture will pass off and each grain of rice will be separated, so that if shaken the grains

will fall apart. This is the true Southern way of serving rice as a vegetable. It is also served with cream and sugar.—Mrs. W. M. H.

**Rice Savory**—Two cupfuls of boiled rice,  $\frac{1}{2}$  cupful of ground walnuts, 1 egg, 3 tablespoonfuls olive oil or butter,  $\frac{1}{2}$  of a small onion grated, 1 teaspoonful Worcestershire sauce, a little paprika, salt and pepper. Bake  $\frac{1}{2}$  hour in moderate oven. Turn out on platter and pour around it either a tomato sauce or thickened fresh pea sauce.—C. M. B.

**Spinach**—Ten cents' worth spinach; pull off stems; cook  $\frac{1}{2}$  hour with a pinch of soda; put into a colander and pour cold water over it and squeeze well. Put in chopping bowl with 2 green onions and chop fine. Put a little butter in a kettle with 1 teaspoon of flour, then add spinach and thin with soup stock; salt and pepper to taste.—M. R. B.

**Spinach (German Style)**—Pick over and carefully wash about 15 cents' worth of spinach. Boil until tender in fresh water. Drain and chop finely and set aside ready for use. Brown a small onion, sliced, in a generous piece of butter and add about 2 tablespoons flour and stir carefully into butter; then add enough of the water in which the spinach has been boiled to make a stiff paste; then add the chopped spinach, pepper, salt and a little ginger and mix together very carefully; add fresh water sufficient to work all together smoothly, taking care to have the vegetable stew slowly for about  $\frac{1}{2}$  an hour. Great care must be taken in stirring in the paste so not to show in white streaks. Sprinkle hard boiled eggs sliced thin over the top when ready for the table.—B. B.

**Spinach**—Instead of serving from the dish, garnish with hard boiled eggs. Cook spinach in the usual way, place in ramekins with a poached egg on top, or bake in ramekins, dropping the egg carefully on top a few minutes before removing from oven.

**Baked Summer Squash**—Take either the summer or Italian squash, and after washing remove the inside, being careful not to break the shell. Cook the squash thus removed together with a small piece of garlic or onion; season well with butter, pepper and salt, then mash with a spoon and fill the shells and set in a pan containing a little hot water. Sprinkle buttered bread crumbs on top each shell and bake until brown in the oven.—F. V. M.



**Stewed Tomatoes**—Peel the tomatoes and cut into small pieces. Put in a stew pan on the fire. Boil gently for  $\frac{1}{2}$  hour. Season 5 minutes before the cooking is finished, allowing for each quart of tomatoes 1 teaspoonful each of salt and sugar and 1 tablespoonful or more of butter.

**Baked Tomatoes with Sardines**—Select firm, well shaped tomatoes; cut off top and scoop out the center. Chop the tomato which has been removed, mix with bread crumbs and some chipped Norwegian smoked sardines. Fill the tomatoes with mixture, cover the top with bread crumbs, grated cheese, melted butter and bake in moderate oven. Season filling to taste. The above dish is excellent for a lunch menu.—Mrs. E. L. P.

**Tomatoes with Macaroni and Cheese**—Take 6 tomatoes, pour boiling water over them, and allow them to stand for a few minutes to loosen the skins. Cook them until they can be pressed through a sieve easily. To the strained tomato juice add a cupful of macaroni and cook until tender (about 30 minutes). Season with salt and pepper, remove from the fire and add 2 tablespoons of Parmesan cheese and a piece of butter the size of a walnut.—Mrs. H. W. M.

**Deviled Tomatoes**—Wipe, peel and cut 3 tomatoes in slices. Sprinkle with salt and pepper, dredge with flour and saute in butter. Place upon a hot platter and pour over the dressing made as follows: Cream 4 tablespoonfuls of butter with 2 teaspoonfuls powdered sugar, 1 teaspoonful mustard,  $\frac{1}{4}$  teaspoonful salt, a few grains cayenne and yolk of 1 hard boiled egg, 1 egg beaten slightly and 2 tablespoonfuls vinegar. Cook the mixture over hot water until it thickens.

**Tomato Surprise**—Peel and put tomatoes on ice. When thoroughly chilled, scoop out centers and break 1 egg into each tomato. Fill remaining space with buttered bread crumbs. Bake 15 or 20 minutes. Serve hot.—Mrs. M. A. L.

**Tomato Farci**—Put layer of tomatoes in bottom of baking dish, then a layer of minced onion, then layer of bread crumbs, then a sprinkling of salt and pepper and bits of butter; then another layer of tomatoes, and so continue until dish is full, having last layer bread crumbs with bits of butter on top. Bake in quick oven 20 minutes. Serve in the dish in which it was baked.—Mrs. D. C.

**Scalloped Tomatoes**—Peel and cut tomatoes in slices of  $\frac{1}{4}$  of an inch thick. Pack in a pudding dish in alternate layers with a forcé meat of bread crumbs, butter, salt, pepper, onion, mustard and a little white sugar. Spread thickly upon each stratum of tomatoes, and when the dish is nearly full put tomatoes uppermost with a good piece of butter on each slice. Dust with pepper and sugar, strew with dry bread crumbs and bake covered  $\frac{1}{2}$  hour. Remove lid and bake brown.—Mrs. C. B.

**Baked Tomatoes**—Wipe and remove a thin slice from the stem end of 6 smooth, medium sized tomatoes. Take out the seeds and pulp, and drain off most of the liquid. Add an equal quantity of cracker crumbs, season with salt, pepper and a few drops of onion juice, and refill the tomatoes with the mixture. Place in a buttered pan, sprinkle with buttered crumbs, and bake 20 minutes in a hot oven.

**Canned Tomatoes**—Scald and skin tomatoes; put on to boil with pepper and salt until done (15 or 20 minutes). Pack in jars, drive out air bubbles by running silver fork down the sides; seal and set away in cool dark place. To put up whole, pack in jars placed in cold water and bring to boiling point. Then pour boiling salted water over them and seal.—Mrs. J. W. C.

**Mashed Turnips**—Wash and pare turnips; cut in small pieces and cook in boiling salted water until soft. Drain, mash and season with salt, pepper and butter.

**Turnip Croquettes**—Wash, pare and cut turnips into small pieces. Steam until tender, then mash and season with salt and pepper, and add yolks of 2 eggs well beaten. Cool, shape into small croquettes, dip in egg and cracker crumbs and fry in deep fat.

**MEMORANDA**

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## SPANISH AND ITALIAN DISHES

**Spanish Shrimps**—One pound picked shrimps, 1½ cups boiled rice, 6 tablespoons Snyder's catsup, piece of butter size of an egg. Melt butter, add shrimps, rice and catsup. Heat thoroughly. Serve hot on toast or in patty cases.—Mrs. L. A. B.

**Polenta**—Add 1 tablespoon of butter and 1 teaspoon of salt to 3 pints of boiling water; sprinkle in 1 pint of cornmeal and cook for an hour, stirring frequently. Fill a dish with this, alternating with 1 cup each of gravy and tomato sauce. Cover with grated cheese and bits of butter and brown in oven.—Mrs. J. H. B.

**Spaghetti Italian**—Cook until tender 1 large cup spaghetti in double boiler. The spaghetti to be well covered with boiling salted water. Cut 1 large onion, 1 clove garlic, 1 long sweet pepper into a frying pan in which a generous piece of butter has been melted. After these have browned a little, sift 1 heaping tablespoonful of flour, smooth well with the spoon and allow to brown lightly. Peel and cut 4 medium sized tomatoes into these ingredients and let simmer slowly for about 15 minutes. Drain the spaghetti and pour into the sauce with 1 cup of good soup stock. Salt and pepper to taste. Allow this mixture to simmer for twenty minutes, when it will be ready to place in the baking dish. One layer of spaghetti, 1 scant layer cheese until the dish is full, the top being well covered with cheese. Bake in medium oven for about 30 minutes and serve.—Mrs. E. L. P.

**Spanish Macaroni**—Boil macaroni in salted water about 25 minutes. Sauce: Put into a frying pan about a tablespoonful of lard. When hot add an onion, 2 cloves garlic and chili pepper chopped fine (first boil pepper until tender), and brown mixture lightly. Then add 2 tomatoes cut small and a teaspoonful of Eagle chili powder; salt and pepper to taste; then add a little water and boil 15 minutes. Drain macaroni, then take baking dish and put in a layer of macaroni, grated cheese and gravy. Repeat for 3 layers and bake in oven 15 minutes.—Mrs. S.

**Macaroni Italian**—Heat ½ cup of salad oil, cut up 1 pound round steak, brown in the oil, turning for about ½ hour. Chop 4 pieces of celery, 1 onion, parsley, small piece of garlic (or 2

small bulbs), sage (6 dry leaves), 2 bay leaves, thyme, 1 pint of tomatoes or 4 ripe tomatoes, salt, cayenne, 1 green pepper, 1 cup of dried mushrooms. Add all to the meat and stew slowly about 4 hours. One cup of grated cheese,  $\frac{1}{2}$  pound of macaroni. Cook macaroni in salt water until tender, put in dish with layer of cheese, then dressing, macaroni and so on until all are in. Bake in oven 15 minutes.—E. F.

**Ravioli**—One and one-half cups flour,  $\frac{1}{4}$  cup chopped cooked spinach, yolk 1 egg, 1 egg, warm water, white stock,  $\frac{1}{4}$  cup cracker crumbs, salt,  $\frac{1}{2}$  cup Parmesan cheese, pepper. Sift flour on a board. Make a depression in center. Drop in yolk of egg and moisten with warm water to a stiff dough. Knead until smooth; cover and let stand 10 minutes, then roll in a thin sheet. Cut in strips as long as paste and  $2\frac{3}{4}$  inches wide, using a pastry jagger. Mix cracker crumbs, spinach and egg, moisten with stock and season with salt and pepper. Put mixture by  $\frac{3}{4}$  teaspoon on lower half of strips of paste, 2 inches apart. Fold upper part of paste over lower part. Press edges together and between mixture with tips of thumbs, then cut apart with pastry jagger. Cook in white stock or broth 10 minutes; take up with skimmer; arrange layer on hot serving dish. Sprinkle generously with Parmesan cheese and cover with tomato sauce.

**Rissoto Creole**—Creole Sauce: Two tablespoons chopped onion, 2 tablespoons chopped green pepper, 1 tablespoon chopped red pepper or pimentoes, 4 tablespoons chopped fresh mushrooms, 3 tablespoons butter. Cook these ingredients for 5 minutes. Add 2 tablespoons flour, 1 cup of tomatoes,  $\frac{1}{4}$  cup sherry wine. Salt to taste. Melt 3 tablespoons butter in a frying pan, add 1 cup of uncooked rice which has been thoroughly washed, and stir constantly until the rice is well browned. Add  $2\frac{3}{4}$  cups of brown stock and cook the rice in a double boiler until soft. Turn on a dish and cover with the Creole Sauce.

**Rice Spanish**—Boil  $\frac{1}{2}$  cup rice. When done put a little cream and butter in. Then chop 2 large onions, add green peppers together chopped fine. Fry them in butter. When done add cup of tomatoes. Pepper and salt to taste.—Mrs. J. McC.

**Spanish Steak Roll**—Cut thin slices from a round steak. Then chop 1 onion, 2 tomatoes, some celery, parsley and 2 hard boiled eggs. Season with salt and pepper. Mix with butter and fine bread crumbs. Then spread the mixture on the steak and roll up. Sprinkle with flour. Lay closely in a pan of hot drippings. Cover and let simmer until tender. Serve hot garnished with olives and parsley.

**Italian Stuffed Tomatoes**—Cut tomatoes in halves; take out some of the pulp. Fry 1 large onion in butter; add the tomato pulp, a piece of beef marrow, a little parsley, salt and pepper. Remove from the fire. Add a beaten egg and mix with bread crumbs and a pinch of nutmeg. Then fill the tomatoes, sprinkle with buttered bread crumbs and bake until done. Serve on a platter with poached eggs.

**Italian Potatoes**—Mix 2 cups hot mashed potatoes, 1 teaspoon onion juice, 1 tablespoon finely chopped parsley, 1 egg yolk well beaten, 4 stiffly beaten whites,  $\frac{1}{2}$  cup grated cheese and salt and pepper to taste. Pile lightly in baking dish and bake until brown.—C. S. M.

**Spanish Peppers**—Prepare 6 sweet green peppers by cutting off one end of each and removing all seeds and ribs, leaving them so they will stand upright. Cut enough raw corn from the cob to make 3 teacupfuls; chop fine 1 onion and 3 sweet red peppers and fry these in olive oil 10 minutes with 2 ripe tomatoes cut small. Add the corn, season with salt, fill the peppers till they are level full, and on top of each lay an inch thick slice of ripe tomato as a cover; salt and pepper the latter and sprinkle with well buttered cracker crumbs. Set closely together in a baking pan with a very little water in bottom and bake  $\frac{3}{4}$  of an hour, basting the outside of the peppers every 10 minutes.—C. I. M.

**Tamale Beans**—One pint red beans, 1 pint tomatoes, 1 onion chopped fine, 2 cloves of garlic, 1 tablespoon olive oil,  $\frac{1}{2}$  pound pork or bacon and  $\frac{1}{2}$  pound beef cut in cubes, 3 tablespoons tamala powder, salt and pepper. Soak beans over night. Parboil and drain. Add tomatoes, onions, garlic, meat, etc., salt and pepper, and water enough to keep from sticking (adding when necessary). Cook slowly all day or until meat is tender and beans are thoroughly cooked. About an hour before serving add the tamala powder and a tablespoon of cornmeal. If desired pour into a baking dish and finish cooking in the oven. "Grandma's pepper" is a good brand of tamala powder.—Mrs. G. H. F.

**Spanish Chicken**—Quarter chicken and brown lightly in equal parts of olive oil and butter. To this add 1 onion and 2 cloves of garlic chopped fine, also 1 chili pepper which has been boiled until tender, and chopped very fine. When the above has simmered a few minutes add 1 teaspoonful Eagle chili powder, pepper and salt to taste. Stir a few minutes and then add 2 teaspoonfuls of flour moistened in water. Cook this a few minutes, then add water sufficient to make gravy, and simmer slowly on back of stove until chicken is tender.—Mrs. S.

**Colache**—Prepare 3 good sized summer squash by peeling and cutting in very small pieces. Cut the kernels from about 3 corn. Skin 1 or 2 tomatoes. Place in a saucepan a good sized piece of butter and about a tablespoon of onion chopped fine. When the onion has browned add the summer squash, corn and tomatoes and let all steam slowly for about 40 minutes. Shake the saucepan occasionally so that it will not burn. This is delicious.

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## CHEESE AND EGG DISHES

**Baked Eggs**—Butter your muffin tins and break the eggs into them, filling the holes not needed with water. Put a piece of butter, salt, a few drops of Worcestershire sauce, and a generous quantity of paprika on top of each; then bake for 10 minutes. These may be served in the pan plain or upon a platter upon which have been placed squares of toast, covered with a concoction made as follows: Fry bacon until it is sufficiently crisp for serving, then slice into the pan 2 or 3 tomatoes, a bell pepper and a little onion. Thicken with flour, and season well. The eggs turn out in good form and the dish is good to look at as well as appetizing to the taste.—B. B.

**Soft Boiled Eggs**—Place the eggs in a vessel; cover them well with boiling water. Cover the vessel and set on sink or table for 10 minutes. Serve.

Another nice way is to place the eggs in a saucepan, cover the eggs with cold water, cover, place on fire and let the water just come to the boiling point, when the eggs will be nicely jelled. It is well to turn the eggs occasionally.—Mrs. W. M. H.

**Egg Baskets**—Boil 6 eggs hard. Cut in half and extract yolks. Rub these to a paste with some melted butter, pepper and salt. Pound the minced meat of ham, chicken, duck or turkey fine in the same way and mix with the yolks. Cut off a slice from the whites to make them stand up and fill with the paste. Put on a platter and pour over the gravy left from yesterday boiling hot and mellowed by a few spoonfuls of cream or rich milk.—M. M.

**Eggs in White Sauce**—Make a medium white sauce, season with grated cheese and Worcestershire sauce and salt to taste. Poach eggs in the sauce and serve on buttered toast.—Mrs. F.

**Eggs Nova Scotia**—Soak over night a pound of salt codfish. In the morning pick it apart, scald and then drain perfectly dry. Make a cream sauce and add the codfish. Toast rounds of bread. Put on each of them a layer of fish and sauce and over this a poached egg with more sauce, if desired.—M. C. C.

**Eggs a la Princesse**—Make a sauce of little dry mustard, paprika and cream. Add beaten yolks of 2 eggs. Hard boiled eggs quartered. Cover with hot sauce and sprinkle grated parmesan cheese on top. Serve on toasted soda crackers.—Mrs. J. E.

**Eggs a la Suisse**—Four eggs,  $\frac{1}{2}$  cup cream, 1 tablespoon butter, salt, pepper, cayenne, 2 tablespoons grated cheese. Heat a small omelette pan, put in butter and when melted add cream. Slip in the eggs, 1 at a time; sprinkle with seasoning. When whites are fairly firm sprinkle with cheese. Finish cooking and serve on toast. Strain the cream over toast.—Mrs. C.

**Eggs a la Golden Rod**—Three hard boiled eggs, 1 pint white sauce,  $\frac{3}{4}$  cup chopped cold meat,  $\frac{3}{4}$  cup buttered cracker crumbs. Chop eggs fine. Sprinkle bottom of buttered pudding dish with crumbs, cover with  $\frac{1}{2}$  of the eggs, next a layer of sauce, then with meat and repeat. Cover with crumbs. Place in the oven on center grate and bake till crumbs are brown. Ham is the best meat to use, but chicken, veal or fish may be substituted.—Mrs. C.

**Egg Croquettes**—Six eggs boiled hard. Shell and force through a puree sieve. Mix with a cream sauce made by cooking 1 tablespoon of butter and 1 of flour together, seasoning and adding milk till thick. Let the mixture cook. Shape into croquettes, dip in beaten egg and crumbs and fry in deep fat. Serve with cheese sauce. Make a rich cream sauce and add  $\frac{1}{2}$  cup grated cheese.—Mrs. C.

**Egg Timbales**—Butter timbale cases well. Fill with 6 eggs well beaten, 1 teaspoon salt, 1 teaspoon chopped parsley, 20 drops onion juice,  $1\frac{1}{2}$  cup milk. Place timbales in baking pan, surround with water and bake till mixture is firm. Serve with cream sauce. Nice for luncheon or supper.

**Buttered Eggs with Tomatoes**—Heat omelette pan. Put in 1 tablespoon butter; when melted, slip in an egg and cook until the white is firm. Turn it over once while cooking. Add more butter as needed, using just enough to keep each egg from sticking. Serve with tomatoes. Peel and cut tomatoes in  $\frac{1}{8}$ -inch slices. Sprinkle with salt and pepper, dredge with flour and fry in butter. Serve a buttered egg on each slice of tomato.

**Spanish Omelette**—Make an omelette and fill with sauce, 3 green peppers (chop outside only), 4 olives and 1 can tomatoes. Make a sauce of 1 tablespoon butter and 1 of flour mixed with

the tomatoes. Add the chopped pepper and chopped olives. Fill omelette when done with part of the sauce, fold and turn out on platter, pouring remaining sauce around it.

**Six Eggs With Cheese**—Slice Swiss cheese very thin and fit slice in pan. Mix 1 teaspoon dry mustard in 1 cup milk and add salt and pepper to taste. Pour half of this over the cheese; then break in 4 or 5 eggs, keeping the yolks whole; then add the rest of the milk. Bake in moderate oven or chafing dish until eggs set.—Mrs. H. L. S.

**Spanish Omelette**—Two slices breakfast bacon, 1 green pepper (small size), 1 onion, 4 large ripe tomatoes. Seasoning—salt and paprika. Cut bacon into dice and fry. Add pepper and onion finely minced; then tomatoes and seasoning. Cook slowly  $\frac{1}{2}$  hour. Make plain omelette. When cooked cover half with tomato mixture and fold over.—L. E. N.

**Omelette (will not fall)**—Beat the whites and yolks of 4 eggs separately. The whites dry and the yolks until light colored and thick. To the beaten whites add salt and pepper to taste, and cut in the beaten yolks, and then stir in lightly 4 tablespoonfuls of boiling water. Melt butter in an omelette pan, pour in mixture, let stand a moment on hot plate of stove, then set in the oven until a knife cut down into the center comes out free of uncooked egg. Leave the top of omelette in the center at right angles to the handle of pan and fold the half nearest the handle over the other, and turn on to a hot serving dish. Garnish with parsley and serve. By adding a Spanish tomato sauce to the omelette you will have a delicious Spanish omelette. Sufficient for 4 persons.—Mrs. J. B.

**Omelette**—Three eggs, separate yolks and whites. Beat the yolks and add a pinch of salt;  $\frac{1}{4}$  teaspoon each of cornstarch and baking powder, and 3 tablespoons milk. Have the whites beaten very stiff. Then add the beaten yolks gradually to the whites, beating all the time. Pour into a buttered hot frying pan and put into hot oven, and when set fold over and serve immediately.—Mrs. G. F.

**Cheese Fondue**—One cup of stale bread crumbs or crackers, 1 egg, 1 cup of milk, butter the size of an egg, 1 cup of grated cheese. Season the bread crumbs with  $\frac{1}{4}$  of a teaspoon of salt, same of pepper, a speck of red pepper; then add melted butter and cheese, beaten egg and milk. Bake 20 minutes in small pudding dish. Serve immediately.—L. M. C.

**Cheese Fondue**—Chop or grate 1 pound soft cheese. Put in saucepan. Add  $\frac{1}{2}$  teaspoon salt, a dash of red pepper. Beat the yolks of three eggs with  $\frac{1}{2}$  cup of milk or cream. Add these to the cheese, stirring constantly over the fire until the cheese is melted. Pour over slices of toast or crackers. Serve immediately on hot plates.—Mrs. H. L. S.

**Omelette**—To the yolks of 3 eggs well beaten add 9 tablespoonfuls of sweet milk, a little baking powder and a pinch of salt, with a tablespoon of flour. Mix or beat this well together. Then beat the whites to a stiff froth, and when ready to fry fold it in the mixture. Fry quickly in a well buttered pan until a light brown underneath, then manipulate it in the pan with spoon (don't stir, just manipulate), till thickened. Fold over and serve.—O. D.

**Baked Omelette**—Six eggs (whites and yolks separate), 1 tablespoon flour. Dissolve flour in a little milk to which add a little butter, pepper and salt. Add this to yolks. Stir well, then add well beaten whites. Bake in buttered dish in hot oven 15 minutes.—Mrs. L. A. B.

**Rice Omelette**—One cup boiled rice, 4 teaspoons milk, 2 eggs, white and yolk beaten separately,  $\frac{1}{2}$  saltspoon salt. Heat a tablespoon butter very hot in frying pan, pour in mixture, cover and bake 10 minutes in moderate oven until smooth and stiff; double and turn out carefully on hot platter.—E. A. B.

**Vermicelli Eggs**—Take any number of eggs, boil hard, remove shells, chop up  $\frac{1}{2}$  the whites and add them to a thick cream sauce. Pour this over small pieces of hot toast and press the hot yolks through a hot fruit presser; sprinkle over the whites; garnish with parsley.—E. L. N.

**Swedish Omelette**—Beat 3 eggs together very light, then add 1 large heaping tablespoon flour, salt, and a pinch of sugar. Beat well. Add 1 pint rich milk that has been brought to a scald, mix thoroughly and turn into a shallow, buttered, earthen dish. Cook about 15 minutes in a moderately quick oven.—Miss F.

**Ham Omelette**—One cup chopped ham, 4 eggs beaten well together. Add  $\frac{3}{8}$  cup milk, pepper, and pour into well heated and buttered saucepan. When heated over gas, place in hot oven to stand until well puffed up and browned. Serve quickly on hot server.—Mrs. F. D.

**Cheese Entree**—One-fourth package dinner biscuits,  $\frac{1}{2}$  cup grated cheese, 3 eggs, 2 tablespoons milk, pinch of red pepper,

2 tablespoons butter. Melt butter, add cheese, then eggs beaten very light with milk. Fold over dinner biscuit cut in squares. The dinner biscuits are a small brown cracker put up in packages.

**Cheese Balls**—One and one-fourth cups grated cheese,  $\frac{1}{4}$  teaspoon of salt, a dash of cayenne, 1 tablespoon flour mixed together. Add beaten whites of 3 eggs. Make in small balls, roll in cracker crumbs and fry in deep fat to a light brown.—H. M.

**Cheese Omelette**—One cup sweet milk, 8 heaping teaspoonfuls grated cheese, 3 tablespoonfuls bread crumbs,  $\frac{1}{3}$  teaspoonful salt, 3 tablespoonfuls melted butter, 1 pinch red pepper, 2 eggs, beaten separately. Put bread crumbs in milk and let scald; add butter, salt, pepper, cheese and yolk of eggs; last, the whites beaten stiff. Bake 20 minutes in moderate oven.—H. M. K.

**Cheese Croquettes**—Three tablespoons butter, 4 tablespoons flour,  $\frac{3}{4}$  cup milk, 2 egg yolks,  $\frac{1}{2}$  cup grated cheese, 1 cup soft cheese. Season with salt; cool, shape, dip in egg and powdered crumbs and fry in deep fat.

**Cheese Scramble**—Two eggs, 1 tablespoon butter,  $\frac{1}{4}$  tablespoon salt, 1 cream cheese. Cook as scrambled egg.

**Cheese Relish**—One cup of grated cheese, 1 cup dry bread crumbs. Soak crumbs in 2 cups of milk with a pinch of soda, 2 eggs beaten light, 2 teaspoons melted butter, 1 scant teaspoon of salt, a dash of red pepper. Put the soaked crumbs and milk with the egg and stir in the grated cheese. Beat very hard and turn into a well buttered pudding dish. Let the oven be steady and rather hot and bake  $\frac{1}{2}$  hour. It will be puffy, brown and delicious and should be eaten at once.—Mrs. G. C.

**Cheese Souffle**—Melt 2 level tablespoonfuls butter in a saucepan, add 2 level tablespoonfuls cornstarch, 1 level tablespoonful flour,  $\frac{1}{4}$  teaspoonful of salt and a few grains paprika. Cook for 2 minutes; then gradually add  $\frac{3}{4}$  cup milk and stir until smooth. Remove from fire; add 3 beaten yolks of eggs and  $\frac{3}{4}$  cup grated cheese. Beat mixture until smooth and light. When cooled a little fold in the stiffly beaten whites of 3 eggs. Pour into buttered baking dish, stand in a pan of hot water, and bake in a moderate oven for 30 minutes. Serve at once when ready.—G. B.

**Cheese Straws**—One cup cheese grated, 1 cup flour,  $\frac{1}{2}$  cup butter, yolk of 1 egg,  $\frac{1}{2}$  teaspoonful salt; add a little baking

powder and mix with ice water. Roll, cut in strips, bake on paper and sprinkle with red pepper.—E. E. McV.

**Cheese Straws**—Four tablespoonfuls flour, 4 tablespoonfuls grated cheese; 2 tablespoonfuls bread crumbs;  $\frac{1}{2}$  teaspoonful salt, 1 egg (yolk), 1 tablespoonful water. Mix into a stiff dough, roll, and cut into straws; bake in a moderate oven. Cut rings out of the dough about  $\frac{1}{2}$  in width and put the straws through them. Serve with salad.—C. M. B.

**Cheese Timbales**—Heat 2 cupfuls of milk to scalding, add a bit of soda. Have ready 5 eggs beaten very light, without separating yolks and whites and 5 tablespoonfuls of grated cheese (Parmesan). Pour the hot milk upon the eggs, gradually beating all the time, then mix in the cheese and a saltspoonful each of salt and paprika. Pour into well buttered timbale cases and set in a pan of boiling water in the oven. Cover the pan. Serve with tomato sauce.—Dr. G. L.

**Rice With Cheese**—Put cold boiled rice in a baking dish which has been well buttered. Alternate it with a layer of cream sauce to which has been added 1 cup grated American cheese. Cover with crumbs and butter. Brown in oven and serve as a vegetable.

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## BREAD, BISCUITS, ETC.

**Graham Bread**—Make a sponge as for white bread of 1 pint sweet milk or water, 2 potatoes boiled, mashed and strained, 1 teaspoon salt, 1 tablespoonful butter or lard,  $\frac{1}{2}$  cake compressed yeast dissolved in 1 tablespoon water,  $\frac{1}{2}$  cup molasses. Boil the milk, add the mashed potatoes and shortening and salt. When sufficiently cool add the yeast. Add sufficient white flour to make a thin batter and let rise. When light, add  $\frac{1}{2}$  cup of molasses and sufficient graham flour to make quite stiff. Place in pans at once and let rise, then bake for about  $\frac{3}{4}$  of an hour.

**Graham Bread**—Two quarts graham flour, 1 quart white flour, 1 pint potato water, 1 tablespoon salt, 1 yeast cake, 1 small cup molasses or sugar, 1 tablespoon melted lard. Dissolve yeast cake in little lukewarm water. Mix all ingredients into as stiff a dough as can be stirred with a spoon, adding luke warm water to make it the proper consistency. Let it stand over night. In the morning stir it down with a spoon thoroughly. Have bread tins greased. Fill each one about  $\frac{1}{2}$  full and let rise to the top of the pans. Bake in moderate oven 1 hour for good sized loaves.—Mrs. G. H. F.

**Lunch Rolls**—Dissolve  $\frac{1}{3}$  compressed yeast cake in a little warm milk and add to 1 quart new milk warmed, or milk that has been scalded and allowed to almost cool. Add a generous tablespoon sugar, a small one of salt, and flour enough to make a firm dough that can be beaten well with a mixing spoon. The dough should be stiff enough so that it will not drop off the spoon. If it does the rolls will spread "flat" while being baked. After beating thoroughly for several minutes, cover and set in a warm corner over night. Early in the morning stir the dough down and allow it to rise again till about 9 o'clock. Divide the dough, rolling out  $\frac{1}{2}$  at a time. Spread on each piece a lump of butter the size of a large egg, fold over and roll. Repeat several times until the butter has been partially worked in. The butter used should not be too hard. Bake about 15 minutes on sheets of tin made to fit oven, placing rolls far enough apart so that they will not touch when done. Before putting the rolls to rise moisten tops with waer and cover with a towel that does



not touch. They should rise slowly in a warm corner for 2 or 2½ hours. If hurried, they will be coarse. When convenient, 1 large potato boiled and mashed and its water substituted for part of the milk, added to the dough at night, will improve the rolls noticeably.—Miss F.

**Parker House Rolls**—One-half cake compressed yeast (dissolve in tepid water), 1 pint warm milk, flour to make a stiff dough. Knead until creamy and will not stick to pan or board. Let rise until morning; then add 1 egg, 1 large tablespoon shortening, 2 tablespoons sugar and ½ teaspoon salt. Mix well and knead again (adding as little flour as possible), until creamy and will not adhere to board. Let rise again in cool place until late in afternoon. Roll out carefully, cut with biscuit cutter or water glass, dip in melted butter and fold ½ over. Fill pan and let rise in warm place until very light (15 or 20 minutes). Bake in quick oven.—Mrs. E. D. K.

**Potato Split Biscuit**—Bake 4 large potatoes; when done remove from hulls. Mash and add teaspoon salt and ⅔ cup butter and lard mixed; add 1 egg. When cool add ½ yeast cake which has been dissolved in 1 cup warm milk. Add flour enough to make a stiff batter. Let rise 2 hours. Then add more flour. Roll thin and cut with biscuit cutter. Grease muffin rings, drop in biscuit, then dip another round in melted butter and place on top. Let rise another ½ hour. Brush top with cream before putting in oven to bake 30 minutes.

**Rusk**—Two cups bread dough, ½ cup sugar, 1 egg, 1 heaping tablespoon butter. Add ingredients to bread dough and knead thoroughly. If too soft, stir in a little more flour. Let rise very light and bake in a brisk oven for 20 minutes.—L. M. C.

**Swedish Bread**—One cup sour milk, 1 cup warm water, 1 cup sugar, salt, ½ cup butter melted. Mix all before yeast is added. Then add a pint of potato yeast. Roll out. Do not knead again. When light, bake.—A. E. B.

**Vienna Bread**—(This is the celebrated recipe for raised bread adopted at Washington in 1876.) To be made and baked in 5 hours. One yeast cake, 1 pint of wetting or 1 cup each of milk and water. This last should be warm. One teaspoon salt, a little more than level; about 3½ pints flour. Break yeast cake and cover with cold water, thoroughly dissolve it and add the yeast to the liquid. Sift in the flour, just enough at first to make a thick batter. Mix and stir thoroughly; add more flour; mix

until quite thick, then turn out on a board and knead it well by a stretching or rolling movement; from 5 to 10 minutes is sufficient to knead. When it feels soft and velvety to the hand it is sufficiently kneaded. Place dough in a well buttered bowl or pan. (Use clarified butter.) Brush the dough also lightly on top with melted or clarified butter. (When finished kneading the dough will be in a rather small firm ball.) Cover the bowl with a cloth and keep it in a temperature of 75 degrees. When sufficiently light or when it has raised to twice its bulk, turn out on a well floured board, shape into 1 large or 2 small loaves. If dough has been perfectly mixed, no flour is needed for the last shaping. Butter the top of loaf. Let raise for a few minutes, then bake about 1 hour in a rather hot oven.—M. Z. T.

