



A California Cook Book

Second Edition



CRUMBS FROM
EVERYBODY'S TABLE



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A SECOND EDITION

—OF—

CRUMBS FROM EVERYBODY'S TABLE

A COOK BOOK

COMPILED BY

MRS. R. L. PORTER

AND

MRS. H. S. BALL

FOR THE

LADIES OF ST. PAUL'S GUILD

SALINAS, CALIF.

AND DEDICATED

To those plucky Housekeepers who master their
own work instead of letting it
master them.

PACIFIC GROVE, CALIF.

WALLACE CLARENCE BROWN, BOOK AND JOB PRINTER

1902

We may live without friends, we may live without books,
But civilized man cannot live without cooks;
He may live without books—what is knowledge but
grieving?

He may live without hope—what is hope but deceiving?
He may live without love—what is passion but pining?
But where is the man that can live without dining?

—Owen Meredith.

Preface.

In collecting these "Crumbs From Everybody's Table" and presenting them to our many friends, it is with the assurance that we give to all subscribers a cook book, rich in the best kind of recipes and rules for practical cooking, making it, we trust, acceptable not only to those who are proficient in the art of cooking, but particularly so to those who are young and inexperienced housewives.

These recipes have all been tested in our various homes, and we feel the strongest assurance that if faithfully followed will produce the best of results.

"Each recipe is plain and tried,
And some good housewife's honest pride,
Some home's delight;
And should your effort bring no prize,
I'll say not where the trouble lies—
'Twere impolite."

SECOND EDITION.

R. L. PORTER

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California

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Soups

“The onion is a homely plant,
And rank as most that grows,
And yet it beats, to mix with soup
The lily or the rose.”

Meats for soup should always be put on to cook in cold water, and allowed to simmer slowly for several hours.

Stock should be prepared the day before the soup is needed.

Essence of celery or celery seed can be used for soups if celery stocks are not at hand.

Soups should be cooked in granite or porcelain kettles.

TO CLARIFY SOUPS.

Beat an egg, shell and all, add a little cold water and some of the hot stock and beat again; then pour into soup while boiling and beat the whole thoroughly and long. Let it boil up once, remove and strain through a hot wet napkin.

STOCK FOR SOUPS.

To four pounds of beef add four quarts of cold water and one tablespoonful of salt, one bay leaf, six cloves, one onion, one carrot, one turnip and one dozen whole black peppers. Bring slowly to a simmering point, never allowing to boil up. If the bone is a shank have

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the bone broken, and for four pounds cook four hours. If brisket, cut in squares and cook two hours. Beef-steak bones, ends of steaks and chops, cold meats that cannot be used otherwise, either cooked or raw, should be used for the stock kettle. When done, boil up well for ten minutes, strain, and set away to cool. When cold, skim off all the fat, and use the stock as desired for the basis of all consomme and vegetable soups.

MRS. J. R. DIXON, Stockton.

DICE FOR SOUPS.

Cut slices of bread and butter them; cut into small squares, put into a pan, buttered side up, and brown in a quick oven.

CARAMEL, (FOR COLORING SOUPS BROWN).

Place two tablespoonfuls of brown sugar in a sauce pan, let boil up and burn almost black. While still boiling add one cupful of boiling water, a tablespoonful at a time. Strain and bottle for future use.

MRS. J. R. DIXON, Stockton.

SOUP STOCK.

To four pounds lean beef put four quarts cold water. Put in the water without salt, and let it come slowly to boiling point. Skim well before the agitation of the water has broken the scum, then add a teaspoonful of salt and a dash of cold water to help the scum rise again; skim; set back and let it simmer gently, that is, boil on one side, not all over, for six or eight hours, until the meat is in rags; add a little pepper, strain into an earthen ves-

sel, let it cool, and remove all the grease. This will keep for a week in cool weather. If a very white stock is desired, veal can be used instead of beef. If not clear, beat an egg slightly, shell and all, put into the stock, let come to a boil and skim.

Mrs. J. B. BENNETT.

CLEAR SOUP.

One pint of stock to one pint of water, a few drops of onion juice, and salt-spoonful of celery salt. Take one-half inch slices of stale bread, cut in one-half inch dice, dip in beaten egg, roll in a mixture of one tablespoonful of finely chopped parsley, one-half tablespoonful chopped onion, one tablespoonful grated cheese, a pinch of salt and a dash of cayenne; saute in a tablespoonful of butter until a golden brown. Lay on brown paper for a minute then drop in the soup.

Mrs. J. B. BENNETT.

GREEN SOUP.

Boil till very tender a bunch of spinach in water to cover. Strain through a sieve, and to this liquid add water to make one pint, to which add a pint of stock. Flavor with onion, cayenne, and salt, or celery salt. Add croutons of fried bread and serve hot.

Mrs. J. B. BENNETT.

RICE TOMATO.

Boil together one quart tomatoes, one quart water and two tablespoonfuls of rice until the rice is cooked. Strain through a sieve. Put equal parts of tomato and soup stock, a pinch of soda, one tablespoonful of

butter, salt and pepper to taste. Boil ten minutes and serve. MRS. J. B. BENNETT.

BOUILLON.

Equal parts of stock and water, a little onion juice, a dash of cayenne, salt to taste, and serve. MRS. J. B. BENNETT.

BOUILLON.

Three pounds of round of beef and a few bones in two quarts of cold water, and an even teaspoonful of salt. Let come to a boil, skim well, and simmer three hours; then add two sliced carrots, two turnips, one small Chili pepper, a whole onion stuck with three whole cloves, one small head of cauliflower, one pint of peas, (canned will do), and simmer together for one hour. Strain the soup, pulping the vegetables, return to the fire, and when it comes to boiling point add noodles, boiled rice, or soaked German sago.

MRS. JAMES C. MENOR.

NOODLE OR VERMICELLI SOUP.

A medium sized soup bone put on with a little salt and sufficient cold water to cover it. When partly done add a small carrot cut in slices, a piece of onion and a little parsley. Boil until well done, then strain immediately and let it stand over night. When wanted for use remove the crust of grease, put in a little noodle or vermicelli, add pepper to taste, heat to the boiling point and serve immediately.

MISS PERRY, Monterey.

FOR HEAD "AKE" TAKE KROUGH'S HEAD-ACHE POWDERS

OYSTER SOUP.

Take the oysters with their liquor, (a little water may be added to the liquor), one tablespoonful of butter, a dash of cayenne pepper, or white pepper, and salt to taste. Put into granite pan and cover; remove as soon as it boils. A tablespoonful of sweet cream put into soup plates before the soup is served improves it greatly. Milk or cream should never be cooked with the soup. If milk is desired, heat it in a separate pan and add it only when ready to serve.

MRS. JAMES C. MENOR.

MOCK OYSTER SOUP.

One-half can of tomatoes put into a granite iron vessel, and when it boils add an even half teaspoonful of soda; then add about one quart of milk and let come to a boil. Add a piece of butter the size of a walnut and two pounded crackers; season with salt and pepper. Enough for six persons.

MRS. E. M. HOAGLAND.

CLAM SOUP.

One large can of good clams. Boil the liquor, make a little drawn butter and mix with liquor; stir till it boils. Chop up clams and put them in; season to taste with salt, a dash of cayenne pepper, a squeeze of lemon juice and a grate of nutmeg. Boil over a slow fire one hour. Have ready a cupful of hot sweet cream and add it to the soup when ready to serve; not before.

MRS. JAMES C. MENOR.

GREEN TURTLE SOUP.

Take off shell, head and flippers and let

hang over night to drain off blood. Cook the neck and flippers in boiling water one minute so that the scales can be scraped off. Take three pounds shin beef, a few carrots, one onion, whole peppers and cloves, thyme, leeks, celery and parsley to taste. Cook in boiling water one hour. Cut turtle in small pieces, leaving liquid to cook with the bones and vegetables, adding two ounces of butter and three table-spoonfuls of flour to thicken soup. Simmer while cooking, ("to boil is to spoil"), and cook until it has lost its strong smell; then put in the meat, (cut turtle and shin beef), season with a dash of cayenne pepper and one table-spoonful of sherry. Serve immediately after the sherry is added.

MRS. JAMES C. MENOR.

CHICKEN SOUP.

Cut up one full-grown chicken; put it in three quarts of cold water and boil. In a separate dish cook one spoonful of rice. When the chicken is well done, remove the meat and bones, skim off all the fat, add the cooked rice, one spoonful of flour mixed smoothly in a little milk, one rolled cracker, one-half cupful of cream, one teaspoonful of butter, and salt and pepper to taste.

MRS. W. V. MCGARVEY.

GUMBO SOUP.

Fry partly four slices of fat ham in a kettle. Add one chicken cut up in pieces and fry five minutes. Add four quarts of water, boil two hours. Remove bones from soup, add four dozen green okra pods or one cup of dried

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okra, six tomatoes, or one-half can, two chopped onions, one sprig of chopped parsley, thyme, one Chili pepper and salt. Boil one and one-half hours. Add two tablespoonfuls of butter and one boiled crab picked fine, or twelve oysters, and serve.

Mrs. J. R. DIXON, Stockton.

VEGETABLE SOUP.

Cut in slices the following vegetables. Onions, carrots and celery; a cupful of each. Saute in butter until a nice brown, stirring that they may cook evenly. Put into the soup kettle, the vegetables, a quart of stock and a quart of hot water, and boil gently one hour. Fifteen minutes before serving add a tablespoonful of lemon juice, a teacupful of green peas, previously boiled and rubbed through a sieve, salt and white pepper to taste.

Mrs. E. ST. JOHN.

VEGETABLE SOUP.

3 carrots,
4 onions,
4 potatoes,
1 pt. of cabbage.

Chop all fine; put on to stew in just enough water to cover. When the vegetables are tender, cover them with boiling water and set on back of stove to simmer for twenty minutes. Rub a little flour into a tablespoonful of butter, stir in two eggs and add one pint of milk. Mix thoroughly and stir into the soup. Boil for a few moments.

Mrs. M. R. MERRITT.

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AMBER SOUP.

A two-pound bone, one-half chicken, one slice of ham, carrot, parsnip, parsley, bay leaf, celery, onion; simmer four hours; season. Add caramel, one-half glass of sherry, if liked, and strain through a napkin.

MRS. A. C. BARKER.

SOUP.

Three quarts of water to three pounds of beef and bone. Boil about two hours and skim. Put in carrots, celery, turnips, three cloves, tomato, parsley, salt and pepper, and one large onion. Boil two hours longer. Strain and boil with either rice, maccaroni, or vermicelli for three quarters of an hour.

MRS. W. H. PYBURN.

BEAN SOUP.

One quart of colored beans and one table spoonful of baking soda with water enough to boil. When the beans are cooked so the skins will slip off when pinched, pour into a large pan and rub with the hands in cold water until the skins are all removed. Cover well with water and add one-half pound of salt pork cut in small pieces. Season with pepper and salt.

MRS. A. J. ABBOTT.

PUREE OF PEAS.

- 1 pt. of shelled peas,
- 3 pts. of boiling water,
- $\frac{1}{2}$ small onion,
- 3 cupfuls of milk,
- 1 tablespoonful of butter,
- 1 tablespoonful of flour,

~~2~~^{Tea} tablespoonfuls of salt,
 ¼ teaspoonful of white pepper.

Shell and wash the peas; put them with the onion into the water. Cook uncovered until the peas are soft; then rub them through a sieve; put into a saucepan and add milk and seasoning. Rub the flour into the melted butter and cook until it froths; then stir into boiling soup and cook a few minutes.

MRS. B. L. HOLLENBECK, Pacific Grove.

TOMATO SOUP.

1 qt. tomatoes,
 1 qt. hot water,
 1 pt. sweet milk,
 1 tablespoonful of flour,
 Butter size of an egg.

Cook tomatoes with water and onion for one hour; then add butter and flour mixed well together; season. Just before serving put in milk well scalded.

MRS. J. B. PORTER.

CREAM TOMATO SOUP.

One pound of lean beef in three pints of cold water, one-half teaspoonful of salt; let it come to boiling point, (skim often), set on the back of the stove and simmer slowly for two hours. Add ten ripe tomatoes, (or one can), stew the whole one and one-half hours, then pass through sieve into pot again; boil ten minutes, thicken with a generous tablespoonful of butter into which has been stirred the same amount of sifted flour. A dash of cayenne pepper improves it. When ready to serve turn a cupful of hot sweet cream into the whole. This is a most delicious soup and will

serve ten people. MRS. JAMES C. MENOR.

CREAM OF ASPARAGUS SOUP.

Cut the tender tips from asparagus in bits one-half inch long; boil tender. Put the rest in three pints of water and one cupful of stock, and boil one-half hour. Press through colander, add one tablespoonful of butter and one tablespoonful of flour, rubbed together; season; add one cupful of milk and the tips. If desired pour over square bits of toast.

Mrs. J. R. DIXON, Stockton.

CREAM CELERY SOUP.

1 shank of beef,
1 large bunch of celery,
1 cupful of cream.

Make good broth of the beef shank and thicken with two tablespoonfuls of flour rubbed smooth in one-half cupful of water. Cut the celery in small pieces, and boil in the soup until tender and rub through a sieve. Season with salt and pepper. Strain the soup and add the cream just before serving.

Mrs. U. HARTNELL.

(Miss Whittaker's Cooking School, Pacific Grove.)

CREAM OF SAGO SOUP—(WHITE STOCK.)

2 or 3 lbs. veal bone,
2 qts. of water.

Break up the bone; put it into a saucepan and add the water. Bring it very slowly to the boil and take off the scum until clear. Put the pan on a cooler part of the stove and let the stock simmer for six hours, then strain, and when cold remove all fat.

2 qts. of this white stock,
 1 pt. of milk,
 Yolks of four eggs,
 2 teaspoonfuls of salt,
 4 tablespoonfuls of sago,
 ½ saltspoonful of pepper,

Let the stock come to a boil, then scatter in the sago and stir for two or three minutes. Cook until each grain is clear; add pepper and salt. Cream the yolks with the milk, add to the soup, then place on cooler part of the stove; let the soup cook three minutes, stirring all the time.

MRS. U. HARTNELL.

(Miss Whittaker's Cooking School, Pacific Grove).

CREAM OF CORN SOUP.

Remove the corn from one can, cover with three cupfuls of water and simmer for one hour. Strain, press through a sieve. Scald three cupfuls of milk, add the corn and one tablespoonful of butter rubbed smooth with one tablespoonful of flour. Mix until smooth; season with salt, pepper, and a few drops of celery extract. Add one-half cupful of cream and stir until heated. Take from the fire, add the beaten yolk of an egg and serve at once. The egg or cream may be omitted, but the soup is far more delicious with the addition of both. The corn from twelve ears equals one can.

MRS. A. J. ABBOTT.

FISH CHOWDER.

Two pounds white fish, (sturgeon preferred), removed from bones and skin, and cut in squares.

4 large potatoes, sliced,

1 onion cut in small pieces,
 ½ cupful of butter.

Salt and pepper to taste.

Put this to simmer with two cupfuls of boiling water. When ingredients are tender, add one quart of milk and eight or ten fine crackers. When thoroughly hot, serve.

MRS. G. B. RICHMOND.

CLAM CHOWDER.

Wash one dozen clams, slice an onion; slice two large potatoes; two thin slices of salt pork cut in small squares, and one quart of milk. Fry pork until brown, put in onions and potatoes, add four grated crackers, salt and pepper, and one half of a red pepper chopped fine. Boil all in milk. When boiled twenty minutes add clams and boil a few minutes longer.

MRS. W. H. PYBURN.

NANTUCKET CHOWDER.

Cut into very small pieces five or six slices of salt pork, (medium size slices); fry them quite brown; chop two or three onions fine; put them in after the pork is brown and fry till tender; pour hot water into pot, (about two and a half quarts), and three pounds of fish, (rock cod). Let it boil about twenty minutes; season with salt and pepper; make a little thickening of flour and milk and add while boiling. Some like sliced potatoes, but real Nantucket chowder has neither potatoes nor crackers.

MRS. M. McHARRY.

FOR HEAD "AKE" TAKE KROUGH'S HEAD-ACNE POWDERS

For the Sick

BEEF ESSENCE.—Put one pound of lean beef minced fine, into a jar, without any water whatever, cover the jar tightly and set in a pot or kettle of cold water, bringing the water slowly to a boil and allowing the jar containing meat to so remain simmering until the juice of the meat is all extracted and the fibre becomes colorless. Season to taste and skim when cold.

BARLEY WATER.—Put two ounces of pearl barley into half a pint of boiling water and let it simmer a few minutes. Drain, and add two quarts of boiling water with a few figs and stoned raisins cut fine. Boil slowly until reduced about one-half and strain. Sweeten to taste, adding the juice of a lemon and nutmeg if desired.

TOAST WATER.—Toast nicely, but do not burn the slices of bread, and pour upon them sufficient boiling water to cover. Let them steep until cold, keeping the bowl or dish containing the toast closely covered. Strain off the water and sweeten to taste, putting a piece of ice into it as drunk.

FLAXSEED LEMONADE.—Pour one quart of boiling water on four tablespoonfuls of whole flaxseed and add the juice of two lemons. Let it steep three hours, keeping it

closely covered. Sweeten to taste. Excellent for colds.

MULLED BUTTER-MILK. — The well beaten yolk of one egg added to boiling butter-milk and allowed to boil up; or add to the boiling butter-milk a little thickening of flour and cold butter-milk.

BAKED MILK.—Put the milk into a jar, covering the opening with white paper and bake in a moderate oven until as thick as cream.

MRS. C. A. HUDSON.

PLAIN CHICKEN BROTH.

Cut a nice fat hen into four parts, wash well in cold water and put the pieces into a stewpan with one quart of water and a very little salt. When it comes to a boil, skim well, and add one carrot and a little celery. Boil for about two hours, then strain through a napkin or a fine sieve.

F. W. SCHROEDER.

BEEF TEA.

Cut in dice a large thick round steak, using only the lean. Put in double boiler with a quart of cold water, adding salt to taste; cook three or four hours, then strain carefully through hair sieve; heat as needed. Beef and mutton, or veal, in equal quantities, cooked as above make a tasty and nourishing broth.

MRS. G. B. RICHMOND.

Fish

“Master, I marvel how the fishes live in the sea!”

“Why, as men do a land; the great ones eat up the little ones.”

—PERICLES.

A fish to be in good condition to eat should have bright red gills, the eyes clear and full, and a firm, stiff body. They should be drawn, thoroughly cleaned and washed in cold water, immediately on coming from market. If not to be cooked at once, they should be placed on ice or sprinkled with salt on the inside and put in a cool place until wanted.

The favorite way of cooking fish is either to bake, boil, fry, or broil them. All small fish are better broiled, or fried.

To bake a fish, soften a little butter, rub over the fish, sprinkle with salt, place on a wire stand in a dripping pan and bake in a quick oven, allowing about twenty minutes to a pound. Dredge with flour when it begins to brown and baste with butter.

To boil a fish, roll in a thin cloth, put in a fish kettle with boiling water to cover and boil very gently; twenty minutes to the pound for salmon or halibut, and fifteen minutes for cod or other delicate fish. Fish is very nice steamed instead of boiled. Rub well with salt before putting into steamer. All boiled or steamed fish should be served with drawn butter, with or without the addi-

tion of boiled eggs, or any nice white sauce.

To fry fish, wipe dry, cut, if large, into convenient pieces dip into sifted corn meal, rolled crackers, grated stale bread, or wheat flour; and fry in clarified butter or olive oil. If, before frying fish, you allow them to lie about fifteen minutes in milk they will be a lighter color when cooked.

To broil fish, sprinkle with pepper and salt and lay with the inside down upon the gridiron and broil over glowing coals. When nice and brown turn and cook for a few minutes. Place on warm platter and spread with butter.

BAKED MACKEREL.

Take medium sized fish and have the fishman split open and remove the back bone. Cleanse well and sprinkle with salt. Place a few pieces of bacon on the bottom of dripping pan on which place the split fish opened and cover with a dressing made as follows:

About half of the inside of a small loaf of bread chopped fine with half an onion; salt and pepper to taste; thyme and parsley; moisten with melted butter; spread over fish and bake about half an hour.

MRS. CLARA L. HOUGHTON, Pacific Grove.

BAKED ROCK COD.

Clean and wipe dry; salt and pepper, and rub butter over the inside; fill with following dressing: Light bread crumbs moistened with milk; salt, pepper, sage and butter, also a little onion chopped fine. Dry this out in a frying pan to prevent sogginess. Fill the fish and wrap a cord loosely around it; place

three or four thin slices of bacon on top, fill the baking pan one-half full of sweet milk and bake slowly.

MRS. W. J. HILL.

BAKED SALMON AND POTATOES.

Put a layer of mashed potatoes in baking dish, then one of cooked fish; grate over the top crackers enough to cover, and pour over a sauce made of the juice of one can of tomatoes, chopped parsley, a little onion or garlic, one tablespoonful of Worcestershire sauce, pepper and salt to taste. When entirely absorbed, cover the top with small pieces of butter, and cream. Bake in hot oven twenty minutes and serve. Garnish dish with limes and parsley.

MRS. G. B. RICHMOND.

TO BROIL FISH.

Clean, wash, and wipe dry. Split so that when laid flat the back bone will be in the middle. Sprinkle with salt and lay inside down upon a buttered gridiron over a clear fire until it is nicely colored; then turn. When done put upon a hot dish; butter plentifully and pepper. Put a hot cover over it and send to table. Each guest should be served with a small piece of lemon or lime.

MRS. JAMES C. MENOR.

TENDERLOIN OF SOLE,

Take halibut; slice, (not too thick), dip in rolled or pounded cracker crumbs and fry until fish is well cooked through and is nicely browned. Serve very hot with tartare sauce.

MRS. — — —

FILLET OF SOLE.

Choose two flounders weighing about three pounds. Lay them on the table with the dark side uppermost; with a sharp, thin bladed knife cut down the back bone, following the dark line in the middle of the fish; then turn the edge of the knife outward and cut towards the fins, keeping the blade flat against the bone, and removing one-fourth of the flesh in a single piece. Proceed in the same way until you have eight fillets, (this can be done at the fish market). Carefully cut the skin from them, season with salt and pepper; lay them on a buttered dish suitable to send to the table; sprinkle thickly with sifted cracker crumbs and a little grated Parmesan or other rich cheese; put a few bits of butter over them, using not more than one ounce, two table-spoonfuls in all, and brown them in a quick oven. Serve them as soon as they are nicely browned. This is a savory and delicate dish requiring some practice to do nicely.

MISS PERRY, Monterey.

SALMON ROLL.

1 lb. can of salmon,
½ cupful of milk,
½ cupful of fine bread crumbs,
4 beaten eggs,
1 tablespoonful of minced parsley,
1 tablespoonful of onion juice,
3 tablespoonfuls of butter,
1 small teaspoonful of salt,
¼ teaspoonful of pepper,
¼ teaspoonful of mace.

Drain off the juice from the salmon, break up fine, mix all together; put in a mould, steam three hours and serve with following sauce:

SAUCE—A sprig of parsley and a little mace boiled in one-half pint of milk, remove from the fire. Cream together one tablespoonful each of butter and flour, add to the milk and let boil up. If wished extra nice add beaten egg just before serving. Serve sauce in pitcher, and add to fish when served.

MRS. J. B. BENNETT.

TO BOIL FRESH COD.

Sew up the fish, or piece, in a thin cloth fitted to shape. Boil in salted water (boiling from the first). Allow fifteen minutes to the pound. Carefully unwrap and pour over it a drawn butter sauce, or any sauce preferred.

MRS. JAMES C. MENOR.

BAKED FISH.

Take either rock cod, salmon, or flounder. Place in baking pan whole; salt and pepper well. Use an onion and a tomato sliced, chopped parsley, spices to taste, a good slice of butter, a tablespoonful of vinegar and half a cupful of white wine or water. Sprinkle with cracker crumbs and bake in quick oven one-half an hour, basting occasionally.

MRS. W. H. PYBURN.

BAKED ROCK COD.

For a fish weighing about two pounds, chop one onion and a little parsley very fine; mix with one cupful of bread crumbs, made

very fine, and half a cupful of olive oil. Spread this mixture on the bottom of the pan and over the fish after putting it in the pan. Salt and pepper to taste; then pour a cupful of broth over all and bake in a quick oven, basting frequently. When done, dish the fish, add a little water, one spoonful of Worcestershire or Bangipore sauce, to the gravy, stir well, boil one moment and pour over the fish before serving.

MRS. M. McQUAID.

BAKED SALMON.

Spread chopped onion, parsley and fine bread crumbs over the top of the fish; moisten with a little water to which a spoonful of vinegar has been added, and bake till tender. Make a sauce of half a cupful of milk, a tablespoonful of flour and one ounce of butter. When thoroughly cooked, add hard boiled egg chopped fine and one tablespoonful of tomato catsup. Serve in a sauce boat.

MRS. M. McQUAID.

SOLE OR FLOUNDER FRIED.

Bone and slice the fish; dredge with flour and fry a light brown in olive oil and drippings mixed. Have the oil hot so as to brown the fish quickly. Serve with Tartare sauce.

MRS. M. McQUAID.

PLANKED FISH.

A fish may be planked in an ordinary coal stove—not so well, of course, as under the gas or before a wood fire, but it will be much better than when broiled or fried. Select a board

that will hold a good-sized fish and will fit your oven. It should be of oak, hickory or ash; hickory is the best. Put the board in the oven until it is very hot. Have the fish split and place it on the board, skin side down; brush with butter; dust with salt and pepper. Then put it into the oven, watching and basting it with melted butter until it is a golden brown. Garnish the edge with potato puff pressed through a star tube or from a pastry-bag. Put back in the oven for just a few moments. When the potatoes are brown garnish the fish with lemon and serve upon the board.

MRS. A. LLOYD.

Stuffings for Fish

BREAD STUFFING.

Soak half a pound of bread crumbs in water; when the bread is soft press out all the water. Fry two tablespoonfuls of minced onion in some butter. Add the bread, some chopped parsley, a tablespoonful of chopped suet, and pepper and salt. Let it cook a moment; take it off the fire and add an egg,

MEAT STUFFING.

This stuffing is best made with veal and almost an equal quantity of bacon chopped fine. Put in a quarter of its volume of white softened bread crumbs pressed out well; add a little chopped onion, parsley, or mushrooms; season highly. If the fish should be baked

with wine this dressing can be used, viz:

Soak about three slices of bread. When the water is well pressed out, season it with salt, a little cayenne, a little mace, and moisten it with port wine or sherry; add the juice and grated rind of half a lemon.

Fish Sauces

DRAWN BUTTER SAUCE.

Ingredients: Three tablespoonfuls of butter, one tablespoonful of flour, half a pint of water, (or better, white stock), and a pinch of salt and pepper.

Put two tablespoonfuls of the butter into a stew-pan and when it bubbles sprinkle in the flour; stir it well with a wire egg-whisk until the flour is thoroughly cooked without taking color, and then mix in well the half pint of water, or stock. Take it off the fire, pass it through a sieve or gravy-strainer, and stir in the other tablespoonful of butter cut in pieces. When properly mixed and melted it is ready for use. This makes a pint of sauce.

Some persons like drawn butter sauce slightly acid, in which case add a few drops of vinegar or lemon juice just before serving.

PICKLE SAUCE.

Make a drawn butter sauce; just before serving add two or three tablespoonfuls pickled cucumbers, chopped or minced very fine.

BOILED EGG SAUCE.

Add to half a pint of drawn butter sauce three hard-boiled eggs not chopped too fine.

CAPER SAUCE.

Make a drawn-butter sauce, or say melt two tablespoonfuls of butter in a sauce-pan; add a tablespoonful of flour; when the two are well mixed add pepper and salt, and a little less than a pint of boiling water. Stir the sauce on the fire until it thickens, then add three tablespoonfuls of French capers. Removing the sauce-pan from the fire, stir into the sauce the yolk of an egg beaten with the juice of half a lemon.

ANCHOVY SAUCE.

Add to half a pint of drawn butter sauce two teaspoonfuls of anchovy extract, or anchovy paste.

OYSTER SAUCE.

Make a drawn butter or white sauce; add a few drops of lemon, or a tablespoonful of capers; or if neither be at hand, a few drops of vinegar; add oysters strained from their liquor and let them just come to a boil in the sauce.

This sauce is much better made with part cream, i. e., used when making the drawn butter sauce, instead of all water. In this case do not add the lemon juice or vinegar. Some make the white sauce of the oyster liquor instead of water.

This sauce may be served in a sauce-boat,

but it is nicer to pour it over the fish, boiled chicken or turkey.

PARSLEY SAUCE.—(FOR BOILED FISH).

To half a pint of hot drawn butter sauce add two tablespoonfuls of chopped parsley.

HOLLANDAISE SAUCE.

(For boiled fish, asparagus or cauliflower).

Put a piece of butter the size of a pigeon egg into a sauce-pan, and when it bubbles stir in with an egg-whisk an even tablespoonful of flour; let it continue to bubble until the flour is thoroughly cooked, when stir in half a pint of boiling water, or, better of veal stock; when it boils take it from the fire and stir into it gradually the beaten yolks of four eggs; return the sauce to the fire for a minute to set the eggs without allowing it to boil; again remove the sauce, stir in the juice of half a small lemon, and fresh butter the size of a walnut, cut into small pieces to facilitate its melting, and stir all well with the whisk.

SAUCE TARTARE.—(COLD SAUCE).

(For fried fish).—To a scant half pint of Mayonnaise dressing, (made with the mustard added), mix in two tablespoonfuls of capers, one small shallot, (quarter of a rather small onion, a poor substitute), two gherkins, or two tablespoonfuls of cucumber pickle, and one tablespoonful of parsley; all chopped very fine.

TARTARE SAUCE.

To the yolk of one egg (raw) add a pinch of dry mustard, mix well, add half a gill of

olive oil, drop by drop, stirring continuously. When stiff, add the juice of half a lemon, a little salt, a few drops of Tobasco sauce, and one tablespoonful of chopped chives, or young green onion.

MRS. M. McQUAID.

FISH SAUCE.

Butter size of an egg, two tablespoonfuls of tomato catsup, one teaspoonful French mustard. Put butter in a pan and melt; add catsup; boil up once and serve. Enough for four people.

MRS. FRY.

H. H. MASON

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JELLIED CHICKEN.

Boil a fowl until the meat will slip from the bones, and the water is reduced in boiling to about one pint. Pick the meat from the bones in small pieces, taking out all the bones, gristle and fat, and place the meat in a wet mould. Skim the fat from the liquor, add a piece of butter the sizes of a walnut, pepper and salt, and one-half box of gelatine. When this dissolves pour hot over the chicken and set in a cold place until the next day, when it should be cut in slices with a very sharp knife. The liquor must be highly seasoned as it is absorbed by the chicken.

Mrs. A. W. ANDERSON, Pacific Grove.

JELLIED CHICKEN.

Boil a chicken in a little water until it will come from the bones. Pick it into small pieces with a fork. Boil three or four eggs twenty minutes and slice. Season highly the liquor in which the chicken was boiled, (about a cupful), and add one tablespoonful of gelatine. Place in the bottom of the mould two or three slices of egg, then the chicken and so on till all is

used. Pour over all the liquor. Must be made the day before using.

MRS. F. MAY, Soquel.

CHICKEN TURNOVERS.

Chop some cold chicken and prepare the same as chitkan hash. When cooled, roll out some rich pie crust thin; cut in rounds as large as a saucer, wet the edge with cold water, and put a large spoonful of the minced meat in one-half of the pie crust; fold the other half over, and pinch the edges well together; then fry them in hot drippings or fat, a nice brown. (They can also be baked in the oven). Serve with any kind of good sauce.

CHEF OF OCCIDENTAL HOTEL, S. F.

CHICKEN CROQUETTES.

Two tablespoonfuls of butter and two tablespoonfuls of flour; put in a saucepan with a little onion juice, and stir until as thick as mush, then add a cupful of sweet cream, pinch of salt, a little cayenne, grate or two of nutmeg and a little sweet Basil. Place over the fire for a few minutes; stir in three-fourth pound of chicken, or veal, minced to a fine paste. Warm thoroughly; when cold mould into shape, dip in egg and cracker crumbs and fry in hot lard.

MRS. L. deV. BULLENE.

CHICKEN TERRAPIN.

Cut into dice a quart of cooked chicken. Allow three hard boiled eggs, one-fourth teaspoonful of ground mace, one small tablespoonful of flour, one gill of sherry, one

fourth pound of butter, one-half cupful of cream, one-eighth teaspoonful of ground cloves, salt and cayenne to taste. Rub flour and butter together, put in a small sauce-pan, add cream and seasoning, stand over a moderate fire till heated; add whites of eggs chopped and yolks stirred with cream; stir till it reaches boiling point only. Use more or less sherry and serve at once. Calf's liver boiled fifteen minutes may be served in the same way.

MRS. J. B. BENNETT.

STEWED TERRAPIN SPECIAL

Carefully cut up two cooked terrapins without breaking the gall-bag and don't use the entrails. Place them in a sauce-pan with half a wineglass of good sherry wine, a one-half gill of brandy, half a pinch of salt, a little cayenne pepper and let it cook for five minutes. Mix and strain through a fine sieve the yolks of four eggs, five ounces of good butter, to this add one-half pint of rich cream sauce, mix well; put over terrapin, heat well without boiling. Put in a hot tureen, and serve very hot.

MR. HENRY BECKER,
Chef of University Club, S. F.

TERRAPIN STEW.

Boil four large terrapins until they are done sufficiently to take off the shells easily; open and pick the meat, etc., from the shells with great care. In taking out the liver be very careful not to break the gall bladder; it

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must be separated and thrown away, as it embitters and spoils the dish. Stew the meat, etc., thus separated in a quarter of a pound of butter, half a pint of claret and half a pint of Madeira wine. Season with cayenne pepper) not black pepper), powdered mace, nutmeg, sweet marjoram and parsely chopped fine; then add some mushroom catsup to taste while the whole is very hot.

MRS. H. W. SEALE.

MOCK TERRAPIN STEW.

Take a calf's head, boil it, and pick into small pieces, using the brains and all the meat. Take

1 doz. hard boiled eggs,
 1½ lbs. butter,
 1 qt. of sherry,
 1 wine glass of brandy,
 1½ pts. of sweet cream,
 1 teaspoonful of mace,
 1 teaspoonful of summer savory,
 Cayenne pepper and salt to taste.

Rub half the butter to a cream; mash yolks of nine eggs and add to the butter; add spices and put all on the stove to cook. When it boils pour in the cream, then add brandy and wine. As soon as this boils add remainder of butter well rubbed up with two table-spoonfuls of flour, and while it is boiling put in the calf's head, and the whites of the eggs and three yolks chopped fine. It improves by keeping a few days and warming over when wanted for use. Chicken can also be used to make the stew.

MRS. H. W. SEALE.

Use Krough's Vanilla and Lemon Extracts

DEVEILED CRAB.

Boil, pick and chop two or three crabs, then mix the dressing well through the meat. Fill shells lightly; add two or three tablespoonfuls of melted butter to each, (also cream if possible). Bake a delicate brown, and serve hot on garnished dish.

Dressing.—One hard boiled egg; rub the yolk in one tablespoonful of melted butter add to this one and one-half tablespoonfuls of vinegar, and cayenne, mustard, pepper and salt to taste. Then stir in the yolk of a well beaten egg, and add the white, having first beaten it separately; then add the chopped white of the first mentioned egg.

MRS. G. B. RICHMOND.

DEVEILED CRAB.

Pick meat from one crab into shreds. Roll one cracker; beat one egg; mix all together with butter size of an egg. Salt and pepper and milk to make moist. Fill crab shells and bake a delicate brown.

MRS. J. B. PORTER.

CRAB A LA NEWBURG.

¼ lb. butter,
2 tablespoonfuls flour,
Yolks of 4 eggs boiled and mashed,
½ teaspoonful salt,
Dash cayenne,
1 pt. boiling milk.

Put all in a dish and cook a few minutes; add a crab or white meat of a lobster, the whites of the eggs chopped. When ready to

serve add a glass of sherry or Madeira wine.

MRS. J. B. BENNETT.

CREOLE OF CRAB.

Four green peppers, six small onions, (green). Chop fine; add a piece of butter size of an egg and salt and pepper to taste. Boil ten minutes then add one-half can of tomatoes and boil until all is well dissolved. Add one-half pint of cream mixed with a tablespoonful of flour, and let ^{come to a} boil. Pour in two well picked crabs and serve on toast.

MRS. G. B. RICHMOND.

CREAMED SHRIMPS.

(Chafing Dish Recipe).

Melt two tablespoonfuls of butter, fry in it till brown two tablespoonfuls of onion cut fine; strain out the onion and add to the butter two tablespoonfuls of flour; cook till brown. Heat one pint of strained tomatoes, add one-fourth teaspoonful of soda; add this to the browned flour, bring to a boil, add one-half teaspoonful salt, one-half teaspoonful pepper, dash of cayenne, the beaten yolks of two eggs, one cupful cream, one small glass cooking sherry, and one can or one pint shrimps broken. When boiling hot pour over slices of toast. Will serve six persons.

MRS. J. B. BENNETT.

CREAMED CRABS OR SHRIMPS.

One large picked crab, or one pint of shrimps, one cupful of cream, one-half cupful

of milk, one heaping tablespoonful of flour, one teaspoonful of salt, one tablespoonful of butter, one cracker, one teaspoonful of Worcestershire sauce, and a dash of cayenne. Put crab or shrimps into cream and heat; mix milk and flour and add to hot cream with other ingredients. Put into six shells, dust rolled cracker over and put a little butter in each center. Bake brown. Instead of baking in shells serve on toast if preferred.

MRS. J. F. BIRLEM, S. F.

CAMAPES LORENZO.

Fry colorless two ounces of onions, (about two heaping tablespoonfuls) cut in one-eighth inch squares, and when done add one tablespoonful of flour; let this cook about ten minutes without browning, then moisten with a pint of fresh cream; season with salt, cayenne pepper and a small amount of nutmeg and reduce to consistency of a well thickened sauce. Now throw in a pan one pound of crab meat that has been fried in butter over a brisk fire, letting the sauce and crab come to a boil; set away to cool. Cut slices of bread one-fourth inch thick; from it cut round pieces four inches in diameter, using a cutter for this purpose; divide them straight through center to make two even sized pieces; toast on one side only; cover this side with a tablespoonful of crab preparation, for each half round, and lay the following preparation on top. With the hands work in a tin basin one-half pound of butter, add to it one-half pound grated Eastern cheese, cayenne and white pepper, and one drop of Töbasco,

and knead together to form a thick paste. Cover the entire camapi with a layer of this butter and cheese and set on buttered baking tins in hot oven till well browned. Serve as quickly as possible. MRS. J. B. BENNETT.

TURBOT.

Chop fine one large onion, put in a stew pan or double boiler and cook with a little water till soft. Measure a pint of milk, reserving a half cupful, add the remainder to the cooked onion. When this is scalding hot, add the following, well mixed with the half cup of milk: One egg, one large tablespoonful of butter, two tablespoonfuls of flour, salt and pepper; let this boil. Pick fine about one pint of fish, put this in the bottom of a baking dish, then a layer of dressing, another of fish and on the dressing, lastly, a thick layer of bread crumbs, and bits of butter. Bake twenty minutes. Some prefer a thin layer of crumbs over each dressing, and some like grated cheese with the crumbs. MRS. E. F. HAWKINS.

LOBSTER CROQUETTES.

Put one tablespoonful butter in a saucepan and place on the stove; when melted, add one tablespoonful chopped onion. Cook five minutes but do not brown, add heaping tablespoonful flour and stir three minutes; add one cupful water and cook until smooth; now add one cupful of mushrooms chopped fine, one pt. cooked lobster or one can chopped fine, one level teaspoonful dry mustard, one teaspoonful chopped parsley, salt and pepper to taste; cook ten minutes. Add yolks of three eggs

and white of one and one tablespoonful cream. Mix thoroughly and set away to cool; when cold shape into croquettes and fry in hot fat. If you choose, serve with white sauce.

MRS. J. B. BENNETT.

CREAMED SALMON.

1 can of salmon,
1 pint of white sauce,
Bread crumbs.

Flake the salmon and place alternate layers in the dish of salmon and sauce highly seasoned with pepper and salt until all is used. Cover with bread crumbs, strewing with lumps of butter. Bake till brown. Very nice cooked in individual shells. Serve with crackers. Butter the crackers and brown delicately in the oven.

For the sauce, melt two tablespoonfuls of butter in a sauce-pan; when it begins to bubble stir in carefully two tablespoonfuls of flour and then add gradually one pint of heated milk.

MRS. F. MAY, Soquel.

COD-FISH CREAM.

Pick cod-fish into small pieces, cover with cold water and let it come to a boil; drain off the water and repeat if too salty. Cover with milk, or milk and cream; add butter size of a walnut, and pepper; when it comes to a boil thicken with flour wet up with cold milk. Remove from the stove and stir in one or two well beaten eggs, and serve with potatoes.

MRS. H. L. BRADFORD.

BROILED OYSTERS.

Drain the oysters well and dry them with a napkin. Have ready a griddle, hot and well buttered; season the oysters; lay them on the griddle and brown them on both sides. Serve them on hot plates with plenty of butter.

MRS. FANNIE R. BARKLEY.

CREAMED OYSTERS.

One generous tablespoonful of flour, one pint of cream, one piece of onion size of a dime, one very small piece of mace, one pint oysters, salt and pepper to taste. Let the cream come to a boil with onion and mace. Mix flour with a little cold milk, stir into the boiling cream and cook eight minutes. Let the oysters come to a boil in their own liquor; drain and add them to the cream, having first skimmed out the onion and mace. Season to taste and serve on toast.

MISS PERRY, Monterey.

SCALLOPED OYSTERS.

1 can of oysters,
1 pt. rolled cracker crumbs,
2 tablespoonfuls of butter,
1 teaspoonful of salt,
1 cupful of milk,
 $\frac{1}{2}$ lemon, juice.

Drain the liquor from oysters. In a baking dish place a layer of crumbs, then a layer of oysters; over it scatter a little salt, pepper, lemon juice and butter, and so on until oysters are all used; cover with cracker crumbs, turn liquor and milk mixed over oysters and crackers and bake about one hour, until a brown crust has formed.

MRS. J. B. BENNETT.

OYSTER COCKTAIL.

For each glass take ten California oysters, nine teaspoonfuls of tomato catsup, one teaspoonful of lemon juice, dash of tobasco and salt to taste. Fill the glass with oyster liquor and stir well.

MRS. J. F. BIRLEM.

OYSTER PATTIES.

Line the bottom and sides of patty pans with rich paste. Put a cover of paste over, pinch edges together and bake in a quick oven about fifteen minutes. Stew raw oysters in their own liquor, cut in pieces, add a tablespoonful of butter. (to a dozen), then mix a teaspoonful of corn starch with two tablespoonfuls of milk or cream and stir in slowly. Season with salt and pepper to suit taste. Open the patties and put in a tablespoonful of oyster mixture and set in the oven for a short time. Serve hot.

MRS. J. B. PORTER.

FRICASSEED OYSTERS.

(Chafing Dish Recipe).

When the lamp is lighted, not turned on full, put in one tablespoonful butter; when melted, stir in one tablespoonful each of rolled cracker crumbs, and finely minced celery which has been cooked till tender. Two dozen oysters are laid in. Season with salt and pepper. Increase the heat and add a gill of cream. The moment the oysters become plump and the beards curl, the beaten yolk of one egg is stirred in. Add lemon juice to taste. Serve in small deep dishes.

MRS. J. B. BENNETT.

OYSTERETTES.

Drain the liquor off a small can of cove oysters. Roll five or six soda crackers fine; add one egg, the oysters, a teaspoonful of salt, a dash of pepper and one teaspoonful of baking powder. Stir all together and add enough of the liquor to make it the proper consistency for frying. Drop in tablespoonfuls in hot lard and fry a nice brown on both sides.

MRS. E. MAGUIRE.

"ANGELS ON HORSEBACK."

Mix in a saucer a little lemon juice, cayenne pepper, essence of anchovy, then dip in the above mixture nice Eastern oysters, and roll each oyster in a very thin cut piece 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.

STURGEON SOUFFLE.

One pound of cold fish rubbed through colander. Salt, pepper and a grate of nutmeg. Yolks of five eggs. Take two tablespoonfuls of butter, two tablespoonfuls of flour; boil up; add one pint of milk, then stir in beaten whites of five eggs. Bake fifteen minutes.

MRS. A. C. BARKER.

FISH BALLS.

Remove the bones from one-half pound of baked or fried fish, and pick to shreds; mix thoroughly with three times as much mashed

potatoes, adding a piece of butter the size of a walnut, and a little salt; make into balls. Beat two eggs well with a little milk. Dip the balls into the eggs, then in corn meal, and fry brown in hot fat or drippings.

MRS. E. B. CAHOON, Soquel.

CODFISH BALLS.

1 pt. codfish shredded fine,
1 pt. mashed potatoes,
1 well beaten egg,
 $\frac{1}{2}$ cupful of milk.

Mix well, roll in small round cakes; brown in butter in a frying pan.

MRS. J. B. BENNETT.

ABALONE FRITTERS.

