

HANOVER
COOK BOOK



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HANOVER
COOK BOOK

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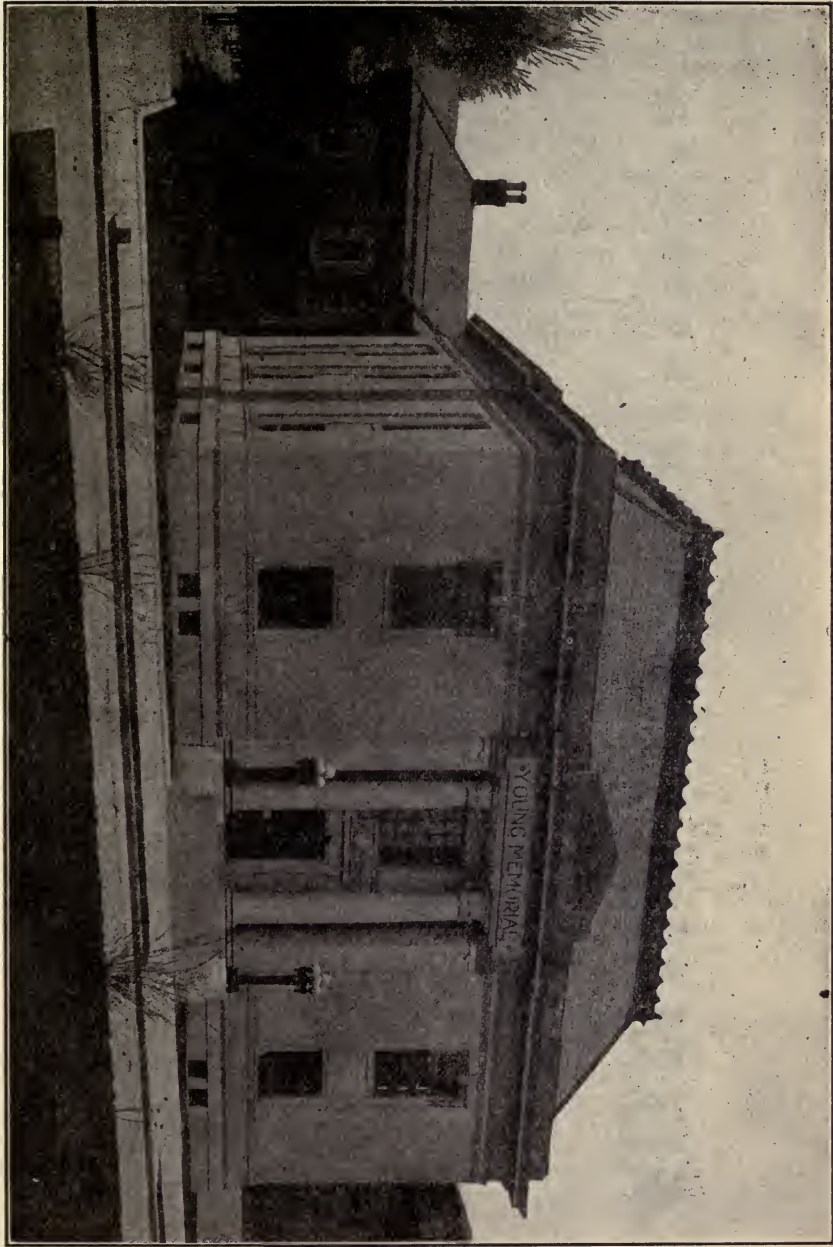
MRS. H. S. EHRHART.

MRS. WALTER W. SHULTZ.

MRS. G. D. GITT.

MRS. C. P. WOLCOTT.

*Deceased.



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TABLE OF CONTENTS.

Soups	8
Fish, Oysters, and Sauces	19
Meats	38
Eggs	58
Fruits, etc	63
Vegetables, Cheese Dishes, and Noodles.....	65
Salads and Dressings	82
Pickels, etc	94
Breads, Rolls, Sandwiches, etc	107
Waffles and Muffins	124
Puddings	132
Pudding Sauces.....	146
Desserts	148
Pastry and Pies.....	155
Icings and Cake Fillings	167
Large and Small Cakes	170
Canning	216
Preserving	218
Ice Cream, Ices, etc.....	223
Pennsylvania German Dishes.....	228
Candies.....	238
Beverages.....	246
Chafing Dish Recipes.....	250
Miscellaneous	253
Care of the Baby, and Cookery for the Sick..	261
Fireless Cooker	265
Index.....	273

HANOVER COOK BOOK.

Soups

SOUP STOCK.

Beef is the best meat for making good stock, as it contains the most nourishment. A shank bone should be well cracked (that the marrow may be extracted). Put on to cook in cold water, allowing a full quart for every pound of beef, and by very gradual heat come to a slow simmer, which should be kept up five or six hours. Soup, on no account, should be allowed to boil, except for the last fifteen minutes to cook vegetables in finishing. For the first hour of simmering, it should be frequently skimmed. Bits of left over meats may also be used for stock. As a flavoring, celery seed, a piece of bay leaf, a red pepper pod, horse-radish root, mushroom parings or onion may be added at discretion.

If soup has been over-salted use a teaspoonful of sugar and a tablespoonful of vinegar.

THICKENING FOR SOUPS—BIGNE ZOUPA.

One pint water, rind of one lemon, two small pieces cinnamon. Boil five minutes; then add flour to boiling water until stiff as dough and boil about fifteen minutes, stirring constantly; Turn out on a plate to cool; then add from three to five eggs and pound into the cooled flour mixture with potato masher until thoroughly mixed; then break off in pieces about the size of small marble and fry quickly in deep fat. Can be used in any kind of hot broth.

Guerina Fayqueosta.

EGG SOUP.

Crumb stale bread until you have as much as is desired and brown in plenty of butter. Do not have the bread too fine and stir it continually while browning. Then bake one egg over browned bread and stir a short time longer. Remove into tureen and pour water into pan, salting well, and when it boils pour over bread. Have enough to cover and eat at once. Especially nice for the sick.

Mrs. A. H. Secrist.

CIDER SOUP.

Boil three pints of cider, skim, put one-half cup sugar in cider, take two cups of bread cut in dice, brown in butter, take two eggs, beat well, add two tablespoonfuls of sugar, two tablespoonfuls of flour, one and one-half cups of milk, few whole allspice, add to boiling cider. Stir browned bread in mixture last.

M. V. R.

BEAN SOUP.

Soak the beans over night, put beef or ham bones over fire with cold water to cover. Let come to boil with the beans. When quite soft strain through a wire sieve and put back to broth. Season with salt and pepper to taste.

OLD FASHIONED BEAN SOUP.

Boil a ham bone with one pint of soup beans and add two or three onions. Mrs. M. J. Bowman.

CREAM OF PEA SOUP.

One pint of canned peas, one quart of milk, one tablespoonful of butter, two tablespoonfuls of flour, salt and pepper to taste. Press the peas through a colander. Put the milk on to boil; as soon as it boils add the peas. Rub the flour and butter together, add them to the boiling soup, and stir constantly until it thickens. Add salt and pepper and serve at once.

Mrs. C. E. Ehrehart.

CLAM CHOWDER.

Three dozen clams, eight large potatoes, three good sized onions, six tomatoes, six hard boiled eggs, butter size of a walnut, one quart milk, a little parsley. Put clams through a meat grinder and boil separately for five minutes. Boil potatoes which have been cut in cubes with the tomatoes and onions. Then add butter, parsley, clams, eggs and milk. Don't allow it to boil after milk is added.

Mrs. S. L. Bixler.

CLAM CHOWDER.

Twenty-five clams, chopped; four large raw potatoes, blocked; one onion, cut fine; one can of tomato soup or four fresh tomatoes; four hard boiled eggs, blocked; one-fourth pound of butter; a dash of red pepper and a very little salt.

Boil clams, potatoes and onion about one-half hour, or until potatoes are soft. Add the rest of the ingredients and just before serving add one pint of milk or cream.

Mrs. T. J. O'Neill.

CLAM CHOWDER.

Take twenty-five clams, put through grinder, strain liquor, add enough water to boil clams, take six potatoes and dice them, one pint tomatoes, one onion, six hard boiled eggs, one-fourth pound butter, parsley, salt and pepper to taste. Last add one pint sweet milk, take from fire so milk doesn't boil after being added. Boil clams about one-half hour before adding the other ingredients, put onion and tomatoes through grinder, add enough water to make about three quarts of chowder.

Mrs. C. S. S.

CLAM CHOWDER.

One quart and one pint of diced potatoes, 2 small tomatoes cut fine, one small onion, parsley, salt and pepper; add all together in enough water to boil

until soft. One and one-half dozen large or two dozen small clams cut very fine, boil fifteen minutes separately, add to the above mixture and boil all together for five minutes, then add one-fourth pound butter and one quart milk. If too strong, with clams add more milk. Add lastly 2 hard boiled eggs.

Mrs. C. W. Plowman.

RIVEL SOUP.

For small family one egg, flour enough to rivel it, salt to taste. Drop into milk or beef broth.

Mrs. George Sunday.

MILK RIVEL SOUP.

Two quarts of sweet milk heated to boiling point, then add the rivels, made of three eggs mixed with flour enough to make rivels not too dry. When the rivels come to the top they are done. Beef rivel soup is made the same only use beef broth instead of milk.

Mrs. M. J. Bowman.

RIVEL SOUP.

Boil beef, one-fourth head cabbage, one onion, two tomatoes and one carrot for three hours; strain and add rivels.

Rivels.—One egg and one cup flour. Put flour in bowl and add eggs cut with knife until mixed, add to broth and boil five minutes. Rice can be used instead of rivels.

Mrs. Charles Althoff.

CALF'S HEAD SOUP.

One calf's head boiled and cut fine; boil the brains separately; two pounds of veal chopped fine for the meat balls, mixed with a little pepper, salt and lemon, three tablespoonfuls of flour and one of butter, for the butter balls; four tablespoonfuls of browned flour, and one of lard for the flour balls; four eggs boiled hard and cut fine; also four potatoes cut into

dice; pepper and salt to taste; two teaspoonfuls of cinnamon; one teaspoonful of cloves; one nutmeg ; two teaspoonfuls of cooking bouquet; and six quarts of water.

Mrs. Merle D. Bih sop.

TOMATO SOUP WITH STOCK.

One quart of stock, one can of tomatoes, salt, pepper and sugar to taste, stew and strain tomatoes, add to boiling stock, season and simmer for ten minutes, serve with croutons.

TOMATO SOUP WITHOUT STOCK.

Stew together for ten minutes one can tomatoes, one pint water, one teaspoonful salt, one tablespoonful sugar, five cloves, one-half teaspoonful pepper, one tablespoonful of chopped onion and one tablespoonful of chopped parsley. Rub through a sieve, return to the fire and thicken with one tablespoonful of butter and one tablespoonful of flour rubbed together and stirred in. Serve with croutons.

TOMATO SOUP.

Stew tomatoes. When they are soft strain through a soup strainer until there is nothing left but the seeds. Measure a pint of the liquid. Add one teaspoonful of salt, one saltspoonful of pepper, one-half saltspoonful of soda, a little onion and set on the stove to heat slowly. Meanwhile make a white sauce, one tablespoonful of butter, one of flour and one pint milk, thus: set the milk on the fire in a sauce pan to heat, put the butter and flour into another pan on the fire and stir gently until the butter melts; let them bubble together two or three minutes, then pour in milk, a little at a time, until all is used; stir it so it will be smooth until it bubbles; add the tomato to this sauce, strain all again, return to the fire and serve as soon as steaming hot.

M. Bertha Zeiber.

CREAM OF TOMATO SOUP.

Take one quart of tomatoes (fresh or canned) to one pint of water, boil until soft, mash through colander. Mix smooth, four tablespoons of flour with one quart milk, salt and butter. Boil chopped onions and celery with the above. Add a pinch of baking soda and serve.

Mrs. V. K. Jordan.

TOMATO CREAM SOUP.

Heat one quart of strained stewed tomatoes to boiling point, add two tablespoonfuls flour, mixed in a little cold water; let tomatoes boil until thickened, stirring constantly; add salt to taste.

Have ready one cup of rich hot milk or cream, add to tomatoes and let all boil together for a minute or two. Serve with browned bread crumbs if desired. A teaspoonful of celery salt adds very much to the taste.

Mrs. Etzler.

CREAM OF CELERY SOUP.

Chop very fine one large bunch of celery, simmer in water until tender; take a lump of butter size of a walnut and a tablespoonful of flour; stir over fire until thoroughly mixed. Then stir it into the celery. Thin with milk until the right consistency. Season to taste.

Mrs. C. J. Gitt.

ASPARAGUS SOUP.

Boil one quart of asparagus, cut into one inch lengths in one quart water until tender; put through a colander and return to the water in which it was boiled; heat one pint milk, stir in it one tablespoonful butter, rubbed with one tablespoonful of flour, and cook a few minutes; season and pour it into the asparagus; when boiling hot pour over bits of toasted bread, cut into dice, and serve at once.

Mrs. W. L. G.

VEGETABLE SOUP.

For twelve o'clock dinner put medium size shin bone on fire at nine o'clock; add little celery, parsley and onion; let boil slowly till one hour before serving; add vegetables, tomato, rice, green beans, peas, etc., boil slowly until time to serve.

POTATO PUREE.

Three cups mashed potatoes, one small onion, two large tablespoonfuls butter rolled in one of flour, two quarts boiling water, two eggs, two stalks celery, salt and pepper. Put potatoes, chopped onion and celery with hot water over the fire, season and cook gently for one-half hour, stirring often to prevent scorching; strain and rub through a soup strainer, return to kettle with parsley and floured butter, stir until it boils. Heat in another vessel the milk, turn upon the beaten eggs, mix well, add to the contents of kettle, stir over fire for one minute.

Mrs. T. J. Little.

TURTLE SOUP.

Boil turtle until tender, then separate meat from bones and chop fine; next strain broth in which turtle was cooked, and add one and one-half quarts potatoes, cut into dice, one can tomatoes, one quart corn, one-half cup rice, one-fourth cup parsley chopped fine. Corn and parsley are not added until soup is almost finished. Season with red, black pepper and salt. Take lump butter and two tablespoonfuls flour, cream together, add slowly to broth. Then last chop four hard boiled eggs fine and add.

Mary Zinn.

CORN SOUP.

Boil shin bone. To stock add one pint granted corn and 1 pint of corn cut from cob, two tablespoonfuls sugar, dash of cayenne pepper, salt to taste. Thicken with one egg stirred in one tablespoonful flour.

Mrs. Paul A. Hoke.

CORN SOUP WITHOUT MEAT.

One can of corn, two cups of milk, one quart of boiling water, two eggs, three tablespoonsful of butter, rolled in as much flour, one tablespoonful of chopped parsley, pepper and salt to taste. Put the corn into a quart of boiling water and stir in the floured butter. Scald the milk in a separate vessel (dropping in a tiny bit of soda) pour it slowly on the beaten eggs, keeping the egg-beater going all the time; add to the soup, stir for one minute, put in the parsley, salt and pepper to taste.

Mrs. D. Guy Hollinger.

GREEN CORN SOUP.

One pint grated corn, one quart milk, two tablespoonfuls of butter mixed with the same quantity of flour. One small onion and parsley, one-half teaspoonful of pepper. Salt to taste. Cook the corn in water thirty minutes, then add the boiling milk with the creamed butter and flour.

Miss Zeiber.

CREAM OF CORN SOUP.

Chop one can of corn, add one pint of boiling water and simmer for twenty minutes, then rub through a sieve. Scald one pint of milk with a slice of onion, remove the onion and add milk to the corn. Thicken with two tablespoonfuls of flour and two tablespoonfuls of butter rubbed to a paste. Season with one teaspoonful of salt and a dash of pepper.

Mrs. R. L. Ehrhart.

CHICKEN CORN SOUP.

Boil chicken till tender; remove bones and pick the meat fine; make a smooth dough of one egg and one and one-half cups of flour; roll out and cut into dice; score and cut off the corn from six ears; put all into the chicken broth and boil together till corn is soft.

Mrs. Jacob Trone.

OYSTER SOUP.

One quart oysters (put through grinder). Boil for a few minutes. Salt and pepper to taste. Add one tablespoonful flour worked in a good sized lump of butter. Add milk or cream until thick enough. When ready to remove from stove, add 6 hard boiled eggs, chopped fine.

Mrs. Paul A. Hoke.

OYSTER SOUP.

Take a quart of milk, let it come to a boil, thicken with corn starch, add a pint of oysters, add salt, pepper and butter and stew until curled.

A. F. Barker.

OYSTER BOUILLON.

Wash and chop fifty good-sizes oysters, put in a double boiler, cover and cook slowly one hour; add one pint of water, one level teaspoonful of celery seed; strain through two thicknesses of cheese cloth. reheat, add a level teaspoonful of butter and serve.

Edith-Gitt Bilmeyer.

NOODLE SOUP.

Take a quart of flour, four eggs, a pinch of salt; work into a stiff dough; roll out very thin, lay aside for an hour, then roll into a tight roll and cut very thin and lay aside to dry. Drop noodles into chicken or beef broth and boil twenty minutes.

Mrs. Bortner.

NOODLES FOR SOUP.

Beat up one egg, add a pinch of salt and flour enough to make a stiff dough; roll out in a very thin sheet; dredge with flour to keep from sticking; then roll up tightly; begin at one end and shave down fine like cabbage for slaw.

Miss Emily J. Young.

CREAM OF CORN SOUP.

Two knuckles of veal, one pint of grated corn or one can of cornlet, one cup of hot milk, two tablespoonfuls of butter, three tablespoonfuls of flour, yolks of two eggs, one small onion, one bay leaf, salt and pepper to taste. Put the knuckles into a soup kettle with four quarts of cold water and salt, place on a moderate fire and bring slowly to a boil, then skim, simmer gently for four hours, then strain. put stock into kettle again and when it boils add corn, boil about ten minutes, add butter, then flour which has been mixed with water, stir until it thickens, then add boiling milk, cook one minute, then add the beaten yolks, and serve immediately.

Emma S. Shirk.

MOCK TURTLE SOUP.

Take a calf's head, when it is scraped and scalded, crack it and take out the brains. Then put into salted water over night; boil in two gallons of water until you can take out the bones; cut the head and tongue into small pieces; have ready a dozen and a half force balls made of veal, browned in butter, two tablespoonfuls browned flour, two onions, a little mace, pepper and salt. Strain the soup after which let come to a boil, adding the brains and force balls.

Mrs. Nancy Hersh Yeager.

MUTTON BROTH.

To one pound of lean mutton allow a quart of water, boil slowly for two or three hours, season it with a little salt and some parsley. Veal or chicken broth may be made in the same way.

Mrs. G. T. Himes.

MARYLAND TERRAPINS.

Wash four terrapins in warm water, then throw into pot boiling water which will kill them instantly,

allow to boil until shells crack, then take them out and remove the bottom shell; cut each quarter separate, take the gall from the liver remove the eggs put the pieces in a sacuepan, pour in all the liquor and cover with water, put in salt, cayenne and black pepper, and a little mace; a little butter and let them stew for one-half hour; just before taking from fire stir in a little flour thickening. Drop the eggs in just as you serve it.

Mrs. H. D. S.

MOCK BISQUE SOUP.

One can tomatoes, one quart milk, one-third cup butter, three tablespoonfuls flour, one-fourth teaspoonful soda, pepper and salt; stew tomatoes until soft enough to strain easily and use the strained juice. Heat the milk in a double boiler; heat the butter and add the flour to it, adding enough of the milk to make it pour easily; add this to the milk and cook for ten minutes, stirring occasionally; to the strained tomato add the soda to prevent acid from curdling the milk; when the gas has passed off add the tomatoes to milk; season and serve immediately with croutons.

E. Bucher.

Fish, Oysters and Sauces

Boil.

Halibut and Salmon	per pound, 15 minutes
Bluefish and Bass	per pound, 10 minutes
Cod and Haddock	per pound, 8 minutes

Bake

Halibut, salmon, bass, bluefish, shad, etc., one hour.
Trout, pickerel, white fish, etc., for one-half hour.

Fish Suggestions.

To be eatable, fish should be perfectly fresh—the eyes clear, the gills red, the scales bright, the flesh firm and free from any unpleasant odor, and to secure the best flavor, should be cooked as soon as possible after leaving the sea, river or pond. They should be scaled and cleaned as soon as they come from the market, washed quickly without soaking, or removing the smallest atom of blood. Sprinkle salt on the inside and put in a cold place until wanted.

If necessary to keep them over night place where the moon will not shine on them as the effect is as bad as the hot sunshine. Cod, haddock and halibut may be kept a day before using, but mackerel and whitefish lose their life as soon as they leave the water.

A. F. Barker.

BAKED SHAD OR ANY LARGE FISH.

Clean, rinse and wipe dry; fill with three cups dry bread crumbs, into which has been rubbed one-half cup butter; salt and pepper. Tie the fish up and rub both sides with cracker crumbs or flour. Pour over it drawn butter, or place small pieces of butter on the fish. Put in a hot pan and bake an hour and one-half.

Mrs. George T. Kerr.

BAKED SHAD.

Fill the body of the fish with a dressing of one cup of stale bread crumbs, one tablespoonful of melted butter, half teaspoonful of salt and a little pepper. Sew it up, score the upper part, dredge thickly with salt, pepper and flour. Place in a greased pan and bake fifteen minutes to every pound of fish.

Mrs. J. S. Moul.

PLANKED SHAD.

Take an oak board, clean it well. Stand board before the fire until it is very hot but not charred. Then take your shad, which you have previously cleaned, wipe dry, and split down the back, and after seasoning with salt and a little pepper, fasten it to the board, skin side down, and stand it up before the fire, head down. When the juice has started reverse the position, and continue to thus change the position until the fish is thoroughly cooked. Care must be taken to prevent burning. When done butter it and place it on the table without removing it from the board.

A. F. Barker.

BROILED FISH.

Wash and drain the fish. Sprinkle with pepper and lay with the inside down upon the gridiron, and broil over fresh bright coals. When a nice brown turn for a moment on the other side, then take and spread with butter. This is a very nice way of

broiling all kinds of fish, fresh or salted. A little smoke under the fish adds to its flavor. This may be made by putting 2 or 3 coals under the gridiron. Season before or after cooking.

A. F. Barker.

HALIBUT EN COQUILLE.

Butter several scallop shells, and lay in them a round piece of halibut, about an inch thick a little smaller than the shell. Cook together two table-spoonfuls of butter and one of flour and add gradually milk enough to make a thick sauce, season highly with salt and cayenne and a little onion juice if liked. The scallop shells containing fish should be set in a steamer over hot water and cooked until tender, then covered with sauce; garnish with water cress before sending to table.

Mrs. Clinton J. Gitt.

FISH CROQUETTES.

Cream two tablespoonfuls of flour and two table-spoonfuls of butter; put one cup of milk into double boiler, when at boiling point add the flour and butter; stir until smooth and thick, add salt and pepper and fish flaked; spread on a platter and let cool. Then shape, roll into flour, egg and crumbs and fry in deep fat. Arrange on hot dish, garnish with parsley and sliced lemon.

Mrs. V. K. Jordan.

SALMON CROQUETTES.

One can of salmon, three tablespoonfuls flour, two eggs, butter the size of an egg; cream butter and flour together and add eggs, pour on one and one-half cups boiling water, put in double boiler and boil until perfectly stiff; add a little salt to salmon, then enough mixture and cracker crumbs, to form into croquettes. Swim in lard.

Mrs. Dr. Hollinger.

SALMON CROQUETTES.

Cut fine one good size onion, a little parsley, one can of salmon and one hard boiled egg; add three tablespoonfuls of milk, and one beaten egg; mix well, roll in cracker dust and swim in hot fat.

Mrs. Harry Stair.

SALMON CROQUETTES.

Half can salmon, half cup of cracker crumbs, one-fourth cup of milk, one egg, one large teaspoonful of butter; chop the salmon fine, delicately season; add the above ingredients, mix thoroughly, form into croquettes, roll in flour and dry in boiling lard.

Nora Michael.

SALMON CROQUETTES.

One cup of salmon, two hard boiled eggs, one cup of thick white sauce. Remove skin and bones from fish, mince with pork, add the chopped eggs and white sauce, season with salt and pepper with a dash of cayenne, a tablespoonful of fine cut parsley; when cold shape into oblong croquettes, roll in fine dried bread crumbs, then in the beaten egg, then in crumbs, and swim in hot lard until a golden brown. Or shape the mixture like a lamb cutlet, brush with beaten egg and pat with bread crumbs, then fry a golden brown on each side, using just a little butter and lard. Serve either, with quarters of lemon.

Mrs. Ella Bollinger.

SALMON CROQUETTES.

One can of salmon, one egg, salt and pepper to taste, one-half teacupful of milk, four boiled potatoes, one-half cupful of bread crumbs. Mix thoroughly, mould into croquettes; dip into egg and cracker dust; fry in hot lard. Mrs. M. J. Roth.

SALMON CHOPS.

Shred a pint can of salmon very fine, add the juice

of one-half lemon, one level teaspoonful salt, a dash of red pepper, a little parsley and about two tablespoonfuls dried bread crumbs. Make a thick cream sauce of one cup of cream, a piece of butter size of a walnut, and one rounded tablespoonful flour. When cooked, add this to the salmon, and when the mixture is cold, mould into forms the shape of chops. Dip into bread crumbs, then into egg, then into the bread crumbs again. Swim in hot lard.

Mrs. A. R. Mundorff.

SALMON LOAF.

One can of salmon, two cups of bread crumbs, two eggs, one-half onion chopped fine, one teaspoonful salt, one-half teaspoonful of pepper. Break up the salmon into small pieces, mix it with the bread crumbs, add the salt, pepper, and onion. Beat the egg up light and mix well. Roll in bread or cracker crumbs. Bake one-half hour in a moderate oven.

Mrs. William Maxwell, R. D. 5.

DEVILED SALMON.

Take either canned or fresh boiled salmon and pick it apart. Put one tablespoonful butter and one tablespoonful flour in a saucepan and mix. Add one-half pint milk, stir until boiling, take from fire and add salmon freed from skin and bones, one teaspoonful salt, a dash of red pepper, one teaspoonful onion juice, one-half teaspoonful white pepper. Fill this into shells or cups, put one tablespoonful butter into a frying-pan, sprinkle into it when hot one cup bread crumbs and brown, cover crumbs over top of salmon and bake ten or fifteen minutes. Halibut may be used same way.

Mrs. C. S. S.

SALMON PUDDING.

One can salmon, one cup bread crumbs, four tablespoonfuls melted butter, minced parsley, salt and pepper, yolks of two eggs, whites of three eggs.

Drain oil from fish and save for sauce. Chop the salmon very fine, beat eggs and mix all the ingredients. Put in a buttered dish and steam one and one-fourth hours.

SAUCE.—One cup milk, oil of salmon, yolk of egg, one lemon, one teaspoonful of cornstarch, one tablespoonful melted butter, pepper and salt to taste. Put milk, oil of fish and butter in a sauce pan, moisten cornstarch with a little milk and stir it into the boiling mixture. When it commences to thicken add the yolk of egg well beaten. Remove from fire and add juice of half a lemon. Pour around the salmon and garnish with the remaining half lemon.

Mrs. Dr. Stick.

DEVILED CLAMS.

Put a dozen clams in a saucepan and bring to a boil, then remove from the fire and let cool. When cool put through a meat grinder, then add the liquor, one teaspoonful chopped parsley, two hard boiled eggs, one cup cracker crumbs, a pinch of cayenne, and salt to taste. Fill clam shells, sprinkle with bread crumbs and dots of butter. Bake in oven until a golden brown.

Blanche Hostetter.

STEWED CLAMS.

Always open them at home by placing a dull knife over the mouth and knocking with a hammer on a clean firm board. You save the liquor and they are free from dirt and filth. Wash your clams with a brush and open as above, strain the liquor and remove the dark substance from clams, run them through your meat grinder or chop on a board, put a piece of butter size of an egg in stew-pan or skillet, when hot put in clams, stew for ten minutes, add liquor and water, pepper to taste and stew ten minutes more, add a little cream or milk just before taking from fire. Have some thickening of flour and make it the consistency of cream. Have some bread toasted, buttered and cut into cubes, in a

deep dish, pour the clams over these. This makes a most healthful and appetizing home dish for tea.

Mrs. H. D. Shepperd.

SOFT SHELL CRABS.

Lift the shell and remove the spongy substance on both sides, then pull off the apron by putting thumb under the point in the middle of the under shell. Wipe dry and while alive put in a pan and fry brown in hot butter. Season with pepper and salt. Serve with tartare sauce, and garnish with lemon and parsley.

SOFT SHELL CRABS.

Wash the crabs, remove the lungs from both sides and dip in milk, then roll in flour and fry in plenty of very hot frying fat, when of a fine color, drain and dress on a folded napkin, and on top arrange a bunch of fresh parsley.

A. F. Barker.

DEVILED CRABS.

One pound crab meat, one cup milk, one heaping tablespoonful flour, three hard boiled eggs, butter size of walnut, a little chopped parsley, season with salt and paprika. Heat milk, add flour and boil, chop whites fine and add to crab meat. Rub yolks through sieve and add to mixture. Fill shells, sprinkle with bread crumbs and brown in oven.

Mrs. Clara G. Moul, York.

DEVILED CRABS.

Two pounds of crab meat, one-half loaf of stale bread crumbed very fine, one teaspoonful salt, one teaspoonful pepper, three-fourths cup butter, melted, whites of three eggs; mix meat, crumbs and butter, last add the whites of eggs beaten stiff; have ready about fifteen crab shells, well cleaned, and fill with the above; bake in a quick oven about thirty minutes, until a rich brown.

Mrs. Clara Keller.

DEVEILED CRABS.

One pound crab meat, three eggs well beaten, two large cups bread crumbs, one tablespoonful melted butter, one tablespoonful chopped parsley, season with salt and pepper. Shape in small flat cakes and fry in hot lard to cover. These are especially fine served hot. Mrs. George T. Kerr.

DEVEILED CRABS.

One quart of crab meat, two cups of bread crumbs, salt and pepper, five tablespoonfuls of melted butter, whites of two eggs beaten light, little parsley; mix all together, bake in moderate oven in crab shells or in cakes. Mrs. C. S. Newman.

CRAB CAKES.

One pound of crab flake, a little parsley, salt and pepper to taste. Cook one-half cup of cream and one tablespoonful of flour to a thick sauce, and let cool. Mix crab meat with sauce, form into cakes, roll in egg, then in cracker dust, and fry quickly in hot lard. Mrs. George N. Gitt.

HARD SHELL CRABS.

Should be boiled from ten to fifteen minutes in salt water, according to size. If you wish to bake or devil them take the meat out and chop, mix with fine cracker dust and a little parsley, butter, pepper and salt to taste; put back into shell with a small piece of butter on the top and bake brown. Serve hot with lemon. A. F. Baker.

TO DRESS AND BOIL A LOBSTER.

Plunge the lobster into a kettle of warm water, add salt and stand it over the fire. Boil from one-half to three-fourth of an hour. Cooking too long makes the meat tough. When done, break in two and take away the claws, remove the green substance

the coral and lady which are found under the head. Pick out the meat from the tail shell in one piece, being careful to remove the vein running entire length of tail. The lady, the vein and the spongy substance are the only parts not eatable. Serve cold with hard boiled eggs. Season to taste and garnish.

SHRIMP WIGGLE.

One large can of shrimp, one can of small peas, one-half pint cream, one tablespoonful flour, butter the size of a walnut, seasoning. Cut shrimp into small bits and air in a flat dish for an hour. Drain peas and also air well. Make a sauce of cream, butter and flour, into this turn both the shrimp and the peas. Heat very slowly, stirring constantly as it may scorch before entirely hot through and through. Season to taste. A very rich, as well as a very pretty dish, to serve.

Elizabeth Bowman Titzel,
Lancaster.

FROGS.

The hind legs of frogs are the only part used as food. They are usually sold skinned, but if you get them out of town they must be skinned and thrown into boiling water for five minutes. Take out and put them into cold water until cold, then wipe dry. Season with salt and pepper, dredge with flour and fry a nice brown in butter. Serve with parsley around them, or with cream sauce.

OYSTERS.

Oysters are not good unless they close firmly on the knife when being opened. They should never be plunged in hot water to increase their size.

Oysters in the shell may be kept, at least, a month by covering them with a thick blanket well saturated with water, or it is better to keep a block of ice on oysters. Sprinkle with salt every few days.

OYSTERS ON HALF SHELL.

Select deep shell oysters, open and detach the upper shell. Have deep plates filled with chopped ice, with a fringed napkin over the ice; lay the shells with the oyster in the napkin and serve with lemon cut in quarters, tobasco sauce or horseradish. Never put ice on the oysters as it spoils the flavor.

A. F. Barker.

OYSTER COCKTAIL.

For every one hundred small oysters take four tablespoonfuls of tomato catsup, one tablespoonful, pepper, one tablespoonful of vinegar and one tablespoonful of Worcestershite sauce, the juice of two lemons, two or three drops of tabasco sauce and one cup of oyster liquid. Drain the oysters free from their liquor, and strain. Mix the cocktail fully one-half hour before serving.

Edith Gitt Billmyer.

CREAMED OYSTERS.

Scald oysters in their own liquor and strain. To one pint of oyster liquor add one cup cream. Take one tablespoonful butter and one tablespoonful flour, put on stove and let heat gradually until melted, then add cream and oyster liquor, stir until thick. After it cools, add yolk of one egg. Lastly add oysters, season to taste, serve on toast, or in pattie shells.

Mrs. R. C. Strouse.

CREAMED OYSTERS.

Melt a tablespoonful of butter in a sauce-pan, stir in two tablespoonfuls of flour, cook a moment, and pour in gradually one cupful of hot milk, salt and pepper to taste. Wash carefully one quart of oysters, and parboil in their own liquor until plump. Then pour the cream over the oysters.

A. F. Barker.

BROILED OYSTERS WITH BROWN SAUCE.

Use nice fat oysters, drain them in a colander, take one pint of liquor to every twenty five oysters put the liquor on to boil, skim all scum from the surface. Put one tablespoonful of butter in a frying-pan and stir until a nice brown, then add two table-spoonfuls of flour, mix well, and brown, then add the oyster liquor, and stir constantly until it boils. Season with salt and pepper, pour into a granite sauce-pan and stand it over hot water until wanted. Lay the oysters on a towel after having wiped with soft cloth, sprinkle with salt. Have your griddle hot, test it with a drop of water; if it hisses, it is ready. Now cover the griddle with oysters, as soon as browned on one side turn and brown on the other, then put them into the brown sauce, and serve on squares of buttered toast.

Emma S. Shirk.

ESCALLOPED OYSTERS.

Scald the oysters in their own liquor, take them out with a fork and lay them in a deep dish, sprinkling pepper, salt, cracker crumbs, and small pieces of butter over the top. Rub a little butter and flour together and stir into the liquor, then fill up the dish with it, and brown in the oven.

Mrs. Harry Shultz.

ESCALLOPED OYSTERS.

Boil macaroni until soft, put a layer in a baking dish, cover with oysters, little pepper, salt and butter, then another layer of macaroni, then a layer of oysters, until dish is filled. Bake in oven.

Mrs. W. B. Allewelt.

FRIED OYSTERS.

Drain the oysters and save the liquor; into the liquor beat one or two eggs. Add a little salt, pepper, and a pinch of baking powder to some cracker dust. Dip oysters in the liquor, then in the cracker dust.

and swim them in hot fat. If the oysters are small, place two, heart to heart, so that the thick parts point in opposite directions. Now dip in egg and cracker as before. Mrs. Harry Stair.

FRIED OYSTERS.

Take large oysters, lay between clothes to dry. Dip the oysters into cracker dust, beat up two eggs at a time, dip the oysters into this and then again into the cracker dust. Fry in hot lard.

Mrs. Frank Cremer.

FRIED OYSTERS.

Take a dozen oysters, wipe dry, dip in egg and bread crumbs, fry in hot lard, serve with lemon and parsley.

A. F. Barker.

OYSTER PIE.

Line a dish with pastry, same as for pie, pour into it raw oysters, add butter size of small egg, season to taste, cover with crust, bake one-half hour.

Mrs. Frank Cremer.

OYSTER PIE.

Four large potatoes, cut in slices and cook until about done. Line a deep dish with baking powder pie crust, then first take a layer of potatoes, season with pepper, salt and butter, then a layer of oysters, and so on until the dish is filled. Then sprinkle in a little flour and cover with good rich milk, that has been boiled, last cover with an upper crust. Bake in hot oven for one-half hour.

Mrs. C. S. Newman.

PIGS IN A BLANKET.

Drain large oysters, dip in beaten egg, roll in cracker crumbs, then lay on piece of thinly sliced bacon, roll, and fasten with tooth picks, and broil quickly.

Mrs. H. M. Alleman.

OYSTER FRITTERS.

Three eggs beaten separately, to the yolks add salt and pepper, then one pint sweet milk, stir in flour enough to make batter as for flannel cakes; then add a quart of well drained oysters and last the whipped whites of eggs; fry in just fat enough to brown nicely without scorching.

Mrs. Paul Sell.

OYSTER FRITTERS.

Take as many oysters as desired number of fritters. Beat one egg, one cup of milk, one-half teaspoonful of salt, two cups of flour, two scant teaspoonfuls of baking powder, into a batter. Put lard into a frying-pan, and when smoking hot, place oysters one by one in the batter. Lift out with spoon and drop into the hot lard. Fry brown on one side then on the other. Serve hot.

Mrs. Oliver Hesson.

MACARONI AND OYSTERS.

Use four ounces elbow macaroni, put in boiling water, boil rapidly for twenty minutes, drain twenty five oysters, put a layer of macaroni in bottom of baking dish, then a layer of oysters, a dust of salt and pepper, and so continue until the materials are used, cover the top with bread crumbs, put a few bits of butter over the top and brown in oven twenty minutes. Add strained oyster liquor to moisten, and a small cup of milk.

Mrs. G. H. G.

OYSTER PATTIES.

Take pattie shells, cut the oysters in half, stew and thicken with flour and butter. Season to suit taste, then put into shells and serve. A. F. Barker.

OYSTER PATTIES.

One quart of oysters, one chopped egg, one-half cupful of flour, one-quarter cupful butter, pepper and salt to taste. Drain the oysters, boil the broth, add the flour, butter, egg, pepper and salt, the oysters last. To make the patties use one-quarter pound of butter and lard mixed, one teaspoonful of salt, use water or milk; mix together and roll thin, the same as making biscuits. Form a ridge about crust. Bake and serve with oysters.

Mrs. Marsby Roth.

CHICKEN AND OYSTER PATTIES.

Put two tablespoonfuls of butter and three of flour in a sauce-pan, add one-half teaspoonful salt and one-fourth teaspoonful white pepper; put over the fire and when melted and mixed add one pint cream or rich milk. Stir until it thickens, then add one pint dice chicken and simmer five minutes. Add one pint oysters drained and cook until the edges have curled; fill heated patty shells and serve.

Mrs. Edgar Slagle.

PICKLED OYSTERS.

Strain the liquor off a gallon of oysters. Wash oysters in cold water and drain dry. Put on fire and stew gently till edges curl up. Put liquor that has been strained on the fire and into that put one heaping tablespoonful allspice, one heaping tablespoonful whole black pepper, three pieces of mace, five small pods of red pepper, salt to taste. Let this boil until liquor is nicely flavored, then add one pint of good vinegar. Take from the fire and add two lemons in slices. Pour hot liquor over the hot oysters and put away till next day in a cold place.

Virginia Fitz.

PICKLED OYSTERS.

Put juice on to boil, skim, dip skimmer of oysters down into the hot juice two or three times, then

dip into ice water. Place in a tureen. Mix one pint of vinegar with three pints boiled juice that has been cooled. To this add one lemon cut into thin slices, two dozen cloves, two dozen whole peppers, a few sprigs of mace, and salt if necessary. This mixture will season one hundred oysters.

Mrs. Geo. D. Hopkins.

DRESSING FOR ONE FISH.

Into four tablespoonfuls melted butter rub two large tablespoonfuls flour to smooth paste. Add one cup fresh stewed tomatoes, or half can tomatoes, one tablespoonful Worcestershire sauce, or two tablespoonfuls of catsup. Serve hot.

Mrs. George T. Kerr.

DRAWN BUTTER SAUCE.

One tablespoonful of flour, one tablespoonful of butter, one pint of hot milk, put butter in a pan until it melts, then add the flour; stir to prevent burning, then add milk and boil together for a few minutes.

Mrs. T. J. Little.

MINT SAUCE.

One-half cup vinegar, one tablespoonful sugar, one-fourth cup chopped mint. Rinse the mint in cold water and chop fine. Heat the vinegar and add sugar, then mint. Let stand a while before using.

WHITE SAUCE.

One quart of milk, one small slice of onion, two sprigs of parsley, four tablespoonfuls butter, four tablespoonfuls flour, salt and pepper. Put milk, onion and parsley on in double boiler, melt butter and blend flour until smooth, add four tablespoonfuls of hot milk to butter and flour, and when well mixed stir into the boiling milk. Cook eight minutes, strain and serve.

FISH SAUCE.

One-half cup butter, one pint water, one tablespoonful lemon juice, three tablespoonfuls flour, yolks two eggs, salt and pepper. Beat butter and flour together add salt and pepper; add this to hot water and boil ten minutes. Beat yolks, put in top of double boiler, pour sauce on them and let them stand in boiling water for two minutes.

BROWN SAUCE.

One tablespoonful of butter, half pint of stock, one tablespoonful of flour, half teaspoonful of onion juice, half teaspoonful of salt, eighth teaspoonful of white or black pepper. Melt the butter, stir until a dark brown, add the flour, mix well; add the stock, and stir continually until it boils; add the onion juice, salt and pepper, and it is ready to use.

EGG SAUCE.

Chop two hard boiled eggs quite fine, the yolks and white separately, and stir it into drawn butter before serving. This is used for boiled fish or vegetables.

CREAM SAUCE.

One teaspoonful of flour, one-half pint of cream or milk, one tablespoonful of butter, one-half teaspoonful salt, two dashes of pepper. Melt the butter, being careful not to brown it; add the flour, mix until smooth, then add the cream or milk, stir continually until it boils; add salt and pepper and use at once. If you are not quite ready to use it, stand it over boiling water to keep warm, stirring frequently to prevent a crust from forming on top.

MINT SAUCE.

Four tablespoonfuls of chopped mint, one-fourth pint of vinegar and two tablespoonfuls of white sugar. Let stand two hours before using.

Miss Anna Garber.

CRANBERRY SAUCE.

One quart of cranberries, one cup of water, boil fifteen minutes, squeeze through a colander, add one pound of white sugar, boil twenty minutes empty into a mould.

Miss Anna Garber.

TOMATO SAUCE.

One pint of stewed tomatoes, butter size of walnut, one tablespoonful of flour, a sprig of parsley; a few onions, one bay leaf; salt and pepper to taste.

CRANBERRY JELLY.

Carefully pick over and wash one quart of cranberries. Put them into a kettle with sufficient water to cover. When very soft strain the berries through a sieve. Measure the juice. To it add a little more than half as much sugar, and boil as for jelly. Pour into moulds.

Mrs. Wm. Boadenhamer.

CRANBERRY JELLY.

One quart cranberries, one cup water. Boil five or six minutes. Mash through a colander, add two cups sugar and set away to jell. Do not boil cranberries after straining.