**Vienna Rolls**—One and one-fourth cups scalded milk, 1 yeast cake,  $\frac{1}{4}$  cup butter, 2 tablespoonfuls of sugar, 1 teaspoonful of salt, 2 eggs, 4 or 5 cups of sifted and warmed flour. Mode: Cream yeast and sugar, melt butter in hot milk. When cool add it and salt to yeast. Beat eggs thoroughly and mix in. Add flour gradually until stiff enough to knead. Let rise over night. Knead lightly in the morning. Cut into small uniformly sized pieces. Put in the pans and let it rise 40 minutes. Bake in hot oven 15 minutes.—S. M.

**Waffles**—Beat the yolks of 2 eggs; add 1 cup milk and beat again; add a pinch of salt, 1 tablespoon melted butter, 1 large cup flour, 2 teaspoons baking powder. Then add beaten whites of 2 eggs and lastly add 2 tablespoons cold water.—Mrs. B. W.

**White Bread**—Two cups milk, 2 scant tablespoons sugar, 1 teaspoon salt,  $3\frac{1}{2}$  cups water, 3 cooked potatoes, mashed,  $\frac{1}{2}$  yeast cake. Scald the milk with the butter and sugar. Dissolve the yeast in  $\frac{1}{2}$  cup of the water. Mix all together with flour enough to make a stiff batter. Stir thoroughly and raise twice. Nice for fried bread.

**Mrs Barber's Fruit Muffins**—Three eggs, 1 quart of flour,  $\frac{1}{2}$  cup sugar, 1 cup of milk, 2 heaping teaspoonfuls baking powder; add a cup of any kind of berries.

**Ralston Bran Muffins**—One and one-half cups milk, 1 tablespoon New Orleans molasses, 1 cup flour sifted with 1 teaspoon baking powder, 2 heaping cups bran. Mix and bake in gem pans.—Dr. D.

**Brown Bread Baked** (enough for one loaf)—One quart of Graham flour, 1 pint of sour milk, 1 teaspoon baking soda, 3

tablespoons molasses, 1 teaspoon salt. Mix the dry ingredients well in a bowl; add molasses and stir well; add soda to the sour milk and beat until frothy; then add to the mixed ingredients and stir well and thoroughly together until all the flour is wet; then turn at once into a well greased pan; smooth the top with melted butter; bake an hour in a moderate oven. Raisins can be added to the dough before the last stirring.—M. Z. T.

**Biscuits**—One quart flour sifted twice,  $\frac{1}{2}$  cup lard, 1 cup sour milk, 1 scant teaspoon soda dissolved in milk, 1 large teaspoon yeast powder. If dough is too stiff add sweet milk or water. Save out a cup of flour and after lard is mixed with balance sift in yeast powder with the cup of flour. Do not knead any more than you have to. I always stir with a spoon and roll out quickly. Have ready some melted butter; dip each biscuit into it before putting in pan; bake quickly.—Mrs. A. H. MacD.

**Brown Bread**—Three cups graham flour, 1 cup white flour, 1 cup whole wheat, 1 teaspoon salt, 2 scant cups sour milk, 1 teaspoonful soda, 1 cup chopped nuts, 1 cup New Orleans molasses. Mix; let stand 1 hour; just before putting in oven add 1 teaspoon baking powder.—A. L. B.

**Brown Bread**—One cup of corn meal, 1 cup of graham flour, 1 cup of whole wheat, 1 cup of molasses, 2 cups of sour milk, 1 cup of currants or raisins, 2 teaspoons of soda, 1 teaspoon of salt. Steam 3 hours and bake  $\frac{1}{2}$  hour.—E. K. S.

**Cream Scones**—Two cups flour, 4 teaspoons baking powder, 2 teaspoons sugar,  $\frac{1}{2}$  cup cream,  $\frac{1}{2}$  teaspoon salt, 4 tablespoons butter, 2 eggs. Rub butter into the flour with tips of fingers; add eggs well beaten and cream; toss on to a floured board; roll to  $\frac{3}{4}$ -inch thick; cut in squares; brush top with white of egg; sprinkle with sugar and bake 15 minutes in hot oven.

**Folded Corn Rolls**—Sift together  $1\frac{3}{4}$  cupfuls flour,  $\frac{3}{4}$  cupful corn meal, 2 teaspoonfuls baking powder,  $\frac{1}{2}$  teaspoonful salt, 1 tablespoonful sugar. Chop in 2 tablespoonfuls butter; add 1 beaten egg to  $\frac{1}{2}$  cupful milk and turn into dry ingredients, making a soft dough that can be kneaded. Roll to thickness of  $\frac{1}{2}$ -inch; cut with biscuit cutter; brush tops with melted butter; fold like Parker House rolls and bake in a quick oven.—Miss L.

**Graham Puffs**—One pint sweet milk, 1 pint graham flour,  $\frac{1}{2}$  teaspoon salt, 1 egg. Beat the egg; add milk; then flour very slowly, beating all to a froth; bake in hot gem pans.

**Graham Gems**—One and  $\frac{1}{2}$  cups whole wheat or graham flour,  $\frac{1}{2}$  cup molasses, 1 teaspoonful salt,  $\frac{1}{2}$  pint sour milk, 1 egg,  $\frac{1}{2}$  teaspoonful baking soda dissolved in 2 tablespoonfuls boiling water; then put into sour milk. Bake in gem pans in moderate oven.—Mrs. L. H. K.

**Feather Biscuit**—One pint sifted flour, 2 tablespoonsful baking powder, pinch of salt, 1 tablespoonful lard, 1 tablespoonful butter, cup sweet milk. Mix flour, salt, baking powder; rub in lard and butter and moisten with the milk; cut about  $\frac{1}{2}$  an inch thick and bake in a quick oven 20 minutes. They are very nice.

**Good Baking Powder Biscuits**—Two cups flour, 1 tablespoon each butter and lard,  $\frac{3}{4}$  cup milk, 2 level teaspoons baking powder. Make small and brush with milk before baking.—M. C.

**Soda Biscuit With Olive Oil**—One cup flour, 1 tablespoon of sweet oil. Mix oil with flour, 1 teaspoon baking powder, pinch of salt, water or milk to roll.—M. S.

**Quick Corn Bread**—Sift together 4 tablespoons corn meal, 2 tablespoons flour, 2 small tablespoons sugar, 2 teaspoons baking powder, little salt, 2 eggs well beaten; add tablespoon melted butter and beat mixture together with milk enough to make thin batter. Bake in deep pie plate in moderate oven. Never fails.—Mrs. H. B. A.

**Potato Biscuit**—One quart of flour, 1 pint of cold mashed potatoes, 1 teaspoon (heaped) of baking powder, a little salt. Mix the potatoes and flour together the same as for biscuit; add the baking powder and salt and moisten with sweet milk; work well and roll out the same as you would biscuit and bake in a hot oven about 15 minutes. Butter and eat while hot. Very good.—Mrs. M. G.

**Peptic White Bread** (enough for one loaf)—One quart of flour, 1 teaspoon salt, 2 rounded teaspoons baking powder, 1 pint of cold water (milk may be used, or half milk and half water). Mix the flour, salt and baking powder thoroughly by rubbing through a sieve twice, into your bread bowl; then make a well in the center and pour into this all the water. Be sure to use enough water to make the dough quite soft. With a large spoon stir quickly and thoroughly together and when all the flour is wet, stir it a moment longer; then turn at once into a well greased baking pan; do not knead the dough or beat it. After the dough is in the pan smooth the top of the dough with melted butter and bake in a moderate oven 1 hour.

**Peptic Graham Bread** (enough for one loaf)—Three cups graham flour, 1 cup white flour,  $1\frac{1}{2}$  teaspoons salt,  $2\frac{1}{2}$  teaspoons baking powder, 1 large tablespoon New Orleans molasses, 1 pint water. Mix the dry ingredients in a bowl well with a spoon; make a well in the center; pour in the molasses and water; stir quickly and thoroughly together. When all the flour is wet stir it a moment longer; then turn at once into a well greased pan; smooth the top with melted butter; bake at once in a moderate oven  $1\frac{1}{4}$  hours.

**Prune Brown Bread**—One cup corn meal scalded, 2 cups graham flour,  $\frac{1}{2}$  cups molasses, 1 cup sour milk,  $\frac{1}{2}$  teaspoon soda, 1 teaspoon salt, 1 cup chopped prunes. Steam 3 hours.—Mrs. J. D.

**Sweet Cream Biscuits**—Four cups flour, 1 cup cream, 1 cup skimmed milk, 2 teaspoons cream tartar (rounding), 1 teaspoon soda (rounding), 1 level teaspoon salt. Handle as quickly and little as possible; roll out without any extra flour except a bare sprinkling, on the board; cut out  $\frac{1}{2}$  inch thick; place in a warm pan and bake in a quick oven. They should raise to 3 times their height before browning and bake in about 20 minutes. Wet the tops with a little melted butter before putting them in the oven. Is a great improvement.

**Soft Corn Bread**—One cup white corn meal,  $1\frac{1}{4}$  cups boiling water, 1 cup milk, 1 cup boiled rice, 3 or 4 eggs beaten separately, 1 tablespoon melted butter, salt. Pour the boiling water over the corn meal; add the other ingredients, beaten whites last, after beating all well; put in a buttered pudding dish and bake  $\frac{3}{4}$  of an hour in a moderate oven. Serve in sauce dish and use plenty of butter.—E. L. U.

**Jokers**—One and  $\frac{1}{2}$  cups graham flour,  $1\frac{1}{2}$  cups white flour, 2 teaspoonfuls yeast powder, pinch salt; milk enough to make a stiffer batter than muffins; put in last 2 eggs, well beaten; bake in quick oven.

**Johnny Cake**—Two cups flour, 1 cup corn meal, 1 cup sweet milk,  $\frac{1}{4}$  cup butter,  $\frac{1}{2}$  cup sugar, 2 eggs and 3 teaspoons baking powder. Bake in moderately hot oven about  $\frac{3}{4}$  of an hour.—M. A. B.

**Nut Bread**—Three cups whole wheat flour, 1 cup white flour, 1 teaspoon salt,  $\frac{1}{2}$  cup brown sugar, 4 teaspoons baking powder, 1 cup chopped figs, 1 cup chopped nut meats, 2 eggs, 2 cups

sweet milk. Mix milk with beaten eggs and mix with other ingredients; let stand 20 minutes; bake  $\frac{1}{2}$  hour. This makes 2 loaves.—Mrs. F. J. M.

*1/2 sour milk*  
*1/2 corn*

**Nut Bread**—Two cups graham flour,  $1\frac{1}{2}$  cups white flour,  $\frac{1}{2}$  cup corn meal,  $\frac{1}{2}$  cup (scant) brown sugar,  $\frac{1}{2}$  cup (scant) molasses, 1 level teaspoon baking powder, 2 level teaspoons soda, 1 level teaspoon salt, 1 cup broken walnuts, 2 cups sour milk. Bake in 2 loaves  $\frac{1}{2}$  to  $\frac{3}{4}$  hours.—Mrs. C. H. H.

**Muffins**—Two cups of sifted flour, 1 cup milk, 3 eggs, 1 tablespoon butter, salt. Measure 2 cups of sifted flour to which add a little salt and 1 cup of milk, stirring well. Beat the yolks of 3 eggs thoroughly and add to the batter; beat whites of eggs to a stiff froth and add. Take an even tablespoon of butter, heat it and stir into mixture just before pouring into the gem pans; bake in oven for 10 minutes.—H. H. S.

**One Egg Muffins**—Two cups flour, 4 teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt, 2 tablespoons sugar, 1 cup milk, 2 tablespoons melted butter, 1 egg. Mix and sift dry ingredients; add gradually milk, egg well beaten and melted butter; bake in buttered gem pans 25 minutes.

**Oatmeal Muffins**—One cup cooked oatmeal,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup milk, 2 tablespoons sugar, 4 teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt, 2 tablespoons melted butter. Mix and sift flour, salt, sugar and baking powder; add milk ( $\frac{1}{4}$  cup), egg well beaten, oatmeal mixed with  $\frac{1}{4}$  cup milk. Beat well; add butter and bake in gem pans well buttered.

**Marion's Pop-overs No. 1** (never fail to pop)—One cup milk, 2 eggs,  $\frac{1}{4}$  teaspoon salt, 1 cup flour. Beat eggs; add salt; sift flour twice; add milk to eggs; add flour to egg mixture; stir until smooth; bake  $\frac{1}{2}$  hour in hot oven.—M. C. C.

**Pop-overs No. 2**—Break 2 eggs into a bowl; beat thoroughly; add 1 cup sweet milk. Have ready in another bowl 1 cup flour sifted with  $\frac{1}{2}$  teaspoon of salt; add about  $\frac{1}{2}$  of the milk and egg to the flour and beat until free from lumps; then add the rest of the liquid and 1 teaspoon melted butter. Beat with Dover beater 2 minutes; then pour into well greased hot muffins pans and bake until nice and brown and puffy, about 20 minutes.—Mrs. W. H.

**Prune Bread**—Two cups sour milk, 1 cup molasses, 1 cup white flour,  $\frac{1}{4}$  cup cream or other shortening,  $\frac{1}{3}$  cup brown

sugar, 1 heaping teaspoon soda, 1 pint of cooked and minced prunes, salt, enough graham flour to make a stiff batter about 5 cups, sometimes a little more. Bake in a moderately hot oven 1 hour and  $\frac{1}{4}$ . This amount bake in 2 loaves. If receipt is doubled it makes 5.—E. L. L.

**Rye and Corn Muffins**—One egg beaten; add 1 cup of milk, lump of butter melted and pinch of salt, 2 teaspoons sugar and  $\frac{1}{2}$  cup cornmeal,  $\frac{1}{2}$  cup rye and  $\frac{1}{3}$  cup flour, sifted together with 1 heaping teaspoon of baking powder. Bake in hot muffin pan in well heated oven.—Mrs. J. H. B.

**Rice Muffins**—One cup of cooked rice, 1 cup milk, 2 eggs, 1 cup flour, a little melted butter, a little salt and sugar, 1 teaspoon baking powder.

**Squash Muffins**—One egg, 1 cupful squash (sifted), 2 tablespoonfuls sugar, 1 tablespoonful butter, 2 large cupfuls of milk, 3 cupfuls flour, 2 large teaspoonfuls yeast powder, salt. Bake in muffin or gem pans.—C. M. B.

**Southern Spoon Bread**—One cup white cornmeal, 2 cups boiling water, 1 tablespoon shortening, 1 tablespoon sugar, 1 teaspoon salt, 1 egg separated and beaten. Scald meal with the boiling water, and add shortening, salt and sugar; when this has partly cooled, add beaten yolk and then beaten white; bake in moderate oven for 40 minutes.—L. L. P.

**Twin Mountain Muffins**—One-quarter cup butter,  $\frac{1}{4}$  cup sugar, 1 egg,  $\frac{3}{4}$  cup milk, 2 cups flour, 3 teaspoons baking powder. Cream the butter, add sugar and egg well beaten; sift baking powder with flour and add alternating with the milk; bake in gem pans (buttered) 20 minutes.

**English Tea Cake**—Two eggs, 1 pint sifted flour, 1 tablespoon sugar, butter size of an egg, 1 heaping teaspoon baking powder, milk enough for a good batter, 1 teacup chopped raisins; bake 20 minutes in a hot oven; split and butter.

**Spanish Buns**—One-half cup butter, 1 cup sugar,  $\frac{1}{2}$  cup sweet milk,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{2}$  teaspoon ginger,  $\frac{1}{4}$  teaspoon allspice, 1 teaspoon baking powder, 2 eggs beaten separately, yolks added after last cup of flour; whites the last thing; bake in thin square loaf; cover with frosting and just before it hardens mark in squares.

**Whole Wheat Bread**—Two cups of whole wheat, 1 cup of graham flour, 1 cup of milk, 1 cup of water, 3 teaspoons of baking powder, 1 teaspoon of salt, 2 tablespoons of molasses, 1 cup of currants or raisins. Sift whole wheat and baking powder; add graham flour, then molasses, milk, etc., bake 1 hour in slow oven.—Mrs. E. K. S.



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## PANCAKES

**Buckwheat Cakes**—Two cups buckwheat, 1 tablespoon of yellow cornmeal and 1 tablespoon molasses to each cup. Dissolve  $\frac{1}{2}$  yeast cake in  $\frac{1}{2}$  cup sweet milk, salt; sift dry ingredients and mix with milk, yeast and molasses into a batter too thick for cakes and let rise over night. In the morning take 1 level teaspoon soda and dissolve in  $\frac{1}{2}$  cup of tepid water or more water, if batter is still too thick to fry in thin cakes. Serve with maple syrup.—M. C.

**Rice Cakes**—One cup of soft boiled rice,  $\frac{1}{2}$  cup of milk, the yolks of 3 eggs, 2 tablespoonfuls of flour, a little salt; beat the whites of the eggs to a stiff froth and add lastly to the mixture; fry on a larded griddle as soon as possible after adding the whites of the eggs.—Mrs. M. M.

**Pan Cakes**—Beat the yolks of 3 eggs, whites of 2 separately; add a cup of milk, 1 tablespoon sugar, butter size of an egg (melted), and flour enough for a batter. Fry on a buttered spider in large cakes; spread with jam or jelly and serve hot.

**Yankee Breakfast Cakes**—One egg,  $\frac{1}{2}$  pint of milk,  $\frac{1}{2}$  teaspoon salt, 2 even teaspoons baking powder, flour enough to make a batter as soft as can be rolled out. Roll out about  $\frac{1}{4}$ -inch thick; cut in diamond shape with a knife and fry in hot lard the same as doughnuts. Eat with syrup.—Miss J.

**Fine Old German Pancake Recipe**—Separate whites and yolks of 4 eggs. To beaten yolks add 2 cups of milk and gradually  $2\frac{1}{2}$  cups flour (sifted), salt. After this is stirred smooth add 3 more cups milk and stiffly beaten whites; stir well and bake very thin on hot griddle pans. Serve at once.

**Sour Milk Griddle Cakes**—Make a batter of a quart of sour milk and as much sifted flour as is needed to thicken, so that it will run from the dish; add 2 well beaten eggs, 1 teaspoonful of salt, 1 tablespoonful of melted butter and a level teaspoonful of soda dissolved in a little milk or cold water, added last; then bake on a hot griddle well greased, brown on both sides.

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## SANDWICHES

**Cheese Sandwich to Serve With Salad**—Thin slices of bread, butter, cheese, Worcestershire sauce, salt and cayenne. Cut the bread thin, cut out with muffin ring, toast brown; then place in muffin ring, putting a few pieces of good cheese on each piece of toast together with Worcestershire, mustard and seasoning; place in the oven until cheese melts, then serve.—Mrs. J. D.

**Cheese Sandwiches**—Three hard boiled eggs,  $\frac{1}{2}$  pound grated cheese, 1 tablespoon butter, 2 tablespoons mayonnaise. Chop the eggs fine; add the cheese and butter and beat to a paste; then add the mayonnaise and spread on thin slices of bread. Mrs. J. D.

**Sardine Sandwiches**—One dozen sardines, yolks 4 hard boiled eggs, white pepper, cayenne, salt. Remove the skin and bones from the sardines, rub them to a smooth paste with the yolks seasoned to taste; spread on buttered toast for a supper dish or on thin slices of bread for sandwiches.—Mrs. J. D.

**Brown and White Bread With Butter or Cheese**—Use rye or graham. Cut a little thicker than for ordinary sandwich. Butter plentifully a slice of white, put on top a slice of brown. Butter that plentifully and continue alternating until you have 5 or 6 layers. Press together. Remove crusts and lay aside wrapped in damp napkin until you are ready to serve. Then stand each pile on board and cut down through the several layers, forming a brown and white sandwich. You can alternate this, using the paprika cheese mixture, or cream cheese with which butter has been worked. With this last it is very tasty to cut strips of pimientos and lay crosswise through the slices, so that when you cut through you leave small bits of the red in each.

**Corona Sandwich**—Use rye bread. Mash smooth a Petaluma cream cheese, stir into it the contents of a 10c. bottle of stuffed olives chopped fine or pimientos alone; season with cayenne, and moisten with cream until right consistency to spread.—Mrs. J. H. B.

**Bohemian Club Cheese**—One pound New York cream cheese, 1 teaspoon mixed mustard, 4 tablespoons vinegar, 4 tablespoons Worcestershire sauce, piece butter size of walnut. Cream cheese and butter together; add mustard, then vinegar, Worcestershire sauce, salt, pepper.

**Cream Cheese Sandwiches**—Mix equal quantities cream cheese, chopped pimientos and chopped walnuts. Add a little mayonnaise dressing and spread on thin slices of buttered bread.—Miss McE.

**Cheese and Horseradish Sandwiches**—Mix 2 cream cheeses with a fork and moisten with 1 pint cream, whipped. Add 3 tablespoons horseradish, freed as much as possible from the liquor. Add a dash of cayenne, and spread between 2 slices of white bread, cut very thin.

**Cheese and Almond Sandwiches**—Blanch about 20 almonds, chopped very fine, then add a Philadelphia cream cheese and a dozen chopped olives. Spread on white bread and butter, after mixing all well together.

**Cheese Sandwiches**—One hard-boiled egg,  $\frac{1}{4}$  pound of cheese, grated,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon mustard, 2 tablespoons melted butter, 1 tablespoon of Worcestershire sauce, vinegar or cold water. Mix into a paste and put between thin slices of bread.—Mrs. J. W. B.

**Cheese for Sandwiches**—Ten cents Eastern cheese, grated,  $\frac{1}{4}$  pound melted butter, creamed with the grated cheese. Add little onion grated, lemon, paprika, sherry to taste. Spread on buttered bread.—Mrs. C. H.

**Chicken Sandwiches**—Two cups chopped chicken,  $\frac{1}{2}$  cup walnuts, 3 tablespoons cucumber pickles, chopped fine. Mix with boiled salad dressing into smooth paste. Spread between slices of buttered bread.—Mrs. A. A. D.

**Chicken Salad Sandwiches**—Toast your bread in 3-corner pieces and have reasonably thick. Prepare a moist chicken salad. Spread lettuce leaves on one piece of toast. Cover with salad and put mayonnaise over all. Place toast one top. This makes an excellent luncheon dish.

**English Celery Sandwiches**—One cup celery, 6 stoned olives, 1 tablespoon English walnuts. Chop ingredients fine and moisten

with mayonnaise to a paste and spread upon thin buttered slices of bread.

**Mock Crab Sandwiches**—Rub to a paste 1 tablespoon butter, 2 tablespoons grated cheese, salt, paprika, 1 teaspoon mustard, a little bit of anchovy paste, 1 teaspoon vinegar. Spread between thin slices of toast or on round slices of brown bread.—Mrs. C.

**Crab Sandwiches**—Take the yolk of 1 hard boiled egg, 1 tablespoon softened butter, 1 cup shredded crab and 1 tablespoon lemon juice. Mix all together into a paste and spread on buttered brown bread.

**Egg Pimolas**—Boil 2 eggs. Mash yolks and chop whites very fine. Add a few finely chopped pimolas and mix together with mayonnaise or boiled dressing. Spread on finely cut bread.

**Sandwich Paste**—Fifteen cents' worth of boiled ham, 1 hard boiled egg, 1 German pickle, 1 bottle stuffed olives, 2 or 3 green onions, 1½ teaspoons Heinze's mustard, ¼ teaspoon red pepper. Chop entire mixture to a fine paste and spread on bread.

**Ham Surprise**—Butter cold baking powder biscuit, cut cold boiled ham size of biscuit. Place between wet tops with cold water and put in hot oven for 5 minutes. Nice to eat with afternoon coffee or for Sunday night supper.—A. L. B.

**Lettuce Sandwiches**—Wash and shake dry 1 large head of lettuce and chop it up fine. Add 1 minced, hard boiled egg, salt and pepper to taste and sufficient boiled mayonnaise dressing to mixture so it will spread nicely on thin slices of bread for sandwiches.—C. B. D.

**Sandwich**—One-half cup chopped walnuts, ½ cup chopped dates, 2 tablespoons chocolate. Moisten with cream to make paste. Spread on thin bread and butter.—A. L. B.

**Oyster Sandwiches**—One can oysters. Remove oysters from can and place juice on the stove. When hot stir in cracker meal until thick. Season with salt, pepper and a generous piece butter. Mince oysters and add to paste, let cool and spread on thin slices of any kind of bread.—Mrs. A. N. K.

**Pimiento Sandwiches**—One cup walnuts chopped fine, 1 small can pimientoes also chopped fine. Add a little salt and paprika, mixing all with a little mayonnaise dressing. Spread on bread.

**Pimiento Sandwiches**—Chop contents of 1 can pimientos with a dozen olives and about 10 cents worth of Eastern cheese. Add mayonnaise in generous quantity and spread between slices of buttered bread.—A. T. F.

**Paprika**—Ten cents' worth of Eastern cream cheese. Mash. Add olive oil, drop by drop, to soften, mashing constantly. Then add paprika to taste. Use as paste between buttered bread.

**Hot Sardine Sandwiches**—Mince 1 can sardines in bowl with a fork. Add a little tomato catsup and some Worcestershire sauce. Make toast (cut round). Spread the sardine mixture  $\frac{1}{2}$  inch thick on toast. Add a thin slice of tomato. Then spread grated cheese on top and put in oven until well heated. Serve hot.—Mrs. E.

**Shrimp Sandwiches**—One can shrimps; mince shrimps; cover with lemon juice and let stand a little while. Drain off lemon juice and mix with a hard boiled egg chopped fine and mayonnaise dressing. Spread on thin slices of bread.—Mrs. A. N. K.

**Strawberry Sandwiches**—Half a cup of nice strawberries, 3 tablespoonsful pulverized sugar, 1 tablespoon butter (and  $\frac{1}{4}$  teaspoon of vanilla if liked). Work the butter until creamy. Add the sugar gradually, beating well. Then stir in the vanilla if liked. Spread on unbuttered slices of bread. Cut strawberries in slices or in halves and place between the slices of bread.—M. A. B.

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## CRACKER DISHES

**Breakfast Relish**—Butter crackers. Put in pudding dish, chop ham, 1 layer of ham, 2 layers of crackers. Season well. Cover with milk. Bake 20 minutes.

**Children's Dessert**—Six soda crackers. Pour over hot water to moisten;  $\frac{1}{2}$  cup sugar. Flavor with vanilla. Let cool. Put in punch glasses with whipped cream on top. This dessert is always relished and thought by grown people to be more elaborate than it is.

**Marguerites (Cracker)**—White of 1 egg, 1 cup sugar (granulated),  $\frac{1}{2}$  cup chopped walnuts. Beat egg; add sugar and nuts. Spread on dainty chips or salteens and brown in hot oven.

**New England Cracker Pudding (New Hampshire Favorite)**—Six soda crackers, 2 eggs, 1 quart milk, 1 cup sugar, 1 cup raisins. Flavor with nutmeg. Break crackers in small pieces. Soak in the milk 1 hour. Beat eggs just a little. Add sugar and raisins. Bake in slow oven until you can insert a knife and the pudding will not stick.

**Snacks**—Six soda crackers, butter, sprinkle thick with sugar and cinnamon. Brown in hot oven.

**Cheese Crackers**—Butter soda crackers; either grate cheese or place lumps of cheese. Brown in hot oven.

**Jam Delight**—Spread jam on crackers. Place in hot oven 5 minutes.

**Sardine Sandwiches**—Remove the bones from sardines; pour off the oil. To 1 can of sardines add 1 egg chopped fine, juice of 1 lemon, 6 ripe olives. Mix well and spread between small crackers.

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**YOUR GRANDMOTHER**

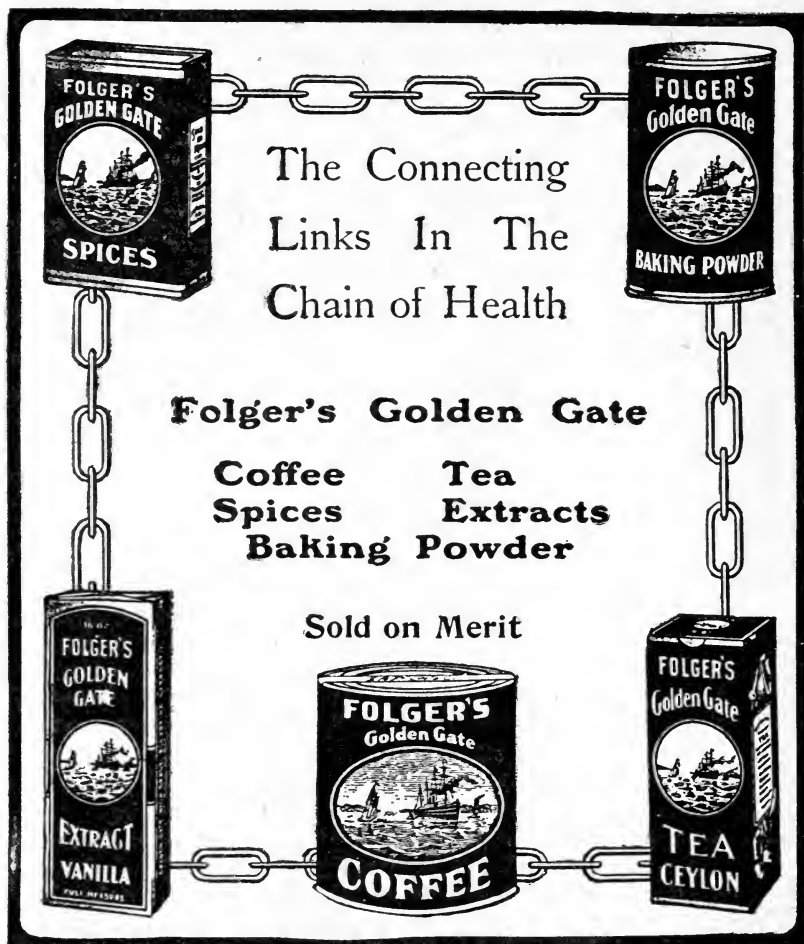
ONCE SAID:

“American Biscuit Company’s  
Cookies are  
Better than I Can Bake.”

SHE NEVER CHANGED HER MIND

# FOLGER'S GOLDEN GATE

*Coffee, Tea, Baking Powder,  
Spices and Flavoring Extracts  
the best that can be produced*



The Connecting  
Links In The  
Chain of Health

**Folger's Golden Gate**

**Coffee      Tea**  
**Spices      Extracts**  
**Baking Powder**

Sold on Merit

The illustration shows a chain of five product packages. At the top left is a box of 'FOLGER'S GOLDEN GATE SPICES'. At the top right is a can of 'FOLGER'S Golden Gate BAKING POWDER'. At the bottom left is a box of 'FOLGER'S GOLDEN GATE EXTRACT VANILLA'. At the bottom center is a can of 'FOLGER'S Golden Gate COFFEE'. At the bottom right is a box of 'FOLGER'S Golden Gate TEA CEYLON'. The packages are connected by a chain of links. The central text 'The Connecting Links In The Chain of Health' is positioned between the top two packages. Below this, the brand name 'Folger's Golden Gate' is centered, followed by a list of products: 'Coffee Tea', 'Spices Extracts', and 'Baking Powder'. Below the list is the phrase 'Sold on Merit'. The entire scene is enclosed in a rectangular border.

**J. A. FOLGER & CO., SAN FRANCISCO**

## CAKES

**Angel Cake**—One cup egg whites,  $\frac{1}{2}$  level teaspoon cream tartar, 1 cup of fine granulated sugar, 1 rounding cup of flour sifted 6 times before measuring, almond or some other light colored flavoring. Beat the whites until foamy or half beaten. Sift in the cream tartar and beat until stiff. Add the sugar and beat together. Sift in the flour and fold in or cut. Add flavoring. Line the cake pan with buttered paper. Cover angel cake the first  $\frac{1}{2}$  hour in a cool oven with a tin cover. Then remove the cover and increase the heat. Bake from 50 minutes to an hour. If oven is hot bake with the door open.—M. Z. T.

**Apple Cake**—Separate 2 eggs, beat yolks, and add 1 cup milk; sift 2 teaspoons baking powder with  $1\frac{1}{4}$  cups flour; add to milk and eggs; beat thoroughly. Then fold in whites of eggs well beaten. Pour into shallow pan. Cover top with sliced apples (or any small fruit in season); dust thickly with 4 tablespoons sugar. Cook about 25 minutes and serve with cream.—E. F. T.