Clean well, remove outside rim. Slice in one-fourth inch slices and pound well with a meat hammer. Dip slices in batter and fry in hot lard until a light brown. Batter: One egg, one cupful of sweet milk, one teaspoonful of baking powder and salt to taste. Garnish with limes and serve hot. . MRS. T. HUGHES.

ABALONES FRIED.

Clean and slice as for fritters; pound well; salt and pepper. Dip each slice in beaten egg, then in cracker crumbs and fry in butter until a nice brown. Serve immediately.

MRS. T. HUGHES.

EGGS A LA VIRGINIA.

Break two eggs in a shirred egg dish, season with salt and pour over same about two tablespoonfuls stewed boneless terrapin, (club

style) or a la Maryland. Besprinkle all with grated Parmesan cheese, bread crumbs, a little melted butter, and bake in a hot oven about three minutes; serve very hot. (Have eggs soft).

CHEF OF OCCIDENTAL HOTEL, S. F.

SCRAMBLED EGG WITH TOMATOES.

One heaping teaspoonful of finely chopped onion and two heaping teaspoonfuls of butter placed on the stove and cooked until onions are brown. Heat one cupful of strained tomatoes. Beat well three eggs with one heaping teaspoonful of sugar, one level teaspoonful of salt and a dash of pepper and paprika; then pour tomatoes in, stirring constantly. When thoroughly mixed, add mixture to butter and onions and cook until like cream. Serve on toast, or better still, on shredded biscuit (on the split side) which have been split and warmed in the oven. Two tablespoonfuls of cheese can be added, if liked.

MRS. A. W. ANDERSON.

DIGESTIBLE BOILED EGGS.

For hard boiled eggs: Put eggs into boiling water and place on back of stove, covered, where they can simmer, not boil, for twenty minutes.

For soft boiled eggs: Put into boiling water, cover, remove to back of stove where water will not even simmer, and cook from eight to ten minutes.

MRS. H. S. BALL.

BIRDS IN NEST.

Toast carefully as many slices of bread as

are needed. Allow one egg to each slice. Separate yolk and white, using care not to break yolk which must be retained whole. Beat whites to a stiff froth. Soften toast with butter and hot water, or butter and hot milk; heap beaten whites on the toast and place the yolk in the center of each slice; season with salt and pepper and place in hot oven on upper side until whites are a delicate brown. Remove and serve. MRS. B. V. SARGENT, JR.

EGGS A LA BENEDICT.

Take one piece of toast, cover with a slice of broiled ham, put one poached egg on top, cover with sauce as follows: Take six raw yellow eggs in a small saucepan, the juice of two limes, a little salt and red pepper, have one-half pound of good creamery butter boiling hot without getting brown, and whip in it above; add a little cold water gradually. This is a very fine sauce and should be smooth like mayonnaise sauce. MR. HENRY BECKER,
Chef of University Club, S. F.

FROGS LEGS.

Dip the washed and drained legs into milk, sprinkle with salt and pepper, roll in flour or cracker crumbs and drop in boiling olive oil for fifteen minutes or till done. Serve with sliced lemon and parsley.

MRS. J. B. BENNETT.

MINCED MEAT ON TOAST.

Use any cold roast meat chopped fine. Put into a pan with a little butter, a pinch of salt, and pepper, and a little water and let it

get well heated. Toast slices of bread, dip in milk just enough to moisten, put on dish and pour meat over. Put in oven for a few minutes before serving. MRS. M. L. DEXTER.

FRIED SWEET-BREADS.

Remove from sweet-breads all skin and fat, and shape in suitable pieces to fry. Plunge into boiling water for about two minutes. Remove from water, drain, and dry with a cloth. Dip each piece in beaten egg, roll in grated bread crumbs, sprinkle with salt and pepper and fry in butter. Serve with mushrooms cooked in cream, or with green peas, or plain with a few pieces of lemon.

MRS. L. H. GARRIGUS.

METHOD OF WARMING COLD ROAST BEEF

Butter the size of an egg browned in a pan, one-half pint of stock or gravy, one tablespoonful of flour, one-half pint of mushrooms, pepper and salt to taste; simmer ten minutes. Cut slices of beef thin, lay in the same, and let come to a boil. Serve at once.

MRS. J. B. BENNETT.

MUTTON TOAST.

Boiled mutton, chopped fine, moistened with butter and seasoned with salt and a little Worcestershire sauce, spread upon hot toast makes a palatable and economical dish.

MRS. M. MCHARRY.

FOR HEAD "AKE" TAKE KROUGH'S HEAD-ACHE POWDERS

WELLINGTON PIE.

Boil scraps of cold roast beef, or mutton, or steak, until tender, adding a little butter, and flour enough to thicken like brown gravy. Take some maccaroni which has been boiled in salt water fifteen minutes, and line the bottom and sides of a pudding dish with it; put in the meat with its gravy, and a few small pieces of stale bread in the center. Put a few slices of tomato, or one-half can of tomatoes, with salt and pepper on top, and a sprinkling of fine bread or cracker crumbs over all, and bake about twenty minutes.

MRS. H. A. MITCHELL, Palo Alto.

HAM CAKES.

Four boiled potatoes of medium size, one cupful of finely chopped ham, or meat of any kind, (the dry bits that cling to the bones will answer), three tablespoonfuls of butter, salt and pepper to taste. Mash the potatoes until fine and light, using a fork; add the meat, salt, pepper, and one tablespoonful of the butter; mix well and shape into thin cakes about an inch and a half in thickness. Put the remaining butter on the stove in a frying pan, and as soon as it gets hot, put the cakes into pan. Brown on both sides and serve on a warm dish.

MRS. E. F. HAWKINS.

TRIPE CLUB STYLE.

Take a whole tripe, one ox foot, three calves feet, well washed and cleaned. Cut in pieces two inches long by one square. Take an earthen pot, put the pieces of feet at the bottom, cover with a layer of tripe, carrots.

and onions, and so on until vessel is full. Tie in a cloth a sprig of thyme, two bay leaves, twelve whole peppers and six cloves; put in the pot, pour over a bottle of white wine and a gill of brandy. Place on top three green leeks and a little parsley; cover, and fasten it down with paste so the steam cannot escape and cook slowly for ten or twelve hours.

CHEF OF OCCIDENTAL HOTEL, S. F.

POTPOURRI.

Chop fine, scraps of cold meat, and add minced onion to flavor. Roll dry bread crumbs and put a layer of meat in a pudding dish, then a layer of bread crumbs with small bits of butter, salt and pepper, and repeat until dish is full. Pour over the top cold gravy, or soup stock, or a little water; cover and bake one-half hour.

MRS. A. J. ABBOTT.

KIDNEY SAUTE.

Take two beef kidneys; after washing clean slice thin. Put a spoonful of butter in a hot thick pan and fry them a nice brown. Season with salt and pepper, sprinkle over a little flour, add a little chopped parsley and onion and one and one-half glasses of claret and water. Simmer gently until kidneys are tender and gravy has foamed.

MRS. E. WILLIAMS.

BAKED BRAINS.

Lay two calves brains or as many as is wanted in cold salted water and leave two or

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DRUGGIST, SALINAS

three hours until they are blanched. Take off their outer skin, drop into slightly salted boiling water, add slice of onion; boil ten minutes. Roll in melted butter, then in very fine cracker crumbs; season with salt and pepper. Lay each brain on a large slice of bacon in a baking pan and bake in hot oven one-half hour. Serve with any sour sauce and sliced lemon.

MRS. C. L. PLODA.

FRICASSEE OF CHIPPED BEEF.

Have the beef sliced as thin as possible; then either put it through a meat-chopper or pick it apart with the fingers into fine shreds. To each quarter of a pound allow a tablespoonful of butter, one of flour and half a pint of milk, a teaspoonful of browning or kitchen bouquet, and a yolk of an egg. If the meat is salt cover it with boiling water, and let it stand for fifteen minutes; then drain and dry. Put the butter in a saucepan; when melted throw in the beef, and stir until the beef is thoroughly heated; then dust over the flour; mix, and add the milk. Stir constantly until boiling. Push to the back part of the stove where it will sort of simmer gently for five minutes. Add a dusting of pepper and the browning, and take it from the fire; add the yolk of the egg, and turn at once into the heated dish in which it is to be served. This may be garnished with slices of broiled or baked mush, or served with plain, well-boiled mush.

MRS. A. B. ATKINS, Mich.

BAKED PEPPERS.

Wash half a dozen large green bell peppers

and place in boiling water for five minutes, not permitting them to come to a boil. Take from water and rub off skins with a wet cloth. Cut off stem ends and after removing seeds stuff peppers with any kind of cold meat, minced fine and mixed with an equal quantity of stale bread softened with milk and seasoned with salt and sage. Replace stem ends and set peppers in a deep dish and cover with cold gravy or a mixture of butter and water. Bake for half an hour in moderate oven.

MRS. C. F. LACEY.

STUFFED CHILI PEPPERS.

Take half a dozen large sized green peppers and brown on top of the stove; when done peel carefully and make a stuffing of cold meat chopped fine; add a small piece of onion and tomatoes chopped, a little thyme, parsley and salt; then fry. When done stuff the Chilis, make a thin batter of flour and two eggs, dip the Chilis in batter and fry in hot lard like doughnuts, When brown arrange in a dish and make a sauce of brown flour and pour over them.

MRS. — —

STUFFED PEPPERS.

Beat one-half pound of fresh butter to a cream; add six eggs one by one, beat until very light, then add one qt. of fresh crab meat, the cracker dust of eight soda crackers, one tablespoonful of Chili pepper, one-half teaspoonful cayenne, one tablespoonful Worcestershire sauce, and two small sweet peppers

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cut in shreds. Cut the bottom off around the stem of one dozen large bell peppers, take out all the seeds and wash, fill with the stuffing and return cap, and stand up in a shallow roast pan; put a small piece of butter on each; bake twenty minutes in a moderate oven, basting frequently with a little stock gravy. Take out on a platter and pour a spoonful of gravy over each pepper. Garnish with parsley and serve very hot.

MRS. J. B. BENNETT.

MOCK OYSTERS OF CORN.

Six nice plump ears of sweet corn, uncooked. Grate from the cob; beat one egg and stir into one tablespoonful of flour and one tablespoonful of milk; mix all with the grated corn and season with salt and pepper. Put a teaspoonful of butter or lard into a pan, heat very hot and drop in a spoonful of corn mixture. Brown well on both sides. Serve very hot for breakfast.

MRS. SUSIE J. HARRIS, Santa Cruz.

SARDINE OMELET.

4 eggs beaten separately,
1 green onion, chopped fine,
1 box sardines chopped fine.

Fry the onion in oil first, then add the other ingredients and cook all together; salt and pepper. When browned on one side, turn by placing a plate over the omelet and turning the omelet onto the plate, then putting it back into the pan to brown on the other side.

MISS ZABALA.

OMELET.

Beat yolks and whites of eight eggs separately until light, then beat together; add salt and a tablespoonful of cream. Have in omelet pan a piece of butter; when butter is boiling hot, pour in omelet and shake until it begins to stiffen, then let it brown. Fold double and serve hot.

MRS. H. SAMUELS.

HOMINY FRITTERS.

2 cupfuls of cold boiled hominy,
2 eggs,
1 cupful of milk,
1 cupful of flour,
 $\frac{1}{2}$ teaspoonful of baking powder,
Salt.

Drop in smoking hot fat and fry like doughnuts.

MRS. J. J. KELLY.

FRUIT FRITTERS.

Mix two heaping tablespoonfuls of flour with a pinch of salt; stir into it gradually half a gill of tepid water and a tablespoonful of salad oil. Mix perfectly smooth and let it stand for a little while. When about to use beat into it quickly the whole of one egg whipped as stiff as it possibly can be. Any fruit may be used.

MRS. JOHN CLEMENTS.

APPLE FRITTERS.

Make a batter of one cupful of sweet milk, two cupfuls of flour, one heaping teaspoonful of baking powder, two eggs beaten separately, one tablespoonful sugar and a saltspoonful of salt. Heat the milk just a little, beat yolks

of eggs, add sugar and salt, and gradually stir in the warm milk; then add the flour mixed with the baking powder, and lastly the beaten whites of the eggs; mix well and throw in thin slices of good sour apples, dipping the batter over them; drop into boiling lard in spoonfuls, with a piece of apple in each, and fry to a light brown. Serve with maple syrup. Chopped chicken is very nice used in place of apples.

MRS. M. L. DEXTER,

GERMAN PANCAKE.

Take two eggs, three tablespoonfuls of milk, one tablespoonful of flour, a pinch of salt, and mix well together. Have an eight inch frying pan hot, put in a tablespoonful of lard, and the same amount of butter; when melted pour in your batter and let it cook a little; turn quickly and cook about one minute longer, leaving the cake soft on the inside, then put the pan into a hot oven and the pancake will puff up in five minutes, when it is done. Serve at once with powdered sugar or jelly.

F. W. SCHROEDER.

ONION TOAST.

Boil for twenty minutes in a pint of salted water, six medium sized onions chopped fine, drain, and put in a bowl with one tablespoonful of butter and a salt spoonful of pepper; mix together; lay on rounds of hot buttered toast and garnish with slices of hard boiled eggs.

MRS. WALLACE C. BROWN.

GERMAN TOAST.

Cut in slices one loaf of light bread. Put in a bowl a pint of milk, two eggs well beaten

and a heaping tablespoonful of sugar, into which dip each slice of bread until well moistened. Put butter the size of an egg into a frying pan, and when quite hot lay in the bread browning nicely on both sides. Serve hot. A little nutmeg may be used for flavoring if desired.

MRS. THOS. RENISON.

BOSTON BAKED BEANS.

Take one pint of pea beans, pick over and wash, place in a kettle with cold water to cover and boil until you take up a spoonful, blow them and the skin cracks; take them out with a skimmer and place in your two quart bean pot, (or porcelain dish), add a little salt and a teaspoonful of molasses; have a white piece of pork, one pound, fat and lean mixed, score across top and place in the middle on top of beans. Cover with warm water and bake seven hours. When beginning to brown, cover until about an hour before using; remove cover, allow them to get brown and crispy. Do not allow the water to boil away lest they be too dry. When ready for table they should be brown, crispy, tender, soft and juicy below the surface.

MRS. G. B. RICHMOND.

OYSTER SANDWICHES.

Drain liquor from a can of oysters, chop the oysters fine, and season with salt, pepper and butter. Heat the liquor and thicken with pulverized cracker, putting in plenty of butter, then stir in the oysters and spread between slices of bread and butter.

MRS. G. S. HAMILTON, Pacific Grove,

LETTUCE SANDWICHES.

Take nice crisp lettuce leaves and place on ice to get cold and firm. Cut thin slices of bread, butter them a little, and lay upon each slice one of the lettuce leaves, over which spread a nice mayonnaise dressing, then lay the two slices together. Thin crackers may be used in place of bread. Serve soon after making.

MRS. H. W. SEALE.

WATER-CRESS SANDWICHES.

Wash well some water-cress and dry in a cloth, pressing out all moisture. Mix with the cress, hard boiled eggs chopped fine and seasoned with salt and pepper. Place between buttered slices of bread from which the crust has been removed. If desired, add lemon juice to the cress.

MRS. G. S. HAMILTON, Pacific Grove.

EGG SANDWICHES.

Boil eggs twenty minutes. When cold, chop fine with one cucumber pickle to every six eggs. Butter thin slices of bread and spread with the eggs.

MRS. A. J. ABBOTT.

WELCH RAREBIT.

4 tablespoonfuls of cream or new milk,
 1 teaspoonful of salt,
 1 teaspoonful of sugar,
 1 teaspoonful of Worcestershire sauce,
 $\frac{1}{4}$ teaspoonful of cayenne pepper,
 1 cupful of cheese sliced very thin.

Mix all together until of the consistency of paste. Serve on toast.

MRS. H. H. MASON.

WELCH RAREBIT.

Cut the common American cheese into tiny pieces, allowing a heaping tablespoonful to each person; scatter over this Worcestershire, tobasco and milk, or stale beer. To each spoonful of the cut cheese allow one-half teaspoonful of Worcestershire, one drop of tobasco, and one scant tablespoonful of milk, (or beer). Place in a hot stew pan in which has been placed a tiny piece of butter. Commence to stir cheese the minute it is in the pan and do not stop until thoroughly melted, and smooth like thick cream. Place a spoonful of this on a toasted cracker and serve at once. Cheese a little old is best and can be grated if one prefers.

MRS. C. F. BARKER.

WELCH RAREBIT.

$\frac{1}{2}$ lb. cheese,
 $\frac{1}{2}$ cupful warm water,
 $\frac{1}{2}$ cupful sweet milk,
 1 egg,
 Small piece butter.

Grate the cheese and moisten with milk and water, add egg well beaten and then the butter. Put in a pan and boil three minutes, then add a dash of mustard and cayenne pepper. Have ready some buttered toast moistened in water, pour cheese over it and serve while hot.

MRS. J. B. PORTER.

POTATO PUDDING.

Boil and mash six good sized potatoes, add one egg, salt and pepper to taste, and beat well; line a baking dish, (bottom and

sides), about one inch thick. Chop any cold cooked meat, season, and place a piece of butter the size of a walnut in the center of dish. Cover with potatoes and bake in moderate oven thirty minutes. Turn out to serve. A nice way to use any cold meats.

MRS. JOB WOOD.

CHEESE OMELET.

4 eggs,
4 tablespoonfuls of sweet milk,
1 cupful of grated cheese.

Beat whites of eggs till stiff; beat yolks, add, beat, then stir in milk. Put in a frying pan one large tablespoonful of butter and heat very hot. Pour in mixture and fry until it is set, then sprinkle over a little salt and the grated cheese. Fold and take to table at once.

MRS. CHAS. B. ROSENDALE,
Pacific Grove.

GERMAN CHEESE BUTTER.

1 lb. of butter,
1 10c German cheese grated and a little Swiss cheese if preferred,
1 teaspoonful of paprika and a dash of white pepper.

Just melt the butter, take from the stove and add the grated cheese gradually, stirring constantly. Add paprika and pepper and stir until cool and creamy. Excellent for sandwiches.

MRS. CHAS. B. ROSENDALE,
Pacific Grove.

BOHEMIAN CLUB CHEESE.

One lb. grated cheese, three tablespoonfuls

of Worcestershire sauce, one tablespoonful of vinegar, one tablespoonful of melted butter and a little salt and red pepper.

MRS. JOHN CLEMENTS.

CHEESE STRAWS.

1 tablespoonful of butter,
4 tablespoonfuls of flour,
5 tablespoonfuls of grated cheese,
1 egg, a little salt,
Cayenne pepper to taste.

Mix the same as pie crust, using no wetting but the egg. Roll about an eighth of an inch thick, cut in strips, and bake in a very hot oven.

MRS. E. LEWIS, Pacific Grove.

CHEESE CHIPS.

1 cupful of grated cheese,
1 cupful of sifted flour,
A pinch each of salt and pepper,
 $\frac{1}{2}$ cupful of water, or as much as will make a dough to roll well. Cut like noodles, in even lengths, and bake quickly.

MRS. JOHN CLEMENTS.

MACARONI AND CHEESE.

Boil macaroni till tender. Remove from water, season with salt and pepper. Put a layer of macaroni into a thick earthen dish, or tin pan, cover this with grated cheese, add another layer of macaroni, which cover in like manner, and so continue till dish is nearly full. Cover top with bits of butter and brown in oven.

MRS. L. H. GARRIGUS.

MACARONI AU BEURRE.

Take boiled macaroni three-quarters done, put it in a saucepan with butter, salt and pepper; fry until seasoned and serve hot. Cheese may be added.

MISS E. M. SMITH.

MACARONI WITH ONIONS.

Put alternate layers of boiled macaroni, boiled onions and white sauce into a baking dish; cover with bread crumbs and bake until brown.

MRS. VICTOR PORTER.

MACARONI AND OYSTERS.

Scald one pt. of oysters in their own liquor and drain; grease a baking dish and fill with alternate layers of boiled macaroni, (one-fourth lb.) and oysters seasoned with salt and pepper. Have the last layer macaroni. Pour over one cupful of cream sauce, cover top with bread crumbs and brown in a quick oven.

BEATRICE M. PORTER.

MACARONI AU GRATIN.

Melt one tablespoonful of butter, without browning, add one tablespoonful of flour, mix until smooth; add one cupful of cream and stir until it thickens; season with salt and pepper. Just as you take it from the fire stir in quickly the yolk of one egg. Do not let sauce stand on the fire after egg is added or it will be spoiled. Boil one-half pound of macaroni; melt four heaping tablespoonfuls of cheese with two tablespoonfuls of butter; grease a baking dish and fill with alternate layers of macaroni and

the sauce. Pour the melted butter and cheese carefully over the top that it may penetrate the whole dish. Cover with bread crumbs and brown in a quick oven. MRS. A. LLOYD.

ESCALOPED OYSTERS AND MACARONI.

Boil the macaroni soft, put a layer into a baking dish, cover with oysters, season with salt, pepper and butter, then another layer of macaroni, then a layer of oysters until dish is filled. Bake twenty minutes.

MRS. WALLACE C. BROWN.
Pacific Grove.

IN COOKING....

It is essential to have a good recipe also to have a good cook, but the main point is to have

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Meats

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

Meat should be carefully selected. Beef to be tender and juicy should be young, the meat of a clear, bright red color, fine grained and the fat white.

The choicest parts for roasting are the sirloin and tenderloin cuts, and the sixth, seventh and eight ribs.

For steaks the porterhouse and tenderloin cuts are the nicest. Have them cut from a half to three-quarters of an inch thick. Steaks are far better broiled than fried.

The flesh of good mutton is dark red, with firm white fat. The best roasts are the leg, the saddle and the shoulder.

Pork should have the skin smooth and thin.

All fresh meats to be boiled should be put in boiling water to set the juices, and no salt added until meat is nearly done. Boil slowly, as rapid boiling toughens meat. Keep well covered with boiling water. Allow fifteen minutes to the pound for beef and mutton; twenty minutes to the pound for ham.

Salt meat should be put in cold water to allow it to freshen while cooking. Very salt meats should be soaked in cold water over night.

To make tough meat or fowl tender rub a quantity of soda over it the day before using,

and for fowls rub inside also. Wash off before cooking. Or, a small amount of soda put into boiling water in which the meat or fowl is cooking will help make it tender. Some use vinegar and pronounce it as good as soda.

Use four level tablespoonfuls of flour to one cupful of milk for mixing with meats for croquettes, etc., and two level tablespoonfuls of flour to one cupful of milk for gravies, sauces, etc.

TO ROAST MEATS.

BEEF.

The oven should be very hot when the beef is first put in, and neither salt nor water should be added. The secret of juicy roast beef is in having no steam to prevent it from crisping over as quickly as possible. When well-browned, and at least half done, it may be well salted, and the heat a little less intense. Then pour a little hot water into the pan, and baste frequently. Allow fifteen minutes to the pound for those who like it rare; eighteen or twenty minutes to make it well done.

MUTTON.

Mutton needs a slow oven at first, and unless it is to be rare, allow twenty-five minutes to the pound; a little water put in the pan and the meat well salted.

PORK AND VEAL.

Pork and veal require a slow oven at first, and should be well done; half an hour to the pound is a good rule.

ENGLISH YORKSHIRE PUDDING.

1½ cupfuls of flour,
 1 teaspoonful of baking powder,
 Butter size of a walnut,
 Pinch of salt.

Stir all through the flour, then add enough sweet milk to make a thick batter. Pour into the gravy around a roast of beef and bake fifteen or twenty minutes. Serve hot.

MRS. W. J. BLACK.

YORKSHIRE PUDDING.

4 eggs,
 4 tablespoonfuls of flour,
 1¼ pints of milk,
 A pinch of salt.

Remove the roast of beef to another pan, then bake the batter in the gravy for half an hour.

MRS. J. R. HEBBRON.

YORKSHIRE PUDDING.

Take six large tablespoonfuls of flour, three eggs well beaten, one saltspoonful of salt, about one and one-half pts. of milk or enough to make it the consistency of soft custard and beat well together. Empty dripping pan three-quarters of an hour before beef is done. Put pudding in pan and the beef on a three-cornered stand over it that the juice of the beef may drop on the pudding. Bake three-fourth of an hour.

MRS. C. L. PIODA.

POT ROAST.

Have kettle very hot; put in meat and sear well on all sides. This prevents juice from escaping and makes meat more tender. Nearly

cover with boiling water and boil very gently, (rapid boiling toughens meat). For a piece weighing four or five pounds boil about five hours. Do not salt until one-half hour before meat is done. When done there should be no water in pot, only the grease, in which brown the meat. Remove roast from pot, pour out some of the grease and make a gravy of milk or water thickened with a little flour. If seasoned meat is liked add bouquet of leaves of onions, celery, thyme, parsley and a little sage while boiling.

MRS. BRYAN, Tacoma.

POT ROAST.

Take a piece of beef and stick quite a number of cloves in it. Boil it gently about four hours in a little water with salt and pepper. When done take up the meat and add a piece of butter and the juice of a lemon to the gravy; thicken with flour and then pour over the meat.

MRS. F. MAY, Soquel.

ROAST OF VEAL.

Take out the bone of the joint; make a deep incision between the fillet and the flap; then fill it with stuffing made as follows: Two cupfuls of bread crumbs, half a cupful of chopped pork, half a lemon peel grated, a little juice, thyme, summer savory, or any herbs to taste; or with this stuffing: Soak half a pound of bread, (with the crust cut off), in tepid water, then squeeze it dry. Put three tablespoonfuls of butter into a stew pan, and when hot stir in a small onion minced, which color slightly; then add the bread with three tablespoonfuls of parsley chopped fine, half a tea-

spoonful of powdered thyme, a little grated nutmeg, pepper, salt and a gill of stock. Stir over the fire until it leaves the bottom and sides, then mix in two eggs. Bind the veal into a round form, fasten it with skewers and twine, sprinkle over pepper and salt and cover with buttered paper. Be careful not to put the meat too near the fire at first. Baste well and often. Just before it is done remove the paper, sprinkle over a little flour, and rub over a little butter. This gives a frothy appearance to the surface of the meat. When done, put the pan of gravy on the fire, add a little flour, some boiling water, and when cooked some lemon juice. Fry some pieces of ham cut in diamond shape; place these in a circle around the roast, each piece alternated with a slice of lemon. MRS. J. B. JONES.

CURRY OF COLD ROAST BEEF.

Cut some small pieces of cold roast beef and dredge them with flour. Slice a small onion and fry it a light brown in one heaping tablespoonful of butter; then pour in a little gravy. Add tablespoonful of curry powder and the meat. Set on a brisk fire and stir well for ten minutes. Serve with border of rice around the dish. MRS. F. MAY, Soquel.

CHOPPED MEAT.

Chop twenty cents worth of round steak with small piece of suet. Add one cupful of rolled cracker, one cupful of sweet milk, two eggs, butter size of an egg and seasoning. Mix thoroughly. Set the dish of meat into covered

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pan half full of water and bake two hours.

MRS. O. S. TRIMMER, Pacific Grove.

FILLET OF BEEF.

This is tenderloin although sirloin is sometimes used. Trim off fat, tough skin, etc.; lard with salt pork and fry one-half hour. Take the meat out of the pot and fry one-half tablespoonful of flour until brown; add a glass of white wine, one-half cupful water, a cupful mushrooms and a bouquet of leaves of celery, onion, parsley, carrot and thyme tied together. Place meat in this sauce and cook two hours with a slow fire. Before serving take out bouquet.

MRS. W. H. PYBURN.

BEEF STEW.

Cut a steak in small pieces, put in a pan with a little butter and brown it; take out and roll in flour and put it on to stew, adding two onions, a little cinnamon, cloves, allspice, one teaspoonful of vinegar, a little salt and pepper; boil four hours.

MRS. F. GATES.

TO ROAST BEEF HEART.

Wash well and clean all the blood from the pipes; parboil it ten or fifteen minutes in boiling water; drip the water from it. Lard the heart and put in a stuffing which has been made of bread crumbs, minced suet, a little ham, butter, sweet marjoram, thyme, parsley, salt, pepper, and a little mustard and onion according to one's particular taste. Put to roast at once; baste well with suet and butter mixed. Serve with a drawn gravy and currant jelly. To roast allow twenty minutes to the pound.

MRS. J. B. BENNETT.

VEAL CUTLETS.

Trim cutlets neatly, flatten with the side of a knife, squeeze on lemon juice, dip in beaten eggs, then in crumbs. Fry thin slices of bacon and remove from pan. Fry cutlets in the fat, ten minutes on one side, turn and fry ten minutes more. Remove meat, pour off fat, make gravy and serve with bacon.

MRS. A. C. BARKER.

ROAST PIG.

Clean, rinse, and dry. Rub inside well with salt. Stuff with dressing made with bread, sage, onion, pepper, half cupful of butter and two eggs. Roast twenty minutes to the pound, basting often.

MRS. JOHN HEBBRON.

ROAST BEEF ROLL.

Get a good sized round steak one inch and a half thick. Trim to rectangular form. Chop trimmings of beef, bread, onion, a little salt pork, and spices to taste to form a force-meat which spread over the steak; roll, secure with skewers, or tie securely with string. Baste frequently with butter and suet mixed, or butter alone, mixed with water. Place all roasts of meat on a grate in the dripping pan. May be served, (if used warm), with the following sauce: Brown in a pan a tablespoonful of butter, add one-half pint of rich soup stock, one small onion and one carrot chopped fine. Stew fifteen minutes; add a pickled cucumber

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chopped fine, and a tablespoonful of vinegar with a dash of red pepper. This sauce is not thickened or strained. MRS. J. B. BENNETT.

PORK FRIED IN BATTER.

Slice the pork thin and fry until nearly done; beat an egg into which dip the slices of pork, then roll them in flour and brown nicely. Breakfast bacon may be cooked in the same manner. MRS. A. J. ABBOTT.

VEAL LOAF.

3 lbs. veal off the round, (chopped fine),
 1 cupful rolled cracker,
 3 eggs, (beaten),
 1 slice of butter,
 1 teaspoonful of salt,
 1 level teaspoonful of sage,
 1 level teaspoonful of pepper,
 3 tablespoonfuls of cream.

Mix and bake one hour. When mixed it will be quite soft. While baking baste often with drawn butter. One tablespoonful of flour with one slice of melted butter and boiling water for basting. MRS. THOS. HARRIS.

VEAL LOAF.

Three pounds of veal cutlets and a small piece of salt pork, (uncooked), chopped together very fine, one teacupful of cracker crumbs moistened with a little water, one egg; season with salt, pepper, and sage or savory if you like. Bake one and one-half hours and slice when cold. MRS. M. McHARRY.

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BOILED HAM.

Weigh ham and boil twenty minutes to every pound; when done put it in cold water for twenty minutes, Take out, skin, put into a baking pan and pour over it a tumbler of jelly and sherry wine; put into the oven for twenty minutes; baste well. Before serving the sauce pour off the grease. This is also very nice eaten cold, but the sauce must always be warm. Venison is very nice cooked in this manner.

MRS. H. W. SEALE.

BAKED HAM.

One slice of ham one inch thick; soak one hour in a cupful of sweet milk. Cut off the rind and put the ham in an earthen pudding dish which is just large enough to hold it without folding. Sprinkle over it an even teaspoonful of granulated sugar, a dust of pepper and a teaspoonful of flour. Cover closely and bake two hours in a slow oven. Drain off some of the fat, add a fresh cupful of milk to which has been added one teaspoonful of flour; boil up and serve in the dish in which it was baked. Variation: After freshening, sugaring and dredging with flour, place on top of ham a large tomato skinned and sliced; dredge this with flour and pepper and bake.

MRS. J. B. BENNETT.

CALF'S HEAD.

Put calf's head, scraped and cleaned by butcher, with tongue and brains into pot with

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six quarts of water, an onion, carrot, herbs, etc. Boil slowly two hours. Take one-half, remove inside bones, score the skin, egg, crumb and season; bake brown, basting with butter. Serve with thin slices of bacon. Use soup and other half for mock turtle stews.

MRS. J. R. DIXON, Stockton.

MUTTON CURRIED.

2 tablespoonfuls of butter,
 2 onions grated,
 1 teaspoonful of curry powder,
 1 tablespoonful of flour,
 ½ pt. of cream or milk.

Boil and stir till smooth. Fry mutton, or slice cold roast, pour the sauce over, and simmer three minutes.

MRS. A. C. BARKER.

STUFFED BEEF STEAK ON TOAST.

Have butcher cut two pounds of round steak one-fourth of an inch thick; cut in pieces about the size of a hand; place a small piece of bacon, a little chopped onion and parsley, pepper and salt on each piece; roll up and secure with tooth picks. Fry a piece of salt pork, place the steaks in the same pan and cook gently for one-half an hour. When well done sprinkle a little flour over them, also a cupful of stock, or meat gravy, and serve on slices of toast.

F. W. SCHROEDER.

STEW OF COLD MEAT.

To one tablespoonful of butter when hot, add one small onion, one small green Chili pepper and the solid part of one large tomato chopped fine, and fry slowly until

browned; then add one pint cold meat and one-third as much cold potatoes cut in cubes, and boiling water to cover stew. Salt to taste. Stew slowly for one-half hour. Thicken with a tablespoonful of flour rubbed into a tablespoonful of butter.

MRS. J. B. BENNETT

TO CORN BEEF.

One hundred lbs. of beef, eight lbs. of salt, four lbs. brown sugar, one-quarter lb. of saltpeter, one-quarter lb. of black pepper. Pulverize and mix well. Put a layer of the mixture on the bottom of a barrel, then a layer of beef, then mixture, and so on until beef is all used, then place a weight on it. In three or four days it will make its own brine. Keep it covered under the brine and it will keep until consumed. MRS. F. N. NOBLE, Pacific Grove.

MEATS AND SUITABLE SAUCES.

Roast beef,	Tomato sauce; jelly.
Boiled beef,	Horseradish.
Roast veal,	Tomato sauce; currant jelly.
Roast mutton,	Mushroom sauce; jelly.
Roast lamb,	Mint sauce.
Boiled mutton,	Caper sauce.
Boiled fowls,	Oyster sauce.
Roast turkey,	Cranberry sauce.
Venison, Ducks,	Currant jelly.
Chops,	Tomato sauce.

GRAVY FOR ROAST MEATS.

When the meat is done, remove the roast from the pan and pour off the fat, leaving only

three or four tablespoonfuls in the pan. Then stir in a heaping tablespoonful of flour and add gradually cold water stirring constantly. Salt and pepper and cook for a few minutes.

MRS. A. A. WETHERILL.

TOMATO SAUCE.

Stew six tomatoes half an hour with two cloves, a sprig of parsley, pepper and salt; press this through a sieve; put a little butter into sauce-pan over the fire and when it bubbles add a heaping teaspoonful of flour; mix and cook it well and add the tomato-pulp, stirring until it is smooth and consistent.

Some add one or two slices of onion at first. It is a decided improvement to add three or four tablespoonfuls of stock.

MUSHROOM SAUCE.

Having prepared the mushrooms by cutting off the stalks, and if they are large, by cutting them in halves or quarters, throw them into a little boiling water, or what is much better, stock. Do not use more than is necessary to cover them. This must be seasoned with salt, pepper and a little butter. Boil the mushrooms until they are tender, then thicken the gravy slightly with a roux of butter and flour. Add a few drops of lemon juice. It is now ready to pour over the meat.

MUSHROOM SAUCE.

(Made with canned mushrooms).

Put a piece of butter the size of a walnut into a stew-pan; when it bubbles add a teaspoonful, (not heaping), of flour; when well

cooked stir in a cupful of stock, (reduced and strong), and half a teacupful of the mushroom juice from the can; let simmer for a minute or two; then, after straining it, add half or three-quarters of a can of mushrooms, pepper, salt and a few drops of lemon juice. When thoroughly hot it is ready to pour over the meat.

MAITRE-D'HOTEL BUTTER.

(For beefsteaks, boiled meats or fish).

Mix butter size of an egg, juice of half a lemon, and two or three sprigs of parsley chopped very fine; pepper and salt all together. Spread this over any broiled meat or fish when hot; then put the dish into the oven a few moments to allow butter to penetrate the meat.

MINT SAUCE.

Put four tablespoonfuls of chopped mint, two tablespoonfuls of sugar and a quarter of a pint of vinegar into a sauce-boat. Let it remain an hour or two before dinner, that the vinegar may become impregnated with the mint.

A SIMPLE BROWN SAUCE.

Put into a sauce-pan a tablespoonful of minced onion and a little butter. When it has taken color, sprinkle in a heaping teaspoonful of flour; stir well, and when brown add half a pint of stock. Cook it a few minutes and strain. Now, by adding a cupful of claret, two cloves, a sprig of parsley, and one of thyme, a bay leaf, pepper and salt, and by boiling two

or three minutes and straining it, one has the sauce poivrade.

If, instead of the claret, one should add to the poivrade sauce a tablespoonful each of minced cucumber pickles, vinegar and capers, one has the sauce piquante.

By adding one teaspoonful of made mustard, the juice of half a lemon, and a little vinegar to the poivrade instead of the claret, one has the sauce Robert.

OYSTER SAUCE.

1 pt. of oysters,
 Half a lemon,
 2 tablespoonfuls of butter,
 1 teaspoonful of flour,
 1 teacupful of milk or cream,
 Cayenne and nutmeg to taste.

Stew the oysters in their own liquor five minutes and add the milk. When this boils, strain the liquor and return to the sauce-pan. Thicken with the flour when you have wet it with cold water; stir well in; put in the butter, next the cayenne, (if you like it), boil one minute; squeeze in the lemon juice, shake it around well and pour out.

TOMATO JELLY.

(For cold meats).

Strain through a cloth a can of tomatoes. Dissolve a half box of gelatine in part of tomato juice; heat remainder of juice and when hot pour on to dissolved gelatine. Season with salt and pepper and pour into a wet mould or dish.

MRS. M. E. HOOLE,
 Pacific Grove.

Sauces for Meats

Catsup, Chow Chow, Chili Sauce, Etc.

“The sauce to meat is ceremony.
Meeting were bare without it.”—MACBETH.

CURRY.

1 tablespoonful of curry powder,
1 teaspoonful of butter,
1 small onion,
1 desertspoonful of salt,
1 qt. of water,
1 pt. of split peas.

Cook curry, butter, etc., first, then add peas and water. Boil quickly for one-half hour, then let it simmer an hour. The onion may be omitted.

MRS. A. L. MITCHELL.

CHOW CHOW.

Slice eighteen good sized cucumbers without paring. Chop fine two large heads of cabbage, three dozen small onions and eighteen bell-peppers. Sprinkle salt over all and let stand twelve hours. Press out dry with the hands. Put in a porcelain kettle alternate layers of the chopped vegetables and the following spices:

2 ozs. white mustard seed,
1 oz. turmeric,
1 oz. celery seed,
 $\frac{3}{4}$ lb. ground mustard,
1 lb. sugar.

Cover all with the best cider vinegar; boil until it begins to thicken. Seal while hot.

MRS. E. WHITE, Watsonville.

EPICUREAN CHOW.

6 pts. cabbage,
 3 pts. green tomatoes,
 3 pts. ripe tomatoes,
 3 pts. onions,
 1 pt. pickles,
 ½ pt. celery,
 1 pt. green peppers,
 ½ pt. grated horseradish,
 1 gal. best cider vinegar,
 2 lbs. dark sugar,
 10 tablespoonfuls mustard seed,
 4 tablespoonfuls celery seed,
 3 tablespoonfuls allspice,
 2 tablespoonfuls black pepper,
 Mace (10c. worth cooked in a bag).

All to be chopped fine, and boiled slowly for two hours. Bottle and seal.

MRS. E. B. CAHOON, Soquel.

CHOW CHOW.

24 large green tomatoes,
 24 large green peppers,
 8 good sized onions,
 4 tablespoonfuls of salt.

Chop these all fine and drain through a sieve. Add 8 tablespoonfuls of sugar,

1 tablespoonful of celery seed,
 2 tablespoonfuls of white mustard seed,
 3 teaspoonfuls each of ground ginger
 and cinnamon,
 1½ teaspoonfuls of ground cloves,

8 teacupfuls of vinegar.

Mix thoroughly and boil slowly four hours.
This quantity will make two gallons.

MRS. C. A. HUDSON.

CHOW CHOW.

1 large head of cabbage,
2 qts. of cucumbers,
2 qts. of green beans,
10 lbs. of green tomatoes,
2 bunches of celery,
2 large onions,
1½ lbs. of green peppers,
1 lb. of white mustard seed,
2 tablespoonfuls each of cinnamon,
cloves, allspice and black pepper.

Add a little grated horseradish; chop; add salt to taste, and two quarts of heated vinegar over all.

MRS. H. SAMUELS.

TOMATO CHOW CHOW.

18 large ripe tomatoes,
4 bell peppers, green,
2 small onions,
3 cupfuls of vinegar,
2 tablespoonfuls of salt,
4 tablespoonfuls of sugar,
1 tablespoonful of red pepper,
2 teaspoonfuls of ginger,
2 teaspoonfuls of allspice,
2 teaspoonfuls of cinnamon,
2 teaspoonfuls of whole cloves,
2 teaspoonfuls of ground black pepper.

Stew from half an hour to an hour. If to keep through the winter, seal hermetically.

MRS. W. J. HILL.

CHILI SAUCE.

Take same quantity of green peppers and tomatoes and half the amount of onions; chop very fine and add a little vinegar and salt to suit taste

MRS. WEBB.

CHILI SAUCE.

24 ripe tomatoes,
 6 green peppers,
 8 onions,
 8 teacupfuls of the best cider vinegar,
 4 tablespoonfuls of salt,
 8 tablespoonfuls of sugar,
 1 teaspoonful of cinnamon,
 1 teaspoonful of ginger,
 1 teaspoonful of cloves.

Pare and slice tomatoes; chop peppers and onions fine; put together and boil for three hours, then add spices, sugar and vinegar, and boil one hour longer. Put in jars and seal.

MRS. E. B. CAHOON, Soquel.

CHILI SAUCE.

Take one dozen red peppers, removing half the seeds. Cover them with boiling water and cook one-half hour. Mash fine, and when cool remove skins with the hand. Add a little salt, a teaspoonful of vinegar, and chopped onions; stir all together. It is then ready for use.

MRS. M. R. MERRITT.

COLD CATSUP.

4 qts. unpeeled ripe tomatoes,
 2 red peppers,
 2 onions,
 ½ cupful salt,

1 cupful sugar,
 $\frac{3}{4}$ cupful white mustard seed,
 1 cupful grated horseradish,
 2 tablespoonfuls white pepper,
 1 qt. cider vinegar.

Chop tomatoes fine, then drain; chop onions and peppers fine, then mix with tomatoes. Mix all together, putting in horseradish last. Put in fruit jars. This is sure to keep for a long time. Mrs. E. F. HAWKINS.

CUCUMBER CATSUP.

6 large cucumbers peeled, grated and drained,
 3 green peppers,
 2 onions,
 2 tablespoonfuls horseradish,
 2 tablespoonfuls salt,
 $\frac{1}{2}$ teaspoonful black pepper,
 1 qt. vinegar.

Chop onions and peppers fine and mix with grated cucumbers. Add pepper, salt and horseradish, then the vinegar and stir well. Miss F. G. WOODCOCK.

TOMATO CATSUP.

One box of ripe tomatoes, sliced and simmered in a porcelain kettle until soft; press them through a sieve; then add,
 $\frac{1}{2}$ cupful of salt,
 1 oz. mace,
 1 tablespoonful of black pepper,
 $\frac{1}{2}$ dozen green peppers;
 1 tablespoonful of cloves,
 7 tablespoonfuls ground mustard.

1 tablespoonful of cinnamon.

1 tablespoonful celery seed tied in a thin muslin bag. Return to the fire and boil five hours, stirring frequently, and constantly during the last hour. Let it stand twelve hours in a stone jar in a cool place, then add one pint of strong cider vinegar. Take out the bag of celery seeds, and bottle, sealing the corks. Keep in a cool dark place.

MRS. E. B. CAHOON, Soquel.

TOMATO CHUTNEY.

1 can of tomatoes,

1 pt. of vinegar,

1 oz. of salt,

1 medium sized onion,

$\frac{1}{4}$ oz. ground white pepper,

1 teaspoonful of cayenne pepper.

Boil all together, then press through a sieve; add a small bowl full of sliced apples, same quantity of stoned raisins, one cupful of sugar, and juice of three lemons. Boil till raisins are tender, and when cold put into small jars.

MRS. F. MAY, Soquel.

SAUCE PIQUANTE.

12 large ripe tomatoes,

9 long green peppers,

4 large onions,

$\frac{1}{2}$ cupful sugar,

2 cupfuls vinegar,

2 tablespoonfuls salt.

Chop onions and peppers very fine. Cook until thick and onions are soft.

MRS. N. E. BECKWITH, LOS GATOS.

PREPARED MUSTARD FOR COLD MEATS.

$\frac{1}{2}$ cupful Coleman's mustard,
 1 teaspoonful of salt,
 2 tablespoonfuls of sugar,
 1 cupful of boiling vinegar,
 Yolks of two eggs,
 A little dash of cayenne pepper.

Cook till it thickens. Will keep a year.

MRS. H. A. MITCHELL, Palo Alto.

MADE MUSTARD.

4 tablespoonfuls of mustard,
 2 tablespoonfuls of salad oil,
 1 teaspoonful of salt,
 2 teaspoonfuls of sugar.