Mrs. A. Kate Shriver.

MEATS

Roasting or Baking

	TIME
Beef, ribs or sirloin, rareper pound	10 minutes
" " " " well done	12 "
" " " " boned and rolled	12 "
Round of beef	15 "
Mutton, leg, rare	10 "
Mutton, leg, well done	15 "
Mutton, loin, rare	10 "
Mutton, shoulder, stuffed	15 "
Mutton, saddle, rare	10 "
Lamb, well done	15 "
Veal, well done	20 "
Pork, well done	30 "
Turkey	15 "
Fowls,	20 "
Chicken,	15 "
Goose,	18 "
Venison,	15 "
Fillet, hot oven	30 "
Ducks, tame..... entire time	45 to 60 "
Ducks, wild, very hot oven	15 to 30 "
Partridge	30 to 40 "
Grouse	30 "
Pigeons	30 "
Braised Meats	3 to 4 hours
Liver, whole	2 "

Boiling

Mutton	per pound	15 minutes
Potted Beef	"	30 to 35 "
Corned Beef	"	30 "
Ham	"	18 to 20 "
Turkey	"	15 "
Chicken	"	15 "
Fowl	"	20 to 30 "
Tripe	"	3 to 5 hours

Broiling

Steak, 1 inch thick	8 to 10	minutes
Steak, 1½ inches thick	10 to 15	"
Mutton Chops, French	8	"
Mutton Chops, English	10	"
Spring Chicken.....	20	"
Quail	8 to 10	"
Grouse	15	"
Squabs	10 to 15	"
Shad, Bluefish, Trout	15 to 25	"
Small Fish	5 to 10	"

Meats

TO CLEAN AND TRUSS POULTRY.

Select plump fowl. Pick, singe and remove all yellow skin by dipping fowl in very hot water. Scrape with dull knife so as not to break skin. Remove neck by drawing skin down as far as possible and cutting off neck close to body. Cut off feet. Remove oil-sac. Make slit below end of breast bonè, sufficiently large to remove intestines after having loosened them carefully from the back bone. Crop should also be carefully loosened and pushed down so that it may be removed with the intestines. Grasp gizzard firmly and draw all out. Cut round the vent so that the intestines may remain unbroken. Remove lungs, heart, liver and gizzard and see that inside of fowl is clean. Wipe with wet cloth. Turn wings across back until pinions meet. Tie legs close to body. C. G. M.

TO ROAST A FOWL.

Place fowl in roasting pan breast down take 1 cup water lump of butter and clean beef drippings and put into pan. Have oven hot and keep hot. Baste frequently and if necessary add more water. Roast fowl until tender and rich brown. Do not pierce with a fork until almost done as the pricking allows juices to escape and meat will be more dry. Turn and brown breast last. Almost 5 hours will be required to roast a good sized fowl. When done remove from pan and pour off drippings, add giblets, which have been chopped fine and previously boiled

until tender. Stir thoroughly so as to remove glaze from bottom of pan with back of spoon, let boil up, thicken with flour, season to taste with pepper and salt, and send to table in gravy tureen.

C. G. M.

STUFFING FOR FOWL.

Put 3 tablespoonfuls of butter in a pan on the stove, add minced onion and let simmer for few moments, but do not let it brown. Now put in bread crumbs and chopped parsley, with salt and pepper to taste. Remove from fire after stirring well and add enough rich milk to moisten thoroughly together with 2 or 3 well beaten eggs. Mix well and it is ready for use. Raw oysters may be added if desired. Season inside of fowl with pepper and salt. Fill neck with stuffing and tie with strong thread. Fill body and sew up the opening.

C. G. M.

PRESSED CHICKEN.

Boil 1 or 2 chickens in a small quantity of water with a little salt, and when thoroughly done take all meat from the bones, removing the skin, and keeping the light meat separate from the dark; chop the meat and season to taste with pepper and salt. Into a meat presser or any other mold such as a crock or pan put a layer of light and a layer of dark meat till all is used; add the liquor it was boiled in, which should be about 1 teacupful, and put on a heavy weight; when cold cut in slices.

Many chop all the meat together, add 1 pounded cracker to the liquor the chicken was boiled in, and mix all thoroughly before putting into the mold. Either way is nice. Boned turkey can be prepared in the same way, slicing instead of chopping.

JELLIED CHICKEN.

Cook chicken until well done. Remove skin and bones. Season with salt, pepper and place in mold.

To the water left add one-quarter box of gelatine and juice of 1 lemon. Boil down to two-thirds of pint, pour over chicken in mold, and when cold, slice. If desired, line the bottom and sides of the mold with hard boiled eggs sliced.

Mrs. C. S. Newman.

JELLIED CHICKEN.

Boil chicken until very tender, remove the meat from the bones, boil the broth until there is about one-half cup, season well with salt and pepper. Put three slices of hard boiled egg in the bottom of a 6 in. pudding pan forming a design; pack in the chicken, and pour the broth over the chicken. Set on ice to cool. Remove from pan whole, and garnish with parsley.

Mrs. R. L. Ehrhart.

CHICKEN POT PIE.

Line a baking pan with dough. Place in it alternate layers of chicken that has been par boiled, and thinly sliced raw white potatoes. Sprinkle each layer with a little salt. On last layer put 2 thin slices of breakfast bacon, and moisten the pie with a very little of the broth in which the fowl was boiled. Reserve the remaining broth for gravy. Cover pie with a crust slit in the center, and bake in a moderate oven.

Miss Anna Garber.

CHICKEN POT PIE.

One large year old chicken, 1 lb. of lean ham, 4 medium sized potatoes, salt and pepper. Make the paste first and stand it in a cool place while you prepare the chicken. Cut the chicken as for a fricassee, pare and cut the potatoes into dice, cut ham the same size. Now roll out half the paste into a thin sheet. Butter the sides and bottom of a rounding pot. Line the sides with paste and use the trimmings to cut into squares. Put a layer of chicken into bottom of pot, then a layer of potatoes, then a sprinkling of ham, salt and pepper, and the

squares of paste, then a layer of chicken, potatoes, ham, etc. Roll out the remainder of the paste, make a hole in the middle of it, and lay on top of the last layer, which should be potatoes. Pour in through this hole about 1 quart of boiling water, place over a slow fire and simmer continually for one and one-half hours. Half an hour before the pie is done add 1 tablespoonful of butter (cut into bits) through the hole in top crust. Rabbit or squirrel pot pie may be made in the same manner, using 2 rabbits or 3 squirrels.

CHICKEN CORN PIE.

Joint a spring chicken and let it stew for 15 minutes. Make a good puff paste and line the sides of a deep baking dish with it; then put in the bottom a layer of chicken and cover well with green corn cut from the cob; season with pepper, salt and plenty of butter. Fill the dish in this manner and add the water in which the chicken was boiled; cover the top with the pastry and bake in a good oven till the crust is well browned, not forgetting to leave an opening in the centre for the steam to escape.

CHICKEN PIE.

Stew chicken until tender, season with one-fourth pound butter, salt and pepper. Line the sides of pie dish with pastry crust. Pour in the stewed chicken and cover loosely with a crust, first cutting in the centre a hole the size of a small teacup. Have ready 1 pint oysters, heat the liquor, thicken with a little flour and water, and season with salt, pepper and butter the size of an egg. When it comes to a boil pour over the oysters, and about 20 minutes before the pie is done, lift the top crust and put them in.

Miss Emily J. Young.

TO ROAST A DUCK.

Pick, singe and draw a duck. Wash thoroughly inside and outside. Lay in water with a little salt, about half an hour.

FILLING.—Break into small pieces one medium sized baker's loaf of stale bread. Season to taste with salt, pepper and a little parsley. Pour over the bread 4 eggs beaten light, with milk sufficient to moisten the bread without making it soggy. A little celery improves the filling. Into a pan put 1 large tablespoonful each of lard and butter, with 1 medium sized onion, cut fine. When the onion is cooked soft, not brown, toss in the bread, and stir until thoroughly heated through. Put this filling loosely into the duck. If the bird is not very fat, spread it generously with lard; dust with salt and pepper, and place it, breast down, in a roaster, with about 1 pint of water. Baste occasionally. A medium size duck will take from 2 to 3 hours.

Mrs. Wm. Boadenhamer.

TURKEY SCALLOP.

Chop fine fragments of turkey and place a layer of bread crumbs in the bottom of buttered pudding dish, then a layer of turkey, adding any cold dressing that may be left. Have ready 3 or 4 hard boiled eggs, slice and add a few slices to each layer of turkey. Alternate the layers of meat and crumbs, adding bits of butter and seasoning to each and arrange that the last layer be of crumbs. Dot bits of butter over the top. Thin with hot water or milk what gravy may be left and pour over it. Milk alone, or even water with a tablespoonful of melted butter may be used. Cover the dish and bake one-half hour. A few minutes before serving remove the cover and let the scallop brown. Roast chicken may be served in the same way.

ROAST GOOSE.

Prepare goose, fill with bread filling made with bread crumbs, 2 eggs well beaten, parsley, enough onion to flavor; season to taste. When ready for oven cut thin slices of bacon, put on top of fowl. Keep goose from getting in the grease which collects in pan.

YANKEE DROPPED DUMPLINGS.

One and one-half cups of flour, one teaspoonful of baking powder, one-half teaspoonful of salt. Sift all together, add 1 egg, enough sweet milk to make a smooth batter, tolerably thick, drop into stewed chicken, let boil 15 or 20 minutes.

Miss Anna Garber.

TURKEY FILLING.

1½ loaves of bakers old bread cut fine, 1 onion cut fine, 1 cup of butter and lard. Cook onion till soft in the butter and lard. Throw in the bread and fry brown. Season with salt, pepper and parsley. Beat 4 eggs light, add 1 cup of milk and pour over the bread.

Mrs. Henry Jones.

QUAIL ON TOAST.

Remove skin with feathers from the quail or partridge. Some prefer to remove the feathers without scalding. Draw and wipe clean. Soak in salt water a short time. Split down the back. Dry with a clean cloth. Parboil in salt-water until tender, (this broth can be used for gravy). Place in bread-toaster, butter well, and toast quickly on both sides over a clean, quick fire, adding frequently a little butter to keep from drying out. Then serve on toasted bread, one bird to each piece of bread.

Mrs. M. C. W.

FRIED RABBIT.

Skin, draw, remove head and feet, and wash well the rabbit. Soak in strong salt-water 1 hour or longer according to the age of the rabbit. Then wash well again. Parboil in salt-water until tender. Use the broth for gravy. Put $\frac{1}{4}$ to $\frac{1}{2}$ cup butter in a frying-pan, let it get brown by quick heat, place the rabbit in this browned butter and fry quickly on both sides, until well browned.

Mrs. M. C. W.

SQUIRREL POT PIE.

Skin, draw, remove the head and feet, and wash well the squirrel. Soak in strong salt-water to draw out the blood and wild taste. Wash well, and parboil in salt-water until tender. Pare, cut into small dice, six potatoes, boil them in weak salt-water until soft.

PASTRY.—Take $1\frac{1}{2}$ pints flour, pinch of salt, $1\frac{1}{2}$ teaspoonful good baking powder; sift these ingredients together, and rub well into this, one-third cup butter. Add 1 cup sweet milk to complete the pastry.

Line a pudding dish with part of this pastry. Add 1 layer of potatoes, 1 layer of squirrel alternately until all is added. Add a pinch of salt, pepper, celery-salt, parsley, and butter the size of a walnut. Dust the top well with flour, and cover with the remainder of the pastry. Bake in a quick oven for a half hour.

Mrs. M. C. W.

MILES STERNER'S ROASTED RACCOON.

Soak in salt water over night, par boil, fill same as turkey, and lay in the pan. An onion or other flavoring if desired. Make brown gravy and serve.

Opossum is par boiled, stuffed, and roasted in the same manner, only using wooden skewes to rest the opossum upon during the roasting, in order that the surplus fat may drain off.

CHICKEN FILLING FOR PATTIES.

1 pt. of cream, 1 tablespoonful of flour, 1 pt. cooked chicken cut in small bits, 4 tablespoonfuls of chopped mushrooms, salt and pepper. Put $\frac{1}{2}$ of the cream on to boil, mix the other half with the flour and stir into the boiling cream; when this has boiled up add chicken, mushrooms and seasoning.

Mrs. Aaron Hostetter. •

CHICKEN CROQUETTES.

2 lbs. cold chicken (boned), 1 cup cold mashed potatoes made soft with milk, 2 eggs, $\frac{1}{2}$ cup gravy

or drawn butter, salt and pepper to taste, cracker crumbs. Chop chicken very fine mix with gravy or drawn butter, and season. Beat in the eggs then the potatoes, and stir until very hot in a buttered sauce-pan. Let the mixture cool quickly, make into croquettes, roll in fine cracker crumbs, and fry in plenty of hot lard.

Mrs. T. J. Little.

CHICKEN OR VEAL CROQUETTES.

Boil 3 lbs. chicken or veal until tender, take the liquor in which the meat was boiled, a piece of butter the size of an egg, add tablespoonful each flour, pepper and salt, parsley and onion cut fine. Add the minced chicken to the above with 1 well beaten egg, put away to cool, then mold, dip in egg and bread crumbs, fry in hot lard.

Mrs. Paul Hoke.

CHICKEN CROQUETTES.

Put 1 cup milk in a sauce pan over fire, when it boils add butter size of a walnut and 1 rounding tablespoonful flour. Let boil up thick. When cool add 1 teaspoonful salt, $\frac{1}{2}$ teaspoonful pepper, a bit of minced onion, parsley, 1 cup fine soft bread crumbs and 1 full pint finely chopped cooked chicken. Beat 1 egg and work in with the other ingredients. Shape into croquettes. Dip in beaten egg and crumbs; fry in deep hot lard.

Mrs. Lulu P. Stover.

CHICKEN CROQUETTES.

1 boiled chicken, 1 cup of bread crumbs, 2 oz. of melted butter, 2 oz. of flour, 1 cup of water in which the meat was boiled, $\frac{1}{2}$ cup of cream, 2 eggs, pepper, salt, onion, and parsley. Boil the butter, flour, cream, and water together for 2 minutes. Mix into the minced meat, cool, then mold, roll in egg, then in bread crumbs and fry.

Mrs. J. A. Melsheimer.

MARYLAND FRIED CHICKEN.

A chicken should not remain in water as it destroys the flavor. Also if too long on ice. Whip light 1 or 2 eggs. Dip each piece of chicken in the egg, then roll in cracker crumbs. Have the butter and lard very hot in the pan, put in the chicken, cover and fry slowly. Lamb chops are delicious prepared in the same manner. The chicken can be rolled in crackers or flour, without using the egg.

Mrs. George T. Kerr.

FRIED CHICKEN.

Cut young spring chicken into the desired number of pieces. Roll in flour and thoroughly brown in a hot skillet into which has been placed $\frac{1}{2}$ cup butter. Remove from fire and add 1 cup boiling water or stock. Season with salt and pepper. Put on the lid and place in oven to steam for 45 to 60 minutes, or until tender.

Mrs. C. Stahr Hamm, Kingsport, Tenn.

A BROWN FRICASSEE OF CHICKEN.

Cut the chicken. Place $\frac{1}{4}$ lb. of salt pork or 2 oz. of butter in a sauce pan; when a nice brown put in the chicken. Stir until every piece is nicely browned, then add 2 tablespoonfuls of flour; stir again, add 1 pt. of boiling water or stock, stir until it boils; add 1 teaspoonful of salt. Cover and let simmer gently until tender, then add a teaspoonful of onion juice and a little black pepper. Serve.

PRESSED VEAL.

A large knuckle of veal, a small piece of salt pork or ham, cover with water and boil until ready to come from bones, remove gristle and bones, chop fine, add a teaspoonful of onion juice, chopped parsley, $\frac{1}{2}$ teaspoonful of summer savory, salt and pepper to taste, add to the liquor which should be boiled down to a cupful, put all into a mold, pack closely, serve when firm, sliced very thin.

Mrs. Ella Bollinger.

VEAL LOAF.

3 lbs. lean veal chopped very fine, 3 eggs well beaten, add to meat with 1 tablespoonful pepper, salt, nutmeg and grated onion, and 2 tablespoonfuls cream, 4 tablespoonfuls bread crumbs, mix and knead with hands into loaf. Baste well with water and butter. Bake $1\frac{1}{2}$ hours.

Mrs. Duncan.

VEAL LOAF.

2 lbs. of veal minced fine, 6 crackers rolled fine, 2 tablespoonfuls butter, 2 tablespoonfuls cream, 1 tablespoonful salt, $\frac{1}{2}$ tablespoonful of pepper, and 3 well beaten eggs. Mix well and press into loaf, and bake $1\frac{1}{4}$ hrs. in moderate oven.

Mrs. W. F. Kintzing.

VEAL LOAF.

3 lbs. veal, 16 crackers rolled fine, 3 eggs well beaten, butter size of an egg, 1 nutmeg, 1 tablespoonful of pepper, 1 tablespoonful of salt. Bake 2 hours.

Mrs. Henry Zouck.

VEAL LOAF.

3 lbs. of raw veal, butter the size of an egg, 8 crackers, 1 nutmeg, a tablespoonful of pepper, 1 of salt, 2 eggs. The veal is chopped fine, the whole mixed well, made into a loaf and baked 2 hours. Put water around the loaf while baking.

A. Kate Shriver.

SWEET BREADS STEWED.

Wash and remove all the bits of skin, soak in salt and water 1 hour, then parboil. When half cooked take from fire, cut into small pieces, stew in a little water till tender, add a piece of butter, a teaspoonful of salt, a teaspoonful of flour, and boil up once. Serve on toast very hot. Another way is to prepare as above and serve with tomato sauce.

IRISH STEW.

Take 2 lbs. of stewing lamb, 6 potatoes, 4 onions, 4 carrots, 4 turnips, $\frac{1}{2}$ cup of rice; boil until tender.

A. B. C.

CALF SWEET BREADS, FRIED.

After soaking 1 hour, trim free from fat and skin, then put them into boiling water, add a teaspoonful of salt and boil 15 minutes, then throw them into cold water for five minutes. Put in a cold place until ready for use. They will keep 36 hours. Always boil in aliminum or granite sauce pan. Cut the boiled sweet bread into pieces about 2 inches square, dip into egg seasoned with pepper and salt, then roll in bread crumbs and fry in a little lard and butter mixed.

MOCK TERRAPIN.

Fry 2 lbs. sliced calf's liver till brown, then cut up into small pieces, dredge a little flour over them, add 3 hard boiled eggs chopped fine, a little mustard, cayenne pepper, salt, and a cup of cream or milk. Let boil up once and serve.

Miss Emily J. Young.

BAKED LIVER.

Soak calf's liver in cold water 1 hour, drain a few minutes and then dip in flour, seasoned with salt and pepper. Lay in skillet 8 or 10 pieces, add large pieces of lard and butter, and if liked a whole onion. Cover with boiling water and put in hot oven and bake 1 hour.

Mrs. H. S. Ehrhart.

ROAST SPARERIBS.

Trim the rough ends neatly, crack the ribs across the middle, rub with salt and sprinkle with pepper. Fold, stuff with turkey dressing, sew up tightly, place in dripping-pan with a pint of water. Baste

frequently, turning over once so as to bake both sides equally until a rich brown.

Mrs. John A. Cremer.

SOUTHERN STYLE BREAKFAST BACON.

Bacon must be sliced thin and boiled for a minute or two in little water, drain, dip in flour and crisp in its own fat.

Mrs. J. P. Barnitz.

DELICIOUS BOILED HAM.

Put the ham to soak over night in cold water. In the morning scrape and wipe off well. Put ham in kettle with sufficient water to cover. When the water begins to boil place where the heat will be just sufficient to keep up a gentle boiling. From 4 to 5 hours will be required to boil a ham of 12 lbs. Remove the kettle from the stove and allow the ham to remain in kettle 2 hours or until cool. On removing draw off skin, sprinkle over entire surface a layer of bread crumbs, 3 tablespoonfuls of brown sugar, dot attractively with cloves. Put into oven to brown.

Mrs. S. L. Bixler.

BAKED HAM IN OLD VIRGINIA STYLE.

Choose a fine large well cured ham and rub it thoroughly with a rough towel; wash, and let it soak in cold water over night. In the morning place the ham in a boiler or large turkey roaster and cover with boiling water, allow it to boil gently until the flesh separates from the end of the bone. Take from fire, allow ham to stand in the water it was boiled in until cold, remove the skin and wipe with fresh towel. Pour 1 cup of vinegar and 1 cup of sugar on top, and stick cloves over the surface. Place in hot oven until sugar is brown. Baste frequently.

Mrs. H. D. S.

BAKED HAM WITH POTATOES.

Roll 1 slice of ham, cut 2 inches thick, in flour. Have some butter in the baking dish and brown the

ham in it, add the potatoes, either sweet or white, cover with milk and bake 1 hour.

Mrs. Frank Bussom.

BAKED HAM.

Take a slice of ham about $2\frac{1}{2}$ inches thick or an end of ham, put on stove and boil very slowly for about an hour. Pour off water, put ham in roaster and pour in about 1 pint of milk. Cover top of ham with $\frac{1}{2}$ cup of brown sugar, and sprinkle with cinnamon. Stick whole cloves in here and there, put in medium oven and bake.

Mrs. J. W. Gitt.

SUGAR CURE FOR HAMS.

For 2 hogs take 3 quarts salt, $\frac{3}{4}$ lb. sugar, $\frac{1}{4}$ lb. salt-petre, $\frac{1}{4}$ lb. pepper.

Mrs. C. Anthony.

TO PRESERVE HAMS.

To 100 lbs. of meat take 4 oz. of saltpetre, $1\frac{1}{2}$ lbs. brown sugar, 5 pints of salt, 3 tablespoonfuls butchers pepper; mix all well together. Rub meat with a damp cloth, then rub in the preparation very thoroughly. Repeat the application twice. Lay hams on table or board for 2 weeks or longer, in the meantime apply salt whenever needed. Hang up and smoke.

SEASONING FOR SAUSAGE.

To 10 lbs. of pork, 4 oz. salt, 1 oz. pepper, $\frac{3}{4}$ oz. coriander.

Henry Wirt.

PICKLE FOR PORK.

To 80 lbs. of meat take 3 ozs. of saltpetre, 1 lb. of sugar and 2 tincupfuls of salt.

Mrs. Cathrine A. Brough.

PICKLE FOR BEEF.

3 lbs. of salt to 1 gal. water. Boil and skim. Let cool, then add 4 lbs. of sugar to each 100 lbs. of meat. Soak meat 4 hrs. before putting into pickle. Drain and let meat dry.

Mrs. Cathrine A. Brough.

BROWNE HASH.

Mix cold mashed potatoes with cold ground meat, put into a hot skillet, which has a little hot lard in it. Fry until brown, and serve with parsley leaf on top.

CANNELON OF BEEF.

1 lb. of round steak chopped fine, 1 egg, 1 tablespoonful chopped parsley, 1 tablespoonful butter, 2 tablespoonfuls bread crumbs, 1 teaspoonful of lemon juice, 1 teaspoonful salt, a dash of pepper, $\frac{1}{2}$ teaspoonful onion juice. Mix all the ingredients together, form into a roll, wrap in buttered paper; bake in a quick oven 30 minutes. Baste with $\frac{1}{4}$ cup butter melted in 1 cup of water.

Mrs. Frank Bussom.

STUFFED BEEFSTEAK.

Take a rump steak about 1 inch thick, make a stuffing of bread, herbs, etc., and spread it over the steak. Roll it up and with a needle and coarse thread sew it together. Lay in pot on 1 or 2 wooden skewers, and put in water just sufficient to cover it. Let it stew slowly for 2 hours, longer if the beef is tough. Serve it in a dish with the gravy turned over it. To be carved crosswise in slices through beef and stuffing.

CHILI CON-CARNIE.

2 lbs. beef, boil until tender, cut in dice, 1 large can tomatoes, 2 large tablespoonfuls flour, 1 onion fried in butter, 2 teaspoonfuls chili powder, salt

to taste, add a little bit of beef broth to moisten; bake 1 hour. Serve hot.

Mrs. Clinton J. Gitt.

FRENCH BAKED BEEFSTEAK.

Have a nice fat steak cut not less than an inch thick. Have $\frac{1}{4}$ lb. butter hot in a baking dish. Cut the steak in half, dredge well with salt, pepper, and 3 tablespoonfuls flour, put other half steak on top and thoroughly cover with flour, adding another $\frac{1}{4}$ lb. of butter, place in a moderately hot oven, bake an hour. After the steak is taken up put $\frac{1}{2}$ pint coffee in pan, then pour over steak.

Mrs. H. W. Hart.

BAKED BEEFSTEAK.

Put a porterhouse steak cut 2 inches thick in a pan with some water and cover with sliced onions. Bake in oven uncovered 30 minutes. A can of Campbells tomato soup may also be added.

Mrs. L. H. Hoffacker.

BEEF BROWNIES.

For four in family,—2 lbs. of round steak, 1 inch thick, pound out flat, then cut into strips 2 inches thick and about 6 inches long. Make a dressing of stale bread, 1 egg, 1 onion, a small piece of butter, sage, salt, and pepper to taste. Spread this dressing on the strips of meat, roll up and pin each of the brownies with tooth-picks. They will look like miniature roasts. Put some butter and lard into a kettle, and when hot put in the brownies and brown nicely, then add water enough to cover; simmer $1\frac{1}{2}$ hours. Enough dressing will boil out to make a nice brown gravy. Garnish the platter with lettuce leaves and slices of tomatoes.

Mrs. H. S. Ehrhart.

MEAT BALLS.

1 cup of cold chopped meat, $\frac{1}{2}$ cup of hot mashed potatoes, 1 egg, butter size of walnut, pepper and salt, pinch of dry mustard. Put butter in hot mashed potatoes, then add chopped meat, egg beaten, pepper, salt and mustard. Beat together until well mixed and light, make into balls and fry in very hot butter and lard.

Mrs. Cora Grabill.

MEAT CROQUETTES.

Take cold veal, beef or chicken, cut fine; take $\frac{1}{2}$ the quantity of bread crumbs, 2 eggs, butter the size of an egg, pepper and salt. Mix all together, add a little cream, form into cakes, dip into egg, roll in cracker crumbs and fry in hot lard.

Mrs. John A. Cremer.

MEAT LOAF WITH EGGS.

Chop 1 lb. lean beef and $\frac{1}{2}$ lb. veal with $\frac{1}{4}$ lb. pork, very fine; mix well, add 1 egg, beaten light, 3 soda crackers, rolled; 1 dessertspoonful salt; $\frac{1}{2}$ teaspoonful pepper. Form into an oblong roll, packing firm, then make a groove through the centre; into this groove put 3 hardboiled eggs, end to end; press firmly, roll the meat level in cracker crumbs, bake in shallow pan 2 hours in moderate oven, basting occasionally with water and melted butter. When the loaf is sliced, there should be a slice of egg in each piece. Garnish with parsley or lettuce.

Mrs. A. R. Brodbeck.

MOCK DUCK.

Round or flank steak, chopped onion, bread crumbs, salt, pepper, and sage. Place on the round or flank steak a filling of bread crumbs, seasoned with salt, pepper, chopped onion, butter, (or bacon or ham fat), and sage. Roll the steak around the stuffing and fasten with skewers of tooth-picks. Place in a casserole. Add a cup of stock or water

and bake in a quick oven about 45 minutes. Accompany this with currant jelly.

Mrs. C. Stahr Hamm, Kingsport, Tenn.

MIXED MEAT LOAF.

3 lbs. veal shank; 1 lb. sausage; 3 cups dry bread crumbs; 1 cup sweet milk; salt, pepper, pinch of sage. Boil shank and chop meat fine. Mix thoroughly with the sausage, milk, bread crumbs and seasoning. Form into a loaf and bake until brown.

Mrs. C. Stahr Hamm, Kingsport, Tenn.

SCRAP CAKES.

Take through the meat chopper any kind of cold meat that has been left over, add 1 egg, a little onion, parsley or sage, pepper and salt, and enough cracker crumbs to handle. Mix well; form into cakes, dip into egg, then into cracker crumbs, fry in butter and lard.

Mrs. Jacob Trone.

BEEF PATTIES.

Chop cold beef fine; beat 2 eggs, and mix with meat, add a little milk, melted butter, salt and pepper. Make into rolls and fry.

Mrs. Samuel Althoff.

DELICIOUS PORK AND BEEF LOAF.

1 lb. of beef of the rounds; $\frac{1}{2}$ lb. of pork; grind both; season with pepper and salt to taste; knead all together and make into a long loaf; or if you prefer, make into small cakes; put into a roaster with sufficient water to boil and let it roast slowly.

Mrs. Mary Ehrhart, New Oxford, Pa.

BEEF ROLL.

To 1 lb. of raw beef take 1 egg, 4 tablespoonfuls of cracker crumbs, 1 teaspoonful of salt, little pepper. Roll, wash with egg; bake in slow oven 4 hours.

Mrs. A. L. Benford.

POT ROAST.

Select a nice piece of roasting meat. Place in cooking vessel, season with salt and pepper, sprinkle with flour, and a little sugar, with sufficient water to keep from burning, adding more as needed. After removing the meat, by adding a little water you will have enough stock to make a nice dressing.

Mrs. Jacob Sell.

SPICED POT ROAST.

Get a good sized piece of beef and spice with onion, bay leaf, cloves, vinegar, salt and pepper. If vinegar is too strong, add a little water. Spice the meat 24 hours. Take the beef out of spice. Brown on both sides, then add the juice and let boil 2 hours, then thicken with brown flour to make a good gravy. Add a good piece of butter when finished.

Mrs. Charles Heckendorn.

BAKED TONGUE.

Prepare 1 beef or 3 to 4 calves' tongues by simmering in plenty of well salted water until they can be readily pierced by a fork. Remove the skin and membrane, place in a roasting pan or skillet with brown sauce prepared in this way:

Brown 1 tablespoonful of butter and 2 of flour, add a quart of the essence from the tongue, if too salt use part water; one minced onion, bay leaf, pepper corn, 1 tablespoonful of Worcestershire and 2 of tomato catsup. Bake the tongues in this 1 hour. Use cold or hot; if the latter is preferred, seasoning may be added. A sliced potato, carrot or turnip, bit of tomato, are all good. If allowed to cool pour all of brown sauce over the tongues and use in serving.

Mrs. Geo. E. Stover.

BEEF LOAF.

2 lbs. of beef chopped fine, 1 egg, a small onion, 1 cup of bread crumbs or crackers rolled fine, $\frac{1}{2}$ cup

of sweet milk or cream, salt and pepper to taste, 1 tablespoonful chopped parsley, 2 tablespoonfuls melted butter. Mix all together, press into a firm loaf, put into a greased pan, rub butter over top and bake 1 hour.

Mrs. Bortner.

VEAL PIE.

Wash a shank of veal weighing 3 or 4 lbs. and cover with boiling water, adding a few strips of fat beef or prok—beef preferred. Cook slowly until the veal is ready to fall from the bones. When cool remove the bones, cutting the meat so that no piece is larger than 2 inches. Return to the liquor, adding sufficient water to make a juicy stew. Season with salt and pepper; let come to a boil and thicken slightly with flour, as you would a stew. Line your pan with the dough $\frac{1}{4}$ inch thick, or as thin as you can handle; pour in the meat, roll out the top crust, cut 4 holes in the top crust for the escape of steam, and bake in a rather hot oven 20 or 30 minutes. Serve in the dish in which it was baked.

Mrs. A. B. Conrad.

VEAL CAKE.

A few slices of cold roast veal, a few slices of cold ham, 2 hard boiled eggs, 2 tablespoonfuls of minced parsley, a little pepper, good gravy or stock. Cut off all the brown outside from the veal and cut the eggs into slices. Procure a pretty mold; lay veal, ham, eggs and parsley in layers, with a little pepper between each, and when the mold is full, get some strong stock and fill up the shape. Bake for $\frac{1}{2}$ hour, and when cold turn it out. Very convenient for picnics.

Mrs. John A. Cremer.

BREADED VEAL CUTLETS.

Trim and flatten the cutlets, pepper and salt and roll in beaten egg, then in pounded crackers. Fry rather slowly in good drippings, drain and squeeze

a little lemon juice on each and serve hot, or serve with tomato sauce.

Mrs. John A. Cremer.

VEAL CROQUETTES.

Take 1 cup of cold roast breast of veal chopped fine, 1 cup of cold boiled rice, 1 egg, 2 tablespoonfuls of cream, 1 teaspoonful of minced parsley, a little onion juice, salt, pepper and nutmeg. Heat the milk, veal and rice together, add the egg and seasoning, turn out on a dish. When cold form into croquettes, roll first in beaten egg then in bread crumbs and fry in boiling fat. Any cold meat may be used instead of veal.

Emma E. Bucher.

Philadelphia, Pa.

PRESSED VEAL.

Stew 2 lbs. of lean veal, save the broth; cut very fine and season well with salt, pepper, parsley, and onion juice. Add 1 tablespoonful of melted butter, 1 cup bread crumbs, and 2 eggs well beaten. Mix the whole well together, tie this in a bag and boil in the above mentioned broth for 10 minutes. Put the bag under a heavy weight and keep cold. Then slice.

Mrs. J. A. Melsheimer.

Eggs

TO PRESERVE EGGS.

1 lb. of water glass to 1 gal. of water. Stir several times each day for several days, then add eggs.

TO PRESERVE EGGS.

Grease each egg with lard and stand on point and cover with lime water.

TIME FOR BOILING EGGS.

Poached eggs—four minutes. Soft-boiled eggs— $2\frac{1}{2}$ to 3 minutes. Hard-boiled eggs—6 to 8 minutes. To prepare soft-boiled eggs for invalid or weak stomach—make a pint of water boiling hot, put in the egg and remove from stove, let set for 10 minutes and serve. Mrs. C. E. Bortner.

EGG FRITTERS.

Beat yolks of 4 eggs, 1 cup of cold water, 2 tablespoonfuls melted butter, 2 cups of flour, now add the well beaten whites of the eggs, and drop by spoonfuls into smoking hot lard. Brown on one side and then on the other. While hot dust with powdered sugar and serve.

OMELET.

4 eggs, 1 tablespoonful flour or cornstarch, preferably the latter, $\frac{3}{4}$ cup milk, a pinch of salt. Separate whites and yolks of eggs. Mix yolks, slightly beaten, with milk and flour or cornstarch, add whites beaten

to a stiff froth, and bake in a hot greased skillet for 15 minutes. Fold and serve at once.

Mrs. A. R. Mundorff.

EGG OMELET.

4 eggs, 1 pint milk, $\frac{1}{2}$ cup flour, salt to taste. Beat yolks of eggs thoroughly, mix flour and milk together until smooth, add to yolks and put on fire until it thickens, then pour over the beaten whites, pour into greased pans and bake about 30 minutes.

Mrs. L. H. Hoffacker.

OMELET.

Six eggs, separate whites and yolks. Beat yolks with one spoonful of salt until light. Warm one cup of milk with a lump of butter size of a walnut until butter melts. Pour into beaten yolks, then add one tablespoonful of flour rubbed to a paste with milk. Add a pinch of salt to the whites of eggs and beat until stiff. Fold into the mixture. Have a pan larded on the side, and a tablespoonful of lard in it quite hot, pour in omelet and cook on top of stove until well set then put in a quick oven to brown. Serve on hot plate at once.

Mrs. H. D. Becker.

OMELET.

3 eggs, 1 cup milk, pepper and salt, 1 cup bread crumbs. Heat pan, pour in 1 tablespoonful butter and lard, then put in the bread crumbs. Pour over this the well beaten eggs and milk, and bake in a moderate oven. Do not turn.

Ada Basehoar.

OMELET.

4 eggs, 3 tablespoons flour. 1 cup milk. Beat eggs separately until very light. Mix all together and pour into a pan with a little hot lard in it.

Mrs. E. F. Redding.

OMELET.

Have fresh eggs, allowing one egg for each person. Break the eggs in a bowl and to every egg add a tablespoonful of cream or milk. Some cooks prefer hot water. Beat thoroughly. The omelet pan must be very hot, using a tablespoonful of butter to 6 eggs. Turn the mixture into the pan, run a thin bladed knife under the bottom so as to let that which is cooked get above. Begin at one side and carefully roll the edge over and over till it is all rolled up, then let it stand a moment to brown. Do not let it cook solid. Turn on a hot platter, season and garnish.

Mrs. J. S. Moul.

OYSTER OMELET.

Beat 6 eggs to a light froth, add $\frac{1}{2}$ cup of cream, salt, and pepper. Pour into a frying pan with 1 tablespoonful of butter and drop in a dozen large oysters. Fry a light brown. Double over and send to table immediately.

A. F. Barker.

BEAUREGARD EGGS.

3 eggs, 1 tablespoonful of flour, $\frac{1}{2}$ pint milk, 5 squares toast, 1 tablespoonful butter, salt and pepper to taste. Boil eggs hard, remove shells, chop whites fine, take yolks through potato ricer, or chop very fine. Have toast ready on hot plate, put the milk on to boil, rub butter and flour together in saucepan, add whites, salt and pepper, a generous teaspoonful of fine cut parsley, let boil up once, cover the toast with layer of this sauce, sprinkle over all the chopped yolks and serve.

Mrs. J. T. Rebert.

BAKED EGGS.

Pour a little water into individual baking dishes. Break the eggs into these and cover, and set in the oven. Bake five minutes. Just before serving add lump of butter and the seasoning.

STUFFED EGGS.

Boil hard 1 doz. eggs, peel, cut in half cross wise, take the yolks out, put them in a bowl, mash well, add butter size of shellbark, salt and pepper, and a little parsley, enough cream to make a smooth mixture, put back into egg, dip in raw egg well beaten, roll in bread crumbs and fry in hot lard.

Mrs. Paul Hoke.

SMOTHERED EGGS.

Fry eggs. Fry bread crumbs in brown butter, and sprinkle over top of eggs.

Mrs. C. E. Bortner.

DEVEILED EGGS.

Hard boil eggs; shell and cut in halves lengthwise, scrape out the yolk and rub smooth with vinegar; salt, pepper and mustard to taste; heap into the halved whites and serve on lettuce leaves.

Mrs. C. E. Bortner.

SCRAMBLED EGGS WITH HAM.

Melt 3 tablespoonfuls of butter in frying pan, put into it 1 cup of cold boiled ham, finely chopped, stir until thoroughly heated. Have ready 3 eggs, slightly beaten, and mix with 3 tablespoonfuls of rich milk. Stir and cook until egg is set. Garnish with parsley.

C. G. M.

EGG CHOPS.

9 hard boiled eggs, 1 onion, medium size, celery tips. Chop together, not too finely. Make cream sauce of $1\frac{1}{2}$ cups milk and 3 tablespoonfuls flour boiled until thick. Mix all together, seasoning with salt and red pepper. When perfectly cold form into chops, dip into bread crumbs, then into egg, and then again into bread crumbs. Swim in hot lard.

Mrs. A. R. Mundorff.

SNOW EGGS.

Butter thoroughly the inside of as many custard cups as eggs you wish to serve, the eggs are best

prepared separately. Separate the white from the yolk of the egg and beat the white, with a little salt, to a stiff froth. Put this into the buttered cup, make a hole in the middle in which to put the yolk, which is not beaten, but left unbroken as it comes from the egg, when ready place the cups in a sauce pan of boiling water, letting the water come half way up the cup. Cook this until the white is set firmly. Invert a warm plate over each cup and turn out egg. Sprinkle chopped parsley on top, if desired, serve at once.

Mrs. W.W.H.

EGG FLAKES.

Allow 2 tablespoonfuls of sweet milk to every egg. Add butter the size of a walnut and a pinch of salt to the required milk, and heat it to almost boiling point. From a saucer slip the eggs, one at a time, into the milk. With a thin knife cut the eggs into pieces, then carefully free the mixture from the bottom of the pan. Watch closely lest the eggs harden, remove from the fire before they are quite done, turn up from the bottom of pan and let stand a minute before serving. If properly cooked the eggs will have the appearance of yellow and white flakes. An excellent breakfast dish.

Edith Hesson.

CREAMED EGGS.

Beat 4 eggs until well mixed, add $\frac{1}{2}$ teaspoonful salt and 1 cup milk, then 2 tablespoonfuls butter. Cook over hot water until mixture thickens slightly, stirring constantly. Serve at once.

Mrs. H. S. Ehrhart.

EGG CROQUETTES.

Boil eggs till hard. Peel, cut in half. Remove yolk. Mash with back of spoon. Add melted butter, salt and pepper, and sweet cream to make a soft paste. Refill the whites of eggs. Put together to form whole egg. Dip in beaten egg and cracker crumbs. Drop in hot lard and fry a golden brown.

Mrs. E. K. Eichelberger.

Fruits, Etc.

APPLE FRITTERS.

1 pint flour, 1 teaspoonful baking powder, 1 egg, little salt, milk enough to make batter about consistency of thick cream. Core, pare and slice apples, dip in batter and fry in hot lard. Sprinkle with granulated sugar before serving.

Mrs. J. H. Brough.

APPLE FRITTERS.

1½ cups flour, ½ teaspoonful salt, beat 2 eggs slightly, add gradually ½ cup cold water. Beat briskly until light, add ½ cup milk. Now add the flour, beat smooth, add 2 scant teaspoonfuls baking powder. Pare, remove seed pits and cut apples into circles. Dip a slice of apple into the batter then drop into a pan containing hot lard. Brown and turn. Fry until apple is tender.

E. H.

BAKED APPLES.

Pare apples, take out the core, fill with sugar. Cream together ½ cup butter, 1 tablespoonful flour, add 1 cup hot water, pour over apples and bake a nice brown.

Mrs. Al. Long.

STEWED FRUIT.

1 lb. figs, 1 lb. prunes, 1 lb. prunellas, ½ lb. sugar. As a substitute for prunellas 2 lemons can be used, when 1 lb. of sugar will be required. Cut lemons

into small pieces, pour 1 quart of boiling water over fruit and let simmer for an hour or more.

Mrs. A. C. Matthews.

BAKED PEARS.

Pare, halve and core well ripened pears. Place in deep bake dish with water and sugar. Dot pieces of butter into each hollow. Stick whole cloves into each half. Bake until soft and slightly browned. Quinces may be baked in the same way, but care should be taken to see that they are stewed until tender before placing them in the bake dish.

FRENCH FRITTERS.

1 pt. milk, 2 eggs, 1 teaspoonful of salt, 2 teaspoonfuls of baking powder, 1 tablespoonful of sugar, and enough corn flour to make a batter. When the lard in the frying pan is hot drop a spoonful of the batter into the pan. Brown and turn the fritter on the other side until it browns. Serve hot.

VIRGINIA FRITTERS.

Put a pint of water into which has been stirred a teaspoonful of salt over the fire and bring to a hard boil. Add a teaspoonful of butter and without removing from the fire, turn into the boiling water two cupfuls of sifted flour. Stir steadily until it has boiled 3 minutes. The flour will have absorbed all the water. Turn the paste into a bowl and set aside to cool. When cold stir into the paste the well beaten yolks of four eggs, and when these are well incorporated with the paste, add the beaten whites. Drop by large spoonfuls into boiling fat and cook until brown. Serve hot with sugar or a sauce.

Mrs. H. D. Becker.

Vegetables, Cheese Dishes and Noodles

Young peas, canned tomatoes, green corn, asparagus, spinach, Brussels sprouts—15 to 20 minutes.