**Apple Cake**—Nine good sized apples, 1 pint sour cream, 6 eggs, 1 level teaspoon cornstarch, 1 cup sugar, 12 slices zwieback, vanilla flavoring. Peel apples and core them; let steam until thoroughly cooked (do not add water); add cream, heat; have eggs well beaten and add next with sugar and cornstarch dissolved in very little water; lastly add flavoring, cook until thick. Have the zwieback rolled very fine; line the bottom of 2 jelly cake tins with plenty zwieback. Pour in the apple mixture; then spread the remaining zwieback over the top; sprinkle with cinnamon and bake 25 minutes in a moderate oven. This is fine. Makes 2 cakes.—Mrs. A. N. K.

**Apple Sauce Cake**—One and one-half cups apple sauce strained and sweetened, 1 cup sugar, 2 cups flour, 1 cup seedless raisins,  $\frac{1}{2}$  cup butter, 1 tablespoon hot water, 2 teaspoonfuls soda dissolved in the water, 1 teaspoonful cloves, 1 teaspoonful cinnamon. Mix together and bake.—Mrs. J. W. T.

**Apple Jelly Cake**—One-half cup butter, 1 cup sugar,  $\frac{1}{2}$  cup sweet milk, 2 eggs, 2 cups flour, 2 teaspoons baking powder.

Makes 3 layers. Filling: One pint grated raw apples, 1 lemon (grated rind and juice), 1 cup granulated sugar, 1 egg. Beat thoroughly and cook in double boiler until apple is done; about 20 minutes. Let cool before spreading between layers. Dust top with powdered sugar.—L. K. G.

**Brown Cake**—One cup sugar, 1 cup syrup (black), 1 cup sour milk, 3 cups flour, 2 eggs (yolks only), 1 teaspoon cinnamon, a pinch of cloves and nutmeg, 1 level teaspoon soda dissolved in little hot water. Put in at the last and stir well. Bake in 4 layers. Make boiled frosting of whites of the eggs and 1 cup of sugar, being careful not to get it hard. Flavor with lemon.—Mrs. G. H. F.

**Caramel Cake**—Syrup: One cup granulated sugar, 1 tablespoon boiling water, 1 cup boiling water. Put sugar and the tablespoon of boiling water into a spider and stir until sugar is dissolved. Boil until it smokes (it must burn). Remove from fire and pour in gradually a cup of boiling water. Stir rapidly and allow to boil until thick as molasses. Bottle for use.

Cake: One-half cup butter, 3 tablespoons caramel, 1½ cups sugar, 1 teaspoon vanilla, 1 cup water, ½ cup sifted flour, yolks 2 eggs, 2 teaspoons baking powder, 2 cups sifted flour, whites 2 eggs. Beat the butter to a cream; add gradually the sugar, the yolks, the water and 2 cups flour. Beat 5 minutes; then add the caramel, vanilla and the ½ cup flour in which has been sifted the baking powder. Fold in beaten whites and bake in layers.—Mrs. E. M. W.

**Cheese Cake**—Line pan with crust made as follows: Two tablespoons butter, ½ cup sugar, 1 egg, little vanilla, flour to roll. Filling: Beat 1 pound schmierkase to a cream, add yolks 4 eggs, ½ cup sugar, ½ pint cream, 1 tablespoon flour dissolved in a little cream, little vanilla, whites 4 eggs (well beaten), added last. Bake 30 to 40 minutes in moderate oven.—S. W.

**Chocolate Layer Cake** (2 layers)—One cup granulated sugar beaten with 2 eggs, ½ cup milk, 1 cup flour sifted with 1 teaspoon baking powder, 1 tablespoon butter brought to boiling point added lastly. Flavoring. Bake in two deep jelly tins. Filling: 1 tablespoon (heaping) chocolate, 2 tablespoons milk, slice of butter about ½ inch thick from roll; let all simmer until melted and smooth; then remove from stove and add about 10 tablespoons powdered sugar and beat until a smooth soft paste. Flavor with a few drops of vanilla and spread between and on top of cake.—Mrs. E. B. C.

**Chocolate Loaf Cake**—One large piece of butter, 1 cup of sugar, 3 eggs beaten one by one, 1 cup milk,  $1\frac{1}{2}$  cups of flour, 2 teaspoonful yeast powder, 3 tablespoonful chocolate, vanilla, 1 cup chopped walnuts.—J. G. K.

**Cinnamon Cake**—One cup sugar, 1 cup molasses,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup boiling water, 1 egg, 1 tablespoon soda,  $1\frac{1}{2}$  tablespoon cinnamon. Stir stiff as for soft ginger bread.—Mrs. G.

**Cocoanut Cake**—Three eggs beaten separately,  $1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup milk, 2 cups flour,  $\frac{1}{2}$  cup butter, 2 teaspoons baking powder, the juice and grated rind of 1 lemon. Cream butter and sugar; add a little at a time the flour, baking powder, yolks of eggs and milk, always beating hard. Lastly fold in lightly the whites of eggs. Spread cocoanut filling between the layers.—S. M.

**Coffee Cake**—One cup sugar,  $\frac{1}{2}$  cup butter, 1 egg,  $2\frac{1}{2}$  cups flour,  $\frac{1}{2}$  nutmeg, 1 teaspoon cloves, 1 teaspoon cinnamon, 2 teaspoons baking powder, 1 cup coffee, 1 cup raisins. Bake 1 hour.—Mrs. E. F. T.

**Coffee Cake**—One-half table slice of butter,  $\frac{1}{2}$  cup sugar, 1 cup warm milk,  $1\frac{1}{2}$  cups flour,  $1\frac{1}{2}$  teaspoons baking powder, 1 egg, pinch of salt, vanilla. This makes two small tins. Sprinkle with cinnamon and sugar mixed or fruit sliced.—Mrs. G. M. B.

**Cornstarch Cake (Loaf)**—One cup butter, 2 cups sugar, cream together; 1 cup milk, 1 teaspoon vanilla, 2 cups flour and  $\frac{1}{2}$  cup cornstarch sifted together, whites 4 eggs, 2 teaspoons yeast powder (heaping) to be added at very last.—Mrs. A. E. E.

**Cream Cake**—(keeps moist in warm weather)—Three eggs; beat together the yolks and 1 cup sugar; add 3 tablespoonful of cold water; then 2 teaspoonful yeast powder stirred into  $1\frac{1}{2}$  cups of flour; lastly the well beaten whites of eggs. Filling: 1 egg,  $\frac{3}{4}$  cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  pint milk heated to boiling point, 1 tablespoonful cornstarch stirred into a little milk. When cool add flavoring.—Mrs. L. H. K.

**Cream Cake**—One cup sugar,  $1\frac{1}{2}$  cups flour, 3 eggs, 2 tablespoon cold water, 1 teaspoon yeast powder. Bake in 2 pie tins, split open and fill with the following cream: 1 pint milk, let come to boiling point; then add 2 large spoons of cornstarch, dissolved in a little cold milk, 2 eggs well beaten, 1 cup sugar; flavor with vanilla.—Mrs. W. P.

**Cream Orange Cake**—Cream  $\frac{1}{4}$  cup butter, 1 cup sugar, 2 eggs and  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  teaspoons baking powder,  $1\frac{1}{2}$  cups flour. Bake in 2 layers. Filling:  $\frac{1}{2}$  cup sugar, 1 egg, 1 heaping tablespoon flour,  $\frac{1}{2}$  tablespoon butter, add grated rind and juice of orange and 1 teaspoon lemon juice. Cook over boiling water. Orange icing: Grate rind of 1 orange, add 1 tablespoon each of orange and lemon juice. Let stand 15 minutes. Strain and add slowly to yolk of egg. Stir in confectioner's sugar until it will spread.—Mrs. H. G.

**"Cupertino" Prune Cake (Fine)**—One cup sugar, 1 cup butter, 2 eggs, 1 cup molasses, 1 cup strong warm coffee with 1 teaspoonful of soda dissolved in it, 4 cups flour, 1 teaspoon each of cloves, cinnamon and nutmeg,  $\frac{1}{2}$  cup seeded raisins (chopped), 1 pound prune meat chopped fine. (Use dried prunes and do not cook them.)—M. C. C.

**Dark Cake**—Three-fourths cup sugar, 1 large tablespoon butter, 1 large tablespoon molasses, 1 egg,  $\frac{1}{2}$  cup sour milk, sweetened with  $\frac{1}{2}$  teaspoon soda,  $1\frac{1}{4}$  cups flour,  $\frac{3}{4}$  cup seeded raisins, 1 teaspoon each of cinnamon, cloves and grated nutmeg.—Mrs. W. B.

**Date Cake**—One cup sugar, 1 cup dates, 1 cup walnuts, 3 eggs, 1 tablespoon flour, 1 teaspoon baking powder. Cream sugar and yolks of eggs; then add flour and baking powder with beaten whites of eggs and lastly the nuts and dates. Bake in spring form  $\frac{1}{2}$  hour.—Mrs. J. W.

**Delicate Cake**—One cup butter,  $2\frac{1}{4}$  cups sugar, 1 cup sweet milk, 4 cups flour, 3 teaspoons baking powder, 6 eggs. Mix powder in flour; cream butter and sugar; add milk; stir in the flour and beat smooth; break in one egg without beating; stir thoroughly; then break in second egg and so continue until all six are in, beating the batter well after each egg. The above quantity will make 1 large loaf.—J. S.

**Devil Cake**—Custard part: 1 cup grated chocolate, 1 cup brown sugar,  $\frac{1}{2}$  cup milk, 1 egg, 1 teaspoon vanilla. Stir together, cook slowly in double boiler until it thickens to cream; let cool. Cake part: One cup brown sugar,  $\frac{1}{2}$  cup butter,  $2\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup milk, 2 eggs; add custard part and just before putting in pans, add 1 teaspoon soda, dissolved in a little hot water. Filling: 1 cup white sugar, 1 cup brown sugar, 1 cup hot water, 1 teaspoon vinegar or a little cream of tartar. Cook about 8 or 10 minutes and beat into whites of 2 eggs.

**Dorcas Cake**—One cup sugar,  $\frac{1}{2}$  cup butter, whites of 3 eggs well beaten,  $\frac{1}{2}$  cup sweet milk, 2 cups flour (scant), 1 teaspoon yeast powder, almond flavor; bake in 2 layers. Frosting: yolks of 3 eggs, 1 cup pulverized sugar, 1 teaspoon vanilla. Beat 15 minutes; spread between the layers and on top.—Mrs. M.

**Dutch Apple Cake**—Mix 1 cupful of scalded milk,  $\frac{1}{3}$  cupful butter,  $\frac{1}{3}$  cupful sugar, and  $\frac{1}{4}$  teaspoon salt. When luke warm add 1 yeast cake, 2 unbeaten eggs, and flour to make a stiff dough. Beat thoroughly, cover and let rise until the mixture has doubled its bulk. Spread in a buttered dripping pan as thinly as possible and brush over with melted butter. Pare 5 apples, in slices; press into the dough. Sprinkle with  $\frac{1}{4}$  cup sugar mixed with  $\frac{1}{2}$  teaspoon of cinnamon. Sprinkle with 2 tablespoons currants. Cover, let rise and bake in moderate oven 30 minutes. Cut in squares, serve hot with or without whipped cream.—Mrs. A. L. B.

**Dutch Tea Cake**—One-fourth pound butter,  $\frac{1}{2}$  pound sugar,  $\frac{1}{2}$  pound flour, 4 well beaten eggs. Cream butter and sugar; then add the flour. Add the well beaten yolks and then add the well beaten whites. Spread this mixture in a pan, thicker than for wafers. Cover top with chopped almonds, ground cinnamon and a little sugar.—Mrs. E. A. E.

**Eggless Cake**—One-half cup butter, 1 cup sugar, 1 cup sour milk, 2 cups flour, 1 cup chopped raisins, 1 teaspoon soda, 1 teaspoon cinnamon,  $\frac{1}{4}$  teaspoon cloves,  $\frac{1}{2}$  teaspoon nutmeg.

**Egyptian Cake**—One and one-half cups sugar,  $\frac{1}{2}$  cup butter,  $\frac{3}{4}$  cup chocolate dissolved in  $4\frac{1}{2}$  tablespoons of hot water, 4 eggs well beaten; hold out a little more than 1 white for icing;  $\frac{1}{2}$  cup milk, 2 scant cups flour, 1 heaping teaspoon baking powder, vanilla. Cream butter and sugar; add eggs, then chocolate; beat very well; then add alternately milk and flour; vanilla. Icing: 1 cup sugar with water boiled until it threads; add to beaten whites. Flavor with mapleine and spread between layers with chopped nuts.—Miss McE.

**Eggless Fruit Cake**—One cup sugar,  $\frac{1}{2}$  cup butter, 1 cup sour milk, 2 cups flour, 1 teaspoon soda, 1 cup chopped raisins,  $\frac{1}{2}$  teaspoon cloves, nutmeg and cinnamon; almonds or citron.—Mrs. C. M. E.

**Eggless Loaf Cake**—One cup sugar mixed with butter the size of an egg, 1 cup sweet milk mixed with a level teaspoonful



of soda, 2 cups flour,  $\frac{1}{2}$  cup crocolate, 1 teaspoonful cloves, cinnamon and allspice, 1 small cup raisins and 15 walnuts chopped fine. Bake in a slow oven 1 hour. Frosting: 2 cups brown sugar,  $\frac{1}{2}$  cup milk, with 4 drops vinegar added to milk. Add milk to sugar and when hot add butter. Stir constantly and remove when it forms a soft ball in cup of cold water. Then beat.—J. W. T.

**Fairy Loaf Cake**—Four eggs beaten separately,  $1\frac{1}{4}$  cups granulated sugar,  $\frac{3}{4}$  cup butter,  $\frac{1}{2}$  cup sweet milk,  $2\frac{1}{2}$  cups flour, 1 teaspoon cream tartar,  $\frac{1}{2}$  scant teaspoon soda and flavor to taste. Sift flour once, then measure, add soda and sift three times. Cream butter and sugar thoroughly. Beat yolks to a very stiff froth and stir in; whip whites to a foam; add cream tartar and whip until very stiff; add milk, then whites of eggs, then the flour and flavor; stir very hard. Divide the mixture in three portions, two small portions and one larger one; in one small portion add chocolate to taste; in the other small portion use Dr. Price's fruit coloring, pink (directions on bottle); drop the colored portions into the white portion of the cake. Put in slow oven at once. Will bake in 30 to 50 minutes.—A. A. D.

**Feather Cake**—Seven eggs (reserve whites of 2 for frosting),  $1\frac{1}{2}$  cups sugar, 3 cups flour, 1 cup water,  $\frac{1}{4}$  cup ground chocolate, 2 teaspoons baking powder, 1 tablespoon butter, 1 teaspoon each of cinnamon, nutmeg and cloves, 1 teaspoon vanilla, little salt. Cream butter and sugar, add yolks of eggs, chocolate, spices, sifted flour and baking powder, beaten whites of eggs and extract. Bake in 3 layers and put together with boiled icing and chopped walnuts or shaved almonds or brazils.—Mrs. E. D. K.

**Fig Cake**—One cup sugar,  $\frac{1}{2}$  cup butter, 3 eggs,  $\frac{1}{2}$  cup sweet milk, 1 cup flour, 1 teaspoonful baking powder (heaping), flavoring. Filling: Take a pound of figs, chop fine and put into a stewpan on the stove. Pour over them a teacupful of water and add  $\frac{1}{2}$  cup of sugar. Cook all together until soft and smooth. When cold, spread between layers of cake.—Mrs. N. H.

**Fruit Cake (Delicious)**—One pound brown sugar, 1 pound butter, 1 pound eggs (8 eggs), 1 pound flour, pinch salt, 2 pounds raisins, 2 pounds currants,  $\frac{1}{2}$  pound citron, 1 nutmeg, 1 tablespoon cloves, 1 tablespoon allspice,  $\frac{1}{2}$  pint brandy, 2 teaspoons baking powder. Cream butter and sugar. Add eggs, brandy, flour and baking powder (also salt), then spices and fruit.—Mrs. N. H. M.

**Fruit Cake**—One pound sugar, 1 pound butter,  $1\frac{1}{2}$  pounds flour (sifted), 3 pounds seeded raisins, 1 pound currants,  $\frac{3}{4}$  pound citron (cut fine), 10 eggs,  $\frac{1}{2}$  cup milk, 1 cup molasses, 1 teaspoon soda, 1 teaspoon each cinnamon and allspice,  $\frac{1}{2}$  teaspoon cloves,  $\frac{1}{2}$  nutmeg. Dredge the fruit well with a part of the flour. Cream the butter and sugar. Dissolve the soda in boiling water and stir into the molasses, adding this to the butter, sugar and spices. Beat the eggs until very light and add to the other mixture with the milk. Then add the flour little by little until thoroughly mixed. Add now gradually the prepared fruit and lastly 1 coffee cup of strong coffee. Bake in well buttered pans. This will make 1 large pan loaf or three smaller ones. Bake slowly about 4 hours.—Mrs. W. H. W.

**Fruit Cake**—One pound flour (dry), 1 pound butter, 1 pound nuts (chopped), 1 pound brown sugar, 1 pound dates, 12 eggs, 1 cup molasses, 2 cups jelly, 2 pounds raisins (seeded), 1 pound seedless raisins, 2 pounds currants, 1 tablespoon cloves, 1 tablespoon cinnamon, 1 tablespoon allspice, 1 tablespoon nutmeg, 1 tablespoon mace, 1 glass white wine, 1 pound citron and lemon peel, 4 teaspoons baking powder (large). Mix to a cream butter and sugar. Sift spices with flour. Put fruit in last, having rolled well in flour.—Mrs. A. H. MacD.

**Cheap Fruit Cake**—Dissolve a level teaspoonful of soda in 2 tablespoons of warm water; add it to  $\frac{1}{2}$  cup New Orleans molasses; mix and add hastily 1 cup thick sour cream, 1 cup sugar, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon cloves,  $\frac{1}{2}$  teaspoon nutmeg and  $2\frac{1}{2}$  cups flour. Beat for 3 minutes; then stir in 1 cup of seeded, chopped raisins and 1 cup currants that have been floured with an extra  $\frac{1}{2}$  cup flour. Bake slowly for 1 hour.

**Fruit Chocolate Layer Cake**—One cupful brown sugar,  $\frac{1}{2}$  cupful butter,  $\frac{1}{2}$  cupful milk (scant), 2 cupfuls flour, 2 teaspoonfuls baking powder, 3 tablespoonfuls ground chocolate, and 3 tablespoonfuls milk heated over kettle and added hot, 2 eggs (whites beaten and added last),  $\frac{1}{2}$  cupful raisins and  $\frac{1}{2}$  cupful walnuts put through food chopper together and added just before the whites of eggs. Bake in two thick layers and put together with white frosting.—Mrs. Jos. L.

**Delicious Fruit Cake**—Three cups sugar, 1 cup butter, 5 eggs, 1 large cup syrup, 4 cups flour, 1 teaspoon soda, 2 pounds raisins, 2 pounds currants,  $\frac{1}{2}$  pound citron, 2 tablespoons each of cinnamon and nutmeg, 1 teaspoon cloves. Boil the raisins until swelled. Drain juice into currants and swell them. Calculate to have 1 cup of juice after they are done and use it in the cake.

Cut the raisins in half with a sharp knife and the seeds will drop out. It is best to prepare them the day before using. Dredge with flour and put in at the last. Bake in large or small loaves in moderate oven. It will keep indefinitely.—Mrs. G. H. F.

**Delicious Fruit Cake (One Egg)**—One cup brown sugar,  $\frac{1}{2}$  cup butter, yolk of 1 egg, saving white for frosting,  $\frac{1}{2}$  cup sour milk with  $\frac{1}{2}$  teaspoon soda,  $1\frac{1}{2}$  cups flour, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon cloves,  $\frac{1}{4}$  of a grated nutmeg, 1 cup seeded raisins. For frosting: White of 1 egg (stiffly beaten), 1 cup granulated sugar, 4 tablespoons cold water. Boil sugar and water slowly until it threads; pour slowly on the egg and beat till cool enough to put on cake.—Mrs. W. M.

**Dried Apple Fruit Cake**—Soak 3 cups dried apples in as little water as possible over night. Then pass through meat grinder or chop fine and boil in 2 cups of syrup  $\frac{1}{2}$  hour. When cold add 1 cup butter, 1 cup sugar, 1 cup sour milk, 4 eggs; dissolve 1 small teaspoon of soda in a little boiling water and put into the sour milk; 4 cups flour,  $2\frac{1}{2}$  teaspoons baking powder, 1 teaspoon cloves, 2 teaspoons cinnamon, 1 teaspoon nutmeg, 1 cup raisins, 1 cup currants, citron to taste. Bake in moderate oven as for any fruit cake.—Mrs. G. H. F.

**English Currant Cake**—One and one-half pounds flour,  $\frac{3}{4}$  pound butter,  $\frac{3}{4}$  pound sugar, 2 eggs,  $\frac{1}{2}$  pint milk,  $\frac{1}{2}$  pound currants, dessert spoon of baking powder, vanilla extract for flavor. Beat butter and sugar to a cream; then add the dry ingredients gradually; add milk as required; eggs last, well beaten. Bake in 2 cakes in round, deep tins. Oven hot at first, then more even.—M. G. F.

**Gold Cake**—One and one-half cups granulated sugar, butter size of an egg, 5 yolks and 1 whole egg. Cream the butter and sugar; then add eggs; beat smooth; add 1 cup sifted flour; stir well; then  $\frac{1}{2}$  cup water (almost boiling); add a little at a time and beat rapidly; add  $1\frac{1}{2}$  cups more of flour and 2 teaspoons baking powder; when well mixed add another  $\frac{1}{2}$  cup of hot water; beat thoroughly; add flavor and color to suit taste. Bake in layers in rather hot oven. Filling: 1 cup milk put to boil; moisten 1 teaspoon of cornstarch; beat into it 3 yolks or 1 whole egg and 2 tablespoons of sugar; pour into boiling milk; stir rapidly all the time. Cook until thick and smooth. Cool and flavor.—Mrs. W. M.

**Gold Cake**—Yolks of 8 eggs,  $\frac{2}{3}$  cup butter,  $1\frac{1}{4}$  cups sugar,  $1\frac{1}{2}$  cups flour,  $\frac{2}{3}$  cup milk, lemon flavor, 1 scant teaspoon cream tartar,  $\frac{1}{2}$  teaspoon soda. Cream butter and sugar. Then add

beaten yolks with cream tartar. Add milk, then flour sifted 4 times with the soda in it. Beat well. Bake in moderate oven 50 minutes to 1 hour.—A. A. D.

**Gingerbread**—One-half cup butter,  $\frac{1}{2}$  cup brown sugar, 1 cup molasses, 1 teaspoon mixed mace and cinnamon,  $\frac{1}{2}$  teaspoon ground ginger,  $2\frac{1}{2}$  cups flour, 1 teaspoon soda mixed in flour. Cream butter, sugar and molasses together, after having warmed them slightly; sift spices and soda in flour; add 2 eggs well beaten to  $\frac{1}{2}$  cup of milk. To the butter, sugar and molasses add eggs and milk. Beat well. Then add flour and spices. Stir thoroughly.—Mrs. A. E.

**Molasses Gingerbread**—One-half cup sugar,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup sour milk, 1 egg,  $\frac{1}{4}$  cup butter, 1 teaspoon soda dissolved in sour milk, 2 cups flour, spice to taste.—S. H. T.

**Soft Molasses Gingerbread**—One cup molasses,  $\frac{1}{3}$  cup butter,  $1\frac{1}{4}$  teaspoons soda,  $\frac{1}{2}$  cup sour milk, 2 cups flour, 1 egg, 2 teaspoons ginger,  $\frac{1}{2}$  teaspoon salt. Put butter and molasses in saucepan and cook until boiling point is reached. Remove from fire. Add soda and beat vigorously. Then add milk, egg well beaten and remaining ingredients, mixed and sifted. Bake 15 minutes in buttered sauce tin pans, having pans two-thirds filled with mixture.—Mrs. C. N. S.

**Grandmother's Cake**—One cup butter, pinch salt,  $1\frac{1}{2}$  cups sugar (scant),  $1\frac{3}{4}$  cups flour,  $\frac{1}{4}$  teaspoon mace, 1 cup eggs, 1 teaspoon baking powder. Beat flour and butter together; work to froth; beat sugar and eggs together; then mix with flour and butter. Beat well.—Miss M. B.

**Jam Cake**—One cup sugar,  $\frac{2}{3}$  cup butter, 4 eggs (2 whole eggs and yolks of 2), 3 tablespoonfuls sour milk, 1 teaspoonful soda dissolved in milk, 1 teaspoonful each of cinnamon, clove and nutmeg, 1 glass jam, flour enough to make cake drop slowly from spoon (about  $2\frac{1}{4}$  cups). Filling: 1 cup sugar, 1 tablespoon vinegar, water enough to dissolve. Let boil until it strings from spoon; then drop slowly in the whites of 2 eggs, beaten. Beat well.—Mrs. M. D. H.

**Jelly Roll**—Four eggs, beaten separately; 1 cup sugar, 1 cup flour, 1 teaspoonful yeast powder. Bake in quick oven in 1 sheet. Spread while hot with jelly. Wring out a towel in hot water, turn cake on towel, spread jelly and roll quickly.—S. T.

**Jenny Lind Cake**—One small cup butter, 2 small cups sugar, 3 good cups flour, 2 teaspoons baking powder, 1 cup cold water,

4 eggs, flavor. Use half of this for the white layers. For the other half add 2 tablespoons New Orleans molasses, 1 teaspoon each of cinnamon, allspice and cloves, 1 nutmeg, 1 cup raisins,  $\frac{1}{2}$  cup citron. Chocolate filling: Grate 3 pieces of unsweetened chocolate and add 1 cup sugar,  $\frac{1}{4}$  cup milk, 1 egg, 1 teaspoon vanilla. Boil all together about 1 minute and when cool spread between layers and on top.—Mrs. R. W.

**Lady Baltimore Cake**—One cupful butter, 2 cupfuls sugar,  $3\frac{1}{2}$  cupfuls flour, 1 cupful sweet milk, the whites of 6 eggs, 2 level teaspoons baking powder and 1 teaspoon rose water. Cream the butter, add the sugar, beating continuously; then the milk and the flavoring; next the flour, into which the baking powder has been sifted, and lastly fold lightly into the dough the beaten whites. Bake in 3 layers. The oven should be hotter than for loaf cake. Filling: Dissolve 3 cupfuls of granulated sugar in 1 cupful of boiling water; cook until it threads; then pour over the stiffly beaten whites of 3 eggs, stirring constantly. To this add 1 cup chopped raisins, 1 cup chopped nut meats, pecans preferred, and 5 figs cut in very narrow, thin strips. With this ice top and sides.

**Lady Washington Cake**—One and one-half cups butter, 3 cups brown sugar; cream; 5 eggs well beaten and added; 1 cup milk, 3 cups flour, 2 teaspoons baking powder, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg; sift together; 1 cup chopped walnuts, 1 cup raisins; dredge in flour and add last.—Mrs. E. D. K.

**Marshmallow Cake**—One and a half cups of granulated sugar,  $\frac{3}{4}$  cup of butter creamed, 1 cup of milk gradually mixed in  $2\frac{1}{2}$  cups of sifted flour, 2 teaspoons baking powder, whites of 4 eggs beaten stiff, 1 teaspoonful vanilla. This makes 3 layers. Icing and filling: Cut up 35 cents pink marshmallows, cut small; boil  $1\frac{1}{2}$  cups granulated sugar and 1 cup water until it threads; then melt marshmallows into  $\frac{1}{2}$  of this and into the other half mix the beaten whites of 2 eggs; then put all together and mix well until stiff. Put between layers and on top.—Mrs. G.

**Lemon Jelly Cake**—One and one-half cups sugar,  $\frac{1}{2}$  cup butter beaten to cream,  $\frac{1}{2}$  cup sweet milk,  $2\frac{1}{2}$  cups flour, 2 teaspoonfuls baking powder, 3 eggs. Jelly: 1 cup sugar, 1 egg, grated rind and juice of 1 lemon, 1 tablespoon water, 1 teaspoon flour. Place dish in boiling water until it thickens. When cool spread between layers.—Mrs. J. P.

**Macaroon Cake**—Dissolve 6 tablespoons grated chocolate in 5 tablespoons boiling water. Leave in bowl. Beat  $\frac{1}{2}$  cup of but-

ter and  $1\frac{1}{2}$  cups sugar to a cream. Then the well beaten yolks of 4 eggs. Add butter and sugar, melted chocolate,  $\frac{1}{2}$  cup sweet milk,  $1\frac{3}{4}$  cups flour. Beat well; then add whites of 4 eggs, 1 teaspoon vanilla and lastly 1 heaping teaspoon baking powder. Bake 40 minutes.. Leave in pan until cold.—Mrs. J. McC.

**Marshmallow Cake**—Four eggs,  $1\frac{1}{2}$  cups sugar (fine), 2 cups sifted flour, 2 teaspoons baking powder, 1 large speck of salt, 1 lemon (juice and grated rind), 1 cup of water. Grate lemon in bowl, break in eggs and beat 10 minutes. Add sugar and beat 5 minutes. Sift in 1 cup of flour, beat 2 minutes. Put juice of 1 lemon with water to fill a cup, stir 2 minutes. Sift in second cup of flour, baking powder and salt and beat all together 2 minutes longer. Enough for 4 small layers. Marshmallow icing: 2 cups of sugar, 1 cup of water, 1 tablespoon vinegar,  $\frac{1}{4}$  pound marshmallows, white of two eggs. Boil sugar, water and vinegar together until stringy; pour slowly over the beaten whites, stirring constantly. Add the marshmallows, a few at a time, and continue beating until smooth. Spread between the layers and on top. Ornament with a few marshmallows. All pink or all white ones can be used, making a pink or white marshmallow layer cake.—M. Z. T.

**Marble Cake**—One-half pound butter and  $1\frac{1}{2}$  cups sugar; cream well; beat 5 eggs in a bowl and add to the creamed butter and sugar; 2 cups sifted flour with 2 small teaspoons baking powder,  $\frac{3}{4}$  cup milk. Add to the creamed butter, etc., alternating a little milk and flour and so on until well mixed. Divide into 3 parts. To the white add lemon flavoring. To the second color with pink fruit coloring and add vanilla. To the third add 2 small tablespoons of chocolate and a little cinnamon. Bake  $\frac{3}{4}$  to 1 hour in a slow oven.—Mrs. G. B.

**Marmalade Cake**—Take enough of any good cake mixture for a loaf cake; add  $\frac{1}{2}$  glass of orange marmalade, 1 tablespoon sherry and 1 teaspoon rum, various spices as desired and enough additional flour to make rather stiff, and bake.—Mrs. U.

**Matzo Cake**—Four eggs, 4 tablespoons matzo flour, 4 tablespoons sugar, 2 tablespoons chopped walnuts, juice of 1 orange, a little cinnamon and nutmeg, a pinch of salt. Mix yolks of eggs and sugar; add orange juice and spices. Beat whites stiff and gradually fold into mixture with flour and nuts. Bake is even oven about  $\frac{3}{4}$  of an hour.—B. B.

**Mocha Cake**—Two cups brown sugar, 2 eggs beaten separately,  $\frac{1}{2}$  cup sour milk,  $\frac{1}{2}$  cup coffee (hot),  $2\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup chocolate, 1 teaspoon soda in hot coffee, 3 tablespoons

butter, vanilla. Bake in layers. Filling:  $\frac{3}{4}$  cup sugar,  $\frac{1}{3}$  cup flour,  $\frac{1}{8}$  teaspoon salt, 1 egg,  $\frac{1}{2}$  cup chocolate, 1 teaspoon vanilla,  $1\frac{1}{2}$  cups scalding hot milk. Mix dry ingredients together and add egg, slightly beaten; pour on gradually hot milk and cook in double boiler until quite thick. Remove from fire and let cool. Wash salt from  $\frac{1}{3}$  cup butter and cream 1 cup powdered sugar into it; then add this to cream filling when said filling is cold. Have layers cold and put filling between with chopped walnuts.

**Mocha Cake**—Yolks of 5 eggs, 1 cup sugar, 1 cup flour,  $1\frac{1}{2}$  tablespoons Mocha extract, pinch of salt and a small tablespoon of baking powder. Add lastly the beaten whites. Bake in 2 layers. Filling: Whip 1 pint of cream. Flavor with  $1\frac{1}{2}$  tablespoons of Mocha extract and sweeten to taste.

**Mocha Torte**—One cup sugar, 4 eggs,  $\frac{3}{4}$  cup flour,  $\frac{1}{2}$  teaspoon baking powder, 2 tablespoons coffee extract. Bake in 2 layers with whipped cream between and on top.—Mrs. M. A. L.