Mix mustard and oil to a paste, add other ingredients and thin with vinegar.

MRS. CHERI HEBERT.

FRENCH MUSTARD.

1 egg,
 1 teaspoonful of butter,
 1 heaping tablespoonful of sugar,
 1 teaspoonful of salt,
 3 heaping tablespoonfuls of mustadd,
 $\frac{3}{8}$ of a cupful of vinegar,
 A speck of cayenne pepper.

Beat egg, dissolve mustard in a little vinegar, and add other ingredients. Put in a double boiler, or in a bowl over teakettle, and stir until it thickens. This will keep a long time.

MRS. F. F. KELLOGG.

J. GORDINO,

28 Main street.
Opp. town clock

JEWELER

Salinas, Cal.

Poultry and Game

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

All poultry to be good eating should be young. The skin of all young fowls is easily torn.

It is always best to prepare all poultry ready for use the day before it is to be used.

To singe a fowl pour a few drops of alcohol on a plate and touch it with a lighted match. This method is much handier than burning a paper.

Allow one-half hour to a pound for roasting turkeys. Chickens do not need so long a time, as the time varies in cooking according to age; yet it is always best to be on the safe side and allow plenty of time. If it is found to be done too early, remove the fowl from oven, keeping it warm, and replacing it for twenty minutes before dinner. It will not be injured in the least, but this method can be followed with nothing but poultry.

An ordinary sized duck requires an hour and a half, but if ducks are unusually large allow a little longer time. If ducks are very fat the flavor is improved by washing in soda water. A tablespoonful of soda to two quarts of water.

In roasting goose allow about three hours. Never use any but a young goose as old ones are not good eating. Wash in soda water,

(same as for ducks), as it extracts the strong oily flavor which is very disagreeable.

Pigeons should lie in salt and water half an hour before cooking and should be cooked a long time as they are usually quite tough.

HOW TO CARVE A FOWL.

Put on the dish, breast up, head to the left. Place the fork in the breast, and take off the wings, legs, and second joints without turning the fowl; then cut off the "wish-bone" and slice meat from the breast. Cut out the collar-bone; cut off the side bones, then cut the carcass in two by breaking the back-bone.

OYSTER FORCE MEAT.

Twenty fresh oysters cut in quarters, one-half pint of grated stale bread, one ounce of suet or butter, two well-beaten eggs, and pepper, salt and herbs to taste.

MRS. A. A. WETHERILL.

LEMON SAUCE (FOR BOILED FOWL).

To one cupful of drawn butter sauce add the inside of a lemon chopped (seeds taken out), and the liver boiled and mashed.

MRS. M. G. SMITH, San Jose.

ROAST TURKEY.

Take a young turkey, thoroughly pick and clean it, wash it in two or three warm waters, then rinse in cold until water is clear, and wipe it inside and out with a soft towel. Put it away in a dry, cool place, and prepare the stuffing. Chop stale bread, removing hard or brown crusts, and allow a quart of crumbs for

a turkey of six or seven pounds. Put crumbs in a large bowl and pour over just enough water to soften them. Cover, and after standing for a short time, drain as dry as possible. Stir into them a tablespoonful of butter, and if onion is liked, a small one chopped very fine, or, if preferred, a little chopped celery. Salt, pepper and sage to season well. Rub the sage leaves to a powder and sift before using. Season rather highly, as seasoning cooks out. Then add an egg well beaten and mix thoroughly. Rub the inside of the turkey well with a teaspoonful of salt and proceed to fill with stuffing. Begin with the neck, which should be cut close, turning the skin back that it may be drawn over and tied closely at the end after the stuffing has been put in. Stuff the body, not too full, as stuffing swells, and sew up. If any of the stuffing is left, make into little balls and put them into the pan about an hour before dinner time. Tie the legs down at the side, and put away where it will keep cool until wanted. When ready for baking, rub the turkey with salt and place it on a grate in a large dripping pan, pour half a pint of boiling water into the pan, (not over the turkey), and put into the oven, which should be at a moderate heat at first. During the first half hour the turkey should not brown, but rather have the appearance of being steamed. After it begins to brown, baste at intervals of half an hour, with its own drippings if the turkey is very fat, if not, use a little butter and dredge lightly with flour. When well browned on one side it should be carefully turned, which is more easily done if the pan is removed from the oven. At no

time should the oven be very hot, as a turkey of seven pounds should cook for four hours. The giblets should be put into the pan with turkey, and when done, (they require fully two hours' cooking), chop fine and place where they will keep warm. When turkey is done, remove to a warmed platter, take out all the strings, and place it where it will keep warm. Dip the fat from the pan, and place the pan with the remaining gravy, etc., on the stove where it will heat quickly. Add chopped giblets and sufficient boiling water to make about a pint of gravy, put in a tablespoonful of flour, stir rapidly till it boils, then pour into a warmed gravy boat. MRS. H. S. BALL.

TO ROAST A CANVASBACK DUCK.

Pluck, singe, draw and wipe well. Never wash a canvasback duck as it is simply spoiled by so doing, and loses the delicious flavor so dear to the palate of hunters and "good-eaters." Some leave the heads on to show the species; I do. Roast without stuffing thirty minutes in a hot oven, after seasoning with salt and cayenne pepper. Baste with butter and a little water. Take up on hot platter. Add to gravy a tablespoonful of currant jelly, a dash of cayenne pepper, and thicken with a little browned flour, if you like. I like it better without the flour. A canvasback must be served and eaten directly after it comes out of the oven. MRS. JAMES C. MENOR.

TO ROAST WILD DUCKS.

Nearly all wild ducks are liable to have a fishy flavor and are sometimes uneatable—but properly handled are delicious. They should

be well cleaned, then parboiled (not boiled), first putting within each duck a small peeled carrot, the object of which is to absorb the unpleasant taste. Parboil twenty minutes; take out of water, drain, throw away carrot. Have ready a dressing made as follows; (do not fill a duck quite full as the dressing swells). For one good-sized duck, one cupful stale bread chopped fine, one-half onion chopped fine, (after it has been in salted water fifteen minutes,) one tablespoonful of chopped celery, (or a pinch of celery seed), two thin shaves of garlic, one small clove, one tablespoonful of melted butter. Mix all together with a spoon; add salt, a dash of cayenne pepper, and just a little sage, then sew up. A great mistake is made in mixing any kind of dressing with the hands. It makes it heavy, sticky and very unpalatable. This amount of dressing to be multiplied by the number of ducks. Rub each duck with a little melted butter, dredge just a little and pepper and salt. Put a good sized diece of butter and a cupful of hot water in the roasting pan. If you have a covered pan; (which is the proper thing), you need not baste the ducks while roasting. One hour or a little longer is sufficient time to roast ducks. Take up on hot platter. Into the gravy add one tablespoonful of currant jelly, a dash of cayenne pepper, and thicken with a little browned flour. MRS. JAMES C. MENOR.

ROAST CHICKEN.

Dress and stuff the chicken. Put in steamer over boiling water and steam from one and a half to two hours according to size; then

place in oven and roast a nice brown, basting frequently with water and butter. One-half hour in a hot oven is sufficient. Old fowls, (turkeys as well as chickens), become tender as young ones with this treatment. Boil gizzard, liver and heart, in a saucepan; when done, chop fine; add them with the water in which they were boiled to gravy in the baking pan; thicken with a little flour and season to taste.

MISS BERWICK.

FRIED CHICKEN.

Wash chicken well before jointing, then dry each piece thoroughly. Put into a spider or frying pan, two-thirds of a cupful of butter, and when warmed, but not hot, put in the chicken; salt and pepper it, cover, and place on a hot part of the stove, but not where it will burn. Cook for three-quarters of an hour, turning when necessary. Take out when nearly done, dip each piece in finely powdered bread crumbs, put back into the spider and cook until done, and nicely browned. Remove chicken to a well warmed platter and prepare gravy by mixing one heaping tablespoonful of flour with the butter in spider, stirring until flour is well cooked; then pour in gradually one-half pint of milk or water and let it just come to a boil.

MRS. WM. SUTTON, Pacific Grove.

FRICASEE CHICKEN.

Separate chicken at joints, cut back in two pieces and breast in three or more. Cover with water and cook until tender. There should be about half pint of water in the pot when chicken is done. Have ready frying pan

in which are two or three tablespoonfuls of butter well heated; into this put the chicken, season, let it brown on both sides, then pour in the gravy, add salt and pepper, and let it boil up. Take hot biscuit, break open, place on a warmed platter and pour over them the chicken and gravy. If preferred, the gravy can be thickened by mixing a large teaspoonful of flour with a tablespoonful of cream, after which add a little more milk; stir into the gravy and allow it to cook for few moments.

MRS. H. S. BALL.

CREAMED CHICKEN.

Three large chickens boiled carefully until at the last only a little over one-half pint of water in which they were boiled is left. Season while boiling. Remove from bones in not too small pieces. To make the cream, take two large tablespoonfuls of butter and three of flour. Melt butter and stir in flour gradually; let it cook to a froth, stirring to prevent burning. Add gradually the chicken liquor, then half pint of thick cream. Season and remove from stove. This cream mixture should be much thicker than ordinary white sauce—as thick as mayonnaise before lemon or vinegar is added. If not thick enough, add a little more flour to the cream and stir. Butter a baking dish, in the bottom put a layer of chicken, then a portion of a can of drained mushrooms, then small bits of butter, then layer of cream sauce; proceed in this way until all materials are used. A layer of sliced egg can be used. Cover all with cream sauce, put

bits of butter over top and brown in the oven.

MRS. A. SHAW, Hollister.

CURRY CHICKEN AND RICE.

Cut up the chicken, add a few thin slices of salt pork, an onion, a little salt, and cold water enough to cover. Boil slowly till quite tender and the water simmered away. Mix a tablespoonful of curry powder in a little water. stir this with the gravy, and let stew with the chicken a few minutes. Have ready some boiled rice moulded in cups; turn out, and set around the chicken when dished.

MRS. A. A. WETHERILL.

STEWED CHICKEN.

Clean and cut up a fat young hen; put in a sauce-pan, cover with boiling water, add salt and pepper, and boil until tender. When done stir in a teacupful of cream thickened with a tablespoonful of flour, or drop in noodle and cook ten minutes. If noodles are added care must be taken that stew has not become too dry.

MRS. L. H. GARRIGUS.

NOODLES.

3 eggs,
1 pt. of flour,
1 teaspoonful of salt.

Sift flour and salt together. Beat eggs, and mix with flour into a stiff dough. Roll very thin and dry one hour. When dry, sprinkle with flour, fold, or roll like roll jelly cake and cut into fineshreds. Drop into chicken stew, cover tightly and cook ten minutes.

MRS. L. H. GARRIGUS.

CHICKEN JUMBOLE.

First parboil the chicken, having cut it in pieces; when thoroughly done, take a dripping pan and put four or five pieces of breakfast bacon, cut very thin, with pieces of chicken into the pan; add pieces of butter here and there and season with salt and pepper. Cover chicken with plenty of freshly cooked rice, over which pour stewed tomatoes, then liquor in which the chicken was cooked, and bake until chicken is well done. — —, Oakland.

SMOTHERED CHICKEN.

Prepare a young chicken as for broiling; season; have ready a very hot frying pan or spider into which put a tablespoonful of butter. Flatten chicken into the pan, cover with a lid, or a heavy earthen plate small enough to fit inside of pan, and place a weight on the cover. When chicken is thoroughly browned on under side, turn, and in like manner brown the other side, being careful to cover closely. Cook from twenty to thirty minutes. Just before taking up add as much more butter. Place on a dish and pour the brown butter it. Garnish with parsley or water cress.

MRS. L. H. GARRIGUS.

CHICKEN PIE.

Cut chicken in small pieces; nearly cover with hot water and boil till tender. Remove chicken to a baking pan, and thicken the gravy with one large spoonful of flour and one spoonful of butter mixed together with a little cream. Add one-half of a small green onion minced fine, salt and pepper, then pour this

cover the chicken; cover with nice pastry and bake.

MRS. W. V. MCGARVEY.

ROAST HAUNCH OF VENISON.

Wipe thoroughly with a damp cloth, (never put into water), rub over with butter, cover top and sides with a thick paste of flour and water half an inch deep. Lay a coarse paper over all and put to roast with one cupful of hot water in the dripping pan. Keep oven well heated, basting every fifteen minutes with butter and water. Twenty minutes before serving remove paste and paper and dredge with flour; baste with butter until of a light brown. Strain gravy into a pan (there should be a pint), and thicken with one tablespoonful of browned flour, add two tablespoonfuls of currant jelly, one tablespoonful of lemon juice, one-half teaspoonful of salt and a dash of cayenne pepper.

MRS. JAMES C. MENOR.

BROILED QUAIL.

Split at the back. Broil over a hot fire, basting often with butter. When done, add a little more butter, season, and place for a moment in the oven. Serve on thin slices of buttered toast, with currant jelly.

MRS. GIBBS

QUAIL ON TOAST.

Split down the back, fry in butter, and season. Take one tablespoonful of roux, one-half glass of water, one-half glass of wine, and let it boil up. Add birds, simmer fifteen minutes and serve on toast.

MRS. C. F. BARKER

CLUB HOUSE PIGEON STEW.

After thoroughly cleaning one dozen pigeons (or less), fry in butter or sweet oil to a nice brown being careful not to burn them. Take out and put into another sauce-pan. Fry a small onion in butter from which birds were taken, pour onion and butter in with the birds, add chopped parsley, salt, pepper, sage, thyme and marjoram to taste, claret and water enough to cover birds and cook gently until tender; then add one can of mushrooms and a cupful of strained tomatoes. Fifteen minutes before serving remove pigeons to a platter and add to gravy dumplings that have been previously made. (Be sure there is plenty of stock in sauce-pan before adding dumplings, else they will burn.) Cover and boil fifteen minutes, then pour over pigeons. Any kind of game can be substituted for pigeons.

MRS. E. WILLIAMS.

FRIED CHICKEN.

Drop a few pieces of chicken at a time into a sufficient quantity of boiling lard to cover well, and turn frequently until done. In other words, cook the same as saratoga chips. (Potatoes).

MRS. B. L. HOLLENBECK.

When any of these
recipes call for

MEATS OF ANY KIND

Come to

GRIFFIN BROS.

Dealers in Beef, Mutton, Pork,
Sausage, Ham, Bacon, Lard, etc.

SALINAS

Salads

“To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a mad cap to stir the ingredients up and mix them well together.”—SPANISH PROVERB.

Always use white pepper in preference to black.

Lemon or lime juice can be substituted for vinegar and is preferable.

In using lettuce leaves—use only the white crisp leaves and keep on ice until just before serving.

Marinate cut meats for salad with French dressing.

Use a forcing bag to put mayonnaise dressing over individual salads. A forcing bag can be made of heavy paper made into a cornucopia, putting the point off a very little; put mayonnaise into bag and squeeze through opening.

The yolks of hard boiled eggs pressed through a sieve on to mayonnaise dressing after it is on the salad makes a pretty addition.

An oil dropper can be made by using a bottle with a quill inserted in the cork, allowing oil to drop through that.

Serve gelatine salads in brick form by moulding in small paper boxes.

CHICKEN SALAD.

1 chicken, minced fine,
 ½ chopped celery,
 4 hard boiled eggs chopped.

Boil chicken until tender; when cold add celery and the chopped eggs. Mix thoroughly and add the following dressing:

1 cupful vinegar,
 ½ cupful whipped cream,
 2 eggs,
 1 teaspoonful dry mustard,
 1 teaspoonful of black pepper,
 1 teaspoonful salt,
 1 teaspoonful of sugar,
 Butter size of an egg,
 Dash of cayenne pepper.

Beat eggs well, add vinegar, salt, pepper, sugar, mustard and butter, and boil till thick. When cold add the whipped cream and pour over the chicken, etc. Garnish with crisp white lettuce.

MRS. W. V. MCGARVEY.

CHICKEN SALAD.

Take two parts mayonnaise to one part cold liquid aspic jelly; beat together, decorate and line individual patty pans with the beaten mixture, fill up with shredded chicken dressed with Remoulade sauce, a few slices of stoned olives, then cover with some of the beaten mixture. Let stand, turn out on a bed of shredded lettuce and garnish with anchovies and gherkins.

Remoulade sauce:—Pounded hard boiled yolks of eggs rubbed through sieve, mixed with oil, vinegar, dry mustard, salt, minced onion and chopped parsley. Mrs. Dix, Oakland.

SHRIMP SALAD.

Two cans of shrimps washed and dried, small pieces of white tender celery chopped fine, four heads of white lettuce cut fine and sprinkled with a little pepper. (Wash lettuce in salt water and dry thoroughly before cutting). Add following mayonnaise dressing, mix well, and garnish with sliced lemon and hard boiled eggs.

Dressing: Beat yolks of three fresh eggs with half teaspoonful of salt until thoroughly smooth. Add a pt. of good olive oil (a few drops at a time), taking care to blend each portion of it with the eggs before adding more. Dilute with juice of one lemon until of the consistency of thick cream. (Eggs and oil should be kept in a cold place a half hour or more before using).

MRS. J. P. Lauritzen.

CRAB SALAD.

To the meat of one crab picked apart, add two hard boiled eggs, chopped fine, a little celery sliced thin, also tender part of lettuce. Mix with cooked salad dressing and serve on lettuce leaves with a piece of lemon.

MRS. H. E. KENT. Pacific Grove.

OYSTER SALAD.

Cook a quart of oysters, (either fresh or canned), in their own liquor; let come to a boil, then skim and strain. Season oysters with

3 tablespoonfuls of vinegar,
1 tablespoonful of oil,
½ teaspoonful of salt,
A dash of pepper.

Place on ice or in a cool place for two hours. Cut up two bunches of celery, or more, using only the tender part, and when ready to serve mix with the oysters, adding about one-half pt. of the following mayonnaise dressing. Arrange in a salad dish and pour over another half pt. of dressing and garnish with white celery leaves.

Boiled mayonnaise:

- 4 tablespoonfuls of butter,
- 1 tablespoonful of flour,
- 1 teaspoonful of salt,
- 1 tablespoonful of sugar,
- 1 tablespoonful of mustard,
- 1 cupful of milk,
- ½ cupful of vinegar,
- A pinch of cayenne,
- 3 eggs.

Let butter get hot in a saucepan, add flour and stir until smooth, being careful not to brown. Add milk and boil up, placing saucepan in another of hot water. Beat eggs, salt, pepper, sugar and mustard together, and add vinegar; add this to the boiling mixture, stirring until it thickens like soft custard, (about three minutes).

MRS. J. P. LAURITZEN,

LOBSTER SALAD.

Pick meat apart and allow two parts meat to one part diced celery. Season with salt, pepper and tarragon vinegar; cover with mayonnaise and garnish with slices of hard boiled egg.

No. 2.—Equal quantities of diced lobster and diced boiled potatoes, mixed with cream

salad dressing. Garnish with hard boiled eggs, also in dice. MRS. JACKSON, St. Louis.

ORANGE SALAD.

Mix together equal parts of diced celery and cold cooked chicken. Add one-fourth the amount of broken walnut meats and a few green grapes from which the seeds have been removed. Marinate with a French dressing very delicately flavored with onion. Have ready sour oranges cut into sections; remove carefully all seeds. Lay only lettuce leaves on each plate and two sections of orange; put a large tablespoonful of the salad on each plate and cover with mayonnaise.

MRS. E. WILLIAMS.

WOLDORF SALAD.

- 2 large, ripe, tart apples,
- 2 bunches crisp, white celery,
- 2 dozen English walnuts,
- 1 large bunch fine, white lettuce.

Chop apples, celery and walnuts quite fine, and mix all together, salt liberally and mix with mayonnaise dressing. Serve in lettuce leaf cups with spoonful of mayonnaise dressing on top.

MRS. L. H. GARRIGUS.

BANANA SALAD.

One-half banana sliced to each lettuce leaf, with a small tablespoonful of mayonnaise over it.

MRS. J. B. BENNETT.

APPLE SALAD.

Select good tart apples. Pare and chop fine, adding a very little sugar to prevent turning dark, also a little celery. Serve on lettuce

leaves and cover with mayonnaise dressing. May be varied by adding a few walnut meats, figs, or dates, or a few of each.

MRS. F. D. McPHERSON, Santa Cruz.

STRAWBERRY SALAD.

Form a cup of two firm, white lettuce leaves, fill with strawberries and drop a spoonful of mayonnaise on top of berries.

MRS. J. F. BIRLEM, S. F.

CHERRY SALAD.

Take large, plump cherries, remove stones, and fill centers with marinated nuts, chopped. Serve in apple shells, or pile on lettuce leaves and place mayonnaise dressing on top. If served in apple shells, put dressing in bottom of shells, put in cherries, place dressing on top and serve on lettuce leaves.

MISS ALLEN, Nevada.

VEGETABLE SALAD—ASPIC JELLY.

Use three pints clear soup stock, two ounces of gelatine that has been softened in cold water. Put into a saucepan

- 1 tablespoonful of catsup,
- 1 teaspoonful of salt,
- $\frac{1}{4}$ tablespoonful of white pepper,
- 1 tablespoonful of lemon juice,
- A little celery salt,

And if you choose, a wine glass of white wine. Set it over a slow fire, stirring till it boils, and let it cook slowly for a few minutes; set aside to settle, strain through a coarse cloth or sieve, and when partially cold begin

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to fill the mould. Boil one carrot, one potato, one turnip, one beet, two celery knobs and salt, also a slice of boiled ham, all cut in fancy shapes, scatter through the jelly and leave over night to harden. When ready to serve, turn on a bed of lettuce leaves, and surround with salad dressing. Mushrooms fried and cut in small pieces can also be used in place of vegetables, and so you can use chicken.

MRS. J. B. BENNETT.

VEGETABLE SALAD.

Any kind of cold vegetables, not cut too fine, may be used; peas, string beans, cauliflower, asparagus tips and beets, combined with celery or used by themselves. Garnish dish on which salad is served and pour over any good salad dressing.

MRS. E. WHITE, S. F.

RUSSIAN SALAD.

Soak two heaping teaspoonfuls of gelatine in a little cold water for a few minutes, add two teacupfuls boiling water, one small teaspoonful of salt, a few drops of celery extract, and cook a few minutes. Put aside to cool and when partially set, wet a mould, put in alternately, a layer of gelatine and a layer of any cold vegetables cut in pieces, finishing with a layer of tomatoes. Serve on lettuce leaves with mayonnaise dressing.

MRS. J. M. THOMAS, Grass Valley.

TOMATO SALAD.

One quart of canned tomatoes without any solid pieces. Soak one-half package of gela-

tine in a little of the tomato juice. Scald remaining portion of tomatoes, add gelatine and stir until dissolved. Season with salt and cayenne pepper. Fill teacups a third full of the mixture, and set in a cold place over night to harden. Line individual salad dishes with nice crisp lettuce leaves; turn a "tomato" into each and serve with mayonnaise dressing.

MISS OLIVE JENNE, Santa Cruz.

TOMATOES WITH CELERY.

Select firm tomatoes of good size, and after cutting a slice from the top of each, scoop out all the seeds and soft pulp, being careful not to break the sides. Cut celery into small dice, mix with mayonnaise dressing and fill shells with mixture. Place a teaspoonful of mayonnaise dressing on the top of each tomato, and serve individually on a plate garnished with small lettuce leaves.

MRS. C. F. LACEY.

TOMATOES WITH DRESSING.

Five small teaspoonfuls of mustard, four tablespoonfuls of sugar, small teaspoonful of salt, three tablespoonfuls melted butter or olive oil. Beat this first, then add four eggs well beaten, twelve tablespoonfuls of milk, twelve tablespoonfuls of vinegar. Steam over boiling water until it thickens. This is very nice dressing for tomatoes. Skin tomatoes and serve whole with a spoonful of dressing on each tomato.

MRS. H. SAMUELS.

CABBAGE SALAD.

Chop crisp cabbage very fine and pour

over it a dressing made of the

Yolks of three eggs,
 3 tablespoonfuls of mixed mustard,
 3 tablespoonfuls of sugar,
 3 tablespoonfuls of olive oil,
 2 teaspoonfuls of salt,
 1 dessert spoonful of flour.

Mix well together, pour into a cup of boiling vinegar and cook until it thickens, stirring all the time. MRS. M. R. MERRITT.

CUCUMBER SALAD.

Take firm, round tomatoes of equal size, cut slice off from stem end and scoop out the inside, being careful not to break the shell. Sprinkle inside of shells with salt, then invert for a time to drain. Take equal quantities of sliced cucumber, celery and the firm portion of the tomato pulp, mix, season, fill shells and place mayonnaise dressing on top. Serve on lettuce leaves. MRS. CHAS. ROSENDALE,

Pacific Grove.

CABBAGE SALAD.

2 tablespoonfuls of cream,
 2 tablespoonfuls of vinegar,
 1 egg, pepper and salt,
 1 teaspoonful of mustard,
 1 small teaspoonful of butter.

Mix all together, place on the stove and stir all the time until it boils. Pour hot over chopped cabbage. This mixture should be smooth like boiled custard.

MRS. WM. SUTTON, Pacific Grove.

FOR HEAD "AKE" TAKE KROUGH'S HEAD-ACHE POWDERS

NASTURTIUM SALAD,

First sprinkle flowers at night-fall so that every particle of dust is washed away. Early in the morning while the dew is on, gather the latest blossoms and tenderest leaves, and put in a cool place until wanted. Prepare a dressing as follows:

½ cupful of vinegar,
 1 teaspoonful of mustard,
 1 teaspoonful of salt,
 Yolks of three eggs,
 Butter size of an egg.

Mix and cook until thick. When cool add a cupful of whipped cream. Serve by placing the flowers and leaves on plates and adding one teaspoonful of dressing.

MRS. G. S. HAMILTON, Pacific Grove.

POTATO SALAD.

Four large potatoes boiled with skins on. Cut, slice, marinate, and add a large tablespoonful of fried onion, not browned, and four tablespoonfuls chopped fried ham or bacon. Use boiled dressing. For all vegetable salads use boiled dressing. MRS. J. B. BENNETT.

POTATO SALAD.

Boil eight large potatoes, throwing into the water one-half teacupful of salt. When perfectly cold peel and cut into small disks and add one-half the quantity celery, lettuce or cabbage.

DRESSING.

Yolks of six hard boiled eggs,

Raw yolks of two eggs,
 1 teaspoonful made mustard,
 1 teaspoonful of salt,
 1 tablespoonful of minced onion,
 1 tabledoonful of sugar,
 8 tablespoonfuls of salad oil,
 2 tablelpoonfuls celery seed,
 Less than one-half cupful of vinegar.

Chop whites of eggs and add to the dressing. Half this quantity is enough for eight or ten people. .

MRS. C. F. LACEY.

POTATO SALAD.

6 potatoes,
 2 eggs,
 1 cupful of oil,
 4 tablespoonfuls of vinegar,
 1 teàspoonful of French mustard,
 1 teaspoonful of salt,
 1 small onion,
 Few leaves of parsley.

Beat eggs; add oil by degrees; vinegar in same manner; then salt and mustard. Place on stove in a small sauce-pan and stir till thick; do not boil. Slice potatoes very thin, mix in the chopped onion and parsley and cover with the dressing. Garnish with crisp lettuce.

MRS. L. H. GARRIGUS.

STUFFED EGGS.

Boil six eggs twenty minutes, cut in half and remove yolks. To the yolks add one tablespoonful of olive oil, one tablespoonful of vinegar, one scant tablespoonful of dry mustard, one teaspoonful of salt, a dash of cayenne pepper and three tablespoonfuls of minced

ham. Mix all to a paste. Fill each half white with paste, place on lettuce leaves and serve with boiled dressing. MRS. J. B. BENNETT.

STUFFED EGGS.

Boil six eggs twenty minutes; remove shells. Cut in halves and remove yolks. If necessary slice a little off the ends of the whites so they will stand on a platter. Make a bed of parsley on the platter before placing the white. Mash yolks, add one teaspoonful of mustard, one teaspoonful of butter or oil, pepper, salt, a little vinegar, and enough cream or rich milk to make the right consistency. Just before serving pile mixture in the white.

MRS. F. MAY, Soquel.

ASPIC JELLY.

(Basis for many Salads).

One-half package of gelatine soaked in one-half cupful of cold water for a few minutes, one and one-half pts. of hot soup stock (or two teaspoonfuls of beef extract to one and one-half pts. boiling water) stirred into the gelatine, one teaspoonful of salt, one tablespoonful vinegar, a little cayenne and paprika, and if liked, two tablespoonfuls sherry wine may be used. Mix well and pour into a wet pan or mould and place in cold water to cool. (Needs no cooking). To remove salads made with aspic jelly, warm bottom of pan with a cloth dipped in hot water. If to be cut into shapes, dip cutter into boiling water.

MISS WHITAKER.

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APPLE OR TOMATO CUPS.

(For Serving Salads).

Cut slice from stem end of fruit and with a spoon remove pulp, being careful not to break the shells. Select firm fruit, of same size and shape. Apples should be a red variety.

MRS. A. W. ANDERSON, Pacific Grove.

SALAD DRESSING BOILED.

One pint of vinegar, two teaspoonfuls of salt put on together and boil up. Weaken vinegar with water if too strong. Take one tablespoonful butter, scant, two tablespoonfuls white sugar, two tablespoonfuls dry mustard, one-half cupful rich sour cream and mix all together to form a cream. Add six beaten eggs, into this gradually pour the boiling vinegar; return to fire, cook until the consistency of boiled custard; strain, and add one-half cupful thick sour cream that has been whipped. Put away in jar with glass cover. MRS. J. B. BENNETT.

CREAM SALAD DRESSING.

1 cupful of thick cream whipped until quite thick,

1 teaspoonful of mustard,

1 teaspoonful of salt,

$\frac{1}{2}$ teacupful of sugar,

$\frac{1}{4}$ teacupful of vinegar,

Dash of cayenne.

Mix vinegar, sugar, salt, pepper and mustard together and stir into the cream. Lemon juice can be used instead of vinegar.

MISS MAY L. D. BALDWIN, Santa Cruz.

MAYONNAISE DRESSING.

Put into a bowl a little salt, pepper, and a teaspoonful of dry mustard then add a little oil and beat well for a few minutes. Break two eggs and beat; keep adding oil until the right thickness, then vinegar drop by drop to taste. The stirring should be continuous, and when properly made the mayonnaise will have smoothness and consistency of richest cream.

MRS. HARVEY ABBOTT.

SOUR CREAM SALAD DRESSING.

(For Lettuce).

One cupful of sour cream beaten up with a whisk. Sprinkle in about a tablespoonful of sugar, and towards the end of the beating add a very little lemon juice, not more than a teaspoonful. MRS. M. E. LAWREY, Pacific Grove.

SALAD DRESSING.

1 teaspoonful of mustard,
 ½ teaspoonful of salt,
 1 teaspoonful of sugar,
 Yolks of two eggs.

Stir all together smoothly, then add
 5 tablespoonfuls of milk,
 5 tablespoonfuls of vinegar,
 Butter size of an egg.

Heat in double boiler until like cream but do not let it remain until it curdles; add whites of the two eggs beaten to a stiff froth and beat in while hot.

MRS. O. S. TRIMMER, Pacific Grove.

SALAD DRESSING.

1 tablespoonful of mustard,

1 tablespoonful of flour,
 1 egg well beaten,
 ½ cupful of sweet milk,
 A pinch of salt.

Mix together and cook until thick in a double boiler. While hot add one teaspoonful of butter and oil to taste. Thin with vinegar and strain, add a little cayenne, and just before mixing the salad add one-half cupful of sweet cream beaten stiff. To one can of salmon add same bulk of celery or lettuce; to one pt. of chicken add one qt. of celery or lettuce cut, not chopped.

(The late) MRS. L. K. BALDWIN,
 Santa Cruz.

COOKED DRESSING.

1 teaspoonful sugar,
 ¼ teaspoonful mustard,
 ½ teaspoonful salt,
 Yolks of two eggs,
 Butter size of walnut,
 6 tablespoonfuls milk.

Mix sugar, mustard, salt, add butter and milk and put in double boiler to heat. When hot, pour on to the beaten yolks, stirring all the time; return to stove and cook until like thick cream, stirring to prevent curdling. Just before using add lemon juice to taste.

NELLIE M. BALL, San Jose,

FRENCH DRESSING.

4 tablespoonfuls of oil,
 1 tablespoonful of vinegar,
 ½ teaspoonful of salt,
 ¼ teaspoonful of pepper.

MRS. J. B. BENNETT.

MARINATING.

For fish salads put two tablespoonfuls of vinegar and one of oil over the fish three hours before using. Drain off carefully before preparing salad. For vegetable salads use two tablespoonfuls vinegar and one teaspoonful of oil and drain carefully.

MRS. J. B. BENNETT.

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Vegetables

"Now good digestion waits on appetite."—MACBETH.

Fresh vegetables will break or snap crisply.

After washing vegetables allow them to remain in cold water for half an hour before cooking; it will freshen and improve them greatly. This is particularly necessary with cabbage and cauliflower as it draws out all insects that may be imbedded in the leaves.

To cook vegetables, put into boiling water slightly salted, and boil steadily until done. Do not allow them to remain in water after they are done, but drain at once.

All vegetables, unless it be string beans, should be served immediately after they are cooked

To drain summer squash, pour off water, turn into a jelly bag and squeeze out water; after draining off water, take a saucer or plate that will fit well into the cooking pan, place over squash and press.

After boiling and draining potatoes shake on stove to remove all moisture. If not to be served immediately put on back of the stove, lay over the pot two or three thicknesses of cloth and replace cover. This keeps potatoes dry and prevents sogginess.

TIME TABLE FOR COOKING VEGETABLES.

New potatoes, 20 mins.	Asparagus, 20 mins.
Potatoes, boiled, 30 mins.	Spinach, 20 to 30 mins.
Potatoes, baked, 45 mins.	Tomatoes, (fresh), 45 mins.
Sweet potatoes, boiled, 45 mins.	Tomatoes, (canned), 30 mins.
Sweet potatoes, baked, 1 hr.	Cabbage, 45 mins. to 2 hrs.
Squash, boiled, 25 mins.	Cauliflower, 20 to 30 mins.
Squash, baked, 45 mins.	Onions, 1 to 2 hrs.
Green peas, boiled, 20 to 30 min.	Beets, 1 to 3 hrs.
Shell beans, boiled, 1½ to 2½ hr	Turnips, 45 mins. to 1½ hrs.
String beans, boiled, 2½ hrs.	Parsnips and carrots, 45 mins.
Green corn, boiled, 20 mins.	Vegetable oysters, 45 mins.

A QUICK PREPARATION OF POTATOES.

Peel and cut into small squares, or pieces of equal size, raw potatoes; slice in one-fourth as much onion, two green peppers, and add boiling water to cook. When nearly done add a little sweet milk, salt and pepper, and a liberal piece of butter. Thicken with a little flour rubbed in milk or water. They will be ready in fifteen minutes. Very nice.

MRS. W. J. HILL.

SCALLOPED POTATOES.

Put a layer of sliced raw potatoes in the bottom of a baking dish, sprinkle with pepper and salt and place some pieces of butter on top; then another layer of potatoes with pepper, salt and butter, and so on until you have the amount required. Dissolve a pinch of soda in enough milk to nearly cover potatoes and pour over them; cover and bake in a moderate oven for about three-quarters of an hour.

MRS. A. W. ANDERSON, Pacific Grove.

LYONNAISE POTATOES.

Cut cold boiled potatoes into dice. Put

into a saucepan one tablespoonful of butter and one onion sliced. Shake until onion is a golden brown. Throw in potatoes so that each piece will come in contact with the butter. Toss and cook until every piece is carefully browned. Serve at once.

MISS F. G. WOODCOCK.

CREAMED POTATOES.

Put one tablespoonful of butter into a frying pan and when it bubbles add one tablespoonful of flour, stirring well. Add gradually one cupful of cream or milk, and season. Into this pour one pint of cold boiled potatoes cut into small dice and cook until thoroughly hot.

MRS. A. A. WETHERILL.

BEETS.

Take young beets, cut off leaves close to beet, being careful not to cut the beet; leave the root on as cutting it makes the beet bleed and causes it to lose its sweetness. Boil for an hour or until tender; drain off water and rub the skins from the beets. Slice in thin slices; put a layer of beets into a vegetable dish, add salt and pepper, and pieces of butter, another layer of beets seasoned, and so on until all are used. Place in hot oven a few minutes before sending to table. Must be served hot. Any remaining over from dinner can be put into vinegar.

MRS. H. S. BALL.

TO CAN CORN.

Cut fresh green corn from the cob and pack in glass fruit jars until the milk settles on top; escrew on the tops, wrap each in a cloth, or put

fine hay between to prevent touching, place in a wash boiler, cover with cold water and boil three hours. Let them stand in the water to cool. Screw covers down tight when done boiling.

MRS. W. J. HILL.

ASPARAGUS.

Tie in bunches and boil twenty minutes in salted water. Serve to each person in sauce dishes, with mayonnaise dressing. Dip in sauce as eaten.

MRS. A. J. ABBOTT.

FRIED CELERY.

Boil until nearly tender; then dip it into a mixture of egg and bread crumbs and fry in butter or oil.

MISS. L. LAWREY,
Pacific Grove.

STEWED CELERY.

Cut tender parts of celery in any length desired; scald in boiling water for ten minutes; drain in colander; put into saucepan, pour boiling water over to barely cover and stew until tender. Drain; add one-half cupful of cream and let it just come to a boil, then skim out the celery. Beat up the yolks of two eggs and add to sauce; let it boil until it thickens, then pour over the celery and serve.

MISS L. LAWREY, Pacific Grove.

CAULIFLOWER AND CHEESE.

Cook cauliflower in salted water, cover with a drawn butter sauce, then with grated Eastern cheese, or Parmesan, and place in a hot oven until cheese is browned a little.

MRS. J. B. BENNETT.

EGG PLANT.

Slice one-sixth of an inch thick and place in salted water for one hour. Press out water, dip in batter or crumbs and fry brown. Or, boil until tender in salted water, after paring. Mash, add two eggs and fry.

MRS. C. F. BARKER.

THREE WAYS OF COOKING CARROTS.

Boil until tender, mash fine, season with salt and pepper, and lastly add a little cream and butter.

After cooking slice lengthwise, dip in the following batter and fry until brown. Batter: One egg, three tablespoonfuls of milk, a little flour, salt and a pinch of baking powder. Beat well.

When cooked, chop into coarse pieces, add milk, season with salt and pepper, add a small piece of butter and thicken with a little flour or corn starch. Cook a few minutes and serve.

MRS. M. L. DEXTER.

SCALLOPED TOMATOES.

Turn off nearly all of the juice from a can of tomatoes. Put a layer of bread crumbs in the bottom of a buttered dish; then a layer of tomatoes seasoned with pepper, salt and a little butter and sugar. Continue till dish is full, finishing with crumbs. Cover and bake until hot, then remove cover and brown.

MRS. WM. SUTTON, Pacific Grove.

COOKED TOMATOES.

Peel and cut in small pieces four large tomatoes. Put into a saucepan, add one-third cupful boiling water, small half teaspoonful

salt, little pepper and cook one-half hour. Five minutes before serving add little butter, one tablespoonful sugar and one-half cupful bread crumbs. (Sufficient for six people).

MRS. H. S. BALL.

BROILED TOMATOES.

Choose firm round tomatoes and cut them into thick slices; dust each slice with salt and pepper and place in a greased broiler and broil over a moderate fire. Then sprinkle each slice with a little minced onion and Chili pepper. Pour on melted butter when sending to the table.

MRS. C. F. LACEY.

BAKED ONIONS.

Boil until tender, drain and cut in halves, or leave whole if preferred; put in a dish, pour over them half cupful of cream or milk, sprinkle with salt, and cover top with cracker crumbs; cut tablespoonful of butter in small pieces, put over top, and put into a quick oven until browned.

MRS. F. B. DAY.

BOILED ONIONS.

Boil one dozen onions in salted water until tender; drain off the water; add one pint of milk and two tablespoonfuls of butter. When they begin to boil, add a teaspoonful of flour wet up in a little milk. Season with salt and pepper.

MRS. W. J. BLACK.

CREAMED CABBAGE.

Take a firm head of cabbage, chop rather fine and cook in salted water from a half to three-quarters of an hour. Drain off water,

put in a piece of butter, season, and pour over enough cream or milk to almost cover cabbage. Heat to boiling point and serve. This will be found a very nice way of cooking cabbage, and many who do not like cabbage, relish it when prepared in this manner. Cold boiled cabbage may be used in this same way, heating the milk first, then adding cabbage. Let boil a minute or two, stirring occasionally.

MRS. H. S. BALL.

DAINTY CABBAGE.

Have a kettle of boiling hot water well salted. Take the nice hard center of a cabbage, cut in quarters and boil just twenty minutes; place in a covered dish and serve as soon as possible. To be eaten with butter and pepper, or vinegar.

MRS. C. F. BARKER.

COLD SLAW.

2 beaten eggs,
1 teaspoonful of salt,
 $\frac{1}{3}$ of a cupful of vinegar,
A little pepper,
1 pt. of sour cream.

Mix together and stir constantly over stove until it thickens. Chop one-third of a head of cabbage very fine and stir into dressing while on the stove. When cold garnish with hard-boiled eggs sliced.

MRS. HARVEY.

HOT SLAW.

Beat one egg well in a teacup and fill the teacup two-thirds full of vinegar. Add one cupful of sour cream, with sugar and salt to taste. When hot put in cabbage, shaved fine,

VEGETABLES

and boil five minutes. Serve immediately.

MRS. H. M. JOHNSON.

OYSTER PLANT.

Wash, scrape, and boil in salted water forty-five minutes. Drain, mash, adding butter and seasoning. Take milk, and some of the mashed oyster plant, (enough to thicken milk) and heat thoroughly. Serve as soup, with crackers. Or, take the mashed oyster plant, season, form into oysters, roll in cracker crumbs and fry.

MRS. H. S. BALL.

BEANS (SPANISH).

Boil any quantity of red or pink dried beans in plain water; no seasoning of any kind until done. To prepare them for the table, put into a hot frying-pan one and one-half tablespoonfuls of fresh lard, into which stir a good sized sliced onion; fry until a little tender, when add one teacupful of canned or fresh tomatoes, (if the latter, allow to cook a little longer), and cook, stirring to prevent burning, until the raw flavor has gone, then add one and one-half pints of the beans, salt and pepper to taste, and two green peppers sliced fine; the red Chili peppers will also do; fry until rather dry.

MRS. W. J. HILL.

BEANS (SPANISH).

- 1 pint pink beans,
- 3 slices bacon,
- 1 good sized onion,
- 3 Chili peppers,
- ½ cupful olive oil,
- ½ can tomatoes,

Garlic to suit taste,
1 teaspoonful salt.

Soak beans over night. Fry bacon. Chop onion and peppers and fry in bacon fat, then add tomatoes. Put all this on the beans, then add olive oil; cover with water, and cook five or six hours. When done, add three table-spoonfuls of grated cheese.

MRS. E. B. RICH, Pacific Grove.

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Bread.

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The comfort of the husband, the pride of the wife.”

DELICIOUS WHITE BREAD.

Into a large bowl put three qts. of sifted flour, make a hole in the center and put in three heaping teaspoonfuls of sugar and good sweet lard and two of salt. Into one and one-half pts. of milk pour one and one-half pts. of hot water. Dissolve one cake of compressed yeast in one cupful of luke warm water; pour this into the flour and add the milk a little at a time until all is used. Stir it with a spoon until dough has lost some of its stickiness, adding more flour when necessary. Knead thoroughly, using as little flour as possible, until the dough becomes soft and velvety. Remember the quality of your bread will depend largely upon your kneading. Knead it lightly and gently until it cleans from the bowl—when it is done. Turn a milk pan over the bowl, cover the whole with cloth and stand it in a warm place over night. Early in the morning knead it down, turn it out on a bread board and divide into loaves. Place in a greased pan, cover and stand again in a warm place until light. Prick each loaf with a fork, thus allowing any gas that may have formed underneath the crust to escape. There is as much art in baking as in making.

The oven should be hot, but not hot enough to scorch. This quantity will make four good-sized loaves and a pan of rolls.

MRS. V. D. BLACK.

SALT RISING BREAD. (YEAST).

Take one cupful of boiling water; into this put a pinch of soda, a little salt and when cool stir in enough middlings, (the coarser part of wheat), to make a very thick batter. Mix this in a pitcher, set in a kettle of warm, (not hot) water, keeping the temperature about the same, and set in a warm place to rise. Make this yeast at noon and it will be ready next morning to use for bread. When ready to make the bread, take a deep dish into which put a pt. of flour; pour in the yeast, add a cupful of warm water and stir all well together. Cover with a tin and put in a warm place to rise. In about three-quarters of an hour it will be ready to knead into loaves. Knead as little as possible, using only just enough flour to keep the bread from sticking to the hands and board. Mould into loaves, place in greased tins, and let rise again, being careful to keep it warm. The secret in making this kind of bread is in keeping the yeast and the bread at an even temperature all the time. In about three-quarters of an hour the dough will be sufficiently light to bake. Bake in a hot oven. This will make two good-sized loaves.

MRS. W. H. CLARK.

COMPRESSED YEAST BREAD.