Rice, potatoes, macaroni, summer squash, celery, cauliflower, young cabbage, peas—20 to 30 minutes.

Young turnips, young beets, young carrots, young parsnips, tomatoes, baked potatoes, sweet potatoes, onions, cabbage, cauliflower—30 to 45 minutes.

String beans, shell beans, oyster plant, winter squash—45 to 60 minutes.

Winter vegetables—One to two hours. Old beets, forever.

SUGGESTIONS.

Potatoes.—Peel very thinly as the best part of the potato is nearest the skin. The great point in cooking potatoes is to serve them as soon as they are done. When boiled, baked, fried or stewed, they are rendered watery by continuing to cook them after they reach the proper point. For this reason potatoes to bake or boil should be selected so as to have them nearly the same size.

MAJORS WHITE POTATOES.

Roast potatoes until soft, take from oven, cut off top and remove from shell. Put in dish and season with salt, pepper and butter; and milk enough to moisten. Beat this well, and replace in shells with bread crumbs on top. Put in oven to brown.
Mary Zinn.

FRENCH FRIED POTATOES.

Select good sized potatoes, pare and cut lengthwise about $\frac{3}{4}$ in. thick. Roll in flour and swim in lard. Season with salt.

Mary Zinn.

SARATOGA CHIPS.

Pare potatoes and slice thin on slaw cutter, put in ice water, remove and wipe dry. Drop in hot lard, stir until light brown and crisp; remove quickly with skimmer and sprinkle with salt.

Nadine N. Gitt.

ESCALLOPED POTATOES.

Pare and slice potatoes. Put small lumps of butter, about 4, in the bottom of a baking dish. Put on top of the butter a layer of potatoes, then small pieces of butter and then salt and pepper, then another layer of potatoes and so on, alternating until the dish is nearly full. Pour in milk, not enough to cover, put into a fairly hot oven and bake from $\frac{3}{4}$ to 1 hr. When quite brown put on top a greased paper or a pie pan.

Mrs. H. S. Ehrhart.

ESCALLOPED POTATOES WITH EGGS.

Boil 1 doz. good sized potatoes, skin while hot and slice 1 doz. hard-boiled eggs, also slice while hot. Have ready a sauce of butter, flour and cream, same as for croquettes. Butter a pudding dish, put in alternately a layer of potatoes and eggs, cover with the sauce, put bread crumbs over top and brown in oven. Serve hot.

Mrs. Geo. N. Forney.

HASHED BROWN POTATOES.

1 qt. of cold boiled potatoes cut into dice and sprinkle with pepper. Melt 1 tablespoonful of butter,

1 scant spoonful of onion, cook until yellow, add a tablespoonful of flour, when slightly brown add 1 cup stock, cream, or water; season with salt. Add potatoes until they have absorbed nearly all the sauce. Boil about 10 minutes. Melt 1 teaspoonful of butter in a pan, add potatoes, stir several times, cook until they have formed a brown crust underneath. Turn over like an omelet and serve; add parsley before taking out of pan.

Annie G. Zieber.

LYONNAISE POTATOES.

Cut cold potatoes into small pieces, season with salt and pepper, add 1 teaspoonful chopped parsley. Put 1 teaspoonful butter on fire in saucepan, when hot add a slice of onion, fry brown, then add potatoes and fry a light brown.

Mrs. G. D. G.

POTATO FRITTERS.

Take 2 cups cold mashed potatoes, add 1 cup milk, 2 well beaten eggs, 3 teaspoonfuls baking powder, 1 teaspoonful salt, 2 cups flour. Put lard, a small amount, into the frying pan, when smoking hot dip the batter out by the spoonful. Brown well on one side, then turn and brown on the other side. Serve hot.

E. H.

POTATO CROQUETTES.

1½ cups cold mashed potatoes, 1 tablespoonful butter, ¼ teaspoonful salt, dash of cayenne pepper and celery salt. Mix thoroughly and add ½ teaspoonful minced onion, 1 teaspoonful of minced parsley, 1 egg yolk, 2 tablespoonfuls cream. Form into croquettes, dip into the white of an egg and roll in fine cracker or bread crumbs. Fry in deep fat.

Mrs. J. H. Bittinger.

POTATO FRICASSEE.

Cut freshly pared potatoes into dice and cover with cold water 10 or 15 minutes. Put a tablespoon

ful of butter into a frying pan and when hot brown a small onion, chopped fine, add the potatoes with enough water to almost cover them, add salt and cook until the water has boiled away, when the potatoes should be soft and mealy. E. H.

BROWNEED POTATOES.

Boil small even sized potatoes in salt and water until nearly soft, pour off water, and let dry. Have some butter and lard hot in a skillet, in which brown the boiled potatoes evenly.

Rebekah D. Gitt. .

SWEET POTATO CROQUETTES.

Boil, peel and mash 4 large sweet potatoes, season lightly, with salt and pepper, add 1 tablespoonful of butter, 1 tablespoonful of sweet cream, a tablespoonful of grated onion, teaspoonful fine cut parsley; mix well. After cold take a spoonful at a time, shaping them either in tiny cylinders or in round balls the size of a small walnut. Dip in slightly beaten egg, roll in finely sifted bread crumbs and fry a golden brown in smoking hot lard.

Mrs. E. B.

CANDIED SWEET POTATOES.

Lump butter size of an egg, 1 cup brown sugar, melt until it thickens. Take 3 large or 6 medium sized sweet potatoes, pare, and put in syrup, add $\frac{1}{2}$ cup water. Boil until soft.

Mary Zinn.

SWEET POTATO CROQUETTES.

2 cups hot mashed sweet potatoes, 1 teaspoonful salt, 1 egg, parsley, a piece of butter the size of a walnut, a dash of pepper. Beat the egg until light, add to the potatoes and then add all the other ingredients. Mix well and when cool form into cylinders. Roll first in egg and then in bread

crumbs and fry in boiling fat. This will make 12 croquettes.
Mrs. Dr. Stick.

SWEET POTATO PUFFS.

3 large sweet potatoes, 1 tablespoonful melted butter, 1 teaspoonful salt, dash pepper, 1 teaspoonful chopped parsley. Boil sweet potatoes, when cool mash, add butter, salt, pepper and parsley, mix thoroughly and put into well greased gem pans. Rough the top with a fork; sprinkle with brown sugar and bake 20 minutes in hot oven.

Mrs. C. J. Gitt.

GLAZED SWEET POTATOES.

Cut cold boiled sweet potatoes into slices about 1 inch thick, season with salt and pepper. To 1 quart of potatoes take $\frac{1}{2}$ cup of melted butter, add 2 tablespoonfuls sugar. Dip the slices into the liquid and place in a large pan. Cook 12 minutes in a very hot oven. The potatoes should turn a rich glossy brown in that time. Serve hot.

E. H.

CORN PUDDING.

1 doz. small ears corn, 1 tablespoonful sugar, small cup milk, and a little salt. After putting in oven stir several times until it begins to get thick, or it will not bake in the middle.

Mrs. Chas. Winebrenner.

GREEN CORN PUDDING.

1 doz. ears green corn, score the kernels and cut from cob, scrape off what remains on cob, 1 pint milk, 2 eggs well beaten, 2 large spoonfuls flour, 2 large spoonfuls butter, 1 large spoonful sugar, salt to taste, bake in well buttered dish 2 hours.

Mrs. Edw. Smith.

CORN PUDDING.

Grate corn from 6 ears, 3 eggs beaten separately, $\frac{1}{2}$ cup of sweet milk, small tablespoonful of corn-starch, butter the size of an egg, 1 teaspoonful of sugar, salt to taste. Bake in a pudding dish.
Mrs. J. D. Little.

CORN FRITTERS.

1 doz. full ears of corn, grated, yolks of six eggs well beaten, 1 teaspoonful of salt, $\frac{1}{2}$ teaspoonful sugar, 2 rounding tablespoonfuls of flour, fold in the stiffly beaten whites. Bake on a hot griddle.
Mrs. D. D. Ehrhart.

CORN FRITTERS.

12 ears corn, 2 tablespoonfuls flour, 3 eggs, pinch salt.
Mrs. Hugh Hostetter.

CORN OYSTERS.

Grate 6 ears of corn, add 1 spoonful flour, 2 eggs, beat the whites very light and add last, salt and pepper to taste, drop by spoonfuls into butter and lard.
Mrs. Jacob Myers.

CORN CHOWDER.

1 qt. of green corn, or can of corn, 1 qt. potatoes, diced. Put the corn and potatoes in layers in the baking dish. The potatoes first. Sprinkle the layers with salt, pepper and bits of butter, add a little minced onion and parsley. Add water and cook until the potatoes are soft, then add a little milk or soup stock. This is a savory dish and a meal with this does not require meat.

M. Bertha Zieber.

CREAMED ONIONS.

Remove skins, slice onions; cook until tender and drain. Pour over the onions a sauce made of

1 cup sweet milk, 1 tablespoonful of flour mixed with salt and pepper to taste. E. F. H.

STUFFED SPANISH ONIONS.

Peel the onions under water and scoop out from the top a portion of the center. Parboil five minutes and then turn upsidedown to drain. Make a stuffing of the chopped onion taken from the centers, softened bread crumbs, salt, pepper and a generous amount of butter. Fill the onions heaping full and sprinkle the top with buttered crumbs. Cover and cook till tender, almost an hour, in a pan containing a small quantity of water. Let them brown a very little before taking from the oven. A. B. C.

ESCALLOPED ONIONS.

Peel and boil in salted water. Drain and put into a baker, a layer of onions, bits of butter, and a sauce made of 1 tablespoonful of flour and $\frac{1}{2}$ cup of cream. Then another layer of onions until dish is full, sprinkle the top with bread crumbs and bits of butter. Bake in a slow oven nearly 1 hour, have enough milk to nearly cover.

Mrs. A. H. Secrist.

ESCALLOPED BEANS AND CORN.

Break and cook 2 quarts green beans. Cook until tender in salt water in which 2 tablespoonfuls of pork drippings had been added. Take 1 quart of green corn, cut from the cob and cook 15 or 20 minutes, put into a baking dish a layer of beans then a layer of corn until the dish is full. Take a cup of milk, a lump of butter and 1 tablespoonful flour, mix together; pour into the dish, put into oven and bake $\frac{1}{2}$ hour.

Mrs. Oliver Hesson.

LIMA BEANS.

Wash $1\frac{1}{2}$ cups of beans, cover well with cold water and boil 10 minutes. Pour off this water. Now add

enough hot water to cover, a little salt, and boil till beans are tender. Before serving, put in butter the size of a large walnut and enough cream to make a gravy and let come to a boil.

Mrs. Joseph Brockley.

BAKED BEANS.

Boil 1 qt. of medium size white soup beans till almost tender. Drain and turn into a baking dish. Pour over them sufficient hot water to cover, then add 1 teaspoonful each of salt and mustard, 2 table-spoonfuls of molasses, $\frac{1}{2}$ cup of fresh or canned tomatoes. Cover with thin slices of bacon and bake 1 hour.

Mrs. Frank Conrad.

BOSTON BAKED BEANS.

Soak 1 qt. of small pea beans in 2 or 3 qts. of water over night. In the morning drain and look over them carefully and put them in a large bean pot. Have $\frac{1}{2}$ lb. of salt pork or fresh pork will do, (not too fat) well washed, and place it on the beans. Dissolve 1 scant tablespoonful of salt and 2 table-spoonfuls of molasses, also if desired 1 teaspoonful of mustard. Pour over beans adding sufficient water to cover them and place in a moderate oven and bake all day if to be served in the evening, or cover and let them remain in oven all night if to be served for breakfast. Water is to be added if necessary through the day.

Mrs. W. E. Pitts.

BEETS WITH DRESSING.

Boil about 4 beets until soft. Place in cold water and remove the skins, then cut into squares. Make a dressing by placing on the fire a cup of vinegar, half a cup of sugar, half cup of thin cream or milk, in which has been smoothed a scant tablespoonful of flour. Stir the milk into the boiling vinegar, add salt, pepper and a lump of butter, then pour over hot beets. If any are left they are very nice served cold.

Mrs. Jacob Sell.

BOILED BEETS WITH WHITE SAUCE.

Boil until tender 3 or 4 medium sized red beets, peel and dice them, season with a little salt and pepper. Rub a tablespoonful each of butter and flour together in a sauce pan, add a small cup of boiling water and 2 tablespoonfuls of sugar, pour over the beets; serve hot.

Mrs. J. F. Rebert.

FRIED TOMATOES.

Slice tomatoes, roll first in egg, then in bread crumbs, fry in butter and lard mixed.

Mary Zinn.

SCALLOPED TOMATOES.

Skin the tomatoes, cut in pieces, put a layer of tomatoes with a little shredded onion; season with pepper and salt, then a layer of bread crumbs with plenty of butter, then another layer of tomatoes; lastly 1 of crumbs. Put in oven, when brown cover and steam. It takes about $\frac{3}{4}$ of an hour to cook.

Miss Emily J. Young.

CREAMED CABBAGE.

Take a small head of cabbage, remove hard core, boil whole until tender. Serve with cream dressing.

Mary Zinn.

STUFFED CABBAGE—"The Texas Favorite."

Select a good sound head a cabbage, size to suit, family, pour over it boiling water and let it stand for $\frac{1}{2}$ hr., then drain and shake dry. Take each layer of leaves and pull back until you come to the very center. Fill with the following stuffing, putting a little between each layer. About a pound of ground beef, 2 or 3 tablespoonfuls of rice mashed in cold water, 2 tablespoonfuls chopped parsley, 1 small

onion and a dash of red pepper. Fill the cabbage with this and then tie up in cheese cloth, put in a pot of boiling water, well seasoned with salt, and let boil for 2 hrs. When done turn out on a flat dish and you may serve with cream sauce if you like. Serve hot.

Mrs. Charles Althoff.

FRIED CUCUMBERS.

Pare and slice well grown green cucumbers $\frac{1}{4}$ in. thick. Let soak in salt water 1 hr. or more, drain, wipe dry, and dip each slice into beaten egg, then into grated bread crumbs, and fry brown in hot lard. Serve immediately.

STEWED CUCUMBERS.

After paring the cucumbers cut them in quarters lengthwise and cut off the edge which contains the seeds, if they are at all yellow. Let soak 10 minutes in cold water, if they are garden cucumbers, the hot-house variety are less bitter and do not need soaking. Put them in boiling salted water and cook until tender. Make a thin white sauce with 1 cup hot milk stirred into 1 tablespoonful of butter and 1 of flour cooked together. Season with salt, black pepper, paprika and a bit of onion juice. Serve the cooked cucumbers on buttered toast and cover with the white sauce.

Emma E. Bucher,
Philadelphia, Pa.

STUFFED EGG PLANT.

Scoop out inside of egg plant. Chop and add to it 1 tomato and 1 onion and lump of butter. Cover with water and let cook until tender and nearly dry. Season highly with salt and red pepper; add enough bread crumbs to fill egg plant. Now cover top with bread crumbs and bits of butter, put into oven and brown. Serve on lettuce leaves.

Mrs. Frank Frysinger,
York, Pa.

KALE.

Boil tender in salted water 1 hour, or more. Fry cubes of bacon, dredge with flour, drain the kale and put into the bacon and dress with salt, pepper and vinegar.

Mrs. C. Kurtz.

SPINACH.

Cook in boiling water 5 minutes. Pour off the water and boil $\frac{1}{2}$ hour in salted water. Cut up bread into cubes and fry in butter. Drain the spinach, put into the pan with browned bread cubes and toss together. Serve hot with either poached, or hard boiled eggs.

Mrs. Isaac Herz,
York, Pa.

SPINACH ON TOAST.

Wash thoroughly until satisfied that all grit is removed, then allow it to lie for a while in cold water. Put into salted boiling water and boil from 20 to 30 minutes. Drain and cut into coarse pieces with sharp knife, put into hot dish, sprinkle with pepper and salt and pour over it melted butter. Have small pieces of toasted bread buttered and arranged on a hot platter. Place portions of spinach on these and garnish with slices of hard boiled egg.

C. G. M.

FRIED SQUASH AND GRAVY.

Cut a squash into thick slices, about one-third of an inch. Sprinkle with salt and let stand in water 1 hr. or so. Drain, wipe dry, roll in flour; fry in pan containing some lard. Fry brown on both sides. When the squash is all fried if no lard remains in the pan put some into the pan, add 1 tablespoonful of flour and enough water to make gravy. Season and serve.

Mrs. Oliver Hesson.
Westminster, Md.

STUFFED PEPPERS.

Cut stems from sweet peppers, also top, large ones preferred, remove the seeds, fill them with ground meat, either cooked or uncooked, season to taste, cover the bottom of a deep pan with flour, adding salt and pepper. Stand peppers in this and put a small piece of butter on each, (the top) pepper. Put 1 cup tomato in pan around each pepper. When the flour is brown, then add stock or gravy and continue to baste until peppers are soft. It is well to cover to prevent peppers getting dry.

Mrs. Nancy Hersh Yeager,
New Oxford, Pa.

STUFFED PEPPERS.

Take 3 doz. medium sized green peppers, cut out the tops and remove the seeds. Put into salt water over night. Take 2 large heads of cabbage, cut fine, sprinkle $\frac{1}{2}$ cup salt over it and let stand 1 hour, squeeze out salt water, add 4 tablespoonfuls celery seed, and 4 of mustard seed, and $\frac{1}{2}$ cup grated horse radish. Mix well and stuff the peppers tightly with the slaw, being careful not to break the peppers.

Turn upside down until all have been filled, then pack into a crock with the open end up. Boil 2 qts. of vinegar with 3 cups of sugar and pour over peppers. Let stand over night, repeat 3 successive mornings, after which pack in Mason jars; pour hot vinegar over them, and seal.

Mrs. Oliver Hesson.
Westminster, Md.

BOILED PARSNIPS.

Pare parsnips, cut into quarters, put them into a kettle containing a piece of smoked ham; boil rapidly until tender. Drain, and serve.

BAKED CAULIFLOWER.

Boil tender, split through the middle with a sharp knife, lay the cut sides downwards in the baking

dish, and pour over and around it a cupful of drawn butter sauce. Sift fine bread crumbs on top and set in the oven until it begins to brown. Serve in baking dish with cut lemon.

Mrs. T. J. Little.

CAULIFLOWER TOMATO SAUCE.

Boil a fresh cauliflower, drain and place on a hot dish. Pour over it a cupful of tomato sauce, sprinkle with fried bread crumbs, add lemon juice and a small bit of butter, and $\frac{1}{4}$ lb. of grated cheese. Put in oven until hot, and serve.

Mrs. C. J. Gitt.

SALSIFY.

Scrape them, and throw at once into water, to which a little vinegar has been added. Then boil in fresh water until it has evaporated, add butter, pepper and salt. Mash and form into patties and roll in bread crumbs, fry the same as an oyster.

Misses Zeiber.

CARROTS.

Trim the carrots and boil in salted water. When done drain off the water. Melt 1 tablespoonful of butter in a sauce pan, add to it 1 tablespoonful each of flour, pepper, salt, grated nutmeg, a pinch of sugar and a small quantity of cream or milk. Put in the carrots, simmer gently a few minutes and serve.

Misses Zeiber.

DREAM CAKES.

Cut thin slices of stale bread, spread each slice with club cheese and press together like a sandwich, brown and crisp in hot butter. Serve immediately.

Mrs. S. L. Bixler.

CHEESE TOAST.—A TASTY BREAKFAST.

Cut 4 slices of bread, 4 inches square. Add a little salt, and 4 tablespoonfuls of milk to 2 well beaten eggs, 1 egg will do. Dip each slice of bread in the mixture and fry a light brown on one side. Have ready 4 thin slices of cream cheese, slip one on each piece of bread as it is turned, cover, and by the time the under side of the bread is browned the cheese will be melted. Garnish with parsley and serve on hot plates.

Mrs. Ella Bollinger.

MACARONI WITH CHEESE.

$\frac{1}{4}$ lb. or 12 sticks macaroni, broken into 1 in. lengths, and cooked in 3 pints boiling salt water 20 minutes. Turn into colander and pour over it cold water; drain. Make a sauce of 1 tablespoonful each of butter and flour and $\frac{1}{2}$ cup hot milk; salt. Put a layer of grated cheese in bottom of bake dish, then a layer of macaroni, and one of sauce; repeat until all is used and cover the top with fine bread crumbs, bits of butter and grated cheese. Bake until brown.

Miss Blanch Hostetter.

CHEESE FONDU.

1 cup rolled crackers or bread crumbs, 1 cup milk, 3 cups grated cheese, 2 eggs, whites beaten separately. Bake 20 minutes in quick oven.

M. Elizabeth Gitt.

CHEESE AU GRATIN.

Separate 4 eggs and beat the whites to a froth, add the beaten yolks, $\frac{1}{2}$ teaspoonful of salt and a little pepper, 1 cup of grated cheese, $\frac{1}{2}$ cup of milk and 2 tablespoonfuls of melted butter. Grease ramekins with butter and fill with the mixture; sprinkle with a light covering of bread crumbs, and bake in a moderate oven from 8 to 10 minutes.

Mrs. Harry Shultz.

CHEESE SOUFFLE.

One-fourth pound grated cheese, $2\frac{1}{2}$ tablespoonfuls of flour, $\frac{1}{4}$ teaspoonful of salt, 1 cup sweet milk, 2 eggs separated, add beaten yolks with milk. Then mix with the cheese and flour, 1 teaspoonful of baking powder, and stir all together, adding the stiff beaten whites of eggs last. Bake in a moderate oven $\frac{1}{2}$ to $\frac{3}{4}$ of an hour, or until brown.

BLUSHING BUNNY.

One can tomato soup, one cupful finely cut cheese (one-fourth pound), one teaspoonful butter, two eggs, salt, pepper and paprika. Melt the butter in a pan, add the soup and cheese. When the cheese is melted, add the seasonings and the eggs slightly beaten. Stir until thick and serve immediately on toast. The quantity of cheese and number of eggs can be varied to suit family preferences, depending on how cheesy and how thick it is liked.

CHEESE BALLS.

Mix 1 cup grated cheese, 1 tablespoonful flour pinch of salt and paprika and whites of 2 eggs beaten stiff. Shape into small balls and fry in deep fat.

Mrs. Lula P. Stover.

MACARONI AND CHEESE.

6 ozs. macaroni, 2 tablespoonfuls butter, 4 ozs. grated or chopped cheese, 1 pt. milk, 2 tablespoonfuls flour, $\frac{1}{2}$ teaspoonful soda. Break macaroni in $\frac{1}{2}$ in. pieces, boil rapidly for 20 minutes, drain, throw in cold water for few minutes. Put butter in sauce pan, melt, then add flour and milk, stir until it boils. Take from fire add cheese, stir until smooth and add soda. Stir macaroni into cheese dressing, put in baking dish, add dash pepper and salt, sprinkle bread crumbs on top, place here and there small bits butter; bake few minutes in quick oven.

Mrs. S. L. Bixler.

CHEESE PUDDING.

1 pint milk, 3 eggs, 1 cup bread crumbs, 1 cup grated English cheese, a little melted butter, pepper and salt, whites of eggs beaten light and added last. Bake 1 hour. Mrs. Edgar Slagle.

RICE CROQUETTES WITH ORANGE SAUCE.

Take 1 cup of rice, scald it; bring it to a boil and boil 10 minutes, then add 1 quart of milk and cook in a double boiler until the rice has absorbed the milk, add 4 tablespoonfuls of sugar beaten with the yolks of 4 eggs. Form into cylinders, dip these in egg and bread crumbs and fry in hot fat.

ORANGE SAUCE.—Grate the yellow rind of an orange, add to it the orange juice, mix together $\frac{1}{2}$ cup of sugar and 1 tablespoonful of flour, add $\frac{1}{2}$ pint of boiling water, bring to a boil, add the orange juice and rind. Serve warm. A. B. C.

SPANISH RICE.

Take boiled rice sufficient to fill a quart baking dish, add 1 large cup of fresh or canned tomatoes, a lump butter size of walnut, 1 sweet pepper chopped fine, first removing the seeds, cayenne pepper and salt to taste, $\frac{1}{2}$ cup grated cheese can be added. Bake in pudding dish for an hour in moderate oven.

Mrs. Nancy Hersh Yeager,
New Oxford.

RICE FRITTERS.

2 cups cold rice, 1 cup flour, 1 egg, 1 teaspoonful baking powder, water or milk to make a stiff batter. Fry in a pan in hot lard. Cold hominy may be used in the same manner.

Mrs. Oliver Hesson.

STEWED CHESTNUTS.

Blanch 1 quart of shelled chestnuts and put on to boil with just enough water to cover them. Care should be taken to have them boil slowly, so that they remain whole. Should it be necessary more hot

water may be added while boiling. When tender, season with butter the size of an egg, $\frac{1}{2}$ cup of cream and salt to taste. Serve as a vegetable with roast turkey.
Mrs. C. E. Ehrhart.

VIRGINIA NOODLES.

The required quantity of noodles boiled and drained. Put into a baking dish a layer of noodles, then a layer of grated cheese, and a sprinkling of salt and pepper, then another lay of noodles and so on till the dish is full. Dot with butter and cover with thin slices of bread. Beat an egg and add to 1 cup of sweet milk and pour over the contents of the dish. Bake in a rather quick oven till liquid is set.
Mrs. W. A. Korn.

New Oxford.

ITALIAN NOODLES.

Make noodles of 3 eggs. Shortly before serving boil them and drain off their broth. Dress with the following: $\frac{1}{2}$ lb. of chopped raw beef, 1 chopped onion, $\frac{1}{2}$ cup of chopped tomato, pepper and salt, 2 whole cloves. Put beef and onion in a pan, with butter, add tomato, cloves, and seasoning, and boil about $\frac{1}{2}$ hour. If tomatoes are not juicy, add a little water to the above.
Mrs. Laura Beard.

NOODLES WITH TOMATO SAUCE.

Sauce:—1 quart of tomatoes, 1 large onion. Boil tomatoes until soft and rub through a sieve. Add finely cut onion. Add a lump of butter the size of a small egg. Add salt, pepper, and a large teaspoonful of sugar.

Noodles:—Take 1 egg and add 1 tablespoonful of water, a pinch of salt, a dash of red pepper. Add flour to make a very stiff dough. Let stand for a few minutes. Roll very thin, cut and let dry. Then cook for 20 minutes in boiling salted water. Drain. Pour the sauce over the noodles, grate 2 ounces of cheese on top and place in a hot oven for 10 minutes. Fine luncheon dish.
Mrs. J. H. Bittinger.

Salads and Dressings

MAYONNAISE DRESSING WITHOUT OIL.

1 teaspoonful ground mustard, 2 tablespoonfuls sugar, 2 eggs, $\frac{3}{4}$ cup of vinegar, butter size of walnut. Moisten mustard with warm water, add sugar, butter and beaten eggs; beat well then add vinegar, heating well again. Put on stove until it thickens then on ice to chill.

Mrs. Black.

FRENCH DRESSING.

4 tablespoonfuls of olive oil, 1 tablespoonful of vinegar, stir until well mixed, then add salt and pepper to taste, and pour over lettuce just before serving.

S. Elizabeth Lack,
West Chester, Pa.

ROQUEFORT CHEESE—FRENCH DRESSING.

For French Dressing put 4 tablespoonfuls of oil in a bowl, add 3 tablespoonfuls vinegar, 1 teaspoonful salt, 2 teaspoonfuls sugar, $\frac{1}{4}$ teaspoonful white pepper. Stir this 5 minutes, add $\frac{1}{8}$ lb. Roquefort cheese crumbed. Serve on lettuce.

Mrs. G. D. Gitt.

SALAD DRESSING.

Mix yolks of 3 eggs with 2 teaspoonfuls of salt, 3 tablespoonfuls of sugar, 1 teaspoonful mustard. Beat well then add 2 tablespoonfuls melted butter, 1 cup thick cream, $\frac{1}{2}$ cup hot vinegar. Cook over water like custard. This will keep in a cool place for weeks.

Mrs. R. L. Ehrhart.

FRUIT SALAD DRESSING.

Cream butter the size of a walnut with $\frac{1}{2}$ cup of sugar. Beat 2 egg yolks and add the juice of 1 orange and $\frac{1}{2}$ lemon. Pour this into the butter and sugar and cook until thick. Cool. Add 1 cup of whipped cream when ready to serve.

Mrs. C. Stahr Hamm,
Kingsport, Tenn.

CHICKEN SALAD.

To 2 chickens use 12 hard boiled eggs. Work smooth with a spoon, stir in slowly $\frac{1}{2}$ teacupful vinegar, add $\frac{1}{2}$ lb. butter, melted, 1 teaspoonful mustard, 2 tablespoonfuls sugar, $\frac{1}{2}$ cup sweet cream, a dash of red pepper. Beat all together, let come to a boil and set away to cool. Cut chicken and celery fine, equal parts; salt and mix. Add dressing just before serving.

Mrs. H. M. Stokes.

CHICKEN SALAD.

The white meat of a cold boiled or roasted turkey or chicken, $\frac{3}{4}$ same quantity of chopped celery, 2 hard boiled eggs, 1 teaspoonful salt, 1 teaspoonful pepper, 1 teaspoonful made mustard, 3 teaspoonfuls salad oil, 1 raw egg, 2 teaspoonfuls white sugar, and $\frac{1}{2}$ cup vinegar. Mince the meat well, removing all fat and skin, cut celery $\frac{1}{2}$ in. long. Add dressing.

Mrs. C. M. Stock.

CHICKEN SALAD.

1 large chicken boiled, when cold chop into a dish, over which throw a towel slightly dipped in cold water to keep the meat moist. Have a heaping pint of cut celery and put the celery between clean cloths to dry. Take 1 tablespoonful best mustard, the yolk of 1 raw egg, drop into a dish large enough to hold all the dressing, beat well for 10 minutes, and slowly add to the mustard, 1 tablespoonful

vinegar. When well mixed add three-eighth bottle of oil, a drop at a time, always stirring the same way. Rub the yolks of 6 hard boiled eggs very smooth and stir in $\frac{1}{2}$ cup vinegar. Pour this mixture to the mustard, oil, etc., stirring together as lightly as possible. Add to the chicken the celery, a little yellow pickle, $\frac{1}{2}$ loaf of stale bread crumbs and the oil taken from the water in which the chicken was boiled. Salt and pepper to taste. Put the dressing on just before serving. Virginia Fitz.

SALMON SALAD.

1 can of salmon, picked fine, 3 sweet pickles, and 3 hard boiled eggs chopped fine, 4 crackers rolled fine. Mix all together.

DRESSING.— $\frac{1}{2}$ cup of vinegar, 1 beaten egg, 2 teaspoonfuls of prepared mustard, $\frac{1}{2}$ cup of milk, 1 tablespoonful of butter. Cook to a smooth sauce and when cold pour on the above.

Mrs. Henry Jones.

SALMON SALAD.

1 can salmon, 15 crackers rolled fine, 5 good sized pickles chopped fine, 5 hard boiled eggs, whites chopped fine, yolks rubbed fine in a tablespoonful butter, salt and pepper to taste, vinegar enough to mix.

SWEET BREAD SALAD.

1 pint sweet breads, put into boiling water with a bay leaf; and 1 teaspoonful salt, and simmer about 3 hrs. Drain and immerse in cold water until chilled. Take chopped celery same amount as sweet breads. Add some English walnuts and Malaga grapes. Use mayonnaise with olive oil, and when adding this to ingredients, add a little whipped cream.

M. Elizabeth Gitt.

POTATO SALAD.

3 potatoes, $\frac{1}{4}$ grated onion, 2 hard boiled eggs, $\frac{1}{4}$ tablespoonful salt, small amount of celery.

DRESSING.—1 egg, 1 tablespoonful sugar, $\frac{1}{2}$ tablespoonful butter, $\frac{1}{2}$ tablespoonful flour, $\frac{1}{4}$ tablespoonful mustard, $\frac{1}{4}$ pint vinegar, $\frac{1}{2}$ pint milk, $\frac{1}{4}$ tablespoonful salt. Beat egg, then add mustard, flour, sugar, salt; beat and add vinegar and stir well, then add milk slowly, put over fire and stir; when thick as custard, add butter, and pour over salad.

Mrs. Ed. Michael.

POTATO SALAD.

6 cold boiled potatoes of medium size, $\frac{1}{2}$ medium sized onion, 1 tablespoonful finely cut parsley, 4 tablespoonfuls olive oil, 2 tablespoonfuls vinegar, salt and pepper. Slice potatoes, onion and parsley in a bowl. Mix salt, pepper and olive oil thoroughly, then add vinegar. Stir well and pour over potatoes, etc. Toss all well with fork so that dressing is well mixed thoroughly. Let stand 1 hour and serve very cold.

Mrs. Aimee Wirt Winebrenner.

POTATO SALAD.

10 good sized boiled potatoes, 2 hard boiled eggs, 2 onions, 2 bunches celery, pepper, salt and sugar to taste.

DRESSING.—1 teacupful vinegar, $\frac{1}{2}$ cup water, 1 tablespoonful mustard, butter the size of an egg. Boil all together and when cool stir in cup sweet cream.

Mrs. J. J. Schmidt.

CABBAGE SALAD.

Cut part of a head of cabbage into slices, also 2 green peppers. Sprinkle the cabbage and peppers with a little salt, and mix thoroughly. Pour over salad dressing, or dress with oil and vinegar.

Mrs. A. R. Brodbeck.

CABBAGE SALAD WITH BOILED DRESSING.

Cut a head of cabbage fine. Heat in a sauce pan 1 cup of vinegar, tablespoonful of butter, 1 of sugar, $\frac{1}{2}$ tablespoonful of made mustard, salt and pepper. In a second vessel heat two-thirds of a cup of milk, stir into it 2 beaten eggs and cook until they begin to thicken. When the vinegar boils pour on the shredded cabbage, pour all back into the sauce pan; stir 1 minute with a silver fork, add the boiled milk and eggs and stir well, stir into a covered bowl and set where it will cool suddenly. Serve in a glass dish.

Mrs. A. M. Wolf.

CABBAGE SALAD.

Shave a hard white head of cabbage into small strips, take the yolks of 3 well beaten eggs, $1\frac{1}{2}$ cups of good cider vinegar, 2 teaspoonfuls of thick cream, 1 teaspoonful of mustard mixed in a little boiling water; salt and pepper to suit the taste. Mix all but the eggs together and let it boil, then stir in the eggs rapidly; stir the cabbage into the mixture, and stir well.

Mrs. F. M. Miller,
New Oxford, Pa.

FRENCH SLAW.

Cut your cabbage, salt and let stand for 1 hour, drain, add sugar, vinegar, mustard, celery, pepper to suit taste. Jar.

Mrs. Geo. H. Grove.

CREAM SLAW.

One-half head cabbage, 1 cup thick sweet cream, $\frac{1}{2}$ cup sugar, vinegar and salt. Cut cabbage quite fine, add cream and sugar. Beat all together with fork until very light and foamy, then add vinegar to taste and little salt and beat again. Cabbage, cream and vinegar must be very cold before using. Sour cream can be used, but sweet cream preferred.

Mrs. Cora Graybill.

EGG SALAD.

One half dozen eggs and $\frac{1}{2}$ doz. sweet pickles.

DRESSING.— $1\frac{1}{2}$ cups vinegar and water, 2 or 3 heaping tablespoonfuls of sugar, teaspoonful of salt, lump of butter the size of an egg. Boil and pour over the beaten yolks of 2 eggs, set on the stove and boil a few minutes, then add a pinch of cayenne pepper and a little mustard, mixed in water, and $\frac{1}{2}$ teaspoonful cornstarch, mixed in water, boil a few minutes, take off the stove and pour into the beaten whites of 2 eggs, set aside until cold. Cut the hard boiled eggs and pickles into dice, then pour the dressing over them, add a few tablespoonfuls of whipped cream. This makes it look dainty and nice. Garnish the dish with finely cut lettuce.

Mrs. Paul Winebrenner.

BEET SALAD.

Boil 6 small beets until tender, and when cold chop them. Boil 6 eggs hard and remove the whites from three of them to garnish, chop the rest of the eggs, but not in with the beets. Salt and pepper the beets and eggs, after they are chopped, and mix them together very lightly. Put in a dish and pour over them any good salad dressing. Garnish the top with rings cut off the whites of the three eggs.

Mrs. A. R. Brodbeck.

ASPARAGUS VINEGARETTE.

For 1 qt. take 4 cucumbers, 1 raw onion, 1 tablespoonful capers, 1 bunch parsley, 2 doz. olives. Chop all together then add $\frac{1}{2}$ pt. vinegar and oil, ($\frac{1}{2}$ pt. water if vinegar is strong.) Season with salt and pepper. Pour over cold asparagus.

Mrs. Howard Young.

ASPARAGUS SALAD.

Take tips from 1 lb. cold cooked asparagus, cut 1 cucumber into thin slices. Let stand 1 hr. in cold

water, add $\frac{1}{2}$ teaspoonful salt. Mix lightly with tips, cover with mayonnaise on lettuce.

STUFFED TOMATO SALAD.

Hollow whole tomato, and fill with cut celery, red, green and yellow sweet peppers. Season with salt and pepper. Cover with mayonnaise dressing. Serve on lettuce leaves.

Mrs. Howard Young.

TOMATO ASPIC.

Soak 1 box gelatine in 1 pt. cold water 2 minutes, add 2 pints tomato juice, heated. Season with salt and pepper. Put into molds. Serve on lettuce leaves.

Mrs. Geo. D. Gitt.

TOMATO, CELERY AND PEPPER SALAD.

Select large, firm tomatoes. Make three cross cuts half way into tomatoes, giving a scalloped effect. Fill centers with chopped celery and red and green peppers salted to taste. Place on lettuce leaves and pour over all French or Mayonnaise dressing.

Mrs. Howard Hoke.

TOMATO SALAD.

Remove inside of large tomatoes and in the cup thus formed place finely chopped cabbage which has first been seasoned with celery salt, a dash of pepper, salt, and vinegar.

DRESSING.—Cover pulp with water and boil until soft. Strain and add lump of butter, salt and pepper. Thicken with flour to the consistency of cream. Serve on lettuce leaves.

Mrs. O. H. Hostetter.

TOMATO SALAD.

6 good sized tomatoes peeled and cut into small pieces, 2 onions chopped fine, 2 hard boiled eggs cut

into blocks. Make a dressing of sour cream and vinegar, using less vinegar than cream, a little sugar, pepper and salt. Pour the dressing over the tomato, onion and egg.

Mrs. Henry Jones.

TOMATO AND CELERY SALAD.

2 tomatoes, or canned tomatoes may be used, 1 large stalk celery, 3 hard boiled eggs, 3 tablespoonfuls olive oil, 2 tablespoonfuls vinegar, 1 scant teaspoonful salt, $\frac{1}{2}$ teaspoonful dry mustard, $\frac{1}{2}$ teaspoonful sugar. Mash hard boiled yolks of eggs, add to them salt, sugar, mustard, olive oil and vinegar. Stir until smooth. Cut up in fine pieces tomatoes, celery, and hard boiled whites of eggs. Pour over this the dressing and let stand a while before serving on lettuce.

Mrs. Aimee Wirt Winebrenner.

SURPRISE SALAD.

Remove inside of large tomatoes and in the cups thus formed place a hard boiled egg with the shell removed. Cover with a salad dressing and serve on lettuce leaves.

Mrs. O. H. Hostetter.

SHRIMP AND TOMATO SALAD.

Take 1 small tomato quartered for each plate on lettuce, surround with shrimp, serve with dressing.

Mrs. Charles Billmyer.

DRESSING.

Take yolk of 1 hard boiled egg and 1 raw egg; mix very smoothly together in ice cold bowl, then add by degrees $\frac{3}{4}$ cup oil, a few drops at a time. Stir with wooden spoon. When oil is half used add 1 teaspoonful salt, then use remaining oil. If sauce becomes too thick thin with vinegar or lemon. Add last $\frac{1}{2}$ teaspoonful English mustard.

Mrs. Charles Billmyer.

WINTER SALAD.

1 head lettuce, 2 lemons, 3 juicy apples, and 1 stalk celery. Pare apples and cut in slices, treat lemon likewise. Mix thoroughly with finely chopped celery, and cover with a mayonnaise dressing. Serve on lettuce leaves.

WALDORF SALAD.

Take equal parts of chopped celery, apples, and nuts; hickory nuts are best. Mix with a dressing made with the yolks of 5 eggs, $\frac{1}{2}$ cup vinegar, salt, pepper, and 1 teaspoonful of sugar. Cook until it thickens, but do not boil. Thin with cream.
Mrs. Frank Bussom.

BANANA SALAD.

Cut bananas into three parts, dip into mayonnaise, and roll in ground nuts.
Mrs. Frank Bussom.

PINEAPPLE SALAD.

Halves of Hawaiian pineapples on lettuce leaves. Pour over them French dressing, and place Maraschino cherries on top of slices.
Mrs. Howard Hoke,
Harrisburg, Pa.

FRUIT AND NUT SALAD.

2 large oranges, 2 apples, 1 banana, few white grapes, 1 doz. almonds, $\frac{1}{2}$ doz. English walnuts or shell-barks. Take pulp and juice of oranges, cut apples, banana, white grapes, and nuts in small pieces. Mix all together, add sugar if desired. Serve in cups of half orange skins. Put on ice to chill.
Mrs. Black.

FRUIT SALAD.

3 oranges and 1 cup pineapple cut in small pieces, 1 tumbler preserved white cherries, 1 lb. Malaga grapes and sprinkle cocoanut on top. Sweeten to taste.

Mrs. W. F. Sheeley.

FRUIT SALAD.

2 oranges, 2 bananas, 12 English walnuts, 1 head lettuce, mayonnaise. Wash and put the lettuce to crisp. Peel oranges and cut in small pieces; peel bananas and cut in thin slices. Arrange lettuce for individual serving; place a layer of bananas, then oranges; dress with the mayonnaise, garnish with the English walnuts broken into small pieces or halves, as you like.

Mrs. E. Bollinger.

FRENCH FRUIT SALAD.

2 oranges, 2 bananas, 12 English walnuts, 1 head lettuce, and mayonnaise. Wash and put the lettuce in cold water. Peel the oranges, cut into slices, remove the seeds, then cut the lettuce into small pieces. Peel the bananas and cut crosswise into thin slices. Crack the nuts and break the meats into small pieces. Arrange the lettuce for individual serving, place a layer of bananas, then oranges, then bananas in each lettuce cup, and dress with the mayonnaise. Garnish with the nuts and serve.

Mrs. F. M. Miller,
New Oxford, Pa.

TWENTY-FOUR HOUR SALAD.

4 egg yolks, juice of one lemon, $\frac{1}{4}$ cup cream. Put this in a double boiler and cook until thick. When cold add the following: $\frac{1}{2}$ pint whipped cream, 1 pound white grapes cut in halves, 10 cents worth of almonds which have been blanched, 10 cents worth of marshmallows, 1 small can of pineapple. Keep in cool place about 24 hours. This will serve eight people.

Mrs. Emil J. Stout.

FRUIT SALAD WITH DRESSING.

1 medium sized pineapple, 3 oranges and 3 bananas. Cut fruit into small cubes, pour dressing over and stand on ice for half an hour before serving.

DRESSING.—2 eggs, $\frac{1}{4}$ cup light colored fruit syrup, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup lemon juice. Beat eggs and sugar, add fruit juice and lemon juice. Stir constantly in a double boiler until it begins to thicken. Cool, beat a little and serve on the sliced fruit.