**Nut Cake**—One cup sugar,  $\frac{1}{2}$  cup butter; cream; 1 white of egg beaten stiff,  $\frac{3}{4}$  cup milk or milk and water,  $1\frac{3}{4}$  cups flour, 2 teaspoons baking powder,  $\frac{1}{2}$  cup English walnuts, chopped fine. Ice and lay quarter nuts on top.—C. B. D.

**Nut Cake**—One cup sugar,  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups flour, 2 eggs,  $\frac{1}{2}$  cup sweet milk, 1 teaspoon yeast powder, 1 cup nuts, chopped and dredged with a little flour, before putting in with the rest.—Mrs. G.

**Old Colony Cake**—Three eggs, 1 scant cup butter,  $2\frac{1}{2}$  cups sugar, 1 cup sour milk,  $3\frac{3}{8}$  cups flour, even teaspoon soda, Zante currants, washed and floured; flavor with lemon and a very few drops of almond. Sprinkle sugar over top before baking.—A. E. B.

**One Egg Chocolate Cake**—One egg,  $\frac{3}{4}$  cup sugar, 1 cup flour, 1 teaspoon baking powder, butter size of egg (half beef drippings or lard may be used), vanilla, pinch of salt, milk to make a soft batter. Cream butter, sugar and egg; add flour and baking powder, sifted together. This makes 2 small-sized layers, rather thick. Frosting: 4 tablespoonfuls powdered sugar,  $2\frac{1}{2}$  tablespoonfuls Ghirardelli's ground chocolate, milk to make a stiff paste, about  $1\frac{1}{2}$  tablespoonfuls vanilla. Spread on the layers immediately upon removal from oven, as the cake must be hot to make the frosting melt.—L. L. P.

**One, Two, Three, Four Cake**—One cup butter, 2 cups sugar, 3 cups flour, 4 eggs, 1 cup milk, 2 level teaspoons yeast powder, 1 teaspoon flavoring. For chocolate cake add 2 teaspoonfuls chocolate. Chocolate filling: 10 cents sweet butter an inch thick,  $1\frac{1}{2}$  cups powdered sugar (rolled); beat well; 4 tablespoons ground chocolate; enough boiling water to dissolve; yolks 2 eggs; teaspoon vanilla.—Mrs. E. J. R.

**Our Uncle Sam's Cake**—One scant cup sugar put into the sifter with 1 cup of unsifted flour; 1 heaping teaspoonful baking powder; sift all together in a mixing dish; break into it 3 eggs (unbeaten); 3 tablespoonfuls melted butter and 3 tablespoonfuls of milk; flavor to suit taste. Stir all well together and bake in a moderate oven.—Mrs. E. F. G.

**Orange Cake**—One-half cup butter, 1 cup sugar, 2 eggs,  $\frac{1}{2}$  cup milk, 2 cups flour,  $\frac{1}{2}$  teaspoon soda, 1 teaspoon cream tartar, rind of 1 orange. Mix in the order given. Make in 2 pans. Put the grated rind of the orange in the cake. Stir powdered sugar into the orange juice until quite thick and spread it between the cakes when cool. This recipe can also be used for cup cakes, using the filling to put on top as icing. It is very good.—Mrs. J. McC.

**Orange Cake**—Two cups sugar,  $2\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup water, 5 eggs, the grated rind and juice of 1 orange, 1 teaspoonful yeast powder. Reserve whites of 2 eggs for soft frosting. Beat the eggs together, add sugar, beat again, put in the orange, then the water and then sift in flour and baking powder. Bake in 2 flat pans for 20 minutes. Icing: Beat whites of the 2 eggs with grated rind and juice of 1 orange, 2 cups powdered sugar. Beat until stiff.

**Orange Cake**—One-half cup butter, 1 cup granulated sugar, 3 eggs (using only white of 2 and 1 whole one well beaten),  $\frac{1}{2}$  cup sweet milk,  $1\frac{1}{2}$  cups sifted flour, 1 teaspoon baking powder, 1 teaspoon orange extract. Bake in 2 layers, coloring the last layer with a little red fruit coloring to make it a deep pink. When cold add the following filling: Juice of 3 oranges, well beaten yolks of 2 eggs,  $\frac{1}{2}$  coffee cup of granulated sugar, 1 tablespoon of cornstarch wet in a little cold water and a pinch of salt. Boil in double boiler and when removed from fire add a little orange coloring paste. Cool before spreading between layers. Frosting for same:  $1\frac{1}{2}$  cupfuls granulated sugar,  $\frac{1}{2}$  cup sweet milk. Boil until it forms in threads from spoon. Have a little orange coloring and orange flavoring in a bowl. Pour in



boiled frosting and stir until it begins to thicken, taking care not to have it too thick before spreading on the cake. The cake must be cold. Let the frosting run over the cake. It will make a pretty cake if care be taken with the frosting. Have pink layer at bottom of cake.—B. B.

**Plain Cake**—Five eggs beaten separately,  $2\frac{1}{2}$  cups sugar, 1 cup butter creamed, 1 cup sweet milk, 4 cups flour sifted, 2 teaspoonfuls baking powder; put whites of eggs in last, flavoring to suit.—H. E. B.

**Poor Man's Cake**—One cup sour milk, 2 cups flour, 1 cup sugar, 1 teaspoon soda, 1 cup raisins, 1 cup currants, butter size of walnut.—Mrs. C. M. E.

**Potato Cake**—Two-thirds cup butter, 2 cups sugar, 1 cup hot mashed potato, 2 cups flour,  $\frac{1}{2}$  cup milk, 1 cup chocolate, 1 cup chopped walnuts, 4 eggs beaten separately, 2 teaspoonfuls yeast powder, 1 teaspoonful cloves, 1 teaspoonful cinnamon, a little nutmeg, pinch of salt.—Mrs. G. W. L.

**Pound Cake**—Eight eggs beaten all together,  $1\frac{1}{2}$  cups butter, 2 cups flour before sifting, 2 cups sugar, 1 teaspoon baking powder. Bake 1 hour.—Mrs. H. A.

**Measured Pound Cake**—One cup butter, 2 cups sugar, 2 cups flour,  $\frac{1}{2}$  cup milk, 1 small teaspoon baking powder, 6 eggs, flavor. Beat the whites very stiff and put in after the milk and yolks, then beat about 10 minutes.—Mrs. R. W.

**Prune Cake**—Three eggs beaten separately, 1 cup sugar,  $\frac{1}{2}$  cup butter, 1 cup prune pulp,  $\frac{1}{2}$  cup prune juice, 1 heaping teaspoonful soda beaten in prune pulp. Add 2 cups sifted flour to make batter.—Mrs. O. C. C.

**Queen's Cake**—Six cups flour, 1 pound sugar, 3 cups butter,  $2\frac{1}{2}$  pounds raisins, 4 eggs, 1 wine glass brandy, 1 teacup milk, 1 teaspoon soda dissolved in the milk, 2 nutmegs,  $\frac{1}{2}$  pound citron, 1 teaspoon mace. This recipe makes 2 large loaf cakes which will keep as well as fruit cake.—Mrs. R. B. P.

**Quisset Cake**—Cream  $\frac{1}{2}$  cup butter with  $1\frac{1}{2}$  cups of sugar, yolks of 3 eggs beaten well,  $\frac{1}{2}$  cup milk beaten in slowly with  $1\frac{1}{2}$  cups of flour with 1 teaspoonful of baking powder; add whites of eggs beaten very stiff; dissolve 6 tablespoonfuls of Baker's chocolate in 2 tablespoonfuls of boiling milk and add this to cake dough lastly. Bake slowly and remove from oven as

soon as it is done, as it will cook too much and become dry. Butter frosting for quisset cake: Two cups sugar,  $\frac{3}{4}$  cups milk, butter size of an egg. Boil 10 minutes; remove from stove and stir in 1 teaspoonful vanilla; beat until thick and ready to spread.—Mrs. F. J. M.

**Sour Cream Cake**—Sift together 1 cup sugar,  $1\frac{1}{2}$  cups flour,  $1\frac{1}{2}$  teaspoonful baking powder, a pinch of salt, a pinch of soda and flavor. Put 2 eggs in a cup and fill the cup with sour cream; add this to sifted material and beat for a few minutes; bake in moderate oven.—Mrs. W. B. C.

**Sour Milk Cake**—One cup sour milk (thick), 1 cup brown sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  package raisins chopped fine, 2 cups flour, 1 or 2 tablespoons chocolate, 1 teaspoon soda, 1 teaspoon mixed spices. Beat milk and sugar together; add butter melted; sift flour, soda, chocolate and spices together; add raisins and beat all together until it is a smooth rather thick mass.—M. Z. T.

**Snow Ball Cake**—One cup powdered sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet milk, 2 cups flour, whites of 3 eggs, 1 teaspoon baking powder. Cream butter, sugar and egg; then add milk and flour before stirring (moderate oven).—A. E. B.

**Spiced Fig Cake**—Cream  $\frac{1}{2}$  cup of butter with  $\frac{1}{2}$  cup white sugar and  $\frac{1}{2}$  cup brown sugar; add the yolks of 4 eggs beaten light and mixed with  $\frac{1}{2}$  cup of cold water, 3 tablespoons grated chocolate, 1 teaspoon each of allspice and cinnamon,  $\frac{1}{2}$  teaspoon of cloves. The whites of 4 eggs should be added just before the last of the flour, of which take  $1\frac{3}{4}$  cups and 2 teaspoons baking powder. Filling—One-half pound of figs or dates chopped and boiled in  $\frac{1}{2}$  cup of water until tender; then add 1 scant cup sugar and the juice and rind of a lemon; boil until it is thick like jelly.—C. L. B.

**Spice Cake**—Two cups of sugar, 1 heaping cup of butter, 1 cup of milk, 3 cups of flour, 5 eggs, reserve white of 1 for frosting if desired; 2 teaspoonfuls of cinnamon, 1 teaspoonful of cloves, 1 nutmeg, 2 teaspoonfuls of vanilla, 2 teaspoonfuls of yeast powder, 1 cup of raisins.—Mrs. J. W. C.

**Spice Cake**—One-half cup butter, 1 cup sugar, 1 cup sour milk, 2 cups flour, 1 cup chopped raisins, 2 eggs, 1 teaspoon (level) soda, 1 teaspoon cinnamon,  $\frac{1}{4}$  teaspoon cloves,  $\frac{1}{2}$  teaspoon nutmeg, pinch of salt.

**Sponge Cake**—Three eggs, 2 teacups sugar, 3 teacups flour, 1 teacup boiling water, 3 level teaspoons baking powder, vanilla

flavoring. Sift flour twice; bake 50 minutes in moderate oven if made in 1 loaf. Directions—Beat yolks light; add sugar and flavoring and beat light; beat whites to stiff froth and add  $\frac{1}{3}$  of the whites,  $\frac{1}{3}$  of the flour and  $\frac{1}{3}$  water to the yolks and sugar and beat again; continue adding and beating until portions are all in. The baking powder mixed in last of all with 2 table-spoons of flour reserved from the original measure. The boiling water must not be poured on the whites nor on the flour, but close to the side of the mixing bowl.—Mrs. W. H.

**Sponge Cake**—One and  $\frac{1}{4}$  cups sugar, sifted five times; 1 cup of flour, sifted 5 times; whites of 8 eggs beaten stiff; add  $\frac{1}{2}$  teaspoon cream tartar and beat again, then add sugar; beat 5 yolks 10 minutes; add to beaten whites with sugar;  $\frac{1}{2}$  teaspoon lemon,  $\frac{1}{2}$  teaspoon vanilla; then add flour gradually. Bake in a slow oven.—Mrs. C. H.

**Sponge Cake**—Whites of 4 eggs beaten stiff, 1 coffee cup granulated sugar,  $1\frac{1}{2}$  even tablespoons cornstarch in bottom of coffee cup; add to this enough sifted flour to fill cup, and sift together, adding a teaspoon of baking powder, 4 yolks well beaten, 3 tablespoons of cold water, flavor to taste. Mix yolks of eggs and sugar thoroughly; then add beaten whites; to this add flour beaten very light; then water and lastly flavoring.

**Sponge Cake**—Five eggs, 1 cup powdered sugar, 1 cup sifted flour, 1 teaspoon lemon extract, pinch of salt. Beat yolks of eggs; add sugar and beat 10 minutes; add lemon, salt and whites of eggs beaten stiff; fold in the flour and bake in slow oven.—Mrs. C. F. L.

**Cream Sponge Cake**—Break 2 eggs in a cup and fill up with sweet cream; beat the eggs and cream until they are like froth; then add 1 cup of sugar, 1 cup of flour, 3 teaspoons baking powder.—L. M. C.

**Sponge Cake**—Beat the whites of 3 eggs to a stiff froth; then carefully fold in 1 scant cup of sugar; flavor with lemon. Beat the yolks of 3 eggs until light and thick; add 1 teaspoonful of lemon juice, also  $\frac{1}{4}$  of a cup of hot water, beating the mixture continually. Pour the yolks gradually in with the beaten whites and sugar; then gently fold in 1 cupful of flour. Bake in an oblong loaf in a moderate oven.—F. V. M.

**Plain Sponge Cake**—Beat the yolks of 4 eggs together with 2 cups of fine powdered sugar; stir in gradually 1 cup sifted flour and the whites of 4 eggs beaten to a stiff froth; then 1

cup of sifted flour in which 2 teaspoons baking powder have been stirred, and lastly a scant teacup of boiling water stirred in a little at a time; flavor. However thin the mixture may seem, do not add any more flour. Bake in shallow tins. Very good.—Mrs. H. K. W.

**Potato Sponge Cake**—One-half cup potato flour, 1 cup sugar sifted, 4 eggs,  $\frac{1}{2}$  teaspoon (level) cream tartar,  $\frac{1}{2}$  teaspoon vanilla, pinch of salt. Beat yolks till thick; beat whites with cream of tartar till dry; mix whites and yolks; add sugar and beat till sugar grains disappear; add vanilla and salt; lastly fold in the flour. Bake in moderate oven till it shrinks from sides of the pan.—Mrs. F. J. H.

**Sunshine Cake**—Sift powdered sugar 5 times; then measure  $1\frac{1}{2}$  coffee cups; sift flour 5 times, then measure 1 coffee cup; add 1 even teaspoon cream of tartar after it is sifted to the flour; whites of 10 eggs (stiff), 6 yolks (beaten stiff), 1 teaspoon vanilla. Beat whites of eggs and sugar together; then add beaten yolks; then flour and lastly vanilla. Bake in angel cake tin about 45 minutes in a slow oven.

**Strawberry Cake**—One-half cup butter, 1 cup sugar, 2 eggs,  $\frac{1}{2}$  cup sweet milk, 2 cups sifted flour, 2 level teaspoons baking powder; color with Burnett's fruit red coloring paste. I color the batter a light pink; then fill 1 tin; add a little more color and fill another tin; then a little more color to the third and last layer, taking care to have the darkest layer at bottom of cake and lightest color at the top. When cool add following filling: One generous cup of mashed strawberries, 1 cup pulverized sugar, white of 1 egg. Beat egg to stiff froth; add sugar and berries gradually and beat very thoroughly; spread between layers and on top.—B. B.

**Violet Cake**—One cup of butter creamed, 2 cups of sugar, yolks of 3 eggs, 1 cup of sweet milk, 3 cups of flour, 1 teaspoonful baking powder, whites of 3 eggs. Mix in the order given. Divide the batter into 4 equal parts and bake in 4 layers; color  $\frac{1}{2}$  the batter with violet paste (size of a pea). When baked lay first a light layer, then a violet layer, then a light, then a violet; put together with lemon jelly. Lemon jelly for Violet Cake—Beat 1 egg, add 1 cup of water, the grated rind and juice of 1 lemon; pour this slowly on 1 cup of sugar mixed with 1 tablespoon flour; cook into double boiler until smooth like cream. Frosting—Whites of 2 eggs beaten light, 20 teaspoonfuls of powdered sugar; flavor with violet extract; color with violet paste and decorate with crystalized violets.—Mrs. P.

**Velvet Cake**—Whites of 4 eggs well beaten, 1 cup white sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet milk, 1 cup flour,  $\frac{1}{2}$  cup cornstarch, 1 teaspoon yeast powder. Beat butter and sugar to a cream; add milk; then flour and cornstarch, with yeast powder; then the eggs; flavor with lemon.—Mrs. G.

**Walnut Cream Cake**—One and  $\frac{1}{2}$  cups fine sugar, 3 eggs,  $\frac{1}{2}$  cup butter,  $\frac{2}{3}$  cups sweet milk, 2 cups flour, 2 teaspoons baking powder, vanilla. Mix the butter and sugar as for ordinary cake, but put the eggs in whole, 1 at a time; beat for 3 minutes and then let stand 5 minutes before adding the next egg; when the 3 eggs are added, give to the whole a vigorous beating and bake immediately in 3 layers. Filling—One cup sugar, 5 tablespoons water, 2 egg whites, vanilla,  $\frac{1}{2}$  cup chopped walnuts. Boil the sugar and water until it spins a thread; pour it over the whites, beaten stiff; beat the whole constantly until creamy; spread on each layer; then sprinkle on some nuts, etc. Do not mix the cream and walnuts together.—Mrs. F. C. M.

**World's Fair Cake**—One cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups flour, 3 eggs well beaten, 1 teaspoon baking powder. Let come to a boil 6 large tablespoons chocolate, 3 level tablespoons sugar, 2 level teaspoons milk. Let cool and add to cake part; bake in 2 layers and put together with marshmallow or caramel icing to which has been added chopped walnuts.—Mrs. E. E. McV.

**White Cake**—One and  $\frac{1}{2}$  cups sugar, granulated; butter size of an egg; mix thoroughly; add 1 cup of cold water and 1 cup of sifted flour; beat until smooth; then add 2 cups more of flour and 2 teaspoons baking powder, whites of 5 eggs beaten light. Flavor to taste. Bake in layers; color one if desired. Boiled Icing—One cup sugar, 4 tablespoons boiling water; boil until ropy as for candy; have white of 1 egg beaten light; pour syrup in slowly, beating the whites rapidly until smooth; add color and flavor and pour while warm on cakes.—Mrs. W. M.

Note: I usually make the white and gold cakes (see W. M. gold cake) same baking day, coloring 1 layer of gold cake with Burnett's orange color and using Burnett's mandarin orange flavor for both cake and filling, also some in icing and decorate top with small sections of mandarin oranges.—Mrs. Wm. M.

**White Cake**—One-half cup butter, 2 cups pulverized sugar, 3 cups flour, 1 cup milk, 6 egg whites, 1 heaping teaspoonful baking powder. Cream sugar and butter; add milk and then the flour and baking powder sifted together; add the beaten whites last and bake in a moderate oven 1 hour; flavor to taste.—Mrs. J. W. B.

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## CAKE FILLINGS AND FROSTINGS

**A Good Filling for White Cake**—Two tablespoons chocolate, 1 cup powdered sugar,  $\frac{1}{2}$  cup butter, 2 tablespoons hot strong coffee, vanilla. Mix thoroughly and add cup chopped nuts.—E. McC.

**Filling for Layer Cake**—White of 1 egg beaten to stiff froth, 2 tablespoonfuls of powdered sugar,  $\frac{1}{2}$  a glass of apricot and pineapple jam, 2 spoonfuls of orange marmalade, 1 cup seeded raisins and 6 English walnuts chopped together.—H. K. W.

**Apple Filling**—Four apples grated, juice and rind of 1 lemon, 1 cup sugar,  $\frac{1}{2}$  cup water, flour to thicken (about a tablespoonful). Boil 20 minutes.—Mrs. W. B. C.

**Cake Filling**—One cup sugar, 4 tablespoonfuls cold water; boil until it threads or about 2 minutes. Chop up  $\frac{1}{2}$  cup of raisins and  $\frac{1}{2}$  cup of walnuts; add to sugar and water and spread on cake—any flavoring.—Mrs. J. G. K.

**Chocolate**—One-half large cup grated, unsweetened chocolate, 1 cup milk, 1 cup sugar, yolks of 2 eggs, 2 teaspoons flour (or 3 yolks). Cook until it thickens; add  $1\frac{1}{2}$  teaspoons vanilla.—G. S.

**Chocolate Filling**—One large slice of butter; wash in cold water to remove salt; add 1 cup of chocolate, 2 tablespoons of boiling water, 2 cups of powdered sugar, yolks of 3 eggs and white of 1—drop into above without beating; 1 teaspoon vanilla. Beat well and spread between and over cake.—Mrs. G. B.

**Cocoanut Filling**—One cup milk,  $\frac{1}{2}$  cup cocoanut,  $\frac{1}{4}$  cup sugar. Boil and thicken with 1 tablespoon cornstarch dissolved in milk. Remove from fire and add the beaten whites of 2 eggs, flavor.—Mrs. R. W.

**Cream Filling**—Two cups boiling water with a cupful of sugar dissolved; add a teaspoon of butter. Allow it to boil and dissolve sufficiently, then add 1 tablespoon of cornstarch; boil

until right consistency. Remove from stove and add 1 well beaten egg. Allow it to cool and flavor accordingly. Very nice.—Mrs. W. A. B.

**Feather Filling**—One cup hot water; thicken with flour and let boil. Should be the consistency of thick starch. Cool. Cream 1 cup sugar, 3 large tablespoons butter, 2 beaten yolks of eggs; add 1 cup chopped nuts, 2 tablespoons chocolate. Then, a teaspoonful at a time, beat in the cold flour mixture. Very good.—A. L. B.

**Fig**—One-half pound Smyrna figs, chopped,  $\frac{1}{2}$  pint water,  $\frac{3}{4}$  cup sugar. Boil till a jam. Add 2 or more teaspoons vanilla.—G. S.

**Marshmallow**—Twenty cents' worth of marshmallows; pink or banana; clip in small pieces with scissors; pour over a little boiling frosting syrup, cream smooth and beat into frosting. Put in a little vanilla if white marshmallow is used.—G. S.

**Sarah's Mocha Filling for Cake**—One slice butter  $\frac{3}{4}$ -inch thick, work with a fork in cold water to remove the salt (or buy unsalted butter), drain off water, add  $\frac{3}{4}$  cup of bar sugar, cream well; add slowly 4 tablespoons strong black coffee, 2 tablespoons powdered chocolate, beaten yolks of 2 eggs.

**Mocha Filling**—Ten-cent slice of sweet butter, work it to a cream with the hands, then add  $\frac{1}{2}$  cup of sugar, yolks of 2 eggs; then gradually add a little black strong coffee, a little at a time, until you think it has a mocha taste.

**Mocha Filling for Layer Cake**—One cup powdered sugar,  $\frac{1}{4}$  cup melted butter, 2 tablespoons medium strong coffee. Beat together thoroughly and spread on layers when cold.—C. B. D.

**About Brittle Icing**—A teaspoonful of vinegar beaten into boiled frosting when the flavoring is being added will keep it from being brittle and breaking when the cake is cut. It will be as moist and nice in a week as the day it was made.—M. B.

**Boiled Icing**—One-half cup of milk, 1 cup of sugar. Boil 5 minutes, then take off the stove and beat to a cream.—S. G. B.

**Chocolate Frosting**—Two cups sugar, pinch cream tartar, 1 cup cold water. Stir until sugar is dissolved. Boil until it be-



gins to drop thick from spoon. Beat whites of 2 eggs stiff. Beat in sugar syrup spoonful at a time, leaving on stove to continue cooking until last third will make hard ball in water. Beat well, adding 2 generous squares chocolate grated and 1 teaspoon vanilla. Do not spread until it begins to cream. This makes plenty for 3 or 4 layers. One-half is enough for 2.—Mrs. R. A. L.

**Chocolate Icing for Cake**—Mix a large tablespoonful chocolate with a cup of powdered sugar; add the white of 1 egg and a teaspoonful of vanilla. Beat until thick and spread on top of cake.—F. McG.

**Chocolate Frosting**—Six tablespoons milk, 1 cup sugar, 2 squares Baker's chocolate, butter size of walnut; put in after it gets hot. Boil 3 minutes and flavor and beat until thick enough to spread. Put back on fire if, after beating, it is not hard enough.—Mrs. F. J. M.

**Cocoa Frosting**—One cup powdered sugar, 1 tablespoon cocoa and piece butter big as a walnut stirred into that (have butter little soft); then moisten it with cold coffee, just enough so it will spread on the cake. Flavor with vanilla.—C. I. M.

**Cream Frosting**—One cup powdered sugar, 1 slice butter, cream together; then add  $\frac{1}{2}$  teaspoon vanilla, white of 1 egg, 2 tablespoons cream.—Mrs. W. B. C.

**Fudge Frosting**—One and one-half tablespoons butter,  $\frac{1}{2}$  cup unsweetened powdered cocoa,  $1\frac{1}{4}$  cups confectioner's sugar,  $\frac{1}{4}$  cup milk,  $\frac{1}{2}$  teaspoon vanilla, a few grains of salt. Melt butter, add cocoa, sugar, salt and milk. Heat to boiling point and boil about 8 minutes. Remove from fire; beat until creamy; add vanilla and spread over cake.—Mrs. R. W.

**Karo Frosting**—One and one-fourth cups white sugar,  $\frac{1}{4}$  cup Karo corn syrup,  $\frac{1}{4}$  cup cold water. Cook all together until it hairs good; then remove from the stove and let stand till you beat the white of 1 egg stiff; then pour syrup on it and beat and beat and beat until it gets real thick. I beat it until bottom of the platter feels quite cool; it does not harden like other frosting. You may color it with a few drops of fruit coloring if you wish.—Mrs. F. J. M.

**Rum Filling for Sponge Cake**—One-half cup milk brought to a boil (in double boiler), yolks of 2 eggs, 2 tablespoons sugar. Make a boiled custard of this, then add 1 level tablespoonful of Knox's gelatine soaked in  $\frac{1}{4}$  cup cold water; let cool; then add 3

tablespoonfuls rum and 1 teaspoonful vanilla, and when nearly solid beat up 20 cents' worth of whipping cream to a stiff froth and add to mixture. Beat well and add to center of cake. Garnish with candied cherries and angeleek. The center of sponge cake is cut out to within about an inch of the bottom and within an inch of the side and filling put in. Cherries cut in half and laid around outside rim of cake and angeleek cut up in fine strips and put on filling, laying it on from the center out to the cherried edge in form of a star.—Mrs. U. B. C.

**Strawberry Icing**—One cup powdered sugar, white of 1 egg, 1 cup strawberries, fresh (not mashed). Beat all together and spread on layer cake.—Mrs. R. B. P.

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## COOKIES

**Anise Seed Kisses**—Yolks of 4 eggs,  $\frac{3}{4}$  cup of sugar,  $\frac{3}{4}$  cup of flour, anise seed to taste. Beat very thoroughly; then drop by teaspoons and bake in very slow oven.—C. L. B.

**Almond Cookies**—Beat 4 eggs creamy; add 2 cups brown sugar gradually;  $\frac{1}{2}$  teaspoonful cinnamon,  $\frac{1}{2}$  teaspoonful cloves,  $\frac{1}{2}$  teaspoonful allspice, 5 tablespoonful grated chocolate,  $\frac{1}{2}$  cup seedless raisins, 2 cups flour, 2 teaspoonful baking powder, 1 cup blanched almonds. Cut lengthwise in strips. Bake slowly in large square pan. Make paste of 1 cup powdered sugar and a little milk, and spread on the cake while warm.—A. T. F.

**Bachelor Buttons**—One cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup flour, 1 egg, little nutmeg, little almond extract. Roll in small cakes size of marbles. Dip in sugar and bake.—Mrs. J. W. P.

**Best Ginger Drops**—One-half cup sugar, 1 cup molasses,  $\frac{1}{2}$  cup butter, 1 teaspoon cinnamon, ginger and cloves,  $2\frac{1}{2}$  cups flour. Add 2 well beaten eggs just before baking, 1 teaspoon soda in cup boiling water. This can be made with sour milk also instead of water and of course leaving out butter.—Mrs. H. G.

**Brown Eyed Susans**—Two cups molasses, 1 cup lard, 1 cup sugar,  $\frac{2}{3}$  cup sour milk, 1 tablespoon ginger, 3 teaspoons soda stirred in flour and 1 in milk, 2 eggs; enough flour to roll and cut into cookies. Put raisin in center of each.—Mrs. E. R. S.

**Butter Cookies**—One and  $\frac{1}{2}$  cups sugar, large slice of butter (cream together); add 3 eggs, 1 large tablespoon of brandy,  $1\frac{1}{2}$  teaspoons of yeast powder and enough flour to roll. Brush top with beaten egg; then sugar and cinnamon mixed together and chopped almonds.—Mrs. B. W.

**Cooky Sandwiches**—Mix together 1 cup of butter, 1 heaping cup sugar, 3 eggs, a pint of flour, 2 teaspoons baking powder, vanilla. Roll out thin and sprinkle with sugar. Bake. With a thimble cut a hole in center of half of the cookies and place these on top of the whole one previously spread with jelly.—Mrs. B. L.

**Chocolate Cookies**—One cup brown sugar, 2 eggs, little salt, 2 tablespoons chocolate, 5 tablespoons flour,  $\frac{1}{4}$  teaspoon baking powder, cup of chopped walnuts. First beat eggs, then add sugar, salt, chocolate, flour, baking powder and last the nuts. Drop small spoonful on well buttered pans and bake until brown. Remove from pans as soon as baked.—H. R.

**Cookies (Very Rich)**—Three-fourths lb. butter, 1 cup sugar, 4 eggs,  $1\frac{1}{2}$  cups flour, 1 teaspoon baking powder. Do not grease the pans; use plenty of flour on rolling pin and board as the mixture will be much the consistency of cake dough. Roll out very thin.—H. H. S.

**Cookies**—One and one-half cup of sugar, 1 cup of butter, 2 eggs (whites beaten stiff), 3 tablespoonful sour cream, 1 teaspoonful soda dissolved in a little hot water. Flour enough to handle the dough.

**Cocoanut Kisses**—Whites 3 eggs, 2 cups shredded cocoanut, 3 tablespoons cracker crumbs, 1 cup granulated sugar. Drop by teaspoon on buttered tin and bake 20 minutes.—Mrs. R. B. P.

**Cocoanut Kisses**—Whites of 3 eggs beaten stiff; add 1 cup granulated sugar, 1 teaspoon vanilla; ground crocolate enough to darken. When all mixed put on stove and stir until thin. While stirring put in cocoanut until stiff. Drop on buttered pans and bake 10 minutes.—Mrs. J. McC.

**Chocolate Macaroons**—Whites of 3 eggs well beaten, 1 scant cup granuated sugar, 1 scant cup chocolate, 1 scant cup chopped walnuts. Bake in slow oven (do not grease pan).—Mrs. J. B.

**Currant Cookies**—Three eggs, 1 cup of butter,  $1\frac{1}{2}$  cups sugar, 1 cup currants, 1 teaspoonful cinnamon, 1 teaspoonful soda. Mix soda with 3 teaspoonfuls sweet milk. Put in flour to make stiff. Beat butter and sugar to a cream; then add eggs and stir together. Half lard may be used.—F. McG.

**Drop Cakes**—One egg, 1 cup sugar, 1 cup sweet milk, 1 even teaspoon baking powder, salt and nutmeg, flour enough to make a batter that will drop easily from a teaspoon; fry in hot lard.—Mrs. J.

**Drop Doughnuts**—One-half cup powdered sugar, 1 egg,  $\frac{1}{2}$  cup milk, salt and nutmeg, 1 heaping teaspoon yeast powder, teaspoon melted butter, flour to make it thick enough to drop off of the teaspoon into hot deep fat. Sprinkle powdered sugar on top after fried.—Mrs. S.

**Scotch Cookies**—Cream half pound butter, 6 tablespoons pulverized sugar,  $\frac{3}{4}$  pound flour, flavor; sprinkle with granulated sugar before baking.—Mrs. B. R. K.

**Doughnuts**—Three eggs beaten light, 2 cups sugar, 1 cup rich milk (half cream, if possible), 1 scant teaspoon each of cinnamon and nutmeg, 2 teaspoons lemon, 2 teaspoons, scant, of salt and 2 teaspoons yeast powder. Knead out in small quantities with only enough flour to make a soft dough. Be careful not to put in too much flour. Fry in lard or sweet oil and cottolene.—M. H. H.

**Cream Doughnuts**—Two eggs, beat them well; good big  $\frac{1}{2}$  cup sugar, nearly  $\frac{3}{4}$  cup. Cream together; 1 cup cream, pinch salt, vanilla and nutmeg flavoring, 1 quart flour,  $1\frac{1}{2}$  teaspoons baking powder. Powder doughnuts as soon as they are removed from the fat.—Mrs. B. W.

**Danish Crullers**—Six eggs beaten with a cup of sugar, 2 tablespoonfuls of cream and one tablespoonful of butter. Put flour in until you can roll it out. Roll thin and fry in deep fat. Sprinkle with sugar.—E. McC.