Soak one cake of compressed yeast in cupful of warm water for half an hour; add one pt. of warm water, or warm new milk, one tea-

spoonful of salt, two teaspoonfuls of sugar, and one qt. of flour. Stir well together and cover with a thin cloth and put where it will keep warm. In two hours it should be very light, when just enough flour should be added to make it stiff enough to knead smoothly. If the flour is good it will mould in a few minutes into a smooth soft dough, ready to be divided into loaves. These should be large enough to half fill the pans, and should be covered with a cloth and kept warm for an hour or longer, until pans are just rounding full. Bake in moderate oven from three-quarters of an hour to an hour, according to size of loaves. If loaves are rubbed over the top with nice butter, warmed just enough to soften it, before they begin to brown, crust will be tender and of a delicious color and flavor. When done turn out quickly; stand loaves on end, tipping against pans where the air will strike them, as bread should cool as rapidly as possible. Cover only with a thin cloth until cold. If one wants bread quickly, all the flour may be kneaded with the yeast at once, moulding into loaves, and putting directly into pans to rise. It requires more kneading, but is very nice and very little trouble to make.

MRS. A. W. ANDERSON, Pacific Grove.

POTATO YEAST.

Peel and boil two large potatoes; when done, remove from water, mash well; sift over them one heaping tablespoonful of flour while still hot; mix and add one tablespoonful each of salt and white sugar, then slowly add water in which potatoes were boiled, stirring all the

time. Put through a colander and when nearly but not quite cold, stir in a cupful of yeast. One cake of compressed yeast can be used to make yeast the first time, after that always keep a cupful of old yeast to make new. One cupful of yeast will be sufficient for four loaves of bread.

MRS. H. SAMUELS.

RELIABLE YEAST.

Boil a handful of loose hops in a qt. of water for one-half hour, or until strength is extracted. Strain boiling hop water through a cloth upon a pt. of sifted flour, mixing thoroughly. When cold add cake of magic yeast dissolved in a little water. In the morning stir in sifted corn meal till of right consistency to knead. Make into a roll the size of a rolling pin and cut in slices one-third inch thick; dry in the air, turning twice a day until thoroughly dry. These yeast cakes will keep six months.

MRS. E. B. CAHOON, Soquel.

BREAD.

Dissolve a cake of yeast and add flour to make a batter. Let it rise. Boil two potatoes in a qt. of water, when soft drain off water and mash potatoes, then add potato water; when cool stir into the batter, cover and let stand over night. In the morning add pt. of warm water in which a lump of soda the size of a pea has been dissolved, a handful of salt and flour to make batter as stiff as can be stirred with a spoon. Cover and set in warm place to rise. When light, knead well, and let rise again. When light put into loaves, and

after again rising bake for three-fourths of an hour.

MRS. E. B. CAHOON, Soquel.

SCOTCH SHORT BREAD.

1½ pts. of flour,
 4 tablespoonfuls of sugar,
 1 teaspoonful of baking powder,
 ½ teaspoonful of salt,
 4 tablespoonfuls of butter,
 3 beaten eggs,
 1 teacupful of milk,
 A small amount of caraway seed.

Work into smooth dough with as little handling as possible, and rolling to thickness of a quarter of an inch. Cut into shapes of about two or three inches, wash over with milk when in baking pan, and bake in moderate oven.

MRS. F. GATES.

FRUIT LOAF.

After bread dough has risen the first time take a piece about the size you would need for a loaf of bread; roll out on kneading board until not more than an inch thick; spread dough with butter, over this spread seedless raisins, currants, or any fruit desired and sprinkle with a little sugar. Roll up tightly, knead into loaf, let it rise, then bake in hot oven.

MRS. WM. SUTTON, Pacific Grove.

RAISIN BREAD.

1 yeast cake,
 1½ cupfuls liquid (milk and water),
 ⅓ cupful sugar,
 1 egg,
 ½ cupful Sultana raisins.

Mix like bread, beating thoroughly. Let it raise well, after which mould and put in tins. When raised again bake the same as bread.

MRS. W. J. HAMILTON.

GRAHAM BREAD.

1 pt. of milk,
1 pt. of water,
1 cupful of yeast,
 $\frac{1}{3}$ wheat and $\frac{2}{3}$ graham flour,
A little salt.

Stir very stiff and let rise over night. In the morning stir again, and when light bake in slow oven one-four hour longer than wheat bread.

MRS. R. L. PORTER.

GRAHAM BREAD.

4 cupfuls graham flour,
1 cupful seeded raisins,
1 cupful New Orleans molasses,
1 teaspoonful soda mixed with syrup and sour milk to make thin batter, stiffer than for batter cakes.

MRS. F. N. NOBLE, Pacific Grove.

BROWN BREAD.

1 cupful of sour milk,
2 cupfuls of sweet milk,
 $\frac{1}{4}$ cupful of molasses,
1 heaping teaspoonful of soda,
1 teaspoonful of salt,
2 cupfuls of flour,
2 cupfuls of cornmeal.

Steam three hours and bake in quick oven fifteen minutes.

MRS. H. J. BALL, San Jose.

BROWN BREAD.

1 pt. of sour milk,
 1½ cupfuls of molasses,
 2 teaspoonfuls of soda,
 1 teaspoonful of salt,
 2½ cupfuls of yellow corn meal,
 2 cupfuls of graham flour,
 1 cupful of stoned and chopped raisins.

Butter empty baking powder cans and fill three-quarters full with this mixture, then steam three hours.

MRS. H. M. STANTON, National City.

BOSTON BROWN BREAD.

2 cupfuls of Indian meal,
 2 cupfuls of rye meal sifted,
 1 cupful of flour,
 ½ cupful of molasses,
 4 cupfuls of sour milk,
 1 tablespoonful of soda.

Boil or steam three hours.

MRS. G. B. RICHMOND.

BROWN BREAD.

2 scant cupfuls corn meal,
 1 scant cupful flour,
 1 cupful boiling water poured over
 meal and flour; stir well and add
 ½ cupful of molasses,
 1 cupful sour milk,
 1 teaspoonful soda,
 A little salt.

Beat well, steam two hours, then brown lightly in oven.

MRS. H. H. MASON.

Mason's Bazaar for Stationery, etc.

COUSIN BETTY'S SOFT CORN BREAD.

- 1 pt. of white corn meal,
- 1 pt. of sweet milk,
- 4 eggs,
- 1 tablespoonful of butter,

Scald meal; add butter first, then milk, (and cold hominy or bread if you like it), and lastly eggs beaten separately. Grease baking pan and put on stove to heat; then put in the mixture while dish is hot and stir constantly all the time for a minute to keep meal from settling at the bottom of the dish. Bake in hot oven from one-half to three-quarters of an hour. Serve immediately. This is very nice corn bread, but must be made with white meal, and stirred when put into baking pan to make it a success.

MRS. H. W. SEALE.

JOHNNY CAKE.

- 2 cupfuls of butter milk,
- 1 large tablespoonful sour cream or hot lard,
- $\frac{1}{2}$ cupful of sugar,
- 1 egg,
- 1 teaspoonful of soda dissolved in buttermilk,
- 1 teaspoonful of salt,

A little wheat flour and corn meal enough to make a thin batter. If lard is used, heat in pan in which cake is to be baked and pour into batter the last thing. Mix thoroughly, and bake thirty minutes, or more, until well done.

MRS. H. BREESE.

Photo Supplies at Mason's Bazaar

DELICIOUS CORN MUFFINS.

Two eggs and two tablespoonfuls of sugar beaten together. Add one and a half teacupfuls of sweet milk, a half teaspoonful of salt, one teacupful of corn meal (white preferred), two cupfuls of flour, sifted with two heaping teaspoonfuls baking powder, and last one tablespoonful of melted butter.

MRS. A. J. ABBOTT.

CORN MUFFINS.

Warm the utensils to be used in mixing. In the warmed bowl place half a pt. of corn meal, (white preferred), and add to it three-quarters of a cupful of scalding water; stir well. Add a small teaspoonful of butter, an even teaspoonful of sugar, half as much salt as sugar, and half a cupful of sweet milk. Add the milk, slowly stirring all the time. Add the yolk of an egg, a teaspoonful of baking powder and the whipped white of an egg. Bake in warmed muffin pans.

MRS. CLARA L. HOUGHTON, Pacific Grove.

CORN MUFFINS.

Place two cupfuls of milk on stove and when hot scatter in one heaping cupful of corn meal and cook until like custard, stirring constantly. Remove from stove; add one small teaspoonful of salt and stir until smooth. Mix in three heaping teaspoonfuls of unmelted shortening, add the well beaten yolks of three eggs, four if eggs are small, and lastly the whites beaten until stiff, adding about one-third at a time. Do not stir while putting

whites in, but fold in, by lifting and turning batter with the spoon. No baking powder needed. Pour into hot, well greased tins, and bake twenty minutes in a moderate oven.

MRS. H. S. BALL.

MUFFINS.

1 egg,
1 cupful of milk,
1 teaspoonful of sugar,
2 teaspoonfuls of baking powder,
A pinch of salt.

Beat eggs, salt and sugar thoroughly, add the milk, and flour to make a moderately stiff batter. Stir but little after putting in the flour. Have rings well greased and hot. Bake in quick oven.

MRS. F. L. WALSH.

MUFFINS.

4 cupfuls of flour,
4 eggs,
2 cupfuls of milk, (not very full),
 $\frac{1}{2}$ cupful of sugar,
2 teaspoonfuls of butter,
4 teaspoonfuls of yeast powder,
A little salt.

Let it rise, then dip carefully into muffin tins and bake in a moderate oven.

MRS. G. B. RICHMOND.

WHEAT MUFFINS.

$1\frac{1}{2}$ cupfuls of sweet milk,
2 eggs,
1 tablespoonful of butter,
2 teaspoonfuls of baking powder,
 $\frac{1}{2}$ teaspoonful of salt.

Flour sufficient to make a smooth batter.
Bake in muffin rings in a hot oven.

MRS. C. K. TUTTLE, Pacific Grove.

CREAM MUFFINS.

One pt. of flour sifted with one heaping teaspoonful of baking powder. Beat together one pt. of cream and a tablespoonful of butter, add two beaten eggs, mix in flour and drop in buttered muffin rings. Bake quickly.

MRS. F. GATES.

SOUR CREAM MUFFINS.

2 cupfuls of sour cream,
A little salt,
 $\frac{1}{2}$ teaspoonful soda dissolved in a little warm water,

Enough flour to make a thick batter.
This quantity will make sixteen muffins.

MRS. J. W. STIRLING.

TEA MUFFINS.

Butter the size of an egg,
 $\frac{1}{2}$ cupful of sugar, (scant),
2 eggs,
 $1\frac{1}{2}$ cupfuls of milk,
 $1\frac{1}{2}$ teaspoonfuls of baking powder,
Flour to make a thin batter.

Have muffin tins very hot and well greased when batter is put in.

MRS. FITZELL.

RAISED MUFFINS.

$\frac{3}{4}$ cupful of milk,
 $\frac{3}{4}$ cupful of water,
1 egg,
1 teaspoonful of butter,

1 teaspoonful of sugar,
 1 saltspoon of salt,
 3 tablespoonfuls of potato yeast, or
 $\frac{1}{3}$ cake of compressed yeast.

Warm the milk and water slightly, add the other ingredients with flour to make a batter somewhat thicker than for griddle cakes. Set to rise over night. In the morning put in muffin rings with as little stirring as possible, put in a warm place to rise a little more, and bake in hot oven about twenty minutes.

MRS. H. SAMUELS.

GRAHAM MUFFINS.

2 cupfuls of sour milk,
 1 teaspoonful of soda,
 1 tablespoonful of sugar,
 1 egg, a little salt,
 Graham flour to make a thin batter.

Have muffin rings greased and very hot when batter is put in. Bake in a hot oven.

MRS. H. J. BALL, San Jose.

GRAHAM GEMS.

One cupful of graham flour and one cupful of sweet cream, (not too thick cream), warm the flour before mixing and bake in a very hot iron gem pan, in a very hot oven. Do not open the oven door during the first part of baking.

MRS. J. G. ARMSTRONG, JR.

GRAHAM ROLLS.

1 pt. of graham flour,
 1 pt. of wheat flour,
 1 teaspoonful of salt,
 2 teaspoonfuls of baking powder.

Sift together and rub in one tablespoonful

of cold lard; add three-fourths pt. of sweet milk and mix until smooth. Take out on a board and knead a little. Make into rolls the size of a large finger, lay in baking pan so they will not touch, wet with milk, and bake ten or twelve minutes.

MRS. W. J. BLACK.

BREAKFAST ROLLS.

One and one-half pts. flour, one-half pt. corn meal, (white), one teaspoonful salt, two teaspoonfuls baking powder, one tablespoonful lard, three-fourths pt. of milk. Sift together flour, corn meal, salt and powder; rub in cold lard, add milk, mix smoothly into rather firm dough. Flour the board, turn out dough, give it one or two turns to complete its smoothness. Divide it, thus prepared, into pieces size of an egg; again divide these in half, which roll out under the hand until they are long and one-half the size of one's little finger. Lay on greased baking tin so they do not touch, wash over with milk, bake in hot oven seven or eight minutes.

MRS. A. A. WETHERILL.

PARKER HOUSE ROLLS.

One pt. scalded milk poured on a tablespoonful of melted butter and same of sugar. When cool, add half a cup of compressed yeast dissolved in half a cupful of luke warm water; add flour to make a batter. If wanted for tea, mix in the morning after breakfast. At noon time, after it has risen, stir in more flour and knead quite stiff. Let it rise again for four hours. When light roll out and cut with biscuit cutter; rub them over with a little butter,

fold like a turnover, place in pans and let them rise again. When light place in a moderate oven and bake twenty minutes.

MRS. E. M. HOAGLAND.

MOYATES, OR SPANISH ROLLS.

3 eggs,
3 spoonfuls of brown sugar,
3 spoonfuls of melted lard,
1 teacupful of yeast,
3 pts. of flour.

Mix at night with one pt. of water, or more if necessary. Knead over next morning with one teaspoonful of soda, and let rise a little while; then make into biscuits and bake.

MRS. W. H. SEALE.

VIENNA ROLLS.

One qt. flour, one-half teaspoonful salt, two teaspoonfuls baking powder, one tablespoonful lard, one pt. milk. Sift together flour, salt and powder; rub in lard cold, add milk, and mix into smooth dough, easily handled without sticking to hands or board. Flour board, turn out dough and give it a quick knead or two to equalize it; then roll out with rolling pin to thickness of one-half inch; cut out with large round cutter; fold one-half over the other by doubling it; lay them on greased baking sheet without touching. Wash them over with a little milk to glaze them. Bake in hot oven fifteen minutes.

MRS. A. A. WETHERILL.

COTTEN ROLLS.

When the bread is ready for pans take off

the size of a loaf, add yolk of two eggs, one cupful of sugar, and one teaspoonful of soda. Beat soda with eggs and sugar, then add a cupful of lard. Roll out about an inch thick, spread with butter and sugar, cut out and fold over in shape of half moon, then let it get very light and bake.

MRS. W. S. PIERSON.

PUFFETS.

1 qt. of flour,
 1 pt. of sweet milk,
 3 teaspoonfuls of baking powder,
 ½ teaspoonful of salt,
 3 eggs,
 2 tablespoonfuls of white sugar,
 Butter size of an egg.

Beat sugar, butter and yolks of the eggs till very light; add the milk and flour with the baking powder; lastly the whites of the eggs beaten to a stiff froth. Bake in gem pans in a quick oven.

MRS. WM. SUTTON, Pacific Grove.

POPOVERS.

2 eggs,
 2 cupfuls of flour,
 2 cupfuls of milk,
 Pinch of salt.

Bake in gem pans in hot oven fifteen or twenty minutes.

MRS. J. R. HEBBRON.

SALLY LUNN.

Beat two eggs very light, over which pour one cupful of sweet milk, one-third of a cupful of sugar, two tablespoonfuls of melted butter, a little salt, two cupfuls of flour and three tea-

spoonfuls of baking powder. Bake in moderate oven.

MISS PERRY, Monterey.

RUSKS.

1 pt. sweet milk,
 ½ pt. of yeast,
 ½ teaspoonful of salt,
 Flour to make a thin batter,
 Mix, and let it rise, then add
 1 small cupful of sugar,
 2 eggs,
 4 spoonfuls of melted butter or lard,
 Flour to head.

Let it rise again, knead, make into rolls and bake.

MRS. A. J. ABBOTT.

BAKING POWDER BISCUIT.

2 or 3 heaping tablespoonfuls of butter,
 4 teacupfuls of flour, little salt,
 1½ teacupfuls of sweet milk,
 4 teaspoonfuls of baking powder.

Have butter very cold and hard, put into flour and rub with fingers until like bread crumbs; sift in baking powder and stir lightly, then add milk and mix with a knife or spoon as rapidly as possible. Turn out on floured board, do not knead, but make into shape quickly, and with as little handling as possible. Roll about an inch in thickness, cut out with biscuit cutter and place in floured pan. Bake in very hot oven about fifteen minutes.

MRS. H. S. BALL.

SWEET BISCUITS.

1 cupful of sour milk,

1 cupful of sour cream,
 2 cupfuls of Golden C sugar,
 2 level teaspoonfuls of soda,
 2 teaspoonfuls of ginger,
 2 teaspoonful of salt,
 Flour.

Make the batter as soft as you can knead it. Knead lightly and as little as possible. Bake in moderately hot oven about one-half hour.

MRS. GEO. ABBOTT.

LIGHT BISCUIT FOR TEA.

When giving your bread the last mixing take a piece of dough large enough to make a medium sized pan of biscuits, one tablespoonful butter, three tablespoonfuls of sugar and mix well. Let it rise; when light shape into biscuits and let rise again. Bake twenty minutes in hot oven.

MRS. THOS. RENISON.

SOUR MILK BISCUITS.

Four cupfuls of unsifted flour and one level teaspoonful of cream tartar sifted together. Two large cupfuls of sour milk with one teaspoonful of soda stirred in. Two large tablespoonfuls melted lard, or butter, (lard preferred). Mix and bake in hot oven.

MRS. A. J. ABBOTT.

RAISED BISCUIT.

Dough as for one loaf,
 2 eggs,
 1 cupful of sugar,
 ½ cupful melted butter.

Place dough on bread board, make a hollow place in the center into which drop the

eggs (not beaten), sugar, and melted butter (luke warm) stirring all this with a spoon; then mix with the dough kneading a long time. Make into biscuits, (do not cut but mould with the hands); put into pan and place where it is warm to rise. Cook with little less fire than for bread.

MRS. C. CLAUSEN.

ENGLISH BISCUIT.

1½ pts. of flour,
 1 cupful of cornstarch,
 2 heaping teaspoonfuls of baking powder,
 3 tablespoonfuls of sugar,
 1 large pinch of salt.

Sift all together, then mix in three tablespoonfuls of lard; add one-half pt. of milk and one-half cupful of currants. Bake as for ordinary biscuit.

IDA P. IVENS.

GERMAN COFFEE CAKE.

One cake compressed yeast and two tablespoonfuls sugar creamed together; one and one-half cupfuls warmed milk. Scald milk, cool, and add to this one-fourth cupful more sugar, one teaspoonful salt. Mix in sifted warm flour until about like a dropped batter; add two eggs, not beaten, one-half cupful seedless raisins, one-fourth cupful melted shortening. Mix all together and beat about ten minutes. Cover and set in warm place to rise. Let rise until double its first size then beat down and put into pans about two inches deep. Let rise again to double its size and bake one-half hour in moderate oven. When baked brush over with beaten egg and return

to oven for a few minutes. Put in a saucepan three tables poonfuls shortening, add one-fourth cupful sugar; when sugar is almost melted add three tablespoonfuls flour and one and one-half teaspoonfuls cinnamon. Mix until smooth then spread over the cake. Return to oven for two or three minutes. The egg and above preparation can be put on bread just before baking, if wished. Or can be put in layers with batter and baked.

MRS. R. L. PORTER.

BUNS.

Put in a pan a large tablespoonful of butter, a small cupful of sugar, a small cupful of yeast and a large cupful of new milk, then sift in a sifter of flour but do not stir it; let stand over night. In the morning add enough flour to knead well; let rise again, and about an hour before you want to bake, roll into buns with the hand; let rise an hour and bake twenty minutes. When done brush over with syrup and water. Currants may be added.

MRS. W. S. PIERSON.

BUNS.

One pt. milk, one large spoonful butter, one of lard, one egg, little salt, one cupful sugar. Mix, let come to a boil, and when cool add one cupful of yeast or three-fourths cake compressed yeast, and one cupful of raisins. This is prepared at supper time. When light stir in flour to make quite thick; let stand over night. Knead in flour to make stiff, rise again and make into rolls. These will be ready for luncheon.

MRS. W. L. WEYMANN.

SWEET BUNS.

3 lbs. of bread sponge,
 $\frac{1}{4}$ pt. of milk (luke warm),
 2 eggs,
 4 ounces of butter,
 4 ounces of sugar,
 Rounding teaspoonful salt,
 Even teaspoonful mace, or nutmeg
 grated.

Add flour and mix together to a soft dough. Let it get very light, then mould into buns. Let it get real light again and bake in a very moderate oven. E. REINHARDT.

GRAHAM BUNS.

1 large cupful of buttermilk,
 1 teaspoonful of soda,
 $\frac{1}{2}$ cupful of sugar,
 $\frac{2}{3}$ cupful of white flour,
 1 teaspoonful of salt.

Enough graham flour to make a stiff batter. Bake in hot gem pans. This amount fills pans once. MISS BREESE.

GRAHAM CRACKERS.

1 cupful of butter,
 1 cupful of sour milk,
 $\frac{1}{2}$ cupful of sugar,
 $\frac{1}{2}$ teaspoonful of soda.

Make as stiff as possible with graham flour, roll very thin. MRS. E. L. BAKER.

DUMPLINGS.—(FOR STEWS).

2 cupfuls of flour,
 1 beaten egg, salt,
 1 level tablespoonful of butter,
 1 teaspoonful of baking powder.

Stir all together and add milk to make a batter a little softer than for biscuits. Drop in spoonfuls over the stew; cover and cook twenty minutes. MRS. R. L. PORTER.

WAFFLES.

2 eggs, a pinch of salt,
2 cupfuls of milk,
3 cupfuls of flour,
3 even teaspoonfuls of baking powder,
2 tablespoonfuls of melted butter or
lard. MRS. G. B. RICHMOND.

RAISED WAFFLES.

1½ cupfuls of sweet milk,
1 egg,
1 teaspoonful of salt,
3 large spoonfuls of yeast,
Butter size of an egg,
Flour to make a thin batter.

Mix the milk, yeast, salt and flour at night. In the morning add the butter, melted, and the egg, and bake in hot waffle irons.

MRS. R. L. PORTER.

GRIDDLE CAKES.

1 cupful of flour,
1 cupful of whole wheat flour,
1 tablespoonful of sugar,
½ cupful of yeast, a pinch of salt.

Enough cold water to make a thick batter. Set over night. In the morning soak three slices of bread, or some stale cake, and beat thoroughly into the batter. Add one-half of a teaspoonful of soda, and bake on a hot griddle.

MRS. E. G. MOYES.

BATTER CAKES.

Pour one pt. of sour buttermilk into well beaten yolks of two or three eggs, add one teaspoonful white sugar, a little salt and two pts. of flour. Stir batter until perfectly light and smooth, then add one teaspoonful of soda dissolved in a little warm water; add whites of eggs last thing. Bake on very hot griddle.

No. 2.—At night mix thoroughly together—
 1 pt. sour milk,
 1 pt. corn meal or graham flour,
 1 pt. wheat flour,
 A little salt.

Next morning add one or two beaten eggs, 1 teaspoonful sugar, 1 teaspoonful soda dissolved in a little warm water, and bake on very hot griddle.

MRS. B. L. HOLLENBECK, Pacific Grove.

FLANNEL CARES.

Three cupfuls of flour, one tablespoonful brown sugar, teaspoonful salt, two heaping teaspoonfuls baking powder, two eggs, three cupfuls milk. Sift flour, sugar, salt and powder together; add beaten eggs and milk; mix into smooth batter that will pour easily from pitcher; bake on hot griddle in cakes size of saucer.

MRS. A. W. ANDERSON,
 Pacific Grove.

Mason's Bazaar for Mat Boards.

Pies

“Who'll dare deny the truth, there's poetry in pie?”

—LONGFELLOW.

In making a fruit pie, if the crust, after being placed in the tin, is rubbed over with the white of an egg it will keep it from absorbing the juices of the fruit, and prevent it from becoming soggy.

To prevent the juice from running out of a pie, wet a narrow strip of cloth and tie around the edge of the pie before putting in the oven.

Bake crust for lemon pies, etc., on the outside of the pie tin allowing crust to extend well over the edge of the tin as it shrinks in baking. Set the tin on a small dish in oven to prevent the edge from coming in contact with the oven. When done, take off, invert crust and bake a few minutes longer.

Use bread crumbs instead of flour for absorbing juices in fruit pies.

All pastry requires a very hot oven.

Pastry flour is made by mixing four cupfuls of bread flour with one cupful cornstarch.

PASTRY FOR ONE PIE.

- 1 heaping cupful of pastry flour,
- 1 saltspoonful of baking powder,
- 1 saltspoonful of salt,
- $\frac{1}{4}$ of a cupful of lard,
- $\frac{1}{4}$ of a cupful of butter.

Mix salt and baking powder with flour and

rub in lard. Mix quite stiff with cold water. Roll out, put the butter on the paste in pieces size of beans, and sprinkle with flour. Fold over and roll to fit the plate.

GOOD HOUSEKEEPING.

PIE CRUST.

1 teacupful of flour,
 ½ teaspoonful of salt,

1 rounding tablespoonful of white cottolene or other shortening, as preferred. Rub shortening into flour then stir in just enough cold water to hold ingredients together. This makes enough for a good sized one crust pie. The secret of good pie-crust is using as little water as possible, and getting the crust onto the tin with very little handling.

MRS. I. A. BALL, San Jose.

SIMPLE PIE CRUST.

Take a pie plate, oil it well, being sure that sides and bottom are well oiled; then sprinkle with corn-meal until the oil is well covered. Pour in your mixture and bake immediately. This is very simple, quickly made and is delicious.

MISS L. LAWREY.

OYSTER PATE SHELLS.—PASTE.

One part shortening butter and lard mixed to three of fine flour, a pinch of salt, a pinch of baking powder. Chop in a wooden bowl to a powder. Mix with iced water to proper condition to roll out. Cut circles same as for cookies, roll a little more butter into remainder, roll into a long strip, cutting circles as before, and with a smaller ring cut rounds out

of these, then pile these rings up on the whole pieces, wetting each layer with milk, to make them adhere, until the wall is high enough. Fill with creamed oysters or chicken, minced with mushrooms and olives. Bake one of the center pieces cut from rings, separately for each pate. Handle as little as possible. Bake empty, and if to eat cold, cool before filling; if not add hot contents just before serving and place the small baked pieces on top of each pate. F. J. B.

PUFF PASTE.

1 lb. of flour,
1 lb. butter,
 $\frac{1}{2}$ teaspoonful of salt.

Take one-third of the butter and rub into flour; mix with cold water to a soft dough. Roll out, spread with butter and dredge over with flour, lightly, then fold over. Roll out again and repeat as before until the butter is used. Roll out very thin. Cut and put in tart tins and bake in hot oven.

MRS. J. W. ROWLING.

ROLL BUTTER PASTRY.

$\frac{1}{2}$ cupful of cold water,
 $\frac{1}{2}$ cupful of sweet cream,
2 yolks of eggs,
1 lb. of hard butter,
1 lb. of sifted flour.

First take water, cream and yolks in a bowl; add not quite half of the flour and mix into a smooth dough. Flour the bread board, turn out the dough, give it a few quick kneadings and roll out thin. Cut off thin slices of butter and put over the dough, roll it again,

keep on adding butter and flour until you get it all rolled in, but do not use warm hands on the dough after you commence with the butter; roll quickly. You can cut the dough with small cutters or in long strips with a knife as you wish. Also make into tarts or turnovers, using jelly, cooked prunes chopped fine, or cranberry jam. Roll quarter of an inch thick, wash with water and sprinkle with sugar. This is best made early in the morning before butter gets soft and should be rolled in a cool room.

MRS. C. M. HANSEN.

PASTRY.

4 cupfuls pastry flour,
 1 teaspoonful baking powder,
 1 teaspoonful salt,
 1 cupful shortening, half lard, half butter,
 Cold water to make stiff dough.

Sift dry ingredients together. Rub in shortening until mixture looks like bread crumbs. Add water gradually stirring with a knife. Turn lump on to flour board and roll one-half inch thick, then roll up in form of cylinder (like jelly cake roll); cut off in slices and roll thin to cover pie tin. This recipe makes three pies with two crusts each. For two pies use three cups of flour and three-fourths cup shortening, remainder as above.

Pastry flour;—Mix thoroughly together four cupfuls of bread flour with one cupful of cornstarch.

MRS. B. L. HOLLENBECK, Pacific Grove.

Photo Supplies at Mason's Bazaar

PINE APPLE PIE.

Make a nice paste, line the pan, prick well with a fork and bake. Filling:—

1 cupful of pine apple, chopped fine,
 1 cupful of sugar,
 $\frac{1}{2}$ cupful of butter, (scant),
 1 cupful of sweet cream,
 4 eggs, (whites for meringue).

MRS. G. B. RICHMOND.

CREAM PIE.

Yolks of 5 eggs,
 1 teacupful of butter,
 1 pt. of sugar,
 1 tablespoonful of flour,
 1 pt. of cream, flavor to taste.

Make meringue of the five whites, place on the top and brown slightly. Bake with bottom crust only. Delicious pie for those who are fond of rich desserts.

MRS. E. F. HAWKINS.

DATE CREAM PIE.

First bake the crust. Take one and one-half cupfuls of finely chopped dates, mix with enough whipped cream, slightly sweetened and flavored, to fill the crust. Cover with meringue; brown lightly.

MISS L. LAWREY,
 Pacific Grove.

CREAM PRUNE PIE.

Add a little sugar to prunes while cooking; when done stone and press through a coarse sieve or a colander. Take a cupful of pulp, add a cupful of cream or rich milk and the

yolks of three eggs well beaten. Flavor lightly with vanilla and add a pinch of salt. Bake in an under crust as quickly as possible. Use whites of eggs with two tablespoonfuls of sugar for meringue, place on top and brown.

ALICE M. BALL, San Jose.

SOUR CREAM PIE.

1 cupful of sour cream,
1 cupful of brown sugar,
1 cupful of raisins,

Juice of half a lemon or two tablespoonfuls of vinegar. Spices to taste.

MRS. E. F. HAWKINS.

CHOCOLATE PIE.

1 large cupful of milk,
2 tablespoonfuls of grated chocolate,
 $\frac{3}{4}$ cupful of sugar,
Yolks of three eggs.

Heat chocolate and milk together; add sugar and yolks beaten to a cream. Flavor with vanilla. Bake with undercrust. Make meringue of the whites and spread on top.

MRS. E. L. BAKER.

LEMON PIE.

1 lemon,
1 small cupful of sugar,
1 egg, butter size of an egg,
2 tablespoonfuls of flour.

Mix sugar and butter together, then put in egg well beaten. Mix flour well with little cold water, then pour in boiling water till like paste. When cold, add to the sugar and egg, then put in juice of one lemon and bake with lower crust only. After it is baked, spread

over the top whites of two eggs beaten to a stiff froth, in which one-half cupful sugar has been stirred; return to oven until slightly browned.

MRS. J. B. PORTER.

LEMON PIE.

Juice and grated rind of one lemon,
1 cupful of boiling water,
 $\frac{2}{3}$ of a cupful of sugar.

Beat the yolks of two eggs with two dessert-spoonfuls of corn starch; add to the above and cook until thick. Line pie plate with paste and bake, then pour the mixture in. Ice with whites of the two eggs beaten with two tablespoonfuls of sugar and brown in oven.

MRS. O. S. TRIMMER, Pacific Grove.

LEMON PIE.

2 cupfuls of water,
2 cupfuls of sugar,
Butter size of a walnut,
2 tablespoonfuls of corn starch,
Juice of three lemons,
Yolks of five eggs.

Boil sugar, water and butter together, add corn starch wet up with water, the yolks of the eggs well beaten and lastly the lemon juice. Whites for frosting. Put in a cool oven to set and it will not fall. Bake crust first and add filling when rather cool.

MRS. IDA WALKER.

LEMON PIE.

Beat yolks of five eggs thoroughly; gradually stir in five tablespoonfuls of sugar and juice of one lemon. Lemons differ so in degree of sourness that it is best to taste; if not sweet

enough add more sugar, if not sour enough, more lemon. Place this mixture in a double kettle to cook, stirring almost constantly. It must be thick enough to hold a spoon upright before removing from fire; then add a teaspoonful of butter. Be careful it does not cook until it curdles. There is always a happy minute at which to take it off. Have the whites of five eggs beaten to stiff froth and gradually mix the yolks and whites. The pastry should be previously baked in quite a deep pie plate. Put filling into crust, piling up high, and brown in a very rapid oven, watching carefully. This recipe doubled makes three small pies.

MRS. A. SHAW, Hollister.

BRAMBERRY TARTS.

- 1 cupful raisins, seeded and chopped fine,
- 1 teacupful sugar,
- 1 tablespoonful melted butter,
- 3 teaspoonfuls flour,
- 2 tablespoonfuls lemon juice.

First mix sugar and flour together, then add raisins, then butter and lemon juice. Bake in any good paste.

MRS. J. B. BENNETT.

CUSTARD PIE.

Line a pie plate with good crust, pinching an extra brim around the top that the custard may be the depth of the plate. Grate nutmeg over bottom until well sprinkled with it. Beat four eggs well with three-fourths cupful of sugar, then add little over a pt. of milk. Bake in moderate oven. Sufficient for large sized pie.

MRS. E. F. HAWKINS.

GREEN APPLE PIE.

Line a pie tin with any good crust, into which slice the apples. Cover with upper crust but do not pinch crust down, place in oven and bake slowly until apples are done. Take from the oven, remove upper crust by inserting knife between the two crusts, and sprinkle on the apples, sugar, nutmeg and small pieces of butter. Replace crust after seasoning.

MRS. E. B. CAHOON, Soquel.

APPLE PIE.

Take nice Bellflower apples, pare, quarter, core, and slice transversely (not lengthwise), then cut up more apple in small pieces to fill in so that it may be thick enough. One tablespoonful of flour sifted over apples and one-third cupful sugar poured over all. Add butter size of walnut, cut in small pieces, and a little spice.

MRS. C. K. TUTTLE,

Pacific Grove.

APPLE CUSTARD PIE.

Pare, core and cook four medium sized sour apples, then beat with a fork. To this add one-half cupful sugar, a small teaspoonful butter, nutmeg to taste, a pinch of salt, and a scant tablespoonful corn starch mixed with a little milk. Break yolks of two eggs into a cup; when well beaten add enough milk to fill cup and pour over apples. Mix all well together and put on stove to cook. Line pie tin with crust and bake, after which pour in custard. Make meringue of whites of two eggs beaten with two small tablespoonfuls of sugar, then pour over pie and brown.

MRS. C. M. GILFILLAN.

CURRANT PIE.

1 egg,
1 cupful of sugar,
1 cupful of currants.

Mix all together. When baked, cover with white of an egg beaten to a stiff froth to which is added three tablespoonfuls of sugar.

MRS. A. ANDERSON, Chualar.

PEAR PIE.

Into a rich deep undercrust that has been baked, put cooked pears sufficient to fill the pie plate and bake in moderate oven ten minutes. When cold and ready to serve, cover with whipped cream.

MRS. H. J. BALL, San Jose.

TRANSPARENT PIE.

Four eggs (five or six are better) beaten separately, one and one-half cupfuls sugar and one cupful butter beaten to a cream. Glass of white jelly (tart), three teaspoonfuls vanilla, one cupful cream, and white of eggs added last. Bake with under crust only, (for two pies).

MRS. E. WILLIAMS.

HARLEQUIN PIE.

Prepare a nice dried apple sauce. Line the pie tin with any good crust and fill half full with the dried apple sauce, on top of which place the following mixture which is sufficient for one pie.

3 eggs, (yolks),
1 teaspoonful of butter,
 $\frac{1}{2}$ cupful of sugar,
Juice and grated rind of one lemon.

Bake until crust is done, and make meringue of whites of eggs, place on top and brown lightly.

MRS. W. J. HILL.

SQUASH PIE.

2 cupfuls of boiled squash,
 3 eggs, a little salt,
 $\frac{3}{4}$ of a cupful of sugar,
 2 tablespoonfuls of molasses,
 1 tablespoonful of melted butter,
 1 tablespoonful of ginger,
 1 teaspoonful of cinnamon,
 2 cupfuls of milk.

Instead of ginger nutmeg and vanilla may be used.

MRS. J. W. STIRLING.

PUMPKIN PIE.

The first essential is a solid, yellow pumpkin. Cut in rings and pare, then cut in small pieces. Put to cook with a little water, and stew slowly for several hours till all the water is cooked out, leaving pumpkin dry and of a rich brown color. Stir often to prevent burning. Put through a colander, add brown sugar, salt and ginger to taste, then milk till of the consistency of rich cream: Add eggs, one to a pie. Line deep pie tins with good pastry, and after filling spread over each pie one or two spoonfuls of rich sweet cream. Bake slowly for some time.

MRS. GEO. ABBOTT.

MINCE MEAT.

3 bowls of chopped meat,
 5 bowls of chopped apples,
 1 bowl of molasses,
 1 bowl of vinegar,

- 1 bowl of cider,
- 1 bowl of chopped suet,
- 2 bowls of raisins,
- $\frac{1}{2}$ bowl of shredded citron,
- 5 bowls of sugar,
- 3 lemons or oranges,

Two tablespoonfuls each of cinnamon, cloves and nutmeg, and one tablespoonful each of salt and pepper. Boil all together. For smaller quantity use a teacup in place of a bowl and a teaspoon for a tablespoon. Any canned fruit which has fermented is good in place of cider. This is very convenient as ingredients are all measured instead of weighed.

MRS. H. A. MITCHELL, Palo Alto.

MINCE MEAT.

- 2 lbs. of currants,
- 2 lbs. of raisins,
- 2 lbs. of sugar,
- 2 lbs. of meat,
- 2 lbs. of suet,
- 4 lbs of apples,
- 1 lb. of peel,
- 1 tumbler of brandy,
- 1 tumbler of cider,
- 1 cupful of mixed spice, not so much of cloves and more of allspice.

MRS. J. R. HEBBRON.

MINCE MEAT.

- 1 lb. of lean beef,
- $1\frac{1}{2}$ lbs. of suet,
- 3 lbs. of chopped apples,
- 2 lbs. of currants,
- 3 lbs. of raisins,

¼ lb. of citron,
 2 lbs. of brown sugar,
 3 lemons, juice and little grated peel.
 1 cupful of molasses,
 1½ cupfuls of preserves,
 2 tablespoonfuls of cinnamon,
 1 tablespoonful of allspice,
 1 tablespoonful of cloves,
 2 nutmegs,
 2 cupfuls of sherry,
 1½ cupfuls of brandy,
 Salt to taste.

Boil for a few minutes and add brandy and sherry just before sealing in jars.

MRS. R. L. PORTER.

MINCE MEAT.

3 lbs. beef very lean and tender,
 1 lb. suet,
 1 lb. butter,
 6 lbs. apples,
 4 lbs. raisins,
 3 lbs. currants,
 1 lb. citron,
 1 lb. candied lemon,
 2 lbs. walnuts chopped fine,
 2 lbs. brown sugar,
 1 cupful molasses.

Place in preserving kettle, two pts. of vinegar from sweet pickles, one dessert spoonful cinnamon, mace, cloves, nutmeg and salt, juice and grated peel of four oranges and two lemons, and one and one-half pts. of brandy. When this boils add the other ingredients and heat thoroughly.

MRS. M. R. KEEF.

Mason's Bazaar for Kodaks, Films

MOCK MINCE MEAT.

2 cupfuls of brown sugar,
 1 cupful of molasses,
 1 cupful of water,
 1 cupful of raisins,
 1 cupful of vinegar,
 $\frac{3}{4}$ of a cupful of butter,
 4 crackers rolled fine,
 1 teaspoonful of cinnamon,
 1 teaspoonful of cloves,
 $\frac{1}{2}$ a nutmeg,
 2 eggs well beaten, added last thing.

This quantity makes four pies.

MISS RUTH HOOPER, Pacific Grove.

J. H. MENKE, President
 JNO. K. ALEXANDER, Vice President

B. G. TOGNAZZI, Cashier
 C. H. WHISMAN, As't Cashier

First National Bank of Salinas

(Organized June 1877)

CAPITAL PAID UP	\$50,000
SURPLUS AND UNDIVIDED PROFITS,	9,000
RESOURCES	\$300,000

A general Banking business transacted. Letters of credit issued available in all parts of the world

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Puddings

“I know what the pudden’s to be—apricot roll-up,
Oh, my buttons.”—THE MILL ON THE FLOSS.

All pudding moulds or dishes must be well buttered before using. It takes about half as long to bake a pudding as to boil it.

To boil puddings either dishes or cloths are used. If dish is used, butter it well and tie a floured cloth tightly over the top. Dip cloth in boiling water then dredge with flour. If a cloth is used, make into a bag with felled seams to prevent water from entering easily; dip into boiling water, wring out, and flour well on the inside before putting in pudding. Tie up the mouth of the bag tightly, being careful to leave plenty of room for batter to swell.

The water must be boiling when the pudding is put in and not allowed to stop boiling for a moment until it is done. If a bag, keep well under water, turning occasionally to prevent sticking to pot. If a dish, keep water well up about the sides. As water boils away replenish with more boiling water.

When the pudding is done take from the pot and plunge into cold water and turn out immediately. Boiled or steamed puddings should be served as soon as they are done as they soon become heavy.

ENGLISH PLUM PUDDING.

3 lbs. of stoned raisins,

3 lbs. of currants,
 3 lbs. of finely chopped beef suet,
 3 lbs. of sugar,
 3 lbs. sifted flour,
 1½ lbs. of light bread crumbs,
 1½ lbs. of mixed peel, 6 eggs,
 4 ozs. mixed spices, cloves, allspice, cin-
 namon, nutmeg; not quite so much
 cloves as other spices,
 1 tumbler of brandy,
 Just enough water to make it stiff.

Boil six hours. MRS. J. R. HEBBRON.

CHRISTMAS PLUM PUDDING.

2 cupfuls of sugar, 6 eggs,
 2 cupfuls of beef suet chopped fine,
 1 cupful of bread crumbs,
 2 cupfuls of sifted flour,
 2 cupfuls of raisins,
 2 cupfuls of currants,
 1 cupful of chopped nuts,
 2 cupfuls of mixed peel,
 2 teaspoonfuls of allspice—cloves and
 mace mixed,
 3 small teaspoonfuls baking powder,
 1 teaspoonful of salt,
 1 small cupful of sweet milk.

In place of all milk one can substitute part wine or brandy. Beat eggs and sugar to a cream, add milk gradually, then suet. Sift baking powder with the flour and add to above mixture. Next put in wine or brandy, if any is used, then bread crumbs, salt, and spices. Put the stoned raisins, sliced peel, chopped nuts and currants into a bowl and dredge well with flour, stirring to get thoroughly mixed; add, and beat all well together. Turn into a

battered dish and steam six hours. This is better to be made the day before wanted and steamed the day used. It will require about an hour's time to steam over.

Mrs. WM. SUTTON, Pacific Grove.

PLUM PUDDING.

Stale bread crumbs grated (amount of 1 loaf),
 1 lb. shredded suet,
 1 lb. raisins,
 1 lb. Zante currants,
 $\frac{1}{2}$ lb. white figs,
 $\frac{1}{2}$ lb. citron,
 $\frac{1}{2}$ lb. dates,
 1 cupful nut meats, chopped either mixed walnuts and almonds or almonds alone,
 1 glass currant or any sour jelly,
 1 teacupful N. O. molasses (hot),
 1 teacupful sugar,
 $\frac{1}{2}$ teacupful strong coffee (hot),
 $\frac{1}{2}$ teacupful claret or sour white wine, (hot),
 1 wine glass brandy,
 2 lemons grated, rind, and juice,
 $1\frac{1}{2}$ tablespoonful cloves,
 2 tablespoonfuls cinnamon,
 2 tablespoonfuls mace,
 2 tablespoonfuls nutmeg,
 1 teaspoonful vanilla,
 A pinch of ginger, red pepper and salt,
 10 eggs well beaten (if eggs are plenty use 13 or 14).

Sift in flour until about as thick as fruit cake batter. With the last flour add three

teaspoonfuls baking powder. Always cook in thoroughly greased can with a tight lid, also greased; put it into a much larger covered vessel so it will be surrounded with steam. Boil about five hours, or until it leaves the sides of the can. Then remove lid and set in the oven till the top loses its moist look. This makes two ten lb. lard cans as full as they will cook.

MRS. J. B. BENNETT.

RICE PLUM PUDDING.

Soak one-half cupful of rice over night, drain and place in buttered pudding dish in which there is a qt. of sweet milk, a salt spoonful of salt, one-half cupful of sugar, heaping tablespoonful of butter, one tablespoonful of cinnamon, half a teaspoonful of grated nutmeg; stir in at the last a cupful of stoned raisins and bake in a slow oven for two hours. During the first hour stir a few times to prevent rice and raisins from settling. This pudding is nice made with two cups of chopped apples instead of raisins.