Mrs. H. D. Becker.

CELERY AND NUT SALAD.

Chop fine 1 bunch celery and $\frac{1}{2}$ lb. English walnut kernels. Salt and pepper to taste. Mix and after placing on lettuce nests and adding French dressing, place halves of white grapes seeded over top of salad. Use French dressing.

Mrs. Howard Hoke,
Harrisburg, Pa.

CHEESE AND NUT SALAD.

Cake of Philadelphia cream cheese. English walnut kernels. Beat cheese to a soft cream; chop kernels in meat chopper. Mix with cheese and make into balls and place two on nests of lettuce leaves. Use French dressing. This salad is very nice when the nuts are left in halves and placed on sides of cheese balls.

Mrs. Howard Hoke,
Harrisburg, Pa.

NUT SALAD.

1 cup of nuts, 1 cup of apples chopped fine, $\frac{1}{2}$ cup of celery cut fine. Mix thoroughly and when ready to serve, pour over the mixture, mayonnaise dressing.

Mrs. Wesley Myers.

CHESTNUT SALAD.

Blanche 1 pint of shelled chestnuts, and boil slowly in salted water until tender. Drain and allow to cool. To the chestnuts add an equal quantity of celery cut fine. Mix with a mild mayonnaise dressing and serve on lettuce leaves.

Mrs. C. E. Ehrhart.

Pickles, Etc.

SWEET PICKLE FOR ALL KINDS OF FRUIT.

First pare the fruit and drop in a pan of water. For each 7 pounds of fruit prepare a syrup from 3 pounds granulated sugar and 1 pint of good vinegar. Boil the fruit in clear water until it can be pierced with a fork, then drop them in the boiling syrup and pour in from 1 to 2 tablespoonfuls of the mixed spices, or whole spice, to suit taste. Seal in air tight jars. The less cooking you give the fruit the lighter the color of pickles will be.

Anna E. Harlacher.

CHILI SAUCE.

24 ripe tomatoes, 10 onions, cut, 6 green peppers, cut, 4 tablespoonfuls salt, 8 tablespoonfuls sugar, 4 teaspoonfuls of cinnamon, 4 teaspoonfuls of cloves, 4 teaspoonfuls of ginger, 8 teacupfuls of vinegar. Boil slowly 2 hours in a porcelain kettle. Spices must be ground. Tomatoes peeled.

Mrs. Henrietta Stahl.

CHILI SAUCE.

1 peck ripe tomatoes, 12 onions, 5 peppers, 5 tablespoonfuls sugar, 4 tablespoonfuls salt, 1 tablespoonful mustard, 1 tablespoonful ginger, 1 tablespoonful cloves, 1 tablespoonful allspice, 1 tablespoonful celery seed. Boil 1 hour, add 5 cups vinegar, boil an hour longer. Bottle while hot.

Amelia Fisher.

CHILI SAUCE.

Remove seeds from $1\frac{1}{2}$ pks. of ripe tomatoes, cut into halves, cook soft, strain through a colander, and measure. To 5 qts. of tomatoes add 18 chopped sweet peppers with the seeds, 6 chopped sharp peppers, 12 onions cut fine, 3 cups of vinegar, 3 cups of sugar, 4 tablespoonfuls of salt, 4 tablespoonfuls of celery seed, 3 tablespoonfuls of mustard seed, 3 tablespoonfuls of cinnamon, 1 grated nutmeg. Cook till thick.

Mrs. Harry Stair.

PICCALILLI.

1 qt. lima beans (large and small), kidney or soup beans, 6 stalks celery, 4 heads cauliflower, 2 heads cabbage, peppers (red, green and yellow), 3 doz. pickles, 6 carrots, 1 qt. onions, 1 qt. green tomatoes, 1 qt. vinegar to 1 cup of sugar, spices to taste.

Mrs. Edw. F. Redding.

CHOW-CHOW.

Chop 1 pk. green tomatoes, $\frac{1}{2}$ peck ripe tomatoes, 6 onions, 3 small heads of cabbage, 1 dozen green peppers, seeds removed, 3 red peppers, seed removed. Sprinkle with salt, and put in a coarse bag. Drain over night. In the morning put in the porcelain lined kettle with 2 pounds brown sugar, $\frac{1}{2}$ teacup grated horse-radish, 1 tablespoonful each ground black pepper and mustard, whole white mustard seed, mace and celery seed. Cover with vinegar and boil till clear. Seal in jars.

Anna E. Harlacher.

CHOW-CHOW.

1 pk. green tomatoes, $\frac{1}{2}$ pk. ripe tomatoes, 3 heads cabbage, $\frac{1}{2}$ doz. green peppers, $\frac{1}{2}$ doz. red peppers. Cut all and sprinkle with 1 cupful salt, let stand all night, next day strain and add 3 lbs. of sugar, 1 teacupful grated horse-radish, cover with vinegar and

let come to a boil, then add 1 tablespoonful black pepper, 1 tablespoonful ground mustard and 1 tablespoonful of mustard seed, 1 tablespoonful ground cloves, 1 tablespoonful mace, and one tablespoonful celery seed, 2 stalks celery, 2 cents worth tumeric, $1\frac{1}{2}$ quarts lima beans (boiled).

Mrs. Sharon Smith.

CHOW-CHOW.

6 large white onions, 6 large sweet peppers, red and green, 1 head of cabbage, $\frac{1}{2}$ peck green tomatoes, 2 doz. medium sized cucumbers, 1 bunch celery, 1 head of cauliflower, 1 pint small onions, and about 50 little pickles. Slice the onions, cabbage and tomatoes on slaw cutter. Cut the peppers and cucumbers into small pieces. Put all of these with the cauliflower into strong salt water and boil until tender, but not too soft. Then drain well through a sieve or colander. Put back into the kettle with the small onions, celery and little pickles. The small pickles should stand in salt water several times before adding. Add to this $\frac{1}{4}$ pound of white mustard seed, tablespoonful of celery seed, handful each of cinnamon bark and whole allspice, some mace and pint of grated horse-radish, $\frac{1}{2}$ gallon of cider vinegar. Mix up some yellow mustard and add half a teaspoonful of tumeric, sweeten with brown sugar to taste. Mix all well and let come to a boil, then pack in jars, having the pickle well covered with the vinegar.

Mrs. Paul Winebrenner.

GREEN TOMATO PICKLE.

Slice $\frac{1}{2}$ pk. green tomatoes, 6 or 8 red and green peppers, salt and let stand over night. Take 1 qt. vinegar, 1 cup of sugar, 1 tablespoonful whole cloves, mustard and celery seed, boil this well, squeeze tomatoes out of salt water, put in vinegar, boil $\frac{1}{2}$ hour, bottle hot.

Mrs. J. P. Barnitz.

GREEN TOMATO PICKLE.

Slice 1 pk. green tomatoes and 1 doz. onions, sprinkle with salt and let them stand 24 hours. Strain off the brine and add 3 tablespoonfuls of ginger root and the following: 3 tablespoonfuls black mustard seed, 3 tablespoonfuls white mustard seed, 2 tablespoonfuls unground allspice, 1 tablespoonful bruised cloves, 1 tablespoonful cayenne pepper, 2 tablespoonfuls black pepper, 2 tablespoonfuls celery seed, 1 tablespoonful tumeric, $1\frac{1}{2}$ lbs. sugar. Mix well the above spices after salting the tomatoes and onions, put in a kettle by layers. On each layer sprinkle a covering of spices and sugar. After these alternate layers of fruit and spices have been laid fill up the kettle with good cider vinegar and let it simmer on the stove until it looks clear.

Mrs. John A. Cremer.

GREEN TOMATO MINCE MEAT.

7 lbs. of green tomatoes, chop and drain, 3 lbs. of apples, chopped, 2 lbs. of raisins, 6 lbs. of brown sugar, 1 pint of vinegar, 2 tablespoonfuls of cinnamon, and 1 teaspoonful each of cloves, allspice, salt and nutmeg. Pour 1 quart of cold water over the tomatoes and boil two hours. Add the rest and cook until done,—about $\frac{3}{4}$ of an hour. This is very good for pies.

Mrs. C. P. Wolcott.

MIXED PICKLES.

1 qt. onions, 1 qt. lima beans, 4 sweet peppers, 1 hot pepper, 150 pickles, 4 heads cauliflower, 4 bunches celery, 3 cts. worth mustard seed, 3 cts. worth celery seed, 3 cts. worth ground mustard, 2 cts. worth tumeric, 2 qts. vinegar, 2 lbs. brown sugar, cloves and cinnamon bark. Boil each separately in salt water.

Mrs. J. J. Schmidt.

VIRGINIA CABBAGE PICKLE.

3 large heads of cabbage cut very fine, 6 red peppers, 1 tablespoonful celery seed, 1 tablespoonful white mustard, $1\frac{1}{2}$ tablespoonfuls mixed spices, 1 tablespoonful tumeric, $\frac{1}{2}$ gal. vinegar, 3 lbs. brown sugar. Salt the cabbage for 1 hour, heat vinegar, sugar and tumeric, drain cabbage and put in hot vinegar, and heat well but not boil, then put in jars and seal.

Mrs. John A. Cremer.

MUSTARD PICKLE.

1 head cabbage, 2 heads cauliflower, 1 quart lima beans, 1 quart small onions, $\frac{1}{2}$ pk. string beans, 4 sweet peppers, 3 bunches celery, 2 teaspoonfuls tumeric, 2 teaspoonfuls mustard seed, 2 teaspoonfuls celery seed, whole cloves and a little cinnamon bark, 1 glass of German mustard, 2 quarts small pickles. Boil the cauliflower, cabbage, string beans and lima beans in salt water until tender. Salt cucumbers, onions and peppers. Sugar to taste; vinegar to cover.

Mrs. Ezra Bair.

MUSTARD PICKLE.

Take 2 qts. each of cucumbers, green tomatoes, cabbage and onions. Chop coarsely and mix all together. Boil in weak salt water until tender, then drain over night.

DRESSING:—Take 2 qts. vinegar, 2 lbs. sugar, $\frac{1}{8}$ lb. ground mustard, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ tablespoonful tumeric. Boil and pour over pickles.

Mrs. Clayton Hollinger,
Abbottstown, Pa.

MIXED PICKLE.

One-fourth peck of sliced green tomatoes, 2 doz. cucumbers, $\frac{1}{4}$ peck of string beans, 1 qt. of small onions, 2 heads of cauliflower, 3 green peppers, 5 cts. worth of mustard seed, 5 cts. worth of celery seed, 1 tablespoonful of tumeric, a few whole cloves,

and 1 tablespoonful of brown sugar. Salt tomatoes and cucumbers over night, drain next morning. Boil lima beans and cauliflower soft. Mix all together, cover with vinegar and bring to a good boil and seal.

Mrs. Henry Miller.

MIXED PICKLES.

One-fourth peck string beans, $\frac{1}{8}$ pk. green tomatoes, 1 qt. small onions, $\frac{1}{4}$ pk. small pickles, 2 heads cauliflower, 6 peppers, red, green, and yellow, 2 stalks celery, 1 pt. lima beans, 1 pt. cabbage, cut fine, 5 cts. worth celery seed, 5 cts. worth mustard seed, 2 cts. worth tumeric powder, 2 oz. ground mustard, 2 oz. cinnamon, 5 cts. worth cloves, 2 lbs. brown sugar, 3 qts. vinegar, 5 cts. worth black pepper. Boil the lima beans, string beans, cauliflower, celery until tender in strong salt water and drain. Scald with 3 or 4 coverings of boiling water, the green tomatoes, (diced) small onions, and canteloupe. Season well with salt. Soak over night the pickles and cabbage in strong salt water, drain that off and mix all together, with the seeds. Mix well the ground spices and add; boil sugar and vinegar and pour over pickle and seal.

Mrs. H. W. Hart.

CORN CHOW-CHOW.

1 qt. of vinegar, 1 qt. of string beans, $\frac{1}{2}$ doz. red peppers, 1 pt. of lima beans, 1 pt. of small onions, 1 doz. ears of corn, 2 tablespoonfuls of salt, $\frac{1}{2}$ lb. of sugar, $\frac{1}{4}$ lb. of mustard. Mix mustard and vinegar and bring to a scald. Cook separately the corn, onions, and beans till tender. Put all the ingredients together, boil only 5 minutes and seal.

Mrs. Samuel Althoff.

CUCUMBER CHOW-CHOW.

1 doz. large cucumbers, 4 large onions, and 1 small sharp pepper, cut fine, and lightly salted over night. In the morning squeeze out, add 1 small bunch of

celery cut fine, some celery seed, and yellow mustard seed. Cover with vinegar and heat all together, but do not let come to a boil. Jar hot.

Mrs. Wm. Shultz.

CUCUMBER CHOW-CHOW.

1½ doz. large cucumbers, cut into small pieces, 3 sweet peppers, red or green, ¼ peck of white onions, Salt cucumbers and onions over night, separately, using ¾ pint of salt. In the morning drain as dry as possible, add 1 lb. of sugar, ¼ oz. of celery seed, ¼ oz. mustard seed, and ½ pk. ripe tomatoes to the cucumbers and onions and peppers, cover with vinegar and boil until tender, and thick. About 5 minutes before removing from fire add 2 table-spoonfuls of mustard moistened with vinegar. Stir well while boiling.

Mrs. Kate W. Himes,
New Oxford, Pa.

CUCUMBER PICKLES.

Soak pickles over night in salt water. In morning put in brass kettle and cover with good cider vinegar. Use mustard and celery seed to your own judgment. Piece alum size of pea, also few slices horse-radish. Put on fire until pickles are green, remove at once, pour out of brass kettle and bottle.

Mary Zinn.

CUCUMBER PICKLES.

To 100 cucumbers, medium size, take teacupful fine salt. Wash cucumbers, pack in stone jar; sprinkle salt over them. Scald with boiling water to cover, let stand over night. Drain or dry them; pack in glass jars, spice with red pepper pods, whole black pepper grains, sliced horse-radish, and ½ cup small onions. Boil pure cider vinegar, cover cucumbers and seal.

Mrs. McC. Davidson.

COLD CATSUP.

Pare $\frac{1}{2}$ pk. tomatoes without scalding, cut them as fine as you like. Then drain and add 1 qt. wine vinegar, 1 red pepper, 2 tablespoonfuls black mustard seed, 3 tablespoonfuls yellow mustard seed, a little grated horse-radish, salt and cayenne pepper to taste.

Mrs. N. B. Carver.

TOMATO CATSUP.

1 pk. tomatoes, boiled and strained through a sieve. Add $\frac{1}{2}$ cup black pepper, $\frac{1}{4}$ cup celery seed, $\frac{1}{2}$ teaspoonful ground cloves. Tie these in a bag. 4 onions cut fine, $\frac{1}{2}$ cup salt, $1\frac{1}{2}$ pts. vinegar, $\frac{3}{4}$ lb. brown sugar.

Mrs. Harry Schriver.

TOMATO CATSUP.

1 pk. ripe tomatoes, 1 oz. salt, $\frac{1}{2}$ oz. mace, 1 tablespoonful black pepper, 1 teaspoonful cayenne, 1 tablespoonful cloves, 7 tablespoonfuls ground mustard, 1 tablespoonful celery seed. Boil tomatoes and press through a fine sieve, return to fire, add seasoning and boil at least 5 hrs. Add a pint strong vinegar, bottle and seal and keep in a cool dark place.

Mrs. C. M. Stock.

MIXED PICKLE.

$\frac{1}{4}$ pk. string beans, $\frac{1}{4}$ pk. green tomatoes, 1 qt. small onions, 1 qt. cucumbers, 2 heads cauliflower, or a little cabbage, 4 peppers, red and green, 2 stalks celery, 1 pt. lima beans, 5 cts. worth of celery seed, 1 oz. ground mustard, 5 cts. worth of mustard seed, a little tumeric, if desired. Cut vegetables fine. Boil in salt water separately until tender, and drain. Add 2 qts. vinegar, $1\frac{1}{2}$ lbs. brown sugar, boil a little then add vegetables and spices. Heat thoroughly and seal.

Mrs. Samuel Basehoar.

TOMATO CATSUP.

$\frac{1}{2}$ bushel ripe tomatoes, cut up, and boil a little, pass through a fine wire sieve. Boil four hours, stir frequently; just before taking off the fire, add 1 qt. cider vinegar, 5 teaspoonfuls fine salt, 2 teaspoonfuls black pepper, 1 oz. each of ground cloves and allspice. Allow it to come to a boil and take off while hot. Bottle and cork well. (Before putting in the spices mix them all well with a little of the vinegar to prevent them from becoming lumpy.)

Mrs. Edw. F. Redding.

BOILED TOMATO CATSUP.

1 pk. tomatoes cut in pieces and boiled soft, then taken through a sieve, put pulp in kettle and boil until very thick. When done boiling add 1 tablespoonful black pepper, 1 tablespoonful ground cloves, 1 tabledoonful allspice, 2 tablespoonful mustard, 1 tablespoonful nutmeg, 2 tablespoonfuls salt, 4 tablespoonfuls sugar, 1 qt. vinegar, and a small teaspoonful of cayenne pepper. Mrs. M. O. Smith.

MARTYNIAS.

Soak in salt water 2 weeks, wash and soak in cold water over night. Take 1 gal. of vinegar, 6 onions, 2 large pieces horse-radish, 1 pepper pod, 1 oz. black pepper, $\frac{1}{2}$ oz. allspice, $\frac{1}{2}$ oz. cloves, $\frac{1}{2}$ oz. ginger, and 3 lbs. brown sugar. Boil well, then add martynias, scald until you can pierce with a straw. This quantity for 100 martynias. Mrs. A. C. Matthews.

GREEN TOMATO SOY.

2 gals. green tomatoes, chopped without peeling, 12 good sized onions sliced, 2 qts. vinegar, 1 qt. sugar, 2 tablespoonfuls salt, 2 tablespoonfuls ground mustard, 2 tablespoonfuls black pepper, 1 tablespoonful allspice, 1 tablespoonful cloves. Mix all together and stew until tender, stirring often lest they should scorch. Put in small glass jars.

Mrs. C. M. Stock.

SPICED CANTALOUPE.

6 lbs. of cantaloupe, cut as nearly one size as possible, 4 qts. of water, 1 oz. of alum; bring to the boiling point, drop in your fruit, cook 15 minutes, lift and drain a short while. Then take 1 qt. of vinegar, 3 lbs. of white sugar, 3 teaspoonfuls of yellow mustard seed, 1 teaspoonful of black mustard seed, 1 teaspoonful whole mace, 8 in. of stick cinnamon, 9 whole cloves, about a doz. whole allspice. Place the fruit in it and slowly cook until clear, requires about 2 hours.

Mrs. J. D. Zouck.

PICKLED CANTALOUPE.

Pare and slice fruit and put in vinegar over night. Take 1 lb. sugar to 1 qt. vinegar. Cinnamon, mace and cloves to suit taste. Boil well, add fruit, then boil until you can pierce with a straw.

Mrs. G. W. Welsh.

SWEET PICKLED CANTALOUPE.

5 lbs. of cantaloupe, 2 lbs. of white sugar, 1 qt. of cider vinegar and cinnamon bark. Pare cantaloupes and cut into strips, soak in equal parts of vinegar and water over night. In the morning remove fruit. Boil sugar, bark and vinegar together, add cantaloupe to syrup, cook until tender and then remove fruit to a platter to cool, before packing in jars. Continue boiling the syrup till it is quite thick, then pour it over fruit. Seal jars and keep in cool place.

Miss Anna Garber.

SWEET WATERMELON PICKLE.

Cut the rind into small pieces and soak it for three or four hours, then weigh it and to 5 pounds of it allow 3 pounds of granulated sugar and 3 pints of vinegar. Put the sugar and vinegar into a saucepan and bring it to a boil; skim well and add a spice bag containing nutmeg, stick cinnamon, mace and whole cloves, and let it cook for 4 minutes and pour

it boiling hot over the rind. Allow to stand all night and next morning drain the syrup from the rind, boil it up once more with the spice bag, and again pour it over the rind. Repeat this process twice, after which put the entire mass, rind and all, into a preserving kettle and let it boil for 3 minutes; add the juice of four lemons well strained and cook for three minutes more. Then seal, boiling hot, in hot, sterilized fruit jars.

Mrs. F. C. Bitner.

PEPPER RELISH.

24 peppers, mixed green, red and yellow, and 14 small onions. Chop together, pour on boiling water and let stand 5 minutes. Drain. Again pour on boiling water and let stand 10 minutes. Drain. Add 1 quart of vinegar, 2 cups of sugar, and 3 tablespoonfuls of salt. Boil 15 minutes. Put into jelly glasses and when cold seal with parafine.

Mrs. C. P. Wolcott.

RELISH.

2 hot peppers, 18 red peppers, 6 green peppers, $\frac{1}{4}$ peck onions, 2 stalks celery, 4 cups brown sugar, $\frac{5}{8}$ cups vinegar, salt to taste. Run all through grinder. Scald peppers and let stand 5 minutes and drain. Peel onions and scald, then put into cold water to make crisp before grinding. Drain juice from onions. Put all together and boil 20 minutes.

Mrs. L. H. Hoffacker.

CHERRY SAUCE.

Seed sour cherries and cover with vinegar. Let stand 24 hours and drain off vinegar. Take same quantity sugar as cherries and put first a layer of cherries, then sugar, etc., and let this stand a week, stirring every day. Put in jars and seal.

Mrs. E. J. Chenoweth.

PLUM SAUCE.

1 pk. plums, 7 lbs. sugar, 1 pt. vinegar, 1 table-
spoonful mace, 1 oz. cloves, 1 oz. cinnamon. Boil
all until thick enough to keep. Jar and seal.

Mrs. C. M. Stock.

SPICED PEACHES.

3 lbs. peaches, $1\frac{1}{2}$ lbs. sugar, $\frac{1}{2}$ cup vinegar, 1 ct.
worth cinnamon bark. Dissolve vinegar and sugar,
then throw in the peaches, when soft enough to
pierce with a starw, take out and add 1 doz. cloves,
and cinnamon bark to the syrup. Boil well and pour
over the peaches.

Mrs. Dr. Hollinger,
Abbottstown, Pa.

SPICED PEACHES.

5 lbs. of peaches pared and stoned, 2 lbs. sugar,
1 qt. vinegar, $\frac{1}{2}$ oz. cloves, $\frac{1}{2}$ oz. cinnamon bark,
 $\frac{1}{2}$ oz. mustard seed, white. Put all together and let
stand 24 hours, then pour off vinegar and let it come
to a boil, add peaches and boil together until syrup
thickens.

Mrs. Kate W. Himes,
New Oxford, Pa.

PEACH SAUCE.

1 pk. cling peaches, 3 lbs. white sugar, 1 pt. vine-
gar. Dip peaches in hot water and rub with a dry
cloth, boil in water a short time, then remove and
boil in syrup soft enough to pierce with straw. Put
boiling in jars and seal.

Mrs. G. W. Welsh.

SWEET PICKLE PEACHES.

1 pk. peaches, 2 lbs. sugar, 1 qt. vinegar, cloves
and mace. Boil syrup 5 minutes and put fruit in,
let come to a boil. Seal.

Mrs. Ezra Bair.

SPICED PEARS.

Pare your fruit and halve them, tart pears are preferable; prepare a syrup with 1 qt. of vinegar, 4 lbs. of sugar, white, 2 teaspoonfuls of whole mace, 1 teaspoonful of allspice, $1\frac{1}{2}$ sticks of cinnamon, $\frac{1}{4}$ teaspoonful of cloves. Allow fruit to cook slowly about 3 hrs. If the fruit is acid it will become a rich red in color.

To spice Damson.—Use the same proportion of syrup, only do not put your fruit into it, but instead let the syrup come to a good boil, have the damsons carefully looked over and washed, and put into a vessel large enough and pour over them the boiling syrup, repeat for 3 days, the third time place in airtight jars, pour over the syrup and seal while hot.

Mrs. J. D. Zouck.

Bread, Rolls, Sandwiches, Etc.

Bread, baked	45 minutes
Bread, large loaves	60 minutes
Biscuits and small cakes	15 to 20 minutes

TO CUT HOT BREAD.

Use a knife greased with butter.

TO CUT BUTTER.

When cutting butter tear off a piece of the oil paper it is wrapped in. Wind the paper tightly around the knife blade, then cut and not a speck of butter sticks to the knife.

HYGIENIC GRAHAM BREAD.

Mix 2 pts. graham flour with 1 pt. wheat flour, then $1\frac{1}{2}$ pints of fluid, $\frac{1}{2}$ milk and $\frac{1}{2}$ warm water. Mix in fluid 1 cake compressed yeast, $\frac{1}{4}$ teaspoonful salt. Knead until dough no longer sticks to the hands. Put in bake pans at once, preferably closed ones. Allow dough to raise only moderately. Bake slowly and thoroughly. This makes 2 loaves. Use coarsest and fresh graham flour.

Mrs. J. R. Cornman,
Carlisle, Pa.

RECIPE FOR BAKING BREAD.

Grate 2 potatoes, pour over potatoes $3\frac{1}{2}$ pints boiling water. Let stand until luke warm, then add

1 tablespoonful sugar, 1 tablespoonful salt, $\frac{1}{2}$ cake of yeast dissolved in luke warm water. Let stand over night. Next morning warm yeast, add $1\frac{1}{2}$ tablespoonfuls melted butter, work stiff. Let stand until lit rises, then work out into loaves. Let it rise; bake $\frac{3}{4}$ hour in moderately heated oven.

Mrs. Charles H. Richter.

WHITE BREAD.

1 pint of flour, 1 even tablespoonful salt, 2 heaping tablespoonfuls of sugar, 1 heaping tablespoonful of lard. Take boiling water enough to make a stiff sponge, stir with a fork adding a little water at a time. Then stir in 1 qt. of boiling water, let cool till luke warm, add $1\frac{1}{2}$ soaked yeast cakes, and thicken with flour to a stiff sponge. Set in a warm place to rise, in winter time, over night. In the morning knead in a large loaf, let rise again, then put in pans. Let rise again; bake 45 minutes in a moderate oven.

Mrs. M. Leonard.

RAISIN BREAD.

Make a sponge at night of 1 qt. of sweet milk boiled and cooled, 1 tablespoonful of lard added to the warm milk. When cool stir in 2 beaten eggs, $\frac{3}{4}$ lb. of sugar, flour enough to make a soft batter, and 1 yeast cake. In the morning add 1 tablespoonful of salt, $1\frac{1}{2}$ lbs. of seeded raisins, $1\frac{1}{2}$ grated nutmegs, flour to make a dough. Mold into loaves, let rise again; bake $\frac{3}{4}$ hr. in a moderate oven.

Miss Emma Dellone.

SWEET POTATO BREAD.

1 qt. flour, 1 tablespoonful baking powder, 1 tablespoonful lard, $1\frac{1}{2}$ pts. cold mashed sweet potatoes; 1 teaspoonful salt. Mix potatoes with other ingredients, add water enough for a firm dough, roll, cut out with biscuit cutter and bake in hot oven.

Amelia Fisher.

RYE BREAD.

1 cup water, 1 cup yeast, 1 tablespoonful sugar, 1 teaspoonful salt, 1 teaspoonful lard, let rise, then work in pans, when light, bake.

Mrs. C. Anthony.

BOSTON BROWN BREAD.

1 pt. thick milk, 1 qt. graham flour, $\frac{1}{2}$ cup molasses, 1 teaspoonful of salt, 1 teaspoonful baking powder, 1 teaspoonful soda dissolved in a little hot water. Bake 1 hr. If more than this quantity is desired, do not double the receipt, but mix up another loaf the same way.

Mrs. R. M. Wirt.

STEAMED BOSTON BROWN BREAD.

2 cups of yellow corn meal, 2 cups of graham flour, 3 cups of sour milk in which has been dissolved 3 even teaspoonfuls of soda, 1 cup of molasses, 1 teaspoonful of salt. Fill pound baking powder cans about $\frac{3}{4}$ full, put on covers, and steam about 3 hours. Raisins improve this bread.

Mrs. C. P. Wolcott.

BOSTON BROWN BREAD.

1 full cup of graham flour, $\frac{1}{2}$ cup of white flour, $\frac{1}{2}$ cup of cornmeal, 1 cup of sour milk, 1 scant teaspoonful of soda dissolved in the milk, $\frac{1}{2}$ cup of baking molasses, a little salt. Bake in a slow oven about an hour in a pound coffee can with lid on. Raisins can be added if desired.

BROWN BREAD.

Place 1 small cup molasses and 1 small teaspoonful soda on the stove until it foams. Add 1 pint sweet milk, 1 teaspoonful salt, 2 cups graham flour, 4 teaspoonfuls baking powder. Let stand 2 hours in tins before baking.

Mrs. G. L. Terrasse.

BRAN BREAD.

4 cups of bran, 1 cup of white flour, $\frac{1}{2}$ cup of molasses, 2 cups of sour milk in which is dissolved 2 even teaspoonsfuls of soda, 1 teaspoonful of salt. Raisins, if you like. Bake in a moderate oven for at least an hour.

Mrs. C. P. Wolcott.

GRAHAM BREAD.

5 cups of warm water, $\frac{1}{2}$ cup of lard, 1 tablespoonful salt, add 2 soaked yeast cakes; thicken with wheat flour, stand in a warm place until next morning. Then add 1 cup of warm water, 1 teaspoonful soda dissolved in the water, 1 cup of molasses, 1 cup of sugar. Thicken with graham flour as thick as can stir with a fork, smooth off with a knife dipped in hot water. Let rise and bake 40 minutes. This makes 5 loaves.

Mrs. M. Leonard.

NUT BREAD.

4 cups flour, 1 cup sugar, 5 level teaspoonfuls baking powder, 2 level teaspoonfuls salt, 1 cup chopped walnuts, 1 egg, $1\frac{3}{4}$ or 2 cups of milk. Sift flour, sugar, salt and baking powder together. Add nut meats, then the eggs and milk. Put in greased pan and let raise 20 minutes, then bake one hour in moderate oven.

Mrs. Emil J. Stout.

NUTBREAD.

1 egg, $1\frac{1}{2}$ cup sweet milk, 1 cup sugar, $1\frac{1}{2}$ cups nuts, 4 cups flour, 4 teaspoonfuls of baking powder. Raise 40 minutes. Bake 45 minutes.

Miss Ethel Kohler,
Hagerstown, Md.

VIENNA ROLLS.

1 qt. flour, 1 tablespoonful of butter or lard, 2 large teaspoonfuls of baking powder. Add enough sweet milk to mix a soft dough, $\frac{1}{2}$ teaspoonful of salt. Roll out $\frac{1}{2}$ in. thick, cut round, then turn over to form half round, wet between the fold to make them stick, wash on top with sweet milk. Bake in hot oven 20 minutes.

Miss Anna Garber.

MILK ROLLS.

1 cup of yeast, 1 cup of sugar, 1 cup of sweet milk, 2 eggs, shortening size of walnut. Let rise second time, roll, cut in diamonds, put a dash of butter on the ends and turn up an inch or two. This will make 3 doz. cakes.

Miss Anna Garber.

PARKER HOUSE ROLLS.

2 qts. flour, rub in large spoonful lard, 1 pt. cold boiled milk, $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup yeast. Make hole in flour, put all in and stir together. Let rise a couple hours, then knead into a soft dough. Let rise a few hours again, then cut in squares and roll them; let rise until tea time. Bake 15 minutes.

Mrs. Cora Grabill.

PARKER HOUSE ROLLS.

2 cups flour, 2 teaspoonfuls baking powder, 2 tablespoonfuls butter, $\frac{1}{2}$ teaspoonful salt, 2 table-spoonful sugar, two-third cup milk. Mix flour, sugar, salt and baking powder, work in butter with tips of fingers, add gradually the milk, mixing with a knife until it forms a soft dough. Roll one-third inch thick, cut with a round cutter, crease in centre with the handle of knife, first dipped in flour. Brush $\frac{1}{2}$ with melted butter and fold over. Bake in quick oven 15 minutes.

Mrs. Charles Myers.

PARKER HOUSE ROLLS.

1 pint luke warm sweet milk, $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup yeast, let raise over night. In the morning add 1 tablespoonful butter, enough flour to stiffen. Let raise until light. Roll out and cut in squares, fold up and raise again. Bake 15 minutes.

Mrs. Edw. F. Redding.

FINGER ROLLS.

Make a good bread dough, before kneading the second time (rising) work in 1 tablespoonful melted butter for each quart of flour. After it has risen the second time roll into a sheet $\frac{1}{2}$ in. thick, cut this into strips 1 in. wide and 4 in. long. Roll these lightly in the hand until round, lay in a floured baking pan, let stand 10 min. then bake. These are indispensable at luncheons and teas.

Martha M. Fisher.

HOT ROLLS.

1 pt. milk, $1\frac{1}{2}$ rounded tablespoonfuls of butter, 2 tablespoonfuls sugar, 1 cake Fleischman's yeast, $\frac{1}{4}$ teaspoonful salt; flour sufficient to make dough stiff enough to knead. Heat milk, dissolve yeast, add to it sugar, salt, butter, yeast, and lastly flour. Roll out about 2 hrs. before baking. Wash with beaten egg and bake 20 minutes.

Mrs. J. H. Brough.

FRENCH ROLLS.

1 pt. yeast, 2 eggs, $\frac{1}{4}$ lb. lard, $\frac{1}{4}$ pt. milk, $\frac{1}{2}$ cup sugar. Let rise 2 hrs., knead well, adding enough flour to make a stiff sponge. Let rise 2 hrs. more, roll in sheets, spread with butter, cut into squares, fold over and let rise until ready to bake.

Mrs. Harry Nail.

FRENCH ROLLS.

2 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ pt. sweet milk, warm together. 1 small cup sugar, $\frac{1}{2}$ pt. good potato yeast. Mix at ten o'clock and make like flannel cakes. At 12 stir thoroughly, at 2 o'clock mix into soft dough, at 4 roll out and cut with biscuit cutter. Spread with butter and turn over, set to rise and bake.

Mrs. G. T. Himes,
New Oxford, Pa.

BARRINGTON RUSKS.

1 cup sugar, 1 cup milk, 1 cup yeast, 1 cup flour, mix over night. In the morning add $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter mixed together. 2 eggs, reserving white of one beaten to a stiff froth, with sugar to spread on top of rusks.

Martha M. Fisher.

LEBANON RUSKS.

1 teacup mashed potatoes, 1 cup sugar, 1 cup yeast, 4 eggs beaten separately. Stir this together and let it begin to raise at 8:30 a. m. Let raise until noon. Then add $\frac{1}{2}$ cup butter and lard mixed, enough flour to make stiff. Let raise until 3 p. m. Shape into rolls and raise again. Bake in a quick oven 15 minutes.

Mrs. Edw. F. Redding.

LEBANON RUSKS.

Take a teacup of mashed potatoes, then almost a cup of sugar, 1 cup yeast, 3 eggs beaten separately. Stir together and let rise till noon. Then add a half cup of butter and lard mixed, enough flour to stiffen, then let rise again until 3 o'clock. Shape into rolls and let rise until tea time and bake in a quick oven.

Mrs. Edgar Slagle.

MORAVIAN COFFEE CAKE.

About 6 P. M. put 2 teacupfuls of warm mashed potatoes, 1 teacupful of home made yeast, and 1 teacupful white sugar, into a bowl to rise. About 9 P. M. mix into this 1 egg, 1 teacupful melted butter, with enough flour to make a dough like that for rolls. Next morning put the dough into pans, smoothing it out with the palm of the hand, as it will be too thin to roll out. Let it rise until very light, then with your thumb make deep holes, about an inch or more apart on the surface. Into each hole put a small lump of butter, a tiny pinch of cinnamon and a generous one of light brown sugar. Bake in quick oven and eat with coffee.

Kate W. Himes.

New Oxford, Pa

CINNAMON CAKE AND RUSKS.

Make a pit of flour, into this put 1 pt. of luke warm milk and 1 cup of homemade yeast. Stir in enough flour to make a batter that will drop heavily from the spoon. Set to rise about 6 A. M. When it begins to fall in the center, add $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{2}$ cup of butter and lard melted, $1\frac{1}{2}$ cups of sugar, and 3 whole unbeaten eggs. Work into the above mixture enough flour to make a soft dough. Let rise again until double the size, then work it lightly into a lump and let rise. Pull off small portions and shape into rusks. Brush the tops with 1 teaspoonful of molasses and $1\frac{1}{2}$ tablespoonfuls of milk and let rise again. Shape the remaining dough into large cakes. Before putting these into the oven spread with a mixture of 1 tablespoonful of butter with sugar enough to stiffen and a little cinnamon. Bake about $\frac{1}{2}$ hour in a moderate oven.

Mrs. Joseph Brockley.

CINNAMON BUNS.

1 cake yeast, $\frac{1}{2}$ cup milk, scalded and cooled; 1 tablespoonful sugar. Dissolve yeast and sugar in

warm milk. Add $\frac{3}{4}$ cup of flour. Beat well, and let rise in warm place forty-five minutes. Add 2 cups sifted flour, $\frac{1}{2}$ cup sugar, 2 tablespoonfuls butter, 1 egg, $\frac{1}{2}$ teaspoonful salt. Knead lightly, and cover. Let rise to twice the bulk. Roll $\frac{1}{2}$ inch thick. Spread with a mixture; 2 tablespoonfuls butter, 2 tablespoonfuls brown sugar, $\frac{1}{2}$ teaspoonful cinnamon. Roll out $\frac{1}{2}$ inch thick. Let rise till light. Bake in moderate oven 15 minutes.

Mrs. E. K. Eichelberger.

LIGHT CINNAMON BREAD AND ROLLS.

Let 1 pint sweet milk come to a boil. Add 1 generous tablespoonful lard while the milk is still hot. Cool. Add 2 thoroughly beaten eggs, $\frac{3}{4}$ cup sugar, $\frac{3}{4}$ cake yeast dissolved in a little milk, 4 cups flour. Let this raise over night or about 5 hours. Add 1 tablespoonful salt after the first raising. Add 2 cups more of flour or enough to make the dough easy to handle. Form into rolls or loaves and let raise until light.

Mrs. L. H. Hoffacker.

POTATO ROLLS.

1 cup of potatoes cut into small pieces, and cook until soft, mash fine, and add 1 cake of Fleischman's yeast, dissolved in 1 cup of warm water, and 1 cup of flour. Set this mixture in a warm place until light, then stir into it 2 eggs beaten light, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 1 teaspoonful of salt and 5 cups of flour; roll out and cut with biscuit cutter, spread with butter and fold together. Put in pans and let rise about an hour before baking. As the dough is very soft a great deal of flour must be used in rolling out.

Bessie Newman,
Frederick, Md.

POTATO ROLLS.

4 medium sized potatoes mashed fine, $1\frac{1}{2}$ cups milk or water, 1 cup lard, add to potatoes while

hot, 1 cup sugar, salt to taste, 2 eggs beaten light, 1 yeast cake, 1 qt. flour. Let rise, make stiff, let rise again, then roll out and cut.

Mrs. Paul Hoke.

POTATO ROLLS.

1 cup yeast, or $\frac{1}{2}$ cake compressed yeast, 1 cup mashed potatoes, $\frac{1}{2}$ cup sugar, 2 eggs. Stir all together at 10 o'clock, let rise until noon, then add $\frac{1}{2}$ cup lard, and enough flour to stiffen, let rise until 3 o'clock, then shape into rolls.

Mrs. Wm. J. Young.

ROLLS.

Boil 1 good sized potato. When soft pour off the water and set away to cool, mash the potato and stir into it 3 heaping tablespoonfuls of flour, thin this to a rather thin batter with the potato water, which should be quite warm but not hot. Dissolve 1 cake Fleischman's yeast in a little warm water, and stir into the potato and flour. Let rise, which will take about 2 hours, then stir into this 1 large spoonful of lard, 1 pt. luke warm boiled milk, $\frac{1}{2}$ cup sugar and stiffen, using about 1 qt. flour. Let rise again about 2 hours, then roll out, cut in rounds, fold together, and place on tins. Set away to rise again, about 1 hour, then bake about 15 minutes. Do not let the sponge get chilled.

Mrs. L. F. Wirt.

POTATO POCKETS.

2 large potatoes, boil and mash fine, add 1 small cup of lard, 3 eggs, 1 qt. of flour, 1 cup of yeast, or $\frac{1}{2}$ cake of compressed yeast, dissolved in a cup of water, a pinch of salt. Mix all well together and let it stand to rise, when quite light roll out and cut with a large round cutter, grease over the top with melted butter, and fold them over and let rise again, then bake 20 minutes. Do not be afraid if the dough seems too soft, any more flour will spoil them.

Mrs. J. O. Swartz, New Oxford, Pa.

BISCUITS.

Mix together 1 pt. of unsifted flour, 1 tablespoonful of sugar, $\frac{1}{2}$ tablespoonful of salt, 2 teaspoonfuls of baking powder. Sift twice. Into this rub a generous tablespoonful of lard, mix with milk, roll into a sheet about $\frac{1}{2}$ in. thick, spread with melted butter, fold over, cut into squares, and bake in a quick oven.

Miss Emma Dellone.

BUTTER BISCUIT.

Sift 1 pt. of flour into a pan, make a hollow in the centre large enough to admit 1 cup of warm milk and $\frac{1}{2}$ cup of yeast. Mix into a sponge and set to rise. In the morning add $\frac{1}{2}$ lb. of melted butter and knead in as much flour as will mix with another cup of warm milk or water. Make a soft dough, roll out and put into pan to rise. Bake in a well heated oven.

Mrs. Lewis Brockley.

DROP BISCUIT.

3 cups of flour, 2 scant teaspoonfuls of baking powder, butter and lard the size of a walnut, $\frac{1}{2}$ teaspoonful salt, milk to soften. Bake in muffin pans.

Mrs. L. H. Hoffacker.

CREAM BISCUIT.

2 cups of flour, 2 even tablespoonfuls of baking powder, 2 teaspoonfuls of salt. Sift 3 times, add 1 cup of sweet cream, mix lightly with a fork, roll and bake in a quick oven.

Mrs. J. H. Fleming.

CREAM BISCUIT.

1 pt. of flour, 1 cup sweet cream, 1 tablespoonful of baking powder. Salt.

Miss Belle Peters.

MAPLE BISCUIT.

Make an ordinary baking powder biscuit dough and roll thin. Spread with shaved maple sugar, ordinary brown sugar will do, and butter, using $\frac{1}{4}$ as much butter as sugar. Roll up the dough and slice as one would cut a jelly roll for serving. Bake in a very hot oven and serve hot.

Miss Emily J. Young.

MARYLAND BISCUIT.

Rub $\frac{1}{2}$ lb. lard into 3 lbs. flour, add 1 spoonful of salt, 1 teacupful cream, and sufficient water to make stiff dough. Divide into 2 parts and work each part well till it will break off short, and is smooth. Some pound it with an iron or axe until it blisters. Break off small pieces and work into little round cakes, and stick with a fork. Bake in a quick oven. These biscuits are nice either hot or cold.

Mrs. H. D. S.

SODA BISCUIT.

1 qt. of sifted flour, 1 heaping tablespoonful of lard, 1 even teaspoonful of soda dissolved in 1 pt. of sour milk, a pinch of salt. After raising 15 or 20 minutes, bake in an oven not too hot. If sour cream is to be had, use it instead of milk, and leave out shortening.