**Fruit Drop Cookies**—One cup butter,  $1\frac{1}{2}$  cups sugar, cream together;  $3\frac{1}{4}$  cups flour, 1 teaspoon soda,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{2}$  teaspoon salt, sift together; 1 cup walnuts,  $\frac{1}{2}$  cup raisins,  $\frac{1}{2}$  cup currants, chop these together; 2 tablespoons of brandy. Drop on buttered tins, from teaspoon,  $\frac{1}{2}$  inch apart.—K. D. S.

**Fruit Cookies**—One-half cup butter,  $\frac{3}{4}$  cup of sugar, 2 eggs (small),  $\frac{1}{2}$  teaspoon soda, 3 tablespoons hot water,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{2}$  cup chopped walnuts,  $\frac{1}{4}$  cup currants,  $\frac{1}{4}$  cup raisins, about  $1\frac{3}{4}$  cup flour. Cream butter, add sugar gradually and beat well; add eggs well beaten; add soda dissolved in the hot water and half of the flour mixed and sifted with the cinnamon and salt. Add raisins and currants cleaned and stoned and chopped, then nuts and remaining flour. Drop spoonfuls on slightly greased tins and bake as other cookies.—Mrs. H. W. M.

**Graham Wafers**—One-half cup of butter, 1 cup sugar, 1 egg, graham flour, 1 level teaspoon soda, 2 tablespoons milk. Beat butter and sugar to cream. Add egg. Dissolve the soda in a tablespoon of hot water. Add to sugar and milk. Work in the flour now, about 3 cups, to make a very stiff dough. Knead until the mixture holds together. Cut in wafers and bake in a moderate oven.—E. C. C.

**Ginger Snaps**—One cup molasses,  $\frac{3}{8}$  cup lard (cook together), 1 egg and 1 cup brown sugar mixed together, 1 tablespoon vinegar, 1 tablespoon soda; put  $\frac{1}{2}$  soda in vinegar and  $\frac{1}{2}$  soda in molasses mixture; 1 tablespoon ginger. Mix all and then add flour enough to roll thin. Cut in small circles and bake on buttered tin.—Mrs. R. B. P.

**H. O. Crisps**—Two eggs,  $\frac{3}{4}$  cup brown sugar,  $2\frac{1}{2}$  cups H. O. oats, 1 teaspoonful baking powder,  $\frac{1}{2}$  teaspoonful salt, 1 tablespoon shortening,  $\frac{1}{2}$  teaspoonful vanilla. Directions for mixing: Beat up eggs thoroughly, add sugar gradually and continue with the beating; put in salt and extract; mix separately the shortening with the H. O. and then mix all together. Drop in small pieces on greased baking pan, leaving a good space between. Bake in a hot, quick oven until crisp and brown; take off with knife.—Mrs. W. B. C.

**Hermits**—One cup butter,  $1\frac{1}{2}$  cups sugar, creamed; 3 eggs, 4 tablespoons milk, 1 small teaspoon each cloves, cinnamon and allspice; a bowl of raisins, citron, currants; 1 teaspoon baking powder; enough flour to make it stiff enough to roll out on board. Cut in any shape and put in floured pan to bake.—Mrs. J. B. B.

**Honey Cakes**—Five eggs, 3 cups flour, 3 teaspoonfuls baking powder, 1 cup sugar, 1 cup honey, 5 tablespoonfuls of ground chocolate, 1 teaspoonful cinnamon, 1 teaspoon allspice. (Very good, will keep a long time).—Mrs. J. W. R.

**Lovers' Knots**—Two eggs, well beaten; 1 teaspoon sugar,  $\frac{1}{4}$  teaspoon salt, flour to make a stiff dough. Knead on floured board. Roll into a thin sheet, cut in ribbons about an inch wide, tie in knots and fry in deep fat. Dredge with powdered sugar.—A. L. B.

**Lady Finger Dainties**—One-half pint cream (whipped), 4 tablespoons powdered sugar, 1 cup chopped nuts, 1 cup chopped marshmallows. Spread on lady fingers.—Mrs. T.

**Macaroons**—One-fourth pound almond paste (grated), 1 cup sugar, whites 3 eggs. Work together and warm over stove, stirring all the time. Drop in small teaspoons on paper placed in a long tin. Bake in moderate oven 20 minutes. Remove from paper when cold by wetting the back.—Mrs. R. B. P.

**Marguerites**—Two eggs beaten together, 1 cup brown sugar,  $\frac{1}{2}$  cup flour, a little baking powder, 1 cup chopped nuts (pecans are best) and a little salt. Drop on buttered pans and bake.

**Mother's Cookies**—One egg,  $1\frac{1}{2}$  cup light brown sugar, 1 cup suet and butter mixed (melted), 2 teaspoons baking powder, plenty of caraway seeds, salt and nutmeg, 1 teaspoonful,  $3\frac{1}{2}$  cups flour.—Mrs. J. W. P.

**Nut Wafers**—Two cupfuls walnut meats, chopped,  $1\frac{1}{2}$  cupfuls brown sugar, 3 heaping tablespoonfuls flour,  $\frac{1}{4}$  teaspoonful baking powder,  $\frac{1}{2}$  teaspoonful salt, 2 eggs. Beat the eggs and add sugar, flour, powder, salt and nuts last. Drop on greased pan about  $\frac{1}{2}$  teaspoonful batter to each wafer.—Miss L.

**Oatmeal Cookies**—One egg, 1 cup flour, 1 cup sugar, 1 cup oatmeal, 1 teaspoon baking powder, pinch of salt, 1 cup raisins, 1 thin slice butter and a little lard. Milk to make dough to drop from teaspoon.—Mrs. J. E.

**Old Fashioned Crullers**—Two cups of sugar, 1 cup of milk, 6 tablespoons of melted butter or lard, 4 eggs, 2 teaspoons cream of tartar sifted in the flour, 1 teaspoon soda dissolved in a little milk,  $\frac{1}{2}$  of grated nutmeg. Flour enough to roll out (about five even cups full). Cut out and fry in deep pan of lard.—Mrs. J. McM.

**Orange Molasses Cookies**—One cup molasses, 1 cup sugar, 1 cup butter and lard mixed, 1 tablespoonful boiling water, 2 teaspoonfuls soda dissolved in the hot water, 2 oranges (rind and juice), 1 egg, 1 teaspoon salt, sufficient flour to roll out cookies. Melt the shortening and mix with the molasses and sugar, orange juice and soda; then add the egg well beaten and lastly the flour. Before baking the cookies sprinkle them with sugar. These cookies should be kept in a tightly closed tin.—F. V. M.

**Peanut Cookies**—Two tablespoons butter,  $\frac{1}{4}$  cup sugar,  $\frac{1}{2}$  cup flour,  $\frac{1}{2}$  cup chopped peanuts, 2 tablespoons milk, 1 teaspoon baking powder,  $\frac{1}{2}$  teaspoon lemon extract or juice, 1 egg. Cream butter and sugar, add beaten egg, sifted flour and baking powder, then stir in the milk. Add peanuts and extract. Drop from teaspoon on unbuttered sheet of paper about 1 inch apart. Bake in moderate oven 15 minutes. This recipe will make 24 cookies.—Mrs. A. D.

**Pyramids (For Breakfast or Tea)**—One well beaten egg, 1 cup sweet milk, two teaspoons baking powder, one teaspoon salt, 2 tablespoons sugar, 1 tablespoonful shortening,  $2\frac{1}{4}$  cups flour. After beating the egg, add milk, salt, sugar and shortening (melted). Add one cup of flour with baking powder and stir;



then add enough flour to make a soft, sticky dough. Drop by teaspoonful several inches apart upon buttered sheets and bake in a quick oven about 15 minutes.—M. Z. T.

**Rolled Oats or H. O. Cookies**—Two cups rolled oats or H. O., 2 cups flour, 1 teaspoon soda, 1 teaspoon salt, 1 teaspoon cinnamon, 1 cup brown sugar,  $\frac{1}{2}$  cup shortening, 1 egg, 4 tablespoons sour milk, 1 teaspoon lemon extract. Mix and sift the dry ingredients, add rolled oats and mix well. Chop in shortening, add beaten egg, milk and extract and mix well. Drop by tablespoon on greased pan, leaving an inch between. Bake about 20 or 25 minutes in a moderate oven.—M. Z. T.

**Raised or Yeast Cake Doughnuts**—One compressed yeast cake, 1 cup lukewarm milk, 4 tablespoons of butter or butter and lard, 2 tablespoons sugar, 1 whole egg and 1 yolk, grated rind of half a lemon, 1 quart of flour. Break yeast cake into a cup of lukewarm milk, add 1 teaspoon sugar; let stand in a warm place until the yeast rises to the surface. Stir 4 tablespoons shortening with 2 tablespoons of sugar to a cream, add 1 whole egg and the yolk of 1 and the grated rind of half a lemon. Add 1 quart of flour and the yeast. Mix all together. Sift flour on the board; knead to a soft dough, being careful not to add very much more flour over the quart—just enough to knead it into a soft ball of dough. Return to the bowl. Let rise until light. Drop by tablespoon into hot fat and fry until a delicate brown. Dust with sugar and drain on brown paper. If desired, the dough after it is light is rolled out on a floured board to about a half inch in thickness; cut it into rounds with a small biscuit cutter; set them on floured tins; cover with a towel; let rise in a warm place to double their size; then fry in hot fat. Two good teaspoons of baking powder can be used instead of the yeast cake and then use the dough as soon as mixed.—M. Z. T.

**Rocks**—One and one-half cups brown sugar, 1 cup butter, 3 eggs (well beaten), 1 teaspoon soda in  $\frac{1}{2}$  cup water (cold), 1 pound raisins (rolled in flour), 1 pound walnuts (broken small),  $2\frac{1}{2}$  cups flour, 1 teaspoon cinnamon. Cream butter and sugar, add eggs, soda, flour and cinnamon; then nuts and raisins. Drop from teaspoon on buttered tin and bake in hot oven.—Mrs. E. D. K.

**Sand Tarts**—One cup butter,  $1\frac{1}{2}$  cup sugar, 3 eggs, 1 tablespoonful of water,  $\frac{1}{2}$  teaspoonful baking powder. Flour to roll thin and sprinkle with sugar. Invert pans and cookies will never burn.—J. E. S.

**Spice Cookies**—Five eggs, well beaten; add 1 cup white sugar, 1 cup brown sugar, 1 teaspoon ground cinnamon,  $\frac{1}{2}$  teaspoon ground cloves,  $\frac{1}{2}$  teaspoon ground allspice, little salt,  $\frac{1}{2}$  cup chocolate, 3 scant cups flour, 3 scant teaspoons baking powder, 1  $\frac{1}{2}$  pounds chopped walnuts,  $\frac{1}{2}$  pound chopped citron. Spread dough in pan and when baked cut in squares.—Mrs. E. D. K.

**Shrewsbury Cookies**—One-half cup butter, grated rind of 1 lemon,  $\frac{3}{4}$  cup sugar, 1 egg, 2 cups of flour or enough to make stiff batter. After putting all ingredients together set in a cool place for one hour; then roll out thin; cut and place on buttered tin. Bake in moderate oven.—Mrs. W. M.

**Springla** (German)—Four eggs (beaten light), 1 pound sugar, 1 pound flour, anise seed (whole) to taste. Roll out on cake-board and cut out very small cookies. Bake and eat after 2 or 3 days.—Mrs. G. F. H.

**Vanilla Wafers**—One-third cup of butter and lard, 1 cup of sugar, 1 egg well beaten,  $\frac{1}{4}$  cup of milk, 2  $\frac{1}{4}$  cups of flour, 1 level teaspoonful of baking powder,  $\frac{1}{2}$  teaspoonful of salt, 2 teaspoonfuls of vanilla.—Mrs. N. C. H.

**Zabajone Kisses**—Put the yolks of 6 eggs,  $\frac{1}{2}$  cup of sugar, and  $\frac{1}{2}$  cup of white wine into the top of double boiler; place this over the boiling water and stir gently until thick; do not cook too long. Kisses: Whites of the 6 eggs, 12 tablespoons sugar, vanilla. Beat the whites until very stiff, add the sugar, a tablespoon at a time; then the vanilla; bake about  $\frac{3}{4}$  hour in a cool oven. Put the "zabajone" in the kisses, which should be baked in gem pans. The tops can readily be cut off, leaving the centers hollow. Place a spoonful of whipped cream on top. (This serves 12 people.)—E. McC.

**MEMORANDA**

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## PASTRY

**Filling for Pie**—One cup chopped rhubarb,  $1\frac{1}{2}$  cups sugar, yolks of 2 eggs, 1 tablespoon cornstarch. Beat whites for the top and spread after pie is baked. Any fruit can be used.—Mary Sargent.

**Hints for Pie Making**—Pie dough several days old, if kept in a cool place, makes more crisp and tender crust than that freshly made.

Sprinkle fine cracker crumbs over the bottom crust in fruit or berry pies that are apt to be too juicy. This is better than thickening with flour, as the free juice is kept in its natural state.

If your custard pie curdles or gets watery, try sifting your sugar with one level teaspoonful of flour. Beat this into the eggs, then add the milk.

**Plain Pie Crust**—One cup of flour, 2 level tablespoons of lard, 3 tablespoons of water. Rub lard into the sifted flour until it is nothing but crumbs; then add water enough to make a soft, rather dry, ball of dough. Flour the board and roll out, slightly dusting the upper part of the crust. (Enough for one pie.)—M. Z. T.

**Almond Tarts**—Roll a nice, rich puff paste thin. Cut out with a glass or cookie cutter. With wine glass or smaller cutter cut out the center of two out of three. Lay rings thus made on the third, and bake. Filling: 2 tablespoons almond paste, 2 eggs, 2 teaspoons flour, 3 teaspoons sugar. Smooth paste with back of spoon, add a little water and let come to a boil. Mix dry flour and sugar and add 3 beaten yolks. Add a pinch of salt and let come to boil, like custard. Fill shells. Cover with meringue of whites, slightly sweetened, and sprinkle a little granulated sugar over top. Put in oven to brown slightly.—Mrs. E. D. K.

**Banbury Tarts**—Quarter pound dried figs, 1 cup seeded raisins, 1 cup water,  $1\frac{1}{2}$  cups sugar, 1 orange, rind and juice; 1 lemon, rind and juice; 1 cup nut meats. Chop fine figs, raisins and rinds. Cook until thick and let cool. Better if made a day before using. Roll rich pie crust thin; cut with biscuit cutter.

Place tablespoon of mixture on one side of crust and fold over. Bake light brown. Splendid with coffee.—Mrs. J. B.

**Banbury Tarts**—One cup raisins, stoned and chopped; 1 cracker finely rolled, 1 egg slightly beaten, 1 cup sugar and grated rind and juice of lemon. Fill puff paste rolled  $\frac{1}{8}$  inch thick and cut in pieces 3 by  $3\frac{1}{2}$  inches, with this mixture, about 2 teaspoonsful to each piece; moisten edge with cream half way round; fold over and press lower edge over upper with three-tined fork dipped in flour. Bake 20 minutes in slow oven.

**Butter Scotch Pie**—Make an under crust of pastry; prick with fork and bake. Part 1—Melt butter (size of walnut), 1 cup brown sugar, 4 tablespoons milk. Boil 5 minutes. Part 2—Beat yolks of 2 eggs, 1 cup milk and 2 tablespoons flour (smoothed with a little water) together and pour in the first part. Boil until thick, stirring all the time. When cool pour into the crust and put on the top the beaten whites of the eggs. Brown in oven.—Mrs. R. B. P.

**Mock Cherry Pie (Cranberry)**—Cut in halves 1 cup cranberries and mix them in a bowl with 1 cup sugar,  $\frac{3}{4}$  cup cold water and 1 tablespoonful of flour. The flour should be mixed dry with the sugar before adding to the cranberries and water. Last add 1 teaspoon vanilla. Bake in deep pie plate between two crusts. This makes one small pie. For a large pie plate add  $\frac{1}{2}$  cup cranberries more and the balance in proportion.—Mrs. C.

**Chocolate Pie**—One cup milk, 1 cup sugar,  $\frac{1}{2}$  cup chocolate, yolks of 2 eggs, pinch salt, 1 teaspoon vanilla, 1 tablespoon flour. Boil till thick. Put into pie crust already baked. Make meringue of the whites of eggs and powdered sugar and brown in oven.—Miss H. B.

**Cocoanut Pie**—One pint milk, pinch salt, 2 tablespoons cornstarch, 3 eggs,  $\frac{3}{4}$  cup sugar, 1 teacup cocoanut, small piece butter,  $\frac{1}{2}$  teaspoon vanilla. Scald milk in double boiler. Add beaten yolks, sugar and cornstarch, dissolved in a little milk. Allow to thicken like custard, stirring all the while. Then add cocoanut. Remove from fire, add vanilla, fill rich pie crust which has been previously baked, add sweetened meringue of whites, sprinkling cocoanut over top, if desired, and brown in oven.—Mrs. E. D. K.

**Cranberry Pie**—One cup of cranberries, chopped very fine or put through grinder. Put over this  $\frac{3}{4}$  cup of sugar and let it

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stand while preparing crust for pie. Then beat into cranberries the yolks of 2 eggs. Put the mixture in crust and bake as for custard pie. When the filling is set, cover with meringue made of two whites, and delicately brown in oven.—Mrs. C. L. B.

**Cream Pie**—Stir to a cream  $\frac{1}{2}$  cup of sugar and 1 teaspoonful butter; add 2 well beaten eggs, 2 tablespoons flour and 2 cups milk. Stir well together and flavor with orange. Bake in under crust.—H. H.

**Fanchonettes**—Invert patty tins and cover with puff paste. Prick and bake in a quick oven until done, but not very brown. Remove, fill with lemon filling, as for lemon pie, and return to oven. Cover with meringue and brown.—M. C. C.

**Frangipan Pie**—Cut and bake three circular pieces of good pastry, flat, about  $\frac{1}{8}$  inch thick. Filling—Mix  $\frac{3}{4}$  cup sugar,  $\frac{1}{4}$  cup flour,  $\frac{1}{8}$  teaspoonful salt, 2 eggs slightly beaten and pour on while stirring constantly  $1\frac{1}{2}$  cups scalding milk. Cook 15 minutes in double boiler, stirring constantly until thickened. Add  $1\frac{1}{2}$  tablespoonful butter, 5 cents worth of macaroons, crushed, or nearly a cup full,  $\frac{2}{3}$  teaspoonful vanilla,  $\frac{1}{3}$  teaspoonful lemon juice. Top off with powdered sugar or whipped cream.—Mrs. S. J. P.

**Lemon-Apple Pie**—Two apples chopped fine, juice and rind of 1 lemon, 1 cup sugar, 1 egg. Bake with two crusts.—J. S.

**Lemon Custard Pie**—One cup of sugar, yolks 3 eggs, 1 spoonful of flour or cornstarch, juice and grated rind of 1 lemon, butter the size of a walnut, 1 cup of milk or water. Mix and cook until it thickens. Beat the whites to a stiff froth and add 4 tablespoons of sugar for the frosting. Beat lightly. Bake the crust first, then fill and add the frosting. Set in a warm oven a few minutes.—Mrs. C. L. S.

**Lemon Pie**—Beat the yolks of 4 eggs with 9 tablespoonfuls of white sugar, add 2 teaspoonfuls of melted butter, half a tumbler of milk and the grated rind and juice of 2 lemons. Pour this mixture into a lower crust and bake. Cover the top of pie with a frosting made of the beaten whites of 4 eggs and 4 tablespoonfuls of powdered sugar, and brown slightly in the oven.—Mrs. M. M.

**Lemon Pie**—One lemon (juice and rind grated), add 3 tablespoonfuls sugar, butter size of a walnut, 2 tablespoonfuls of water. Let this come to a boil. Then pour this slowly over

3 well beaten yolks of eggs. Return to the fire to thicken. When cool add whites of eggs, beaten with 4 tablespoonfuls of sugar. Mix the whites in gently. Put in oven to brown and thicken. This makes one pie.—Mrs. G. F. H.

**Lemon Pie**—Two cups boiling water, pinch salt, small piece of butter, 2 tablespoonfuls cornstarch, 1 cup granulated sugar, yolks of 3 eggs beaten well. Cook for 3 minutes. Add juice and rind of 2 large lemons, after mixture boils. Pour into crust which has been previously baked. Whip up whites with 2 tablespoonfuls of powdered sugar. Spread on top and place in hot oven to brown quickly.—J. G. K.

**Lemon Pie**—Over a quarter of a pound (about 1 cup) of crumbed stale cup or sponge cake squeeze the juice of 3 lemons, grated rind of 2 lemons, add slowly  $1\frac{1}{2}$  cups of rich, sweet cream,  $\frac{1}{2}$  cup sugar, pinch of salt, well beaten yolks of 6 eggs, whipped whites of 3 eggs; pour into 2 crusts and bake in moderate oven; 3 remaining whites use for meringue; add to them pinch of salt,  $\frac{1}{2}$  teaspoon lemon juice,  $\frac{1}{2}$  cup powdered sugar. (This recipe can be cooked in a double boiler, then poured into a cooked crust, if preferred.)—E. C. C.

**Mock Lemon Pie**—One cup stewed rhubarb,  $\frac{3}{4}$  cup sugar, yolks of 2 eggs, 2 tablespoons sweet cream, 1 tablespoon cornstarch, 1 teaspoon lemon extract. Bake in one crust. Cover top with meringue made from beaten whites of the eggs and 3 tablespoons sugar. Brown in oven.—Miss M. B.

**To Make Six Lemon Cheese Cakes**—Yolks of 2 eggs, peel of 1 lemon, juice of 2 lemons, 2 ounces white sugar, 2 ounces fresh butter, crumbled sponge cake if too moist. Work together with a fork. Fill into pastry.—B. H. N.

**Mock Mince Pie**—One egg,  $\frac{1}{2}$  cup molasses, 3 crackers rolled fine, 1 cup water, 2 lemons, a little cloves, allspice, nutmeg, currants and raisins. This quantity makes two pies.—Miss S. H. T.

**Mince Meat**—Two pounds lean meat (boiled), 1 pound suet, 5 pounds apples (chopped), 2 pounds stoned raisins, 1 pound currants,  $\frac{3}{4}$  pound citron,  $2\frac{1}{2}$  cups brown sugar, 3 tablespoons cinnamon, 1 tablespoon mace, 1 tablespoon cloves, 1 tablespoon allspice, 1 tablespoon salt, 2 tablespoons nutmeg, 1 pint sherry, 1 pint brandy, 1 pint cider, 1 bowl currant jelly. Mix all and heat thoroughly.—Mrs. C. H. E.



**Mince Meat**—Get 2½ pounds beef from the rump; boil until tender and leave in the water until cold. Then remove all bones and gristle and chop up very fine in a chopper or with a chopping knife. This will be about 1 pound meat or 4½ cups; 3 pounds apples, peel and chop, 14 cups; ~~¼ pound suet~~ <sup>1 Seeded</sup> ~~chopped~~ <sup>seeded</sup> fine, 2 cups; ~~½ pound citron~~ <sup>1 Seeded</sup> cut in small pieces; 1½ pounds seeded raisins, 1 pound currants, ~~1 pound dates~~ <sup>1 lb</sup> chopped; 1 cup sugar, 1 cup molasses, 2 cups water, 2 cups grape juice or 1 pint boiled cider, 1 cup brandy if desired, juice of 1 lemon and 2 oranges, 1 tablespoon each of salt, mace, cloves, nutmeg, cinnamon; 2 tablespoons each of allspice and ginger. Mix well and cook, stirring frequently, not to let it burn to pan. When boiling hot put into hot Mason jars and seal.—C. B. D.

**Mince Meat**—One pound of suet chopped almost to a powder, all stringy parts removed; 3 pounds of lean beef, boiled until tender and chopped fine; 3 pounds of raisins, seeded; 1 pound of Sultana raisins; 2 pounds of currants; 1 pound of citron, chopped fine; 2 teaspoonfuls of cinnamon, ½ teaspoonful of mace, ½ teaspoonful of cloves, 1 nutmeg, grated; 1 tablespoonful of salt, 2 pounds of brown sugar, 1 quart of boiled cider. Place chopped beef and suet in a large stone crock. Fruit and spices are then added. Boil cider and sugar. Then add. Place crock in pan of water on back of stove. Let stand all day, occasionally stirring. When cold add 1 quart of brandy or 1 pint of sherry wine and 1 pint of brandy. When making pies add sour apples peeled, cored and chopped fine.—L. M. M.

**Mince Meat**—One beef heart, 2 pounds suet, 2 pounds seeded raisins, 4 pounds apples, 2 pounds currants, 2 pounds Sultana raisins, 2 pounds sugar, 1 pound citron, ½ pound candied lemon peel, 1 quart sherry, 1 quart brandy, 2 oranges grated and juice, 2 lemons grated and juice, 2 tablespoons salt, 2 nutmegs grated, ¼ ounce mace, ½ ounce cinnamon, ¼ ounce cloves. Put heart on in boiling water, cook slowly until tender; set away to cool. When cool chop fine; also apples and suet. Shave citron and lemon peel. Mix all dry ingredients well together; add oranges and lemons (grated and juice); then add sherry and brandy; mix well; pack in stone jar; cover closely and put in a cool place. When ready to use it can be thinned with cider.—Mrs. E. F. T.

**Maids of Honor**—One and one-half ounces butter, 3 ounces cocoanut (deseccated), 3 ounces fine sugar, 2 eggs, good pastry, baking powder. Beat the butter, add the sugar, then the eggs, well beaten; then cocoanut and a very small teaspoonful of baking powder. Line small pans with good pastry; then

put mixture in and bake. (We use putty pans.) Put a little raspberry jam next the pastry, under the mixture.—A. T. F.

**Orange Tarts**—Puff paste: 2 cups flour,  $\frac{1}{2}$  teaspoon yeast powder, a little salt; sift this twice; 1 cup lard and butter loosely filled. Chop into the flour. Stir in half a cup of water and roll thin. Enough for 2 dozen tarts. Orange mixture— $\frac{1}{4}$  cup butter, 1 cup sugar, juice of one large orange, 2 eggs, vanilla, 1 tablespoon brandy and nutmeg. Drop one tablespoon orange in each tart and bake like pie—Mrs. J. S.

**Orange Pie**—One cup milk, 1 cup sugar, flour to thicken, juice 3 oranges,  $\frac{1}{2}$  lemon, grate some of the orange peel, yolks 3 eggs. Cook until thick. Bake the shell made from rich pastry. Then pour in the thickened mixture. Beat the whites of eggs stiff and place over pie and return to oven to brown.—Mrs. R. B. P.

*Sweet*  
**Pineapple Pie**—One large can grated or chopped pineapple, 2 eggs, 2 tablespoonfuls cornstarch, butter size of a walnut, 1 cup sugar. Heat juice, then add the other ingredients, leaving pineapple until the last. Have crust baked and fill. Cover with whipped cream.—Mrs. E. McC.

**Prune Pie**—One cup mashed cooked prunes, 1 cup prune juice or water,  $\frac{3}{4}$  cup white sugar, 1 heaping tablespoon flour. Cook all together. When thick add beaten yolks of 2 eggs, lump of butter, salt, juice of 1 lemon and a little vanilla. Fill crust previously baked. Cover top with beaten whites of eggs, sweetened, and brown.—Mrs. J. B.

**Prune Pie**—Take 1 cup prunes, cooked and run through colander. Sweeten to taste. Put in a baked lower crust. Cover with a pint of whipped cream and then sprinkle with chopped walnuts. Serve cold. A delicious pie.—Mrs. E. E. McV.

**Pumpkin Pie**—One pint hot milk, 1 large or 2 small eggs, 1 cup cooked and finely mashed pumpkin or squash (put through sieve),  $\frac{1}{2}$  teaspoon cinnamon, 1 teaspoon ginger,  $\frac{1}{2}$  teaspoon salt,  $\frac{3}{4}$  cup sugar. Have crust ready, fill with mixture and set in oven as soon as possible.—M. A. B.

**Rhubarb Pie**—Make an under crust of rich pastry. Filling—1 cup rhubarb,  $\frac{1}{2}$  cup water, 1 cup sugar; boil 15 minutes. Remove from stove; add yolks of 2 eggs (well beaten). Pour into

the pie crust. Add the beaten whites of 2 eggs into which has been added 1 tablespoon powdered sugar, and brown in oven.—I. L. P.

**Rhubarb Turnover**—Take the tender pink stems, cut in dice. Butter a granite pie tin well, and place the pieces of rhubarb thickly over the bottom. Sprinkle some tiny pieces of butter over it. For the batter take 1 egg,  $\frac{1}{2}$  cup milk, 1 teaspoon of baking powder mixed with 1 cup of flour, or enough to make a thick batter. Into this stir  $\frac{1}{4}$  cup of melted butter, not too hot. Pour this over the rhubarb, and bake in a moderate oven. When done, turn into a large plate, rhubarb side up. Sift over this  $\frac{1}{2}$  cup of granulated sugar, just before serving. This makes a pretty pink dish. Should be served warm with whipped cream.—Mrs. E. L. B.

**Sour Cream Pie**—To the beaten yolks of 2 eggs add  $\frac{3}{4}$  cup sugar,  $\frac{3}{4}$  cup raisins, 1 cup sour cream,  $\frac{1}{2}$  teaspoon cinnamon and cloves. Meringue of whites (2 eggs). Makes a small, though rich, pie.—Mrs. J. H. B.

**Sour Milk Pie**—One cup chopped raisins, 1 cup sugar, 1 cup thick sour milk, grated rind and juice of 1 lemon,  $\frac{1}{2}$  teaspoon cloves,  $\frac{1}{2}$  teaspoon cinnamon, little nutmeg and salt to taste. Bake in two crusts. Make two pies.—A. E. B.

**Squash Pie**—One pint steamed squash, 1 cup brown sugar, 3 eggs, 1 tablespoon molasses, 1 tablespoon melted butter, 1 tablespoon ginger, 1 teaspoon cinnamon, pinch of salt. Add 1 pint of milk. Bake about half an hour. This makes 2 small pies or 1 large one.

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## LIGHT DESSERTS

**Ambrosia**—First—Dissolve 1 rounded tablespoonful of granulated gelatine in  $\frac{1}{2}$  cup cold water and stir over the fire until thoroughly dissolved. Second—Add another  $\frac{1}{2}$  cup cold water to the hot gelatine and let it stand to cool a little until you separate the whites of 4 eggs. Third—Beat the whites of 4 eggs with a tiny pinch of salt until they are very light and 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 1 cup of granulated sugar and keep on beating. Fifth—Add 1 teaspoonful of almond extract and beat again until well mixed. Sixth—Take out  $\frac{1}{3}$  of the mixture and tint pink with fruit coloring. Spread it over the bottom of a deep dish (after putting a piece of plain white paper in the bottom of the dish and putting it in the ice box to get cold), sprinkle chopped pecan nuts lightly 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 the white layer. This is a three-layer pudding, extremely light and fluffy, when properly made, and must be served with whipped cream flavored with vanilla. A wire spoon beater is better for the making of this pudding because it beats air into the whites of the eggs.—Mrs. F. J. M.

**Apricot Fluff**—One pint of hot apricots,  $\frac{1}{2}$  package of gelatine dissolved in 1 cup of cold water, whites of 3 eggs beaten stiff and 3 tablespoons of sugar added when beaten. Mix all together and put into molds. To be eaten with cream. Any kind of fruit may be used. Sets very quickly.—Mrs. A. E. E.

**Apricot Souffle**—One pint apricots through potato masher. Boil, add 2 tablespoons corn starch mixed with cold water; boil until it thickens. Let cool 2 minutes. Add yolks 3 eggs and sugar (to taste), beaten together; add almond flavoring and whites of eggs, beaten stiff and dry, folded in. Serve with whipped cream.—E. A. B.

**Apple Sago**—One quart boiling water, 8 apples, 1 cup sugar, 1 teaspoon salt,  $\frac{1}{2}$  cup sago, 1 lemon rind. First put water, lemon rind and salt in upper boiler. Mix sugar and sago to-

gether. Gradually add to boiling water stirring all the time. Remove scum; cook 10 minutes and place in the lower boiler and allow to cook without stirring until each grain of sago is clear. While sago is cooking pare and core apples and place in a greased baking dish; pour over them the sago mixture and bake until apples are tender. Serve with cream or boiled custard.—D. W.

**Angel Charlotte Russe**—One tablespoon Knox's gelatine,  $\frac{1}{4}$  cup cold water,  $\frac{1}{4}$  cup boiling water, 1 cup sugar, 1 pint heavy cream (whipped), 10c. rolled stale macaroons, 1 dozen marshmallows (cut in small pieces), 2 tablespoons chopped candied cherries,  $\frac{1}{4}$  pound blanched and chopped almonds, flavoring. Soak gelatine in cold water, dissolve in boiling water and add sugar. When mixture is cold, add whipped cream, almonds, macaroons, marshmallows and cherries. Flavor with vanilla, rose or a touch of sherry. Turn into mould and allow to set.—Mrs. E. D. K.