MRS. C. REA, Gilroy.

AN ECONOMICAL PLUM PUDDING.

Cover one lb. of soda crackers with milk and soak until very soft. Butter a baking dish and put in layer of crackers, then layer of seeded raisins; repeat until all of crackers are used. Beat six eggs with one lb. of light brown sugar, ~~one~~^{1/2} nutmeg and one-half teaspoonful of salt; add three qts. of milk and pour over crackers and raisins. Bake for three hours in moderate oven.

SAUCE:—Beat together a tablespoonful of

butter and cupful of sugar; when creamed, add yolk of one egg and beat until quite light. Put to boil a cupful of water and stir into boiling water a tablespoonful of corn starch dissolved in little cold water. When done, add well the beaten white of egg, stir briskly and add to other ingredients. Do not let it cook, but keep warm, and just before serving add either tablespoonful of brandy or sherry, and nutmeg.

MRS. CLARA D. HOUGHTON, Pacific Grove.

SUET PUDDING.

1 cupful of suet,
 1 cupful of sugar,
 1 cupful of milk,
 1 cupful of chopped raisins,
 3 cupfuls of flour,
 2 teaspoonfuls of baking powder,
 1 egg, salt and spices to taste.

Boil or steam three hours. Serve with

SAUCE:

1 cupful of sugar,
 $\frac{1}{2}$ cupful of butter, 1 egg.

Beat all well together, add a tablespoonful of water. and heat to a scald. Flavor with claret

MRS. H. HOFFMAN.

SUET PUDDING.

1 cupful of molasses,
 1 cupful of suet chopped fine,
 1 cupful of water,
 1 cupful of chopped raisins,
 $\frac{1}{2}$ cupful of currants,
 $\frac{1}{4}$ cupfuls flour,
 1 teaspoonful soda.

Boil three hours. Serve with hot sauce, or whipped butter and sugar. Very nice to pour brandy over it and light it as you send to table.

MRS. W. V. MCGARVEY.

SUET PUDDING.

1 cupful chopped suet,
 2 cupfuls apples,
 ½ cupful brown sugar,
 ½ cupful New Orleans molasses,
 1 teaspoonful soda,
 3 cupfuls flour,
 ½ cupful sweet milk,
 ½ cupful chopped walnuts,
 ½ cupful raisins,
 1 teaspoonful baking powder.

Add cinnamon, nutmeg and [cloves] to taste. Steam three hours and serve with hard sauce.

MISS C. REA, Gilroy.

STEAMED PUDDING.

2 cupfuls of sour milk,
 2 cupfuls of sugar,
 2 cupfuls of raisins,
 2 cupfuls of currants,
 1 cupful of butter,
 2 cupfuls of bread crumbs,
 2 teaspoonfuls of soda, 2 eggs,
 Flour to thicken.
 Steam three hours.

MRS. S. W. CONKLIN.

STEAMED PUDDING.

2 tablespoonfuls of sugar,
 ½ cupful of butter,
 1 cupful of milk, 1 egg,

1 cupful of fresh dried fruit,
 1 $\frac{2}{3}$ cupfuls of flour,
 2 teaspoonfuls of cream tartar,
 $\frac{2}{3}$ teaspoonful of soda,
 Steam one-half hour.

MRS. M. R. MERRITT.

STEAMED BLACKBERRY PUDDING.

Three-fourths cupful of butter and one cupful sugar well creamed. Three eggs beaten separately; yolks added to creamed butter and sugar. Add alternately one and one-half cupfuls flour and beaten whites; then three tablespoonfuls cream or milk, one teaspoonful soda, little nutmeg and a cupful of blackberry jam or fresh berries. Pour in mould and boil two hours. Serve with hard sauce.

MISS L. LAWREY, Pacific Grove,

STEAMED FRUIT PUDDING.

2 cupfuls of dry bread crumbs,
 $\frac{1}{3}$ cupful of butter,
 $\frac{2}{3}$ cupful of sugar,
 1 cupful of sour milk, 2 eggs,
 1 cupful of seeded raisins,
 1 teaspoonful of soda,
 Cloves, allspice and nutmeg to taste,
 1 teaspoonful of salt,
 Flour to make a stiff batter.

Steam in kettle of boiling water one hour and a quarter. Serve with whipped cream or wine sauce. Miss O. M. JENNE., Santa Cruz.

STEAMED INDIAN PUDDING.

1 $\frac{1}{2}$ cupfuls of corn meal,
 $\frac{2}{3}$ cupfuls of flour,

1 cupful of sugar,
 1 small cupful of raisins or currants,
 1 pt. sour milk, $\frac{1}{2}$ teaspoonful salt,
 2 level teaspoonfuls of soda.

Steam two and one-half hours over boiling beef. Serve with rich sweet cream and sugar.

MRS. A. J. ABBOTT.

STEAMED GRAHAM PUDDING.

2 eggs, pinch of salt,
 1 cupful of sweet milk,
 $\frac{2}{3}$ cupful of molasses,
 1 cupful of graham flour,
 1 cupful of raisins,
 2 even teaspoonfuls of soda,
 Steam two hours and serve with

LEMON SAUCE:—

1 cupful of sugar,
 $\frac{1}{2}$ cupful of butter,
 1 well beaten egg,
 Grated rind of a whole and juice of
 half a lemon.

Cream butter and sugar; stir all together and add six tablespoonfuls of boiling water, one at a time, until very hot, but not boiling.

MISS O. M. JENNE, Santa Cruz.

SPICE PUDDING.

1 cupful of sugar,
 $1\frac{1}{2}$ cupfuls of flour,
 1 teaspoonful of yeast powder,
 2 eggs beaten in a cup and the cup
 filled with cream,
 Spice to taste, and a little salt.

Steam one hour. MRS. E. L. BAKER.

FIG PUDDING.

½ lb. of figs chopped fine,
1 heaping cupful of bread crumbs,
1 cupful of sugar, 2 eggs,
1 cupful of suet,
½ cupful of sweet milk,
½ teaspoonful of soda,
1 teaspoonful of cream tartar,
Wine glass of brandy.

Steam three hours in tin mould. Serve with hard sauce. MRS. CHAS. HUDSON.

BOILED FRUIT PUDDING.

Grease a basin and line with plain pastry. Fill with fresh blackberries or any other kind of fresh fruit and add a small teacupful of sugar, and a tablespoonful of water; then cover with pastry, pinching the edges well together. Take a piece of cloth and place it over the top of the basin and tie with a string, then put it in boiling water and boil one hour and a half.

MRS. J. W. ROWLING.

BOILED APPLE PUDDING.

Make a paste with finely chopped beef suet and twice the amount of flour, a pinch of salt, and a little water. Roll it out thin and line a well buttered basin. Pare, core and slice a quantity of good, sound apples, and put them in the lined basin in layers, scattering between each, sugar, two or three cloves, or chopped lemon peel, or a little grated nutmeg; add a small piece of fresh butter; pack the apples tightly, and put on a cover of paste, turning the edges and pressing them down. Let the basin stand in boiling water, but not to cover

it. Cover the saucepan and steam for three hours.

MRS. F. GATES.

SIX-CUP PUDDING.

1 cupful of suet chopped,
 1 cupful of bread crumbs,
 1 cupful of flour,
 1 cupful of chopped raisins,
 1 cupful of sugar,
 1 cupful of buttermilk,
 ½ teaspoonful of soda,
 Flavor with spices to taste.

Pour in a mould and boil three hours.

SAUCE:—

2 tablespoonfuls of butter,
 1 tablespoonful of flour,
 4 tablespoonfuls of sugar,
 ½ pt. of boiling water.

Stir to a cream the butter, flour and sugar, add the water, put on the stove and stir until thick. Flavor to taste.

MRS. T. S. MABEL.

ORLEANS PUDDING.

1½ cupfuls of butter,
 1 cupful of molasses,
 1 cupful of seedless raisins,
 1½ cupfuls milk, 2 cupfuls flour,
 1 teaspoonful of saleratus dissolved in milk.

Boil two hours in tin boiler and serve with following sauce:

SAUCE:—One cupful of powdered sugar and one-half cupful of butter beaten to a cream. Beat the yolk of one egg and add, then beat the white and add. Melt over the top of tea-kettle and after melting stir in one-half glass of wine.

MRS. — — —, Salinas.

EGG PUDDING.

4 beaten eggs,
 4 tablespoonfuls of flour,
 1 pint of milk, pinch of salt.

Mix the eggs, flour and salt until smooth, then add the milk by degrees; beat thoroughly and turn into a well buttered dish to bake. Bake twenty minutes. Serve with sweetened cream.

MRS. H. BREESE.

CHOCOLATE PUDDING.

Stir into a qt. of boiling milk three-fourths cupful of chocolate. Let it partially cool then beat until light and thick. Add yolks of four eggs with one cupful sugar, and continue to beat until cold. Flavor delicately with vanilla. Bake slowly. Special care is required in baking. Beat whites of four eggs, four tablespoonfuls of sugar, flavor; cool pudding, place this upon the top and set in oven for a few moments. Serve cold with whipped cream.

MISS PERRY, Monterey.

CHOCOLATE PUDDING.

1 pt. milk, $\frac{1}{2}$ cupful sugar,
 1 pt. of bread crumbs,
 Yolks of three eggs,
 5 tablespoonfuls of grated chocolate.

Scald milk, add bread crumbs and chocolate. Take from fire, add sugar and beaten yolks. Bake in pudding dish fifteen minutes. Make meringue of whites of eggs and three tablespoonfuls of sugar, spread over pudding and brown. Serve cold with cream.

MRS. JOHN HARVEY.

COCOANUT PUDDING.

3 cupfuls of milk,
 $\frac{1}{2}$ cupful of cracker crumbs,
 $\frac{1}{2}$ cupful of cocoanut,
 $\frac{2}{3}$ cupful of sugar,
 2 eggs, small piece butter.

Mix; bake. Eaten warm or cold. No sauce. MRS. H. A. MITCHELL, Palo Alto.

SNOW PUDDING.

Soak a box of gelatine in a pt. of cold water. Set it on stove till dissolved; add pt. of boiling water and let it cool. Just before it hardens beat well with whites of three eggs one cupful sugar, and little lemon extract. Serve with the following:

CUSTARD:—

1 pt. of milk,
 Yolks of 3 eggs,
 $\frac{2}{3}$ cupful of sugar.

Cook; add one teaspoonful vanilla. Mould gelatine and pour custard over when ready for the table. MRS. T. S. MABEL.

SNOW PUDDING.

Pour one pt. of boiling water on a box of gelatine, add juice of one lemon and two cupfuls sugar; when nearly cold, strain, add whites of five eggs beaten to stiff froth, then beat all well together. Put into wet mould to shape and set away to get cold. Serve with the following sauce:

WINE SAUCE:—

$\frac{1}{2}$ cupful of powdered sugar,
 Grated rind of a lemon,
 1 glass of wine,

$\frac{1}{3}$ cupful of butter, 4 eggs,
1 tablespoonful of corn starch,
About two cupfuls of boiling water.

Beat butter, sugar and corn starch to a cream then pour on the boiling water. Have yolks well beaten with wine, put all together, stirring constantly. MRS. C. M. HANSEN.

RUSSIAN PUDDING.

$\frac{2}{3}$ of a package of gelatine,
 $\frac{2}{3}$ of a cupful of sugar,
1 qt. of milk, 4 eggs.

Cover gelatine with water and let stand one hour; heat milk to boiling point, then stir in gelatine and when well stirred add yolks of four eggs well beaten with the sugar. Cook two or three minutes, then stir in whites of four eggs beaten to stiff froth. Flavor with vanilla. Serve with the following sauce:

SAUCE:—

1 pt. of cream,
 $\frac{1}{2}$ cupful of sugar,
2 eggs, whites beaten lightly,
1 teaspoonful cornstarch.

Boil one minute and flavor.

MRS. C. M. HANSEN.

QUEEN OF PUDDINGS.

Beat well together the yolks of four eggs and one teacupful of sugar; add one quart of milk and one quart of bread crumbs with a piece of butter as large as an egg. When baked spread with jelly, and on this a frosting made of the whites of the eggs whipped to a froth with five teaspoonfuls of sugar and the grated

rind of a lemon. Put into the oven and brown.
 MRS. F. GATES.

BROWN BETTY.

Pare and core a dozen large juicy apples. Chop fine with a hash knife. Butter a deep pudding dish, place first a layer of chopped apples and some bits of butter strewed over them, then sprinkle with white sugar. Flavor with nutmeg, lemon essence, or the juice and a little of the rind of a lemon. Next a layer of bread crumbs, then a layer of apples, and so on till the dish is full, finishing with a layer of bread crumbs. To be eaten hot or cold with cream.
 MRS. M. R. MERRITT.

RICE PUDDING—(WITHOUT EGGS).

1 small teacupful of rice,
 1 cupful of brown sugar,
 1 level teaspoonful of salt,
 Butter size of an egg,
 1 qt. of milk,
 $\frac{1}{2}$ cupful of raisins, $\frac{1}{3}$ nutmeg.

Bake two hours. While baking stir the pudding once or twice, else the raisins will settle at the bottom,
 MRS. GEO. ABBOTT.

BAKED BATTER PUDDING.

2 tablespoonfuls of lard,
 2 tablespoonfuls of butter,
 1 cupful of flour before sifting,
 1 heaping teaspoonful of baking powder,
 1 egg, a pinch of salt,
 $\frac{2}{3}$ cupful of milk.

After putting ingredients together beat

thoroughly. Put any kind of fruit into a baking dish, and if not sweetened fruit add a little sugar, then pour the batter over. Bake twenty to twenty-five minutes. Serve with any preferred sauce. This will make batter sufficient for a pudding to serve five or six persons.

MRS. WM. SUTTON, Pacific Grove.

BATTER PUDDING.

(With strawberry sauce).

1 cupful flour, little salt,
 1 teaspoonful baking powder,
 Sift together and add
 1 tablespoonful butter,
 1 beaten egg,
 1 cupful sweet milk.

Bake, cut in squares and serve with following

SAUCE:—Four times as much sugar as butter worked together, one unbeaten egg; beat all together and add one cupful of strawberries. Beat until light.

MRS. WILL JACKS, Pacific Grove.

FRENCH BATTER PUDDING.

Put stale bread into a pan of water and let it stand several hours. Squeeze the crumbs in your hands and put them into a pudding dish. To each cupful of crumbs add two eggs well beaten. Fork lightly and add one cupful of milk and a little salt. Bake one-half hour and serve with any preferred sauce.

MRS. B. L. HOLLENBECK, Pacific Grove.

COTTAGE PUDDING.

½ cupful of sugar,

1½ tablespoonfuls of melted butter,
 ½ cupful of sweet milk,
 ½ pt. of flour, yolk of 1 egg,
 1 teaspoonful of baking powder,
 White of an egg beaten well and added last
 Bake and serve with any good sauce.

MRS. M. L. DEXTER.

SPONGE PUDDING.

1½ cupfuls of sugar,
 ½ cupful of water,
 2 cupfuls of flour,
 1½ teaspoonfuls baking powder,
 3 eggs beaten separately.
 Steam one hour.

MRS. E. L. BAKER.

PRUNE PUDDING.

Take one large cupful of prunes and stew
 until very tender in as little water as possible;
 when cold remove pits and chop very fine, add
 whites of three eggs and half a cupful of sugar
 beaten to a stiff froth; mix well and turn into
 a buttered dish and bake thirty minutes in
 moderate oven. Serve with sweet cream.

MRS. J. K. ALEXANDER.

ORANGE PUDDING.

1 pt. of milk,
 1 tablespoonful of corn starch,
 ½ cupful of sugar, yolks of 3 eggs.

Cut as many oranges as desired into small
 pieces and sprinkle with sugar some time be-
 fore wanted. When custard has been cooked
 and is cool, pour over oranges. Beat whites
 of eggs, flavor with vanilla put over top of
 pudding, and place in oven until a delicate

brown.

MRS. WILBUR, Pacific Grove.

PEACH COBLERS.

1½ cupfuls of flour, 1 egg,
1 tablespoonful of butter,
1 teaspoonful of baking powder.

A little salt and milk to make a soft dough. Peel peaches, cut in halves, removing stones, fill cavities with sugar. Roll out a small piece of dough, place a peach in center, sprinkle more sugar over, bring dough around the peach, pinching it well together at the top, place in a deep pudding dish; repeat until the bottom is covered. Pour in boiling water till within one-half inch of the top of cobbler, sprinkle a heaping teaspoonful of sugar over all, and bake about one-half hour. Apple dumplings are made in same manner, substituting apples for peaches. Serve with wine sauce.

MRS. R. L. PORTER.

PEACH COBBLER.

Put one qt. of sliced peaches in pudding dish and heat; add small pieces of butter, one cupful white sugar and a little water. Take two-thirds cupful sweet milk, four tablespoonfuls melted butter, one and one-half cupfuls flour and one teaspoonful baking powder; stir, spread over fruit and bake. Eat with cream and sugar.

MRS. A. J. ABBOTT.

DUTCH APPLE PUDDING.

1 pt. of flour, 1 egg,
1½ teaspoonfuls of baking powder,
1½ teaspoonfuls of salt,
¼ cupful of butter rubbed into flour,
¾ of a cupful of cold water,

4 or 5 sour apples, pared, cored and quartered.

Beat eggs, add to it the cold water and stir into the flour. Spread thinly in well buttered, shallow pans. Place the apples on the dough and sprinkle over them sugar and nutmeg. Bake from twenty to thirty minutes and serve with the following

LEMON SAUCE:—

$\frac{3}{4}$ cupful of sugar,
 $\frac{1}{2}$ cupful of butter, 1 egg,
 Juice and grated rind of a lemon,
 1 teaspoonful of nutmeg,
 $\frac{1}{2}$ cupful of boiling water.

Cream butter and sugar, then beat in egg, lemon and sugar. Beat well, then add water. Cook over boiling water, stirring constantly.

MRS. JOHN HARVEY.

VEGETABLE PUDDING.

1 cupful of suet,
 1 cupful of sugar,
 1 cupful of grated apples,
 1 cupful of grated carrots,
 1 cupful of grated potatoes,
 1 cupful of flour,
 1 cupful each of raisins, and currants,
 1 cupful bread crumbs, little salt.

Boil three hours. MRS. J. B. PORTER.

CARROT PUDDING.

1 cupful carrots,
 1 cupful potatoes,
 1 cupful sugar,
 1 cupful flour,
 $\frac{1}{2}$ cupful butter,

1 teaspoonful soda put in raw potatoes
 1½ cupful currants, raisins, mixed,
 Pinch of salt, spices to taste.
 Grate vegetables and steam.

MRS. JOHN HEBBRON.

BAKED INDIAN PUDDING.

2½ cupfuls of milk,
 ½ cupful each of corn meal and sugar,
 1 spoonful of flour,
 2 eggs,
 Butter size of half an egg,
 ½ cupful of brown sugar,
 1 teaspoonful each of salt and allspice.

Put one and one-half cupfuls of milk on the stove to heat. When scalding hot stir in the corn meal; wet with little of the cold milk. Remove from stove and add sugar, salt and butter; when cool add eggs, flour, allspice and remainder of milk. Bake slowly two hours. Serve with creamed butter and sugar.

MRS. GEO. ABBOTT.

TAPIOCA PUDDING.

One cupful tapioca soaked over night in two cupfuls milk. Beat two tablespoonfuls butter with one cupful sugar, add four beaten yolks, two cupfuls milk, then tapioca, and lastly four beaten whites. Bake very slowly for one hour.

MRS. J. W. STIRLING.

SAGO PUDDING.

Boil one qt. milk and one cupful sugar together; add three tablespoonfuls sago and stir until cooked. Add yolks of two eggs well beaten, small lump of butter and two tea-

spoonfuls vanilla. Turn into a glass dish; beat whites to froth and stir in lightly.

L. A. S.

CHEESE PUDDING.

Cover the bottom of a porcelain dish with bread crumbs, then layer of cheese cut in small pieces, more bread crumbs and cheese, until dish is filled. Last layer should be cheese. Beat an egg in a large cup and fill up with milk; add salt and pour over bread and cheese. Bake half hour. It is light and puffy.

MRS. C. SIEGHOLD.

CRACKER PUDDING.

2 cupfuls of milk, 2 eggs,
 $\frac{1}{2}$ cupful rolled cracker,
 $\frac{1}{2}$ cupful sugar,
 $\frac{1}{4}$ teaspoonful of soda,
 Butter size of a walnut, little salt.

Warm milk, add cracker crumbs, yolks of eggs and sugar beaten together; salt, soda, butter, and last whites of eggs beaten to stiff froth. Bake about twenty minutes. Serve with blackberry jam and sweetened cream.

A. L. P.

Pudding Sauces

STRAWBERRY SAUCE.

Piece of butter the size of a large walnut, enough powdered sugar to work up the butter into a cream, several strawberries mashed and stirred into butter and sugar. This is a delicious sauce for bread puddings. The amount

given is sufficient for two people.

MRS WILBUR, Pacific Grove.

STRAWBERRY SAUCE.

$\frac{1}{4}$ of a cupful of butter,

1 cupful of sugar,

The beaten white of one egg,

1 cupful of mashed strawberries.

Mix well. Very nice made of red raspberries.
MRS. H. A. MITCHELL, Palo Alto.

ORANGE PUDDING SAUCE.

1 cupful of powdered sugar,

1 large, or 2 small oranges,

1 egg (yolk).

Grate peel, squeeze juice, add beaten yolk, then sugar, and beat well for twenty minutes.

MRS. D. A. SMITH, San Jose.

FAVORITE PUDDING SAUCE.

1 cupful each of sugar, and water,

1 cupful of sweet cream,

$\frac{1}{2}$ teaspoonful salt, little vanilla,

4 teaspoonfuls of corn starch.

Dissolve sugar in water and let heat gradually. When hot stir in corn starch mixed smooth with little cold water; add salt and stir until clear; remove from fire and when cold whip cream, stir into the sauce, and whip together for two or three minutes. Half this quantity is sufficient for a small family. Very delicious sauce for puddings, particularly fruit puddings, and is equal to whipped cream.

MRS. H. S. BALL.

SOUR SAUCE.

$\frac{1}{2}$ pt. of water, $\frac{1}{4}$ cupful sugar,
 2 teaspoonfuls of corn starch,
 Butter half the size of an egg,
 2 teaspoonfuls of vinegar, nutmeg.

When water is hot put in butter, sugar, vinegar, and corn starch wet up with little cold water. Cook until thick. Very nice sauce for plum or fruit puddings. MRS. W. H. CLARK.

FOAMING SAUCE.

1 cupful sugar,
 2 large tablespoonfuls butter,
 1 tablespoonful flour.

Beat well together, then stir in large cup boiling water, and let all boil a few minutes. If too thick, add little more water. Just before serving pour the hot sauce over well beaten white of an egg; beat well, adding any desired flavoring. MRS. I. A. BALL,

FOAMING SAUCE.

1 large tablespoonful of butter,
 1 teacupful of sugar,
 1 tablespoonful of boiling water.

Beat well together, add yolk of one egg, beaten white added last. As it goes to table add little wine. MRS. E. F. HAWKINS.

WINE SAUCE.

2 cupfuls of sugar,
 $\frac{1}{2}$ cupful butter,
 1 cupful sherry or angelica with a little brandy.

Stir sugar and butter to a cream; add wine drop by drop. When mixed, put into

sauce dish and place in basin of hot water; do not stir, but allow to melt undisturbed, and it forms a delicious foam. MRS. J. F. BIRLEM.

WINE SAUCE.

Cream one-third cupful of butter, and three-fourths cupful of sugar, and just before serving stir in a small cupful of boiling starch, made of flour or corn starch, with nutmeg and wine or brandy, or other flavoring, if preferred. MISS O. M. JENNE, Santa Cruz.

HARD SAUCE.

One-half cupful butter well-beaten; stir in slowly one cupful fine sugar and beat to a cream. Flavor with nutmeg or little brandy. Pile on a plate to serve. The white of an egg beaten stiff and added, beating all together makes it very delicate and creamy.

MRS. WM. SUTTON, Pacific Grove.

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FLOATING ISLAND.

9 tablespoonfuls pulverized sugar,
3 tablespoonfuls of any acid jelly,
Whites of two eggs,
Juice of one large lemon.

Put all ingredients on large platter; beat slowly and steadily for thirty minutes; pour mixture over a dish of rich preserves, and over that a pt. of rich cream. If this is too rich try it over canned peaches, leaving out all the peach juice. This dish is often spoiled by beating whites of eggs before adding other ingredients.

MRS. U. HARTNELL.

STRAWBERRY SHORTCAKE.

1 pt. of flour,
1 heaping tablespoonful of sugar,
 $\frac{1}{3}$ cupful butter,
2 teaspoonfuls baking powder.

Melt butter; wet with sweet milk to make as soft as tea cake; bake in pie tins; when done cut open and butter; put crushed and sweetened strawberries between.

MISS PERRY, Monterey.

STRAWBERRY SHORTCAKE.

2 heaping tablespoonfuls lard,
 1 qt. flour,
 2 teaspoonfuls baking powder.

Sift dry ingredients. Rub lard into flour add water (stirring with spoon) to make a soft dough, just stiff enough to roll. Turn on to floured board, do not knead, but make into round shape with hands, then roll out about an inch thick. Bake in long tin, split, butter plentifully and put crushed and sweetened strawberries or raspberries between. Can also be used as a supper bread, cutting into squares. MRS. GEO. LITTLE, Pacific Grove.

STRAWBERRY PUFFS.

With the fingers rub into one pt. of sifted flour one large tablespoonful butter, a pinch of salt, one and one-fourth teaspoonful of baking powder; stir in sweet milk to make a soft dough. Roll dough out to about half an inch in thickness; cut in squares. In each square put three or four strawberries, cover fruit with the dough and roll lightly until it is a round ball. Steam fifteen minutes. Serve at once with

STRAWBERRY SAUCE:—

Stir one-half cupful butter until soft and creamy; then stir in one cupful powdered sugar and beat well. Add half dozen mashed strawberries one at a time. Place sauce on ice until needed. MRS. C. L. PLODA.

STRAWBERRY BLANC MANGE.

Stew ripe strawberries, strain off juice and sweeten to taste; place over fire and when it

boils stir in corn starch ~~and~~ wet in water, allowing two tablespoonfuls corn starch to every pt. of juice. Stir constantly until sufficiently cooked. Pour into wet moulds and set away to cool. Serve with cream and sugar, and if desired scatter fresh strawberries around. MRS. WILBUR, Pacific Grove.

STRAWBERRY SALAD.

One pineapple, fresh or canned; fresh strawberries, twice as much berries as pineapple; strained and sweetened juice of two oranges and three lemons. Instead of slicing pineapple, tear apart in small pieces. Fill a glass dish with alternate layers of strawberries and pineapple, with layer of berries at bottom and on top; then pour over the whole the juice of lemons and oranges and whatever juice there may be of pineapple. This is an exceptionally fine combination of flavors. It should be kept in a very cool place or on ice until served.

MRS. F. MAY, Soquel.

STRAWBERRY MERINGUE.

Make good puff paste; cut out size of dinner plate, and bake to a light brown in quick oven. Draw to oven door, lay strawberries rolled in sugar over it; cover these an inch deep with meringue made of whites of four eggs whipped stiff with three tablespoonfuls powdered sugar. Bake until meringue is tinged with yellow brown. Eat fresh, but not hot.

MRS. WILBUR, Pacific Grove.

DELICATE DESSERT.

Three-fourths of a box of gelatine dissolved

in one cupful cold water; add juice of two lemons, two cupfuls sugar and one cupful boiling water. Stir till all is dissolved, then set away to cool till it begins to jelly when you add two oranges peeled and cut in small pieces, two bananas peeled and sliced, six figs cut in little bits, and twelve English walnuts broken up. Stir fruits and nuts well through jelly and leave over night to harden. Serve with cream. whipped.

MRS. R. L. PORTER:

TROPICAL SALAD.

- 1 large pineapple,
- 9 bananas, 6 oranges, 4 lemons.
- 1 pt. of sherry, 1 box of gelatine,
- 2 dozen strawberries or cherries,
- 1 small cupful blanched almonds.

Make pyramid of the large fruit in a deep glass dish as follows: Pare a pine apple, slice across, and quarter from apex to base, (still holding its natural shape) and place in center of dish; peel and quarter bananas lengthwise, allowing to remain together at one end, and stand around pineapple; pare, slice and remove seeds from oranges and two lemons, and arrange between bananas and bottom of dish; make wine jelly and pour in dish, dropping in nuts and small fruit before it is firmly set.

WINE JELLY:—

Soak box of gelatine in one-half pt. cold water, two hours; pour on one and one-half pts. boiling water and stir until dissolved; add juice of two lemons and sweeten to taste; strain and add one pt. sherry. To be served with mayonnaise, or as a dessert with whipped

cream.

MRS. J. F. BIRLEM, S. F.
VELVET CREAM.

1 large pt. of milk,
3 dessert spoonfuls of corn starch,
4 heaping tablespoonfuls sugar,
A small piece of butter,
3 eggs, flavoring to taste.

Put milk and butter on stove; mix corn starch and sugar together, add milk to moisten, then yolks and beat well; when milk is warm mix all together and stir continuously until thoroughly cooked, then flavor. Turn into a dish, heap upon it the whites of eggs beaten stiff with three dessert spoonfuls sugar; place in oven to brown lightly.

MRS. O. S. TRIMMER, Pacific Grove.

BANANA CREAM.

Five bananas, five ounces of sugar, one-half pt. of cream, one-half wine glassful of brandy, one-half ounce of gelatine, one lemon (juice only). Pound bananas and sugar in a mortar; beat cream to stiff froth and stir in bananas and brandy and lemon juice; mix well, then add gelatine dissolved in little boiling water; pour into a mould and stand on ice or in a cold place.

MRS. C. F. LACEY.

ITALIAN CREAM.

One-half box gelatine dissolved in one-half pt. milk; add pt. of milk and yolks of four eggs; stir while boiling and sweeten to taste; take from stove, flavor with one teaspoonful of vanilla and one wine glassful of brandy; stir in whites of eggs well beaten and pour into

a mould to harden; serve with whipped cream.

MRS. J. J. KELLY.

WHIPPED CREAM.

To each cupful of good cream, not more than twenty-four hours old, allow four teaspoonfuls sugar; beat cream with an egg beater to stiff froth, being careful not to whip too much or it will turn to butter; add sugar and flavor with one-half teaspoonful vanilla, or little strawberry or other fruit juice. Pile in a glass dish and serve on pieces of cake as dessert. One cupful of cream will make about a pt. when whipped.

MRS. H. S. BALL.

ORANGE CREAM.

Juice of six oranges, or one qt. of juice; one-half box of gelatine, sugar to taste. Let come to a boil and strain into mould. Serve with whipped cream. Strawberry juice can be used instead of oranges.

MRS. F. MAY, Soquel

LEMON CREAM.

4 eggs, 1 large lemon,
4 tablespoonfuls of sugar,
4 tablespoonful of cold water.

Beat yolks of eggs, sugar, grated rind, juice of lemon, and water together; put in granite double boiler and cook, stirring constantly until it thickens. Add whites of the eggs beaten with two tablespoonfuls of sugar.

MRS. H. M. STANTON, National City.

LEMON CREAM.

Put on the stove two cupfuls of hot water, into it the juice and grated rind of one large

or two small lemons, into this the beaten yolks of three eggs and two tablespoonfuls of corn starch or flour mixed smooth with water; sweeten to taste. Have ready the three beaten whites of the eggs, which stir slowly into the above mixture when it is about to boil; let boil a moment, stirring all the time.

MRS. M. E. HOOLE, Pacific Grove.

LEMON CREAM.

Beat together the juice of two lemons and two cupfuls sifted sugar, then add yolks of five eggs. Put on the stove in double boiler; let come to a boil, and add quickly whites of the eggs beaten to stiff froth. Stir all together, take immediately from fire, pour into moulds or dessert dishes and serve with cream.

MRS. JOB WOOD.

SAGO CREAM.

Soak two tablespoonfuls sago half an hour in cupful warm water. Drain off water, if any is left, put sago in double boiler with pt. of milk and little salt. Beat yolks of two eggs with four tablespoonfuls sugar to a cream, and when milk is hot stir in egg and sugar, stirring constantly until it thickens, then remove immediately from the fire; flavor with vanilla and pour into a glass dish. Beat whites of eggs to stiff froth, add three tablespoonfuls sugar and beat till smooth. Pile on to cream and set in oven to brown. Set dish in cold water and it will not break. Serve either warm or cold. Tapioca can be prepared in same manner. MRS. A. W. ANDERSON, Pacific Grove

SPANISH CREAM.

Dissolve one-half box gelatine in water sufficient to cover; boil one pt. milk, then add gelatine. Beat together yolks of three eggs and one-half cupful sugar; add to mixture, allowing it to remain on stove ten minutes longer. Remove from stove and add whites of three eggs, beaten to a froth; stir well and put in mould.

MRS. M. MCHARRY.

SPANISH CREAM.

1 oz. of gelatine,
1 qt. of milk,
4 eggs, sugar to taste.

Dissolve gelatine in milk; beat yolks of eggs to a cream and add little sugar; stir in dissolved gelatine, then stir the whole over fire until it looks like curdled milk; remove at once and flavor with vanilla. Have whites of eggs beaten to stiff froth and stir into custard as soon as it is removed from fire. Pour mixture into moulds and set in cool place. In twenty-four hours it will be ready for use. The top looks clear as amber and custard should be below. Serve with a sauce.

MRS. H. SAMUELS.

PINEAPPLE CREAM.

$\frac{1}{2}$ box gelatine,
 $\frac{1}{2}$ cupful cold water,
 $\frac{1}{2}$ cupful boiling water,
1 can pine-apple,
1 pt. whipped cream, sugar to taste.

Dissolve gelatine in cold water, add boiling water and strain, then the chopped pine-

apple, sugar and cream; beat all thoroughly and pour into a mould. MRS. F. MAY, Soquel.

PINEAPPLE SPONGE.

One qt. pineapple juice in which a package of gelatine has been dissolved; put on fire and bring to boil, then sweeten to taste; when nearly cold, beat until it is a white foam and quite stiff, then beat in whipped whites of four eggs and set away until stiff and cold; serve with cream. MRS. V. D. BLACK.

RASPBERRY PUFF.

To one cupful of fresh raspberries add one of sugar, and the white of one egg; beat together one hour or till your are tired; strawberries may be used. MRS. F. MAY, Soquel.

A DISH OF SNOW.

Six large apples put in cold water and kept on stove until soft; remove skins, and cores, and put pulp in a basin and beat to froth. Beat whites of six eggs very stiff and add one-fourth lb. of sugar; mix with apples and beat till like snow; add vanilla or lemon and heap high on a glass dish; serve with cream either whipped or plain. MRS. J. W. STIRLING.

CORN STARCH BANANA PUDDING CUSTARD.

1 qt. of milk,
Yolks of three eggs,
2 tablespoonfuls of corn starch,
Sweeten and flavor to taste.

Slice three bananas and put into custard while hot, then pour into a glass dish. When

cold, beat whites of eggs to stiff froth, sweeten a little and lay on top of pudding.

MRS. H. W. SEALE.

MOONSHINE.

Beat whites of six eggs very stiff with six tablespoonfuls sugar. Cut up one doz. ripe mellow peaches and stir them in. Serve with whipped cream.

MRS. H. M. FROST.

SNOW PYRAMIDS.

Beat to stiff foam whites of six eggs, add small teacupful currant jelly, and whip all together. Sweeten to taste. Fill as many saucers, as you have guests, half full of cream, dropping in the center of each saucer a tablespoonful of the beaten eggs and jelly in the shape of a pyramid. Season with lemon.

MRS. FANNIE R. BARKLEY.

FRUIT TAPIOCA.

Two tablespoonfuls tapioca soaked over night in little water; in the morning add one-half cupful sugar, one pt. milk and one egg. Heat milk, add tapioca and boil twenty minutes. Add yolk of egg, sugar, two teaspoonfuls flour, and a little salt, to milk, boil five minutes and pour into a dish. Beat white of egg with one and a half tablespoonfuls sugar, spread over top and set in oven a few minutes. Pare and slice bananas, peaches or oranges, place in the bottom of a glass dish and sprinkle with sugar. Wet a knife, slip around the edge of pudding to loosen, and lay over the fruit.

MRS. CHAS. NOBLE, Pacific Grove.

FRUIT TAPIOCA PUDDING.

Soak one-half cupful of tapioca in water over night. In the morning cook it in a double boiler till clear; add one cupful of raspberry jam, a little salt and a small piece of butter; stir well, turn it into a mould and set away to cool and harden. Serve with whipped cream.

MRS. R. L. PORTER.

APPLE CAKE.

A small loaf of bread, grated,
½ cupful each of butter and sugar,
2 tablespoonfuls of currant jelly,
6 or 8 large apples, pared, cored and
sliced very thin, little nutmeg.

Heat butter and bread in a pan. Stir apples, jelly, sugar and nutmeg together, and let stand about half an hour. Butter your tin well, line it first with the prepared bread, then layer of apples, then layer of the bread again. Take two layers of apples and three layers of bread. Very nice, when cold to slice and place whipped cream on slices.

MRS. C. M. HANSEN.

TIPSY CAKE.

Divide a stale sponge cake through center; take upper half and lay brown side down in a deep dish; separate one-fourth lb. of lady fingers and put on, then one-fourth lb. of macaroons. Blanch a few almonds and sprinkle over cakes; pour over one-half glassful sherry and same of brandy; spread over this a thick layer of raspberry jam, then pour on a boiled custard; garnish with whipped cream.

MRS. L. G. HARE.

LEMON SPONGE PIE.

3 eggs,

1 teaspoonful baking powder with
flour,

1 cupful each of sugar and flour,

3 tablespoonfuls of water,

Mix; bake in deep dish size of pie plate.

Custard for above pie—

12 yolks of eggs,

6 lemons, juice,

1½ tablespoonfuls of sugar to each
lemon or nine tablespoonfuls in all.

Mix and boil until quite thick then set aside to cool. When cold, add very gently the whites of the eggs beaten very stiff and stir until thoroughly mixed. Split the cake, lay each half in a pie plate and pour the cooked custard over them and bake in as slow an oven as possible for at least a half an hour. This quantity will make two pies.

MRS. D. J. SPENCE.

LEMON CHEESE CAKE.

3 eggs,

½ lb. sugar,

¼ lb. butter, juice of two lemons.

Beat eggs and sugar together; add juice and butter (not melted). Put into double boiler and stir a little. This quantity makes two pies. Line a pie tin with nice crust and slit the edge an inch apart all round. Pour custard into pie crust and turn down every other square formed by the slits. Bake in quick oven. When done it resembles a sunflower.

MRS. E. M. HOAGLAND.

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PINEAPPLE MACAROON PUDDING.

Take a can of pineapple, drain juice from it and chop pineapple very fine; add to juice an equal amount of water, yolks of two eggs well beaten, tablespoonful corn starch mixed with little water, and vanilla to taste; boil juice and when boiling stir in above mixture; boil two or three minutes. Take a pudding dish, put in layer of macaroons, then layer chopped pineapple, and over it sprinkle sugar; then another layer of macaroons, of pineapple, and sugar; over this pour the custard. Beat whites of eggs to stiff froth, add little sugar, put over pudding and place in oven for few minutes. Instead of beaten whites of eggs whipped cream can be used, but if used, do not put in oven.

MRS. D. J. SPENCE.

DUCHESS PUDDING.

One-fourth lb. pearly tapioca soaked over night in cold water to cover. In the morning, if water is all soaked away, pour on little more water, add little salt, boil until clear, then add one cupful of sugar, juice of two lemons, and one can or one cupful chopped pineapple. Stir well and set away to cool. When cold, and partially set, add well beaten whites of five eggs. Serve with whipped cream. Sufficient for twelve persons.

MRS. PHILIP OYER, Pacific Grove.

CREAMED BANANAS.

Slice bananas and strew with sugar; whip a cupful of cream very light, and whip white of an egg to stiff froth. Put egg and cream together with tablespoonful sugar and pour

over bananas. Peaches are nice served the same way. MRS. BATES, Pacific Grove.

CRANBERRY PUFFS.

1 pt. of cranberries,
1 pt. of flour,
2 teaspoonfuls of baking powder,
1 teaspoonful of salt,
2 eggs.

Add enough sweet milk to make a batter little thicker than for cakes. Grease six or seven teacups thoroughly, fill half full, set in a steamer and steam an hour. Perfect puff balls. Serve with wine sauce.

MRS. CHAS. S. BACHELDER.

ROLEGOES.

$\frac{1}{4}$ lb. sago,
1 pt. cold water,
12 ozs. of loaf sugar.

Boil together till clear, then add apricot or any other jam; pour into small cups and when quite cold turn out and serve with custard in the dish, but do not pour it over the moulds.

MRS. A. L. MITCHELL.

ORANGE JELLY BASKETS.

Take a very sharp knife and make a ring around the center of the orange, then a strip one inch or less across the top for a handle. Remove the section between the handles and top; then take a salt spoon and remove with it all the pulp.

FILLING.—Make an orange gelatine, fill the

baskets and cover with grated cocoanut. Serve with whipped cream.

MRS. GEO. LITTLE, Pacific Grove.

PINEAPPLE JELLY.

Soak one-half box gelatine in cold water to cover it; pour on one cupful boiling water, add juice from a can of whole pineapple, a wine glass of white wine, and two tablespoonfuls sugar; place the whole pineapple in the dish in which it is to be served; pour jelly over it and set it in a cool place until hard. To be served with or without whipped cream.

MRS. C. SIEGHOLD.

PRUNE JELLY.

Take one pound of prunes, wash well and cover with water. Soak over night. In the morning boil in the same water until soft enough to remove the pits. Line a mould with the prunes. To the juice add half a cupful or more of sugar, juice and rind of two lemons, and stick cinnamon to suit taste; boil all together. Have ready half a package of gelatine dissolved in one-half cupful of water; pour into the boiling syrup; strain into the mould and put away to cool; when thoroughly cold turn out and serve with whipped cream.

MISS B. PORTER, S. B.

COFFEE JELLY.

3 cupfuls of hot coffee,
 $\frac{1}{2}$ box of gelatine,
 $\frac{1}{2}$ cupful of sugar.

If fresh coffee is to be made, take one-half

cupful of ground coffee and three cupfuls of water and make with one egg.

MRS. G. P. KELLOGG.

WINE JELLY.

One-half package of gelatine dissolved in a gill of water; add one teacupful sugar and a pt. boiling water; stir all together, and add juice of one lemon and half a gill of wine; strain through a cloth into a mould.

MRS. WM. SUTTON, Pacific Grove.

SALTED NUTS.

Shell, blanch and dry almonds. To blanch almonds let them stand in boiling water until the husks slip off easily. Crack walnuts and pecans carefully to get the unbroken halves of kernels. To each cupful thus prepared allow a tablespoonful of salad oil or fresh butter; heat in a bright tin; stir the nuts in, coating them well with it, and set the pan in a moderately hot oven until the nuts are nice and brown. Stir frequently to prevent burning. Take them out when colored enough and sift fine salt over them liberally. When cold agitate them sufficiently to shake off superfluous salt.

MRS. W. J. HILL.

THE LATEST FAD IN COOKING is the making of SPANISH DISHES

This book tells how. All Eastern people are eager for the knowledge. Please your friend by sending a copy of

CRUMBS FROM EVERYBODY'S TABLE

Cakes.

“With weights and measures just and true,
Oven of even heat,
Well buttered tins and quiet nerves,
Success will be complete.”

Cake should not stand before being baked. The richer the cake the more slowly and longer it must bake. Streaks in cakes are caused by too rapid or unequal baking, unskilful mixing or a sudden decrease in heat before cake is quite done.

See that the oven is properly heated; if too hot cake will brown too quickly and before the inside has commenced to bake; if too cold cake will not rise. Small cakes require a hotter oven than large ones. An oven can be cooled by putting in dish of cold water.

Baking powder should always be sifted once or twice with flour. If soda and cream of tartar are used sift the cream of tartar with the flour and dissolve soda in the milk, if milk is used in the cake, if not, dissolve in teaspoonful of boiling water and stir into cake before adding any of the flour.

Dried currants before being used should be washed in three or four waters, first two warm, then spread on coarse cloth to dry. After partially dry, put cloth in a dripping pan, pour in currants, place in a warm oven, leaving door open. Stir occasionally; when dry look over carefully. Dust with flour, shaking and mix-

ing well; put into colander and shake to remove surplus flour. It is a good plan to wash currants in this way when bought, keeping them in glass jars, as it is a great convenience to have them ready for use.

Unless cake containing raisins is to be cooked a long time it is a good plan to steam them by spreading on a plate which will fit in your steamer and steam for an hour. This makes them more tender and more wholesome than if only cooked a short time in a cake. Dredge well with flour before using.

In cakes where a large number of whites of eggs are used, do not beat them too dry and stiff else cake will shrink in baking.

Grease tins, then flour lightly and cake will not stick. A pan in which fruit cake is to be baked should be well greased, then have three or four thicknesses of paper placed on bottom and two on sides (paper also greased). This prevents them from getting too brown. If cakes brown too rapidly cover with thick brown paper.