Mrs. Lewis Brockley.

CORN PONE.

2 cups of corn flour, 1 cup of wheat flour, 1 tablespoonful of sugar, 1 teaspoonful of soda dissolved in hot water, 1 egg, butter size of an egg, 1 teaspoonful salt. Milk as needed to make batter the right consistency.

Mrs. Alice Benford.

CORN MEAL PONE.

One-half cup sugar, $\frac{1}{2}$ cup lard, 1 cup sweet milk, 1 egg, 2 cups flour, 1 cup corn meal, 3 teaspoonfuls

baking powder, and a pinch of salt. Mix well together and add lard last. Mrs. H. B. Baer.

SPOON BREAD.

Scald 1 pt. of corn meal with 1 pt. of boiling water, add to this 2 beaten eggs, $\frac{1}{2}$ teaspoonful of salt, a lump of butter the size of a walnut, melted, 1 teaspoonful of baking powder, $1\frac{1}{2}$ pts. of sweet milk. Bake slowly in a pudding dish 1 hour.

Mrs. Guy Newcomer.

CORN BREAD.

1 cup corn meal, 1 cup wheat flour, $\frac{1}{2}$ cup white sugar, 1 cup sour cream, 2 eggs, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful salt. Stir all together. Bake in jelly molds.

Mrs. H. M. Stokes.

SPIDER CORN BREAD.

One and one-third cups corn meal, one-third cup wheat flour, 1 tablespoonful sugar, 1 teaspoonful salt, 2 heaping teaspoonfuls baking powder; 3 eggs, 1 pt. of milk; 1 heaping tablespoonful butter, 1 cup of milk. Mix dry ingredients, beat eggs and add milk, and stir into the dry mixture. Partly melt the butter in a hot spider, pour in mixture and add the cup of milk without stirring. Bake in hot oven 30 minutes. When done there will be a streak of custard through the middle. Serve from spider with cream and sugar.

Ruth Conrad Henry.

GREEN CORN PONE.

One-half doz. ears corn, 1 pt. corn meal, 1 cup sweet milk, 2 eggs, well beaten, $\frac{1}{2}$ teaspoonful soda; a pinch of salt.

Mrs. H. M. Rudisill.

CORN PONE.

2 cups thick milk, 2 eggs, 2 tablespoonfuls sugar, 2 tablespoonfuls flour, 1 teaspoonful soda, 1 tea-

spoonful salt. Mix all together, add corn meal enough to make as stiff as sponge cake dough; 2 tablespoonfuls melted butter put in last. Bake in gem pans or pie plates.

BOILED MUSH.

3 cups corn meal dissolved with 3 cups cold water. Add 12 cups boiling water and boil 1 hour. Salt to taste.

Mrs. L. H. Hoffacker.

CINNAMON CAKE.

1 qt. flour, 1 teaspoonful salt, 2 tablespoonfuls sugar, $\frac{1}{2}$ cup butter and lard, 2 eggs, 1 large cup milk, lukewarm, 1 cake Fleischman's yeast, dissolved in milk. Knead all together until it doesn't stick to fingers, then roll out and spread with butter, sugar, and cinnamon, cut into strips, roll as buns, put into pans, let rise 3 or 4 hrs., then bake 20 minutes.

Mrs. E. R. Schmuck.

CINNAMON CAKE.

4 eggs, 2 cups sugar, 1 cup butter, 1 cup milk, 3 cups flour, 2 teaspoonfuls baking powder. Put into pans, sprinkle with butter, sugar, and cinnamon. Bake in a moderate oven.

Mrs. Geo. H. Grove.

CINNAMON CAKE.

1 cup sugar, 1 cup sweet milk, 3 cups flour, $\frac{1}{4}$ cup butter, 3 teaspoonfuls baking powder; 2 eggs. Put on top sugar, butter, and cinnamon.

Mrs. S. Hoke.

CINNAMON CAKE.

1 cup sugar, 1 cup sweet milk, 2 eggs beaten with sugar, 3 cups flour, 3 teaspoonfuls baking powder, 2 tablespoonfuls melted butter. Put batter in pans

and spread with mixture of butter, brown sugar, and cinnamon. Cora Colehouse.

SWEET CINNAMON CAKES.

2 scant cups of white sugar, $\frac{1}{2}$ cup shortening, 2 eggs, $1\frac{1}{2}$ cups of sweet milk, $2\frac{1}{2}$ cups sifted flour, 2 teaspoonfuls of baking powder. Sprinkle freely with cinnamon before putting in oven.

Mrs. Thomas Murphy.

TEA CAKE.

1 cup sugar, 1 cup sweet milk, 3 cups flour, 2 eggs, 1 tablespoonful butter, 2 teaspoonfuls baking powder. Mix butter and cinnamon and spread over the top before baking. Bake in a moderate oven. Serve hot instead of bread.

Marguerite Carbaugh.

CINNAMON TOAST.

Cut fresh white bread about one-half or three-eighths of an inch thick, toast quickly on one side only and spread thickly with butter on the untoasted side. Then spread generously with the cinnamon mixture (one tablespoonful cinnamon to three of powdered sugar). Dot with pieces of butter and place in the oven with the broiler on full. The rack on which the toast is placed should be in the lower part of the oven, not too near the flame. The mixture should melt and soak into the toast as well as brown. Do not leave it a bit longer than is needed to melt the mixture. Cut the toast in strips or halves as desired and serve with "tea and trimmings." Note that it is buttered above and below the cinnamon. The whole point is to get a soft buttery paste, not a hard dry mass.

CINNAMON CAKE.

1 cup of white sugar, 2 eggs, leaving out the white of one, 2 tablespoonfuls of melted butter, 1 cup

of sweet milk, 3 cups of flour, 2 teaspoonfuls of baking powder. Spread top of cake with the following: $\frac{1}{2}$ cup of sugar, white of 1 egg, a little cinnamon, and a piece of butter the size of an egg.

Mrs. Lewis Brockley.

DAINTY SANDWICHES.

Mrs. George Vandervilt is very fond of dainty sandwiches. For example, here are sandwiches made of Parker House rolls. The soft interior of the rolls is removed and the cuplike cavity in each is filled with minced tongue and a little crisp bacon, with a little chopped celery and Spanish peppers and a dash of mustard. The combination of the sweet bread and the strongly flavored bacon and peppers is delectable.

Another novel sandwich is made of thin slices of unsweetened Boston brown bread, well buttered with sweet butter and filled with a delicious mixture of cream cheese, ground protoid nuts, olive oil and just a dash of lemon juice.

A sweet sandwich is made of thin slices of whole wheat bread spread with unsalted butter and filled with a mixture of chopped raisins, almonds, orange juice, a little grated orange rind and enough olive oil to blend the mass well together.

MINT CUCUMBER SANDWICHES.

For light summer refreshments dainty and delicious sandwiches may be made by dipping thin slices of fresh, young cucumbers in well-seasoned French dressing, and placing, with a sprinkling of finely chopped fresh mint, between slices of white bread spread with unsalted butter. These sandwiches should be put together as short a time as possible before serving, and, except the butter, everything used should be very cold.

OLIVE AND CELERY SANDWICHES.

Chop separately in a chopping bowl, not in a grinder, an equal quantity of olives stuffed with

pimentos and tender, white celery. Mix and moisten with a sufficient amount of mayonnaise dressing to spread easily. Put between buttered bread and cut in rounds or triangles.

PEANUT SANDWICHES.

Prepare the mayonnaise dressing in the usual way, only making slightly thicker, adding no milk or cream. Hull 2 qts. of fresh peanuts, then roll fine, do not grind. Mix the peanuts with the dressing. Slice and butter the bread, then spread with a layer of peanuts and dressing, then a few slices of hard boiled egg. Close with another layer of bread and serve as other sandwiches.

Mrs. Jacob Sell.

SANDWICHES.

Take equal amount of cold boiled chicken and cold boiled tongue, the meat of 1 doz. olives, and 6 hard boiled eggs. Mix ingredients all together, and chop fine. Then work into a paste by adding mayonnaise dressing. Spread on buttered toast.

Mrs. Howard Young.

CHEESE SANDWICHES.

Two-thirds lb. American cream cheese, one-third cup butter, little whipped cream, pepper to taste. Grind cheese in meat chopper, add butter and work together. Add sufficient whipped cream to thin enough to spread.

Mrs. Howard Young.

Waffles and Muffins

4 saltspoonfulsequal	1 teaspoonful
4 teaspoonfulsequal	1 tablespoonful
2 teaspoonfulsequal	1 dessertspoonful
2 dessertspoonfulsequal	1 tablespoonful
8 tablespoonfuls of liquidequal	1 gill
6 tablespoonfuls of dryequal	1 gill
2 gillsequal	1 cupful
2 cupfuls or 4 gillsequal	1 pint
4 cupfuls of liquidequal	1 quart
4 cupfuls of flourequal	1 quart
2 cupfuls of solid butterequal	1 pound
2 cupfuls granulated sugarequal	1 pound
2½ cupfuls powdered sugarequal	1 pound
2 cupfuls of milk or waterequal	1 pound
1 tablespoonful of butterequal	1 ounce
2 tablespoonfuls of flourequal	1 ounce
2 tablespoonfuls of coffeeequal	1 ounce
Butter the size of an egg	means	2 tablespoonfuls or 2 ounces.

A tablespoonful of melted butter is measured after melting.

A tablespoonful of butter, melted, is measured before melting.

BAKING POWDER.

In all receipts calling for baking powder, our friends will find it more profitable to use the Royal brand. This powder we all know is free from alum and absolutely pure.

FLAVORING EXTRACTS.

In all recipes calling for flavoring extracts our friends will find "Sauer's Flavoring Extracts" especially satisfactory.

WAFFLES.

1 pt. of thick milk, 2 eggs, beaten separately, $\frac{1}{2}$ cup of sour cream, 1 heaping teaspoonful of soda, salt to taste, flour enough to make a batter. Mix yolks of eggs, milk, cream, and soda. Let stand a while, then beat in the flour and the whites of eggs. Have iron very hot, pour batter on hot side, turn iron at once and bake.

Miss Yettie Newman.

QUICK WAFFLES.

1 qt. sweet milk, 6 eggs, yolks and whites beaten separately, $\frac{1}{2}$ cup melted butter, 5 cups flour. Just before baking add 4 teaspoonfuls baking powder. Beat well for a few minutes.

Mrs. S. L. Bixler.

WAFFLES.

4 eggs beaten separately, 1 qt. milk, piece of butter the size of an egg, melted, 3 teaspoonfuls baking powder, a little salt; flour enough to make a rather stiff batter.

Mrs. W. F. Kintzing.

WAFFLES.

1 qt. of sour milk, 1 teaspoonful of soda, a pinch of salt; flour enough to make a stiff batter, a little thicker than for griddle cakes, add 1 teaspoonful of baking powder to the flour, stir in $\frac{1}{2}$ cup of melted butter and lard, 2 eggs, yolks and whites beaten separately, beat whites very stiff and add just before baking.

Mrs. J. B. Weeks.

BREAD GRIDDLE CAKES.

Soak $\frac{1}{2}$ cup of bread crumbs, free of crusts, in 1 cup of milk, add 1 well beaten egg, $\frac{1}{2}$ teaspoonful salt, 1 cup flour, 1 rounded teaspoonful baking powder. Mix thoroughly and bake on a hot griddle.

O. H.

FLANNEL CAKES.

1 tablespoonful of butter, 2 tablespoonfuls of sugar creamed, 2 eggs beaten separately, $1\frac{1}{2}$ cups of sour milk, or butter milk, $1\frac{1}{2}$ cups of sweet milk, 1 teaspoonful of soda in the sour milk, 3 cups of flour. Many use it for waffles by adding 1 more cup of flour.

Minnie Hartman.

FLANNEL CAKES.

3 cups flour, 1 qt. sour or butter milk, $\frac{1}{4}$ teaspoonful of salt, 1 teaspoonful soda, 2 eggs beaten separately. If milk is very sour add the full amount of soda, if it is freshly turned use less. Dissolve soda in a little of the milk, or in hot water. Some cooks use vinegar.

Mrs. J. S. Moul.

BUCKWHEAT CAKES.

1 pt. of buckwheat flour, 2 large spoonfuls of wheat flour, 1 pt. water, $\frac{1}{2}$ cake of yeast, 1 teaspoonful of salt, 1 tablespoonful of sugar. Let stand until light then add 1 heaping tablespoonful of molasses and 1 teaspoonful of soda, scalded in water.

Mrs. L. H. Hoffacker.

BUCKWHEAT CAKES.

Rub together 1 tablespoonful of flour, 1 tablespoonful of molasses and $\frac{1}{2}$ teaspoonful of salt. Dissolve 1 yeast cake in 1 pt. of luke warm water, or diluted milk, add to the flour and molasses, working smooth. Stir in another pint of water or milk and water, to this add 1 qt. of buckwheat flour. In the morning add $\frac{1}{4}$ a teaspoonful of soda, thin if necessary; bake on a greased griddle. Mrs. J. S. Moul.

GRAHAM GEMS.

One-half pt. graham flour, $\frac{1}{2}$ pt. wheat flour, 2 eggs, 1 pt. milk, a little salt. Bake in quick oven.

Mrs. M. O. Smith.

GRAHAM GEMS.

1 qt. of graham flour, a little wheat flour, 1 egg, little salt, 2 teaspoonfuls of good baking powder, butter size of an egg, rub butter and graham flour together, add 1 qt. of sweet milk, bake in gem pans. Bake about 36 min. in a quick oven. Batter should be the consistency of puffs.

Anna H. Eagle,
Marietta, Pa.

MUFFINS.

3 cups flour, 3 tablespoonfuls butter, 2 teaspoonfuls baking powder, 3 eggs beaten separately, whites added last. Salt to taste. Very good.

WHEAT MUFFINS.

2 tablespoonfuls of sugar, 1 tablespoonful butter, 1 egg, $\frac{3}{4}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 2 teaspoonfuls baking powder. Beat whites separately.

Mrs. Etzler.

MINNIE HARTMAN'S MUFFINS.

1 pt. of milk, 3 cups of sifted flour, 2 eggs, $\frac{1}{4}$ cup of butter, 3 heaping teaspoonfuls baking powder, a pinch of salt, 1 tablespoonful of sugar. Put salt, sugar in 2 cups of flour, then add the milk, then the butter melted, yolks of the eggs, then the last cup of flour with the yeast powder sifted into it, last the whites of the eggs beaten stiff, folded gently in.

TWIN MOUNTAIN MUFFINS.

One-third cup of butter, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ teaspoonful salt, 1 egg, $\frac{3}{4}$ cup of milk, 2 cups of sifted flour, 3 level teaspoonfuls baking powder. Cream the butter, add sugar gradually, then salt, add egg beaten light with the milk, mix with flour and baking powder. Bake in hot buttered gem tins about 25 minutes. This makes just 1 doz. Mrs. H. B. Baer.

RAG MUFFINS.

2 cups of flour, 1 tablespoonful of shortening, 2 teaspoonfuls of baking powder, and a little salt. Wet with milk, roll thin and a mixture of butter and sugar. Roll like jelly cake, cut into slices, and bake on tins.

Mrs. Harry Shultz.

CORNMEAL MUFFINS.

$1\frac{1}{2}$ cups cornmeal, $1\frac{1}{2}$ cups flour, 2 teaspoonfuls baking powder, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoonful salt, small teaspoonful melted butter, 2 eggs, milk enough to make stiff batter.

Martha M. Fisher.

CORN MUFFINS.

1 qt. of wheat flour, 1 cup of corn meal, 1 scant cup of butter, 1 cup of sugar, 4 eggs, 3 good teaspoonfuls of baking powder, 1 pt. of milk. Beat butter, sugar and yolks together, then add the other ingredients.

Mrs. C. N. Myers.

CORN MUFFINS.

2 pts. of sour milk, $\frac{1}{4}$ pt. of water, 1 even teaspoonful of soda, 4 teaspoonfuls of melted butter, salt, yolks of 2 eggs, $1\frac{1}{2}$ pts. of corn flour, $\frac{1}{4}$ pt. of wheat flour, whites of eggs beaten and added last.

Miss Charlotte Hauer.

CORN MUFFINS.

1 cup of flour, $\frac{1}{2}$ cup of yellow corn meal, $\frac{1}{4}$ cup of sugar, $\frac{1}{2}$ teaspoonful of salt, 2 teaspoonfuls of baking powder, 1 cup of sweet milk, 1 egg, 1 tablespoonful of melted butter. Mix dry ingredients, beat the egg and add milk. Add the liquid to the dry ingredients and beat thoroughly, put in the melted butter. Bake in greased pans. Good.

Mrs. Lewis Brockley.

CUP PUFFS.

One-half cup of white sugar, $\frac{1}{2}$ cup milk, 2 eggs, 2 teaspoonfuls baking powder, and a pinch of salt; flour enough to make a batter that runs easily from a spoon. Butter 6 cups and put in tablespoonful of batter, layer of fruit, then batter, and steam 1 hr. Either canned or fresh fruit is nice.

Mrs. A. H. Secrist.

PUFFS.

1 cup flour, 2 cups milk, 2 eggs. Beat eggs and milk together add to flour and beat smooth. Salt. Bake $\frac{3}{4}$ hr. in a moderate oven.

FILLING.—1 egg, $\frac{3}{4}$ cup sugar, lump of butter size of walnut, beat to a cream, open the puff on the side and put in two teaspoonfuls of cream. Eat warm.

Mrs. Fannie V. Hostetter.

RAISIN PUFFS.

Cream $\frac{1}{2}$ cup sugar, butter size of an egg and 1 egg. Add 1 cup milk, 2 cups flour, 2 teaspoonfuls baking powder, $\frac{1}{2}$ teaspoonful salt, and 1 cup chopped raisins. Steam $\frac{1}{2}$ hour in cups or two-thirds of an hour in a basin.

SAUCE.—Mix $\frac{1}{2}$ cup sugar, 1 tablespoonful cornstarch, pour in 1 cup boiling water and let boil 5 min. Add 1 tablespoonful butter and juice and rind of small lemon.

Mrs. J. C. Carey.

RAISIN MUFFINS.

1 cup sweet milk, 2 tablespoonfuls of sugar, 2 tablespoonfuls of butter, 2 cups flour, 2 rounding teaspoonfuls of baking powder, 2 eggs, $\frac{1}{2}$ teaspoonful of salt. Beat well and stir in 1 cup of seeded raisins. Bake in hot oven twenty-five minutes.

Marguerite Carbaugh.

PUFFS.

1 cup flour, 1 cup milk, 2 eggs and a little salt. Heat puff irons and have hot oven.

SAUCE.—1 small lump butter creamed with 1 cup sugar, add 1 egg beaten until light. Flavor with vanilla.
Emma Jackson.

SALLY LUNN.

1 scant pint flour, 1 tablespoonful sugar, 1 level teaspoonful salt, $\frac{1}{2}$ cup butter and lard creamed, 1 cup sweet milk, 2 heaping teaspoonfuls baking powder, 3 eggs beaten separately. Bake in pan for 30 minutes.
Blanche Hostetter.

SALLY LUNN.

1 cup milk, 1 cup sugar, 2 eggs, 1 tablespoonful butter, 3 scant cups flour, 2 teaspoonfuls baking powder. Bake in moderate oven 1 hour.
Amelia Fisher.

OATMEAL MUFFINS.

1 lb. oatmeal, 1 lb. brown sugar, 1 cup boiling water, $1\frac{1}{2}$ cups flour, $\frac{3}{4}$ teaspoonful soda; $\frac{1}{2}$ cup lard.
Sarah Dusman.

GRAHAM MUFFINS.

1 cup sour milk or butter milk, $\frac{1}{2}$ cup baking molasses, $1\frac{1}{2}$ teaspoonfuls soda, $\frac{1}{2}$ cup lard, 1 egg, pinch of salt, a little wheat flour, stiffen with Graham flour until thickness of cake batter.
Marguerite Carbaugh.

POP OVERS.

2 cups of milk, 2 cups of flour, 2 eggs. Beat the eggs, then add milk and flour. Have the muffin pans very hot. Put in mixture and bake in a quick oven.
Mrs. George N. Forney.

CHEESE STRAWS.

Rub 4 tablespoonfuls of sifted flour with 2 of butter and 4 of grated cheese. Add 1 egg and season with salt and cayenne pepper. Roll very thin, cut into narrow strips 3 in. long, and bake a pale brown. Mrs. Lewis Brockley.

Puddings

BAKED PUDDING.

Such as bread, rice, tapioca, sago and cocoanut, one hour each.

BOILED PUDDING.

Such as Indian pudding, plum pudding and huckleberry pudding, two or three hours each.

BATTER PUDDING.

Such as cottage, etc., about forty-five minutes.

PHILADELPHIA PUDDING.

Wash and core the desired number of slightly tart apples, but do not pare them. Place in bake dish large enough to hold apples and batter. Dot each apple with a bit of butter, tablespoonful of sugar and sprinkle cinnamon on top. Put into oven, bake until soft. Prepare the batter as follows: 2 eggs, whites beaten separately. Beat 2 tablespoonfuls of sugar with yolks, add 1 cup cream or use rich milk and a small lump of butter, then add 2 cups of flour, into which 2 teaspoonfuls of good baking powder has been sifted. Pour this over baked apples and put back into oven, baking until done.

TAPIOCA PUDDING.

Soak 3 tablespoonfuls of tapioca in water over night, put this into a quart of boiling milk and boil

half an hour. Beat the yolks of 4 eggs with a scant cup of sugar. Add 3 tablespoonfuls of prepared cocoanut; stir in and boil 10 minutes longer. Pour into a pudding dish, beat whites to a stiff froth, add 3 tablespoonfuls of powdered sugar, spread on top and sprinkle cocoanut over all. Brown in oven.

Mrs. J. C. Miller,
York Road, Pa.

APPLE TAPIOCA.

1 cup tapioca, soak 1 hr. in water to cover, 1 teaspoonful salt. Pare and core 6 apples and put in baking dish, fill center with sugar, add tapioca, and 1 pt. water. Bake.

M. Elizabeth Gitt.

TAPIOCA PUDDING.

1 qt. of milk, 4 full tablespoonfuls of sugar, $\frac{3}{4}$ cup tapioca, 3 eggs, vanilla to taste, pinch of salt. Soak tapioca over night in cold water. Boil milk and tapioca together for 5 minutes, remove from stove, add beaten yolks of eggs, return to stove until it comes to a boil, add sugar flavor with vanilla. When cold add beaten whites of eggs, just before serving.

Mrs. Jacob Slagle.
Baltimore, Md.

RICE APPLES.

Boil $\frac{1}{2}$ lb. rice until soft, add 1 qt. sweet milk, $\frac{1}{2}$ small cup of sugar. Pare and core 7 or 8 good cooking apples, place in a buttered dish, put 1 teaspoonful jelly into each cavity, and fill with rich cream, put rice in around the apples, leaving top uncovered. Bake 30 minutes, then cover with whites of 2 eggs and sifted sugar. Brown. Serve with cream.

Mrs. D. Guy Hollinger.

RICE PUDDING.

2 qts. of milk, 1 teacup of rice, butter the size of a walnut, $\frac{1}{2}$ teaspoonful of salt, 4 tablespoonfuls

of sugar. Bake in a slow oven 2 hours, stir while baking; flavor with nutmeg.

Mrs. Lewis Brockley.

RICE PUDDING.

1 qt. milk, 3 tablespoonfuls uncooked rice, 3 tablespoonfuls sugar, pinch of salt, lump of butter, and grated nutmeg for flavoring. Put in oven and stir when crust forms on top. Bake $1\frac{1}{2}$ hours in moderate oven.

Mrs. E. E. Henderson.

QUEEN OF PUDDING.

1 qt. milk, 1 pt. bread crumbs, 4 eggs, 1 cup sugar. Beat the yolks of the eggs and sugar together, add the milk, then the bread crumbs. Pour into a pudding dish well greased with butter, and bake until firm. Take from oven, and cover with thin slices of crabapple jelly, then with an icing made of the whites of the eggs, and 1 cup of sugar. Put back into oven and let brown.

A. K. Trone.

BREAD PUDDING.

1 pt. of fine bread crumbs, always stale and dry, 3 eggs, 1 tablespoonful melted butter, nutmeg to taste, 1 teaspoonful baking powder. Beat yolks light, add 1 pt. milk, stirring well together, add bread crumbs with baking powder, butter and nutmeg, stir lightly, bake at once until done, but not watery, almost 20 minutes. Take from oven, spread with currant jelly, beat whites very stiff, add 1 tablespoonful sugar, spread over pudding, return to oven to brown lightly, eat with cream or any desired sauce.

Mrs. Ella Bollinger.

AN EXCELLENT BREAD PUDDING.

Take 1 pt. bread crumbs, and pour over 1 qt. new milk, let stand until soft. Add 1 tablespoonful

butter, and grated rind of 1 lemon, yolks of 4 eggs, well beaten, with 1 cup sugar. Bake in pudding dish, when cool spread with jelly, preserves or stewed fruit. Beat whites of 4 eggs with 1 tablespoonful pulverized sugar. Flavor with lemon, spread over pudding and put in oven to brown.

Mrs. H. M. Rudisill.

BREAD CAKE.

1 doz. eggs, the yolks beaten with 1 lb. powdered sugar, $\frac{1}{4}$ lb. bread cut in little squares, browned, then pounded, $\frac{3}{4}$ lb. powdered almonds, $\frac{1}{2}$ oz. ground cinnamon, $\frac{1}{4}$ oz. ground cloves, a little rose water, last whites of eggs beaten to a stiff froth. Grease pan well and put greased paper in pan. Bake $1\frac{1}{2}$ hrs.

Mrs. Edward Reindollar,

Taneytown, Md.

CRACKER PUDDING.

1 cup crushed crackers, $\frac{3}{4}$ cup sugar, 1 quart sweet milk, $\frac{1}{2}$ cup cocoanut, 2 eggs (whites for icing), $\frac{1}{2}$ teaspoonful vanilla. Bake in oven.

Mrs. B. R. Shultz.

COTTAGE PUDDING.

1 full cup flour, 1 tablespoonful butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup of milk, 1 heaping teaspoonful of baking powder, 1 egg, and a little salt. Bake 25 minutes in moderate oven.

SAUCE.—1 cup sugar, $\frac{1}{2}$ cup butter, juice of 1 lemon, 1 egg. Beat butter, sugar and egg together to a cream. Set it on stove in double boiler and heat. Pour in lemon juice and add nutmeg. Pour from one dish to another a few times and send to table.

Edith Gitt Billmeyer.

COTTAGE PUDDING.

1 cup sugar, 1 tablespoonful butter, 2 eggs, 1 cup sweet milk, 3 cups flour, or enough to make a right

stiff batter. 3 small teaspoonfuls baking powder, 1 teaspoonful salt. Serve with lemon sauce.

Mrs. J. U. Snively.

BAKED INDIAN PUDDING.

Scald 1 qt. sweet milk, thicken with 1 cup corn-meal, 4 well beaten eggs, whites and yolks separately, sugar to taste, 1 cup currants, $\frac{1}{2}$ cup raisins, salt, cinnamon. Bake 2 hours; serve hot.

SAUCE FOR PUDDING.—1 cupful boiling water, 1 tablespoonful of corn starch, $\frac{1}{4}$ cup of butter, 1 cup powdered sugar, 1 egg, a little grated nutmeg, juice of 1 lemon. Wet the corn starch in cold water and stir in the boiling water and boil 10 min. Add the lemon juice and pour the boiling mixture into the egg mixture until thoroughly blended. The egg mixture consists of the butter and sugar rubbed to a cream. Add the well beaten egg and the nutmeg.

M. Bertha Zieber.

BLACKBERRY MUSH.

Mash 1 qt. of very ripe blackberries, sweeten to taste, cook 15 minutes, stir in flour enough to make them stick together. Keep boiling all the time, pour into cups, when cold, eat with cream.

Mrs. A. C. Matthews.

York, Pa.

BLACKBERRY PUDDING.

1 cup of butter, 2 cups of sugar, 4 eggs, 1 cup of milk, 1 teaspoonful of soda, flour enough to make it very stiff, 1 qt. of berries, bake 1 hour. Huckleberries can be used instead of blackberries.

Miss A. Kate Shriver.

HUCKLEBERRY PUDDING.

2 eggs, $\frac{1}{2}$ cup sweet milk, 1 cup sugar, $\frac{1}{2}$ teaspoonful baking powder, $\frac{1}{2}$ cup butter, creamed, 2 cups flour, 1 pt. huckleberries, floured. Mrs. Hugh B. Hostetter.

HUCKLEBERRY PUDDING.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 eggs, 1 teaspoonful baking powder in $1\frac{1}{2}$ cups of flour, and lastly a pint of berries, if preferred substitute raisins. Bake and serve with sauce.

Mrs. Paul Sell.

BAKED HUCKLEBERRY PUDDING.

1 quart of berries, $\frac{1}{2}$ teaspoonful of mace or nutmeg, 3 eggs well beaten, separately, 2 cups of sugar, 1 tablespoonful of butter, 1 cup of sweet milk, 1 pint of flour, 2 teaspoonfuls of baking powder. Roll the berries well into the flour and add last of all. Bake $\frac{1}{2}$ hour in a moderate oven and serve with sauce.

Mrs. O. N. Anthony.

BAKED HUCKLEBERRY PUDDING.

1 cup of sugar, 1 cup of milk, 1 egg, 1 pt. of flour, 1 pt. of berries, butter the size of an egg, 2 teaspoonfuls of baking powder.

SAUCE.—5 tablespoonfuls of sugar, butter the size of an egg, $1\frac{1}{2}$ cups of boiling water, yolk of 1 egg, 1 heaping teaspoonful of corn starch, 1 teaspoonful of vanilla, 2 or 3 of good strong vinegar, and a little nutmeg. Cream sugar, butter and egg together. Mix the cornstarch with a little water and stir all into the $1\frac{1}{2}$ cups of water. Cook a few minutes and serve.

Mrs. W. L. Hoffheins.

RASPBERRY PUDDING.

Bake in loaf, 1 cup sugar, $1\frac{1}{2}$ cups milk, a piece of butter the size of an egg, 2 eggs, 1 teaspoonful baking powder. Make stiff as cake batter, then stir in 1 pt. raspberries. Serve hot with milk or a plain sauce.

Miss Emily J. Young.

RASPBERRY or STRAWBERRY SHORT CAKE

1 qt. flour, 2 teaspoonfuls baking powder, 4 tablespoonfuls sugar, 3 tablespoonfuls butter, salt, 1 cup

sweet milk, 1 egg. When baked split the cake with a sharp knife and fill with sweetened berries, replace top and serve with milk. Mrs. Naill.

CHERRY PUDDING.

1 pt. of flour, 2 tablespoonfuls of sugar, 1 teaspoonful salt, 2 teaspoonfuls of baking powder, 1 cup of milk, and 2 eggs. Stir all together until smooth, add 1 cup of cherries, seeded. Pour in small cups, greased, and steam 20 minutes. Serve with hard sauce, or if preferred a hot sauce.

Mrs. Wm. Anthony.

EGG DUMPLINGS.

One pint flour, one and one-half teaspoonfuls of baking powder, two eggs and one cup of sweet milk.

Mrs. Reuben Sprenkle.

BOILED CHERRY DUMPLINGS.

To 1 lb. of bread sponge, add 1 egg, $\frac{1}{2}$ cup sugar, tablespoonful lard, knead well, adding a little flour. Let rise 2 hours, then shape into dumplings. Let rise 2 hours more. Have boiling 1 pt. cherries, $\frac{1}{2}$ pt. water, $\frac{1}{2}$ cup sugar. Drop in the dumplings and boil for $\frac{1}{2}$ hour. Do not remove lid from kettle while boiling.

Mrs. Harry Naill.

BOILED BERRY OR CHERRY PUDDING.

1 cup of sugar, $2\frac{1}{2}$ cups of flour, 1 cup of sweet milk, 2 cups of berries, 2 eggs, 1 teaspoonful of baking powder. Put into a bag and boil 2 hours.

Mrs. H. M. Alleman.

PEACH PUDDING.

1 pt. of cut peaches, 1 pt. of flour, $\frac{3}{4}$ cup sweet milk, 1 egg beaten light, butter the size of an egg, $\frac{1}{2}$ teaspoonful salt, 1 teaspoonful baking powder.

Mix well together, then pour it over the peaches in a pudding dish and bake until well done. Serve with sugar and cream.

Mrs. Jacob Myers.

PEACH SHORT CAKE.

2 cups flour, 2 tablespoonfuls butter and lard mixed, 2 teaspoonfuls baking powder, pinch salt. Mix together then add 1 well beaten egg, 2 tablespoonfuls sugar and 1 cup sweet milk. Bake in jelly pans. Slice peaches thin and sugar before using. When cool place them between the layers and on top.

Mrs. C. E. Roop,
Taneytown, Md.

PEACH PUDDING.

Rub a tablespoonful of butter into a pint of sifted flour mixed with a teaspoonful of baking powder, and a pinch of salt. Pare 6 ripe peaches, cut into halves, and take out stones. Add one beaten egg to a half a cupful of milk, thicken with prepared flour, and pour into a buttered baking pan. Arrange the peaches over the top, cut side up. Put a drop of vanilla into each, fill with sugar and lay a bit of butter on the center of each. Bake in a hot oven. Serve hot with sweetened cream.

Sarah Dusman.

DRIED APRICOT PUDDING.

1 pt. milk, 1 pt. bread crumbs, 1 pt. dried apricots, stewed very soft, 1 tablespoonful of butter, 2 eggs, 1 cup of sugar; pinch of salt. Boil the milk and while hot turn it over the bread crumbs. Stir into this the butter and the stewed apricots. When cool add the sugar, the pinch of salt, and the egg well beaten. Put into a well buttered pudding dish, and bake half an hour. Serve with a sweet sauce. Dried peaches may be used in the same way.

Mrs. Chas. Ehrehart.

FRUIT PUDDING.

1 pound mince meat. Boil 20 minutes in 1 pint water. Let cool then add: 2 well beaten eggs 1 cup bread crumbs, browned, $\frac{1}{4}$ cup suet, chopped fine, a little citron, 1 teaspoonful vanilla. Cook or steam in double boiler $2\frac{1}{2}$ hours. Serve with lemon sauce. This may be served hot or cold.

Mrs. Emil J. Stout.

MOONSHINE.

1 cup of sweet cream, whites of 2 eggs, well beaten, 2 oranges, 2 bananas cut in small pieces, stir in the cream, sweeten to taste. Set on ice and serve with whipped cream.

Mrs. D. D. Ehrhart.

APPLES STUFFED WITH NUTS.

Core the apples. Chop very fine enough walnuts to fill them. Season with cinnamon and sugar. Bake and serve with whipped cream.

Mrs. F. M. Miller,
New Oxford, Pa.

APPLE FLOAT.

1 pt. milk, 3 eggs, 1 teaspoonful of corn starch. Make into custard and let cool. Beat the whites of eggs into stiff froth, take a pint of finely chopped or mashed apples, beat them into the whites. When the custard is cool lay the beaten whites over the top, dot with a jelly and flavor with vanilla.

Mrs. V. K. Jordan.

EXCELLENT BAKED APPLES.

Take 10 or 12 good sized juicy apples, pare and core. Butter a baking dish and put into it the apples, fill the cavities with sugar. Take a half teacup of butter, and a tablespoonful of flour, and rub together until smooth. To this put enough boiling water to make it thin enough to cover each apple. Bake

in a slow oven 1 hr. or more. Can be eaten with meat or used as a dessert with cream.

A. L. Alleman.

PRUNE PUDDING.

Beat whites of 3 eggs very stiff, add 1 cup of chopped prunes, sugar to taste, and a little vanilla. Bake 15 minutes in hot oven and eat with whipped cream. Prunes must be cooked, seeded, and chopped fine.

Mrs. Kate W. Himes,
New Oxford, Pa.

PRUNE PUDDING.

One-half pound of best prunes, $\frac{1}{2}$ pt. of rich cream, whites of 6 eggs, 6 tablespoonfuls of powdered sugar. Stew prunes, pour off the syrup, when fruit is cold, chop fine. Beat eggs to a stiff froth, add sugar and prunes. Bake in a buttered dish for $\frac{1}{2}$ hour in a moderate oven. Cover for 20 minutes and serve with whipped cream.

Mrs. Frank Conrad.

WHORTLEBERRY PUDDING.

One-fourth lb. butter, $\frac{1}{2}$ lb. sugar, 1 lb. flour, 5 eggs, 1 teaspoonful soda dissolved in cup sour milk. Flour to make a good batter. Add 1 pt. or 1 qt. berries well floured. Bake 1 hour.

Mrs. A. C. Matthews.

DOLLY IN THE BLANKET.

1 qt. flour, good pinch salt, 2 teaspoonfuls baking powder, 1 tablespoonful lard. Roll dough lightly into a sheet, spread thick with jam or plum preserves, roll up, fasten ends, and put into a floured bag twice the size, and drop into a pot of boiling water. Boil 2 hours.

Mrs. J. U. Snively.

HASTY PUDDING.

1 pt. milk, 4 eggs, 6 spoonfuls flour.

SAUCE.—1 cup sugar, 1 egg, nutmeg, 1 teacupful boiling water, butter size of egg. Beat well together before adding the water. Season with juice and grated rind of 1 lemon.

Mrs. G. F. Himes,
New Oxford, Pa.

ASH BOLTON.

1 cup suet chopped fine, 1 cup raisins, 2 cups molasses, 1 cup brown sugar, 1 cup sweet milk, pinch salt, 1 teaspoonful baking powder. Flour to stiffen. Boil 2 hours; serve with sauce.

Mrs. J. U. Snively.

DARK PUDDING.

One-half cup raisins, chopped, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoonful cloves and 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful soda. Steam $1\frac{1}{2}$ hrs. and serve with hard sauce or the following: 1 cup sugar, $\frac{1}{4}$ cup water, boil until it spins a thread. Pour this over the well beaten yolks of 3 eggs, add 1 cup cream and flavor with lemon.

Mrs. Hugh B. Hostetter.

PLUM PUDDING WITHOUT EGGS.

1 pt. flour, $1\frac{1}{2}$ teaspoonfuls baking powder, 1 small cup of suet chopped fine, $\frac{3}{4}$ cup brown sugar, a pinch of salt, $1\frac{1}{2}$ teaspoonfuls of cinnamon, not quite $\frac{1}{2}$ teaspoonful of cloves, a little nutmeg, 1 large cupful seedless raisins, $\frac{3}{4}$ cup currants, $\frac{1}{2}$ cup molasses, 1 cup milk, mixed with the molasses. Mix into a thick batter, steam 2 hours; serve with a hard sauce made with a lump of butter size of a large egg, a good cup of sugar creamed with the butter, and a small egg well beaten; flavor to taste.

Mrs. F. W. Shuman.

LADY FINGER PUDDING.

1 qt. sweet milk, 4 eggs, 4 tablespoonfuls of sugar, $\frac{1}{2}$ tablespoonful corn starch; vanilla. Boil the milk in double boiler. Beat the eggs, whites and yolks separately. Mix a little milk with the yolks. Put sugar into the milk; cornstarch with a little milk mixed with the eggs. Mix all together and put into the boiling milk until it thickens. Take off the fire and flavor. Pour over the lady fingers. Put the whipped whites, sweetened, on top, and brown in the oven.

M. Bertha Zieber.

CREAM PUDDING.

Stir together 1 pt. of cream, 3 oz. of sugar, the yolks of 3 eggs, and a little grated cocanut or nutmeg. Add the beaten whites, stirring lightly, then pour into a buttered pie plate, on which has been sprinkled the crumbs of stale bread to the thickness of an ordinary crust. Sprinkle over the top a layer of bread crumbs and bake. Mrs. Samuel Althoff.

BROWN BETTY.

In a quart pudding dish arrange alternate layers of sliced tart apples, and bread crumbs, not dried, season each layer with bits of butter, a little sugar, and a pinch each of ground cinnamon and cloves. When the dish is full, pour over it a cupful of molasses and water mixed. Cover the top with crumbs. Bake 1 hour in a medium hot oven. Serve hot with fairy butter.

FAIRY BUTTER.—1 egg, white and yolk beaten separately. To the yolk add juice of 1 lemon, and sufficient confectioners sugar to make a very thick paste. Last add white of egg beaten to a froth, and serve as cold as possible.

Mrs. A. R. Mundorff.

CREAM PUFFS.

Drop 1 pt. hot water into 1 cup butter, and melt. Add 1 pt. sifted flour, and stir until it leaves the pan.

Take off the stove and when cool enough not to cook the eggs, add 5 eggs, 1 at a time, and beat. Then drop in pans and bake in a very hot oven about 30 minutes.

FILLING.—1 qt. milk, 2 tablespoonfuls of corn starch, sugar to taste, and 2 eggs. Make as blanc mange.

Mrs. Charles Roop,
Taneytown. Md.

PUFFS.

2 cups of flour, 4 cups of sweet milk, 4 eggs, a little salt. Bake in muffin rings $\frac{1}{2}$ hour.

SAUCE.—A lump of butter the size of an egg, cream it with 1 cup of light brown sugar, beat in 1 egg; flavor with vanilla, and pour over puffs just before serving. This makes 2 doz.

Mrs. G. M. Bair.

CREAM PUFFS.

1 cup boiling water, $\frac{1}{2}$ cup of butter. Boil water and butter together, stir in while boiling 1 cup of flour. When cold add 3 unbeaten eggs, dropped one at a time. Drop mixture into the pan from a tablespoon. Bake 20 minutes in a very hot oven.

CREAM.—2 cups milk, 1 cup sugar, 2 eggs, 5 scant tablespoonfuls flour. Boil as for any other custard. Flavor with vanilla.

Mrs. W. B. Allewelt.

CREAM PUFFS.

2 cups of sugar, $\frac{1}{2}$ cup butter, 1 cup of sweet milk, 3 eggs, 3 cups of flour, 3 teaspoonfuls baking powder. Beat eggs separately, bake in jelly cake dishes. This receipt may be used for cake, using chocolate or cocoanut. Very good.

Mrs. Warren Hafer.

CREAM PUFFS.

Boil together 1 cup water and $\frac{1}{2}$ cup butter. While boiling add 1 cup flour. Stir until smooth, then cool. Add 3 eggs, one at a time, not beaten, stir smooth and drop far apart on a sheet or pan. Bake 30 minutes.

CREAM FOR FILLING.— $\frac{1}{2}$ cup sugar, 2 heaping teaspoonfuls flour, 1 egg. Pour this into 1 cup boiling milk; flavor to taste. When cool cut puffs open and put in filling.

Mrs. E. J. Chenoweth.

Pudding Sauces

LEMON SAUCE.

1 large cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 lemon juice, and $\frac{1}{2}$ rind, 1 teaspoonful nutmeg, 3 tablespoonfuls boiling water. Beat all together until light, then add hot water, and stand on stove where it will not boil. Serve hot.

Mrs. J. U. Snively.

LEMON BUTTER.

2 lemon rinds and juice, $1\frac{1}{2}$ cups sugar, 2 eggs, beat all together. Put lump of butter in a pan, and boil for 5 minutes.

Mrs. Dr. Jordy.

HARD SAUCE.

One-third lb. of butter, $\frac{1}{2}$ lb. of pulverized sugar, cream well together, season to taste. Stand in cool place.

Mrs. L. H. Hoffacker.

HARD SAUCE.