**Banana Pudding**—Two dozen lady fingers, 2 dozen macaroons, 1 dozen large or 1 dozen small bananas,  $1\frac{1}{2}$  pints of soft custard. Put a layer of lady fingers in the bottom of a glass dish, then a layer of bananas sliced thin, a layer of macaroons, one of bananas, and repeat until dish is filled; over the whole pour custard made as follows: One pint of milk, 2 well beaten eggs,  $\frac{1}{2}$  cup of sugar, 1 tablespoon cornstarch, flavor with vanilla. Pour the custard on as soon as you take from stove. Serve cold with whipped cream.—Mrs. L. A. B.

**Baked Bananas**—Strip off  $\frac{1}{3}$  skin lengthwise very carefully; loosen fruit, but do not remove it from skin. Place in baking dish stripped sides uppermost. To each banana allow 1 large tablespoonful brown sugar, 1 tablespoonful sherry, and  $\frac{1}{2}$  teaspoonful butter melted. Pour this over fruit, taking care that it slips between loosened skin and fruit. Put little water in pan to prevent burning. Bake about  $\frac{1}{2}$  hour. Serve hot in skins.—Mrs. D. C.

**Baked Alaska**—One quart mold ice cream frozen very hard, 1 sponge cake a little larger than ice cream brick. Cut cake, put ice cream between layers; cover with meringue and put in hot oven 5 minutes. Meringue—Whites of 5 eggs beaten stiff, 5 tablespoons granulated sugar.

**Banana Sponge**—One-third box of gelatine,  $\frac{1}{3}$  cup cold water,  $\frac{1}{3}$  cup boiling water,  $\frac{1}{2}$  cup sugar, juice of 1 lemon, 1 cup banana pulp, whites of 3 eggs, slices of banana. Soften

gelatine in cold water; add boiling water and sugar; strain over the pulp. Heat to scalding point; let cool a little; add the lemon and beat until light and cold; then beat in whites gradually (first beaten until dry); turn mixture into mould lined with slices of bananas. Serve with cream.—Mrs. L. A. B.

**Caramel Custard**—Take  $\frac{1}{2}$  the quantity of sugar to be used for an ordinary custard and  $\frac{1}{2}$  the quantity of milk. Melt the sugar in an iron pan until a blue smoke appears; have the  $\frac{1}{2}$  portion of milk at the scalding point and into it pour the melted sugar. See that all is dissolved by pouring back into the pan if necessary. When this is cool prepare your custard as usual, using the caramel-flavored milk with the other. Bake in custard cups, or in ordinary punch glasses; set in a pan of hot water in the oven. Serve with whipped cream.—E. L. B.

**Caramel Blanc Mange**—One and one-half teaspoons gelatine softened in  $\frac{1}{3}$  cup of cold water. Cook  $\frac{1}{2}$  cup of sugar to a light brown syrup (caramel); have a sharp fire; stir briskly while cooking; add a scant  $\frac{1}{2}$  cup of water (preferably hot). Let the mixture boil to a thick, smooth syrup; let cool a little, then turn it over the softened gelatine; stir. When this is dissolved strain into 3 cups of thin cream (a pint of cream and cup of milk will do); add a very scant  $\frac{1}{4}$  cup of sugar, a few grains of salt. Stir until sugar is dissolved. Serve with cream.—E. C. C.

**Creme au Caramel**—One quart fresh milk in double boiler; thicken with 2 tablespoons of cornstarch; brown  $1\frac{1}{2}$  cups of brown sugar in sauce pan, stir in the milk, add one teaspoon of butter, dash of salt, yolk of the eggs and stir in the well beaten whites; 1 teaspoon of vanilla.—Mrs. E. K. S.

**Coffee Souffle**—Put in the double boiler  $1\frac{1}{2}$  cups of made coffee,  $\frac{1}{2}$  cup of milk,  $\frac{2}{3}$  cup sugar, 1 tablespoon granulated gelatine. When hot, add a pinch of salt and yolks of 2 eggs beaten a little; stir until the mixture thickens; remove from the fire; add the whites of the eggs beaten stiff; turn into a mold. Chill and serve with cream.—Mrs. T. G. I.

**Cornstarch Pudding** (Sufficient for six or eight)—One pint of milk, 2 heaping tablespoonfuls of cornstarch, 3 tablespoonfuls of sugar, whites of 3 eggs,  $\frac{1}{2}$  teaspoonful of vanilla. Beat the eggs to a stiff froth; dissolve the cornstarch in a little of the cold milk; stir the sugar into the rest of the milk and place it on the fire; when it begins to boil, add the dissolved cornstarch;

stir constantly for a few minutes; when it becomes well thickened, stir in the beaten whites of the eggs, and let it remain a little longer to cook the eggs. Remove from the fire; flavor with vanilla, and turn into a mold. It may be served with a custard made of the yolks of the eggs, with cream or with jelly.—A. B. D.

**Bavarian Coffee Cream**—Boil  $\frac{1}{2}$  cup ground coffee in  $\frac{1}{2}$  cup cold water and strain;  $\frac{1}{2}$  box gelatine soaked in  $\frac{1}{2}$  cup cold water,  $\frac{1}{4}$  pint whipped cream, 1 pint milk, 3 eggs beaten separately,  $\frac{1}{2}$  cup sugar, pinch salt. Beat the yolks of the eggs; add the sugar and salt and beat together; add this to the boiling milk and coffee, stirring constantly until it thickens; then add the gelatine and remove from the fire. When cold and quite thick, add the beaten whites of the eggs and the whipped cream separately. Serve with  $\frac{1}{2}$  pint whipped cream, flavored with vanilla and sweetened.

**Cocoanut Pudding**—Soak 3 tablespoons tapioca over night; in the morning scald 1 quart milk, stir in tapioca and scald 10 minutes; then mix with yolks of 4 eggs, 1 cup sugar, 3 tablespoons cocoanut and stir into milk and scald 5 minutes and put into dish. Beat the whites of eggs with 2 tablespoons sugar for frosting; sprinkle top with cocoanut and put in oven to brown. Oven must be very hot.—Mrs. E. W. B.

**Chocolate Mold**—Four tablespoons cornstarch,  $\frac{1}{2}$  teaspoon vanilla,  $\frac{1}{4}$  cup milk,  $\frac{1}{2}$  cup blanched almonds, 2 cups scalded milk,  $\frac{1}{4}$  cup sugar, 3 ounces chocolate, melted with 2 tablespoons sugar,  $\frac{1}{4}$  teaspoon salt, 3 egg whites. Mix cornstarch with cold milk; add sugar, salt, scalded milk and the melted chocolate, mixed with 2 tablespoons sugar. Cook in double boiler 20 minutes, stirring constantly. Cool slightly, cut and fold in the well beaten egg whites, keeping the mixture as fluffy as possible; add vanilla; decorate the bottom and sides of an oval mold with the halves of almonds arranged in the shape of daisies; pour in the cornstarch mixture; chill, remove from mold, and garnish with candied cherries and beaten cream sweetened and flavored. A more fancy dish is obtained by making double the receipt and putting the chocolate into  $\frac{1}{2}$  the mixture, keeping the other  $\frac{1}{2}$  white. Mold the white in small glasses or timbale molds and arrange around the oval mold. Garnish each small mold with  $\frac{1}{2}$  cherry and the spaces between with cream, forced through the pastry bag.—H. B. F.

**Chocolate Pudding**—One and one-half heaping tablespoons gelatine, 1 quart milk, 4 tablespoons chocolate, 6 tablespoons sugar, 1 teaspoon vanilla extract, pinch salt. Boil all together



for 10 minutes, stirring all the time; remove from fire and add the vanilla. When nearly cold, beat 5 minutes with egg beater. Eat cold with chipped cream.—H. B.

**Chocolate Sponge Pudding**—Eight tablespoons ground chocolate, yolks of 8 eggs, 8 tablespoons sugar beat to a cream, pinch of salt. Add  $1\frac{1}{2}$  tablespoons gelatine to a teacup boiling water and let it stand until warm; mix with above and then add the beaten whites of the eggs; flavor with vanilla.—E. L. M.

**Date Pudding**—One cup sugar, 3 eggs; beat together 1 cup of milk, 1 cup of dates chopped fine, 6 tablespoons of cracker crumbs, 1 teaspoon yeast powder, 1 teaspoon vanilla. Bake 20 minutes. Serve with whipped cream.—Mrs. P.

**Delicate Pudding**—Three heaping tablespoonfuls flour, small piece of butter, juice and grated rind of lemon, 1 cupful sugar, 1 pint boiling water. When thick (cook in a double boiler) add beaten whites of 3 eggs and stir well. Make a custard to put over it of the 3 yolks and a pint of milk. Flavor with vanilla.—Miss L.

**Fig Loaf**—One cup of pulled figs washed thoroughly; cook in double boiler with  $1\frac{1}{2}$  cups of cold water; add  $1\frac{1}{2}$  cups sugar. Cook 10 minutes. After adding sugar, add 1 tablespoonful of dissolved gelatine, chopped figs; mix with  $1\frac{1}{2}$  cups fine bread crumbs; mix well; mold in buttered tin. Eat with whipped cream.—Mrs. A. L. B.

**Farina Pudding** (sufficient for six people)—Two cupfuls of milk (1 pint), 4 tablespoonfuls of farina, 3 tablespoonfuls of sugar, 3 eggs, grated rind of  $\frac{1}{2}$  lemon. Put the milk and lemon zest into a double boiler; when it reaches the boiling point stir in the farina and cook for 5 minutes; then remove from the fire and turn it onto the yolks and sugar, which have been beaten together until light; stir all the time. Let it become cool, but not stiff; when ready to bake it, fold in lightly the whites of the eggs beaten to a stiff froth, a dash of salt added to them before beating; turn into a pudding dish and place in a pan containing enough hot water to half cover it. Bake in a moderately hot oven for 25 minutes. Serve at once, or like other souffles, it will fall. Serve with Sabayon sauce as follows: Put 1 cup of sugar, 1 cup of sherry, and 1 egg all together in a saucepan and whip over the fire until it is little thickened.

**Hamburg Cream**—Five eggs, 2 lemons,  $\frac{1}{2}$  pound of sifted sugar. Beat the yolks with the juice and grated rind of the

lemons, also the sugar; put it on fire and let it come to a boil; then add hastily the whites of the eggs beaten stiff; stir all well together, take immediately off the fire and put in glasses. Put in cool place to set before serving. In making this always use a farina boiler. This recipe will fill eight small glasses.—Mrs. D. C.

**La Favorite**—Make a strong orange jelly and mould in a long mould; put it on a flat platter. Halve apricots, remove the stones and put in place of the stones some blanched almonds and arrange them around the base of the jelly. Serve with whipped cream.

**Prosperity Dessert**—Beat yolks of 4 eggs slightly; add  $\frac{3}{8}$  of a cupful of sugar, 1 lemon grated, 1 tablespoonful of lemon juice,  $\frac{1}{2}$  cupful of Madeira or Sherry wine, a little salt. Cook in double boiler until mixture thickens; stir constantly; then strain; add whites of 4 eggs, beaten stiffly and when well mixed set in pan of ice water, stirring occasionally. Beat  $\frac{3}{8}$  of a cupful of heavy cream stiff; add to first mixture; put in paper cups or individual glasses and sprinkle top with powdered macaroons.—C. M. B.

**Macaroon Souffle**—Twelve macaroons crumbed, 1 cup milk (scald milk); add macaroons, yolks of 3 eggs and  $\frac{1}{2}$  cup sugar beaten together and stirred into milk and macaroons. When it begins to thicken remove from stove. Beat whites stiff and fold into mixture when a little cool; set mixture into pan of hot water and bake till it raises in middle.—B. B.

**Macaroon Tarts**—Five crackers rolled very fine (sodas), 5 eggs separated,  $\frac{3}{4}$  cups sugar, granulated, 1 cup walnuts chopped very fine. Mix yolks and sugar, stirring 20 minutes; add crackers; then nuts; and lastly the well beaten whites. Bake in a slow oven 5 or 10 minutes in a square flat tin. When baked spread a glass of jelly over the top and next a layer of macaroons; set aside till next day; then whip  $\frac{1}{2}$  pint cream; spread over the top of macaroons; then add another layer of macaroons. Cut in squares the size of macaroons and serve. It takes about 30 macaroons for the 2 layers (2 lb.).—Mrs. A. N. K.

**Marshmallow Pudding**—One small can sliced pineapple, 1 pound marshmallows,  $\frac{1}{2}$  pint heavy cream. Put in dish a layer of pineapple cut in small pieces, then a layer of marshmallows (cut in quarters), then another layer of pineapple, etc. Pour over this the juice of the pineapple and let stand for a few

hours; when ready to serve, drain off juice and fold in  $\frac{1}{2}$  pint of whipped cream, which has been flavored. This makes enough for 6 or 8 persons.—Mrs. E. H. M.

**Nesselrode Pudding**—One-half package Knox's gelatine, dissolved in  $\frac{1}{2}$  pint cold water  $\frac{1}{2}$  an hour; then add  $\frac{1}{2}$  pint hot water. Put on to boil 1 pint milk. When it comes to boiling point add ingredients in following manner: Beaten yolks of 3 eggs, 1 cup of sugar,  $\frac{1}{2}$  cup seeded raisins, 3 tablespoonfuls chopped blanched almonds,  $\frac{1}{2}$  cup cocoanut; flavor with vanilla to taste; add gelatine previously dissolved and last the beaten whites of eggs. Stir well while adding ingredients; pour into mould and set to cool. Serve with whipped cream.—Mrs. F. J. M.

**Nut Pudding**—Beat separately the yolks and whites of 6 eggs; to the yolks add  $1\frac{1}{2}$  cups of sugar; to the whites add 3 cups of finely chopped walnuts. Mix together lightly and add 1 teaspoonful of vanilla. Last of all sift in a teaspoonful of baking powder well mixed with a tablespoonful of flour. Bake in 2 deep round cake pans and put together with whipped cream, slightly sweetened. Will serve 10 people.—Mrs. H. B. A.

**Orange Pudding** (delicious)—One cup of fine bread crumbs soaked in  $\frac{1}{2}$  cup of milk, juice of 2 oranges and a little grated rind,  $\frac{3}{4}$  cups of sugar, 2 eggs beaten separately, trifle of nutmeg. Bake from 20 to 30 minutes in a pan of water. Serve hot or cold with whipped cream.—Mrs. H. J. S.

**Pineapple Sponge Pudding**—Three cups boiling water, 5 tablespoons (level) cornstarch, 4 tablespoonfuls (level) sugar,  $\frac{1}{4}$  teaspoon salt, 1 cup grated pineapple, 1 tablespoon lemon juice, whites of 2 eggs. Mix cornstarch, sugar and salt; mix with water to a paste; add remainder of water. Put in double boiler. Stir till it thickens. Cook 10 minutes, stirring occasionally. Remove from fire; add flavoring, fruit and well beaten whites. Serve cold with a boiled custard sauce.—Mrs. F. J. H.

**Prune Souffle** (without baking)—Whites of 4 eggs beaten to a very stiff froth,  $1\frac{1}{4}$  teaspoons of gelatine softened in a tablespoon of cold water. When this is softened add a generous tablespoon of boiling water. Then set the cup in a pan of hot water and stir until it is like a thick syrup. Pour slowly over the beaten whites, stirring as for boiled frosting; add  $\frac{1}{2}$  cup of sugar, a few drops of lemon juice and about 1 cup of cooked and finely minced prunes. Sweeten the prunes before taking off the stove. With each extra egg added to this receipt, add  $\frac{1}{4}$  teaspoon of gelatine and a small quantity more water. Serve with cream or custard.—B. C.

**Prune Whip**—Three-fourths pounds of prunes stewed very soft and strained fine through a colander; add 4 tablespoonfuls of sugar, the whites of 4 eggs well beaten. Bake 20 minutes in a slow oven; when cold serve with whipped cream.

**Rum Pudding**—Four eggs, the yellow beaten with 4 tablespoons of sugar until creamy; dissolve 1 box of gelatine. Beat (eggs and sugar) into gelatine; add 4 tablespoons of rum, flavored with vanilla; put whites of 4 eggs, beaten stiff, in last. Serve with whipped cream.—A. A. F.

**Spanish Cream**—Four eggs, 1 quart milk,  $\frac{1}{2}$  box Knox's gelatine and 4 tablespoons sugar. Dissolve the gelatine in the milk and let it come to a boil; pour on to the yolks of eggs well beaten with the sugar; boil again 5 minutes and add whites of eggs beaten to a stiff froth; flavor to taste and pour into moulds.—Serve with cream.

**Sponge Pudding**—Three cups boiling water,  $\frac{1}{4}$  teaspoon salt, 5 tablespoons cornstarch, 4 tablespoons sugar, whites of 2 eggs, 1 teaspoon lemon juice, strawberries or 1 can of grated pineapple. Mix cornstarch, sugar and salt; mix with a little water to a paste; then add remainder of water. Put into double boiler and stir until it thickens; add flavoring, fruit and the whites of eggs beaten; pour into moulds until cold. Serve with yellow sauce.

**Yellow Sauce**—One-third cup butter,  $\frac{1}{3}$  cup sugar,  $\frac{1}{3}$  cup boiling water, 3 tablespoons lemon juice, 2 tablespoons pineapple or strawberry juice, yolks of 2 eggs, lemon rind grated. Cream butter and sugar; then gradually add the yolks lightly beaten; add water and cook in double boiler until thick; remove from fire; add flavoring. Serve cold.—M. Z. T.

**Sponge Coconut Pudding**—Two cups of milk,  $\frac{1}{3}$  cups of sugar, 4 egg yolks,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  teaspoon vanilla, 2 tablespoons wine. Scald the milk in double boiler; mix eggs, sugar and salt; add scalded milk to them; return to double boiler and cook until mixture thickens and is of a smooth and creamy consistency. Arrange in layers 1 dozen macaroons, 1 dozen lady fingers and 1 dozen coconut cakes. Cover with custard and sprinkle with grated coconut.—C. S. M.

**Sago Pudding**—Three cups milk,  $\frac{1}{3}$  teaspoon salt,  $\frac{1}{3}$  cup sago, 2 eggs separated,  $\frac{1}{2}$  cup sugar. Boil milk, salt and sago for 15 minutes or until sago is thoroughly cooked; add the 2

yolks creamed with  $\frac{1}{2}$  cup sugar and boil 2 minutes. Pour into pudding dish and cover with meringue made of the beaten whites and 2 tablespoons sugar; brown slightly. Serve with thin cream.—Mrs. G. F.

**Snow Cream**—Beat the whites of 4 eggs until foamy; then add gradually 4 tablespoonfuls of powdered sugar, beating all the while; then beat until stiff enough to stand alone; add 1 tablespoonful of sherry and a teaspoonful of vanilla; stir in carefully 1 pint of cream, whipped. Serve in small glasses. This will serve 8 persons.—Mrs. D. C.

**Strawberry Bavarian Cream**—Mix 1 pint crushed strawberries with  $\frac{1}{2}$  cup powdered sugar. Cover  $\frac{1}{2}$  box gelatine with  $\frac{1}{4}$  cup cold water to soak until soft; add  $\frac{1}{4}$  cup hot water; dissolve and strain. Stir into the fruit mixture and let stand until it thickens; then beat in  $\frac{1}{2}$  pint of whipped cream.

**Stuffed Peaches**—Chop fine enough walnuts and almonds to fill the crevice from which the stones have been removed; spike them through with a wooden toothpick and stand in a saucepan; sprinkle a thin layer of sugar over them; cover and place in a warm oven for 10 minutes to be well steamed. Serve cold with cream.—A. E. B.

**Trifle**—Three small sponge buns, or home-made sponge cake, 1 pint custard, made with 6 eggs to a pint of milk,  $\frac{1}{2}$  pint cream, 1 tablespoonful icing sugar, 1 white of egg,  $\frac{1}{2}$  pint any kind wine mixed with a little brandy if liked, 2 ounces sweet almonds, jam (raspberry or strawberry). Put a layer of sponge cake in a glass dish, then a layer of jam, then the rest of sponge cake. Pour over the wine to soak all through the cake. Make cup custard and let it cool a little before pouring on. Whip the cream, white of egg, and sugar together and pile on the top—not so much sugar if preferred. Blanch the almonds and cut in strips and stick over the whipped cream. If this quantity of almonds is too much for the top, mix some with the custard before pouring on.—A. T. F.

**An Old English Dessert Called Tipsy Cake**—Spread slices of cake, preferably sponge cake, and halved lady fingers, with raspberry or other jam and place in layers in a dish. Pour on this sufficient sherry to soak the cake thoroughly and a boiled custard. Top the whole with whipped cream and garnish with blanched, shredded almonds and crystallized fruit. Chopped al-

monds should also be scattered through the pudding. This dessert permits of many variations and odds and ends of cake and stewed fruit or fresh berries can be utilized with good results.—B. B.

**Velvet Blanc Mange**—Two cups sweet cream,  $\frac{1}{2}$  ounce gelatine soaked in little cold water 1 hour, 1 cup white sugar (powdered), 1 teaspoon extract, little almonds, 1 glass white wine. Heat the cream to boiling point. Stir in the gelatine and sugar, and as soon as dissolved take from the fire. Beat 10 minutes or until very light. Flavor and add the wine by degrees, mixing it in well. Put into moulds wet with cold water. Let stand over night.

**Pineapple Cream**—One-half box gelatine,  $\frac{1}{2}$  cup cold water, dissolve 1 can of shredded pineapple, 1 cup of sugar,  $\frac{1}{2}$  cup boiling water. Boil water, sugar and pineapple 10 minutes; pour on gelatine; beat well and set aside till quite cool; then add 1 pint of whipped cream; then beat very well from the bottom; pinch salt; set aside to cool.—Mrs. B. R. K.

**MEMORANDA**

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## FROZEN DESSERTS

**Caramel Ice Cream**—One quart heavy cream,  $\frac{1}{2}$  pint milk,  $1\frac{1}{2}$  cups sugar, 1 tablespoon vanilla and pinch of salt. Heat iron spider hot and wipe clean. Melt  $\frac{1}{2}$  the dry sugar in the spider, stirring with knife until all is melted. Have milk hot in double boiler and pour melted sugar into it immediately. As the milk is not as hot as the sugar the latter hardens somewhat and should be allowed to remain in the boiler until melted again. Strain the caramel and milk through cheesecloth into the can of the freezer and set away to cool. When cold add cream, balance of sugar and flavoring and freeze.

**Currant Ice**—Four cups water,  $1\frac{1}{2}$  cups sugar, 2 cups currant juice. Make a syrup by boiling sugar and water 20 minutes, cool, pour over the mashed fruit and squeeze through double cheesecloth and freeze.

**Three of a Kind Ice**—Three oranges, 3 cups sugar, 3 lemons, 3 cups water, 3 bananas. Wash the bananas, add juice of the oranges and lemons, then the sugar and water and stir thoroughly. Freeze as ordinary ice cream.—E. McC.

**Frozen Chocolate Souffle**—Two egg yolks,  $\frac{1}{4}$  teaspoon salt, rind and juice 1 lemon, 2 egg whites, 4 tablespoons sherry wine, 2 ounces chocolate melted,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup cream. Cook first five ingredients until mixture thickens; add beaten whites, chocolate and cream beaten until thick. Pour into serving dish and pack in equal parts of ice and salt. Let stand 3 hours.—Mrs. C. S. M.

**Frozen Bananas**—One dozen bananas mashed smooth. Bring 1 pint sugar and 1 pint water to a boiling point. When cold add bananas with juice of 1 orange and 1 lemon. Turn slowly in freezer until mushy. Stir in lastly 1 pint whipped cream. Pack in ice and set aside for 2 hours.—Mrs. C. L. P.

**Frozen Pudding**—One quart cream, whip stiff. Divide in 3 parts. Leave 1 white, color 1 pink with tablet that comes in gelatine; add chocolate to 1. Sweeten to taste. Flavor with



vanilla. Roll  $\frac{1}{4}$  pound stale macaroons fine. Take 5-pound lard pail, wet in cold water, put white cream in bottom, sprinkle layer of macaroons, then chocolate cream, layer of macaroons, then pink cream. Pack in ice cream freezer. Let stand 5 hours. Remove from bucket by placing in warm water a moment. Serve with sponge cake. Pretty easy to make and delicious.—A. L. B.

**Frozen Cantaloupe**—One ripe luscious cantaloupe. Cut in tiny cubes. Sprinkle with a little sugar and pinch of salt. Stand in freezer 1 hour.—Mrs. C. L. P.

**Peach Parfait**—One pint whipped cream, 2 cups yellow peach pulp, 4 cups water and 2 cups sugar, 1 tablespoon lemon juice, or more to taste. Boil water and sugar 20 minutes. Cool and add fruit pulp and lemon juice. Freeze, and when frozen remove the dasher and beat in the whipped cream, being careful not to allow the cream to hit the sides of the can as it will freeze in flakes. A better way is to remove the can from ice and then repack, letting it stand an hour or two. Strawberries, raspberries, pineapple and any other fruit available for ices are nice in this way.—Mrs. Cornell.

**Mousse**—Whip 1 quart of pastry cream until quite stiff and sweeten to taste (about 2 cups of sugar). Divide into 3 parts and flavor 1 with vanilla, another with 3 tablespoons of chocolate that has been mixed with enough hot water to make a paste, and the third with 1 small basket of strawberries that have been sweetened and pressed through a colander. Put 1 part into a mould and sprinkle with macaroon crumbs, then carefully spread on another part, spreading with more macaroon crumbs, and when the third part has been added, cover tightly and pack for 6 or 7 hours in ice and rock salt.

**Grape Sherbet**—One pint Welch's grape juice,  $1\frac{1}{2}$  cups sugar, 1 quart water, 1 tablespoon gelatine dissolved in cold water, juice of 3 lemons.

**Grape Parfait**—One pint grape juice, 1 pint water, juice of 1 lemon,  $\frac{1}{2}$  pound sugar. Stir well and freeze. When frozen stir in carefully 1 pint cream whipped stiff. Cover and pack and let stand 2 hours.

**Strawberry Delectable**—Make a syrup of 1 pint sugar, 1 pint water. Skim and cool. When cold add 3 cups of berry juice and juice of 1 lemon. Freeze.

**Strawberry Water Ice**—One-half drawer strawberries, juice of 3 lemons, 2 cups sugar, 3 pints water, 1 teaspoon gelatine dissolved and added before freezing. Freeze as ice cream.—C. L. B.

**Orange Parfait**—One pint of cream,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup orange juice, 1 teaspoon granulated gelatine, 2 tablespoons cold water, pinch of salt. Add sugar to orange juice and let stand until dissolved. Soften gelatine with cold water and melt by standing over hot water if it seems too hard. Whip cream and add gelatine to orange juice. Stir in the cream. Pack in mould and let stand 2 hours (more will not hurt it) in a pan of 3 cups of ice to 1 cup of salt until fully covered.—Mrs. E. B. C.

**Pineapple Sherbet**—Two tablespoons of gelatine. Soak in 2 cups of cold water 15 minutes. Then dissolve in 2 cups of boiling water 1 can of grated pineapple, 3 cups of sugar, juice of 2 lemons. Add to the strained gelatine. Put in the freezer.—S. J. P.

**Maple Mousse**—One quart cream (stiff beaten),  $1\frac{1}{2}$  cups maple syrup, 4 eggs beaten stiff (whites and yolks beaten separately). Mix syrup and yolks and bring to a hard boil. Take from fire and beat until cold. Add cream and whites of eggs. Freeze.

**Mousse**—Whites of 3 eggs beaten stiff, 1 pint cream beaten stiff, glace fruit (25c.) cut fine, 1 tablespoon sugar, vanilla, 6 walnuts chopped. Mix all together, adding eggs last. Freeze 3 or 4 hours.—Miss H. Bryant.

**Vanilla Ice Cream**—One quart heavy cream, 1 cup sugar,  $\frac{1}{2}$  pint milk or 1 pint if not desired so rich, 1 tablespoon vanilla and pinch of salt. Enough for 10 or 12 people. More sugar and flavoring may be added if desired. Freeze by using 3 saucers of chopped ice to 1 of rock salt.—Mrs. C.

**White Velvet Sherbet**—Juice of 6 lemons, 3 cups sugar, 3 pints milk, 1 teaspoon lemon extract. Mix together and freeze.—Mrs. R. B. P.

**Watermelon Ice**—Two cups sugar,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  pints watermelon juice. Mix and freeze.—Mrs. R. B. P.

**Mousse**—Two eggs (whites only),  $1\frac{1}{2}$  pints thick cream, 2 cups of sugar,  $\frac{1}{2}$  box berries or 4 little baskets, 10 cents' worth of dry macaroons, juice of  $\frac{1}{2}$  lemon. Whip the cream stiff; mash the berries, put through colander; add the sugar and berries, then the cream and whites. Whip stiff.—A. A. D.

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**MEMORANDA**

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## PUDDINGS

**Baked Apple Pudding**—Stir a tablespoonful of butter and  $\frac{1}{2}$  cup of sugar to a cream. Add the yolks of 4 eggs well beaten, the juice and grated rind of 1 lemon, and  $\frac{1}{2}$  dozen sound green apples peeled and grated. Then stir in the 4 beaten whites of the eggs. Season with cinnamon or nutmeg and bake. To be served cold with cream.

**Apple Batter Pudding**—Three apples, pared and cored and cut in eighths, 2 eggs, 4 tablespoons of flour, 1 teaspoon yeast powder, 2 tablespoons sugar, 1 pint of milk. Make a batter of ingredients. Pour over the apples in a buttered pudding dish. Bake 20 minutes. To be eaten with hard sauce.

**Escalloped Apples**—Butter a pudding dish and put layer of peeled sliced apples in bottom. Sprinkle with sugar, bread crumbs, cinnamon and bits of butter. Repeat the layers until dish is full. Bake one hour, covering the dish. Eat hot, with or without sauce.—Mrs. H. G.

**Boiled Bread Pudding**—Soak dry bread or cake in sour milk over night. In the morning add 1 teaspoon soda, dissolved in hot water. Use less soda if pudding is small. Sweeten to taste. Salt. Add cinnamon, allspice and nutmeg. Add 1 cupful chopped raisins, 1 cupful currants, well floured. Put in cans and boil or steam about 3 hours. Serve with liquid and hard sauce. Same as plum pudding.—Mrs. J. S.

**Cup Pudding**—One cup sugar, 2 eggs,  $\frac{1}{2}$  cup milk, butter size of a walnut,  $1\frac{1}{2}$  cups flour, 2 teaspoonfuls baking powder. Fill cups  $\frac{1}{2}$  full of raspberries. Sprinkle little sugar over the fruit and put a spoonful of batter in each cup. Steam 30 minutes. Serve with whipped cream.—Mrs. J. L. P.

**Cherry Pudding**—Three tablespoons sugar,  $\frac{2}{3}$  cup butter, cream;  $\frac{2}{3}$  cup milk, 1 egg,  $1\frac{3}{4}$  cups flour, 1 teaspoon cream tartar.  $\frac{1}{2}$  teaspoon soda, 1 cup stoned cherries (black). Steam in tin dish 1 hour. Serve hot, with lemon sauce or hard sauce.—Mrs. J. L. P.

**Carrot Pudding**—One cup raw carrots, 1 cup raw potatoes (a half teaspoonful of soda in potatoes), 1 cup currants, 1 cup raisins, 1 cup suet chopped, 1 cup sugar, 1 cup flour, citron and different spices. Chop all fine and steam 3 hours.

**Hard Sauce**—One-fourth pound butter, beaten to a cream, with 1 cup powdered sugar added gradually. Four tablespoonfuls boiling water, added gradually, and then beaten white of an egg. Flavor with vanilla.

**Daly Pudding**—Thicken 1 pint of milk with  $\frac{1}{2}$  cup flour. Let simmer 10 minutes. Add small cup sugar and a good  $\frac{1}{2}$  cup butter. Stir while hot until well mixed. When half cold add the beaten yolks of 5 eggs. When cold add the whites of the eggs beaten stiff. Flavor with vanilla. Bake in a 2-quart dish placed in a pan of hot water in a quick oven for half an hour. Serve with hard sauce flavored like the pudding. This makes a large pudding and it is very fine.—Mrs. J. D.

**Date Pudding**—One-fourth cup butter,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup milk, 2 cups flour, 3 eggs,  $\frac{1}{2}$  teaspoon soda,  $\frac{1}{4}$  teaspoon salt, cloves, nutmeg and cinnamon;  $\frac{1}{2}$  pound dates, stoned and cut. First, cream butter, add molasses and soda and beat thoroughly; second, beat eggs, and add them to butter, etc.; then add flour, spices and salt (sifted together), alternately with milk. Beat well. Then add dates rolled in flour. Third, put in a buttered mould and steam  $2\frac{1}{2}$  hours. Serve with hard sauce or brown sugar sauce.