To test whether a cake is done run a straw or broom splint into the thickest part; if done the straw will come out clean. Or, if done, cake will rise when pressed with finger; also, there will be no hissing noise.

All recipes must be changed at a high altitude—less butter and less sugar. If a recipe calls for half a cupful of butter, a tablespoonful will be quite sufficient. Half a cupful of sugar will answer for a cupful. A sweet cake is little more than ordinary bread dough at a high altitude. If sweetness is desired cake may

be baked in layers and put together with soft icing.

FRUIT CAKE.

12 eggs, 4 cupfuls sugar,
 2½ cupfuls of butter,
 8 cupfuls flour, sifted before measuring,
 1 cupful of claret wine,
 1½ cupfuls of brandy,
 1½ cupfuls of rose water,
 3 lbs. of seedless raisins,
 3 lbs. of currants, 1 lb. citron,
 6 lbs. of walnuts,
 1 can homemade preserved figs, chopped
 2 heaping teaspoonfuls of cinnamon,
 1 teaspoonful of cloves,
 1½ teaspoonfuls of mace,
 1 teaspoonful each of ginger, allspice
 and nutmeg,
 4 teaspoonfuls of vanilla,
 1 teaspoonful of soda.

Mix butter, sugar, and eggs together, and when well mixed stir in half of the flour. Next put in spices, then remainder of flour, then fruit, nuts and figs, small quantity at a time and have them well floured. Do not use the flour that has been measured for cake to flour the fruit. Now add the syrup from the preserved figs, then vanilla, brandy, etc., and beat thoroughly. Lastly add soda, dissolved, putting in a little at a time. This will make two very large cakes. Recipe for preserved figs used in this cake will be found among the "fruits."

MRS. — —, Salinas.

FRUIT CAKE.

$\frac{1}{2}$ roll of butter,
 $4\frac{1}{2}$ cupfuls of sifted flour,
 3 cupfuls of golden sugar,
 5 cupfuls of stoned raisins,
 4 cupfuls of currants,
 3 cupfuls citron or mixed peel cut fine,
 3 teaspoonfuls of baking powder,
 1 tablespoonful of syrup,
 12 eggs, 3 teaspoonfuls mixed spice,
 $\frac{1}{2}$ cupful of nuts, if liked.

Mix butter and sugar to a cream. Bake three hours in moderate oven with paper on bottom and top. MRS J. R. HEBBRON.

PLAIN FRUIT CAKE.

1 cupful of white sugar,
 1 cupful of brown sugar,
 1 cupful each of butter and milk,
 2 tablespoonfuls of molasses,
 4 eggs,
 1 small wine glass of wine or brandy,
 4 good cupfuls of flour,
 1 large cupful of raisins, seeded,
 1 cupful of currants,
 $\frac{1}{2}$ cupful of citron, sliced thin,
 2 teaspoonfuls of baking powder,
 Spices to taste. L. A. S.

CHEAP FRUIT CAKE.

Butter size of an egg, stirred to cream.
 1 cupful of sugar,
 1 egg, 1 teaspoonful of soda,
 1 cupful of sour milk,
 $1\frac{1}{2}$ cupfuls of flour,
 1 cupful of chopped raisins,

Bake in slow oven.

MRS. C. K. TUTTLE, Pacific Grove.

WEDDING FRUIT CAKE.

10 eggs,
 5 level cupfuls of brown sugar,
 ½ pt. of molasses,
 3 teacupfuls of soft butter,
 1 lb. each of figs and citron,
 2 lbs of currants,
 3½ lbs. raisins, 1 lemon,
 1 heaping tablespoonful each of cloves,
 cinnamon and mace,
 1 nutmeg, ½ teaspoonful soda,
 1 qt. of flour.

This will make two large cakes. Bake in moderate oven two or three hours.

MRS. M. R. MERRITT.

DRIED APPLE FRUIT CAKE.

1 cupful of sugar, 2 eggs,
 ¾ cupful of butter,
 1 cupful of cold coffee,
 4 cupfuls of flour,
 1½ teaspoonfuls of soda.
 ½ teaspoonful of cloves,
 1 small teaspoonful of cinnamon,
 ½ teaspoonful of nutmeg,
 1 cupful of chopped raisins,
 2 cupfuls of dried apples soaked in
 water over night.

Drain water from the apples and put to boil with two cupfuls of molasses and cook until well preserved. Cream butter and sugar and add eggs well beaten. Drain the syrup from the apples and stir into beaten sugar,

etc., then add coffee, flour, soda, spices, and lastly the apples and raisins well floured. Bake slowly. MRS. FITZELL.

WHITE FRUIT CAKE.

1 cupful of butter,
 2 cupfuls of sugar,
 4 cupfuls of flour,
 8 eggs, whites only,
 1 cupful grated cocoanut,
 $\frac{1}{2}$ wine glassful of white wine,
 $\frac{1}{2}$ wine glassful of brandy,
 $\frac{1}{4}$ lb. of citron cut fine,
 $\frac{1}{2}$ lb. almonds blanched and chopped fine
 2 $\frac{1}{2}$ teaspoonfuls of baking powder.

Flour fruit well before adding to cake.

Water or milk can be used instead of wine or brandy. A little preserved lemon peel adds to the flavor. MISS. CARRIE BROWN.

FRUIT CAKE.

1 cupful of brown sugar,
 1 cupful of New Orleans molasses,
 $\frac{3}{4}$ cupful brandy and filled with coffee,
 10 eggs, 1 qt. of flour,
 2 lbs. of raisins,
 2 $\frac{1}{2}$ lbs. of currants,
 $\frac{3}{4}$ lb. each of citron and butter,
 2 teaspoonfuls of cloves,
 2 teaspoonfuls of cinnamon,
 1 nutmeg.

Beat butter, sugar and molasses together, add beaten yolks of eggs, then brandy and coffee; next flour with two teaspoonfuls of baking powder, then raisins seeded and finely

chopped, currants and citron, last beaten whites of eggs. Bake three hours.

MRS. E. MAGUIRE.

PLAIN FRUIT CAKE.

4 eggs,
 1½ cupfuls of brown sugar,
 1 cupful of sour cream,
 Butter size of an egg,
 2 heaping cupfuls of flour,
 1 cupful each of raisins and currants.

Sift with the flour one teaspoonful of soda and one-half teaspoonful cream tartar. Add one teaspoonful of cinnamon and one-half teaspoonful each of cloves, allspice, lemon, vanilla and nutmeg, also a little salt.

MISS O. M. JENNE, Santa Cruz.

NUT CAKE.

A little more than half pound butter,
 1½ cupfuls of white sugar,
 5 eggs,
 ½ cupful of syrup,
 2 cupfuls raisins, 1 piece citron,
 1 cupful almonds and walnuts mixed,
 2 tablespoonfuls of cinnamon,
 1 teaspoonful each cloves, allspice,
 ½ teaspoonful of mace,
 1 wine glassful of brandy,
 ½ teaspoonful of soda,
 3 cupfuls of flour before sifting.

Bake two hours very slowly.

MRS. H. HOFFMAN.

NUT CAKE.

1 cupful each butter, and sweet milk,

2 cupfuls of white sugar,
 4 cupfuls of flour,
 Whites of eight eggs,
 2 teaspoonfuls of baking powder,
 2 cupfuls of chopped nut-meats; walnuts
 almonds, and a few butternuts if
 you like.

This makes two good-sized cakes, or one
 large one. MRS. H. H. MASON.

NUT CAKE.

2 cupfuls of chopped nuts,
 1 cupful each of butter, and water,
 2 cupfuls of sugar,
 3 cupfuls of flour,
 4 eggs,
 1 teaspoonful of vanilla,
 2 teaspoonfuls of baking powder.

MRS. E. A. EATON.

WALNUT CAKE.

2 cupfuls of sugar }
 1 cupful of butter } creamed,
 $\frac{2}{3}$ cupful of sweet milk, 3 eggs,
 3 cupfuls of sifted flour,
 1 level tablespoonful of mace,
 1 coffee cupful of walnuts, chopped a
 little,
 1 heaping teaspoonful of baking pow-
 der sifted through the flour.

Fill the cake pans with a layer of the cake,
 then a layer of raisins upon that, then strew
 over a handful of nuts, and so on until the
 pan is two-thirds full. Line the pans with well
 buttered paper and bake in a steady but not
 too hot oven. MISS C. REA, Gilroy.

SPICE CAKE.

One tablespoonful of butter and one cupful of brown sugar creamed together, one egg, one cupful of seedless raisins chopped fine rubbed with one-half cupful of flour, one cupful of sour milk, into which stir one teaspoonful of soda, one cupful of flour, one teaspoonful of cloves and cinnamon, or any spices desired.

MRS. WILL JACKS, Pacific Grove.

PORK CAKE.

One lb. fat pork chopped fine; pour one-half pt. boiling water on it. Add two cupfuls sugar, one cupful molasses with one teaspoonful soda dissolved in it, one lb. raisins, one-fourth lb. citron, and two ozs. each of cinnamon, cloves and nutmeg. Flour to make proper consistency.

MRS. W. J. BLACK.

COFFEE CAKE

$\frac{2}{3}$ cupful of butter,
 2 cupfuls of sugar,
 1 cupful of coffee,
 3 cupfuls of flour,
 1 cupful of raisins,
 2 cupfuls of currants, little citron,
 3 teaspoonfuls of yeast powder,
 1 teaspoonful each of cinnamon, allspice and nutmeg,
 $\frac{1}{2}$ teaspoonful of cloves.

MRS. E. B. CAHOON, Soquel.

COFFEE CAKE.

1 cupful of strong coffee,
 1 cupful each of sugar and molasses,
 $\frac{1}{2}$ cupful of butter or lard,

4 cupfuls of flour,
 1 teaspoonful each of soda, cloves and
 ginger, $\frac{1}{2}$ nutmeg,
 2 heaping teaspoonfuls of cinnamon,
 2 cupfuls of raisins, or
 1 cupful each of raisins and currants.

MRS. JOB WOOD.

COFFEE CAKE.

1 cupful of butter,
 1 cupful each of molasses and sugar,
 1 cupful of coffee,
 4 cupfuls of flour,
 4 cupfuls of raisins,
 2 eggs, cinnamon and cloves,
 2 level teaspoonfuls of soda.

MRS. E. WHITE, Watsonville.

BROWN STONE FRONT.

1 cupful of sugar,
 $\frac{1}{2}$ cupful of butter,
 2 cupfuls of flour,
 $\frac{3}{4}$ cupful of milk,
 2 eggs, 2 teaspoonfuls baking powder.

Cream sugar and butter; add whites of eggs, then flour and milk, also flavoring and baking powder. Take half the mixture and bake in square tin. To other half add yolks of eggs and half bar chocolate. Bake the same size and put frosting between and on top.

MRS. H. HOFFMAN.

FRUIT BROWN STONE FRONT.

White Part.

1 large cupful white sugar,
 $\frac{1}{2}$ cupful each butter and milk,

1½ cupfuls of flour,
Whites of four eggs,
Lemon flavoring,
2 teaspoonfuls of baking powder.

Dark Part.

1 large cupful sugar,
½ cupful each butter and coffee,
1½ cupfuls of flour,
Yolks of four eggs,
½ teaspoonful each of cinnamon, cloves,
allspice, mace, nutmeg, and vanilla
2 cupfuls fruit of different kinds.

Bake in rectangular pans; place white cake on the dark, and frost with cocoanut icing.

MRS. J. B. BENNETT.

MARBLE CAKE—White Part.

1½ cupfuls of sugar,
½ cupful each of butter and sweet milk,
2½ teaspoonfuls of yeast powder,
2½ cupfuls of flour,
Whites of four eggs.

Dark Part.

1 cupful of brown sugar,
½ cupful each of butter and molasses,
½ cupful of sour milk,
½ teaspoonful of soda,
2½ cupfuls of flour,
Yolks of four eggs,
1 teaspoonful each of cinnamon, allspice and nutmeg,
½ teaspoonful of cloves.
Bake in slow oven.

MRS. E. B. CAHOON, Soquel.

DATE CAKE.

$\frac{1}{2}$ cupful of butter,
 $1\frac{1}{2}$ cupfuls of brown sugar,
 $\frac{1}{2}$ cupful of milk, 2 eggs,
 $1\frac{3}{4}$ cupfuls of flour,
 2 level teaspoonfuls of baking powder
 $\frac{1}{2}$ teaspoonful of cinnamon,
 $\frac{1}{2}$ teaspoonful of nutmeg,
 $\frac{1}{8}$ lb. dates, stoned and cut into pieces.

Mix in order given; beat well for five minutes.

MRS. C. PIODA.

JAM CAKE.

$\frac{3}{4}$ cupful of butter, 3 eggs,
 1 cupful of jam, apricot preferred,
 2 cupfuls of flour,
 1 cupful of sugar,
 1 level teaspoonful of soda,
 3 tablespoonfuls of sour milk,
 1 tablespoonful of cloves and cinnamon,
 $\frac{1}{2}$ grated nutmeg.

Bake in layers and spread with boiled frosting.

MRS. JOHN CLEMENTS.

CHOCOLATE CAKE.

$\frac{1}{2}$ cupful of chocolate,
 $\frac{1}{2}$ cupful each of milk and butter,
 4 eggs,
 $1\frac{1}{2}$ cupfuls of sugar,
 $1\frac{3}{4}$ cupfuls of flour,
 1 teaspoonful of vanilla,
 2 teaspoonfuls of baking powder.

Dissolve chocolate in five tablespoonfuls boiling water. Beat butter to a cream, add sugar gradually, beating all the while; add

yolks, beat again, then add melted chocolate and milk, then flour. Give the whole a vigorous beating, stir carefully into the mixture the stiff beaten whites, add vanilla and bake forty-five minutes in moderate oven.

MRS. L. de V. BULLENE.

POUND CAKE.

1 lb. each of flour and sugar,
 $\frac{3}{4}$ lb. of butter, 12 eggs,
 2 heaping teaspoonfuls baking powder,
 2 teaspoonfuls of extract.

Cream butter and add flour; beat yolks and add sugar; beat whites of eggs to stiff froth and add alternately with yolks and sugar to the butter and flour. When all is thoroughly mixed add baking powder and extract. Bake in two pans in moderate oven from forty-five minutes to an hour, and frost with the following icing:

BOILED ICING:

1 lb. of powdered sugar,
 $\frac{3}{4}$ cupful of hot water,
 Whites of three eggs,
 Teaspoonful extract.

Put sugar and hot water in granite pan and boil until syrup will drop hard in cold water. Have whites of eggs beaten stiff and pour syrup very slowly (while boiling hot) into the eggs, stirring all very fast. When syrup is all in, beat well and add extract. The more the icing is beaten the more gloss it will have.

MRS. V. D. BLACK.

MOCK POUND CAKE.

1 $\frac{1}{2}$ cupfuls of sugar,

- 1 cupful of eggs (5 or 6),
- 3 cupfuls of flour,
- 1½ cupfuls of butter.

Cream butter and flour; beat the eggs well, add the sugar and beat well together; then add all and beat again. Flavor with a little brandy, lemon and nutmeg. Bake in moderately hot oven as for cup cake or any light cake.

MISS A. CAMPBELL, San Francisco.

ANGEL CAKE.

- 11 eggs (whites),
- 1½ cupfuls of granulated sugar,
- 1 cupful of flour,
- 1 teaspoonful cream of tartar,
- 1 teaspoonful extract bitter almond.

Sift sugar and flour each four times before measuring; beat whites to stiff froth. Put sugar in sieve and shake a little at a time into eggs, stirring very gently; sift in flour same way; add flavoring. Put in pan without grease or lining; bake in moderate oven forty minutes; keep covered first twenty minutes. When done turn upside down and place on cups so that current of air will pass over and under it.

MRS. P. KROUGH.

YELLOW CAKE.

- 7 eggs (yolks),
- 1 large cupful of sugar,
- ½ cupful of milk,
- 2 tablespoonfuls of butter,
- 1½ cupfuls of flour,
- 2 teaspoonfuls of baking powder.

Stir butter, sugar and eggs ten minutes; sift baking powder with flour and add to the

above; add milk and stir five minutes more; flavor to taste; bake in four layers and spread following icing between and on top:

ICING: Beat yolks of four eggs, add juice of one small lemon and thicken with powdered sugar to spread well. This is very nice to prepare after making angel cake as it will dispose of the yolks.

MRS. WM. SUTTON, Pacific Grove.

DEVIL'S FOOD CAKE.

PART I.

1 cupful of brown sugar,
 ½ cupful of butter,
 1 cupful of sweet milk,
 3 eggs (yolks),
 1 teaspoonful of soda,
 2 cupfuls of flour.

PART II.

1 cupful of brown sugar,
 1 cupful of grated chocolate,
 ½ cupful of sweet milk,
 Flavor with vanilla.

Put part II on the stove, using a double boiler, and let it come to a boil, then cool and mix with part I. Bake in layers and put the following chocolate icing between:

ICING: 6 rounded tablespoonfuls of grated chocolate,
 1½ cupfuls of powdered sugar,
 3 eggs (whites).

Beat the whites but very little, stir in the chocolate, then pour in the sugar gradually, beating well; set on the stove and let it boil a little.

MRS. J. J. KELLY.

DEVIL'S FOOD CAKE.

$\frac{1}{2}$ cupful of butter,
 2 cupfuls of brown sugar,
 2 eggs, pinch of salt,
 $\frac{1}{2}$ cupful of sour milk,
 $\frac{1}{3}$ cake of chocolate,
 $\frac{1}{2}$ cupful of hot water,
 1 teaspoonful of soda sifted with three
 cupfuls of flour.

Bake in layers and spread between following

FILLING: 2 cupfuls of brown sugar,
 $\frac{1}{2}$ cupful each of cream and butter,
 2 tablespoonfuls of chocolate,
 Cook until thick.

Mrs. F. N. NOBLE, Pacific Grove.

LIZZIE'S CUP CAKE.

2 cupfuls of sugar,
 $2\frac{1}{2}$ cupfuls of flour,
 $\frac{1}{2}$ cupfuls of corn starch,
 4 eggs, beaten separately,
 $\frac{3}{4}$ cupful butter, 1 cupful milk,
 1 teaspoonful of baking powder.

Cream butter and sugar; add yolks of the eggs; beat all well together; add whites of the eggs last.

Mrs. G. P. FAW.

FOUR HUNDRED CAKE,

1 cupful of sugar,
 $\frac{1}{2}$ cupful each of butter and milk,
 2 cupfuls of flour,
 1 teaspoonful of baking powder,
 3 eggs, reserving white of one for frosting.

Cream butter and sugar, add beaten yolks;

next the milk, then stir in one cupful of flour and beat five minutes; add the other cup of flour with baking powder sifted with it, and stir three minutes. Last add whites of eggs, stirring them in gently. Flavor to taste.

Mrs. WM. SUTTON, Pacific Grove.

WORLD'S FAIR CAKE.

1½ cupfuls of sugar,
½ cupful each of butter and milk,
1½ cupfuls of flour,
3 eggs beaten separately.

1 large teaspoonful of baking powder.

Dissolve six tablespoonfuls chocolate, and one tablespoonful sugar in two tablespoonfuls scalded milk, and add to mixture and bake in large flat pan.

FROSTING: Boil two cupfuls sugar, three-fourths cupful milk, and butter size of an egg, fifteen minutes; pour into a bowl, stir rapidly until it thickens, then add one tablespoonful of vanilla.

Mrs. W. E. PECK, Santa Cruz.

PLAIN CAKE.

2½ cupfuls of sugar,
½ cupful of butter,
4 eggs,
1 cupful of milk,
4 even cupfuls of flour, flavoring,
2 teaspoonfuls of yeast powder.

This quantity is sufficient for a small loaf and a three layer cake. Mrs. M. McHARRY.

PLAIN CAKE.

Cream with the hand one cupful of sugar, and one-half cupful of butter, add one-half

cupful of milk and one-half cupful of corn starch mixed together; yolks of three eggs, one and one-half cupfuls of flour, with two teaspoonfuls of baking powder, and last whites of three eggs. Flavor with lemon; frost with boiled frosting.

MRS. H. E. ABBOTT.

WHITE CAKE.

Whites of six eggs well beaten,
 1 cupful of sugar,
 $\frac{1}{2}$ cupful of butter,
 1 cupful of sweet milk,
 3 cupfuls of flour,
 3 teaspoonfuls of baking powder,
 Flavor with extract of lemon.

MRS. T. S. MABEL.

WHITE CAKE—(My Mother's Recipe).

1 cupful of sweet milk,
 2 cupfuls of white sugar,
 $\frac{1}{2}$ cupful of butter,
 $1\frac{1}{2}$ cupfuls each flour and corn starch,
 Whites of four eggs, beaten to a stiff
 froth added last,
 1 teaspoonful of cream of tartar,
 $\frac{2}{3}$ teaspoonful soda, flavor to taste.

MRS. S. W. CONKLIN.

WHITE CAKE.

$3\frac{1}{2}$ cupfuls of flour,
 2 cupfuls of sugar,
 1 cupful each of butter and milk,
 10 whites of eggs or 5 whole ones,
 2 teaspoonfuls of cream of tartar,
 1 teaspoonful of soda.

First put sugar in a pan; put in flour, then cream of tartar; mix altogether thoroughly.

Make a hole in center of these ingredients, put in the eggs, without beating, and mix well; add milk, having first put in soda; the last thing add butter, having first beaten it to a cream; flavor to taste; equally nice without.

MRS. S. F. DIXON.

WHITE PERFECTION CAKE.

3 cupfuls of flour,
 1 cupful of corn starch,
 3 cupfuls of sugar,
 1 cupful each of butter and milk,
 Whites of 12 eggs beaten to stiff froth,
 2 teaspoonfuls of cream tartar in flour,
 1 teaspoonful soda in half the milk.

Dissolve corn starch in remainder of milk, and add it to the sugar and butter well beaten together, then the milk, soda, flour and the whites of eggs. This cake is rightly named.

MRS. H. HOFFMAN.

WHITE MOUNTAIN CAKE.

1 small cupful of butter,
 3 cupfuls of sugar,
 $\frac{1}{2}$ cupful of sweet milk,
 $3\frac{1}{2}$ cupfuls of flour,
 10 whites of eggs
 3 small teaspoonfuls baking powder.

This makes a fine loaf or a layer cake. If made in layer, bake in deep jelly tins and prepare an icing of one pound of pulverized sugar and whites of three eggs. One-half this recipe makes a good sized cake.

MRS. WM. SUTTON, Pacific Grove.

WHITE MOUNTAIN CAKE.

1 lb. of flour,

1 lb. of sugar,
 ½ lb. of butter, 6 eggs,
 1 cupful of milk,
 1 small teaspoonful of soda dissolved
 in the milk.

Bake in four layers. Put together with frosting, even the edges with a knife, frost top and sides and the "White Mountain" is finished.

MRS. S. W. CONKLIN.

WHITE SNOW CAKE

7 eggs (whites).
 1½ cupfuls of pulverized sugar,
 2 cupfuls of flour,
 ½ cupful of corn starch,
 ⅔ cupful each of milk and butter,
 1 teaspoonful of baking powder.

Mix butter and sugar to a cream; sift corn starch and flour together twice; flavor with almond extract.

MRS. C. M. HANSEN.

SNOW CAKE.

Thoroughly beat together one cupful of sugar and one-half cupful of butter. Add one-half cupful of milk, two cupfuls of flour, two teaspoonfuls of baking powder and whites of four eggs well beaten. Place one or two Rose Geranium leaves in bottom of the baking pan, cover with greased tissue paper and pour in the cake. Flavor the frosting with extract of rose.

MRS. G. S. HAMILTON, Pacific Grove.

SUNSHINE CAKE.

11 eggs (whites),
 6 eggs (yolks),
 1½ cupfuls of granulated sugar meas-

- ured after one sifting,
 1 cupful of flour measured after one
 sifting,
 1 teaspoonful of orange extract,
 1 teaspoonful of cream of tartar.

Beat whites to a stiff froth and gradually beat in sugar; beat yolks in a similar manner and add to them the whites, sugar, and flavoring; finally stir in the flour, mix quickly and well; bake fifty minutes in slow oven.

MRS. E. F. HAWKINS.

SUNNY SIDE CAKE.

- 6 eggs,
 1 cupful each of butter, and milk,
 2½ cupfuls of sugar,
 4 cupfuls of flour,
 3 teaspoonfuls of baking powder.

This makes a very large cake. For half rule make in three layers; in middle one put in cupful chopped raisins. Put together with icing.

MRS. G. P. KELLOGG.

NORA CAKE.

- 1 cupful of butter,
 1½ cupfuls of sugar,
 ½ cupful of milk,
 2½ cupfuls of flour,
 6 eggs,
 1 teaspoonful of baking powder,
 Flavor with vanilla.

MRS. JOHN CLEMENTS.

ICE CREAM CAKE.

- 1 egg,
 Butter size of an egg,
 1 cupful each of sugar and milk,

2 cupfuls of flour,
1 teaspoonful of baking powder,
Flavor with almond.

Cream butter and sugar, add beaten egg, then milk and flour a little at a time, first one then the other, beating thoroughly, sifting the baking powder with the flour. Bake in a thin loaf, slowly. Use a cooked frosting; cut in squares.

MRS. C. SIEGHOLD.

CORN STARCH CAKE.

3 whites of eggs,
1 cupful of sugar,
 $\frac{1}{2}$ cupful each of butter and milk,
 $\frac{1}{2}$ cupful of corn starch,
1 cupful of flour,
1 teaspoonful of baking powder.

Beat the eggs to a froth and add last.

MRS. C. M. GILFILLAN.

LOAF CAKE.

1 cupful each of butter, raisins and
sweet milk,
2 cupfuls of sugar,
4 cupfuls of flour,
4 eggs,
 $\frac{1}{2}$ teaspoonful of baking powder,
Flavoring to taste, omitting the raisins.

MRS. S. W. CONKLIN.

LOAF CHOCOLATE CAKE.

3 eggs,
 $1\frac{1}{2}$ cupfuls of sugar,
 $\frac{1}{2}$ cupful of butter,
 $\frac{1}{2}$ cupful sweet milk,
 $1\frac{3}{4}$ cupfuls of flour,
2 teaspoonfuls of baking powder.

Dissolve ten tablespoonfuls grated chocolate in a little of the measured milk, add vanilla to flavor. Put three tablespoonfuls sugar and two of milk (from the cup of milk) on the stove to boil. Add the hot milk and sugar to chocolate, stirring hard to make smooth, and add to batter last thing.

ICING: Dissolve in one-half cupful boiling water three-fourths cupful grated chocolate, add one and one-half cupfuls sugar and boil; just before done add butter size of walnut. Cook until it shapes in water, then stir until it thickens.

MRS. J. R. MASON,
New Whatcom, Wash.

POTATO CAKE.

6 eggs, pinch of salt,
 $\frac{1}{4}$ lb. cold boiled potatoes, grated,
 $\frac{1}{2}$ lb. sugar sifted three times,
 1 teaspoonful of cinnamon.
 $\frac{1}{2}$ teaspoonful of allspice.

Beat yolks well, add sugar gradually, then potato, and lastly well beaten whites, spices, etc. Grease pans well and sprinkle with flour, line with greased and floured paper. Bake in two layers thirty-five minutes in moderate oven. Just before serving put together with whipped cream.

MRS. THOS. HUGHES.

LANCASTER BEAUTY.

6 eggs beaten separately,
 3 cupfuls of sugar,
 2 cupfuls of butter,
 1 cupful of sweet milk,
 1 even teaspoonful of nutmeg,
 4 cupfuls of thoroughly sifted flour

with one teaspoonful of baking powder in it.

EDNA MASON.

SPONGE CAKE.

This is the most perfect of sponge cakes when properly made.

Ingredients: Ten eggs, one pound of pulverized sugar, half pound of flour, juice of half large lemon, with the rind grated.

After all the ingredients are quite ready, i. e., the flour and sugar sifted, the lemon peel grated, the half lemon squeezed, and the tins buttered, the success of this cake is in the beating of the eggs. Two persons should beat them at least half an hour, one beating the whites and the other the yolks and half the sugar together. Next put the yolks into the whites, then stir in lightly the remainder of the sugar, then the flour and lemon by degrees.

The oven heat should be rather moderate at first. Much of the success depends upon this, as the batter should be evenly heated throughout before it begins to rise. When baked spread over the cakes a wafer thickness of icing slightly flavored with vanilla.

MRS. U. HARTNELL.

SPONGE CAKE.

1½ cupfuls of white sugar,
2 cupfuls of flour,
4 eggs,
2 teaspoonfuls of baking powder.

Beat eggs and sugar to a cream, adding an egg at a time till all are beaten; put in the baking powder, then add two-thirds cupful of

boiling water. Bake fifteen minutes.

MRS. S. W. CONKLIN.

SPONGE CAKE.

1 cupful of sugar,
 2 eggs well beaten,
 1 cupful of flour rounded full and
 measured before sifting,
 $\frac{1}{2}$ cupful of boiling water,
 A pinch of salt, flavor to taste.
 $\frac{1}{4}$ teaspoonful baking powder,

Beat eggs and sugar, add flour which has been sifted with baking powder two or three times; then add water and beat thoroughly; when placed in the cake pan sift a little sugar over the top and bake in moderate oven.

MRS. H. J. BALL, San Jose.

SPONGE CAKE.

Beat three eggs one minute, add one and one-half cupfuls sugar, beat five minutes; one cupful flour, a little salt and flavoring, beat one minute; one-half cupful cold water, one cupful flour with heaping teaspoonful baking powder, beat all together one minute or longer.

MISS O. M. JENNE, Santa Cruz.

VELVET SPONGE CAKE.

2 cupfuls sugar,
 6 eggs, leaving out the whites of three,
 1 cupful boiling water,
 $2\frac{1}{2}$ cupfuls flour,
 1 tablespoonful baking powder, put
 into the flour.

Beat yolks a little, add sugar and beat fifteen minutes; add three beaten whites and boiling water just before the flour. Flavor

with teaspoonful lemon extract and bake in three layers, putting between them icing made by adding to the three whites of eggs beaten to stiff froth, six dessert spoonfuls pulverized sugar to each egg, and lemon to flavor.

MRS. M. E. HOOLE, Pacific Grove.

MOCHA CAKE.

1 cupful of sugar }
 ½ cupful of butter } creamed,
 ½ cupful of milk,
 2 cupfuls of flour,
 1 heaping teaspoonful of baking powder,
 Whites of 3 eggs.

FILLING—A slice one-half inch thick of sweet unsalted butter, creamed with one cupful powdered sugar until you cannot taste the sugar. Then add beaten yolks of two eggs, and slowly one-fourth cupful strong hot coffee. Beat all together well.

ICING—Four tablespoonfuls black coffee to one cupful sugar boiled until it hairs; then pour on to beaten white of an egg. Beat until stiff enough to spread. MRS. L. C. SANFORD,
 San Francisco.

BLACK CHOCOLATE CAKE—(Layer).

5 eggs,
 1 teaspoonful of soda dissolved in a little boiling water,
 2 cupfuls of sugar,
 2½ cupfuls of flour,
 1 cupful each of sour milk and butter,
 ½ cake of chocolate grated and put into the cake before stirring in the flour.

Bake in four layers and put together with following filling:

FILLING—

1 lb. of sugar wet with little cold water,
3 whites of eggs, slightly beaten and
added to sugar,
 $\frac{1}{2}$ cake of grated chocolate.

Cook over boiling water until it thickens.

MRS. E. L. BAKER.

BLACK CHOCOLATE CAKE—(Layer).

2 cupfuls brown sugar,
 $\frac{1}{2}$ cupful each butter and sweet milk,
2 eggs,
2 cupfuls flour,
1 teaspoonful cream tartar,
 $\frac{1}{2}$ teaspoonful of soda,
Flavor with vanilla.

Dissolve two squares of chocolate in one-half cupful boiling water; let it stand to get cool, then stir in before adding the milk, flour, and eggs. Bake in layers and put together with white frosting. MRS. E. F. HAWKINS.

CHOCOLATE CAKE.

1 cupful each sugar and sweet milk,
Small half cupful butter,
2 eggs,
2 large teaspoonfuls of baking powder
sifted into two cupfuls of flour and
added last.

Take one-half cake chocolate, one cupful sugar, one-half cupful of sweet milk, and yolk of one egg and cook in double boiler until it thickens; when cold stir into cake before you add flour. It is best to prepare this part first.

FILLING:

2½ cupfuls sugar,
 ⅔ cupful water.

Boil together till it candies, then add whites of three eggs well beaten; when cold put between layers of cake; any flavoring can be used.

MRS. H. M. STANTON.

FRUIT LAYER CAKE.

1 cupful of sugar,
 ½ cupful of butter,
 1½ cupfuls of flour,
 ½ cupful of sherry wine,
 1 cupful of raisins,
 2 eggs,
 1½ teaspoonfuls of baking powder.

Bake in three layers, and put frosting between, made of whites of two eggs thickened with powdered sugar. MRS. W. C. WATERS.

FRIUT LAYER CAKE.

1 cupful flour, 3 eggs,
 1 scant cupful sugar,
 1 tablespoonful melted butter,
 4 tablespoonfuls milk,
 2 teaspoonfuls baking powder,
 1 teaspoonful vanilla.

Bake in two layers. Make boiled icing and flavor with vanilla. Put strawberries, sliced oranges with a little cocoanut sprinkled over them, bananas, cocoanut, grated chocolate, or walnuts between the layers and on the icing.

MRS. JOB WOOD.

MINNEHAHA CAKE.

½ cupful of butter,

1½ cupfuls of sugar,
 White sof six, or three whole eggs,
 1 cupful of sweet milk,
 2½ cupfuls of flour,
 2 teaspoonfuls of baking powder,
 Bake in three layers.

FILLING—One cupful sugar and four table-spoonfuls water boiled till clear. Stir quickly into it the beaten white of one egg, and add one-half cupful raisins seeded and chopped fine, and one-half cupful chopped hickory nut meats.

MRS. H. M. JOHNSON.

CAKE WITH ALMOND FILLING.

4 eggs,
 3 cupfuls of flour,
 2 cupfuls of sugar,
 1 cupful of milk,
 ¾ cupful of butter,
 2 teaspoonfuls of cream tartar,
 1 teaspoonful of soda.

Beat eggs; cream butter and sugar; sift cream of tartar into flour, and dissolve soda in the milk. Bake in eight thin layers.

FILLING: Blanch and chop finely one lb. of almonds, mix with one teacupful sugar, the beaten yolks of two eggs, and one-half pt. thick sour cream. Lastly add whites of eggs beaten to thick froth with vanilla to taste. This cake is better the second day, and keeps nicely for a week. MISS PERRY, Monterey.

CARAMEL CAKE.

1 cupful sugar, fine crushed,
 ½ cupful each butter and milk,
 2 cupfuls flour,
 1½ teaspoonfuls of baking powder (not

too full),
5 whites of eggs.

Cream sugar and butter thoroughly, add milk, then one cupful of flour, then eggs and remainder of flour. Flavor with vanilla and lemon or a little sherry wine.

FILLING: Boil two cupfuls brown sugar or part maple syrup and one cupful sweet cream, (thin) until you can roll it in the fingers when dropped in water. Pour in a dish, add a teaspoonful of butter and beat until it is a light brown; flavor with vanilla. Place between two layers of cake and ice top with the boiled icing.

MRS. G. B. RICHMOND.

FRENCH CREAM CAKE.

3 eggs, 1 cupful sugar,
1½ cupfuls flour,
2 teaspoonfuls baking powder,
3 tablespoonfuls water.

Beat sugar and eggs together, mix flour and baking powder and add to the above, then water. Bake in two pie tins making two cakes.

CREAM FILLING:—Take nearly a pt. of milk, heat, and when nearly boiling add two small tablespoonfuls corn starch wet with little cold milk, two eggs beaten with cupful sugar; cook and stir it all the time until it thickens enough to drop from a spoon without running. Remove from stove, add half teacupful melted butter; when cool add two tablespoonfuls vanilla. Turn out cakes on moulding board and split with sharp knife; spread cream between each cake. If you want but one cake the rest will make a jelly roll; otherwise it makes two

cakes. Take half the recipe for filling when only one cake is split. MRS. G. P. KELLOGG.

CREAM WALNUT CAKE.

1½ cupfuls sugar,
 ½ cupful each butter and sweet milk,
 2 cupfuls flour,
 2 teaspoonfuls baking powder,
 1 teaspoonful vanilla,
 Whites of six eggs.

Beat butter and sugar to a cream, add milk, then flour with baking powder thoroughly mixed; then whites of eggs beaten to stiff froth. Bake in three layers. Put together with icing, a thick layer of walnut meats between the layers, also on top. A teaspoonful of thick sweet cream greatly improves the icing.

MRS. E. MAGUIRE.

JENNY LYNDE CAKE.

White Part.

Whites of five eggs, well beaten,
 1 cupful each butter, and milk,
 2 cupfuls sugar,
 3 cupfuls flour,
 2 teaspoonfuls baking powder sifted
 with the flour.

Dark Part.

1 cupful each butter, and milk,
 2 cupfuls sugar,
 3 cupfuls or more of flour,
 2 teaspoonfuls baking powder,
 1 teaspoonful cloves,
 2 teaspoonfuls cinnamon,
 1 cupful each raisins, currants, citron,

Lemon and orange peel to taste,
Yolks of five eggs and as many more
as you use whites for frosting.

Bake in layers and put together alternately with frosting, with jelly cut up in that between layers. MRS. CHERI HEBERT.

RIBBON CAKE.

Whites of six eggs,
1½ cupfuls sugar,
½ cupful each butter, and cornstarch,
⅔ cupful milk,
1½ cupfuls flour,
2 teaspoonfuls baking powder.

Divide in four equal parts. To one part add a small half teaspoonful of all kinds of spices and a handful of currants; one part colored pink, and the other two baked as they are. Put chocolate between one white and the pink jelly between the pink and brown, and cocoanut and walnut meats between brown and white layers. MRS. A. J. ABBOTT.

LAYER CAKE.

3 eggs, yolks and whites beaten separately,
1 cupful sugar sifted twice,
Butter size of a walnut, and stirred thoroughly with sugar,
5 tablespoonfuls milk,
1 cupful flour before sifting,
2 rounding teaspoonfuls of baking powder, sifted twice with flour.

Add whites last, beaten to a stiff froth; flavor to taste; bake in layers; any good cake filling may be used. MRS. O. S. TRIMMER,
Pacific Grove.

WHITE LAYER CAKE.

- 2 cupfuls sugar,
- 3 cupfuls flour,
- 1 cupful milk,
- $\frac{1}{2}$ cupful butter,
- Whites of five eggs,
- 2 teaspoonfuls baking powder,
- 1 teaspoonful vanilla.

Cream butter and sugar, then add milk and sifted flour, and last whites of the eggs beaten stiff.

MRS. C. F. LACEY.

LEMON LAYER CAKE.

- 1 cupful sugar, 2 eggs,
- $\frac{1}{2}$ cupful sweet milk,
- 2 teaspoonfuls baking powder,
- 1 heaping cupful flour,
- Flavor with lemon.

Beat whites of eggs separately and put in last with baking powder; this makes four layers. Put together with the following.

FILLING:

- 1 cupful each of sugar and water.

Let come to a boil, then thicken with one teaspoonful corn starch. When cool add juice of one lemon and little rind, grated. Sprinkle each layer with cocoanut. Make soft frosting with white of one egg and sprinkle with cocoanut.

MRS. G. S. HAMILTON, Pacific Grove.

MARSH MALLOW CAKE.

- $1\frac{1}{2}$ cupfuls of sugar,
- $\frac{1}{3}$ cupful of butter,
- $\frac{1}{2}$ cupful of milk,
- 2 full cupfuls of flour,

2 teaspoonfuls of baking powder,
Whites of four eggs.

Cream butter and sugar, add whites of eggs beaten to froth, then milk, and lastly flour and baking powder well mixed. Bake in layers.

FILLING: Boil one cupful sugar, three-fourths cupful water, and a small pinch of cream of tartar until it threads, then pour over the beaten whites of two eggs, and add 15c worth of pink and white marsh mallow candy. Flavor a little with vanilla and spread between layers.

MRS. H. FRY.

MARSH MALLOW CAKE.

Beat three-fourths of a pound of butter with one and one-half cupfuls of sugar to a cream; to this add one cupful of hot water and two cupfuls of flour; beat all together five minutes; add to this mixture two teaspoonfuls of baking powder in one-half cupful of flour; next whites of four eggs beaten stiff; bake in three layers.

FILLING: To one ounce of gum Arabic add four tablespoonfuls of cold water; let stand one-half hour then put cup in boiling water and stir until gum is dissolved; strain through cheese cloth into double boiler and add four ounces powdered sugar; stir twenty minutes, remove and stir until stiff; heat the mixture until scalding hot, remove and add quickly one teaspoonful vanilla and beaten whites of two eggs; when cool put between layers.

MRS. V. D. BLACK.

ECONOMICAL CAKE.

1 cupful sugar,

$\frac{1}{4}$ cupful butter,
 $\frac{1}{2}$ cupful sweet milk,
 2 cupfuls flour,
 3 whites of eggs,

1 heaping teaspoonful baking powder.

Bake in two layers; ice with following

FROSTING:

2 yolks of eggs,
 $\frac{3}{4}$ cupful white sugar, little vanilla.

Beat twenty minutes and spread between layers and on top. MRS. GEO. HUNTER.

PEACH BLOSSOM CAKE.

5 eggs,
 2 cupfuls sugar,
 1 cupful each butter and milk,
 3 cupfuls flour,
 2 heaping teaspoonfuls baking powder.

Cream butter and sugar. Add eggs beaten lightly, then milk and flour. Flavor with extract of peach. Bake in two square sponge tins in moderately rapid oven. When done sandwich with finely grated cocoanut and pink sugar. Frost with clear icing sprinkled with pulverized pink sugar. MRS. E. MAGUIRE.

ROLL JELLY CAKE.

3 eggs,
 1 cupful sugar,
 $1\frac{1}{4}$ cupfuls flour,
 5 tablespoonfuls sweet milk,
 $\frac{1}{2}$ teaspoonful soda,
 1 teaspoonful cream tartar,
 Butter size of a walnut.

Beat whites and yolks separately and put whites in the last thing; put jelly on while

warm; bake in pan 14x16 in., or two smaller tins. If too thick it will not roll well. Baking powder can be used, but cake will not roll as well.

MRS. M. L. DEXTER.

CHOCOLATE ECLAIRS.

Put a cupful boiling water and half cupful butter in saucepan on stove, when it boils stir in pt. of flour, beating well with potato masher until velvety to the touch. Remove from fire and when cool add five well beaten eggs, little at a time; beat twenty minutes and spread in oblong pieces about three inches by one, in a baking pan. Bake twenty-five minutes in a quick oven and ice with the following. Two squares chocolate, five tablespoonfuls powdered sugar and three tablespoonfuls boiling water stirred over fire until smooth and glossy. When ready to serve cut open and fill with the following: Put in double boiler one and a half cupfuls milk, and stir into it two-thirds cupful sugar, two eggs, one-fourth cupful flour, one-fourth teaspoonful salt, and cook about fifteen minutes.

MRS. W. S. PIERSON.

CREAM PUFFS.

3 eggs

½ cupful butter,

1 cupful each sifted flour and hot water.

Put water and butter on stove and when boiling mix in sifted flour; take from stove and stir to a paste; when cool, stir in eggs without beating, one at a time; stir five minutes. Drop in tablespoonfuls in buttered pan, allowing some little space between each cake. Bake in hot oven twenty-five minutes being

careful not to open door too often. When done, and cold, cut a slit in cakes and fill with either whipped cream or the following:

Custard:

1 egg,
1 cupful of milk,
 $\frac{1}{2}$ cupful sugar,
3 tablespoonfuls flour, little vanilla.

Stir sugar and egg well together; heat milk in double boiler and when scalding hot take from stove and pour gradually over sugar and egg, stirring all the time; return to fire and add flour wet up in little milk; cook until thick being careful to remove before it curdles; add flavoring and when cold put into cakes.

MRS. A. W. ANDERSON,
Pacific Grove.

NUT CAKE MACAROONS.

The whites of three eggs beaten to stiff froth and mixed with cupful of chopped walnuts. Add one-fourth cupful sugar and four sticks of chocolate, grated or ground. Drop in spoonfuls and bake five minutes in rather hot oven.

MRS. D. J. SPENCE.

MACAROONS.

1 lb. each sugar and shelled almonds,
Whites of four eggs.

Blanch almonds and pound to a paste. Beat eggs perfectly light; and add sugar and nuts. Bake in small cakes in slow oven.

ALICE BALL, San Jose.

MACAROONS.

Whites of three eggs beaten to stiff

froth,
 ½ lb. of powdered sugar,
 ½ lb. of desiccated cocoanut,
 ½ pt. rolled and sifted crackers,
 1 teaspoonful extract bitter almonds.

Drop on buttered paper in a dripping pan and brown lightly.

Miss G. F. Woodcock, Upper Lake.

COCOANUT HILL CAKES.

The whites of three eggs beaten until stiff; add two cupfuls of cocoanut and three-fourths of a cupful of sugar; bake a few minutes in a rapid oven.

MRS. D. J. SPENCE.

MARGUERITES.

To one pt. of boiled cake frosting add one-half lb. finely chopped walnuts; spread upon saline crackers and brown in the oven.