$\frac{1}{2}$ cupful butter, 1 cupful sugar (pulverized), 1 tablespoonful boiling water, 1 teaspoonful vanilla. Pour water over butter and cream together until light. Roll sugar to get lumps out, then add gradually to creamed butter and water. Add flavoring last. Chopped fruit may be added but be sure to strain off the juice before adding fruit.

Mrs. C. Stahr Hamm,
Kingsport, Tenn.

CREAMY SAUCE.

Beat 4 oz. of butter to a cream, add gradually 8 oz. of powdered sugar. Beat again until very, very light, add gradually 1 gill of sweet cream, the grated rind of 1 lemon, and a teaspoonful of vanilla. Turn into a dish and stand away to harden. To be served with steamed, boiled, or baked batter pudding.

Anna H. Eagle,
Marietta, Pa.

HOT COFFEE SAUCE FOR ICE CREAM.

1 cup sugar, 1 cup strong coffee, one-third cup boiling water. Boil sugar and water hard for 5 minutes, add coffee and boil $\frac{1}{2}$ hour, or until syrupy. Serve hot with vanilla ice cream.

Mrs. S. L. Bixler.

CHOCOLATE DRESSING.

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cake of chocolate dissolved and mixed with sugar and water.

Mrs. J. A. Melsheimer.

HOT CHOCOLATE SAUCE FOR ICE CREAM.

Boil together a cup of water, a half cup of sugar, and a few bits of cinnamon stick. Strain the syrup after 5 min. boiling, and stir into it a tablespoonful of cornstarch that has been dissolved in 3 tablespoonfuls of cold water, and 4 tablespoonfuls of grated chocolate rubbed smooth in a little water. Return to fire and stir while cooking until you have a smooth thick sauce the consistency of cream. Remove from the fire and add a tablespoonful of vanilla flavoring.

Mrs. J. C. Tanger.

SAUCE FOR MERINGUE.

Two-thirds cup of milk, 4 tablespoonfuls of powdered sugar, yolks of 4 eggs, $\frac{1}{2}$ teaspoonful of vanilla. Cook in double boiler; let cool. When ready to serve, pour custard over the pudding. $\frac{1}{2}$ pt. of cream whipped and sweetened, makes it better, but can be served without.

Mrs. J. P. Barnitz.

Desserts

PINEAPPLE DESSERT.

1 can pineapple cut in dice, $\frac{1}{2}$ lb. marshmallows, $\frac{1}{2}$ pint cream. Make layer of pineapple and marshmallows until all is used and pour the whipped cream over this. Make 4 or 5 hours before using.

Mrs. L. H. Hoffacker.

FRUIT MERINGUE.

Whites of 4 eggs, 4 tablespoonfuls powdered sugar, $\frac{1}{2}$ cup of pineapple marmalade. Beat eggs to a stiff dry froth, then add sugar or pineapple. Put this in an ungreased cake pan, and set in another pan of hot water. Bake in a slow oven 45 minutes. Take out on a platter, but do not allow a draft to strike it.

Mrs. J. P. Barnitz.

PRUNE WHIP.

1 lb. prunes, cooked very soft; drain and seed, and chop fine. Beat whites of 3 eggs into prunes, with $\frac{1}{4}$ cup sugar. Bake 20 minutes in moderate oven. Custard for prune whip. Cook in double boiler to soft custard, $1\frac{1}{4}$ cups scalded milk, 1 teaspoonful of flour, $\frac{1}{4}$ cup sugar, yolks of 2 eggs well beaten.

Mrs. William Fritz,

Dover, N. J.

PECAN CUSTARD.

Grind $\frac{1}{4}$ lb. of pecan meats very fine, warm $1\frac{1}{2}$ pts. of milk with $\frac{1}{2}$ cup of the pecan meats and 3 level tablespoonfuls of sugar. Remove from the fire and

flavor with $\frac{1}{2}$ teaspoonful of vanilla. Let this stand if possible for 1 hour. Beat 4 eggs slightly and add to the milk and nuts. Season with $\frac{1}{8}$ of a teaspoonful of salt. Bake in individual cups slowly for about 40 minutes. When turning these out sprinkle the remaining ground nut meats over the top of the custard.

Elizabeth Bowman Titzel,
Lancaster, Pa.

ORANGE PUDDING.

5 oranges cut fine. Boil 1 pt. of sweet milk, add while boiling yolks of 3 eggs, 1 tablespoonful corn starch, 1 cup sugar made smooth with a little cold milk. Stir all the time, and when thick pour over fruit. Whites of 3 eggs, beaten very stiff, and 2 tablespoonfuls sugar spread over pudding, put in oven to brown. Serve cold.

Mrs. C. Anthony.

DELICATE PUDDING.

Into one pint of sweet milk stir $\frac{1}{2}$ cup granulated sugar, and put into double boiler. Dissolve 2 tablespoonfuls of cornstarch in a little cold milk, and when milk comes to a boil, add the cornstarch. Boil until it thickens. Add the beaten whites of 2 eggs, flavor with vanilla, pour into molds, and set to cool. When cold, put on ice. Serve with the following custard: Beat lightly the yolks of 2 eggs, add $\frac{1}{2}$ cup sugar, and 1 pt. of sweet milk. Cook in double boiler until it thickens. Flavor with vanilla, and set to cool.

Mrs. O. H. Hostetter.

BAKED CUSTARDS.

1 qt. of milk, let come to a boil. Stir the hot milk into the yolks of 6 eggs, beaten light. Add 6 tablespoonfuls of sugar, 1 teaspoonful of vanilla. Pour into molds and set molds in a pan of boiling water, and bake in a hot oven 20 minutes.

Virginia Fitz.

FLOATING ISLAND DESSERT.

1 qt. milk, in double boiler. Let come to a boil. Then add 2 tablespoonfuls of cornstarch mixed with a little milk and the yolks of three eggs well beaten. Boil well. Flavor with vanilla when nearly cold.

FLOATER.—Beat the whites of 3 eggs to a stiff froth. Add 2 tablespoonfuls of granulated sugar, a little vanilla. Beat well. Spread on buttered pie-plate and place in oven until slightly browned. When cold cut with biscuit cutter and place on the custard.

Mrs. A. M. Heilman.

MARSH-MALLOW CREAM.

Whip $\frac{1}{2}$ pt. of cream, sweeten to taste, place on ice to cool. Cut in small pieces 1 orange, 2 bananas, 5 cents worth of marsh-mallow, $\frac{1}{2}$ cup walnut meats. Beat the fruit lightly into the cream, put into Sherbert glasses, add a cherry for ornamentation, and serve at once.

Mrs. C. M. Wolff.

BISQUE.

Make a custard of 1 qt. of good milk, 3 tablespoonfuls of corn starch, and the yolks of 2 eggs. When cold add 2 qts. of rich cream and $\frac{1}{4}$ lb. of macaroons dried and rolled fine.

Mrs. J. S. Moul.

MOCK ICE CREAM.

Rub 1 cup of strawberry jam or preserves through a sieve, and add to it 1 qt. of sweet, rich cream, then dissolve 1 oz. of gelatine in $\frac{1}{2}$ pt. of water, add $\frac{1}{4}$ lb. of fine white sugar, stir all well together, put into a mold, and set on ice until firm and solid.

Mrs. J. S. Moul.

CHOCOLATE CUSTARD.

4 tablespoonfuls grated chocolate, 6 tablespoonfuls sugar, 2 tablespoonfuls of flour, 1 teaspoonful vanilla,

1 cup cold water, yolks of 2 eggs. Mix well and boil until it thickens. Use the whites of the eggs for a meringue on the custard. Mrs. Ed. Michael.

CHOCOLATE CUSTARD.

1 pt. sweet milk, 1 cup brown sugar, yolks of 3 eggs, 2 heaping tablespoonfuls chocolate, $\frac{1}{2}$ cup flour, whites of eggs, 2 tablespoonfuls sugar, beat whites stiff, add sugar. Mrs. C. Anthony.

CHOCOLATE PUDDING.

One-fourth cake of chocolate, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup of water, 1 pt. of milk, 1 tablespoonful of corn starch. Take chocolate, sugar and water and boil to syrup, then add milk and corn starch. Flavor and cool. Edith Gitt Billmeyer.

ORANGE PUDDING.

4 large oranges, reject the peel, seed, and inside tissue, cut the remainder into small pieces, and put into 2 qt. baking dish with 1 cup sugar. Make a custard of 1 tablespoonful corn starch, yolks of 3 eggs, and 1 pt. milk. Cool and add to the oranges. Make a meringue of whites of 3 eggs and 1 tablespoonful sugar, spread over top, and brown in oven.

PEACH A LA PARIS.

Pare and slice peaches, arrange in a dish, dust with sugar, and set in a cool place. Now put into a boiler 1 qt. of milk. Mix 2 tablespoonfuls of gelatine with cold milk, beat together 2 eggs and $\frac{3}{4}$ cup of granulated sugar. When the milk boils stir in the eggs, sugar and gelatine. Set away to cool, but do not allow it to set. When cool pour this mixture over your peaches and set on ice until it jellies. Serve with whipped cream.

Mrs. Clinton J. Gitt.

WHIPPED CREAM.

$1\frac{1}{2}$ pts. of good rich cream, sweetened and flavored to taste. Whip to a stiff froth. Dissolve $\frac{3}{4}$ oz. of best gelatine in 1 small teacup of hot water and when cool, pour into the cream. Stir thoroughly and set in a cool place. Mrs. Lewis Brockley.

CHARLOTTE RUSSE.

Yolks of 4 eggs well beaten, with $\frac{1}{2}$ cup of pulverized sugar, dissolve one-third of a box of gelatine in a cup of milk after it has stood for 10 minutes, set the cup of milk in a vessel of hot water on the back of the range, stirring frequently, and as soon as dissolved remove from the range or it will curdle, and pour it over the beaten eggs, and sugar, flavor with $1\frac{1}{2}$ teaspoonfuls of vanilla when cool add the well beaten whites of 4 eggs. Let get quite cold and add 1 qt. of cream whipped, set on ice over night. This will serve 12 or 14 persons. Mrs. J. D. Zouck.

CHARLOTTE RUSSE.

1 qt. cream, whites of 5 eggs, yolks of 3 eggs, $\frac{1}{2}$ lb. pulverized sugar, $\frac{1}{2}$ oz. gelatine, 1 gill new milk. Whip cream very light, whites well beaten, beat yolks with the sugar, add gradually, then add 3 teaspoonfuls vanilla. Dissolve gelatine in the milk, strain it into the yolks, pour the mixture into the cream, beating well; add whites last. Line a dish with sponge cake, pour mixture in to congeal. Set on ice. Mrs. A. C. Matthews.

GELATINE PUDDING.

$\frac{1}{2}$ cup cold water, 1 pkg. gelatine (Knox), soak 15 minutes. Scald 1 cup of milk and $\frac{1}{2}$ cup of sugar, add this to the gelatine. When cool and begins to jell, add one pint of whipped cream and the whites

of two eggs, beaten stiff. Beat all together for five minutes, add one cup of nuts, one can of pineapple (large), cut in small pieces, and a few marshmallows cut fine. Flavor with vanilla. Get all ingredients ready before soaking gelatine.

Mrs. J. S. Moul.

MILK JELLY.

Heat 1 qt. of sweet milk with 1 lb. of sugar. When the sugar is dissolved, continue the heat at boiling temperature for 10 minutes. Cool the above mixture well, then add slowly stirring, $\frac{1}{2}$ oz. of gelatine dissolved in a cup of water, and the juice of 3 or 4 lemons. Set glasses containing mixture in a cold place that the contents may gelatinize. It is necessary to have the milk quite cool before adding the other ingredients, to prevent curdling.

Mrs. Henry Shultz.

CHOCOLATE BAVARIAN CREAM.

Soak $\frac{1}{2}$ box gelatine in enough cold water to cover $\frac{1}{2}$ hr. Boil 1 pt. milk add gelatine and 2 oz. grated chocolate. Stir until dissolved, add $\frac{1}{2}$ cup sugar, 1 teaspoonful vanilla. Pour in pan and cool until thickens, then add 1 pt. whipped cream, pour in molds desired.

M. Elizabeth Gitt.

SPANISH CREAM.

$\frac{1}{2}$ box gelatine soaked in a good $\frac{1}{2}$ cup of water, 1 pt. milk boiled, add gelatine to this, then beat the yolks of 4 eggs with $\frac{3}{4}$ cup of sugar, and stir into the milk and gelatine. Let mixture come to the boiling point, stirring constantly, then pour it into the beaten whites of the eggs. Flavor with vanilla, pour into a mold, and serve cold.

Mrs. H. N. Gitt.

VANILLA SNOW CREAM.

Half box gelatine dissolved in $1\frac{1}{2}$ pts. of warm water, the whites of 4 eggs, 2 teacupfuls of white sugar, scant teaspoonful of vanilla, beat 1 hour.

Mrs. W. W. H.

VANILLA SNOW.

Mix 4 tablespoonfuls of gelatine with cold water and soak until soft. Add 1 teacup of boiling water, strain and let cool until gelatine begins to adhere to the sides of the vessel. Now add 1 cup of sugar, the beaten whites of 4 eggs, and flavor with vanilla. Beat until light. It may take $\frac{1}{2}$ hour to beat into stiff enough mass. Make a soft custard of the yolks of eggs with a pint of milk and a little corn starch. Put the snow on the custard when the latter is cold, and eat with cream.

Mrs. Edgar Slagle.

Pastry and Pies

PASTRY FOR ONE PIE.

1 large cup flour, 2 tablespoonfuls of butter or lard, pinch of salt, $\frac{1}{4}$ cup cold water.

Cora Colehouse.

TART OR CUSTARD PASTRY.

1 cup lard, 1 tablespoonful white sugar, white of 1 egg, 3 tablespoonfuls of water. Mix all in flour quickly just stiff enough to roll. If you like nice pastry try this.

Mrs. Elmer Wentz.

PASTRY.

2 cups sifted flour, two-thirds cup lard, $\frac{1}{2}$ cup ice-water, 1 teaspoonful salt. Touch the dough as lightly as possible.

Mrs. Geo. H. Grove.

PUFF PASTE.

1 lb. flour, $\frac{3}{4}$ lb. butter, 1 egg, with water.

Mrs. Geo. H. Grove.

MINCE MEAT.

$1\frac{1}{2}$ lbs. of beef boiled and chopped, 2 lbs. beef suet chopped fine, 4 lbs. apples, 2 lbs. raisins, 2 lbs. currants, 2 lbs. sugar, 1 pt. grape juice, 2 nutmegs, $\frac{1}{2}$ oz. cinnamon, $\frac{1}{4}$ oz. cloves, $\frac{1}{4}$ oz. mace, 1 teaspoonful salt, $\frac{1}{2}$ lb. citron, 2 large oranges.

Martha M. Fisher.

MINCE MEAT.

3 lbs. lean meat, $\frac{1}{4}$ lb. suet, 3 lbs. sugar, 5 lbs. apples, 2 lbs. raisins, 2 lbs. currants, $\frac{1}{2}$ lb. citron, 3 lemons, 3 nutmegs, 1 oz. mace, $\frac{1}{2}$ pt. grape juice $\frac{1}{2}$ gal. cider. All these things must be chopped, meat well cooked; fresh tongue is best.

Mrs. J. H. Mackelduff.

MINCE MEAT.

2 lbs. of raw beef, 1 lb. of raw pork, 2 lbs. of apples, 2 lbs. of white sugar, 1 lb. of currants, 1 lb. of raisins, $\frac{1}{2}$ lb. of citron, 1 qt. of liquor, nutmeg, cloves and cinnamon. Add salt to suit your taste, put in quart jars, and it is ready to use.

Miss Anna Garber.

LEMON PIE.

1 grated lemon, 1 cup of sugar, $1\frac{1}{2}$ cups of water, 3 tablespoonfuls of flour, 3 eggs, beat yolks, sugar, and flour together, then add water. Beat whites to a froth and put on top when baked.

Mrs. H. W. Swartz.

LEMON CUSTARD.

1 grated lemon, 4 eggs, 1 pt. milk, 3 grated crackers, melted butter size of an egg. Sugar to taste. Bake in pastry.

Miss Mary Forney.

LEMON CUSTARD.

Yolks of 4 eggs, 3 cups of milk, $1\frac{1}{2}$ tablespoonfuls of cornstarch, $1\frac{1}{2}$ cups of sugar, juice and rind of 3 lemons, white of eggs on top and 2 tablespoonfuls of sugar.

Mrs. E. P. Kuhn.

LEMON MERINGUE PIE.

$1\frac{1}{2}$ cups sugar, 2 small cups boiling water, 2 lemons, 2 eggs, butter size of walnut. Grate the rind and pulp

of lemons, add sugar, butter and well beaten yolks of eggs, last the boiling water. Put on stove and thicken with cornstarch. Make meringue of whites beaten stiff, add 2 tablespoonfuls pulverized sugar; beat well. Have ready baked a rich paste, fill with the cooked mixture, top with meringue, put in oven and brown.

Mrs. Black.

LEMON CUSTARD.

2 lemons, 2 tablespoonfuls of corn starch, $\frac{3}{4}$ cup of sugar, yolks of 4 eggs, 1 pt. of hot water. Boil all together. Put the whites of eggs on top after being whipped to a froth or you can use cornstarch to stiffen the whites of the eggs.

Mrs. E. R. Barker.

LEMON CUSTARD.

Into a granite sauce pan put 1 qt. of sweet milk, with a lump of butter the size of a large walnut; let come to a boil. While it is cooling, grate into a bowl the juice and rind of 1 lemon; now beat 4 eggs until light with 2 tablespoonfuls of flour and $\frac{3}{4}$ of a cupful of sugar. Add this to the lemon; combine this lemon mixture with the milk and butter; line 2 pie plates with rich pastry, fill in the mixture, and bake 30 minutes in a moderate oven or until the custard is set.

Mrs. C. M. Wolff.

LEMON CUSTARD.

1 cup of water, grated rind and juice of 1 lemon, $\frac{1}{2}$ cup of sugar, good measure, $\frac{1}{2}$ tablespoonful of corn starch. Beat yolks of 2 eggs and mix all together. Line a pie dish with good pastry, put ingredients in and crumb fine 1 piece of bread; scatter over the top, and dot the pie with bits of butter about the size of walnut. Then bake. When baked take whites of 2 eggs beaten stiff with tablespoonful of sugar, put on top; return to oven until a light brown.

Mrs. S. Spangler.

LEMON PIE WITH TWO CRUSTS.

Juice and grated rind of 1 small lemon, $\frac{3}{4}$ cup of sugar, 1 egg, 1 teaspoonful of butter, 1 tablespoonful corn starch, 1 large cup of water. Beat lemon, sugar and egg together for ten minutes. Rub the butter and corn starch together. Mix thoroughly with other ingredients, add the water, (milk may be used if convenient). Stir until well mixed. Pour into a deep pie pan lined with paste and cover with a top crust. Bake quickly.

Mrs. J. H. Bittinger.

LEMON PIE.

Scant cup sugar, 2 tablespoonfuls of corn starch, lump of butter, a cup boiling water. Mix dry ingredients well then add 1 cup of boiling water. Boil till it thickens, then take from fire and add yolk of 1 (or two) eggs, using white for top. Use as much lemon as you like.

Miss A. Kate Shriver.

LEMON PIE.

Make a crust and bake it. Take 1 cup of cold water, yolks of 2 eggs beaten, 1 tablespoonful of cornstarch mixed with 1 cup of sugar, grated rind and juice of 1 lemon. Cook the mixture, place in crust, cover with a meringue made of the beaten whites of the 2 eggs (sweetened), put in oven and brown.

Mrs. C. P. Wolcott.

LEMON TARTS.

First part: 1 grated lemon and juice, 1 cup molasses, 1 cup sugar, $\frac{3}{4}$ cup of hot water.

Second part: 1 large tablespoonful of shortening, one-third cup sweet milk, 2 teaspoonfuls baking powder, 1 egg, and enough flour to stiffen.

Line three pie plates with pastry, then pour in the first part, then drop in the second part. Bake in a moderate oven.

Mrs. Thomas Murphy.

COCOANUT CUSTARD.

1 cocoanut grated, 1 pt. milk, 2 tablespoonfuls cornstarch, $\frac{1}{2}$ cup sugar. Bake pastry, and boil milk, sugar, and cornstarch till thick, then remove from the fire and stir in the cocoanut. Place it in the pastry and beat the white of an egg to a stiff froth and place on top. Mrs. Etzler.

COCOANUT CUSTARD.

1 grated cocoanut, 6 eggs beaten well, butter size of an egg, 3 tablespoonfuls sugar, 1 qt. milk, and then add a little flour. Bake in pastry. Miss Mary Forney.

COCOANUT CUSTARD.

$1\frac{1}{2}$ pts. sweet milk, 1 cup sugar, 2 tablespoonfuls of cornstarch, whites of 3 eggs, 1 cocoanut. Take the milk, sugar, and corn starch and $\frac{1}{2}$ the cocoanut; boil all together, then take the whites and beat to a stiff froth, and stir into the rest while on the stove. Then take it out and put it in the pie. Put the other half of the cocoanut on top. Bake the crust before the custard is in it. Mrs. J. C. Miller.
York Road.

PUMPKIN PIE.

1 cup pumpkin, 1 cup sugar, 1 qt. milk, 2 eggs, beaten separately, lump of butter size of egg, 3 even tablespoonfuls flour, vanilla. Cinnamon on top. Mrs. J. A. Melsheimer.

PUMPKIN CUSTARD.

Half pint pumpkin, 2 eggs, 1 tablespoonful flour, cup brown sugar, $\frac{1}{4}$ teaspoonful ginger, same of nutmeg, a lump of melted butter. Mix all with pint of milk and sprinkle cinnamon on top.

Mrs. W. F. Sheeley,
New Oxford, Pa

PUMPKIN PIE.

1½ cup of boiled pumpkin, 1 cup of sugar, 1 tablespoonful flour, 2 eggs (beat the whites separately), 1 quart of sweet milk, small lump of butter. This makes 4 pies.

Mrs. Bertha L. Wise.

PUMPKIN CUSTARD PIE.

2 cups of stewed pumpkin, ½ nutmeg grated, 2 level tablespoonfuls of flour, 1 cup of sugar, 1 tablespoonful of melted butter, 4 eggs beaten separately, whites added last; 1 qt. of milk. Line pie pans with rich pastry, fill them with the above mixture, and bake the custards in a slow oven for 1 hour.

Mrs. A. C. Welsh.

PUMPKIN CUSTARD.

1½ cups of pumpkin, ½ cup of sugar, 1 cup of milk, 2 eggs, 2 tablespoonfuls of molasses, 2 tablespoonfuls of melted butter, ½ tablespoonful of ginger, 1 teaspoonful of cinnamon, ½ scant teaspoonful of salt.

Mrs. Wertz.

PUMPKIN PIE.

3 tablespoonfuls of butter, 2 cups of sugar, beaten together, 3 eggs, 3 cups of stewed pumpkin, 1 cup of cream, nutmeg, cinnamon and salt to taste. Bake in puff paste.

Mrs. Aaron Hostetter.

SWEET POTATO PIE.

1 lb. boiled sweet potatoes, finely mashed, 2 cups of sugar, 1 cup cream, ½ cup of butter, 3 well beaten eggs. Flavor with lemon or nutmeg, and bake in an under pastry shell.

A. Kate Shriver.

SWEET POTATO PIE.

Boil 4 large potatoes, then mash them fine, add 1 teaspoonful of salt, a lump of butter the size of an

egg, add 4 eggs beaten light, with sweet milk enough to make custard. Sweeten to taste and bake the same as pumpkin custard.

Mrs. Jacob Myers.

CREAM PIE.

1½ cupfuls of cream, 1 cupful of sugar, 1 table-spoonful of flour, 1 teaspoonful of vanilla, whites of 3 eggs. Stir thoroughly the flour into the sugar then pour the cream upon the sugar. Let stand until the whites of eggs have been beaten to a stiff froth. Add this to the cream and beat well. Add the vanilla and bake without an upper crust.

Mrs. C. E. Ehrehart.

CREAM PIE.

4 eggs, 2 cups of sugar, 2 cups flour, 2 teaspoonfuls cream tartar, 1 teaspoonful soda dissolved in 2 table-spoonfuls sweet cream. Sift cream taratr with flour, add soda last; bake in cake tin. When cool split and spread with custard composed of yolks of 2 eggs, ½ cup sugar, 1 pt. sweet milk; boil gently until it thickens, flavor to taste. Sprinkle top with pulverized sugar.

Mrs. McC. Davidson.

CHOCOLATE PIE.

½ cup chocolate, 1 cup hot water, butter the size of an egg, 1 cup sugar, yolks of 2 eggs, 2 table-spoonfuls cornstarch. Mix all together, adding the hot water last. Then put on stove and thicken. Spread on baked crusts. Use the beaten whites of 2 eggs and 2 table-spoonfuls powdered sugar for the top. Put into the oven to set the meringue.

Mrs. Geo. H. Grove.

CHOCOLATE CUSTARD.

1 pt. sweet milk, ¾ cup sugar, yolks of 3 eggs, ½ cup flour, 3 table-spoonfuls chocolate. Boil all together, put in a baked crust with the whites beaten

stiff with $1\frac{1}{2}$ tablespoonfuls sugar on top. Set in oven to brown.

Mrs. L. B. Sprengle.

CHOCOLATE TART.

$1\frac{1}{2}$ cups of sugar, 6 egg yolks beaten well together; 1 teaspoonful each of cinnamon, cloves and allspice, $\frac{1}{4}$ lb. of chocolate (melted), $\frac{1}{4}$ lb. of almonds (blanched and cut fine), juice of 1 lemon, 1 teaspoonful of baking powder, and the stiff beaten whites of the eggs.

Mrs. David Greenebaum.

AMBROSIA CUSTARD.

Juice and rind of 2 lemons, yolks of 4 eggs, 2 cups of sugar, 1 cup of milk, 2 teaspoonfuls of cornstarch. Bake with lower crust. For meringue beat the whites of the 4 eggs with 6 tablespoonfuls of sugar.

Mrs. T. J. Little.

EGG CUSTARD PIE.

2 eggs, 1 pt. sweet milk, 2 tablespoonfuls sugar, $1\frac{1}{2}$ tablespoonfuls flour, flavor to taste. Line dishes with pastry and pour in the custard.

Mrs. A. L. Benford.

OLD FASHIONED EGG CUSTARD PIE.

5 eggs, 1 qt. good rich milk, 3 heaped tablespoonfuls sugar, $\frac{1}{2}$ teaspoonful flour. Beat sugar and eggs until very light, then fill the crusts and bake in a moderate oven. This portion will make 2 good sized custards.

Mrs. John A. Cremer.

CRUMB PIE.

1 cup of brown sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, 1 teaspoonful of soda, $2\frac{1}{2}$ cups of flour. Mix dry ingredients together, taking out 1 cup of crumbs for top, then add milk. This will make two pies.

Mrs. Ruth Bender.

SUGAR CRUMB PIE.

2 cups of flour, $1\frac{1}{2}$ cups of white sugar, $\frac{3}{4}$ cup butter and lard. Rub well together, take out 1 cupful. Mix the rest of the crumbs with $\frac{1}{2}$ cup sweet milk, 2 eggs, 2 teaspoonfuls baking powder. Flavor with nutmeg. Put the cupful of crumbs on top.

Mrs. B. R. Shultz.

CRUMB PIE.

1 cup of molasses, 1 cup of boiling water, 1 egg, 1 teaspoonful of soda, 1 teaspoonful of cream tartar. Stir all together; divide in 3 dishes.

FOR CRUMBS.—1 cup of sugar, $2\frac{1}{2}$ cups of flour $\frac{1}{2}$ cup of lard. Strew a little cinnamon and cloves on before the crumbs.

Mrs. H. W. Swartz.

MONTGOMERY PIE.

1 lemon, 1 cup each of sugar, molasses, and water, 1 egg, 1 tablespoonful cornstarch. Mix all together, divide into 4 dishes, with under crust. Then mix $1\frac{1}{2}$ cups sugar, 4 cups flour, $\frac{1}{4}$ cup butter, 1 cup thick milk, 1 teaspoonful soda, 1 teaspoonful cream tartar; divide this on top of each of the 4 pies.

Mrs. W. C. Stick.

MOCK CHERRY PIE.

$\frac{1}{2}$ cup of cranberries. Halve and wash so seeds will come out, $\frac{1}{2}$ cup of raisins, 1 cup of sugar, 1 tablespoonful of flour mixed with the sugar, 1 cup of boiling water, and 1 teaspoonful of vanilla. Cook until it thickens, and use as the filling for a two-crust pie.

Mrs. C. P. Wolcott.

APPLE CUSTARD.

Take 1 pt. apple sauce, sweeten to taste, mix with it 2 eggs well beaten. Flavor with cinnamon and nutmeg. Bake in pastry.

Miss Mary Forney.

PINEAPPLE CUSTARD.

1 can of pineapples cut fine, 2 cups sugar, small, 2 cups sweet milk, 4 eggs, 1 tablespoonful of melted butter. Beat eggs well, then mix in the melted butter and the milk, pineapple, and last the juice from the canned fruit. Bake immediately in a moderate oven in a rich pastry. If fresh pineapple they must be boiled first. Makes 2 custards.

Sallie R. Winebrenner.

JELLY PIE.

Crumbs.— $2\frac{1}{2}$ cups flour, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup lard.

Jelly.—1 cup table-syrup, 1 cup hot water, 1 teaspoonful soda, juice of 1 lemon.

Line 3 pie plates with pastry, divide the jelly in the 3, then divide the crumbs on top of each.

Mrs. M. H. Rudisill.

CARROT CUSTARD.

1 small cup boiled carrots, add 1 egg, $\frac{1}{2}$ cup sugar, 2 tablespoonfuls flour, pinch salt, 1 pt. of milk, teaspoonful cinnamon, and nutmeg to taste.

Mrs. Haverstock.

CHEESE CUSTARD.

1 pt. cheese, 3 eggs, 3 tablespoonfuls sugar, 1 tablespoonful flour. Cover pan with pastry, beat eggs, sugar, and flour together, add cheese; pour in pastry and bake in quick oven.

Mrs. Charles Althoff.

BUTTER SCOTCH PIE.

Part One.—Yolk of 1 egg, 1 heaping tablespoonful of flour, 1 cup of milk. Mix well.

Part Two.—Take piece of butter size of walnut, let melt and fry in skillet. Into this put $\frac{3}{4}$ cup of brown sugar and 4 tablespoonfuls of milk. Let cool 5 minutes. Then pour in part one and cook slowly until thick. Fill into baked crust. Grind or chop

fine nuts and sprinkle on top, then beat white of egg and a little sugar stiff and put on top and brown. Very fine.

BUTTER SCOTCH PIE.

Boil 1 cup brown sugar, 1 cup sweet milk, 2 tablespoonfuls butter, 2 tablespoonfuls flour, yolks of 2 eggs. Boil until thick, after which add vanilla to taste. Have ready two baked crusts, and fill. Use the beaten whites of 2 eggs and 2 tablespoonfuls pulverized sugar for top. Set in oven to brown.

Mrs. B. R. Shultz.

BUTTER SCOTCH PIE.

2 cups brown sugar, 3 tablespoonfuls of butter, 3 tablespoonfuls flour, yolks of 3 eggs, 2 cups of hot water. Boil until thick. Have your baked pastry ready. Beat the whites of 3 eggs, 2 tablespoonfuls pulverized sugar. Spread over top. Put in oven until set.

Mrs. Charles E. Etzler.

CARMEL PIE.

$\frac{3}{4}$ cup granulated sugar, dissolved in sauce pan. Add to this 1 pint milk. Stir until smooth. Yolks of 2 eggs beaten light with 1 tablespoonful corn starch, 1 teaspoonful vanilla. Add this to the browned sugar and let cook until thick. Put in pastry. Have ready the whites of the eggs beaten light with about 2 tablespoonfuls sugar. Put on as a meringue. Put in stove to brown. Pastry should be baked first.

Mrs. L. H. Hoffacker.

CINNAMON PIE.

4 eggs, 2 cups sugar, 1 pint of milk, 1 cup of butter, 3 tablespoonfuls cinnamon, 2 tablespoonfuls cornstarch or flour. Melt butter and sugar together, beat yolks of eggs and cinnamon and cornstarch with milk. Put all together and let boil well. Then put in crust with the whites well beaten

on top. Put in the oven and let brown a little. This will make 2 good sized pies.

Mrs. Charles E. Royer,
Westminster, Md.

LEMON RHUBARB PIE.

Take one cup of stewed rhubarb, add to it the yolks of 2 eggs, piece of butter size of a walnut, 1 cup of sugar in which has been mixed 1 tablespoonful of flour. Cook in a double boiler until thick like custard, put into a baked crust, and cover with a meringue made of the beaten whites of the 2 eggs (sweetened). Put in oven and brown.

Mrs. C. P. Wolcott.

Icings and Cake Fillings

BUTTER ICING.

1 lb. pulverized sugar, 2 tablespoonfuls of melted butter, sweet cream sufficient to thin to the desired consistency. Flavor. Mrs. Jacob Trone.

CREAM CHOCOLATE ICING.

Boil 2 cups of sugar with $\frac{1}{2}$ cup of sweet milk 7 minutes, then beat until it begins to thicken. Spread cream over cake, then cover with the dissolved chocolate. Mrs. Jacob Trone.

COLD CHOCOLATE ICING.

1 egg beaten very light, add enough pulverized sugar to stiffen, $\frac{1}{4}$ cake chocolate, and butter the size of a hickorynut. Melt butter with chocolate, then stir in the already beaten egg and sugar. Mrs. A. R. Brodbeck.

CHOCOLATE ICING.

2 cups brown sugar, one-third cake chocolate, piece of butter size of walnut, $\frac{1}{2}$ cup water. Boil until it hardens in cold water, beat and add $\frac{1}{2}$ teaspoonful of vanilla.

Mrs. Unger.

CHOCOLATE FILLING.

One-fourth cake chocolate grated, $\frac{1}{2}$ cup milk, yolk 1 egg, 1 cup sugar, 1 teaspoonful vanilla. Boil sugar, chocolate, and milk till thickened, add egg yolk; cook 2 min. Take from fire and add vanilla.

Mrs. Luther Haverstick.

FILLING FOR CAKE.

Boil 3 cups of powdered sugar and $\frac{3}{4}$ cup of water till it spins a thread. Stir the boiling syrup into 4 whole eggs beaten together. Mix with 2 cups of chopped raisins and 2 cups of chopped and blanched almonds. Flavor with vanilla and spread between the layers. Finally make a white frosting and spread over the whole cake. Half this receipt makes a fair sized cake.

ICING.

1 cup very thick sour cream, $\frac{1}{2}$ cup sugar, 1 cup finely chopped hickorynuts, whites of 3 eggs well beaten, flavor with vanilla, spread each layer, put a few dozen whole kernels on top.

Mrs. W. S. Alleman.

MARSHMALLOW ICING.

2 tablespoonfuls of gelatine dissolved in 8 tablespoonfuls of water, 2 cups pulverized sugar, beat until stiff enough to spread on cake.

Mrs. A. R. Brodbeck.

CAKE ICING.

Whites 3 eggs, 3 cups sugar, pour $\frac{1}{2}$ pt. boiling water on sugar, and boil until almost candied. Beat whites and pour into the sugar, then beat to a stiff cream. Flavor to taste.

Mrs. A. C. Matthews.

CHOCOLATE ICING.

$1\frac{1}{2}$ cupfuls granulated sugar, $\frac{1}{2}$ cupful milk, 1 tablespoonful butter, $\frac{1}{8}$ cake chocolate, vanilla. Boil until a soft ball can be formed in cold water. Beat well. Ada Basehoar.

CAMEL ICING.

$1\frac{1}{2}$ cupfuls brown sugar (light), $\frac{1}{2}$ cupful milk, 2 oz. butter, vanilla. Boil about five minutes or until a soft ball can be formed in cold water. Beat well. Ada Basehoar.

MARSHMALLOW ICING.

$\frac{1}{2}$ pack of gelatine, soaked in 8 tablespoonfuls of water, 2 cups granulated sugar mixed with 8 tablespoonfuls of water; put all together and beat until very stiff.

Mrs. Edw. F. Redding.

Large and Small Cakes

TABLE FOR BAKING.

Ginger bread	20 to 30 minutes
Brown Bread, steamed	3 hours.
Sponge Cake	45 to 60 minutes
Plain Cake	30 to 40 "
Fruit Cake	2 to 3 hours
Cookies	10 to 15 minutes
Thin Cakes, usually	20 minutes

HOUSEHOLD HINTS.

In using butter to grease baking tins be sure both are cold. Otherwise the cake will stick.

Novices in baking often make the blunder of melting, or at least warming butter and plate or mold, before pouring in the batter.

BAKING POWDER.

In all recipes calling for baking powder, our friends will find it more profitable to use the Royal brand. This powder we all know is free from alum and absolutely pure.

FLAVORING EXTRACTS.

In all recipes calling for flavoring extracts our friends will find "Sauer's Flavoring Extracts" especially satisfactory.

SPICE CAKE.

1 lb. brown sugar, $\frac{3}{4}$ lb. sifted flour, $\frac{3}{4}$ cupful butter, 1 cup thick milk, 3 eggs, 1 teaspoonful soda, $1\frac{1}{2}$ teaspoonfuls nutmeg, $1\frac{1}{2}$ teaspoonfuls cloves, 2 teaspoonfuls cinnamon.

ICING.—1 lb. pulverized sugar, 2 tablespoonfuls of melted butter. Cream sugar and butter, add sweet cream sufficient to thin to the desired consistency. Flavor.

Naomi C. Wierman.

SPICE CAKE.

2 cups brown sugar, 2 cups flour (sifted), 1 cup sour milk, 4 eggs, $\frac{1}{2}$ cup butter, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, $\frac{1}{4}$ teaspoonful ginger, 1 teaspoonful soda dissolved in $\frac{1}{2}$ teaspoonful of vinegar, beat butter to cream, add sugar and eggs; mix well, add flour, milk, spices, then add soda.

Mrs. Paul E. Werner.

SPICE CAKE.

2 cups of brown sugar, 4 eggs, 1 cup of butter and lard, 1 cup of thick milk, $1\frac{1}{2}$ teaspoonfuls of soda, $2\frac{1}{2}$ cups of flour, 1 teaspoonful of cinnamon, $\frac{1}{4}$ teaspoonful of cloves.

Mrs. O. N. Anthony.

SPICE CAKE.

$1\frac{1}{2}$ cups sugar, 1 cup sweet milk, butter the size of a walnut, 1 egg, 1 pt. of flour, $2\frac{1}{2}$ teaspoonfuls soda, and $\frac{1}{2}$ teaspoonful of each kind of spice used.

Mrs. E. P. Kuhn.

SPICE CAKE.

4 eggs, leaving out the whites of 2, 2 cups brown sugar, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup sour milk, 1 teaspoonful soda, 2 teaspoonfuls cinnamon, $1\frac{1}{2}$ teaspoonfuls cloves, $\frac{1}{2}$ teaspoonful nutmeg, $2\frac{1}{2}$ cups flour, dissolve soda in milk. Mrs. Sharon Smith.

APPLE SAUCE CAKE.

Cream together $\frac{1}{2}$ cup of butter, 1 cup of sugar and 1 cup of apple sauce into which 2 teaspoonfuls of soda have been stirred. Add 1 cup of raisins, 1 teaspoonful each of cinnamon, cloves and nutmeg, $\frac{1}{2}$ cup of broken walnut meats, $1\frac{3}{4}$ cups of flour, and 1 egg.

Mrs. David Greenebaum.

MISS MARY GROVE'S ALMOND CAKE.

1 lb. of granulated sugar, $\frac{1}{2}$ lb. of flour, whites of 6 eggs beaten stiff, 1 heaping cup powdered almonds, drop in buttered tins, bake a light fbrown.

ALMOND CAKE.

4 eggs, 2 cups sugar, $\frac{3}{4}$ cup butter, 1 cup sweet milk, 3 cups flour, 2 large teaspoonfuls baking powder.

FILLING.—1 cup sour cream, 1 egg, $\frac{1}{2}$ lb. blanched almonds, chopped fine, 1 tablespoonful sugar vanilla flavoring.

Mrs. Geo. H. Grove.

ALMOND CAKE.

1 lb. of pulverized sugar, 1 small cup of butter, 1 cup of sweet milk, 3 cups of flour, 3 teaspoonfuls of baking powder, sifted in flour 3 times. Beat the whites of 8 eggs stiff, add last and if liked a few drops of almond flavor. Bake in layers.

FILLING FOR CAKE.— $\frac{1}{2}$ cup of good sweet cream, mix in enough pulverized sugar to make a paste to spread. Then take $\frac{1}{2}$ lb. of blanched almonds, chopped fine, add to the filling. You can keep part of the almonds out, split them and decorate cake on top.

Mrs. S. Spangler.

CHOCOLATE CAKE.

Mix 3 cups sugar (2 brown and 1 white, or all brown), 1 cup butter and lard, then add 1 cup sour milk or buttermilk; mix 1 cup cocoa dissolved in 1

cup boiling water, 1 teaspoonful soda, mix with hot water and cocoa. Mix all together well, then add $3\frac{1}{2}$ cups flour sifted with 2 teaspoonfuls baking powder. Vanilla to taste. 2 eggs well beaten added last. Bake in hot oven.

Mrs. Wm. H. Snyder.

CHOCOLATE CAKE.

1 cup brown sugar, 2 cups sifted flour, 4 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup of sour milk, 1 teaspoonful baking powder in flour, 1 teaspoonful soda dissolved in $\frac{1}{2}$ teaspoonful vinegar. Add this to $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup chocolate, 1 cup brown sugar. Heat chocolate, sugar, milk enough to melt chocolate.

Mrs. Paul E. Werner.

CHOCOLATE CAKE.

4 small cups of brown sugar, 1 small cup of butter, 3 eggs, 1 cup of sour milk, 1 teaspoonful soda, $3\frac{3}{4}$ cups of flour after it is sifted, 1 teaspoonful of vanilla, 1 cup of chocolate dissolved in 1 cup of boiling water. Bake in moderate oven.

Mrs. J. B. Weeks.

LOAF CHOCOLATE CAKE.

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 1 teaspoonful soda dissolved in milk, 4 heaping teaspoonfuls grated chocolate, $\frac{1}{2}$ cup sour milk, 2 eggs, 2 cups flour, 1 teaspoonful vanilla. Pour over chocolate scant $\frac{1}{2}$ cup boiling water.

Mrs. S. L. Bixler.

CREAM CHOCOLATE CAKE.

2 cupfuls sugar, 1 cup of butter, whites of 5 eggs, 1 cup sweet milk, 3 cups flour and 2 teaspoonfuls of baking powder. Beat whites of eggs to a stiff froth and stir in last. Make boiled icing, spread on cake, then melt chocolate and spread on top.

Mrs. Wm. Anthony.

CREAM CHOCOLATE CAKE.

One-third cup of butter, 1 cup of sugar, $\frac{1}{2}$ cup of sweet milk, $1\frac{3}{4}$ cups of flour, $\frac{1}{2}$ teaspoonful of baking powder, whites of 3 eggs, two-thirds teaspoonful of vanilla. Cream butter, add gradually the sugar and vanilla. Beat the egg whites to a stiff froth and add them. Sift the flour and baking powder together and add alternately with the milk. Cover with a boiled frosting made of 1 cup of sugar, $\frac{1}{2}$ cup of water, and beaten whites of 2 eggs, flavor with vanilla. Coat this icing with melted chocolate.