**Date Pudding**—One and one-fourth pounds of dates chopped fine and stoned, 2 loaves of square bread; take soft part and crumble it fine, 2 heaping cups suet chopped fine, 3 eggs, 1 cup of molasses, 1 cup of brown sugar,  $2\frac{1}{2}$  cups of flour with 2 big heaping teaspoons Royal baking powder, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon salt. Steam 4 hours.—Mrs. F. F.

**Fig Pudding**—One cup figs chopped fine, 1 cup bread crumbs, 1 cup sugar, 1 cup flour, 1 egg, 1 cup chopped apples, good slice butter, 2 tablespoons syrup, 2 teaspoons baking powder,  $\frac{1}{2}$  teaspoon nutmeg, cinnamon, cloves. Steam 3 hours in greased tin. Serve with hard sauce or cream sauce.—Mrs. C. M. E.

**Boiled Fruit Pudding**—Beat 3 eggs until light. Add 1 pint of milk and  $3\frac{1}{2}$  cups of flour, and beat until smooth; 1 tablespoon of melted butter,  $\frac{1}{2}$  teaspoon salt, 2 heaping teaspoons of baking powder sifted through the dry flour. Stir in any kind of

fruit. Boil 3 hours. Do not let the water come up high enough to get in the pudding boiler. Serve with hard sauce.—Mrs. L. McM.

**Graham Pudding**—Two cups graham flour,  $\frac{1}{2}$  cup molasses, 1 cup sour milk,  $\frac{1}{2}$  teaspoon soda, 1 cupful chopped dates. Pour in buttered mould and steam between 2 and 3 hours.

**Ginger Drops**—One-half cup brown sugar, 1 cup molasses,  $\frac{1}{2}$  cup butter, 1 teaspoon each of cinnamon, ginger and cloves, 2 teaspoons soda in cup of boiling water,  $2\frac{1}{2}$  cups flour. Add two well beaten eggs the last thing before baking. Bake in gem pans or as a ginger bread and serve hot with lemon foam sauce.—Mrs. F. J. M.

**Indian Pudding**—Two quarts milk, 6 tablespoons meal, 2 cups molasses, 1 cup cold water, 2 eggs. Ginger, cinnamon and salt to taste. Scald the milk (reserving 1 pint), add the meal wet in a little cold milk. Boil a minute or 2, then add molasses, the remainder of the cold milk, cup of cold water and eggs which have been beaten. Bake in moderate oven 3 hours.—Mrs. J.

**Indian Pudding**—Very nice. Five teaspoonfuls of tapioca soaked over night in water, 7 teaspoonfuls of cornmeal, 1 egg,  $\frac{2}{3}$  cup of molasses, 1 quart of milk, small piece of butter, salt to taste, 1 small cup raisins. Cook the cornmeal in a double boiler in 1 pint of the milk, then add the molasses, the egg well beaten, the salt and raisins. Pour the mixture into a pudding dish. Stir in the tapioca a piece of butter and lastly the cold milk. Bake 2 hours in a slow oven. Keep the dish covered.—S. T.

**Mrs. Lincoln's Nut Pudding**—Two cups graham flour, 1 cup chopped walnuts, 1 cup raisins,  $\frac{1}{2}$  teaspoon soda, 2 teaspoons yeast powder, 1 cup milk,  $\frac{1}{2}$  cup syrup. Steam 3 hours.—Mrs. J. H. B.

**Pine Apple Pudding**—Two cups sugar (small), 4 tablespoons butter, 1 can pineapple, 6 eggs, 1 heaping cup bread crumbs. Mix butter, sugar, eggs. Add juice and crumbs. Place in buttered dish and bake  $\frac{1}{2}$  hour in hot oven. Serve with cream and powdered sugar.—Mrs. J. McC.

**Plum Pudding**—One pound suet, shred and chop fine, 1 lb. raisins, stoned, 1 pound currants, wash and bake,  $1\frac{1}{2}$  pounds flour, small piece of citron, sliced fine, 6 eggs, 1 teaspoon each of mace, nutmeg, allspice, cloves and cinnamon,  $\frac{1}{2}$  pint of milk, 3 tablespoons sugar. Beat well. Boil 6 hours if in one pudding, 3 or 4 hours if in several.—Mrs. C. F. L.

**Plum Pudding**—Three heaping cupfuls bread crumbs, 1 cup finely chopped suet,  $1\frac{1}{2}$  cups brown sugar, 4 eggs,  $\frac{1}{2}$  cup milk, 1 small wine glass brandy, 1 pound raisins, 1 pound currants, piece citron, 1 cup jelly, salt, spices to taste. Steam 4 hours.

**Plum Pudding**—One cup of sour milk, 1 cup of molasses, 1 cup of chopped suet or small cup butter, 1 cup of bread crumbs, 2 cups of flour (1 graham), 1 cup of raisins, 1 cup of currants, 1 cup of plums (prunes), 1 teaspoon salt,  $\frac{1}{2}$  cup chopped nuts, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon nutmeg, 1 teaspoon soda, 1 teaspoon allspice. Boil for 3 hours. A little wine or brandy can be added if desired.

**English Plum Pudding**—One lb. each flour, finely chopped beef suet, currants, washed and dried with a cloth, stoned raisins and light brown sugar, 1 cupful thinly sliced orange, citron and lemon peel, mixed, 7 eggs, 1 grated nutmeg and 1 even teaspoonful salt. Mix all dry ingredients together and moisten with the well beaten eggs. Then add to this sufficient beer to make a suitable consistency. Mix well. Boil about 7 hours in well buttered pudding mould. Allow 1 inch for expansion. Serve with brandy sauce.—Mrs. E. A. B.

**Everyday Plum Pudding**—One cup suet, chopped fine, 1 cup raisins, 1 cup currants, citron, 1 cup molasses, 1 cup milk, 1 egg, 4 cups flour, 1 teaspoon each of soda, cinnamon and cloves, a little salt. Boil or steam 3 hours.—J. P.

**Sweet Potato Pudding**—Mix with 1 pound sweet potatoes, grated raw,  $\frac{1}{2}$  teacupful of molasses, 2 beaten eggs, 1 tablespoon of butter, 2 tablespoons of sugar and enough milk to make a thin mixture. Add 1 teaspoon ginger and spice to taste. Bake  $1\frac{1}{2}$  hours.—Miss H. B.

**Prune Pudding (Steam)**—One cup chopped stewed prunes, 1 cup graham flour, 1 cup white flour, 1 cup sweet milk,  $\frac{3}{8}$  cup molasses, 2 eggs (well beaten), 1 heaping teaspoon soda, cinnamon, cloves, nutmeg to taste, pinch of salt. Steam 2 hours. Sauce—Butter size of egg, 1 cup sugar, juice 1 lemon, 1 egg, 6 tablespoons boiling water. Set in kettle until hot and well mixed. Thicken with a little flour.—Mrs. A. M.

**Steamed Raisin Puffs**—One cup sugar, 2 eggs,  $\frac{1}{2}$  cup butter, 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder, 1 cup raisins, stoned and chopped. Cream butter and sugar. Add egg and flour, milk and raisins. Steam in cups  $\frac{1}{2}$  hour. Serve hot with sauce.—Mrs. H. G.



**Suet Pudding**—One cup beef suet, chopped, 1 pint molasses, 1 pint sweet milk, 1 pint warm water, 1 teaspoon soda, 1½ cups raisins, 1 spoon each ginger, cloves and cinnamon, 6 cups of flour, or more; 1 tablespoon baking powder. Steam 3 hours.

**Taylor Pudding**—One-half cup New Orleans molasses, ½ cup sour milk, ½ cup, scant, melted butter, 1 egg, 1 teaspoon soda, ½ dissolved in the molasses and ½ in the sour milk; nearly 2 cups flour, ½ teaspoon cinnamon, ¼ teaspoon cloves, ½ teaspoon nutmeg. Steam or boil 1½ hours. Sauce—One egg, 1 cup sugar. Separate whites and yolks. Beat white stiff and add to beaten yolk and sugar. Whip ½ cup cream. Add and flavor with vanilla.

**Strawberry Pudding**—One pint sifted flour, 2 teaspoons baking powder (heaping), little salt, sweet milk; enough to make a soft batter. Place in a steamer well greased cups. Put in each 2 tablespoons fresh berries. Cover with the batter. Steam for 20 minutes without moving. Serve sauce made of 2 eggs, ½ cup butter, 1 cup sugar, beaten with 1 cup boiling milk and 1 of berries.—Mrs. J. D.

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## PUDDING SAUCES

**Alameda Caramel Sauce**—One cup sugar, 1 cup boiling water, 1 level tablespoon cornstarch, 1 large tablespoon butter, lemon juice or wine to flavor. Caramel sugar by placing in a hot spider. Put over a very low flame and gently stir constantly until reduced to syrup. Into another saucepan place butter when melted. Add cornstarch. Then add to carameled sugar to which you have added the boiling water.

**Brown Sugar Sauce**—One cup brown sugar (heaping), butter size of egg, 1 teaspoon flour (heaping), 1 egg, 1 cup boiling water (large). Mix dry sugar and flour, add egg, butter, water and cook in double boiler until it bubbles (do not boil). Add  $\frac{1}{2}$  cup sherry, or any preferred wine.

**Foamy Sauce No. 1**—One cup powdered sugar,  $\frac{1}{4}$  cup butter, 3 tablespoonfuls hot milk, yolk of 1 egg. Cream the sugar and butter together. Beat the yolk of egg and add to other mixture. Then add the milk. Flavor with 1 tablespoonful sherry and a little nutmeg.

**Foamy Sauce No. 2**—Grated rind and juice of  $\frac{1}{2}$  lemon,  $\frac{1}{2}$  cup white wine or  $\frac{1}{4}$  cup sherry,  $\frac{1}{2}$  cup sugar, 2 eggs. Mix lemon, wine, sugar and yolks of eggs; stir vigorously over fire until it thickens, using a wire whisk; pour on to whites of eggs beaten stiff.

**Foam Pudding Sauce**—Two tablespoons butter,  $1\frac{1}{2}$  cups boiling water. Cook a few minutes. One cup sugar, little salt, yolk 2 eggs. When cold, add whites beaten to a froth. Flavor with vanilla.—J. E. S.

**Hard Sauce**—Beat together  $\frac{1}{2}$  cup butter and 1 cup powdered sugar with a fork until both are light and creamy. Flavor with a teaspoonful of vanilla or lemon juice, brandy or sherry.

**Berkeley Pudding Sauce**—Take 1 egg. Beat the white to a stiff froth, then add the yolk well beaten. Then beat in  $\frac{1}{2}$  cup sugar, and before serving add  $\frac{1}{2}$  cup of cream, whipped stiff. Flavor with vanilla.—Mrs. S. J. P.

**Sauce**—Two cups sugar, 1 cup butter, stir to a cream; yolks of 3 eggs, 1 cup warm water, juice and grated peel of 3 lemons. Beat whites of eggs and stir in lightly.—Mrs. J. B.

**Lemon Butter**—Beat 3 eggs with  $1\frac{1}{2}$  cupfuls sugar; add juice of 3 lemons, a lump butter, 1 cupful hot water and 1 teaspoonful cornstarch. Boil and stir until thick.—Mrs. F. D.

**Lemon Foam Sauce**—One lemon, 1 full cup sugar, scant  $\frac{1}{2}$  cup butter, 2 eggs, 3 tablespoons boiling water. Cream butter and sugar. Add juice and  $\frac{1}{2}$  lemon rind grated. Add eggs beaten well. Beat 10 minutes. Add water. Set it over steam and heat through.—Mrs. F. J. M.

**Velvet Pudding Sauce**—Two cups sugar,  $\frac{1}{2}$  cup cold water; boil until it threads. Slowly pour into beaten whites of 2 eggs. Then very gradually add  $\frac{1}{4}$  cup hot milk. Serve at once.

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## APPLE DAINTIES

**Apples in Bloom**—Eight red apples as nearly of size as possible. Boil till tender, turning with a fork. Remove skin. With a teaspoon scrape the red from the skin. To the water apples were boiled in add juice of lemon, 1 orange cut fine, 1 cup of sugar; boil until rather thick. Pour over apples. When cold put tablespoon of whipped cream on apple, with red pulp on top of cream. Very pretty dish.—A. L. B.

**Apples En Casserole**—Peel and slice Watsonville apples into a large casserole. Add sugar to taste and moisten with cider or water. Cover the casserole and bake several hours until quantity is reduced to  $\frac{1}{2}$ . When cold serve with cream.

**Apple Jack**—Make a nice apple sauce. When finished add a small  $\frac{1}{2}$  cup water and a piece of butter the size of a walnut. Have mixed 1 cup flour, little salt, 1 teaspoon of baking powder, water enough so as to drop with a tablespoon like a dumpling over the warm apple sauce; let boil 10 minutes slowly so fruit won't burn. Sauce to pour over it: One cup of water, good slice of butter,  $\frac{1}{2}$  cup of brown sugar,  $\frac{1}{2}$  teaspoon cornstarch, large teaspoon vanilla, little grated nutmeg; boil 5 minutes and put over pudding. May also be eaten with cream instead of butter or can use peaches or any other fruit. It is quickly made. Very good.—Mrs. L. T. C.

**Apple Porcupines or Stuffed Apples**—Apples, raisins, almonds, nutmeg, walnuts, lemon juice, sugar, water. Make a syrup by boiling  $1\frac{1}{2}$  cups of sugar and  $1\frac{1}{2}$  cups of water about 8 minutes. Pare and core apples and cook in syrup for about 5 minutes. Drain from syrup. Fill cavities with seeded raisins and walnuts chopped fine; moisten with lemon juice and sweeten to taste. Place apples in baking dish; stick pieces of almond cut in long pieces into each apple; pour syrup over and bake in moderate oven about 10 minutes or until soft. Baste while baking.—M. Z. T.

**Apple Shortcake**—One cup flour, 1 tablespoon butter, 1 egg,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup sugar, 1 teaspoon baking powder. Line pie tin with apples and pour dough over. Also fine with peaches.

**Apple Sundae**—Stew sour Watsonville apples. Sweeten, strain through wire sieve. Add whites of 2 eggs and 2 teaspoonfuls gelatine which has been dissolved in water. Whisk very briskly until stiff. Line the dish with split bananas or oranges and pour in the fruit. Sprinkle top with chopped nuts and add a syrup made of sugar and a little strawberry juice and pink sugar.—Watsonville.

**Belle Fleur Custard**—Two cups sweet apple sauce,  $\frac{1}{2}$  teaspoon nutmeg,  $\frac{1}{2}$  cup seeded raisins boiled for 10 minutes, yolks of 2 eggs. Mix well and bake with 1 crust for 15 minutes. Make a meringue of whites of 2 eggs slightly sweetened. Spread over and brown in oven.

**Curried Apples**—Peel and core 6 good sized, firm apples. Mix 1 teaspoonful curry powder with cup sugar,  $\frac{1}{2}$  cup butter (creamed). Place in hole in apple and in pan. Add a very little water. Bake in slow oven until tender, basting several times. To be eaten cold with meat course.—A. L. B.

**Fried Apples, Southern Style**—Take 6 large cooking apples; core, but do not peel; slice round  $\frac{1}{8}$  of an inch thick. Have ready in a frying pan hot the fat from 8 slices of bacon; drop apples in; put over them a heaping cup of sugar,  $\frac{1}{2}$  cup molasses. Cover and cook very slowly until a golden brown.—K. D. S.

**Grandmother's Apple Whip**—One pint apple sauce strained through a potato ricer. Add beaten whites of 2 eggs. Beat 10 minutes. Pour in mold. Eat with whipped cream.

**Escalloped Apples**—One stale baker's loaf,  $\frac{1}{4}$  cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{4}$  teaspoon nutmeg, 1 quart sliced apples, grated rind and juice  $\frac{1}{2}$  lemon. Cut loaf and crumb soft part with a fork; melt butter and stir lightly into the bread crumbs with the fork. Cover bottom of buttered pudding dish with the crumbs and spread over  $\frac{1}{2}$  the apples; sprinkle with  $\frac{1}{2}$  the sugar, nutmeg, lemon juice and rind mixed together; repeat and cover with remaining crumbs. A few bits of butter may be dropped over top. Cover at first to prevent browning too rapidly. Serve with sugar and lots of cream.

**Steamed Apples**—One cupful of sugar and  $1\frac{1}{2}$  cups water to every 6 apples. Boil in covered pan until soft. Remove apples. boil juice and flavor with lemon. Pour over apples.—Mrs. F. D.

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## PRESERVES, JELLIES, ETC.

**Amber Marmalade**—Shave 1 orange, 1 lemon and 1 grape fruit very thin, rejecting seeds and cores. Measure fruit and add 3 times as much water. Let stand over night in an earthen dish, and in the morning boil for 2 minutes only. Let stand another night. Add pint for pint of sugar. Boil until it jells—about 2 hours. It should have a limpid appearance, the strips of fruit showing. This makes 12 glasses.

**Apricot Jam**—Take the best ripe fruit; cover with boiling water to remove skin. Cut in small pieces; crack pits; blanch kernels and chop very fine. Boil fruit  $\frac{1}{2}$  hour after adding  $\frac{3}{4}$  pound sugar to each pound of fruit. When cooked add chopped kernels. Use no water.—Mrs. J. W. S.

**Apricot and Pineapple Marmalade**—Twelve pounds apricots,  $8\frac{1}{2}$  pounds sugar, 5 pounds pineapple. Pare the apricots by dipping in hot water to loosen the skins. Cut pineapples into dice, small. Mix the fruits, pour over sugar, and let stand over night. Cook till thick, stirring pretty nearly all the time.

**To Can Asparagus**—Clean and scrape each piece of asparagus. Cut each piece to have them uniform in size and put in jars. Fill up each jar with cold water and put in boiler with cold water to reach up to about  $\frac{3}{4}$  of the jar. Put cover on and boil all up together. Cook until done and then take from boiling water and seal tight and place jars back again in water and let cool. Put away in dark place.—Mrs. W. B. C.

**Delicious Butter (Apples, Plums and Rhubarb)**—Wash, stone and put in a preserving kettle, cooking thoroughly. Take  $\frac{1}{3}$  more apples than you have plums—cut, core and remove bruises. Wash and cut rhubarb, and cook with the apples. When thoroughly cooked, rub through a colander (plums and apples separately). Then put together in 1 kettle. Add sugar to suit the taste and cook slowly on the back of the stove, stirring often with a wooden paddle. Add a little cinnamon if liked.—M. C. C.

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WEST BERKELEY, CALIFORNIA

**Carrot Marmalade**—Boil carrots with skins on, then peel and put through meat grinder; 1 pound sugar to each pound carrots and 9 almonds shredded fine, rind of 1 lemon and juice of 2 lemons,  $\frac{1}{2}$  teaspoonful almond extract. Boil carrots and sugar for 15 minutes. Add other ingredients. Cook all together for 5 minutes. Bottle and seal.

**Cranberry Jelly**—Wash 1 quart of cranberries, 2 cupfuls of water; cover and cook until berries pop—about 10 minutes. Strain through a colander and return to fire. Add 2 cupfuls of granulated sugar. Stir until dissolved. If a firm jelly is desired, boil 5 minutes.

**Fig Jam**—Five lbs. figs pared, soaked over night with 3 lbs. sugar. Cook in own juice 3 hours. Put in one vanilla bean.—Mrs. G. M.

**Fig Paste**—Three pounds figs (black or white), 3 pounds of sugar, 3 oranges, 3 lemons (the juice and rind of each). Let the mixture boil slowly for 1 hour, stirring it occasionally to prevent sticking.

**Grape Conserve**—Three pounds Isabella grapes, 3 pounds sugar, 1 pound raisins, juice of 2 lemons, 3 oranges peeled and sliced; rind in small pieces. Boil  $1\frac{1}{2}$  hours and put in tumblers. Heat grapes first and press through a coarse sieve to remove seeds. Use seeded raisins.

**Gooseberry Sweets**—An old English recipe for gooseberry preserve, when once found a place in the store closet, will not be permitted to be missed again. Press the juice from 3 oranges and shave off the rind, being careful not to mix in any white part. Remove the top and stems from 5 pounds of gooseberries; seed 2 pounds of raisins and chop all together very fine. Add 4 pounds of sugar and the orange juice, cook slowly for an hour. Turn into jars or tumblers, and when cold spread a layer of powdered sugar on the top of each glass and seal.

**An Excellent Jam**—Two quarts strawberries, 2 quarts gooseberries, 4 quarts sugar. Prepare fruit, add sugar. Boil slowly several hours or till thick.

**Mint Jelly**—One-half box Knox's gelatine,  $\frac{1}{2}$  cup cold water, 2 bunches mint,  $2\frac{1}{2}$  cups boiling water, juice of 2 lemons. Soak gelatine 5 minutes in the cold water. Wash and dry mint; let stand in hot water  $\frac{1}{2}$  hour. Add sugar and gela-

tine. Pour water from mint over the whole. Let dissolve; then strain. Add lemon juice and pour in mould. (Serve with cold lamb.)—A. L. B.

**Orange Marmalade**—Six large seedless oranges. Cut in very thin slices, peel and pulp, discarding both ends. Stand 24 hours in 3 quarts water. Put on stove and cook till it is a thick mass, cutting the rinds as they soften with a spoon as fine as you like. When thick add 5 pounds sugar and boil an hour or little more. Add juice of 3 lemons before removing from the fire. Pour into glasses or jars and seal with paraffine. The secret of success in this recipe is to cook it well before the sugar is put in—2 hours or more if necessary—to boil it down thick, but after the sugar is in long cooking spoils the flavor and the looks.—Mrs. J. W. C.

**California Marmalade**—Twelve peaches, 12 pears, 1 pineapple, 6 oranges, 6 lemons, 2 quarts crab apples peeled and quartered; weigh after quartering. Divide peaches, pears and oranges each into 8 parts. Cut pineapple into small pieces and slice lemon very thin. Weigh all fruit. Add  $\frac{3}{4}$  as much sugar as fruit and simmer gently 2 hours. After it boils up stir as little as possible. Seal when cold.

**Mixed Berry Jam**—Equal parts of blackberries, raspberries and loganberries. Use  $\frac{3}{4}$  of a pound of sugar to 1 pound of fruit. Mix sugar and fruit and let stand over night. In the morning pour off the juice and boil same 15 minutes, pour over berries and boil  $\frac{1}{2}$  an hour.

**Peach Butter**—Skin 4 quarts of peaches; put on with 1 pint of cider, 1 pint of water, add sugar to taste, 1 teaspoonful of ground cinnamon and  $\frac{1}{2}$  a teaspoonful of ground cloves, and cook slowly until quite thick. If after considerable boiling it does not thicken sufficiently, add 3 or 4 apples to the mixture and let it all cook down together. Put through a colander. Fill pint jars and seal.—H. M. B.

**Candied Peaches**—Put 25 large peaches in water then rub off the down. Stone them and put in a kettle with 2 pounds of granulated sugar, a layer of fruit and a layer of sugar; add  $\frac{1}{2}$  pint water and place over moderate fire. When syrup is thick put into a large flat dish. Flatten fruit with wooden spoon and turn from time to time, putting them in sunshine. When nearly dry roll in colored sugar.

**Peach Marmalade**—Eighteen cups chopped peaches, 2 pineapples, 8 cups sugar, juice 6 (juicy) lemons. Cook like any kind of marmalade until smooth, stirring so contents do not burn.—Mrs. A. D.

**Peach Preserves**—Choose ripe firm fruit; scald and take off skin. Weigh equal parts sugar and fruit. Stand in earthen vessel over night. Pour off syrup and boil, skimming carefully. When carefully skimmed and boiling put in fruit. Boil slowly  $\frac{3}{4}$  of an hour. Then put fruit in jars. Boil syrup 15 minutes longer and pour over fruit hot, and seal carefully.

**Ginger Pears (Raymonds', Very Fine)**—Four pounds hard green pears, 4 pounds sugar,  $\frac{1}{4}$  pound green ginger root, 2 lemons. Peel pears and cut them in strips; grate lemon skins and cut lemon in thin slices. Soak ginger root in  $\frac{1}{2}$  glass of water over night. Slice it after cleaning. Boil all together 45 minutes or until syrup is thick enough.—M. C. C.

**Pineapple Compote**—Peel 1 pound weight of pineapple; boil peelings in 1 pint water 10 minutes. Strain and add 1 pound lump sugar and boil for 20 minutes, removing scum as it rises. Put in sliced fruit and boil 15 minutes. Let it stand over night. Then pour off syrup and boil again 20 minutes. Put fruit in jars and pour boiling syrup over it and seal.

**Pineapple Conserve**—One pineapple shredded, 2 quart boxes strawberries, 3 cups sugar,  $\frac{1}{4}$  cup water. Boil until thick. When ready to remove from stove add 1 cup chopped nut meats. Makes 10 glasses jelly. Good.

**Pineapple Marmalade**—Pare 1 or 2 pineapples, removing the eyes, and cut into small bits. Place in large bowl. To 1 pound of fruit take 1 pound of sugar and let stand over night. In the morning boil 20 minutes, skimming carefully.

**Plum Conserve**—Five pounds Satsuma plums, 4 pounds brown sugar,  $1\frac{1}{2}$  pounds raisins, chopped fine, 4 oranges (grated rind and juice). Boil slowly for about 1 hour, then put up in jelly glasses.—M. H. H.

**Plum Jam**—Use Hungarian plums when just ripe enough to separate easily from pits. Allow 10 pounds fruit to  $8\frac{1}{2}$  pounds sugar. Cut plums from pits. Add sugar and heat slowly. Take about  $\frac{2}{3}$  of pits, dry in oven, crack and add the kernels, chopped fine and 2 Sicily lemons cut into tiny pieces. Boil moderately about 40 minutes.—Miss H. B.

**Quince Jelly**—Add 1 pint water to 1 gallon fruit; boil until soft and strain. Weigh juice, boil 20 minutes. Add 1 pound sugar to each pound juice and boil 15 minutes.—Mrs. F. D.

**English Tutti Frutti**—Peel and stone a dozen apricots and a quart of large ripe plums. Peel and slice a dozen small juicy pears and 6 ripe apples. Allow a pound of sugar for each pound of fruit. Arrange in layers in a preserving kettle and set it on an asbestos mat on the back of the range, and cook very slowly until it can be cut with a knife. Put the tutti frutti away in a shallow jar, from which slices can be easily cut.

**Some Good Combinations**—Fresh or dried figs with orange juice. Pears combined with pineapple—1-5 as much pineapple as pears—will be liked. When making gooseberry jelly or jam, the vanilla bean will be found to help along the deliciousness of the result. Gooseberries, currants and raspberries in equal parts make a most appetizing jam. Try combining elderberries with green grapes, gooseberries or crab apples for jelly, sauce or pie. You will not be disappointed with the result.

**Delicious Watermelon Rind Preserve**—Pare and cut into small pieces the green part of some watermelon rind. Weigh, and to each pound of fruit allow 1 pound of sugar. Syrup: To 10 pounds of sugar put 1 pint of water; simmer for 20 minutes. Add the fruit; boil 1 hour, or until tender and transparent. Just before removing add 2 ounces of ginger root and 2 lemons sliced thin. Do not stir while boiling.—L. W. K.

**Uncooked Preserves**—This delicious fruit can be made from "left-overs." Put 1 pint of good alcohol in a 2-quart jar and add a pint of granulated sugar. Then put in a pint of any or every kind of fruit, such as peaches, pineapples, quinces, pears, plums, etc. Always add a pint of sugar to every pint of fruit. Stir every day until you have put in enough fruit to fill your jar. This preserved fruit is particularly good for invalids.

**MEMORANDA**

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## CONFECTIONERY

**Brownies**—Beat 2 eggs very light and add 1 cup sugar. Have ready to add to this  $\frac{1}{2}$  cup (scant) butter and 2 squares of chocolate melted together. Beat this into eggs and sugar, then add  $\frac{1}{2}$  cup flour, 1 cup broken walnut meats and  $\frac{1}{2}$  teaspoon vanilla. Bake 15 minutes in hot oven. Pan should be  $7\frac{1}{2} \times 10 \times 1\frac{1}{2}$  inches deep. Cut in squares like fudge. It is a cross between a cake and a confection.

**Butter Scotch Candy**—Four cups brown sugar, 2 cups butter, 4 tablespoonfuls water, 2 tablespoonfuls vinegar and a little soda. Boil it until it is crisp when dropped in cold water. Pour into buttered pans and score in bars. Or 3 tablespoons molasses and 2 of sugar, 2 tablespoons water and 1 of butter. Add a pinch of soda before taking up.

**Chocolate Fudge**—Two cups white sugar,  $\frac{1}{2}$  cup ground chocolate (or cocoa),  $\frac{3}{4}$  cup of milk, butter size of an egg. Mix and boil until candy forms a medium hard ball when dropped into cold water. Beat for short time until candy begins to thicken; add 1 teaspoon of vanilla. Pour into buttered pan. Cut into squares when it has hardened.

Note—Candy will be creamier if stirred while cooking, but this is not necessary.—C. B. D.

**Chocolate Marshmallow Fudge**—One cup sugar,  $\frac{3}{4}$  cup cream, 1 teaspoon vanilla, 2 squares unsweetened chocolate,  $\frac{1}{4}$  pound marshmallows. Cook sugar, cream and chocolate together about 8 minutes and add marshmallows and vanilla just before pouring in buttered pan.

**Cocoanut Cream Candy**—Melt 2 tablespoonfuls of butter in a saucepan. Add  $\frac{1}{2}$  cup of milk and a cup and  $\frac{1}{2}$  of sugar. Heat to boiling point and cook 12 minutes. Push back on the stove, add  $\frac{1}{2}$  cup of shredded cocoanut and  $\frac{1}{2}$  teaspoonful of vanilla. Beat until creamy, pour into buttered pan, cool and mark off in squares.—M. C. C.

**Divinity Fudge**—Two cups white sugar,  $\frac{1}{2}$  cup syrup (Karo or Tea Garden Drips),  $\frac{1}{2}$  cup milk. Mix and boil until it forms



a soft ball in water. Beat  $\frac{1}{2}$  of mixture into white of egg beaten stiff. Put other half on stove again and boil until it forms a hard ball in water. Beat into first mixture and continue to beat until it begins to thicken. Add 1 teaspoon of vanilla. Pour into buttered pan. When sufficiently hardened, cut into squares.—C. B. D.

**Divinity Fudge**—Three cupfuls granulated sugar,  $\frac{2}{3}$  cup cold water,  $\frac{1}{2}$  cup Karo Korn Syrup. Boil until these ingredients form a soft ball when dropped in cold water. Add slowly to the beaten whites of 2 eggs. Add  $\frac{1}{2}$  cup chopped nuts or coconut. When cool cut in squares.—L. V. B.

**Franconia Fudge**—Put  $\frac{1}{4}$  of a cupful of butter in a saucepan and when melted add 2 cupfuls of sugar,  $\frac{1}{2}$  cup of milk and  $\frac{1}{4}$  cup of molasses. Heat to boiling point and boil 7 minutes. Add 2 squares of unsweetened chocolate and stir till melted. Boil 7 minutes longer. Remove from fire and beat until creamy. Add 1 teaspoon of vanilla and  $\frac{1}{2}$  cup of nutmeats cut in pieces. Pour into buttered tins and mark into squares.—M. C. C.

**Seafoam Fudge**—Two and one-half cups brown sugar, scant cup of water, 1 teaspoon vinegar. Heat gradually until boiling, stirring only until sugar is dissolved. Boil until it ropes. Remove at once from the fire and when it stops boiling pour into the well beaten white of 1 egg, beating constantly until the mixture will hold its shape. Add a teaspoon of vanilla and the broken meats of 1 cup of walnuts. Drop quickly, using 2 teaspoons, in rough piles on buttered platters.—J. P.

**French Creams**—Two and one-half cups granulated sugar,  $\frac{3}{4}$  cup water, pinch cream tartar. Boil until it makes a soft substance in water, just soft enough to pick up. Let it cool. Add  $\frac{3}{4}$  of a teaspoon of glycerine and beat until it is stiff; then mould like bread. Melt Baker's chocolate and put in a lump of paraffine. Drop creams in.—A. A. C.

**French Candy (not cooked)**—Roll and sift confectioner's sugar. Place the whites of 2 eggs in a tumbler, mark the height with thumb and removing whites fill with water to thumb mark, adding scant teaspoon vanilla. Stir these well together with whites of eggs and add 2 pounds sugar, stirring all together with silver spoon. It sometimes takes more or less of the dough according to the size of the eggs. Take part at a time of mixture on breadboard, kneading more sugar in. Roll out to  $\frac{1}{2}$ -inch thick, cut off small pieces with silver

knife and roll. Drop some in melted Baker's chocolate. Press some between walnut halves, roll some around blanched almonds, some inside stoned dates, some with pecan nuts, and roll some in as much grated cocoanut as it will hold. Brazil nuts, prunes, filberts and figs may be used. With a portion of the sugar dough mix the broken pieces of nuts chopped and cocoanut. Knead them in, roll out and cut in squares.