MRS. B. L. HOLLENBECK, Pacific Grove.

SUGAR KISSES.

Beat whites of eleven eggs until stiff, add gradually one lb. powdered sugar, and beat again for about two minutes. Flavor with lemon or vanilla and stir well. Squeeze out of paper cornucopia in snake form. Bake one hour and a half in moderate oven. (Don't close oven door).

MRS. J. J. THOMPSON.

GINGER SNAPS.

One qt. flour and one-half lb. butter mixed. Add one cupful sugar, one cupful molasses, one teaspoonful ginger and one-half teaspoonful each of cloves and cinnamon. Roll very thin

and bake in moderate oven.

MRS. C. L. PIODA.

GINGER SNAPS,

1 cupful each of molasses and sugar,
 ½ cupful each butter and lard,
 1 teaspoonful soda stirred in molasses,
 1 small tablespoonful of ginger,
 Pinch of black pepper.

Mix very stiff with flour. Currants, raisins, citron and other spices may be added which greatly improves the snaps. Are better at the end of second week. MRS. H. FRY.

ENGLISH GINGER SNAPS.

2 teacupfuls of flour,
 1 level tablespoonful of ginger,
 1 cupful each of butter and sugar,
 1½ cupfuls of syrup.

Put ginger in the flour and rub in butter until well mixed, then put in sugar, then syrup and mix well until smooth. Take a greased tin and spread a teaspoonful of the dough three inches apart. Bake in moderate oven and watch carefully until a light brown. Do not be alarmed at seeing them boil and bubble while they are in the oven; when baked, cool a little, and while still soft take from tin and place them over a round stick about the size of broom handle until cold; this will give them a curved appearance. Keep air tight.

MRS. J. W. ROWLING.

GINGER SNAPS.

1 cupful butter,
 ½ cupful lard,
 1 cupful each sugar, and molasses,

- 1 grated nutmeg,
- 1 tablespoonful cinnamon,
- 1 tablespoonful ginger.

Place on stove to get warm; remove, add three eggs, tablespoonful soda and flour to roll; very nice if one wishes to add cupful chopped walnuts.

MRS. C. M. HANSEN.

GINGER DROP CAKES.

- 1 cupful each molasses and sugar,
- 1 cupful butter,
- 1 tablespoonful ginger.

Put these in a basin, let boil, then cool and add one tablespoonful soda, one cupful boiling water, one teaspoonful cinnamon; stir in flour to make stiff batter so that it will not run. Drop in tablespoonfuls in buttered tins, giving plenty of room; bake in hot oven.

C. D.

GINGER BREAD.

- $\frac{1}{2}$ cupful New Orleans syrup,
- $\frac{1}{2}$ cupful each butter, and sugar,
- $\frac{1}{2}$ cupful sour or butter milk,
- 1 teaspoonful of soda,
- 2 teaspoonfuls cream tartar,
- Ginger to taste; flour to thicken.

MRS. S. W. CONKLIN.

GINGER BREAD.

- 1 cupful of drippings or butter,
- $1\frac{1}{2}$ cupfuls of syrup,
- 1 cupful of sugar, 2 eggs.

Mix thoroughly, add one cupful buttermilk, one large spoonful each of ginger and cinnamon, little nutmeg, allspice and cloves. Sift with flour one large spoonful soda and stir as thick as possible.

MRS. E. L. BAKER.

GINGER BREAD.

1 tablespoonful of butter,
 1 tablespoonful of lard,
 1 teaspoonful of ginger,
 $\frac{1}{2}$ cupful of sugar, 1 egg,
 $\frac{1}{2}$ cupful of N. O. molasses.

Into which stir until foaming one teaspoonful of soda, one and a half cupfuls of sifted flour; beat well, and add one-half cupful of boiling water. Bake twenty minutes in a moderate oven.

MRS. WM. JOHNSON,
 Santa Cruz.

FRUIT GINGER BREAD.

1 cupful of butter,
 1 cupful of sugar,
 1 cupful of molasses,
 1 cupful of milk,
 4 cupfuls of flour, 1 egg,
 1 teaspoonful of ginger,
 3 teaspoonfuls of baking powder,
 Raisins and nuts to suit.

MRS. J. P. PARKER, Santa Cruz.

DOUGHNUTS.

$\frac{1}{2}$ cupful sugar,
 1 egg well beaten,
 2 tablespoonfuls melted lard,
 A little over half cupful sour milk,
 $\frac{2}{3}$ teaspoonful soda, little salt,
 Season with nutmeg or cinnamon.

Flour to make as soft a dough as can be rolled. Fry in plenty of hot lard.

MRS. M. L. DEXTER.

CHRISTMAS DOUGHNUTS.

1 cupful white sugar,

1 cupful new milk,
 2 eggs,
 3 tablespoonfuls butter,
 1 teaspoonful cream tartar,
 $\frac{3}{4}$ of a teaspoonful of soda,
 $\frac{1}{2}$ teaspoonful salt, flour to roll well,
 Flavor with grated nutmeg or cinna-
 mon,

Cream butter and sugar, add eggs and beat well; stir in milk and flour in which soda and cream of tartar have been sifted. Cut in rings and fry in hot lard. Dropped in spoonfuls is equally nice. MRS. S. W. CONKLIN.

FINE DOUGHNUTS.

2 eggs,
 4 cupfuls flour,
 1 cupful sugar,
 Butter size of a walnut,
 2 teaspoonfuls yeast powder.

Mix ingredients together; add enough milk to make batter stiff enough to roll out; fry in hot lard. MRS. M. MCHARRY.

DOUGHNUTS.

Three eggs well beaten with one cupful sugar, and five teaspoonfuls melted lard; add one cupful sweet milk, one teaspoonful baking powder, and flour to make soft dough; fry in deep hot lard. MRS. H. M. JOHNSON.

CRULLERS.

4 eggs,
 4 tablespoonfuls of sugar,
 3 tablespoonfuls of milk,
 Butter size of a walnut,

A little soda, flour to roll out.

Beat eggs, add sugar, then butter, milk and soda. Cut with cake cutter and cut hole in center with small cutter. Fry in hot lard like doughnuts. Mrs. D—.

SHREWSBURY CAKES.

$\frac{1}{2}$ lb. each of butter and sugar,
 $\frac{1}{2}$ lb. of flour,
 1 egg.

Beat butter, sugar and egg to a cream; add flour and mix well. Roll out on a smooth board and cut with a wine glass or anything equally as small. Remove from board with a knife and bake in rapid oven. Do not add any more flour to the dough, but put a little on board to roll out. Mrs. CHAS. HUDSON.

BACHELOR BUTTONS.

1 cupful of sugar,
 $\frac{1}{2}$ cupful each of butter and flour,
 1 egg.

Flavor with almond, roll in small cakes size of a marble. Dip in sugar and bake.

Mrs. J. B. BENNETT.

WALNUT WAFERS.

$\frac{1}{2}$ lb. brown sugar,
 $\frac{1}{2}$ lb. walnuts, grated or chopped fine,
 $\frac{1}{4}$ teaspoonful baking powder,
 2 eggs, a pinch of salt.

Beat the eggs well, add sugar and three even tablespoonfuls of flour, and last of all add the walnuts. Drop on buttered paper and bake twenty minutes in a hot oven.

Mrs. SUSIE J. HARRIS, Santa Cruz.

WALNUT WAFERS.

1 lb. of brown sugar, 2 eggs,
 4 tablespoonfuls of flour,
 1 teaspoonful of baking powder,
 $\frac{1}{2}$ cupful of grated chocolate,
 $\frac{1}{2}$ cupful of walnuts chopped fine.
 Bake in buttered tins until a nice brown.
 MRS. JOHN CLEMENTS.

CREAM COOKIES.

1 egg,
 2 cupfuls sugar,
 $\frac{1}{2}$ cupful sour cream,
 1 cupful butter,
 $\frac{1}{2}$ teaspoonful soda,
 4 cupfuls flour.
 Season with nutmeg and lemon, or caraway seeds.
 MRS. C. F. LACEY.

WALNUT COOKIES.

1 cupful each sugar and molasses,
 $\frac{1}{2}$ cupful butter,
 1 egg, $\frac{1}{2}$ teaspoonful salt,
 $\frac{1}{2}$ cupful sour cream,
 1 cupful chopped walnuts,
 1 teaspoonful soda,
 Flour to roll.
 In place of sour cream, one can use one cupful butter, and one-half cupful sweet milk.
 NELLIE M. BALL, San Jose.

CREAM COOKIES.

1 cupful thick sour cream,
 1 small teaspoonful soda,
 1 cupful sugar,
 Salt and caraway seed,

Flour to make quite stiff dough.

MRS. M. C. JENNE; Santa Cruz.

WHITE COCOANUT COOKIES.

$\frac{1}{2}$ lb. butter,
 $\frac{3}{4}$ lb. sugar,
 1 cupful cocoanut,
 6 tablespoonfuls water,
 Flour to stiffen.

MRS. M. C. HANSEN.

COOKIES.

2 cupfuls sugar,
 2 eggs,
 2 cupfuls of butter (or half lard),
 12 tablespoonfuls of sour milk,
 2 teaspoonfuls soda,
 $\frac{1}{2}$ nutmeg, flour to roll.

MRS. E. L. BAKER.

SOFT COOKIES.

2 cupfuls sugar,
 1 cupful butter,
 1 cupful sour cream,
 3 eggs,
 1 teaspoonful of soda,
 1 tablespoonful vanilla. Mix very soft
 with flour.

MRS. E. B. CAHOON, Soquel.

CHOCOLATE COOKIES.

$\frac{1}{2}$ lb. each chocolate and sugar,
 $\frac{1}{4}$ lb. each butter and chopped citron,
 3 eggs,
 1 teaspoonful cloves,
 2 teaspoonfuls cinnamon,
 1 small glass brandy,

2 pts. flour, a little salt,
1 teaspoonful cream tartar,
 $\frac{1}{2}$ teaspoonful soda.

Milk can be used instead of brandy.

MRS. M. E. HOOLE, Pacific Grove.

CRISP COOKIES.

5 eggs,
 $2\frac{1}{2}$ cupfuls sugar,
4 teaspoonfuls baking powder,
2 cupfuls butter,
1 tablespoonful vanilla,
Flour to roll very hard.

Bake in rapid hot oven.

MRS. E. B. CAHOON, Soquel.

ALMOND COOKIES.

One lb. butter, same of sugar and chopped almonds, six eggs, half cupful cold water, one teaspoonful extract of almond. Mix butter, sugar, and eggs to a cream; add chopped almonds and sifted flour to mould and roll out; brush over with little water or milk; after they are cut sprinkle with sugar and chopped nuts. Can be kept for weeks if placed in tight can or jar, and are delicious.

MRS. C. M. HANSEN.

AMMONIA COOKIES.

2 cupfuls sugar,
1 cupful butter,
3 eggs,
4 small teaspoonfuls baking ammonia
dissolved in three-fourths of a cup-
ful of sweet cream.

Flour to roll out well; roll thin and bake

in rapid oven.

MRS. GEO. HUNTER.

GRAHAM COOKIES.

1 cupful brown sugar,

1 egg,

$\frac{1}{2}$ cupful of beef drippings or suet (measured after it is tried out).

Mix together and add one cupful of sour milk or buttermilk, and two cupfuls of graham or whole wheat flour, one even teaspoonful of soda, one cupful of chopped fruit (raisins and currants mixed), spices and a little salt. Drop in small spoonfuls in dripping pan which has not been greased. Remove by slipping a thin knife under them while still warm, and lay on a cloth to cool.

Take one cupful of confectioners or XXXX sugar, or if you cannot obtain it ordinary pulverized sugar will do; add a spoonful or more of milk, stirring and adding milk until of consistency to spread. Frost top of cookies very thinly until you have used about one-half the frosting, then to remainder add one teaspoonful Van Houten's or Royal Dutch cocoa, a little vanilla, and frost remainder of cookies. This is also a nice frosting for any kind of cake; quickly made and never cracks in cutting nor discolors if kept a long time.

MRS. H. A. MITCHELL, Palo Alto.

SCOTCH COOKIES.

$\frac{3}{4}$ lb. sugar,

$\frac{1}{4}$ lb. of butter,

1 lb. of flour.

Beat butter and sugar to a cream, then add flour, only a very little at a time, roll out

one-fourth inch thick, and bake slowly.

MRS. W. C. WATERS.

GINGER OR MOLASSES COOKIES.

2 eggs, well beaten,
 1 cupful sugar,
 1 tablespoonful soda,
 1 tablespoonful ginger,
 1 tablespoonful vinegar,
 1 teaspoonful salt,

Add last one cupful molasses.

Flour to make as soft a dough as can possibly be rolled out. MRS. O. S. TRIMMER,
 Pacific Grove.

CURRANT COOKIES.

4 eggs,
 2 cupfuls sugar,
 1 cupful each butter, and currants,
 3 tablespoonfuls cream,
 $\frac{1}{2}$ grated nutmeg, or may use vanilla.

Beat all to a cream; add half a teaspoonful of baking powder and flour enough to roll; dust over them a little pulverized sugar.

MRS. C. M. HANSEN.

HERMITS.

2 cupfuls brown sugar,
 1 large cupful butter and lard mixed.
 3 eggs,
 1 cupful seeded raisins,
 $\frac{1}{2}$ teaspoonful soda in a little boiling water,
 $\frac{1}{2}$ teaspoonful cloves,
 1 teaspoonful cinnamon,

1 teaspoonful nutmeg,
Salt, flour to roll out.

MRS. R. L. PORTER.

Cake Fillings

LEMON PASTE.

1 lb. powdered white sugar,
 $\frac{1}{4}$ lb fresh butter,
6 eggs, leaving out whites of two,
3 fine lemons.

Beat sugar and butter to a cream; beat eggs, leaving out two whites; stir them into butter and sugar; grate the rind and squeeze the juice of the lemons; put all into a saucepan over a kettle of boiling water and stir gently till it gets as thick as honey. Will keep all winter.

MRS. SUSIE J. HARRIS,
Santa Cruz.

LEMON JELLY NO. 1.

Grate the yellow rind of one lemon, add the juice, a tablespoonful of cold water, one-half cupful of white sugar, a lump of butter size of a walnut, and one beaten egg. Cook over the tea-kettle until as thick as cream; set to cool while you make your cake.

LEMON JELLY NO. II.

Grated rind and juice of one lemon, one cupful of sugar and one egg. Beat thoroughly; boil over tea-kettle until thick as cream.

LEMON JELLY NO. III.

2 whole lemons,

- 2 cupfuls sugar,
- 3 well beaten eggs.

Grate rinds and remove seeds and white skin of lemons; mix all ingredients thoroughly with piece of butter size of an egg; place over boiling water, stirring till it is thick as cream, and set away to cool. This will keep all winter just as well as paste and is less expensive. Very fine for tarts.

Mrs. SUSIE J. HARRIS, Santa Cruz.

LEMON CHEESE.

- 1 lb. cube sugar, $\frac{1}{4}$ lb. butter,
- 2 well beaten eggs,
- 2 lemons, all of juice and grated rind.

Put all together and let simmer until it has the consistency of honey; this is very nice for layer cakes, tarts, or eaten as sauce.

Mrs. WILBUR, Pacific Grove.

ORANGE FILLING.

- 2 good sized oranges,
- 1 heaping tablespoonful of flour,
- 2 tablespoonfuls of water,
- 2 tablespoonfuls of sugar,
- Yolk of one egg.

Grate yellow rind from oranges and put aside until needed. Peel oranges, discard all white rind, and cut them in small pieces, cutting out the center pith and removing seeds. Put the orange in a bowl, set in boiling water, and when it is hot stir in the flour mixed to a smooth paste with the water. If too stiff to stir smoothly, add a very little more water. When it thickens (it should be stirred constantly) beat yolk of the egg to a cream with the sugar; stir in and cook two or three min-

utes. Remove from fire, and if not pleasantly tart, add a little lemon juice, ^{1/2} and frost with a yellow frosting made by stirring pulverized sugar into the beaten yolk of an egg, or making a boiled frosting with the beaten yolk instead of the white of the egg. In either case, flavor with the remainder of the grated peel.

MRS. A. W. ANDERSON, Pacific Grove.

ALMOND FILLING.

One pt. thick sweet cream, whipped, flavored, and sweetened to taste; stir into this one lb. blanched almonds, chopped very fine; put between layers and on top of cake when ready to serve.

MRS. E. F. HAWKINS.

ALMOND FILLING.

Whites of 2 eggs,

1½ cupfuls of sugar,

½ lb. blanched and finely chopped almonds,

4 tablespoonfuls of hot water.

Beat eggs stiff. Boil sugar and water five minutes, turn on to beaten egg and stir until cold, then add almonds. Enough for one large cake.

MRS. N. E. BECKWITH, Los Gatos.

ALMOND PASTE.

Blanch one-half lb. sweet almonds, pound into a paste with a few drops of rose or other water to prevent oiliness; work into this one-half pound of powdered sugar (sifted) and blend whole together with white of an egg. After standing a few minutes it is ready to spread on cake, or to be cut into squares and

put aside to harden and use as a sweet.

Miss F. G. WOODCOCK, Upper Lake.

NUT FILLING.

1 cupful of sugar,
1 tablespoonful of corn starch,
1 tablespoonful of butter, boiling wa-
ter to make thick.

Let it cook a little and add a large cupful of chopped walnuts. Beat an egg with a little water and stir in; flavor with vanilla, and when cool spread on any layer cake.

MRS. W. L. WEYMANN.

NUT FILLING.

Simmer together until dissolved two cupfuls of sugar and one-half cupful of water; add to this the well beaten whites of two eggs, one cupful of chopped raisins, one cupful of chopped nut meats and flavor with vanilla.

MRS. O. S. TRIMMER, Pacific Grove.

FIG FILLING.

Chop figs fine, put enough hot water with them to make a paste; add enough soft frosting to make a sufficient quantity for the cake; flavor with vanilla; put between cakes and the remainder of the white frosting on top.

MRS. H. HOFFMAN.

PINEAPPLE FILLING.

One can pineapple chopped fine, and half the juice; two cupfuls sugar; boil until it thickens like jelly. Whip a cupful of cream, sweeten and flavor with pineapple, and whip into it the cold thickened pineapple. Mrs. C. L. PLODA.

APPLE FILLING.

1 large tart apple grated,
 1 cupful sugar,
 White of one egg.

Beat all together for twenty minutes.

MRS. H. E. KENT, Pacific Grove.

STRAWBERRY FILLING.

$\frac{1}{2}$ cupful sugar,
 1 whole egg (unbeaten),

1 cupful strawberries washed with hulls on and allowed to drain before using. Put all together and beat with a Dover egg beater. Sufficient for two layers and top of cake. This filling can also be used as a dessert and will serve four people.

MRS. WILBUR,
 Pacific Grove.

PRUNE FILLING.

No. 1.—Pit and chop one and one-half teacupfuls of stewed prunes. Beat whites of two eggs stiff and add three tablespoonfuls of sugar, season with lemon and mix thoroughly with prune and spread between layers and on top.

No. 2—Press cooked prunes through a fruit sieve, flavor with lemon or vanilla, and sweeten to taste. Use a layer of this mixture and on top of it a layer of whipped cream for filling in cakes. Very nice without the cream.

Mrs. — San Jose.

COCOANUT FILLING.

$\frac{1}{2}$ cupful butter,
 1 cupful sugar,
 3 tablespoonfuls milk.

Cream the butter and sugar, add the milk, flavor with vanilla and spread on layers, then cover thickly with fresh grated cocoanut.

MRS. C. HOFFMAN.

MACAROON FILLING.

One-half pt. sweet cream. Twenty cents worth not too fresh macaroons. Whip cream, sweeten to taste and flavor with vanilla. Roll macaroons fine and stir into whipped cream. Spread between layers of cake and ice top and sides.

MRS. E. WILLIAMS.

CARAMEL FILLING.

3 cupfuls brown sugar,
1 cupful sweet cream,
Butter size of an egg,
Pinch of cream tartar.

Cook filling until nearly candy; put in a dish and beat till cold, then add two large table-spoonfuls of vanilla.

MRS. E. B. CAHOON, Soquel.

MARSHMALLOW FILLING.

Two teaspoonfuls Knox's gelatine dissolved in little warm water; add six table-spoonfuls boiling water, twenty-one table-spoonfuls bar sugar and beat with a fork thirty minutes. Flavor with banana or pineapple and pour into a buttered tin, same size as used for your cake, and set in cool place until it stiffens; then put between layers of cake with boiled icing.

MRS. JOHN CLEMENTS.

MARSH MALLOW FILLING.

Make a boiled icing; cut or chop into small pieces twenty-five cents worth of marsh mal-

lows, add to the icing and put between cakes.

MRS. G. B. RICHMOND.

CREAM FILLING.

Whip the cream to a stiff froth; sprinkle it over with sugar and add to each pt. of cream about two tablespoonfuls of gelatine that has been covered with half a cupful of cold water, and put over hot water to dissolve.

MRS. SOUTH, Los Angeles.

CHOCOLATE FROSTING OR FILLING.

One cupful powdered sugar, two squares Baker's unsweetened chocolate, shaved or melted, two tablespoonfuls boiling water, white of one egg. Cook one-third of sugar, the chocolate and water together until smooth. Have egg and remainder of sugar beaten together and pour into them the hot chocolate. Beat well and spread over cake at once.

MRS. A. W. ANDERSON, Pacific Grove.

CLEAR FROSTING.

One cupful of sugar and just enough milk to moisten; put on stove and boil until it is foaming, then remove and beat until smooth and clear; while still warm and before it gets too stiff spread between layers and on top of cake.

MISS BREESE.

GELATINE FROSTING.

Dissolve one-half tablespoonful gelatine in three tablespoonfuls boiling water; strain; thicken with powdered sugar and flavor; beat till white. This icing will not crumble.

MRS. D. A. SMITH, San Jose.

ICING.

Allow about five spoonfuls powdered sugar to white of one egg; beat egg until you can invert the plate without egg falling, then beat in sugar little at a time; pour over the hot cake. The icing should be thin enough to settle into place.

BOILED FROSTING.

Put one cupful sugar into a sauce-pan, add four tablespoonfuls water, stir until dissolved; beat white of an egg to stiff froth; after sugar comes to a boil, let it boil just four minutes, then pour it over the beaten white and beat till thick and smooth and nearly cold; spread while just warm. B.

BOILED FROSTING.

One cupful sugar, five tablespoonfuls milk; boil four or five minutes, then stir until cold and put on a cool cake. MISS OWENS, S. F.

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Frozen Dainties

“Good sooth, she is
The queen of curds and creams.”

Creams and custards that are to be frozen require at least one-third more sugar than those used other ways. Sweetening and flavoring “freezes out.”

In heating milk for custards let it just scald, not boil. Cream the eggs and sugar, pour just a little of the hot milk into them, stirring well, adding a little more and more milk and mixing thoroughly. This method of mixing will prevent the danger of curdling. Return to fire to finish cooking, stirring constantly. Always use a double boiler or a vessel set within another of boiling water. Custards are better and lighter if eggs are beaten separately.

When ready to use a freezer see that every thing about it is properly adjusted before packing. Pound ice very fine and place a thick layer of it in the bottom of tub then a thin layer of rock salt. Three inches of ice and one inch of salt is about the right proportion, alternating, until freezer is covered. Pack each layer in closely with a wooden paddle, turning occasionally while packing. Turn slowly at first, then rapidly towards the last until you can turn no longer. Do not draw off the water while freezing as the outlet in the top of tub will keep the water from entering the freezer,

and the salty water aids the process of freezing. When you find that you can turn the crank no longer, wipe off the cover carefully, remove beater, scrape cream from the sides, beat the half-frozen cream thoroughly with a large spoon or paddle, then pack the cream down closely; replace cover and put a cork in the opening. If you have plenty of ice pour off water and repack with ice and salt; if not, break up any ice remaining, put it, without pouring off water, into the tub with more salt, reserving some to place on top of the can. Cover with a piece of old carpet wet in salt water and lay something heavy on top to keep can down in the ice, and allow it to stand for at least an hour before using. If cream is not to be used for a few hours water must be drawn off and sufficient ice and salt used to thoroughly cover can.

Wrap ice that you wish to keep a while in plenty of paper.

Ice cream is much more attractive if served in moulded form or given the round shape of the freezer. When ready to serve remove freezer, wipe off all salty water, wrap a hot cloth about it allowing it to remain for a few moments, turn cream on to a platter and send to table. Cut in slices with a knife.

ICE CREAM.

- 3 pts. of cream,
- 1 qt. of milk,
- 8 eggs,
- 3 cupfuls of sugar ($\frac{1}{2}$ -pt. cups),
- 5 teaspoonfuls of vanilla (varies according to strength).

The cream and milk may be varied; if cream is very thick and rich, one pt. to two qts. of milk will make good ice cream. Scald, but not boil, the milk in double boiler or in can set inside of kettle of water. Beat yolks of eggs well, add sugar and beat again; whip whites stiff and beat into yolks and sugar. Pour hot milk into this, a little at a time, return to can and cook until like boiled custard; strain through a sieve, and when cold add cream and flavoring and turn into freezer.

MRS. A. W. ANDERRON, Pacific Grove.

ICE CREAM.

1 qt. of cream (not too thick),
 1 coffee cupful of sugar,
 1 wine glassful sherry wine,
 A little vanilla.

Mix and freeze. MRS. G. B. RICHMOND.

PHILADELPHIA ICE CREAM.

1 qt. of pure cream, not too thick,
 1 scant cupful of sugar,
 Flavor to taste.

There are three ways of making this cream. First—Mix sugar and flavoring with cream and when sugar is dissolved strain it into freezer. This is the quickest and easiest method; the cream increases in bulk and is of a light snowy texture.

Second—Whip cream until you have taken off a qt. of the froth; mix sugar and flavoring with unwhipped cream, strain into freezer, and when partly frozen add whipped cream and freeze until stiff. This gives a very light, delicate texture to the cream.

Third—Heat cream in double boiler until scalding hot, melt sugar in it and when cold add flavoring. This is considered by many the best method, as the cream has a rich body and flavor, and a smooth velvety appearance.

A. M.

ICE CREAM.

1 qt. of cream,
 $\frac{1}{2}$ pt. of milk,
 $3\frac{1}{2}$ small cupfuls of sugar,
 6 unbeaten eggs.

MRS. J. F. BIRLEM.

ICE CREAM. (1 gallon).

3 eggs well beaten,
 $1\frac{1}{2}$ cupfuls of sugar,
 2 tablespoonfuls of flour,
 $2\frac{1}{2}$ qts. of milk,
 1 pt. or 1 qt. of cream.

When about to boil pour in eggs and cream and cook until the flour does not taste. Use more or less cream as richness is desired. If more cream use less milk. Flavor to taste.

MRS. JOHN CLEMENTS.

BAKED ICE CREAM OR ALASKA ICE CREAM.

Take a silver platter or any dish which will not break in the oven, cover the bottom with lady fingers or any other cake, put your ice cream (any kind) on top of cake, only see that the ice cream is well frozen. Have by this time whipped the whites of six eggs to a very thick froth, have on a plate one pound of powdered sugar and mix the sugar carefully with the froth. Now cover above ice cream

with half of this, take the other in a pastry bag, garnish over all, and bake in a very hot oven ten or fifteen seconds till nice brown and send to table immediately. (If made right this is something very nice for a surprise.)

MR. HENRY BECKER,
 Chef of University Club, San Francisco.

PISTACHIO ICE CREAM.

Prepare one qt. of ice cream. Blanch and pound to a paste four ounces of pistachio nuts, rub into paste three drops of orange water and when the cream is cold add the paste, a teaspoonful of almond extract and five or six drops of spinach green, according to the shade desired. Add a pinch of salt and freeze.

MRS. C. L. PIODA.

ALMOND ICE CREAM.

One qt. of cream, four ounces of shelled almonds, one teaspoonful of vanilla extract, a few drops each of rose water and bitter almond extract. Blanch almonds, pound to a paste, adding the rose water and a very little cream gradually. Heat the cream in a double boiler till steaming hot (not boiling), melt sugar in it, set aside and when cold add almond paste. Freeze and pack. Nut ice cream requires a longer time to freeze.

MRS. C. L. PIODA.

APRICOT ICE CREAM.

1 can apricots,
 1 pt. sugar,
 1 qt. water,
 1 pt. whipped cream.

Cut apricots in small pieces, add sugar and water and freeze. When half frozen add whipped cream.

MRS. MILO HILLS.

BISQUE. (For six or eight.)

One pt. of rich cream beaten thoroughly; add one cupful of sugar, one-half pound walnuts chopped very fine and a little vanilla. Freeze without turning freezer. Should be packed from five to eight hours.

MRS. F. D. McPHERSON, Santa Cruz.

WHITE VELVET SHERBET.

6 lemons,
3 cupfuls sugar,
3 pts. milk.

Mix lemon juice and sugar and add milk gradually. Freeze.

MRS. MILO HILLS.

SHERBET.

Rub the rind of three lemons into eight ounces of sugar, one pt. of cold water, the juice of three lemons and of two sweet oranges. Two or three times this quantity may be used. Freeze the same as ice cream.

MISS PERRY, Monterey.

LEMON SHERBET.

1 qt. water,
3 lemons,
2 oranges,
4 small cupfuls of sugar,
Whites of two eggs.

MRS. J. F. BIRLEM, San Francisco.

STRAWBERRY SHERBET.

1 qt. of strawberries,
3 pts. of water,
 $\frac{3}{4}$ lb. of sugar,
Juice of one lemon.

Mash berries to a smooth paste. add water and lemon juice; let stand three hours, then strain juice over sugar, add unbeaten whites of four eggs, stir well and freeze.

MRS. KATE KRUGER, Sacramento.

PEACH SHERBET.

For one-half gallon of sherbet take ten medium sized white peaches and mash through a colander. Add juice of two lemons, two cupfuls sugar, the beaten whites of two eggs, and enough water to fill freezer. Freeze and let stand a half hour before serving.

ALICE BALL, San Jose.

PINEAPPLE SHERBET.

One-half pt. can of pineapple or one large fresh pineapple, one small pt. sugar, one pt. water, one tablespoonful gelatine. Soak gelatine about two hours in sufficient water to cover it; cut the hearts and eyes from the pineapple, chip it fine; add to it the sugar and juice from the can; heat one-half the water and dissolve gelatine in it; stir this with cold water into the pineapple and freeze. It should be white and creamy. MISS PERRY, Monterey.

PINEAPPLE SHERBET.

One qt. water and one qt. sugar boiled twenty minutes. Add one pt. water and freeze partially. Then add whites of three eggs,

juice of one pineapple and meat of one (contents of one can) chopped fine. Stir thoroughly and freeze until hard.

MRS. G. B. RICHMOND.

ORANGE SHERBET.

5 qts. of water,
4 lbs. granulated sugar,
4 beaten eggs,
Juice and grated rind of four oranges,
Juice of two lemons.

Beat sugar and eggs together, then add water and grated rinds. Freeze like ice cream. The strained juice of oranges and lemons should not be added until the mixture begins to freeze.

MRS. A. A. WETHERILL.

RASPBERRY SHERBET.

2 baskets raspberries,
2 cupfuls water,
2 cupfuls sugar,
2 lemons (juice),
2 level teaspoonfuls Knox's gelatine,
2 eggs (whites).

Make a syrup of the sugar and one cup water, and stir into this while yet hot, the gelatine that has been soaked in a little cold water. Set away to cool. Mash berries, pour over them the other cupful of water and press through a cheese cloth. Now add lemon juice and mix with the cool syrup. Lastly put in the well beaten whites of eggs, and the mixture is ready to be frozen.

MRS. IRVIN A. BALL, San Jose.

ORANGE ICE.

One and a half pts. sugar, three of water, the juice of eighteen oranges and two lemons. Boil sugar and water for half an hour. Strain the juice, add to sugar and water after it becomes lukewarm. When cold freeze.

MRS. C. L. PIODA.

ORANGE WATER ICE.

Make a strong lemonade very sweet and add the juice of nine oranges. Freeze.

MRS. D. J. SPENCE.

RASPBERRY WATER ICE.

Press sufficient raspberries through a hair sieve to give three pts. juice; add one lb. pulverized white sugar and juice of one lemon. Freeze.

MRS. A. A. WETHERILL.

LEMON WATER ICE.

1½ pts. of water,
1 lb. of powdered sugar,
Juice of twelve lemons.

Mix all together and freeze like ice cream.

MRS. D. J. SPENCE.

ROMAN PUNCH.

One qt. milk and one-half pt. sugar; put in freezer and when chilled (which will be when you get ice up to top of can), add juice of two lemons and freeze. When it begins to thicken add three tablespoonfuls of Jamaica rum and whites of two eggs; beat up thoroughly and put away to harden. MRS. G. B. RICHMOND.

ROMAN PUNCH.

Make two quarts of lemonade, rich with pure juice lemon fruit; add one tablespoonful extract of lemon. Work well and freeze; just before serving, add for each quart of ice one-half pint of brandy and one-half pint Jamaica rum. Mix well and serve in high glasses, as this makes what is called a semi or half ice. It is usually served at dinners as a coup de milieu.

MRS. A. A. WETHERILL.

BANANAS FROZEN.

Peel one doz. bananas, slice crosswise very thin, and mash them smooth. Bring one pt. sugar and one pt. water to a boil and when cold add bananas with the juice of one orange and one lemon. Put into freezer and turn slowly until mushy. Remove the beater and stir in lightly one pt. cream whipped. Pack and set aside for two hours.

MRS. C. L. PIODA.

CANTALOUPE FROZEN.

Choose one which is ripe and luscious. Cut pulp into tiny cubes and sprinkle with little sugar and little pinch of salt. Let stand in freezer one hour and serve heaped in a pretty dish'

MRS. C. L. PIODA.

FROZEN PUDDING.

1 pt. cream,
1½ doz. macaroons,
3 tablespoonfuls powdered sugar,
2 tablespoonfuls ground chocolate.

Whip cream, add sugar and divide into three parts; to one portion add the chocolate which has been moistened with a little water,

and stir until smooth; add enough pink coloring to second portion to give a delicate pink; flavor third portion with one teaspoonful vanilla. Roll macaroons, not too fine, and divide into three parts. Take a small lard can and put in first the pink cream and over this lay one portion of macaroons, next the white cream over which spread second layer of macaroons, then add the chocolate cream; cover the can and pack well with ice and salt as for ice cream; let stand four hours; when ready to serve turn out and cover the top with third portion of macaroons. MRS. MILO HILLS.

Byron Mauzy *

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conserves ?” —SHAKESPEARE.

APRICOT JAM.

Take the best ripe fruit and pour boiling water over it to remove skins. Cut in small pieces; crack the pits; blanch kernels and chop very fine. Boil fruit one-half hour after adding three-quarters lb. of sugar to each lb. of fruit. When cooked add chopped kernels. Use no water.

MRS. J. W. STIRLING.

PRESERVED PEARS.

To six lbs. of fruit allow four lbs. of sugar. Peel the pears, put them whole into a granite or porcelain kettle and nearly cover with water. Boil for half an hour, then put in sugar and boil together very slowly until it has become quite thick. Put in jars.

MRS. WM. SUTTON, Pacific Grove.

COMPOTE OF PINEAPPLE.

First of all peel the fruit (one lb. weight of it), and boil this rind in a pt. of water for ten minutes. Strain it, add to it a lb. of lump sugar, and boil for twenty minutes, removing scum as it rises. Then put in the fruit in slices, and boil about fifteen minutes. Next day pour

off the syrup and boil again for twenty minutes. Put the slices of pineapple into the jars, about six or eight slices to each, and pour the boiling syrup on them. Tie down securely.

B. E., Alameda.

PRESERVED PEACHES.

Take ripe, but not soft, peaches. Pour boiling water over them to take off the skins, which will pull off easily. Weigh equal quantities of fruit and sugar; put them together in earthen pan over night. In morning pour off syrup, boil few minutes; set off kettle, take off scum. Put back kettle on fire; when syrup boils up, put in peaches. Boil them slowly three-quarters of an hour; take out and put in jars. Boil syrup fifteen minutes more and pour over them. MRS. A. A. WETHERILL.

PRESERVED FIGS.

Take about a milk pan full of green figs before the frost has touched them, cut a gash both ways across the large end of them; put on the stove with boiling water and four tablespoonfuls of salt and let them boil about one-half hour. Take off and put into plenty of cold water to remove all traces of salt. Take out of water and put into a thin syrup, made of sugar and water, to cook. As the syrup boils away replenish by adding boiling water and about a sauce-plate of sugar. Repeat this when necessary and cook very slowly for one day. MRS. — Salinas.

PUMPKIN PRESERVE.

(Conserva de Calabaza)

Take a pumpkin, peel it and cut in thin

squares, cover with lime water and let it soak over night (one pt. of lime in the water is sufficient); pour out all the lime water and pour in boiling water three times to remove all traces of lime. Then soak in cold water for half an hour. Take off and pour in fresh cold water, with as much sugar as there is pumpkin, and let it boil slowly all day. Add two-thirds of a cupful of orange rinds, and a tablespoonful of whole cloves and let them boil with it. This gives it a good taste. As the syrup boils away, replenish by adding boiling water. Stir occasionally to keep it from sticking to pan.

MRS. S. F. GEIL.

WATERMELON PRESERVES.

Pare and cut watermelon rind in pieces; weigh, and to each lb. allow three-fourths lb. sugar. Put melon into preserving kettle with a little water and cook one-half hour, then add sugar and cook slowly until melon is clear and syrup is thick. Just before done add sliced and seeded lemons and a few whole cloves for flavoring. MRS. WM. SUTTON, Pacific Grove.

MRS. PHILIP'S ORANGE MARMALADE.

Take one dozen good oranges, cover with water and boil until quite tender; you can ascertain this by piercing with a broom straw. Take them out of the water, and when cold enough take off the rind and cut into narrow strips. Take all the pulp from the inside and add that to the rind. Put all back into the water in which they were boiled and weigh. Add lb. for lb. of sugar and boil until thick.

MRS. H. W. SEALE.

ORANGE MARMALADE.

Slice twelve oranges fine and take out seeds. To each lb. add three pts. of cold water. Let stand six hours, then boil till soft. When cold add one and one-half lbs. of sugar to each pt. Boil one and three-quarter hours, then add juice of two lemons. MRS. — — —
Salinas.

ORANGE MARMALADE.

Peel a dozen large juicy oranges, or two dozen small ones. Separate as much as possible the white lining from the yellow rind. Cut rind into fine shreds to fill three tea-cups. Boil rinds until tender changing water when first boils renewing with hot water. Cover pulp with cold water boiling until soft; add juice of two lemons, and sugar—(allowing a scant cupful of sugar to each cupful of fruit—); add rinds boiled tender. Boil twenty minutes or until jellied. Put in glasses.

MRS. WILL JACKS, Pacific Grove.

FIG MARMALADE.

3 lbs. figs, peeled and chopped,
3 lbs. sugar,
3 oranges.

Grate rind to white part, this pare off and discard, then chop center and mix with figs. Slice three lemons and boil till tender in water. Put all together and boil till done (or thick). Do not add lemons till nearly done as sugar hardens it. MRS. N. E. BECKWITH, Los Gatos.

CALIFORNIA MARMALADE.

12 peaches,

12 pears,
 1 pineapple,
 6 oranges,
 6 lemons,
 2 qts. crabapples peeled and quartered
 (measure after quartering).

Peel peaches, pears and oranges and divide into eighths. Cut pineapple in small pieces and slice lemons very thin. Weigh all fruit, add three-fourths as much sugar and simmer gently two hours after it boils up, stir as little as possible. Seal when cool.

MRS. J. W. STIRLING.

CANDIED PEACHES.

(From "Land of Sunshine.")

Take twenty-five large peaches and let them lie in water for a little while, then remove the down by rubbing with a cloth. Stone them and put them in a kettle with two lbs. of granulated sugar—a layer of peaches and a layer of sugar—add one-half pt. of water and place on a moderate fire. When the syrup is thick, take off the fire, and put peaches and syrup together in a dish. Flatten the peaches with a wooden spoon and turn from time to time, putting them in a place where the sun will shine on them. When they are nearly dry roll in colored sugar. Will keep a long time.

LINDA BELL COLSON, San Diego.

STEAMED APPLES.

Pare and core the apples; one cupful of sugar and one and one-half cupfuls of water to every six apples; boil until soft in covered pan; remove the apples; boil down the juice and

flavor with lemon. MRS. F. MAY, Soquel.

THE BEST WAY OF COOKING ALL KINDS OF DRIED FRUIT.

Wash quickly in cold water to remove all particles of dust: cover with cold or lukewarm water and soak twenty-four hours. Put to simmer in covered porcelain or granite vessel for two parts of a day, keeping the fruit always just covered with warm water. Sugar to taste and simmer about two hours longer.

MRS. W. J. HILL.

LEMON BUTTER.

Beat three eggs with one and a half cupfuls sugar, add juice of three lemons, a lump of butter, one cupful hot water, and a teaspoonful corn starch. Boil and stir constantly until thick.

MRS. H. M. JOHNSON.

CRANBERRY SAUCE.

Wash berries and put in a granite or porcelain vessel to cook, allowing a pt. and a half of boiling water to each qt. of berries, and boil rapidly for twenty minutes, mashing berries with a wooden spoon or masher. Turn into a dish to cool, and after cooling a little, pass through a coarse sieve and return to saucepan. Let it just come to a boil, then add two teacupfuls sugar to each qt. of berries used. Stir sugar in well and boil gently three or four minutes, then pour into moulds or a glass dish.

MRS. H. S. BALL.

CRANBERRY SAUCE.

To one qt. of cranberries put one cupful

of cold water and stew ten minutes; add two cupfuls of white sugar and cook ten minutes longer. Pour into a mould and it will jelly.

P—.

APPLE JELLY.

Wash and cut into small pieces any tart, juicy apples—red makes the handsomest jelly but do not peel or core them. Put them into a granite or porcelain kettle with sufficient water to about cover them, and cook slowly until very soft. Pour into a cheese cloth bag and hang up to drain over night. Do not squeeze pulp if you wish jelly to be clear. To three cupfuls of juice allow two and one-half cupfuls of sugar and juice of half a lemon. Put the lemon with the fruit juice and boil rapidly for twenty minutes before adding sugar, which must be heated very warm in the oven. Care must be taken that it does not heat too rapidly or it will melt. Boil about five or ten minutes after putting in sugar, skimming often. Have ready a pan in which a cloth is spread, and on this place the glasses with a teaspoon in each glass. Put cold water in the pan so that it will come to about an inch upon the glasses. Pour the hot juice into the glasses and when partially cool remove the spoons. When cold cover with tissue paper wet in brandy or alcohol. MISS PERRY, Monterey.

CURRANT JELLY.

Use currants without picking from the stems. Put into the kettle and just cover with water and cook in the same manner as for apple jelly.

MISS PERRY, Monterey.

CURRANT JELLY WITHOUT COOKING.

Press juice from currants through a colander; strain juice, not too thin. For every cupful of juice use a cupful of white sugar. Mix thoroughly, stirring juice and sugar with large spoon in a preserving kettle as this insures success. Skim off any white foam that comes on top. Seal into pt. fruit jars and let stand in sun two or three days. Wrap jars in brown paper, keep in cool, dry place, as heat, light and moisture spoils all currant jelly. Warranted to keep six months, possibly longer. MRS. WILL JACKS, Pacific Grove.

QUINCE JELLY.

Remove core and skins entirely. Add one pt. of water to one gallon of fruit and boil until soft, then strain. Weigh juice, boil twenty minutes, add one lb. sugar to one lb. of juice as it is weighed before boiling. Boil fifteen minutes. MRS. J. R. DIXON, Stockton.

APRICOT JELLY.

Have rich, ripe apricots, rub all dust off with a dry cloth, then separate pits and put fruit into a porcelain kettle and cook very slowly on back of stove (all day and night if necessary), till the whole is quite juicy. Do not use water at all. Strain through a cheese cloth bag or wire sieve, and press with a spoon very gently till all juice is extracted. To each cupful of juice add a cupful of sugar. Put juice in a kettle and when it comes to a boil add the thoroughly heated sugar and boil twenty minutes. The pulp will make butter.

MRS. C. HUDSON.

GOOSBERRY SOY.

5 lbs. goosberries,
 3 lbs. brown sugar,
 1 pt. vinegar,
 1 teaspoonful salt,
 1 tablespoonful cinnamon,
 1 small tablespoonful cloves.

Boil slowly for four hours.

MRS. N. E. BECKWITH, Los Gatos.

SPICED CURRANTS.

5 lbs. currants,
 4 lbs. brown sugar,
 2 tablespoonfuls of ground cloves,
 2 tablespoonfuls of cinnamon,
 1 pt. vinegar.

Boil two hours or more until quite thick.

MRS. C. K. TUTTLE, Pacific Grove.

SPICED CHERRIES.

Pit cherries; place in preserving kettle with two lbs. of sugar to one qt. of vinegar, with spices to taste. Scald all together and put up hot in bottles and seal.

MRS. A. J. GOTTSCHALL.

PICKLED CHERRIES WITHOUT COOKING.

Prepare cherries by stemming, but not pitting; put into bottles, then take two lbs. of sugar to one qt. of vinegar, with spices to taste. Scald, but do not boil vinegar. When cold pour over cherries and seal bottles.