Mrs. Wm. Overbaugh.

CREAM CHOCOLATE CAKE.

2 cups of sugar, 4 tablespoonfuls of butter, 4 eggs, beaten separately, 1 cup of sweet milk, 3 cups of flour, 2 teaspoonfuls of baking powder.

ICING—1 cup of sugar, and $\frac{1}{2}$ cup of water boiled till it spins a thread. Stir this syrup slowly into the beaten white of 1 egg. Ice cake and then coat with melted chocolate.

Mrs. W. S. Hoffman.

COCOA CAKE.

3 egg yolks, 1 cup of sugar, 3 tablespoonfuls of cocoa, 1 cup of flour, 1 teaspoonful of baking powder, beaten whites of eggs, and 1 teaspoonful of vanilla.

COCOA ICING.—3 tablespoonfuls of cocoa, 2 tablespoonfuls of sugar (xxxx), small lump of butter, and 2 tablespoonfuls of hot coffee.

Mrs. David Greenebaum.

CREAM SPONGE.

Take 8 eggs and sugar to balance them, then balance 4 eggs with flour. Separate the eggs and stand whites out to cool. Grate a lemon, keeping $\frac{1}{2}$ for dough and the other $\frac{1}{2}$ for on top. Beat the yolks until light, add sugar and beat, next flour:

and lemon. Beat the whites and stir in. Bake in a quick oven in 3 pans.

FILLING.—Let $\frac{1}{2}$ pt. milk come to a boil and add $1\frac{1}{2}$ tablespoonfuls of sugar, 1 tablespoonful corn starch, 1 egg, dampen with milk, stir in boiling milk, spread on 2 lower layers, take the other $\frac{1}{2}$ of lemon, sweeten and put on the top layer.

Mrs. D. Guy Hollinger.

COFFEE FRUIT CAKE.

Beat $\frac{1}{2}$ lb. of butter to a cream, add 1 cup of brown sugar, dissolve a teaspoonful of baking powder in 2 tablespoonfuls of molasses, add this to the sugar mixture, then add 1 teaspoonful allspice, 1 egg well beaten, 1 tablespoonful of cinnamon, 1 grated nutmeg. Mix $\frac{1}{4}$ lb. cleaned currants, (measure 3 cups) take sufficient flour, flour the fruit, add $\frac{1}{2}$ pt. of warm coffee to the sugar mixture, then add the flour, beat until smooth, add the fruit, pour into well greased pans and bake slowly for 2 or 3 hours in a moderate oven.

Mrs. J. Wm. Doxey.

COFFEE CAKE.

4 eggs, 2 cups brown sugar, 1 cup Orleans molasses, 1 cup butter, 1 cup strong cold coffee, 5 cups flour, 1 cup each raisins and citron, 1 teaspoonful of cinnamon, 1 teaspoonful of ground cloves, $\frac{1}{4}$ of a nutmeg, a rounding teaspoonful of soda, same of baking powder, dredge fruit with flour, bake 1 hour. This makes 1 large cake, and improves with age.

Mrs. D. A. Frommeyer.

COCOANUT LOAF CAKE.

1 cup butter, 3 cups sugar, 4 cups flour, 1 cup sweet milk, 3 teaspoonfuls of baking powder, whites of 6 eggs, 1 grated cocoanut; cocoanut must be dried before using.

Miss Sallie Winebrenner.

COCOANUT CAKE.

4 eggs, 2 cups of sugar, beat till light; 1 cup of sweet milk, $\frac{1}{2}$ cup of butter and lard, 4 teaspoonfuls of baking powder, pinch of salt, $2\frac{1}{2}$ cups of flour. This will make 3 nice layers.

Mrs. Mary M. Wise.

COCOANUT CAKE.

3 cups sugar, 1 cup butter, 5 eggs beaten separately, 1 cup sweet milk, 4 cups flour, 3 teaspoonfuls baking powder, $\frac{1}{2}$ grated cocoanut, flavor with rose water. Bake in layers.

FILLING.—Whites of 2 eggs, and 12 even tablespoonfuls of granulated sugar beaten light, flavor with vanilla, spread and sprinkle the remaining half cocoanut on each layer.

Mrs. J. H. Fleming.

COCOANUT CAKE.

2 cups pulverized sugar, $\frac{1}{2}$ cup butter and lard mixed, 3 eggs, whites and yolks beaten separately, 1 cup sweet milk, 3 cups flour, 2 teaspoonfuls cream tartar, 1 teaspoonful soda, flavor with vanilla. Bake in 3 layers.

FILLING.—1 grated cocoanut, to half of this add the beaten whites of 2 eggs, and 1 cup pulverized sugar, for between the layers; and for the top take the other half mixed with 4 tablespoonfuls sugar.

Mrs. C. Sebright.

DEVIL CAKE, LOAF.

1 cup white sugar, 1 cup brown sugar, 3 oz. butter, 2 eggs, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup thick milk, and 1 small teaspoonful soda, dissolved in milk, $\frac{1}{4}$ cake chocolate dissolved in $\frac{3}{4}$ cup boiling water.

Mrs. E. R. Schmuck.

DEVIL CAKE.

One-half cup butter, creamed, 2 cups brown sugar, 1 cup sour milk, 2 eggs, 1 teaspoonful soda, yolks of eggs beaten, $\frac{1}{8}$ cake chocolate melted, 2 cups flour, whites of eggs beaten stiff and put in last.

ICING.—Pulverized sugar and sweet cream.

Mrs. Martin Moul.

DEVIL LOAF.

1 cup brown sugar, $\frac{1}{2}$ cup chocolate, grated, yolk of 1 egg, $\frac{1}{2}$ cup sweet milk, 1 teaspoonful vanilla. Boil and set off to cool. 1 cup brown sugar, 2 eggs, and white of first egg, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup butter, 2 cups flour, 1 level teaspoonful soda. Cream yolks, sugar and butter, then add milk and flour, then the boiled custard and the beaten whites. Dissolve the soda in a little hot water and add the last thing. Bake in sponge cake dish.

Mrs. J. C. Carey.

DEVIL CAKE.

1 cup brown sugar, $\frac{3}{4}$ cake chocolate, $\frac{3}{4}$ cup sweet milk, dissolve this on the fire. 1 cup brown sugar, 2 eggs, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup thick milk, 2 teaspoonfuls soda, $2\frac{1}{2}$ cups flour. Mix sugar, eggs, and butter together, then add the first mixture, and then the milk, soda, and flour. Ice with

SEA FOAM ICING.—Boil $1\frac{1}{2}$ cup of white sugar with $\frac{1}{2}$ cup water very slowly until when dropped in water it forms a soft ball; beat the whites of 2 eggs until dry and pour the sugar on very slowly. Beat until cold and stiff.

Mrs. Arno M. Pfaff.

DEVIL CAKE.

First Part.—1 cup brown sugar, 2 cups flour, $\frac{1}{2}$ cup thick milk, 1 teaspoonful soda, $\frac{1}{2}$ cup butter, yolks of 2 eggs, 1 teaspoonful vanilla.

Second Part.—1 cup brown sugar, 1 cup thick

milk, 3 tablespoonfuls cocoa, Mix well and add to first part. Bake in moderate oven. Shellbark kernels improve this cake. Ice with a chocolate icing.

Mrs. E. K. Eichelberger.

DEVIL CAKE, LAYER.

2 cups of very dark brown sugar, $\frac{1}{2}$ cup each of butter, sour milk, and hot water, 2 eggs, 1 teaspoonful of soda dissolved in a small portion of the hot water, one-third cake of unsweetened chocolate, grated and dissolved in the hot water, 2 cups of flour. Bake in jelly tins.

FILLING.—2 cups of dark brown sugar, two-thirds cup of sweet cream, butter the size of an egg. Boil till mixture drops quite thick from spoon, then add 1 large teaspoonful of vanilla. Beat till filling gets light in color.

Mrs. O. T. Everhart.

DEVIL CAKE, LAYER.

1 cup brown sugar, $\frac{1}{2}$ cup butter, yolks 3 eggs, $\frac{1}{2}$ cup sour milk, 1 teaspoonful soda, 2 cups flour, flavor with vanilla, $\frac{1}{2}$ cup sweet milk, 1 cup brown sugar, $\frac{1}{4}$ cake chocolate, let come to a boil. When cold stir in first part.

MIDNIGHT CAKE.

$\frac{1}{2}$ cup butter, 2 cups brown sugar, 2 eggs, $\frac{1}{4}$ cup boiling water, 1 teaspoonful soda, $\frac{1}{4}$ cake chocolate, $\frac{3}{4}$ cup boiling water, $2\frac{1}{2}$ cups flour, vanilla.

Mrs. Cora Weaver,
Littlestown, Pa.

MID-NIGHT CAKE.

2 cups brown sugar, $\frac{1}{2}$ cup shortening, 2 eggs, 2 cups flour, 1 level teaspoonful of soda dissolved in $\frac{1}{2}$ cup of thick milk, 2 oz. melted chocolate, 1 cup of hot coffee, 1 teaspoonful of vanilla. Beat sugar, butter and eggs together, add melted chocolate and

coffee. Let cool, mix flour and last add milk and soda. Very fine.

FRUIT CAKE.

1 lb. sugar, 1 lb. flour, $\frac{3}{4}$ lb. butter, 8 eggs, 2 lbs. raisins, 1 lb. currants, $\frac{1}{2}$ lb. citron, $\frac{1}{2}$ pt. grape juice, 1 tablespoonful cinnamon, 1 teaspoonful allspice, 1 tablespoonful cloves, and 2 nutmegs.

Mrs. S. E. Trone.

FRUIT CAKE.

1 lb. sugar, 1 lb. butter, 1 lb. flour, 1 lb. currants, 1 lb. citron, 10 eggs, 2 lbs. seedless raisins, 1 lb. seeded raisins, 2 teaspoonfuls mace, 2 teaspoonfuls cinnamon, $\frac{1}{2}$ teaspoonful baking powder, 2 wine glasses grape juice, 1 nutmeg.

Harriet S. Hoke.

FRUIT CAKE.

1 lb. flour, 1 lb. sugar, 1 lb. butter, 3 lbs. raisins, 1 lb. figs, 1 lb. citron, $\frac{1}{2}$ lb. almonds, broken, 10 eggs, 1 tablespoonful ginger, 1 tablespoonful allspice, 1 tablespoonful cinnamon, 1 teaspoonful cloves, 1 teaspoonful mace, 1 grated nutmeg. Beat eggs separately. Cream butter and sugar. Mix sifted flour and spices. Bake in moderate oven. This will make 1 very large cake or 2 medium sized cakes.

Mrs. Hanson Robinson.

FRUIT CAKE.

1 cup sugar, 2 cups molasses, 4 eggs, 1 cup butter, 1 cup thick milk, 2 teaspoonfuls soda, 6 cups flour, 1 lb. raisins, 1 lb. currants, a little citron. Take an extra quantity of flour to rub fruit in; spice to suit taste.

Mrs. Edw. F. Redding.

FRUIT CAKE.

1 lb. powdered sugar, 1 lb. butter, 1 lb. flour, 12 eggs, 1 lb. seeded raisins, 1 lb. seedless raisins,

1 lb. citron, $\frac{1}{2}$ lb. figs, $\frac{1}{2}$ lb. dates, 1 lb. currants, 1 teaspoonful cinnamon, 2 teaspoonfuls nutmeg, 1 teaspoonful cloves, 1 wine glass of grape juice. Bake 3 hrs. in slow oven. Mrs. Merle D. Bishop.

FRUIT AND DELICATE CAKE.

1 lb. sugar, 4 eggs, 1 cup butter, 1 cup sweet milk, 1 lb. raisins, $2\frac{1}{2}$ cups flour, $2\frac{1}{2}$ teaspoonfuls baking powder. Add raisins to half dough. The other half add 1 tablespoonful of nutmeg, $\frac{1}{2}$ teaspoonful cloves, and 1 teaspoonful cinnamon.

Mrs. J. H. Mackleduff.

FRUIT CAKE.

2 lbs. raisins, 2 lbs. currants, 1 lb. figs, $\frac{1}{2}$ lb. citron, 1 lb. butter, 1 lb. sugar, 1 lb. flour, 12 eggs, $\frac{3}{4}$ cup molasses, 2 lemons, 1 wine glass grape juice, $1\frac{1}{2}$ grated nutmegs, 1 teaspoonful ground cloves, 2 teaspoonfuls cinnamon. Line pan with paper and bake in slow oven from 3 to $3\frac{1}{2}$ hrs.

Mrs. Robert M. Wirt.

FRUIT CAKE.

7 eggs (beat the whites separately), 1 cup butter, 2 cups sugar, (granulated, sifted twice), $2\frac{1}{2}$ cups flour (measure before it is sifted 3 times), 1 cup milk, 1 lb. raisins, 1 lb. figs, $\frac{1}{2}$ lb. almonds, $\frac{1}{2}$ lb. English walnuts, $\frac{1}{4}$ lb. citron, 2 teaspoonfuls yeast powder, $\frac{1}{4}$ lb. each of conserved cherries, pineapple, orange, and lemon. Bake 3 hours. Drop the cherries on top of batter.

Mrs. L. H. Hoffacker.

FRUIT CAKE.

1 lb. of sugar, 1 lb. of currants, $1\frac{1}{2}$ lbs. of raisins, $\frac{1}{2}$ lb. of citron, $\frac{1}{2}$ lb. of butter, 1 lb. of eggs, (10 eggs), 1 lb. of flour, 1 additional cup of flour in which to roll fruit, 2 teaspoonfuls of baking powder, a wine-glass of grape juice. Work butter and sugar to a

cream. In the following order add yolks of eggs, grape juice, whites of eggs beaten to a stiff froth, and flour with the baking powder. Lastly, stir in the fruit. Bake 2 hours. Mrs. Samuel Althoff.

WHITE FRUIT CAKE.

Three-fourth pound sugar, whites of 7 eggs, 5 oz. butter, $\frac{3}{4}$ lb. flour, 1 teaspoonful baking powder, 1 teacup sweet milk, three-eighths of a lb. of citron, $\frac{1}{2}$ grated cocoanut, 1 cup of blanched almonds cut fine. Mrs. C. B. Wirt.

WHITE FRUIT CAKE.

1 cup butter, 2 cups sugar, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, whites of 7 eggs, 2 teaspoonfuls of baking powder, 1 lb. each of raisins, figs, and dates, $\frac{1}{4}$ lb. citron, $\frac{1}{2}$ lb. currants, 1 cocoanut grated; beat well before adding fruit, stir fruit in last. Bake slowly. Mrs. W. F. Kintzing.

RAISIN CAKE.

Pour 2 cups boiling water over 1 lb. raisins and boil 15 minutes. Take from fire and add 1 cup cold water, 1 scant tablespoonful soda, $\frac{1}{2}$ cup butter, 2 cups white sugar, 4 cups flour, 1 teaspoonful salt, 1 teaspoonful each of cinnamon, cloves, and nutmeg. (Cream the sugar and butter).

Mrs. F. C. Basserman.

GOLD CAKE.

Yolks of 8 eggs, 1 cup of sugar, $\frac{3}{4}$ cup of butter and lard, $\frac{1}{2}$ cup of sweet milk, $1\frac{3}{4}$ cups of flour, 2 teaspoonfuls of baking powder, flavoring.

Mrs. Wesley Myers.

GOLD CAKE.

$1\frac{1}{2}$ cups granulated sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup milk, 2 cups flour, yellow of 8 eggs and one whole egg, 2 teaspoonfuls baking powder. Mrs. H. A. Smith.

GOLD CAKE.

Yolks of 8 eggs, $1\frac{1}{4}$ cups granulated sugar, two-thirds cup butter, two-thirds cup sweet milk, $2\frac{1}{2}$ cups flour, 1 teaspoonful cream tartar, scant $\frac{1}{2}$ teaspoonful soda, flavor to taste. Sift flour once, then measure, add soda and sift 3 times; cream butter and sugar thoroughly, beat yolks about half, add cream tartar and beat to a stiff froth; add this to creamed butter and sugar and stir thoroughly; add milk, then flour. Put in a slow oven at once; bake 30 to 50 minutes.

GOLD LAYER.—Use the gold loaf recipe with $\frac{1}{2}$ cup flour added; oven moderate; will bake in 15 to 30 minutes. Can be baked in two or three layers and laid up with any filling desired.

Mrs. Marsby Roth.

GOLD CAKES.

Beat very light the yolks of 12 eggs, add $1\frac{1}{2}$ cups of sugar, and $\frac{1}{2}$ cup of butter. Beat until very creamy, add $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ cups of flour, 2 teaspoonfuls of baking powder, and flavoring. Bake in a moderate oven.

Mrs. Frank Conrad.

HICKORY NUT CAKE.

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup sweet milk, 3 eggs, 2 teaspoonfuls baking powder, 1 pt. hickory nuts, 1 pt. raisins, 2 cups flour.

Mrs. Edw. F. Redding.

HICKORY NUT CAKE.

2 cups of white sugar, 3 cups of flour, $\frac{1}{2}$ cup of sweet milk, one-third cup of butter, 4 eggs, 2 teaspoonfuls baking powder, 2 cups of kernels.

Clarissa Reindollar.

WALNUT LOAF CAKE.

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup sweet milk, 3 eggs, 2 cups flour, 2 teaspoonfuls baking powder, 1 pt. of kernels, 1 pt. of raisins.

HICKORY NUT LOAF CAKE.

One-half cup of butter, $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup sweet milk, 3 eggs, 2 teaspoonfuls baking powder, 1 pt. hickory nuts, 1 pt. raisins, 2 cups flour.

Mrs. C. B. Wirt.

SHELLBARK AND RAISIN CAKE.

1 lb. granulated sugar, $\frac{1}{4}$ lb. butter, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, 2 teaspoonfuls baking powder, $1\frac{1}{2}$ pt. raisins, 1 pt. shellbarks, whites of 4 eggs.

Mrs. W. H. Sheffer.

SHELLBARK AND RAISIN CAKE.

$\frac{3}{4}$ cup butter, 2 cups granulated sugar, 1 cup milk, 3 cups flour, 2 teaspoonfuls baking powder, 1 cup raisins, 1 cup shellbarks, whites of 5 eggs (beaten stiff).

Mrs. Paul A. Hoke.

ICE CREAM CAKE.

Whites of 5 eggs, 2 cups of granulated sugar, 1 cup butter, 1 cup sweet milk, 3 cups flour, 2 teaspoonfuls baking powder, add beaten whites of eggs last. Layer cake.

Sallie R. Winebrenner.

ICE CREAM CAKE.

2 cups sugar, $\frac{3}{4}$ cup butter, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup corn starch, 1 cup sweet milk, 2 teaspoonfuls baking powder, whites of 6 eggs.

Mrs. Alex. Young.

ICE CREAM CAKE.

2 cups of sugar, 1 cup of butter, 1 cup of sweet milk, 2 cups of flour, $\frac{1}{2}$ cup of corn starch, balance of cup filled up with flour, the whites of 7 eggs, 3 teaspoonfuls of baking powder, flavor with vanilla or rose.

WHIPPED CREAM CAKE.

$\frac{1}{2}$ pt. whipped cream, 1 scant cup sugar, 3 eggs, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoonfuls baking powder, $\frac{1}{2}$ cup citron or raisins.

Mrs. G. L. Terrasse.

LADY BALTIMORE CAKE.

1 cup of pulverized sugar, and 1 cup of granulated sugar, creamed, with $\frac{1}{2}$ cup of butter, 6 eggs, leaving out the whites of 2 for the icing, 1 cup of sweet milk, 3 cups of flour, 3 teaspoonfuls of baking powder.

FILLING.—1 cup of seedless raisins, 1 cup of currants, 1 cup of hickory nuts, 4 figs, and a small piece of citron, cut fine. Boil 1 cup of sugar with the white of 1 egg, not too stiff, and add the fruits. Spread each layer with this filling. Now make a plain icing with the remaining white and ice the whole cake.

Mrs. Harry Stair.

LADY BALTIMORE CAKE.

Cream $\frac{1}{2}$ lb. butter and 1 lb. of sugar, add the beaten yolks of 8 eggs, and $\frac{1}{2}$ pt. of milk, then add 1 lb. of flour in which has been sifted 4 teaspoonfuls of baking powder. Lastly add the beaten whites. Flavor with almond or vanilla extract and bake in layers in a quick oven.

MARSHMALLOW CAKE.

$2\frac{1}{2}$ cups pulverized sugar, two-thirds cup butter, 2 rounded teaspoonfuls of baking powder, whites of 5 eggs, 1 cup milk, $2\frac{1}{2}$ cups flour, flavor with almond. Cream butter, add sugar and unbeaten whites, beat 10 or 15 minutes, until light, add $\frac{1}{2}$ milk and $\frac{1}{2}$ flour and then remaining milk and flour. Use white boiled icing, adding halves of English walnuts on top.

Mrs. Frank Frysinger.

LEMON CAKE.

$\frac{3}{4}$ cup butter, 2 cups sugar, 4 eggs, 1 cup milk, 2 teaspoonfuls baking powder sifted with $2\frac{1}{2}$ cups flour. Flavor with lemon juice.

LEMON ICING.—Stir the yolks of 2 eggs, add lump of butter the size of a walnut, grated rind and juice of 1 lemon and almost 1 pound of powdered sugar. Stir all together briskly and spread between the layers and on top of the cake. One-half a large orange may be used if orange cake is preferred.

Miss Emily Young.

MARSHMALLOW CAKE.

$2\frac{1}{2}$ cups flour, $\frac{3}{4}$ cup butter, $2\frac{1}{2}$ cups pulverized sugar, 1 cup sweet milk, 2 teaspoonfuls baking powder, the whites of 5 eggs well beaten.

Mrs. D. L. Slagle.

MARBLE LAYER CAKE.

Light part.—1 cup of white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, whites of 3 eggs, 1 teaspoonful of cream tartar, $\frac{1}{2}$ teaspoonful soda, 2 cups of flour.

Dark part.— $\frac{1}{2}$ cup of brown sugar, $\frac{1}{4}$ cup of molasses, $\frac{1}{4}$ cup milk, a half of nutmeg, 1 teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful allspice, $\frac{1}{2}$ teaspoonful soda 1 teaspoonful cream tartar, 2 cups of flour, and yolks of 3 eggs.

Mrs. Bortner.

MARBLE CAKE.

Dark part.— $\frac{1}{2}$ cup of baking molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup brown sugar, yolks 2 eggs, $\frac{1}{2}$ cup thick milk, 1 teaspoonful soda, 1 teaspoonful each cloves and cinnamon.

White part.— $\frac{1}{2}$ cup butter, whites 2 eggs, $\frac{1}{2}$ cup sweet milk, 1 cup sugar, $2\frac{1}{2}$ cups flour, 1 teaspoonful baking powder.

Mrs. Henry Zouck.

MARBLED CAKE.

For the white part take $1\frac{1}{2}$ cups of white sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, $2\frac{1}{2}$ cups of flour, $\frac{1}{2}$ teaspoonful of soda, 1 teaspoonful of cream of tartar, the whites of 4 eggs, and flavor with lemon extract or nutmeg.

Colored part.— $1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup of molasses, yolks of 4 eggs, 1 teaspoonful of soda, 2 teaspoonfuls of cream of tartar, $2\frac{1}{2}$ cups of flour, season with cinnamon, nutmeg, and cloves. With a spoon drop the two batters alternately into the baking dish.

Mrs. Susan Eyster.

ANGEL FOOD CAKE.

Take the whites of 9 eggs; pinch of salt; $1\frac{1}{4}$ cups granulated sugar, sifted; 1 cup flour sifted three times; $\frac{1}{2}$ teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful vanilla or almond extract. Sift, measure and set aside sugar and flour. Add pinch of salt to eggs and whip to foam, add cream of tartar and whip until very stiff, add sugar and flavoring and fold in, then flour folded in lightly. Will bake in 35 or 40 minutes. Do not grease pan.

Mrs. Arno M. Pfaff.

ANGEL CAKE.

Whites of 9 eggs, $1\frac{1}{4}$ cups of sugar, 1 cup flour, scant $\frac{1}{2}$ teaspoonful cream tartar, a pinch of salt added to the eggs before whipping, whip eggs about half, add cream tartar and whip until very stiff, add sugar and beat in, then flavor, then flour. Sift flour 4 times, sugar 2 times. Bake in moderate oven. Will bake in 30 to 40 minutes.

Mrs. W. F. Kintzing.

ANGEL CAKE.

Whites 11 eggs, scant $1\frac{1}{2}$ cups sugar, 1 cup flour. Sift sugar and flour 4 times before measuring. Add

pinch of salt to whites of eggs, and 1 even teaspoonful cream of tartar when eggs are half beaten. Beat whites until very stiff, add sugar and flavoring, carefully fold in flour. Bake in ungreased pan 45 minutes.

Mrs. Frank Bussom.

ANGEL CAKE.

Whites of 10 eggs, $1\frac{1}{4}$ cups of sugar, 1 cup of flour, 1 teaspoonful cream tartar, 1 teaspoonful vanilla. Beat whites of eggs very stiff. When about half beaten add cream tartar. Sift sugar and flour each 4 times then measure after sifting. Sift in sugar, then flour, add vanilla. Bake 45 minutes in a pan without greasing, in a moderate oven.

Mrs. J. B. Weeks.

ORANGE CAKE.

5 eggs, yolks beaten separately with a pinch of salt, 2 cups sugar, $\frac{1}{2}$ cup cold water, $2\frac{1}{2}$ cups flour, whites of 3 eggs well beaten and put in last, grated rind and juice of 1 orange.

Icing.—Whites of 2 eggs, 1 cup sugar, grated rind of 1 orange.

Sarah Dusman.

ORANGE CAKE.

2 cups sugar, 3 cups flour, 1 cup sweet milk, 1 cup butter, whites of 4 eggs, and yolks of 5 eggs, grated rind of 1 orange, 2 large teaspoonfuls baking powder to be sifted with the flour. Bake in a quick oven.

Filling.—Take the white of the 1 egg that remained, beat stiff, add sugar, and the juice of the orange, beat well, and spread between layers.

Mrs. F. C. Zinn.

IRISH POUND CAKE.

2 cups sugar, 1 cup butter, 4 cups flour, 1 cup sweet cream, 4 eggs, 2 teaspoonfuls baking powder.

Mrs. J. H. Mackelduff.

POUND CAKE.

Weigh 8 eggs, take their weight in butter, sugar, and flour. Flavor with 3 tablespoonfuls grape juice and 2 of rose water. Work sugar and butter very light, then break the whole egg, one at a time, and work well, then flour and flavoring. Bake 1 hour; the first half, have oven little over moderate, the last half cooler.

Mrs. J. H. Fleming.

POUND CAKE.

1 lb. butter, 1 lb. sugar, 1 lb. flour, 6 eggs beaten separately, 3 teaspoonfuls baking powder sifted in flour, 1 cup sweet milk. Cream butter and sugar together, add the yolks of eggs, then milk and flour, and lastly the whites of eggs. Vanilla or lemon flavoring.

Mrs. D. F. Stair.

SUNSHINE CAKE.

7 eggs, 1 cup of sugar, two-thirds cup of flour, $\frac{1}{2}$ teaspoonful of cream tartar. Beat the whites and yolks of the eggs separately, sift the sugar and flour four times, and bake in a moderate oven for three quarters of an hour.

Mrs. Charles E. Royer,
Westminster, Md.

SUNSHINE CAKE.

Whites of 11 eggs, yolks of 3 eggs, $1\frac{1}{2}$ cups granulated sugar, 1 cup flour, 1 teaspoonful cream of tartar, 1 teaspoonful of orange extract. Bake 45 minutes.

Mrs. S. L. Bixler.

SUNSHINE CAKE.

Whites of 7 eggs, yolks of 5 eggs, 1 cup fine granulated sugar, 1 scant cup of flour measured after sifting 5 times, also sugar, $\frac{1}{4}$ teaspoonful of cream of tartar, 1 teaspoonful of orange extract. Beat yolks till thick and set aside, add pinch of salt, and cream of

tartar to whites and beat until very stiff, add sugar, beat thoroughly, then add extract and beaten yolks, beat lightly and carefully fold in flour. Bake in tube pan ungreased in moderate oven 40 or 50 minutes.

Mrs. Bess Henderson.

SPONGE CAKE.

10 eggs beaten separately, yolks until very light, whites until stiff, 1 lb. of sugar, 10 ozs. of flour sifted 3 times, juice and grated rind of a large lemon or orange, or both if preferred. To the beaten yolks add sifted granulated sugar, then the fruit juice, then the whites well beaten, fold gently in, then just as gently stir in the flour, Bake in a slow oven about 1 hour.

Mrs. David Bixler.

SPONGE CAKE.

6 eggs, 1 cup of sugar, 1 cup of flour, $\frac{1}{2}$ teaspoonful of cream of tartar. Mix in flour and sift. Beat whites separately, then add sugar, beat well, add yolks of eggs, well beaten. Beat all thoroughly. Fold in flour.

Mrs. L. H. Hoffacker.

COLD WATER SPONGE CAKE.

6 eggs, 3 cups sugar, beat sugar and eggs together 20 minutes, then add 1 cup cold water, 4 cups flour, 2 teaspoonfuls of baking powder.

Miss Sallie Wilson.

SPONGE CAKE.

2 cups of sugar, 2 cups of eggs. Beat 25 minutes, then add 2 cups of flour.

Mrs. O. N. Anthony.

SPONGE CAKE.

Beat 6 eggs thoroughly with a pinch of salt. Add 3 cups of sugar (one cup at a time) and a dessert

spoonful of lemon juice. Beat for fifteen minutes. Add 3 teaspoonfuls baking powder to 3 cups of sifted flour and fold this in very carefully. Add 1 cup of boiling water slowly. Flavor with vanilla.

Mrs. J. S. Moul.

HOT MILK SPONGE CAKE.

2 cups of white sugar, 4 eggs, Beat well. 1 cup of warm milk, 2 cups of sifted flour, 2 even teaspoonfuls of baking powder, 1 teaspoonful vanilla.

Mrs. Arno M. Pfaff.

BOILED SPONGE CAKE.

Beat the whites of six eggs very stiff, add the yolks and beat light. Let $1\frac{1}{2}$ cups sugar and 1 gill of water come to a boil. Pour this into the beaten eggs, beating well until cool. Then fold in a scant pint flour. Bake in two layers.

Icing.—Thicken the juice of one lemon with pulverized sugar.

Mrs. C. H. Sebright.

WHITE CAKE.

2 cups sugar, 1 cup of butter, 1 cup of sweet milk, 3 cups flour, 2 teaspoonfuls baking powder, white of 5 eggs, beaten stiff, stir in last.

WHITE CAKE.

One-half lb. of butter, 2 cups sugar, 1 cup sweet milk, whites 8 eggs, 3 cups flour, 3 teaspoonfuls baking powder. Flavor with almond.

Mrs. Chas. Myers.

WHITE CAKE.

Whites of 12 eggs, beaten stiff, 2 cups sugar, 2 cups butter, 5 cups flour, 3 teaspoonfuls baking powder mixed with the flour. Cream butter and sugar together, then add flour and eggs alternately, beating well. Bake in a moderate oven.

Mrs. A. N. Forney.

WHITE MOUNTAIN CAKE.

1 cup butter, 1 lb. sugar, whites 10 eggs, 1 teaspoonful cream of tartar dissolved in $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoonful soda sifted in $3\frac{1}{2}$ cups flour. Flavor with lemon. Bake in layers.

Icing.—Whites 2 eggs, 1 lb. pulverized sugar, 1 grated coc oanut. Flavor with lemon.

Mrs. H. M. Stokes.

WHITE MOUNTAIN CAKE.

1 lb. pulverized sugar, 1 scant cup of butter, 4 eggs, the yolks, 1 cup sweet milk, 1 lb. sifted flour, 3 teaspoonfuls of baking powder, the whites of 6 eggs, beaten to a stiff froth. Cream butter and sugar together, then add yolks of eggs and milk, then add flour and baking powder after sifting together, and lastly add whites of eggs.

Icing.— $\frac{1}{2}$ lb. pulverized sugar, 2 tablespoonfuls sweet cream, 1 teaspoonful vanilla. Beat all to a cream, then add 1 grated cocoanut.

Mrs. Hamilton Sheely,
New Oxford, Pa.

WHITE MOUNTAIN CAKE.

1 lb. flour, 1 lb. sugar, $\frac{1}{2}$ lb. butter, 6 eggs, 1 cup sweet milk, 2 teaspoonfuls baking powder. Bake in layers.

Mrs. L. B. Sprenkle.

MOUNTAIN ASH CAKE.

2 cups sugar, 1 cup butter, 3 whole eggs, 2 teaspoonfuls baking powder, 1 cup sweet milk, 3 cups flour; flavor with vanilla. Bake in two layers.

FILLING.—Ice first with an orange icing made of 1 orange grated with 1 pound xxxx sugar. Then make a white icing, and spread over the orange icing.

Mrs. H. F. Stair.

YELLOW CAKE.

Yolks of 8 eggs, and 2 whole eggs, 2 cups sugar, 3 oz. butter, 1 cup sweet milk, 2 cups flour, 2 teaspoonfuls baking powder. Flavor with lemon.

Mrs. Chas. Myers.

YELLOW LOAF CAKE.

2 cups sugar, $\frac{1}{2}$ cup butter, 4 eggs, 3 cups flour, 2 teaspoonfuls baking powder, $\frac{1}{2}$ cup sweet milk.

Mrs. Reuben Sprenkle.

LAYER VARIETY CAKE.

$1\frac{1}{2}$ cups of sugar, $\frac{1}{4}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, 2 cups of flour, 3 eggs, beat the whites to a froth, 2 teaspoonfuls of baking powder. Take one-third of dough and add $\frac{1}{2}$ cup of chopped raisins, 1 teaspoonful of cinnamon, 1 teaspoonful of cloves.

Mrs. Susan E. Eyster.

VARIETY CAKE.

2 cups sugar, $2\frac{1}{2}$ cups flour, 1 cup sweet milk, $\frac{1}{2}$ cup butter, 4 eggs, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful cream tartar. Dissolve soda in milk, add cream tartar to flour. To $\frac{1}{2}$ the above mixture, add 1 teaspoonful each cinnamon, ground cloves, and nutmeg. Bake in layers.

Mrs. Martin Moul.

ANONYMOUS CAKE.

1 pt. flour, $\frac{1}{2}$ cup butter, or lard, 2 eggs, 1 cup sugar, 1 cup sour milk, 1 teaspoonful each cream of tartar and soda. Pinch of salt. Bake 20 minutes.

N. A. Gobrecht,

Altoona.

ONE EGG CAKE.

$\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cup pastry flour, 2 level teaspoonfuls Royal Baking Pow-

der. 1 egg beaten without separating white from yolk, grated rind of 1 lemon or orange.

Mrs. Mary W. Wise.

HOT MILK CAKE.

4 eggs, 2 cups sugar, 2 cups flour, $\frac{3}{4}$ cup hot milk, 2 teaspoonfuls baking powder.

Mrs. Cora Weaver,
Littlestown.

GARFIELD CAKE.

$\frac{1}{2}$ cup butter, 2 cups white sugar, 4 eggs, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, 2 teaspoonfuls baking powder.

Mrs. B. R. Shultz.

AMBROSIA CAKE.

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 3 eggs, 3 cups flour, $1\frac{1}{2}$ teaspoonfuls baking powder.

Spread.— $\frac{3}{4}$ cup cream whipped, white 1 egg whipped, 1 grated orange and rind, $\frac{1}{2}$ grated cocoanut

Mrs. H. D. Little.

BARKER CAKE.

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

Mrs. F. C. Zinn.

BRIDE CAKE.

$1\frac{1}{2}$ cups white sugar, $\frac{1}{2}$ cup butter, 1 cup flour, 1 heaping cup of cornstarch, $\frac{1}{2}$ cup sour milk, white of 3 eggs, 1 teaspoonful extract of lemon; a small quantity of soda.

BUCKEYE LOAF CAKE.

2 cups of sugar, $\frac{3}{4}$ cup of butter, 3 eggs, 1 cup of sweet milk, 3 cups of flour, 2 teaspoonfuls of baking powder. Flavor with lemon or vanilla.

Mrs. Wm. Stair.

CARMEL CAKE.

$\frac{1}{2}$ cup butter, 1 cupful sugar, 3 eggs, $\frac{1}{2}$ cup sweet milk, 2 teaspoonfuls baking powder, 2 cups flour, Simmer 3 tablespoonfuls chocolate with $\frac{1}{2}$ cup milk, and $\frac{1}{2}$ cupful sugar, flavor with 1 teaspoonful vanilla. Let cool and add to the cake before putting in the flour and the whites of the 3 eggs beaten very light.

Caramel icing.—2 cups of brown sugar, 1 cupful of cream or rich milk and butter size of a walnut; boil till it forms a soft ball when tried in water

Mrs. H. B. Baer.

BLITZ TORTE (Cake)

$\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, yolks of 5 eggs, 5 table-
spoonfuls milk, 1 cup flour, 1 heaping teaspoonful
baking powder, vanilla. Spread in two layers and
bake till nearly done, then frost with: beaten whites
of 5 eggs, 1 cup sugar, $\frac{1}{4}$ lb. almonds, blanched and
chopped and spread over the beaten whites. Then
finish baking.

FILLING.—1 cup milk, 3 tablespoonfuls corn-
starch, 1 egg yolk, butter the size of a walnut, van-
illa. Boil and put between the cake layers.

Mrs. Wesley C. Stick.

DELICATE CAKE.

2 cups sugar, $\frac{3}{4}$ cup butter, 1 cup sweet milk, 1
teaspoonful vanilla, or almond extract, 3 teaspon-
fuls baking powder sifted with 3 cups flour, whites
of 5 eggs, beaten stiff and added last.

Icing.—1 cup granulated sugar, a cup light brown
sugar, 3 tablespoonfuls cocoa, 1 cup milk. Boil
until it forms a soft ball when dropped into cold
water. Add 1 tablespoonful butter, 1 teaspoonful
vanilla. Beat until it is the right consistency to
spread on the cake.

Mrs. E. K. Eichelberger.

WELLESLEY CAKE.

1 cup butter, 2 cups sugar, 1 cup milk, 1 cup corn starch, 2 cups flour, 2 level teaspoonfuls baking powder, 5 egg whites. Cream the butter, add gradually the sugar. Sift together the flour, corn starch and baking powder and add alternately with the milk to the first mixture. Beat the egg whites stiff, add and beat vigorously. To one-third of the mixture add $1\frac{1}{2}$ squares of chocolate melted. Cover the bottom of pan with the white mixture, add the chocolate mixture, and then the remainder of the white mixture by tablespoonfuls that the cake may have a marbled appearance.

Mrs. Emma Shaffer.

MARASCHINO CHERRY CAKE.

1 cup sugar, one-third cup butter, $\frac{1}{2}$ cup sweet milk, 2 eggs, $1\frac{1}{2}$ cups flour, 2 teaspoonfuls baking powder. One-half cup chopped walnuts, $\frac{1}{4}$ cup chopped Maraschino cherries, flavor with cherry juice. Bake in layers, and spread layers with soft icing, nuts and Maraschino cherries cut in halves.

Mrs. Chrostwaite.

CITRON CAKE.

1 cup butter, 1 lb. sugar, 4 eggs, whipped separately, 1 cup sweet milk, 2 teaspoonfuls baking powder, $3\frac{1}{2}$ cups of flour, $\frac{1}{4}$ lb. of citron cut in strips and floured with the $\frac{1}{2}$ cup of flour. Add whites of eggs last, and bake in loaf.

M. Bertha Zeiber.

CREAM CAKE.

2 eggs, 1 cup sugar, 1 cup sour cream, 2 cups flour, $1\frac{1}{2}$ teaspoonfuls of baking powder, $\frac{1}{2}$ teaspoonful soda.

Icing.—1 level teaspoonful butter, 3 teaspoonfuls milk or sour cream. Thicken to the proper consistency with pulverized sugar, then mix well with 1 heaping tablespoonful peanut butter.

Mrs. Ed. H. Moul.

CUP CAKE.

1 cup milk, 2 cups sugar, 3 cups flour, 4 eggs, 1 cup butter, 2 teaspoonfuls baking powder; flavor with vanilla. Cream butter and sugar, add eggs beaten separately, then milk, and last baking powder sifted with flour.

Mrs. D. A. Frommeyer.

CURRANT CAKE.

2 cups pulverized sugar, one-third lb. butter, 5 eggs, 1 cup water, 3 cups sifted flour, 2 teaspoonfuls baking powder, $\frac{1}{2}$ lb. currants, washed, dried, and floured.

Sarah Dusman.

DELICIOUS CAKE.

2 cups of sugar, $\frac{1}{2}$ cup of butter, 1 cup of sweet milk, 3 eggs, 3 cups of flour, 2 teaspoonfuls of baking powder.

Mrs. H. W. Swartz,
New Oxford, Pa.

DUNDEE CAKE, FINE.

Beat to a cream $1\frac{1}{2}$ cups of butter, $1\frac{1}{2}$ cups of sugar; add 8 eggs, two at a time, beating 5 minutes between each 2 eggs, $\frac{1}{2}$ cup rich milk, $1\frac{1}{2}$ pts. of flour, 2 teaspoonfuls of baking powder sifted with the flour, $\frac{1}{2}$ grated lemon peel, 1 cup currants, $1\frac{1}{2}$ cups Sultana raisins, 1 cup almonds, chopped coarsely, flavor with vanilla, a few drops of extract of nutmeg, and $\frac{1}{2}$ teaspoonful of orange. Bake in long, shallow pans, in a moderate oven.

Mrs. David Bixler.

DOVER CAKE.

1 lb. sugar, 1 lb. flour, 6 eggs, $\frac{1}{2}$ lb. butter, 3 teaspoonfuls baking powder, 1 cup sweet milk, $\frac{1}{2}$ teaspoonful vanilla.

Mrs. C. Anthony.

FEATHER CAKE.

2 cups sugar, 1 cup butter, 4 eggs, 1 cup sweet milk, 3 cups flour, 3 teaspoonfuls baking powder. Flavor with vanilla.

Mrs. H. M. Stokes.

FEATHER CAKE.

2 eggs, 2 cups sugar, $\frac{1}{2}$ cup butter, 3 cups flour, Cream the butter, add sugar, then eggs, 1 cup sweet milk, 1 teaspoonful baking powder.

Mrs. J. A. Cremer.

FEDERAL CAKE.

1 qt. milk, 4 eggs, $\frac{1}{4}$ lb. butter, $\frac{1}{2}$ pt. yeast. Scald the milk, and when lukewarm stir in the yeast, eggs and butter, with enough flour to make it as stiff as you can stir it with a spoon. Set in a warm place to rise, then work out into pans and let rise again, then bake from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour. When baked split into layers, spread with butter, sugar, and cinnamon. Eat while hot. This makes 2 good-sized cakes.

Miss Anna Forney.

FIG CAKE.

Three-fourth lb. of sugar, $\frac{1}{2}$ cup butter, 3 eggs, $\frac{3}{4}$ cup sweet milk, $\frac{3}{4}$ lb. flour, 2 teaspoonfuls baking powder, $\frac{1}{2}$ lb. figs, cut fine. Flavor with vanilla.