**Fruit Candy**—One-half pound figs, 1 cup raisins and grated cocoanut, 3 cups sugar, 1 cup water,  $\frac{1}{2}$  cup vinegar, pinch cream tartar. Boil sugar, vinegar and water until it strings, add cream tartar and pour over fruit.—A. E. B.

**Fruit Fudge**—Two cupfuls brown sugar, 2 cupfuls white sugar, 1 cupful milk, butter the size of an egg. Put over the fire and cook 15 minutes from the time of boiling, stirring all the time. Remove from the fire, add  $\frac{1}{2}$  pound each of chopped figs and dates, and beat 10 minutes. Pour into buttered pans.—M. C. C.

**Marshmallows**—Two cups sugar, 12 tablespoonfuls of boiling water. Mix and boil until it forms a long thread from end of spoon. In meantime, mix together  $2\frac{1}{2}$  tablespoonfuls of Knox's gelatine, 9 tablespoonfuls of cold water, add 1 teaspoonful of vanilla. When sugar and water threads, beat it into mixture of gelatine and cold water. Beat for 20 minutes by clock, with someone to assist in beating. Pour into a dripping pan, in which a mixture of  $\frac{1}{2}$  a cup of sugar and  $\frac{1}{2}$  a cup of flour has been spread over the bottom. When candy is sufficiently firm, turn over in pan, cut with scissors into squares.—C. B. D.

**Toasted Marshmallows**—One tablespoon granulated gelatine, 1 cup boiling water, 1 cup sugar, whites of 3 eggs,  $1\frac{1}{2}$  teaspoons vanilla, macaroons. Dissolve gelatine in boiling water, add sugar and as soon as dissolved set mixture in pan of ice water; then add whites of eggs and vanilla and beat till mixture thickens. Turn into a shallow pan which has been dipped in cold water and thoroughly chilled. When set remove from pan, cut in pieces size of marshmallows and roll in the dust of macaroons which have been dried and rolled.—Mrs. J. W. C.

**Marshmallows**—Two tablespoons of gelatine and 6 tablespoons of cold water, let stand while you beat the whites of two eggs, and cook 2 cups of sugar with  $\frac{3}{4}$  cup of water until it threads; pour sugar over gelatine and beat with Dover beater until it commences to cool and turn white, then add the whites of eggs and a little vanilla and beat until it commences to stiffen, when

pour into a pan slightly buttered and dusted with powdered sugar and cornstarch, half and half; when cool cut and roll in sugar and cornstarch; if you want it pink use part of coloring out of gelatine.—Mrs. L. McD.

**Baked Nut Candy**—Two cups brown sugar, 2 cups chopped nuts, pinch salt, pinch soda and whites of 2 eggs; beat eggs slightly; add sugar, salt, soda and nuts; spread in buttered pan and bake 20 minutes in moderate oven. When cool cut in squares. (Very fine.)—E. A. B.

**Candied Nuts**—A pleasant change from salted nuts. One cup sugar, 5 tablespoonfuls water, boil until it threads; 1 teaspoon vanilla. Have ready 1 large cup walnuts. Pour over them and stir until covered.—E. McC.

**Nut Cream Candy**—One cup syrup, 2 cups sugar,  $\frac{1}{2}$  cup water; boil until it balls up quite firm when dropped in cold water; pour mixture over whites of two eggs, well beaten; add  $\frac{1}{2}$  pound walnuts and beat until almost cold. Should be light and fluffy.—Mrs. L. McD.

**Nut Candy**—(Raisins, cut up figs or dates may be used in place of nuts.) Into 1 gill or  $\frac{1}{4}$  pint of cold water dissolve 1 pound of sugar and  $\frac{1}{2}$  saltspoonful of cream tartar. Place over fire and cook until brittle, stirring in  $\frac{1}{4}$  tablespoon of butter. Put a layer 2 deep of any kind of nuts in bottom of well buttered pan and pour the hot candy over the nuts and leave until cold. Break into small pieces.—M. Z. T.

**Baltimore Peanut Brittle**—Pour 1 coffee cup white sugar into clean hot spider and allow to melt, care being taken not to allow it to burn. Have shallow pans buttered and spread with nut meats. Pour over the browned sugar and cool. Break into small pieces.—Mrs. J. W. C.

**Candied Orange Peel**—Cut peel in strips, boil in water until tender, drain well, measure and add equal amount of granulated sugar; boil slowly on back part of stove for some time. When clear spread upon platters and set in the sunshine until candied.

**Prize Patience**—One cup granulated sugar (caramelized); add 1 cup hot milk and 2 cups sugar. Boil briskly, stirring constantly, and when it forms a soft ball, as tested in a cup of cold water, remove from fire. Add a piece of butter, walnut size, and teaspoon vanilla. Beat until creamy. Add chopped nuts; pour on a buttered platter; cut in square.—L. V. B.

**Panoche**—Two cups brown sugar,  $\frac{1}{2}$  cup milk; mix and put on stove. When mixture is boiling, add lump of butter the size of an egg. Boil until it forms a medium hard lump in cold water. Take off stove. Beat until it begins to thicken, then add  $\frac{1}{2}$  cup of chopped nuts (walnuts or pecans). Pour into buttered pan. When cool, cut into squares.—C. B. D.

**Panoche**—Two cups of brown sugar, 1 cup of milk, a piece of butter size of walnut. Boil until it gets hard in water. Put in vanilla and chopped walnuts and beat until it becomes stiff. Then pour on a buttered platter and let cool.—Mrs. N. C. H.

**Panoche**—Three cups brown sugar, 3 tablespoonfuls of water, 1 cup milk, butter size of walnut, 1 cup of chopped nuts; cook until candy pulls; add vanilla, remove from stove, stir in nuts, place in tins and cut in squares.—H. M.

**Panoche**—Three cups brown sugar, 1 cup cream, butter size of a walnut, 1 cup chopped walnuts, tablespoon vanilla. Boil sugar and cream (stirring meanwhile and adding butter when it comes to a boil), until it forms a soft ball when dropped in cold water. Remove from fire, add vanilla and nuts and stir until it begins to thicken. Spread on buttered platter, and when cool cut in squares.—Mrs. E. D. K.

**Sea Foam**—Three cups brown sugar, whites 2 eggs,  $\frac{1}{2}$  cup water,  $\frac{3}{4}$  cup walnuts. Boil sugar and water till it strings, add this to beaten whites of eggs. Beat 10 minutes and add nuts. Drop from spoon on oiled paper.

**Taffy Candy**—Take 3 cupfuls of granulated sugar,  $\frac{1}{2}$  cupful vinegar,  $\frac{1}{2}$  cupful of water and butter the size of a walnut. Boil without stirring until it will harden when dropped in water. Flavor with vanilla and pour out on a buttered dish. When cool pull until white, then cut up in sticks.—S. G. B.

**Walnut Creams**—Whites of 2 eggs, about 3 pounds of powdered sugar, vanilla flavoring. Beat whites until quite stiff; add part sugar and beat; add about a teaspoon of vanilla and 1 or 2 tablespoons of water. Mix well together, then add more sugar. Continue adding sugar until no more can be either stirred or kneaded in. Mould into balls, placing  $\frac{1}{2}$  walnut on each side. They should be allowed to stand in a cool place for about 2 days.—M. Z. T.

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## INVALID COOKERY

**Barley Water**—Teacup of pearl barley; add 2 quarts of water; boil in a double porcelain boiler  $2\frac{1}{2}$  hours. Add 1 cup table raisins an hour before you remove it from the stove. It will look milky and a little thick. Squeeze the juice of 3 lemons in a pitcher, sweeten and salt it a little; strain the hot barley water over the above; pick out the raisins; put them in with the rest. Throw the barley away. To an invalid, it looks very inviting in a glass pitcher. Very acceptable to a fever patient.

**Beef Juice**—Take 4 ounces of lean beef, entirely free from fat, chopped fine. Add salt; put in a clean white cotton cloth. Place in a small covered dish. Add 3 ounces of cold water, being sure that the meat is covered. Let stand for 3 hours in a cold place, preferably in the ice chest. Then express the juice by wringing out the cloth containing meat. The juice should be fed mixed up with an equal quantity of top milk or added to a soup free from fat, thickening or vegetables when the soup is cool enough to eat.

**Beef Tea**—Three and a half pounds thick round beefsteak, cut it on a plate, so as to save the juice, in pieces inch and a half long and thin. Cook in a porcelain double boiler. Add 1 pint of filtered water. When you have cut a cupful, throw in boiler and cover tight, each time adding very little salt, as that extracts the juice. Be particular not to allow any fat to remain on the meat. Boil 3 hours, stirring a few times. Do not strain it, as the little particles are needed that are extracted from the meat; add a little white pepper. Pour in your Mason jar. It will be the right strength.

**Milk Soup**—Use  $\frac{1}{3}$  stock,  $\frac{2}{3}$  milk, salt to taste and add a level teaspoonful of butter. Bring to a boil and then pass into the mixture through a fine sieve 2 tablespoonfuls of either boiled potatoes, carrots, green peas, spinach or sorrel, and boil from 1 to 2 minutes afterward. It is best to boil the potatoes with the skins on and peel just before putting through the sieve. All vegetables to be thoroughly cooked.

**Egg Jelly**—One-half pint of cold water,  $\frac{1}{2}$  package of gelatine. Let it stand  $\frac{1}{2}$  hour. Add 1 pint of boiling water, 1 ounce of sugar, juice of 1 lemon. Beat in 1 egg and let it stand in a cool place over night. Serve cold.

**Milk Jelly**—Add hot milk instead of boiling water and omit lemons and eggs.

**Gruel Formula**—Use three tablespoonfuls of cereal (oat, barley, wheat or rice) thoroughly washed. Add to a quart of water and boil down to a pint; strain; add salt.

**Sago Soup for Invalids**—One-fourth cup of sago, 1 cup cold water, 1 quart soup stock, 1 cup hot cream, 2 egg yolks, salt and pepper. Soak the sago in cold water an hour, then pour on 1 pint of boiling water and cook in double boiler. When tender stir it into hot soup stock. Let it simmer 10 minutes. Add the seasoning and cream, beat the yolks of eggs lightly and mix them with cup of the boiling soup. Turn into the tureen and stir briskly as you pour in the hot soup.—Mrs. F. D.

**Soup for Dyspeptics**—Three pounds of lean beef cut into small bits; pour on this 3 quarts of cold water, add salt and let stand for 3 hours; add a carrot, onion, a little parsley, sage, marjoram and a turnip and slowly boil down to  $\frac{1}{2}$ . Strain and set the liquor thus obtained in a cool place over night. Skim off what grease has risen, and when wanted heat and add any desired thickening—pearl barley which has been cooked tender, vermicelli, noodles, bread cubed and browned in butter. All are nice.—Mrs. F. D.

**Scraped Beef**—Buy  $\frac{1}{4}$  of a pound of round steak; be careful none of the dried edges of the meat are included in your purchase, as this sometimes poisons babies. Place the steak on a hot griddle and sear on both sides to retain all the juice. Then split in two and with a dull knife or sharp edged tablespoon scrape the two pieces so that only the pulp and none of the fibre is retained. This scraped meat may be mixed with baked or mashed potato and a little butter and fed to the child or it may be put in broth with rice and fed in this way.

**Sherry Whey**—One pint of milk put on the back of the stove and allowed to heat until it can be comfortably tasted. Add 2 tablespoonfuls of good sherry. Strain off the curd through a clean cheesecloth and use the whey.

**Blackberry Cordial**—Warm and squeeze berries; add to 1 pint of juice 1 pound of granulated sugar,  $\frac{1}{2}$  oz. cinnamon,  $\frac{1}{4}$  oz. mace, 2 teaspoonfuls cloves; boil all together  $\frac{1}{4}$  hour. To each pint of juice add  $\frac{1}{2}$  pint best French brandy. Two or 3 doses of the cordial will check diarrhoea; a tablespoonful, or less, to a dose.—L. M. M.

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## COFFEE, TEA AND OTHER BEVER- AGES

### HINTS

Do not boil water longer than 3 or 4 minutes. Longer boiling ruins the water for tea and coffee making, as most of its natural properties escape by evaporation, leaving a very insipid liquid, composed mostly of lime and iron, which will ruin the best coffee and give the tea a dark, dead look, which ought to be the reverse.

Water left in the tea kettle over night should never be used for the breakfast coffee. No matter how excellent your coffee or tea may be, it will be ruined by the addition of water that has been boiled more than once.

It is better to use a china or porcelain teapot. If you use metal, let it be tin, new, bright and clean. Never use it when the tin is worn off and the iron exposed. If you do you are drinking tea-ate of iron.

**Hot Claret Punch**—For 1 gallon, which serves 50 people, 1 dozen cloves, 3 sticks of cinnamon, 1 quart of sugar. Cook sugar, cinnamon and cloves with water enough to keep from burning, until it is melted. After it boils, pour 1 quart of claret over and cover. When it comes to boiling point let boil 15 minutes; strain and add 1 quart of claret and 2 quarts of lemonade.—Mrs. H. G.

**Claret Cup**—One quart of claret wine,  $\frac{1}{2}$  pint of ice water, 2 lemons sliced very thin and covered with  $\frac{1}{2}$  cup of powdered sugar. Let stand for 15 minutes; then add to the wine and water well mixed and serve in glasses  $\frac{1}{2}$  full of cracked ice.—Mrs. J. McM.

**A Cocoa Egnog**—Beat the whites of 1 egg stiff and add gradually, while beating constantly, 1 teaspoonful of sugar and 1 teaspoonful of breakfast cocoa and a few grains of salt. Add to  $\frac{1}{2}$  the mixture, while beating,  $\frac{3}{4}$  cup of milk (cold). Turn into glass and pile remaining mixture on top.—Dr. G. L.

**Coffee for Twenty-five Persons**—Half pound coffee, 1 egg, 5 quarts water. Mix egg with coffee, adding enough cold water to mix thoroughly. Place in coffee bag in boiler and add the 5 quarts of cold water. Let it come to boiling point for 3 minutes, then remove to back of range and keep hot until served.

**Chocolate**—Two quarts rich milk, 1 quart hot water. Put in double boiler. When almost to boiling point add ½-pound package chocolate previously dissolved in milk. Sweeten to taste. Do not allow the chocolate to boil, as that causes it to become oily. Flavor with teaspoonful vanilla. Have a pint of rich cream whipped to a stiff froth and a tablespoon to each cup of chocolate. Mix a little cornstarch with cold milk and pour in. This will serve 25 persons.

**Fairy Punch**—Juice from 1 can pineapple, juice from 3 oranges, juice from 3 lemons, 1 cup cold tea (uncolored Japan), 2 cups sugar, 1 quart unfermented grape juice. Add before serving, ice and 1 quart mineral water.—L. E. L.

**Fruit Cocktail**—Remove pulp from grape fruit and mix with shredded pineapple, bananas cut in slices and slices cut in quarters, and strawberries cut in halves, using ½ as much pineapple

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and banana as grape fruit and allowing 4 strawberries to each serve. There should be 2 cups fruit. Pour over a dressing made of  $\frac{1}{2}$  cup sherry wine, 3 tablespoons apricot brandy,  $\frac{1}{2}$  cup sugar and a few grains salt. Chill thoroughly. Serve in cocktail glasses and garnish with candied cherries.

**Fruit Punch**—Two dozen lemons, 8 oranges, 1 can grated pineapple,  $\frac{1}{2}$  bottle Grenadine syrup, 1 bottle syphon soda,  $\frac{1}{2}$  at making, the rest at serving.

**Fruit Punch**—One and one-half dozen lemons, 1 dozen oranges, 1 can sliced pineapple, 1 pint bottle of maraschino cherries, 2-quart bottle of Apollinaris water, 2 pounds granulated sugar. Make syrup of sugar, with just enough water to cover; boil a few minutes. Squeeze juice of lemons and oranges in a jar. Add  $\frac{1}{2}$  of the syrup. Strain and let stand several hours. Then mix all in punch bowl with ice, some slices of the oranges, pineapples, cherries and last the Apollinaris water and as much more of the syrup as your taste calls for.

**Grape Food (Unfermented Wine)**—Remove the grapes from the stems and add 1 quart of water to 3 quarts of grapes. Let this come to a boil. Drain the mixture in a bag over night. In the morning put in 1 scant tablespoonful of sugar to each quart of juice. Put on the fire and let come to boiling point, but do not let it boil. Lastly put the juice into bottles and seal.—M. E. J.

**Grape Juice**—Wash grapes and take off stems. Crush in a kettle with potato masher. Add no water. Set on stove. Boil until seeds separate. Put in jelly bag and drain over night. To 1 quart juice add  $\frac{1}{4}$  cup white sugar. Boil few minutes. Seal while hot in Mason jars.—Mrs. R. B. P.

**Raspberry Shrub**—Select only the best and the ripest raspberries. Pour over them enough good wine vinegar to cover. Let the fruit stand in this for 48 hours in a cool place. Then strain through a cheesecloth bag. Have enough more fresh raspberries and cover with the strained juice. Let stand another 48 hours. Strain again through bag, letting stand over night to thoroughly drip. To this juice add 1 pound of sugar to 1 pint of juice. Boil 5 minutes. Skim carefully. Bottle. Seal tightly. When ready to serve add 2 tablespoonfuls of shrub to 1 glass of cold water.—L. M. M.

**Raspberry Syrup**—Take 7 small baskets of raspberries; mash the fruit and add to same 5 pints of water. Let the mixture stand several hours, then drain through a bag over night. In the morning add 10 pounds of sugar and 2  $\frac{1}{2}$  ounces of tartaric

acid. Let the mixture stand until all the sugar is dissolved, stirring same every now and then. Bottle and cover by tying a cloth on each bottle. This is a saturated mixture, and keeps well in a cool place.

**Raspberry Vinegar (Home Brew)**—Two quarts raspberries, 1 quart best vinegar. Let stand 24 hours, then strain well. Place on stove and cook until almost boiling; skim all the time. Add 2 pounds white sugar. Cook a short time more; then skim and remove from stove. Bottle and set away for a few days.—Mrs. N. M.

**Tea**—Allow 2 teaspoonfuls of tea to 1 large cupful boiling water. Set pot on the fire or a warm place, where it will not boil, but keep very hot. Let it steep or draw 10 or 12 minutes. Now fill it with as much boiling water as is required. Send hot to the table.

A Chinese says: "Drink your tea plain; don't add sugar and milk. Milk contains fibrin or albumen, and tea tannin. Mixing the two makes the liquor turbid. This turbidity is tannate of fibrin, or leather. People who put milk in tea are drinking boots and shoes in mild disguise."

**Vienna Coffee**—Allow 1 heaping tablespoon coffee to each person and 2 extra to make good strength. Mix 1 egg with grounds. Pour on coffee  $\frac{1}{2}$  as much boiling water as will be needed. Let it froth. Stir down grounds and let boil 5 minutes; then let it stand where it will keep hot (but not boil) 5 or 10 minutes, and add rest of water. To 1 pint of cream add white of 1 egg well beaten; this to be put in cups with sugar and hot coffee added.

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## MISCELLANEOUS

**Hair Shampoo**—Dissolve 3 tablespoons of grated French castile soap in 1 quart of boiling water; place on back of stove until dissolved; stir 3 tablespoons of borax in 1 quart of cold water; beat yolks of 3 eggs. Stir above mixture all together and then add 3 tablespoons of alcohol; bottle and keep for use.—Mrs. A. E. E.

**Hand Lotion**—Two ounces glycerine, 2 ounces alcohol, 10c. quince seed. Soak quince seed in 1 pint cold water 24 hours; then strain into mixed glycerine and alcohol through cheese cloth; mix all together and add a little perfume.—M. A. B.

**To Make Soap**—Five pounds grease, 3 tablespoons of ammonia, 3 tablespoons of borax, 1 small can lye, 1 pint water. Put lye in yellow bowl and pour water over it; stir often until cool; melt grease, strain and add ammonia and borax; slowly add to lye and stir until thick like mush; pour into a pan lined with brown paper. When partly set cut into squares.—Mrs. G. B.

**Hard Soap**—One package of Babbitt's prepared potash,  $\frac{1}{2}$  pint household ammonia,  $\frac{1}{2}$  pint of borax, all dissolved in 1 quart of cold water, stirring until dissolved; add 5 pounds of melted grease strained; stir for 20 minutes or more. When it begins to thicken pour into a paper box. Cut into cakes before it hardens; make it in agate or porcelain pan. It must stand 4 weeks before using. Caution—Be careful how you handle the potash.—Mrs. W. A. B.

**Egg Pickle**—One pound lime,  $\frac{1}{2}$  pound salt, 3 gallons water. Take 1 gallon of water and above quantity of lime and salt; dissolve and let stand over night; then add remaining water to mixture; put all of the eggs in at one time.—Mrs. A. E. E.

**Receipt for Preserving Eggs**—The commercial water glass or sodium silicate is used for preserving eggs. It is sold in 2 forms; a syrup-thick liquid of about the consistency of molasses and a powder. The first named is the one most commonly used. A solution of the desired strength for preserving eggs may be made

by dissolving 1 part of the syrup-thick water glass in 10 parts by measure of water. Only pure water should be used in making the solution and it is best to boil and cool it before mixing with the water glass. The solution should be carefully poured over the eggs packed in a suitable vessel which must be clean and sweet. The packed eggs should be stored in a cool place. It is best not to wash the eggs before packing as this removes the natural mucilaginous coating on the outside of the shell. One gallon of the water glass will make sufficient solution for 50 dozen eggs if they are properly packed.—Farmers' Bulletin No. 128, U. S. Department of Agriculture. Very fine.—F. V. M.

**Mixture for Preserving Eggs**—One heaping quart of fresh air slaked lime or the fine part of unslaked lime, 4 gallons water, 1 scant pint salt. Stir this mixture several times daily for several days; then add fresh eggs.—E. D.

**Washing Fluid (fine)**—Half pint of turpentine,  $\frac{1}{2}$  pint of alcohol,  $\frac{1}{2}$  ounce of camphor gum, 1 ounce concentrated ammonia. Let it dissolve and it is ready for use. Rule for using same—Add 2 tablespoons of this mixture to a bucket of tepid water and let the clothes soak in this 1 hour; then wash with any common soap; boil or not as you like. This is a good disinfectant as well.—M. A. B.

**MEMORANDA**

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## TABLE OF WEIGHTS AND MEASURES

Four teaspoonfuls equal 1 tablespoonful liquid.

Four tablespoonfuls equal 1 wine glass or  $\frac{1}{2}$  a gill.

Two wine glasses equal 1 gill, or  $\frac{1}{2}$  a cup.

Two gills equal 1 coffeecupful, or 16 tablespoonfuls.

Two coffeecupfuls equal 1 pint.

Two pints equal 1 quart.

Four quarts equal 1 gallon.

Two tablespoonfuls equal 1 ounce liquid.

One tablespoonful of salt equals 1 ounce.

Sixteen ounces equal 1 pound, or 1 pint of liquid.

Four coffeecupfuls of sifted flour equal 1 pound.

One quart of unsifted flour equals 1 pound.

Eight or 10 ordinary sized eggs equal 1 pound.

One pint of sugar equals 1 pound (white granulated).

Two coffeecupfuls of powdered sugar equal 1 pound.

One coffeecupful of cold butter pressed down is  $\frac{1}{2}$  pound.

One tablespoonful of soft butter well rounded, equals 1 ounce.

An ordinary tumblerful equals 1 coffeecupful, or  $\frac{1}{2}$  a pint.

About 25 drops of any thin liquid will fill a common sized teaspoon.

One pint of finely chopped meat packed solidly equals 1 pound.

**MEMORANDA**

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## FACTS WORTH KNOWING

To remove stains from a porcelain sink sprinkle chloride of lime in the sink, avoiding the metal on the drain. Place a damp cloth over and allow to stand over night.—Mrs. E. L. P.

Mold can be prevented in ink paste mucilage, etc., by a small quantity of carbolic acid.

A few drops of ether in a bottle of oil will prevent it becoming rancid.

Equal quantities of powdered alum and salt will stop toothache where applied.

A pinch of pepper rolled in cotton and saturated in oil will stop earache.

A sprain bathed and wrapped in hot vinegar will have instant relief.

To get rid of moths use benzine sprinkled freely on furniture, carpets, clothes, cushions, etc.

Use bath brick and vinegar to clean porcelain tub. Afterwards polish with cloth wet with coal oil.—Mrs. L. A. B.

## HOUSEHOLD HINTS

An ordinary Mason jar cover makes an excellent pot scraper.

A clove added to each apple when baking gives a pleasant change, also to prunes when stewing. One or two stuck into the roast beef gives a fine flavor for change, too.

Use a large cork for scouring knives with scouring brick.

Baking soda rubbed on a damp cloth will remove dirt from eggs, cooking utensils, porcelain bath tubs, washstands and spots from china.

To remove iron rust, wet the spot, then cover with tartaric acid and salt, place in sun and it will do the work.

Cool cakes and biscuits on butcher's brown paper; it keeps them from sweating.

Use lemon or orange peel grated for flavoring cakes and custards; do not grate the white part as it will taste bitter.

Stewed canned corn or tomatoes are made better by adding a pinch of baking soda; it sweetens them.

To keep the sewers free from grease: When clearing off the

table after meals take a rag and wipe the grease off the dishes; it makes them easier to wash; burn the rag or place in garbage can.

Corrosive sublimate will rid the house of ants; use one tea-spoonful of crystals to one pint of water, paint with old tooth-brush wherever they enter. Label poison.

A little flour spread over the top of cakes before they are iced will prevent the icing from running off.

To revive the lustre of morocco, or any other leather, apply the white of an egg with a sponge.

Sausages should be served with apple sauce or baked tomatoes. Either makes them more easily digested.

Use a little ammonia in the dish water when washing glass-ware. It will make it sparkle like cut glass.

In-growing toe-nails should be scraped thin in the center of the nail and then cut there and at the corners.

When cleaning knives, mix a tiny bit of carbonate of soda with the bathbrick, and they will polish more easily.

Cereals are seldom over cooked but rather under cooked. Thus always allow plenty of time in preparing cereals.

Wring chamois out of the soapy water without rinsing. When it dries it is soft and serviceable, instead of stiff.

Shabby oak should be brushed over with warm beer, and when thoroughly dry polished with beeswax and turpentine.

An excellent furniture polish is made by mixing together equal parts of boiled linseed oil, vinegar and methylated spirits.

Enamelled ware that has become burned or discolored may be cleaned by rubbing with a paste formed by coarse salt and vinegar.

If when making coffee a little salt is added before pouring on the boiling water, it will be found to greatly improve the flavor.

Half a lemon dipped in salt will do all the work of oxalic acid in cleaning copper boilers, brass teakettles, and other such utensils.

If you wish to have the clothes look more glossy, use soapy water in making starch. This also renders the iron less likely to stick.

Celery should be allowed to lie in water to which a little salt has been added for at least an hour before serving. This makes it crisp.

In making fruit pie be sure to have a small opening in the center of the crust, and keep it clear with an earthenware or paper funnel.

In cases of inflammation of stomach and bowels try cloths wrung out of hot water in which a tablespoon of turpentine has been put.

The disagreeable odor caused when cooking greens may be prevented by throwing a small piece of bread into the water while boiling.—Mrs. H. E.

Gasoline is a most efficient labor saver in many household tasks. Used on a flannel or brush and then dipped in electro-silicon it makes silver polishing a joy. A few drops added to the stove blacking creates a magical polish. To keep the bath tubs, bowls and sinks in perfect condition, rub with flannel dipped in gasoline, then wash out with hot suds.

**To Remove Stains**—For stains from milk, meat juice or sweet oil, use cold water and soap. For stains of pitch, tar, wheel grease or machine oil rub with lard, let stand half an hour, then wash in cold water, using plenty of soap. For fruit, tea, coffee, cocoa, pour boiling water through the stain until it disappears.

**Scorch Stains**—Wet with soap suds and place in the sun.

**Iron Rust**—Wet with lemon juice and salt and spread in sun.

**Paint**—Rub well with gasoline and turpentine.

**Ink Stains**—Soon as possible wash stain in several cold waters, then with soap and water; soak in sour milk for 2 or 3 days. If stain still remains, wet with a solution of oxalic acid and place in sun.—Mrs. L. A. B.

### LEMON REMEDIES.

**Biliousness**—Take daily the juice of 2 small lemons or 1 large one. Take no other remedy and you will soon be cured.

**Felon**—Cut off the end of a lemon and insert the finger and bind it on. In the morning the matter will be drawn to surface, when it can be removed with penknife.

**Hiccoughs**—The most severe case can be cured by taking lemonade until relieved.

**Blood Poisoning**—When it is found blood poisoning has set in or when feared, use following: To the juice of  $\frac{1}{2}$  a lemon add 1 teaspoon of sugar and  $\frac{1}{2}$  a teaspoon of water. Take hot at a dose and repeat every 30 minutes for first 3 hours, after that every 2 hours. A cure will be effected in a day.

To remove tan from the face wash it with lemon juice.—Mrs. L. A. B.

**SUGGESTIONS.**

To keep a cut lemon fresh place unused portion in a small cup of water, not covering the pulp.

Sliced lemon in stewed prunes is a great addition.

In stuffing peppers if you will boil the peppers first for a few minutes until you can pierce them with a fork they are more delicious.

To keep the finger nails from cracking, when obliged to have the hands in water a great deal, dip in olive oil daily for a time. Never cut them—use a fine file.

Parawax is another useful article. When anything has burned on to the bottom of a saucepan or kettle, do not scrape a hole in the dish; just put a spoonful of some good washing powder or soap and a piece of paraffine the size of a walnut into the vessel with  $\frac{1}{2}$  pint of hot water. Let simmer on the back of the stove an hour or so; then wash.

When clothes are to be boiled dissolve  $\frac{1}{2}$  bar of good soap and tablespoonful parawax in hot water. Have boiler with hot water ready. Pour in the mixture, to which a few drops of liquid bluing have been added. Wet the clothes in tepid water, soaping thoroughly. Then put into the boiler and boil for 15 minutes or longer. If very dirty have your rinsing water hot.

**MEMORANDA**

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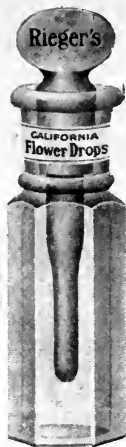
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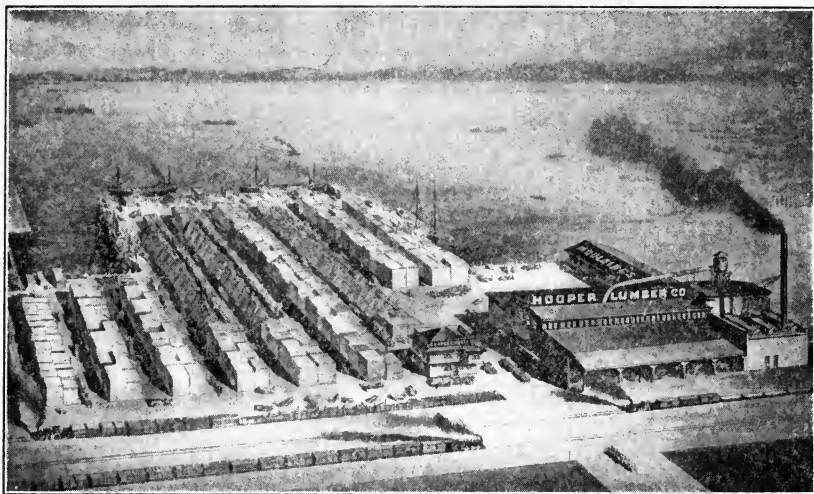
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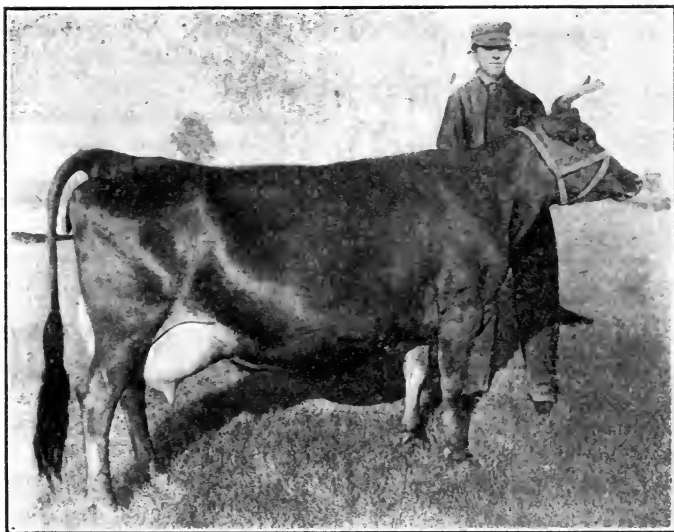
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