MRS. A. J. GOTTSCHALL.

PICKLED GRAPES.

1 qt. vinegar,

1 qt. sugar,
 1 qt. water,
 ½ cupful whole cloves,
 ½ cupful each cinnamon and allspice.

Boil to syrup. When cold pour over nice plump grapes which have been carefully looked over, cut in small bunches and placed in jars. Tie up or seal and put away for one month before using.

MRS. JOB WOOD.

PICKLED PEACHES.

Take clingstone peaches, rub with a coarse cloth to remove all fuzz. Take two lbs. sugar one qt. vinegar, with spices to taste; heat and pour over peaches and allow them to stand over night. In the morning scald thoroughly and seal while hot.

MRS. A. J. GOTTSCHALL.

SWEET PICKLED PEACHES.

Take good ripe, solid freestone peaches and peel them. To ten lbs. of peaches put seven lbs. of brown sugar and three pts. of mild cider vinegar. Dissolve sugar in vinegar. Pierce each peach with piece of stick cinnamon and a clove. Put peaches in a jar and pour syrup over them, having previously added to it two tablespoonfuls of loose spices. Place jar in a boiler which has a false bottom, pour in cold water to about the middle of jar and heat slowly. Put a plate over jar, bottom side up. Try with a broom straw and when tender they are done. Fellenburg prunes are delicious pickled the same way.

MRS. E. B. CAHOON, Soquel.

SWEET PICKLED PEACHES.

Rub fur off peaches with coarse cloth, or

pare if desired; stick three cloves in each peach. For seven lbs. of fruit put three lbs. sugar and one pt. of vinegar. Boil and pour over fruit four successive days, then cook together; when tender dip peaches out with perforated skimmer; boil syrup until thick; pour over fruit while hot. Add spices of all kinds and allow them to boil each time with syrup.

MRS. G. B. RICHMOND.

PICKLED PEARS.

10 lbs. of winter Nelis pears,
 3 lbs. of brown sugar,
 2 qts. of cider vinegar,
 1 pt. of water,
 1 tablespoonful whole allspice,
 ½ tablespoonful whole cloves,
 1 tablespoonful of stick cinnamon,
 1 tablespoonful of pepper-corns.

Peel pears and steam them until you can pierce them easily with a fork. Place them in a jar and pour over them the boiling hot spiced vinegar. In two days pour off vinegar, and heat it boiling hot and return to pears. In two days more repeat. Keep in a cool, dark place.

MRS. GEO. ABBOTT.

SWEET PICKLED STRAWBERRIES.

Remove the calyx from six qts. of ripe strawberries. Put into a stone jar—first a layer of fruit, then a sprinkle of cinnamon and cloves, alternating thus until all are used; bring to a boil two coffee cupfuls of vinegar with two and a half pounds of sugar; skim and pour over fruit. Let them stand over night and in the morning drain off syrup. Boil up

and pour on the berries as before. The next morning boil all together gently for twenty minutes, then pour into jars and cover.

MRS. W. H. SEALE.

PICKLED FIGS—(Dark).

10 lbs. figs,
5 lbs. sugar,
1 qt. vinegar,
2 ounces each of cloves, cinnamon and
allspice.

Put spices in a thin muslin bag, dissolve sugar in vinegar, and cook the figs slowly, a few at a time till all are done. Then put them all back in the syrup and cook until the syrup is sufficiently thick. Put in jars and seal.

MRS. THOS. FLINT, San Juan.

PICKLED FIGS—(White).

7 lb. of fresh figs,
3 lbs. of sugar,
1 pt. of vinegar,
2 lemons sliced,
A handful of whole cloves,
A few sticks of cinnamon.

Boil only a few moments before removing the figs. Continue boiling the syrup until about sufficient to cover, and pour it over the figs. It may be necessary to drain it off and boil it more the next day. Seal in jars.

MRS. H. A. MITCHELL, Palo Alto.

PICKLED DAMSON PLUMS.

5 lbs. of fruit,
5 lbs. of sugar,
2½ pts. of vinegar,

2 oz. of mace,
 1 ozs. of cinnamon,
 1 oz. of cloves.

Add spices to vinegar, let it come to a boil and pour over the fruit and sugar. Cover close. Turn off and scald syrup for five successive days. The sixth day let fruit, spices and all come to a boil. These will keep for years.

MRS. E. L. BAKER.

PICKLED WALNUTS.

Pick green; when they can be easily pierced with a needle put into brine strong enough to bear an egg. Let them remain nine days, stirring and changing brine often. Drain and expose to the sun until quite black. Scald in boiling water. To a hundred walnuts allow one gallon vinegar, one oz. cloves, one oz. allspice, one-half oz. nutmeg, one oz. black pepper. Boil vinegar and spices together fifteen minutes. Strain and pour over them boiling hot. Tie in thin muslin a teacupful mustard seed and tablespoonful of grated horse-radish. Put in bottles and seal tight. Better if kept six months before opening.

MRS. WALKER.

PICKLED WATERMELON.

Cut the hard, green rind of the melon into thin squares or fancy shapes, after removing the peeling. Then make a syrup of equal parts of brown sugar, vinegar and water with as many kinds of whole spices as are desired—cloves, cinnamon and allspice are sufficient. Place the pieces in this juice and cook slowly until the pieces become clear and glue colored. Place in an earthen jar or glass can.

MRS. C. F. BARKER.

PICKLED ONIONS.

Pour boiling hot salt water over small onions and let stand until cool, three times—once before and twice after peeling. Then cover with spiced vinegar poured on while hot. Use pieces of horse-radish root, celery and nasturtium seed, a few red peppers, and any other prepared spices in the vinegar. These pickles are crisp and brittle, and much better than the bottled onions sold in groceries.

MRS. H. A. MITCHELL, Palo Alto.

GREEN TOMATO SOY.

4 qts. of tomatoes,
 4 large onions,
 12 green peppers,
 1 teacupful of salt,
 A handful each of cloves, cinnamon
 and allspice,
 Vinegar sufficient to cover tomatoes.

Slice tomatoes and onions, place them in layers in a jar, sprinkling the salt over each layer, and let them remain over night. Tie spices in a thin bag. In the morning drain the water from the tomatoes, put them in the hot spiced vinegar and cook till tender.

MRS. R. L. PORTER.

MIXED PICKLES.

4 green peppers, sliced thin,
 150 small cucumbers,
 1 head of cauliflower,
 1 head of white cabbage,
 2qts. of small white onions,
 1 qt. of tender string beans,
 A root of grated horse-radish.

Slice cabbage and break cauliflower apart. Make a strong brine that will bear up an egg. Scald separately in boiling water, cabbage, cucumbers, onions, and cauliflower. Put all in the brine for twenty-four hours, except the peppers and horse-radish. To sufficient vinegar to cover all, add one-half oz. of turmeric, one oz. black mustard seed, and one teaspoonful black pepper.

MRS. W. J. HILL.

MUSTARD PICKLES.

6 small green peppers,
 2 qts. of little onions,
 2 qts. of beans,
 2 qts. of small cucumbers,
 2 qts. of cauliflower.

For brine use one tablespoonful of salt to one quart of water. Let them stand twenty-four hours, drain, and they are ready for dressing. To each quart of vinegar add three tablespoonfuls mustard, one cupful brown sugar, one-half cupful flour, one-half oz. curry powder, same of celery seed; boil all together for five minutes, then pour over pickles. The dressing should be like thick cream.

MRS. E. F. HAWKINS.

GREEN TOMATO PICKLES.

One box of green tomatoes. Slice tomatoes in three or four slices, according to size, throwing away a thin slice from each end, and put in a jar in layers, sprinkling salt between each layer. Put a weight on and let them remain over night. In the morning drain through a colander. Make the first syrup of three qts. water, two cupfuls vinegar and one

cupful brown sugar. Allow syrup to boil, and then put the tomatoes in (a few at a time) and let them simmer a few minutes. Strain through a colander. Make a second syrup of two qts. water, one qt. vinegar, two coffee cupfuls sugar and one tablespoonful each of cloves and cinnamon. Put spices in a thin muslin bag. Heat syrup, and when boiling hot put tomatoes in (a few at a time) and boil fifteen minutes. Put in a stone jar; keep in a cool place, and in a few days they will be ready for use. Use none but best cider vinegar.

MRS. E. B. CAHOON, Soquel.

GREEN TOMATO PICKLES.

One peck of hard green tomatoes, a few small onions, if desired. Slice tomatoes in about one-half inch slices, salt well in layers, and let stand over night. In the morning drain off salt juice, place tomatoes in a porcelain kettle and cover with vinegar. Add one cupful sugar and one teaspoonful of all kinds of spices tied in small bags. Cook slowly for one hour or until tomatoes are well cooked through, but not soft. MRS. C. F. BARKER.

SMALL CUCUMBER PICKLES.

Make a brine of a heaping tablespoonful salt to a qt. of water, heat boiling hot and pour over cucumbers and let stand twenty-four hours; then take out and wash or rinse, and pour over them a solution of vinegar and water, half-and-half, boiling hot, with a lump of alum size of small walnut dissolved in it; let them stand until scum rises, which will be in two or three days, then rinse and wipe them

from that solution. Wipe out jars, then for last vinegar use one gallon of good cider vinegar, one qt. brown sugar, one-half pt. white mustard seed, one oz. celery seed, and one oz. each of cinnamon, allspice and cloves. Use unground, put all in vinegar loose and boil a few minutes hard, then pour hot over pickles in the jar. Have layers of horseradish between cucumbers, using plenty, as it helps to keep the pickles.

MRS. E. F. HAWKINS.

CUCUMBERS IN OIL.

Wash and slice in thick slices without paring, fifty large cucumbers. Cover with weak brine and let them stand twenty-four hours; drain, and mix with the cucumbers two tablespoonfuls whole mustard, one tablespoonful celery seed, and one cupful salad oil. Add enough cold vinegar to cover.

MRS. H. A. MITCHELL, Palo Alto.

OIL PICKLES.

Select small cucumbers, wash and dry them so that the black spots rub off. Then sprinkle with plenty of salt and set the dish so that the water will drain. Let stand all night. Take small onions, one-fourth as many as cucumbers, and put these in another dish and then drain all night, after being sprinkled with plenty of salt. In the morning mix all together with mustard seed, celery seed and the best vinegar and olive oil. Use about three tablespoonfuls of oil to a two qt. jar.

MRS. F. N. NOBLE. Pacific Grove.

Beverages

“We will drink the table round.”

—SHAKESPEARE.

COFFEE.

To make an excellent cup of coffee get good grain coffee, well browned, and have your grocer grind it for you. Use one large tablespoonful of ground coffee to every person; settle with egg. Pour on boiling water, boil thoroughly for one minute, then set aside a few minutes to settle.

MRS. A. J. GOTTSCHALL.

TWO METHODS OF MAKING COFFEE.

Drip Coffee.

Drip coffee is made by using either a French coffee-pot or a coffee-pot with a sack attached to a ring which fits into the mouth of the pot. Mocha and Java, half of each, is a favorite mixture. Some prefer an equal mixture of Mocha, Java and Costa Rica. Have coffee ground very fine, and use a heaping tablespoonful to each cup of water and add an extra spoonful for the pot for every four or five cups wanted. Put coffee into the perforated cylinder vessel, or the sack, and pour the required amount of actively boiling water over it. If you wish to abstract a little more of the coffee strength pour the coffee into another vessel and turn again over the grounds.

Coffee Made With Cold Water.

Have coffee ground moderately fine and use same amount as in above recipe, one tablespoonful to a cup of water. Put coffee in the pot, stir into it a little egg to settle it and over it pour required amount of cold water. Place where it will heat very gradually until it reaches the boiling point, but remove before it actually boils. Place on cooler part of the stove where it will keep warm, but not boil, and allow it to remain for ten minutes longer. In serving coffee place cream and sugar in the cup and pour coffee over.

MRS. A. A. WETHERILL.

BLACK COFFEE.

Make coffee after any good recipe and use either kirsch wasser or brandy for burning. After coffee is poured into cups, sweeten, put in a teaspoonful of the kirsch wasser or brandy, light it, allow it to burn itself out; or, put a napkin over the cup on which place the sugar and a teaspoonful of liquor, light it with a taper or match, stir sugar slightly and when burned out remove napkin and stir coffee before drinking. A favorite way of preparing sugar for black coffee, is to put the sugar into a deep dish, pour over it liquor, light it, and while burning stir sugar lightly by lifting and pouring from a spoon. When burned out, put a teaspoonful or more, as desired, into each cup of coffee.

MRS. H. S. BALL.

BURNING SUGAR FOR COFFEE.

An attractive way to burn sugar for black

coffee is to take a grape fruit, or a very large orange, slice off one-third of fruit (discard) and remove pulp from remainder. Cut just enough of the yellow rind from the bottom to permit it to stand well on a plate. Into this shell place the sugar, pour over the brandy, and light after sending to table. The flavor given from the fruit will be exceptionally fine.

MRS. GEO. LITTLE, Pacific Grove.

CHOCOLATE.

Use one small tablespoonful of chocolate to each cup of milk. Let it just come to a boil and serve with a little whipped cream put on the top of each cup. MRS. A. A. WETHERILL.

ICED TEA.

Mixed tea makes a better cold drink than either black or green. Strain it into a perfectly clean bottle and keep on ice. When a drink is wanted, pour glass three-fourths full, sweeten lavishly and fill up glass with broken ice. Drink without cream. MRS. A. A. WETHERILL.

CREAM NECTAR.

2 lbs. white sugar,
 2qts. water,
 2 ozs. tartaric acid,
 2 tablespoonfuls flour,
 Whites of 2 eggs.

Mix water, sugar and acid, and let it get lukewarm. Beat eggs to stiff froth and mix with flour. Stir all together and boil three minutes. Bottle. Put three tablespoonfuls of the nectar in three-fourths glass of ice water, add one-half teaspoonful soda and flavoring

to taste. Stir vigorously and drink. Very nice on warm days. MRS. H. M. FROST.

RASPBERRY ACID.

Dissolve six ozs. tartaric acid in two qts. of water; pour it over twelve lbs. of red raspberries in a large bowl. Let it stand twenty-four hours. Strain without pressing. To one pt. of this liquor add one lb. of white sugar. Stir until it dissolves and bottle, but do not cork for several days, when it is ready for use. To serve, put two or three tablespoonfuls of the acid in each glass and fill with cold water.

MRS. H. A. MITCHELL, Palo Alto.

RASPBERRY SYRUP.

Take seven baskets of raspberries, add five tumblers of water and two ozs. tartaric acid. Put this in a crock and let it stand for twenty-four hours, after which put in a bag and drain for twenty-four hours. Add seven lbs. sugar and let come to a boil. Skim, and set away to cool; bottle and cork. MRS. D. J. SPENCE.

RARSPBERRY VINEGAR.

Put the raspberries in a stone jar (not earthen or glazed ware) cover them with vinegar and set in a cool place for three or four days. Strain through a bag, same as for jelly; put two lbs. of sugar to three pts. of juice, and boil about twenty minutes, or until a little thick. Bottle, and cork. It does not require sealing. MRS. W. C. WATERS.

UNCOOKED FRAPPE.

One dozen lemons squeezed as for lemon-

ade, six cupfuls sugar, six sliced bananas, one teacupful crushed strawberries, one teacupful crushed raspberries, three large oranges sliced thin. Let set until sugar thoroughly dissolves and the fruit juices are mixed, then add water to taste and serve. Miss TUCK, Pacific Grove.

ORANGE PUNCH.

Two oranges (juice only), one cupful sherry, two cupfuls sugar, white of one egg. Mix juice, sugar and sherry together and heat to boiling point: add well beaten white, mix thoroughly and let simmer five minutes; strain through muslin and when very cold pour over oranges and bananas, cut in small pieces, and candied cherries. Put fruit in frappe glasses and pour the syrup over.

MRS. FRANCIS HILLS.

MR. GWIN'S RECIPE FOR MAGNOLIA PUNCH:

1 goblet brandy,
 2 goblet's Jamaica rum,
 1 teacupful green tea drawn in a pt.
 boiling water,
 8 tablespoonfuls currant jelly,
 1 goblet fine white sugar,
 Juice of 4 lemons,
 4 lemons cut in slices,
 4 oranges cut in slices,
 A few slices of pineapple,
 2 qts. champagne,
 Plenty of ice.

Use only one cupful tea after it is drawn. Every drop of water hurts the punch.

MRS. H. W. SEALE.

AUSTRALIAN GINGER BEER.

Boil for three hours two lbs. sugar and three ozs. crushed ginger root in two gallons of water, then take the whites and shells of three eggs, beat well together, add one teaspoonful of lemon, and let it ferment for one night before using. MRS. W. J. BLACK.

BLACKBERRY CORDIAL.

Simmer blackberries till they break; strain, and to each pt. of juice add a lb. white sugar, one-half oz. cinnamon, one-fourth oz. mace, two teaspoonfuls extract of cloves. Boil fifteen minutes and when cool add a little brandy, though brandy is not an essential. Other fruit cordials the same way.

MRS. A. A. WETHERILL.

BLACKBERRY WINE.

Three lbs. sugar to one gallon of berries. Let stand until they ferment, then strain. Boil five minutes and put in bottles or jugs and cork tightly. Let it remain six weeks before using: MRS. W. J. BLACK.

BLACKBERRY WINE.

Berries should be ripe and plump. Put into a large wooden or stone vessel with a tap. Pour on sufficient boiling water to cover them. When cool enough to bear your hand bruise well until all the berries are broken. Cover up, let stand till berries begin to rise to top, which will occur in three or four days. Then draw off the clear juice in another vessel, and add one lb. sugar to every ten qts. of the liquor, and stir thoroughly. Let stand six to

ten days in first vessel with tap. Then draw off through a jelly bag. Steep four oz. isinglass in a pt. white wine for twelve hours; boil it over slow fire till all dissolved, then place dissolved isinglass in a gallon of blackberry juice, give them a boil together, and pour into the vessel. Let stand a few days to ferment and settle; draw off and keep in a cool place. Make all other berry wines in the same manner.

MRS. A. A. WETHERILL.

EGG NOG.

(For six glasses.)

6 eggs,

1 pt. rich milk,

6 tablespoonfuls sugar,

½ pt. best brandy,

A little Jamaica rum and nutmeg.

Beat yolks and sugar thoroughly; beat whites separately till very stiff; mix beaten yolks and sugar with milk and fill glasses half full with this. Grate in a little nutmeg; put brandy and rum together and divide evenly in the six glasses; over this put beaten whites. Stir very little with small spoon so as to make whites form into nuggets.

MRS. FRANCIS HILLS.

KOUMISS—FOOD AND HEALTH.

Into one qt. of new milk put one gill of fresh buttermilk and three or four lumps of sugar. Mix well and see that the sugar dissolves. Put in a warm place to stand ten hours, when it will be thick. Pour from one vessel to another until it becomes smooth and

uniform in consistency. Bottle and keep in a warm place twenty-four hours—it may take thirty-six hours in winter. The bottles must be tightly corked and the corks tied down. Shake well five minutes before opening. It makes a very agreeable drink, which is especially recommended for persons who do not assimilate their food, and for young children. May be drank as freely as milk. Instead of buttermilk, some use a teaspoonful of yeast. The richer your milk, which should be unskimmed, the better will be your koumiss.

MRS. S. W. CONKLIN.

Candies

“Sweets to the sweet.”—SHAKESPEARE.

FRENCH CREAMS—(COOKED).

Take two cupfuls of granulated sugar (cane sugar is preferable), a quarter of a spoonful of cream of tartar, and six table-spoonfuls of cold water. Mix these thoroughly in a saucepan before heating. Do not stir the syrup while boiling and keep it covered. Boil it until a small quantity dropped in water becomes the consistency of honey. Let the syrup become cold, then stir until it creams. Turn out on kneading-board, add a few drops of flavoring, and knead.

TO MAKE CHOCOLATE DROPS.—Mould small balls of the cream, flavored with vanilla, and place them on a platter pressing each into the desired shape. Melt unsweetened chocolate in a double boiler and drop a small quantity from a spoon on each.

DATE CREAMS.—With a knife remove the seed from a perfect date and replace with a small quantity of the French cream.

WALNUT CREAMS.—Take a portion of the French cream, shape into balls about the size of a walnut and press a walnut meat upon either side. Lay them away for a few hours to dry.

TO MAKE NOUGAT.—Divide the cream into three portions. Line a small cardboard box with waxed paper, and place in it a layer of white cream flavored with vanilla. Sprinkle with nuts. Color the next portion pink, flavor with strawberry, and put a layer of it in the box, covering with nuts. Flavor the last portion with vanilla and work grated chocolate into it until it is quite dark. Put a layer of this in the box and set it in a cool place for a day, or until it is firm. Turn out and cut into small squares.

MRS. A. L. MITCHELL.

FRENCH CREAMS—(WITHOUT COOKING).

Materials required:

- 2 lbs. confectioner's sugar, triple x,
- 1 cocoanut,
- $\frac{1}{2}$ cake Baker's chocolate,
- $\frac{1}{2}$ lb. walnuts, shelled,
- $\frac{1}{2}$ lb. almonds, blanched and shelled,
- $\frac{1}{2}$ lb. dates, stoned,
- Whites of two eggs, same amount of water,
- 1 tablespoonful of vanilla, scant,

Prepare the cream as follows:

Always use confectioner's sugar rolled and sifted.

Beat whites of two eggs and put in a tumbler, mark the quantity; pour in a dish and add the same amount of cold water as you had egg in the tumbler, and the scant tablespoonful of vanilla. Stir well together and add slowly the two pounds of sugar. Stir

with a silver spoon until well mixed. This is the foundation for all cream candies.

FOR CHOCOLATE DROPS.—Take part of the dough on your board, beat in a little more sugar, roll about an inch thick. Cut in small pieces, with a silver knife, and roll into balls and set aside to harden. Have prepared the half cake of chocolate, melted, but not allowed to boil, drop in the balls, remove with a fork, place on paper and set in a cool place to harden.

FOR WALNUT CREAMS.—Cut other small pieces and shaping put halves of walnuts on each side.

FOR ALMOND CREAMS.—Roll almonds in pieces of dough and then in granulated sugar, shaping nicely.

FOR DATE CREAMS.—Fill the opening in dates with dough and roll in granulated sugar.

FOR COCOANUT CREAMS.—Roll in dough as much cocoanut as it will take, roll out and cut into squares; some can be rolled into balls and covered with chocolate.

Any other fruit may be used, but the cream is made the same. MISS A. CAMPBELL, S. F.

MOLASSES CANDY.

2 cupfuls of molasses,
1 cupful of brown sugar,
Butter size of a walnut.

Boil twenty minutes, then add
2 teaspoonful of cream tartar,
1 teaspoonful of soda,

1 tablespoonful of vinegar.

Turn into a buttered dish until cool enough to pull.

MISS LOTTIE CLARK.

PRAULINES.

2 cupfuls of granulated sugar,

$\frac{2}{3}$ cupful of water,

$\frac{1}{3}$ cupful of vinegar,

Butter size of a walnut.

Boil until it ropes from the spoon; then stir in one quart of peanuts and stir until white.

MRS. E. F. HAWKINS.

ALMOND CANDY.

To each cupful of sliced almonds add one cupful of granulated sugar. Butter skillet well. Put in sugar first and then the almonds. As soon as sugar begins to dissolve, stir the above with well-buttered spoon and continue stirring slowly until a light brown, then pour on buttered platter and spread with a spoon.

MRS. THOMAS HARRIS.

PANOCHÉ.

Three cupfuls brown sugar and one cupful of cream. Stir together well, and cook until it will make a soft ball when dropped in cold water. Before removing from fire, stir in one cupful of copped walnuts. Remove from stove and beat the whole until it begins to cream. Pour quickly into a pan and when cooling cut into squares.

MISS FLORA CONOVER,

Pacific Grove.

BROWN ALMOND BAR.

Ten lbs. sugar, large spoon cream tartar,

and when it begins to boil add six lbs. almond nuts after having picked out all shells and dusted the nuts thoroughly; stir slowly keeping the sides of the basin washed until nuts are as brown as wished and slide off the spatula easily when raised up; pour out between iron bars about one inch thick; when cold enough not to run, cut into bars with butcher knife and mallet. MRS. J. F. HAY.

H. B. KESSLER



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elsewhere.

Spanish Dishes

“Peter Piper picked a peck of pickled peppers.”

Onion is used in stews in large pieces; take out before serving.

To skin green peppers put them into the coals, cook on all sides, then put in cold water.

To skin tomatoes put them into boiling water for a few minutes.

TONGUE WITH SPANISH SAUCE.

One fresh beef tongue, one bottle of olives, two dozen large, clean, bright, dry Chili peppers, one teacupful (ordinary size) of best vinegar, or, better still, squeeze the juice of two lemons into the cup and fill with vinegar, one teaspoonful of powdered summer savory, two tablespoonfuls finely chopped onion (should be small green onions, but dry will do), salt and olive oil as you like it. Some may, or will, try to make it without the oil. Do not waste your time, for the oil is the secret of this delicious dish. Dissolve a half teacupful of salt in enough boiling water to cover the tongue, cook until done, and only done, or you will have rags. When cool remove the skin and cut into very thin slices, and the tongue is ready for the sauce. Cut open the peppers the long way, take out every seed and vein, cut off the stem end, drop the skins into an agate kettle of boiling salted water (half cupful of salt). Press the skins under the water and

keep at boiling heat for two hours, but the water must not even simmer, or you will find both taste and color gone. Skim into chopping bowl—be sure all the water is pressed out—chop until you have a glowing mass of red pulp; press through a sieve to remove skins, and your sauce is ready to season. Do not put in all the salt needed, as the olives will add salt. Add oil and vinegar by the spoonful; no danger of curdling. Put in olives last. Dip each slice of tongue into the sauce, pile the slices into a deep dish and pour over them the remaining sauce; serve the next day on white platter and decorate with the small blanched stems of celery, which is exceedingly pretty against the red sauce. The sauce should be red and will be if your peppers grew the same year you make the sauce. It is delicious with roast turkey, cold ham, fried oysters, or with simply good bread. MRS. U. HARTNELL.

MEXICAN FRITTERS.

(From "Land of Sunshine.")

1½ lbs. of flour,

1½ pts. of milk,

1 egg,

A pinch of sugar and salt,

3 teaspoonfuls of baking powder.

Mix the flour, baking powder, sugar and salt together and sift. Beat the egg and mix it with the milk; beat again, then add to the other ingredients and stir thoroughly. Batter should be as thick as rather thick pancake batter. Have some lard hot as for frying doughnuts; dip the mould carefully into the batter,

just enough to cover the bottom, then shake it gently in the lard until the fritters float away on the lard. When it is cooked to a golden brown take it out with a fork. Continue to dip the mould first in the batter then in the lard, until all the batter is used up. Then either dip the cakes in a simple syrup of sugar and water, or powder with sugar. Any fancy mould can be used, or two spoons with the bowls facing each. LINDA BELL COLSON.

ENCHILADAS.

To make the tortillas (or cakes) take three teacupfuls flour, one cupful cold water and a teaspoonful salt; mix into stiff dough, roll very thin the size of a pie tin and bake on top of stove; pile one on top of another on a plate and cover with a napkin to keep soft. Take about one dozen dried Chili peppers, cut open and take out seeds and veins, put into agate kettle of boiling water, keep at boiling heat till peppers are soft. Press out water, and chop fine in a chopping bowl, then press through a sieve to remove skins. Put two heaping tablespoonfuls of lard in a frying pan; when hot, put salt, two cloves garlic cut fine and mashed, one heaping tablespoonful flour fried brown, then add Chilis and sufficient boiling water to make thick sauce. Into this sauce while hot, dip one tortilla (or cake) at a time (they are better fried first in hot lard, but it is not necessary), place open on a large plate, spread on thick layer of grated cheese, a teaspoonful onion chopped fine, and strength taken out by soaking in hot water for a few moments, a layer of hard boiled eggs cut into

slices, and four or five olives. Cover this with Chili sauce, roll, and put on a large platter. After all the enchiladas have been made, pour over them any remaining sauce, set platter into the oven and serve very warm.

MRS. L. H. GARRIGUS.

TAMALES.

6 lbs. beef flank,
 1 lb. dried Chili peppers,
 5 lbs. white dried corn,
 2 teacupfuls of olives,
 1 teacupful of raisins,
 2 medium sized onions,
 8 cloves garlic,
 1 teaspoonful of summer savory.

Boil meat in warm water seasoned with salt only till soft, too much boiling renders it tasteless; when done cut into very small pieces and put into a kettle. Keep broth in which meat was boiled. Prepare Chili as for enchiladas, mash the garlic and put into Chili. Take two tablespoonfuls lard, when very hot fry onion, add two tablespoonfuls flour, fry brown, add Chili, salt and two teacupfuls of the gravy in which meat was boiled; pour this into kettle of stew, then the savory well powdered, pepper, olives and raisins. If stew is not rich enough add more gravy or hot water. Do not cook stew more than ten minutes.

Put corn into kettle of cold water with one tablespoonful of lime. Taste water and if it bites the tongue it is strong enough; boil till hull begins to peel; cool, then rinse in several waters rubbing between the hands until the hull and kernel separate. Grind on a metate,

then put it into a pan, add salt and about one teacupful of very hot drippings, also remaining gravy.

Wash corn husks and dry with a cloth; then on each husk spread about one table-spoonful of corn, fill with stew, cover with another husk spread with corn, tie on both ends and middle with small strips of the husks; trim off the ends. Cover bottom of a kettle with husks (to prevent tamales from burning) put tamales into it and pour over two quarts of hot water. Cover tight and steam about one hour; serve hot.

The above measure will make about seven dozen tamales. If chicken is substituted for beef count on one chicken for one and a half dozen tamales, but the chicken should not be boiled. If a metate cannot be procured a mortar can be used for grinding the corn.

MRS. P. ZABALA.

SPANISH SAUCE.

Take out seeds and veins of peppers just after they have turned red and before they have become dry. Put the cleaned peppers into a porcelain or granite kettle. Cover with boiling water and add one-half cupful of salt. Let the 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 sieve and put into a dish (not metal). Put back on stove, add vinegar and salt to taste, and allow to boil thoroughly. This should be of the consistency of catsup, so if it is too thick some water may be added. Bottle and seal while still hot. This makes an excel-

lent sauce for cold meats; especially tongue.

Before using mix with the sauce the juice of one lemon and a tablespoonful of olive oil. Pour this over the meat, which has been cut in thin slices, then add olives.

MRS. H. SAMUELS.

DRESSING FOR FOWLS.

Half loaf of stale bread soaked in cold water until bread is quite soft. Drain off the the water. Take three cloves of garlic, mash into a pulp, and one onion cut into very small pieces, and fry in three tablespoonfuls of lard, together with the fowls giblets cut in small pieces. After these have been fried add the bread, one chopped dressed tomato, salt and pepper and one cupful of olives. Stir very little and set back on stove for about ten minutes.

MRS. P. ZABALA.

STEW.

2 lbs. stew meat.

1 tablespoonful flour,

1 tomato,

1 green pepper,

1 clove garlic,

$\frac{1}{4}$ small onion.

Cut meat into small pieces, put into kettle cook well, (if meat is lean fry in lard) add garlic cut very fine and mashed, onion, tomato skinned and cut into small pieces, green pepper, salt and pepper; into this put one tablespoonful flour fry it brown, enough boiling water to make a rich stew. Cover and cook slowly for about one-half hour. Chili sauce

can be used instead of tomatoes and green peppers.

MRS. A. J. ABBOTT.

STEAK.

Fry brown a medium sized onion; add to this four tomatoes and two green peppers sliced thin, salt, and stew down to a thick sauce. When the steak has been fried and placed on a platter, turn the sauce into the meat pan for a few minutes, then pour over the steak and serve.

MRS. C. K. TUTTLE,

Pacific Grove.

TRIPE.

Wash and stew about two pounds of tripe; when tender cut in narrow strips. Have ready a skillet with hot butter, put in the tripe and allow to simmer slowly, then pour on the sauce and cook together for one-half an hour.

SAUCE.

1 can tomatoes,
1 dry onion,
2 red Chili peppers,
A little parsley.

Boil well, then strain, add a little butter and flour and cook briskly on tripe.

MRS. G. B. RICHMOND.

STEW WITH ALMOND SAUCE.

1 lb. meat or 1 small fowl,
4 ounces (about one handful) shelled
almonds,
3 medium-sized tomatoes,
1 slice dried bread,

1 small onion,
3 cloves, an inch stick of cinnamon,
1½ dozen seeded raisins,
Small bouquet of parsley, thyme, and
bay leaf

Fry the onion and spices in three table-spoonfuls of lard; when browned, remove and fry the almonds, raisins, and bread, and mash to a smooth paste. Boil the tomatoes separately and pass through a sieve. After frying a few moments, add the paste, raisins etc. The prepared ingredients are now ready to be placed in the sauce pan in which the meat has been cooking about two hours. In a half hour more the meat will be ready for the table when capers and olives may be added.

BERTHA B. WILCOXEN.

ABALONES.

Two large red abalones. Clean well, cut off outside rim and put in a clean canvas bag and pound until they become a mass of pulp. Remove from bag and boil in enough water to cover them for five minutes. The water must be hot when the fish is added—Pour off the water and save it—Chop the abalones fine in a chopping bowl. Remove the seeds and veins from eight large Chili peppers. Put in oven two minutes and then in hot water to boil for five minutes. Pass through a sieve or work into a creamy mass with the hand removing all the skin. This is easily done with the hand by adding a few spoonfuls of water and squeezing gently blowing away the skins. Fry in a slice of roll butter one-fourth inch thick one small onion and one clove of garlic until a light

brown. Add abalones, one spoonful flour, juice of a lime, salt and Chili sauce. Toss about until all are well mixed. Add liquor they have been boiled in and cook slowly thirty minutes.

MRS. T. HUGHES.

COD FISH STEW.

Soak four lbs. cod fish in cold water for ten hours, remove bones then tear into shreds. Brown one tablespoonful flour in two of hot olive oil, into it put two mashed cloves of garlic, two tomatoes cut into small pieces, one-fourth onion, and pepper. Pour boiling water enough to make a thick stew, put cod fish into this gravy and cook slowly for half an hour.

MRS. P. ZABALA.

TOMATOES.

2 large tomatoes,
1 medium sized onion,
4 green peppers,
Salt and pepper to taste.

Skin and cut tomatoes and peppers, cut onion very fine, fry in one tablespoonful hot olive oil, first onion then tomatoes and peppers till well done. Stir occasionally. Very good for warm meats.

Lard may be used instead of oil but sauce must then be served hot. MRS. J. B. PORTER.

STEWED BEANS.

Put one pint of red beans in cold water, boil quickly until soft, add boiling water if necessary. Put into a frying pan one and a half tablespoonfuls of lard, when hot add a large piece of onion, fry well, pour in the beans

(dry) and salt to taste, add one green pepper, or Chili pepper, fry well, stirring continually to keep from burning. Cover pan with the sauce in which beans were boiled. If there is not enough to nearly cover the pan add boiling water, cover, set back on stove to cook slowly and consume the sauce until left as dry as desired.

N. B—Take out onion before serving.

MRS. P. ZABALA.

RICE.

A tablespoonful of lard to a cup of rice. Melt your lard in a frying pan till hot, wash a cup of rice till clean, then fry it in the lard. Cut a piece of a small onion, and two or three tomatoes, salt and pepper and fry all together for about ten minutes on a slow fire, then fill your pan with cold water and boil it on top of stove, just as you would plain rice, until done.

MRS. J. H. HARRIS.

STEWED POTATOES.

Six medium sized potatoes peeled, and each cut into about eight pieces. Put two tablespoonfuls of lard into a frying pan, when hot put in the potatoes, fry well, and add one clove of garlic cut fine and mashed, a small piece of onion, one large tomato dressed and chopped, one green pepper without seeds, chopped, salt and pepper. Cover with warm water, and allow to simmer for one-half hour.

MRS. P. ZABALA.

EGGS IN TOMATO SAUCE.

Take one quart of cooked tomatoes and

pass through a colander. (A very carefully prepared sauce should be subjected to the sieve that no seeds appear). Place on the stove three dark green Chillis, allowing them to blister on all sides; then wrap them in folds of a cloth for a few moments when they can be easily peeled leaving digestible peppers. Take out the seeds and shred, add the chillis to the tomatoes. Have ready in a sauce-pan three tablespoons hot fat in which have been fried to a light brown a small onion and, if desired, a clove of garlic. When these are taken from the fat, add the tomato, allowing them to cook ten minutes. Lastly, break in six or eight eggs^{one} at a time. Salt to taste. The addition of a little thyme and parsley gives an agreeable flavor. Set the sauce-pan on back of the stove, cover, and cook very slowly twenty minutes. Garnish with olives when ready for the table. MRS. WM. F. SMITH.

POACHED EGGS SPANISH.

Make Spanish sauce of tomatoes, peppers, onions, etc., and when done drop in eggs. When poached take out carefully on platter and pour Spanish sauce around them.

MRS. H. L. BRADFORD.

OMELET.

6 eggs,
1 tomato,
1 green pepper,
1 green onion.

Beat eggs, add salt and pepper and green onion chopped fine. Should there be no green onion take small piece of dry onion finely chop-

ped and fry well before frying the following ingredients. Into a frying pan put one dessert spoonful of lard and when hot fry tomato and green pepper, then put in eggs. When browned on one side turn by placing a plate over the omelet and turning omelet onto the plate, then putting it back into the pan and brown on the other side. MRS. H. L. BRADFORD.

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WEIGHTS AND MEASURES

1 cup.....	makes $\frac{1}{2}$ pint
2 cups sugar or butter.....	make 1 pound
4 cups sifted flour.....	make 1 pound or 1 quart
3 cups meal.....	make 1 pound
4 tablespoonfuls.....	make 1 wine glassful
2 wine glassfuls.....	make 1 gill
2 gills.....	make 1 cup
$1\frac{1}{2}$ tablespoonfuls granulated sugar.....	make 1 ounce
2 tablespoonfuls flour.....	make 1 ounce
1 rounding tablespoonful solid fat.....	makes 1 ounce
4 teaspoonfuls salt.....	make 1 ounce
4 level teaspoonfuls.....	make 1 tablespoonful
10 ordinary sized eggs.....	make 1 pound

RULES FOR USING SODA

- 1 level teaspoonful to $\frac{1}{2}$ pint of molasses.
- 1 level teaspoonful to 1 pint of thick sour milk.
- $\frac{1}{2}$ level teaspoonful to 1 pint of sour cream.

HOW TO REMOVE STAINS. All stains should be removed before the articles are put in the washtub. The sooner a stain is treated the more readily it will yield to the treatment. Pour boiling water through fruit stains; when obstinate soak in a solution of oxalic acid. Wash vaseline stains in alcohol; paint in turpentine or alcohol; varnish, in alcohol; grass or other green vegetable stains in alcohol, kerosene or molasses; for stains from blood, meat juice, use white of egg in cold water. In the case of milk, cream, sugar or syrup stains, soak in cold water and wash with soap and cold water. Tar, wheel grease or machine oil stains should be rubbed with lard and allowed to stand a few minutes, then they should be washed with soap and cold water. Tea, coffee or cocoa stains should be removed with boiling water; if obstinate, with a weak solution of oxalic acid.—Maria Parloa, in Ladies' Home Journal.

Menu

BREAKFAST

Fruit

Mush

Meats Eggs Etc.

Griddle Cakes

Hot Bread and Coffee served with Meats

(Finger bowls placed at each plate, with Fruit.)

LUNCHEON

Soup

Deviled Crab Escalloped Oysters Patties, Etc,

Croquettes

Chicken or Meats

Salad

Dessert with Coffee

Wines if desired

(Finger bowls with dessert)

DINNER

Oysters on Half Shell

Soup

Fish

Celery Olives Radishes Salted Almonds, etc.

Entrees

Meats

Game

Salad

Cheese Crackers

Dessert

Black Coffee Finger Bowls

WINES—(If Used)

With Soup	With Meat
Sauterne or Sherry	Choice of Hock or Claret
With Game and Salad	With Dessert
Burgundy or Port	Champagne or Still White Wines

N. B.—Serve pieces of lemon with oysters.

Never serve two vegetables with one course.

Finger bowls should be one-third full and contain a slice of lemon, and in very hot weather a little ice.

The above menus are given for the benefit of young and inexperienced housekeepers. Each course is separated by dashes.

MRS. B. L. HOLLENBECK.

THINGS WORTH KNOWING

Celery can be kept two weeks by first rolling it in brown paper then in a towel and keeping in cool place. Before preparing for table, place in pan of cold water for an hour.

To restore curdled mayonnaise. place a tablespoonful melted butter, (which must be cold) in a round bottom basin and gradually work in mayonnaise. (This is for a small amount of mayonnaise).

Before using new enameled cooking utensils, grease inside with butter. This prevents cracking and chipping.

For cleaning water bottles, decanters and glass jugs, cut a lemon into small pieces, put into bottle with little water, and shake. Cut potato is also good.

To prevent glass-ware breaking when pouring hot liquids into them, put in a silver fork or spoon first, then pour in liquid. Let it remain for a few minutes after liquid is in.

Potatoes baked in their skins will always be mealy if a small end is cut off when put into oven, and when done taken out with a cloth and pressed well with the hands.

A pinch of soda placed in milk which is to be scalded will prevent it curdling.

The best thing for fish bone in the throat is a raw egg swallowed immediately.

Wine stains can be removed by pouring boiling water through the stain before it has had time to thoroughly dry, then let it remain in boiling water for few minutes.


To clean zinc, use a piece of soft flannel moistened with kerosene. Where the spots are of long standing use a little powdered Bath brick in addition to the kerosene.

The colors in cotton goods may be fixed by alum

or salt. Alum is the better agent, but salt is the cheaper and more convenient. Dissolve a pint of salt in four gallons of water and soak the garments in this for an hour. If alum is used allow one ounce to each half gallon of water. The solutions must be cold when the articles are soaked in them.

Badly tarnished brass may be cleaned with ease if it is first rubbed with vinegar and salt, or with oxalic acid. Follow with a good washing in soap and water and then polish with any of the cleaning preparations that are on the market.

To freshen a room, that has become stuffy from too much use or from tobacco smoke may be rendered sweet and habitable by placing half an ounce of spirits of lavender and a lump of salt of ammonia in a wide-mouthed fancy jar or bottle and leaving it uncovered. This is a pleasant deodorizer and disinfectant, filling the room with a delicate perfume.

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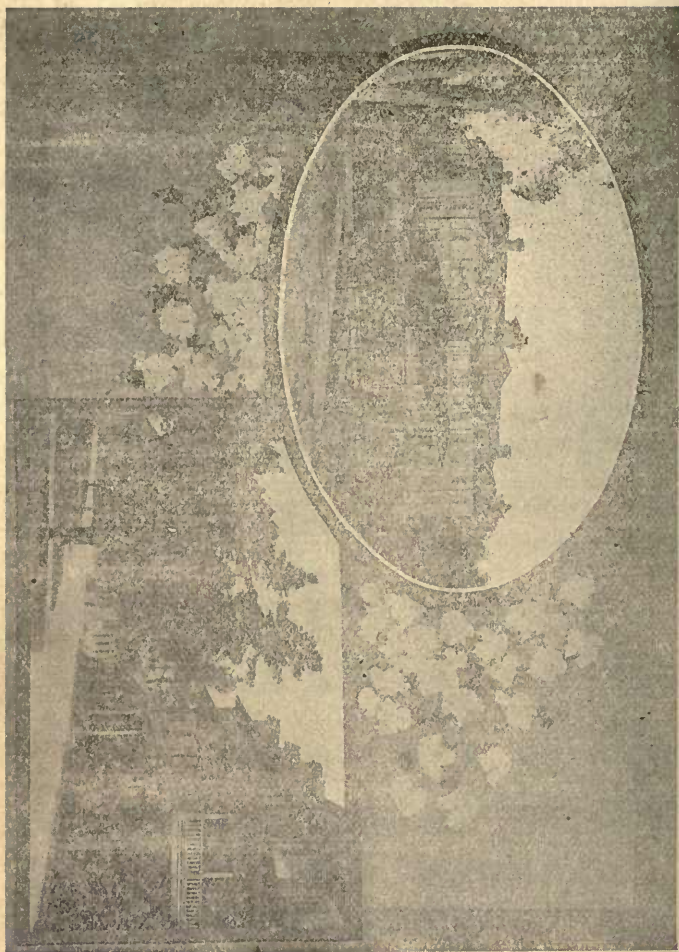
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THE WHOLESOME

BAKING POWDER

is made of Prof. Horsford's phosphatic acid powder, a pure bi-carbonate, and the finest starch. It is a strictly pure phosphate powder, and superior to all other baking preparations. It excels in baking strength and healthfulness, and produces biscuits, cakes, etc., that will retain their freshness longer than those prepared with ordinary baking powder, cream tartar or yeast.

It restores the phosphates, so essential to health, which are removed from flour in bolting, and on this account is recommended by physicians.

DIRECTIONS:—Use in same way as any other powder. For Biscuit two teaspoonfuls (or more if desired,) to a quart of sifted flour. Buckwheat, Graham, and whole wheat flours require more; Cake with eggs less. Any quantity may be used without producing bitter or other disagreeable flavors.

This powder excels all others in making cake of fine texture without impairing the most delicate flavors.