Icing for cakes.—2 cups of sugar, 1 cup water, boil until threads, pour into 2 well beaten whites of eggs, flavor with vanilla.

Mrs. C. Anthony.

PRUNE CAKE.

Cream together $1\frac{3}{4}$ cups sugar and $\frac{3}{4}$ cup butter, 3 tablespoonfuls sour cream or milk, 4 whole eggs, 1 cup stewed prunes, chopped. 1 teaspoonful each of cinnamon, allspice and nutmeg, and $\frac{1}{2}$ tea spoonful cloves. 2 cups flour measured after sifting twice. 1 level teaspoonful soda dissolved in a

little water. 1 teaspoonful vanilla. Mix in order given.

Icing.—To boiled icing add 1 cup of chopped raisins and 1 cup chopped nuts.

Mrs. Emil J. Stout.

FLOAT CAKE.

2 cups of sugar, $\frac{3}{4}$ cup of butter, 1 cup of milk, 3 cups of flour, 2 teaspoonfuls baking powder, whites of 6 eggs.

HOWARD LOAF CAKE.

5 cups of flour, $1\frac{1}{2}$ cups butter, 3 cups sugar, $1\frac{1}{2}$ cups sweet milk, 2 teaspoonfuls baking powder, 4 eggs, $1\frac{1}{2}$ wineglasses of wine, $\frac{1}{2}$ lb. raisins, $\frac{1}{2}$ lb. currants.

Mrs. L. B. Sprenkle.

JOHNNIE'S BIRTHDAY CAKE.

1 cup butter rubbed to a cream with 2 cupfuls of sugar, 3 cupfuls of flour sifted 3 times with 2 level teaspoonfuls of baking powder, 4 eggs, beat whites and yolks separately, very light, 1 cupful of sweet milk. White or pink icing.

Mrs. A. R. Brodbeck.

JELLY ROLL.

3 eggs, 1 cup sugar, 1 cup flour, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda dissolved in a teaspoonful of water. Bake in a long pan, spread with jelly, then roll.

Mrs. F. C. Zinn.

KAISER CAKE.

3 eggs, 1 cup sugar, 1 cup flour, $\frac{1}{2}$ cup cornstarch, 1 teaspoonful baking powder, $\frac{1}{4}$ cup of butter, $\frac{1}{2}$ cup sweet milk, and vanilla to taste.

Icing.—Cup sugar, little water to boil, and whites of 2 eggs.

Mrs. Anna K. Kaiser.

LADY CAKE.

1 cup butter, 2 cups pulverized sugar, 1 cup cornstarch, 2 cups flour, 1 cup sweet milk, 2 teaspoonfuls baking powder, whites 7 eggs, flavor with bitter almond. Cream butter and sugar, then add milk. Sift baking powder 4 times in cornstarch and flour, then add to mixture, flavor, last add beaten whites of eggs. Mrs. H. M. Stokes.

LAKE GEORGE CAKE.

1 cup butter, 1 cup sugar, 1 cup molasses, 1 cup strong coffee or sweet milk, 4 cups flour, 2 eggs, 1 teaspoonful of soda, $1\frac{1}{2}$ lbs. of fruit mixed, currants, citron and raisins, 2 teaspoonfuls of cloves and cinnamon mixed, some nutmeg. Anna H. Jagle,
Marietta, Pa.

LAYER CAKE.

2 cups of sugar, $\frac{1}{2}$ cup of butter, 3 eggs, 1 cup of sweet milk, 3 cupfuls of flour, 2 teaspoonfuls of baking powder. This will make two layers.

ICING.—2 scant cups of brown sugar, 4 table-spoonfuls of water, butter size of walnut, $\frac{1}{4}$ cake of chocolate, grated; boil until it is tough when dropped on a cold plate. Mrs. D. D. Ehrhart.

LOG CABIN CAKE.

1 lb. of sugar, 1 lb. of flour, 4 eggs, 1 teaspoonful of soda dissolved in vinegar. Mrs. Susan Eyster.

MOCK LADY CAKE.

One-half cup butter, creamed; 2 cupfuls sugar, 1 cupful sweet milk, 3 cupfuls flour, whites of 4 eggs beaten until light and added last, 2 teaspoonfuls baking powder, mixed with the flour. C. G. M.

NEAPOLITAN CAKE.

Dark Portion— $\frac{1}{2}$ cup butter, 1 cup brown sugar, $\frac{1}{2}$ cup of Orleans molasses, $\frac{1}{2}$ cup of strong coffee, $2\frac{1}{4}$ cups of flour, 2 eggs, 1 teaspoonful of soda, 1 teaspoonful of cinnamon, $\frac{1}{2}$ lb. raisins.

Light Portion— $\frac{1}{2}$ cup of butter, 2 cups of white sugar, 1 cup sweet milk, whites of 4 eggs, 3 cups of flour, 3 teaspoonfuls of baking powder. This is baked in alternate layers. H. Ethel Hoke.

NO EGG CAKE.

1 cup water, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, 1 cup sugar, 1 cup raisins, 1 teaspoonful salt. Boil all together, let partly cool, add 1 teaspoonful soda. Let cool altogether and add 2 cups flour. Mrs. J. C. Carey.

NOTHING CAKE.

2 cups white sugar, $1\frac{1}{2}$ cups of thick milk, $\frac{1}{2}$ lb. grated chocolate, $1\frac{1}{2}$ even teaspoonfuls of soda, melt and pour in with thick milk, $\frac{3}{4}$ of a cup of boiling water, $2\frac{1}{2}$ cups of flour.

Icing for Cake.—1 lb. XXXX sugar, little lump of butter, 1 tablespoonful of vanilla and $\frac{3}{4}$ of a cup of water; melt over steam. Mrs. E. P. Kuhn.

NINE-MINUTE CAKE.

3 eggs, 1 minute; $1\frac{1}{2}$ cups of white sugar, 5 minutes; 1 cup flour, 1 minute; $\frac{1}{2}$ cup cold water, 1 minute; 1 cup flour, 2 teaspoonfuls baking powder. Put this in last cup of flour; flavor to taste.

Mrs. W. H. Sheffer.

ONE-EGG CAKE.

$1\frac{1}{2}$ cups sugar, 1 egg, butter the size of a walnut, 2 teaspoonfuls of cream tartar, 1 teaspoonful of soda, 1 cup of thick milk and 2 cups of flour.

Mrs. E. P. Kuhn.

QUEEN CAKE.

Sift $1\frac{1}{2}$ cups flour, 1 cup sugar, 1 teaspoonful baking powder, $\frac{1}{2}$ cup butter, whites of 2 eggs broken over butter, fill cup up with milk and beat 10 minutes.

CREAM ICING.— $1\frac{1}{2}$ cups brown sugar, $\frac{3}{4}$ cup cream, 1 tablespoonful butter; boil until thick enough to spread on cake; if not thick enough boil a little longer.
Mrs. Anna A. Kaiser.

ROSE CAKE.

2 cups sugar, 1 cup butter, 5 eggs, $\frac{1}{2}$ lb. raisins, $\frac{1}{2}$ lb. currants, $\frac{1}{4}$ lb. citron, 1 cup sweet milk, 2 teaspoonfuls baking powder, 3 cups flour. M. V. K.

SCRIPTURE CAKE.

1 cup butter, Judges 5:25; 2 cups sugar, Jeremiah 6:20; $3\frac{1}{2}$ cups flour, prepared, Kings 4:22; 2 cups raisins, 1 Sam. 30:12; 2 cups figs, 1 Sam. 30:12; 1 cup almonds, Genesis 43:21; 1 cup water, Genesis 24:20; 6 eggs, Isaiah 10:14; small bit of salt, Leviticus 2:13; 1 large spoonful honey, Ex. 16:31; sweet spices to taste, 1 King 10:2. Mrs. W. S. Alleman.

TEA CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup sweet milk, 2 eggs, 1 teaspoonful baking powder.
Martha M. Fisher.

TILDEN CAKE.

1 cup butter, 2 of pulverized sugar, 1 of sweet milk, 3 of flour, $\frac{1}{2}$ cup cornstarch, 4 eggs, 2 teaspoonfuls baking powder, 2 of lemon extract. This is excellent.
Mrs. John A. Cremer.

TAYLOR CAKE.

1 cup brown sugar, $\frac{3}{4}$ cup lard or butter, 2 eggs, 1 tablespoonful of cinnamon, rub well, 1 pt. New Orleans molasses, 1 pt. thick milk, dissolve 2 table-

spoonfuls soda in a little hot water, add 3 large tin cups flour sifted. Drop same as drop cakes and bake in quick oven.

N. A. Gobrecht,
Altoona.

FRENCH CRACKERS.

2 cups sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 teaspoonful baking powder, 2 big cups flour; roll very thin.

Mrs. H. D. Little.

FRENCH CRACKERS.

1 lb. of sugar and 6 oz. of butter, creamed, yolks of 5 eggs, $\frac{3}{4}$ lb. of flour, 1 teaspoonful of soda. Put egg, cinnamon, and sugar on top.

Agnes Strickler.

SAND TARTS.

1 lb. sugar, 3 eggs, $\frac{1}{2}$ cup butter, 1 cup flour, roll thin and sprinkle on top with sugar and cinnamon after dampening with yellow of egg.

Mrs. E. P. Kuhn.

SAND TARTS.

1 lb. sugar, $\frac{1}{2}$ lb. butter, 1 lb. flour, 3 eggs, cream butter and sugar, then add beaten eggs, then flour Roll very thin, wash with yolks of eggs on top of tarts, sprinkle with cinnamon and granulated sugar.

Mrs. W. S. Alleman.

SAND TARTS.

1 cup of butter, 2 cups of sugar, 3 cups of flour, 1 egg beaten whole, $\frac{1}{2}$ teaspoonful soda, mixed dry with flour. Roll thin, put egg, cinnamon and sugar on top, and bake in a quick oven.

Mrs. Wm. Stair.

SCOTCH SCONES.

Cream 1 generous tablespoonful of butter, add 1 qt. of sifted flour into which 2 heaping teaspoonfuls of baking powder and a little salt have been well mixed. Thin with sweet milk, about 1 pt., beating well with eggwhip. Drop in small quantities and far apart on greased sheets. Bake in rather quick oven. If not sufficiently browned when done place under gas broiler for a quarter of a minute. Eat while hot and serve in place of biscuits.

Mrs. John C. Bowman.

JUMBLES.

1 lb. sugar, $\frac{3}{4}$ lb. butter, $1\frac{1}{2}$ lb. flour, 4 eggs, $\frac{1}{2}$ gill rose water, Beat eggs very light. Use mace or nutmeg. Bake in slow oven.

Mrs. H. M. Stokes.

CARAWAY JUMBLES.

One-half lb. butter, 1 lb. sugar, 1 gill of grape juice, 1 tablespoonful caraway seed, flour to make a soft dough.

M. V. K.

COCOANUT JUMBLES.

$\frac{1}{4}$ lb. butter, 1 lb. cocoanut, 3 eggs, 1 lb. sugar as much flour as will make a soft dough. Drop on cake sheets and bake in a moderate oven.

M. V. K.

COCOANUT JUMBLES.

One-half lb. butter, 1 lb. sugar, 6 eggs, 1 lb. flour, 1 cocoanut. Cream the butter well, add the sugar, cream again, then add the eggs. Stir in flour, then grated cocoanut last. Sift small teaspoonful baking powder in flour.

Mrs. D. F. Schaeffer,
Frederick Co., Md.

COCOANUT SQUARES.

2½ cups granulated sugar, 1 cup cream, butter size of an egg. Boil 20 minutes, add 1 teaspoonful of vanilla, 1 cup of shredded cocoanut. Beat well and pour in a buttered pan. Cut in squares before cool.

Mary Dusman.

COCOANUT CRACKERS.

1½ lbs. flour, 1 lb. brown sugar, 3 oz. butter melted, ½ pt. baking molasses, ½ teaspoonful soda, 1 cocoanut grated. Roll thin.

Mrs. L. B. Sprenkle.

COCOANUT CAKES.

One-fourth lb. butter, 1 lb. sugar, 1 lb. flour, 1 grated cocoanut, 4 eggs, 1 teaspoonful soda, pinch cream tartar.

Mrs. H. A. Smith.

COCOANUT COOKIES.

2 pts. flour, into that rub 1 teaspoonful cream tartar, 1½ cups sugar, ¾ cup butter, 2 eggs, 1 cup thick milk or cream, 1 large teaspoonful soda, 2 packages shredded cocoanut, flavor to taste.

Mrs. J. H. Brough.

KISSES.

Whites of 3 eggs, ½ lb. sugar, beat very stiff. Drop on buttered paper, bake 40 minutes. ½ lb. nuts may be added last. Have platter, eggs and sugar very cold.

Mrs. J. H. Fleming.

WALNUT KISSES.

One-half lb. kernels, 1 lb. pulverized sugar, whites of 4 eggs. Beat ½ hour.

Harriet S. Hoke.

KISSES.

1 lb. of granulated sugar, whites of 3 eggs, beat until it stands alone. Can divide the dough and put

different flavors in or different kinds of nuts. Bake on greased paper. S. Spangler.

KISSES.

1 lb. granulated sugar, throw whites of 6 eggs in bowl on sugar, add pinch salt; beat together with a spoon $\frac{3}{4}$ hour until a drop stands up. Then add 4 tablespoonfuls of sifted cornstarch and vanilla to taste. Grease flat tins with butter. Drop from teaspoon and bake in slow oven 15 minutes.

Mrs. H. M. Rudisill.

DROP CAKE.

3 eggs, 2 cups sugar, 1 cup rich sour cream, if not possible to get it rich; add 2 tablespoonfuls butter, $\frac{1}{4}$ teaspoonful soda, $\frac{1}{2}$ teaspoonful salt, grated nutmeg to flavor. Stir in slowly sufficient flour to make thick batter, about the consistency of pound cake. Bake in buttered muffin pans in hot oven.

Mrs. W. B. Allewelt.

DROP CAKE.

3 cupfuls of sugar, 1 cupful of butter, 1 cupful of sour milk, 4 eggs, 1 teaspoonful of soda, 1 teaspoonful of cream of tartar, a little nutmeg. Flour enough to drop easily from spoon.

Mrs. D. D. Ehrhart.

SUGAR CAKES.

2 eggs, 2 cups of sugar, 1 cup of butter, 1 cup of thick milk, 1 teaspoonful of soda, $\frac{1}{2}$ teaspoonful cream tartar; flour to roll. Mrs. W. H. Sheffer.

SUGAR CAKES.

Beat 1 lb. of sugar and 3 eggs together, then $\frac{1}{4}$ cup of butter and 1 cup of sour cream with enough flour to stiffen. A half teaspoonful of soda with the cream. Flavor with lemon. Mix with a knife.

Miss Emma Dellone.

ONE EGG SUGAR CAKES.

1 lb. sugar, 1 egg, 1 cup sweet milk, 1 cup butter, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, sprinkle sugar over top and roll.

Mrs. L. B. Sprenkle.

SUGAR COOKIES.

2 cups of sugar, 1 cup of butter, 1 cup of good sour cream, 2 eggs, 4 cups of sifted flour, 1 teaspoonful of soda. The dough will seem soft, but the softer you can roll it the better the cakes are.

Mrs. O. T. Everhart.

DROP SUGAR COOKIES.

1 cup sour milk, 2 cups granulated sugar, 1 egg, 1 teaspoonful soda in flour, flour enough to make a stiff dough, 1 cup melted butter. Beat egg and sugar well. Add milk and flour alternately. Then melted butter. Drop with teaspoon on greased pan. Nuts or raisins can be put on top.

Mrs. F. C. Eckert.

COOKIES.

2 cups of sugar, 2 eggs, $\frac{1}{2}$ cup sour milk, 1 cup sour cream, 1 cup of lard and butter, 1 teaspoonful of soda. Add flour to roll.

Mrs. L. A. W.

BACHELOR BUTTONS.

10 oz. flour, 10 oz. sugar, $\frac{1}{4}$ lb. butter, 2 eggs. Mix butter and flour together, then add sugar and eggs, well beaten. Make small balls, roll them in granulated sugar, and flatten them a little, and bake on a well greased tin.

Mrs. D. F. Stair.

BACHELOR'S BUTTONS.

Put 6 oz. butter in 15 oz. flour. Add 15 oz. white sugar. Beat 3 eggs with half the sugar, and mix

together. Add vanilla flavor to suit the taste. Roll as large as shell barks, sprinkle with sugar, place in buttered tins; bake lightly.

Mrs. Luther Haverstick.

GRAHAM CRACKERS.

2 cups graham flour, 2 cups white flour, 1 lb. brown sugar, $\frac{1}{2}$ cup butter, 1 small teaspoonful soda in $\frac{1}{2}$ cup hot water, 1 cup chopped raisins.

Mrs. Harry Schriver.

CRACKERS WITH NUTS.

2 cups of sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup shortening, 2 eggs, $\frac{1}{2}$ teaspoonful of soda, 1 teaspoonful cream tartar, 1 cup of nuts.

Mrs. H. W. Swartz,
New Oxford, Pa.

PEACH KERNEL CAKES.

1 lb. sugar, 4 eggs, 1 cup kernels, 1 lb. flour, sprinkle with sugar before rolling out.

Mrs. M. O. Smith.

MARSHMALLOW AND BUTTER THINS.

Spread butter thins with butter and put a marshmallow on each. Place in a slow oven for a very few minutes and let brown. Serve hot at once or the marshmallows will fall.

Miss Emily L. Young.

NUT CAKES.

1 lb. granulated sugar, 1 lb. nuts, 6 eggs, 2 cups flour. Beat whites separately, yolks and sugar put together, add flour, nuts last.

Mrs. W. F. Kintzing.

NUT CAKES.

Whites of 6 eggs, 1 lb. pulverized sugar, 1 lb. nuts,
1 tablespoonful cornstarch. Bake in slow oven.
Mrs. Warren Hafer.

HERMITS.

1½ cups sugar, 2 eggs, ½ cup butter, 3 cups flour,
½ cup milk, ½ cup warm water, 1 teaspoonful soda,
1 teaspoonful each cinnamon, cloves, nutmeg, 1
lb. seedless raisins. Boil raisins 20 minutes, drain
and mix with the dough.

Mrs. Jos. R. Kump.

BRIDE CAKES.

1 lb. of sugar, 1 lb. flour, 5 eggs, 1 teaspoonful
soda.
Mrs. C. Anthony.

CHOCOLATE CAKES.

1 lb. sugar, whites of 5 eggs, ¼ cake chocolate
1 cup flour.
Mrs. C. Anthony.

PEPPERNUTS.

1½ lbs. sugar, 1 lb. butter, 6 eggs, 1 cup sweet
milk, 2 teaspoonfuls baking powder, enough flour
to roll.
Mrs. David S. Tanger.

LADIES' FINGERS.

1 cup of sugar, ½ cup of butter, beaten together,
1 egg, ¼ cup of milk, 1 pt. of flour, 1 teaspoonful of
cream of tartar, ½ teaspoonful of soda, 1¼ teaspoonfuls
vanilla. Cut in strips, roll in sugar and bake in
quick oven.
Nora Michael.

BUTTER CAKES.

3 eggs well beaten, ¾ lb. of sugar, white, ¾ lb.
butter, 1¼ lbs. flour, 1 teaspoonful vanilla, 2 tea-
spoonfuls baking powder. Make up in the evening,
roll out and bake the next morning.

ALMOND CRACKERS.

One-half cup butter, 1 cup powdered sugar, $\frac{1}{2}$ cup of sweet milk, 2 cups flour. Mix butter and sugar to a cream, pour in the milk slowly, then add flour. With palm of hand pat out the mixture on buttered tins as thin as possible, cover with blanched almonds finely chopped.

Mrs. Clinton J. Gitt.

SUGAR WAFERS.

1 cup sugar, 1 cup butter, $\frac{1}{2}$ cup sour cream, 2 eggs, 1 teaspoonful soda, dissolved in a little of the cream, 2 teaspoonfuls cream of tartar in enough flour to stiffen, 1 teaspoonful vanilla. Roll into thin sheets, sprinkle with sugar, cut in small cakes and bake in moderate oven.

Mrs. Naill.

EMMA CAKES.

1 lb. flour, 1 lb. sugar, three-eighth lb. butter, 3 eggs, 2 teaspoonfuls baking powder. Cut round, wash with yolks of egg and sprinkle with sugar and cinnamon.

Miss Emily L. Young.

LEMON CRACKERS.

1 cup of butter and 2 cups of sugar beaten to a cream, 2 eggs beaten separately, 1 teaspoonful of soda, dissolved in 2 tablespoonfuls of sour milk, the grated peel and juice of a lemon or lemon extract, flour enough to roll.

Mrs. Wm. Stair.

OATMEAL CRACKERS.

2 cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup hot water, 2 cups oatmeal, scant teaspoonful soda in part of the water, flour to make them very stiff. Roll very thin.

Mrs. Geo. Grove.

ROLLED OATS WAFERS.

1 lb. of brown sugar, 2 cups of rolled oats, 1 cup of hot water, 1 cup of melted lard, 1 teaspoonful of soda. Mix all together, add enough flour to roll thin, and bake in a moderate oven.

Mrs. Jacob Trone.

OAT FLAKE MACCAROONS.

3 cups oat flake, 2 cups granulated sugar, 2 cups flour, 1 cup butter, 2 cups raisins, 1 cup black walnuts, 2 eggs, 1 tablespoonful vanilla, 1 teaspoonful soda sifted in flour. Mix butter and sugar together at noon, at supper time add eggs and beat light, then add all the rest and mix thoroughly. Set in cool place until next morning, then make into little balls size of hickory nut, and place far apart on bake pan. Bake in slow oven; watch carefully.

Mrs. Paul Hoke.

ROLLED OATS COOKIES.

One-half cup butter, 1 scant cup sugar, 1 egg, $1\frac{1}{2}$ teaspoonfuls baking powder, 1 teaspoonful vanilla, 2 teacups rolled oats. Mix butter and sugar well, add egg beaten light. Mix baking powder with large teaspoonful of flour, add to rolled oats and then to the other mixture. Roll the size of a hickory nut and bake.

Mrs. R. L. Ehrhart.

MRS. MICHAEL ETZLER'S GINGER CAKES

One-half cup of sugar, 1 cup molasses, $\frac{1}{2}$ cup butter, 1 teaspoonful of cinnamon, 1 teaspoonful of ginger, $\frac{3}{4}$ teaspoonful of cloves, 2 even teaspoonfuls of soda in a cup of hot water, $2\frac{1}{2}$ cups of flour, 2 well beaten eggs. Bake in muffin rings in a quick oven.

GINGER DROPS.

1 cup melted lard, 1 cup of baking molasses, 1 cup brown sugar, 3 eggs, 1 tablespoonful ginger, cinna-

mon, a little powdered clove and allspice, 1 teaspoonful soda dissolved in 1 cup of hot water, 2 cups of flour. Bake in muffin pans.

Miss Emily L. Young.

DROP GINGER CAKES.

1 pt. N. O. molasses, 1 cup brown sugar, 1 large cup of lard beaten very light, 1 cup thick milk, 2 whole eggs, $4\frac{1}{2}$ or 5 cups flour, 1 teaspoonful ginger, and cinnamon, 1 tablespoonful soda. Bake in quick oven.

Mrs. J. H. Mackleduff.

GRANDMA'S MOLASSES CAKES.

1 egg, 1 cup molasses, 1 cup lard, $\frac{1}{2}$ cup thick milk or coffee, spice to taste, $\frac{1}{2}$ cup brown sugar, 1 teaspoonful soda, 1 pt. flour, 1 cup raisins rubbed in flour. Mix in order given. Bake in slow oven.

Mrs. H. M. Rudisill.

MOLASSES CAKES.

1 qt. molasses, 1 cup sour cream, 1 cup lard, 1 tablespoonful soda, 1 teaspoonful cream tartar, 1 tablespoonful ginger, 10 cups flour.

Mrs. H. B. Baer.

DROP GINGER CAKES.

1 pt. of baking molasses, 1 cup of lard, $\frac{1}{2}$ cup of brown sugar, 1 teaspoonful of ginger, $\frac{1}{2}$ teaspoonful of cloves, 1 cup of thick milk, 1 small teaspoonful of soda, $1\frac{1}{2}$ lbs. of flour. Mix all together.

Agnes Strickler.

DROP GINGER CAKES.

1 pt. molasses, $\frac{1}{2}$ lb. brown sugar, 1 cup thick milk, 1 cup lard, 2 eggs, 1 tablespoonful ginger, 1 tablespoonful cinnamon, 1 level tablespoonful soda, $1\frac{1}{2}$ lbs. flour.

Mrs. Paul Winebrenner.

GINGER SNAPS.

1 cup of baking molasses, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of butter and lard, $\frac{1}{2}$ teaspoonful of soda, cinnamon, cloves and ginger, flour enough to roll.

Mrs. W. S. Hoffman.

GINGER SNAPS.

1 cup New Orleans molasses, 1 cup butter, 1 cup sugar. Place on the stove and let it come to a boil then take off immediately and add 2 teaspoonfuls ginger, 1 teaspoonful soda, flour enough to roll thin, and bake quickly.

Mrs. F. C. Zinn.

GINGER SNAPS.

$2\frac{1}{2}$ lbs. of flour, $\frac{3}{4}$ lb. of lard, $\frac{3}{4}$ lb. of brown sugar, 1 pt. baking molasses, 1 tablespoonful soda, 1 tablespoonful of ginger, cinnamon and cloves, $\frac{1}{2}$ teaspoonful of black pepper.

Mrs. C. S. Shirk.

AUNT SUSAN HAUER'S GINGER NUTS.

1 pt. molasses, 1 lb. of brown sugar, $\frac{1}{2}$ lb. of butter, as much grated orange peel as is agreeable to taste, $1\frac{1}{2}$ tablespoonfuls of ginger, 1 of cinnamon, 1 of all-spice, flour enough to make stiff enough to handle, roll thin. Excellent.

GINGER CRACKERS.

One-half pint lard, $\frac{1}{2}$ lb. brown sugar, 1 pt. molasses, 1 teaspoonful soda, 1 tablespoonful of cloves, 1 tablespoonful ginger, and a little salt, make very stiff, roll thin.

Mrs. David S. Tanger.

GINGER CRACKERS.

1 pint baking molasses, 1 cup brown sugar, 1 cup melted lard, $\frac{1}{2}$ teaspoonful ginger, flour enough to stiffen. Roll out thin.

Mrs. Mary Yost.

GINGER CRACKERS.

1 lb. sugar, 1 lb. butter, 1 qt. molasses, 4 lbs. flour, 2 oz. of ginger. Miss A. Kate Shriver.

FAIRY GINGER BREAD.

1 cup of butter, 1 cup of thick milk, 2 cups of sugar, 4 cups of flour, 1 teaspoonful of ginger, $\frac{3}{4}$ teaspoonful of soda. Mix all together, spread on cake tins very thin, bake in quick oven. Before baking score with knife very lightly, in order to break into squares. Mrs. Kate W. Himes.

GINGER BREAD.

1 cup of white sugar, 1 cup of molasses, 1 cup of thick milk, 3 cups of flour, $\frac{3}{4}$ cup of lard, 3 eggs, 1 teaspoonful of ginger, 1 teaspoonful of soda, $\frac{1}{2}$ teaspoonful of cloves. Mrs. Wertz.

SOFT GINGER BREAD.

1 cup N. O. molasses, 2 teaspoonfuls soda, 1 cup granulated sugar, 2 eggs, $\frac{1}{2}$ cup melted lard, 1 cup thick milk, 3 cups flour, 1 teaspoonful cinnamon and ginger, $\frac{1}{2}$ teaspoonful cloves.

Mrs. Clara Moul,
York, Pa.

BEST GINGER BREAD.

One-fourth cup of baking molasses, fill cup up with white sugar, 1 cup of sour cream, 2 cups of flour, 1 egg, 1 teaspoonful of ginger, 1 teaspoonful soda.

Mrs. M. D. Feiser,
New Oxford, Pa.

SOFT GINGER BREAD.

2 cups flour, 1 cup molasses, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup butter or lard, 2 eggs, 1 teaspoonful of soda in a tablespoonful of thick milk. Cinnamon and ginger to taste. Mrs. Chas. Delone.

GINGER BREAD.

$\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter or lard, 1 cup molasses, 3 cups flour, spice to taste, 2 eggs. Mix well, then stir 2 teaspoonfuls of soda in 1 cup of boiling water. Stir in the water and bake in quick oven.

Mrs. A. Sourber.

GINGER BREAD.

Pour 1 cup of boiling water over $\frac{1}{4}$ cup of butter; when the butter melts add 1 cup of molasses, $\frac{1}{2}$ cup brown sugar, then stir in 1 level tablespoonful of soda dissolved in 1 tablespoonful of vinegar. Add quickly $2\frac{1}{2}$ cups of flour. Add 1 teaspoonful each of ginger, and cinnamon, and a little grated nutmeg, and cloves. Beat batter well before putting in shallow pans to bake. This makes a nice hearty dessert to eat either with whipped cream or a pudding sauce.

Mrs. Samuel Basehoar.

GINGER BREAD.

$\frac{1}{2}$ cup brown sugar, 1 cup baking molasses, $\frac{1}{2}$ cup lard, a little salt, 1 egg, (beaten separately), $2\frac{1}{2}$ cups flour, 2 level teaspoonfuls soda dissolved in cup of hot water, $\frac{1}{2}$ teaspoonful cloves, 1 teaspoonful cinnamon, and 1 of ginger.

Mrs. F. G. Eckert.

GINGER CAKE.

1 cup brown sugar, 1 cup molasses, 3 eggs, 1 cup butter or lard, 1 cup hot water, 1 tablespoonful soda, 1 tablespoonful ginger, 4 cups flour. Add water last.

Mrs. Wm. J. Young.

COLONIAL GINGER BREAD.

1 cupful of New Orleans molasses, placed in mixing bowl with $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cupful of sugar. Over this pour 1 cup of boiling water in which a level dessert spoonful of soda has been dissolved. Stir

well and let cool, then add a cup of chopped walnuts, also 1 cup of chopped raisins, a teaspoonful each of ginger and cinnamon, $2\frac{1}{2}$ cupfuls of flour, and lastly 2 well beaten eggs. Bake in a shallow pan, serve warm.

Mrs. William Fritz,
Dover, N. J.

HOT GINGER BREAD.

3 eggs, 1 cup sugar, 1 cup lard, 1 cup baking molasses, 4 cups flour, 1 cup boiling water, 1 teaspoonful soda, 1 teaspoonful each of ginger, cinnamon, and allspice. Bake in moderate oven.

Mrs. E. E. Henderson.

KITTY'S GINGER BREAD.

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, one-third cup lard, 1 egg, $\frac{1}{2}$ cup raisins, $\frac{3}{4}$ cup sour milk, 2 cups flour, 1 teaspoonful salt, $\frac{1}{2}$ teaspoonful each of ginger, allspice and cloves. Mix sugar, molasses, lard and egg. Sift flour, soda, spices. Add milk. Put all together and beat fine. Try it.

Mrs. Harry Beard.

Canning

CANNING FRUIT.

Prepare fruit or berries, place in jars and seal. Boil sweet syrup and pour over fruit in jars, then place jars into wash boiler; pour boiling water over jars, let stand until cold.

TO CAN SMALL FRUITS.

Have a granite kettle with 2 or 3 inches of boiling water on the stove. Put the rubber ring and jar cover on the stove until wanted. Warm the glass jar, then roll it in the kettle until hot as can be, then set it upright, leaving a little water in the bottom. Drop the berries into the jar, and when full, take a small dipper and fill the jar with water from the kettle, allowing it to overflow several times. Adjust rubber and cover quickly, lift the jar out on a wet cloth and finish the screwing up process. Add boiling water to the kettle and proceed with next jar.

Mrs. Clayton Hollinger.

HOW TO CAN BEANS.

Wash and string beans, pack into jars and cover with cold water in which a teaspoonful of salt has been dissolved, seal, and when you have filled enough jars, place a wash boiler on stove, first placing a thin board or cloth upon bottom of boiler so that jars will not touch the bottom of boiler, nor each other. Put in water enough to just cover top of jars, put lid on boiler and boil steadily for 4 hours.

CANNED CORN.

4 qts. corn, 1 scant pint of coarse salt, 1 qt. water. Dissolve salt in water, boil the corn 15 minutes, and put in glass jars. Add a little sugar. Before using it soak it in cold water and when soaked dress as fresh corn. Mrs. A. Sourber.

HOW TO CAN RHUBARB.

Cut rhubarb in small pieces, cover with water, let come to a boil, put in jars and seal.

Lydia Kehr.

TO CAN RHUBARB WITHOUT HEATING.

Cut rhubarb in small pieces, pack in jars, cover with rain water, and seal.

Lydia Kehr.

CANNED PINEAPPLE.

Pare pineapple, shred with silver fork. To 1 lb. of fruit, add $\frac{1}{2}$ lb. sugar, mix well, let stand from 6 to 12 hours. Heat to the boiling point, seal air tight.

Mrs. J. H. Fleming.

Preserving

FRUIT JELLY.

Fruit should be cut and covered with water then simmered until tender before turning into jelly bags. The bags may be unbleached muslin or two thicknesses of cheese cloth. Allow juice to drip. Use equal parts of sugar and drained fruit juice. Boil 20 minutes; pour into tumblers.

BERRY JELLY.

Mash and beat berries until the juice runs readily, then strain through bags of unbleached muslin, or two thicknesses of cheese cloth, and let drip. Now follow the formula for fruit jelly.

AMBER MARMALADE.

Shave very thin 1 orange, 1 lemon and 1 grapefruit, rejecting nothing but seeds and cores. Measure the fruit and add to it twice the quantity of water. Let it stand in an earthen dish over night and the next morning boil for 10 minutes only. Let stand another night, and the second morning add pint for pint of sugar and boil steadily until it jellies. This is supposed to make 12 glasses, but that depends of course, on the size of the fruit. Stir as little as possible during the two hours or more of cooking required. When finished it should be a clear, pale amber jelly, with strips of fruit well defined in it.

Mrs. C. P. Walcott

STRAWBERRY PRESERVES.

Cap the berries and look them over. Allow 1 lb. of sugar for each pound of berries. Put berries and sugar into aluminum or granite preserving kettle, set over slow fire until sugar is dissolved, shaking occasionally to keep sugar from sticking to bottom of kettle. After the juice is drawn, boil until thick as honey.

STRAWBERRY HONEY.

3 cups of sugar, 1 cup of water, boil ten minutes. Add $\frac{3}{4}$ of a cup of mashed berries and a lump of alum the size of a pea. Boil five minutes, then put in glasses. Delicious with hot cakes or served over ice cream.

Mrs. H. D. Becker.

PRESERVED CITRON.

Pare, core and cut the melon in small squares. To every 6 lbs. melon, 6 lbs. white sugar, and the juice and rind of 4 lemons, $\frac{1}{2}$ lb. of green ginger. Put fruit into a kettle and cover with water and some peach leaves. Boil $\frac{1}{2}$ hr. or until clear. Put into cold water few hrs., tie ginger in a cloth, and boil in 3 pts. water till the water is highly flavored, then remove ginger, dissolve sugar in ginger water, add lemon rind, boil and skim, add citron and juice; boil until clear.

Mrs. A. C. Matthews.

CHERRY HONEY.

2 cups of ground sour cherries, 2 cups of sugar, water enough to dissolve the sugar. Put sugar and water on to boil until it spins a thread when a small drop falls from the spoon. Then put the cherries in and boil 6 or 7 minutes.

Mrs. Charles E. Royer.

Westminster, Md.

CHERRY HONEY.

Grind one pint of sour cherries, add two pints of sugar and a bit of alum. Boil fifteen minutes.

Delicious with hot cakes or served over ice-cream.
Mrs. H. D. Becker.

CHERRY HONEY.

1 cup of ground cherries, 2 cups of sugar. Boil 15 minutes.
Mrs. C. N. Myers.

SOUR CHERRY AND PINEAPPLE MARMALADE.

Two quarts of sour cherries, seed and put through meat grinder, putting a bowl under grinder to catch juice. Add juice to fruit just ground.

One large pineapple, cut into slices and peeled. Put through grinder and have bowl to catch juice, as with cherries. Put juice back into pineapple. Mix in the proportion of $\frac{3}{4}$ of a cup of pineapple and juice to one cup of cherries and juice, then add sugar equal to the total amount of mixed fruit. Cook until thick.
Mrs. J. W. Gitt.

PINEAPPLE HONEY.

Put into kettle 3 lbs. granulated sugar, add pint of water. Boil that for $\frac{1}{2}$ hr., add 2 grated pineapples, boil 15 minutes longer. Add piece of alum the size of a cherry stone.
Mrs. C. S. Shirk.

PINEAPPLE AND STRAWBERRY CONSERVE.

1 pineapple cut into bits, 3 quarts of strawberries, 3 lbs. of sugar. Cook until thick enough to put into jelly glasses.
Mrs. C. P. Wolcott.

GREEN GRAPE CONSERVE—VERY GOOD.

3 pts. granulated sugar, 2 pts. green grapes, seeded, 1 pt. seedless raisins, 2 oranges. Grapes must be very hard to be easily cut in half and seeds removed. Wash raisins, cover with warm water, not hot, set on back of stove to soften a little; chop orange peel

very fine, chop pulp of orange separately. Cover sugar with water, and add orange peel, boil until clear, then add grapes and boil thoroughly for 5 minutes, add raisins and orange pulp, and boil until it is of the right consistency, not quite as thick as preserves. Put into airtight jars. Do not stir at any time, but turn gently with a spoon, so that fruit all cooks alike.

Kate W. Himes.

GRAPE FRUIT MARMALADE.

One grape fruit, 1 orange and 1 lemon. Use fresh, juicy fruit, take out seeds and core, but do not peel. Cut fruit into very thin slices. Measure and add three times the amount of water, and let stand overnight in an earthen bowl. Next morning boil ten minutes. Let stand another night, and the second morning add pint for pint of sugar. Boil until it jellies, skimming frequently.

Mrs. Lulu P. Stover.

QUINCE CHIPS.

Cut fruit into chips, cover with cold water, and boil until tender, then make your preserves, using 1 pint of the chips, 1 pt. of juice and 1 pt. sugar.

Mrs. Clara Moul,
York, Pa.

QUINCE HONEY.

Take 1 nice large quince, 1 pt. of water, with 1 lb. of sugar. Grate quince on fine grater, put all together in a preserving kettle and boil 20 minutes.

Mrs. Susan Livingston.

QUINCE HONEY.

3 lbs. sugar, 2 qts. of water, boil 35 minutes, add 1 pt. of grated quince and boil 20 minutes.

Mrs. Haverstock.

RHUBARB CONSERVE.

3 lbs. rhubarb, washed and cut into inch lengths, 3 lbs. sugar (scant), $\frac{1}{2}$ lb. English walnut meats, $\frac{1}{2}$ lb. raisins, 1 orange and grated rind, juice of 1 lemon.

Boil rhubarb, sugar, orange, and lemon about half an hour. Add nuts and raisins and boil from 20 to 30 minutes longer, or until thick enough to put in glasses.

Mrs. C. P. Wolcott.

JAMS.

Jams are usually made with small fruit or with chopped large fruits; they are cooked with an equal weight of sugar until rich and thick, then put into tumblers or jars and sealed.

LEMON CHEESE.

1 lemon, 3 eggs, $1\frac{1}{2}$ cups of sugar, lump of butter size of walnut. Grate the lemon, using all but the tough part. Boil all together to a smooth paste.

Mrs. E. R. Barker.

CORN COB SYRUP.

Cut into small pieces 12 large red cobs, new preferred, put them in 1 gal. water and boil down to half the quantity; strain well, and to the liquid add 2 lbs. brown sugar and 4 lbs. white sugar, boil this 20 minutes. Strain into bottles while warm, and when cool, cork well and seal with paraffine.

Mrs. M. C. W.

Ice Cream, Ices, Etc.

FROZEN STRAWBERRIES.

1 qt. strawberries, juice of 2 lemons, 1 lb. sugar, 1 qt. water. Add sugar and lemon juice to berries. Stand this aside for about 1 hr., then mash berries, add water and stir until sugar is thoroughly dissolved. Freeze slowly. Mrs. G. L. Terrasse.

FROZEN CUSTARD.

1 qt. of milk, 4 eggs, 1 cup of sugar, flavor to suit the taste. Let milk come to a boil, then stir in the eggs and sugar, let boil a minute longer, then let stand until cool, and freeze as ice cream.

Mrs. Henry Zouck.

FROZEN TOM AND JERRY.

Beat together the yolks of 4 eggs and 1 cupful of powdered sugar until light. Add 1 pt. of milk, 4 tablespoonfuls of flavoring, the whites of the eggs beaten to a stiff froth, and freeze at once.

Mary L. Slagle.

PEACH SHERBERT.

1½ lbs. sugar, 1 qt. water, juice of 1 lemon, 1 qt. peach pulp and j ice. Freeze.

Mrs. Hugh B. Hostetter.

CURRANT SHERBERT.

1 pt. currant juice, $1\frac{1}{2}$ pts. water, juice of 1 lemon, 1 pt. sugar, 1 tablespoonful gelatine which has been soaked in cold water, and dissolved in $\frac{1}{2}$ pt. boiling water. Mix it with the cold water, add the sugar, lemon and currant juice, then freeze.

Miss Forney.

LEMON SHERBERT.

Freeze 1 qt. of milk and 1 cup of sugar. When nearly done add the juice of two lemons.

Mrs. C. H. Sebright.

LEMON SHERBERT.

Heat to boiling point 2 qts. of milk and cream, 2 tablespoonfuls of cornstarch, 1 cup of sugar, 6 lemons. Take rind of lemons and simmer with pt. of water, 3 cups of sugar. Mix all together and freeze. Add the beaten whites of 2 eggs when partly frozen.

Mrs. J. A. Melsheimer.

LEMON ICE.

5 large lemons, the rind and juice, $\frac{1}{2}$ gal. boiled water, $1\frac{1}{2}$ lbs. sugar. Stir well together and strain. When cool freeze. After it has started to freeze add $\frac{1}{2}$ pt. of sweet cream.

Mrs. Geo. H. Grove.

PINEAPPLE WATER ICE.

Add $1\frac{1}{2}$ lbs. of sugar to 1 qt. of water, boil rapidly for 5 minutes, let cool. When cold add the juice of 2 lemons and 1 qt. of grated pineapple. Mix, turn into a freezer and freeze, stirring slowly. If canned or preserved pineapple is used, allow only 1 lb. of sugar.

Mrs. D. D. Ehrhart.

CHERRY MOUSSE.

To a pint of double cream, add 3 tablespoonfuls of confectioners sugar, a cup of cherry juice, and a

drop or two of almond extract. Chill on ice, then whip until stiff. Turn in a mold, cover securely, and bury in a pan of ice and salt for 2 hours. Strawberries can also be used.

A. B. C.

PEACH MOUSSE.

Soak 1 teaspoonful gelatine in cold water, dissolve over hot water. Strain this into the sweetened pulp of 1 doz. peaches, add the juice of half a lemon. Whip 1 pt. of cream and chill. Stir the peach mixture in a pan of ice water until it begins to thicken, fold in the cream and pack with ice and salt.

Mrs. J. C. Carey.

ICE CREAM (VANILLA)

1 qt. cream, $\frac{1}{2}$ lb. sugar. Heat $\frac{1}{2}$ the cream and all the sugar in double boiler. Take off fire and strain. Stir in remainder of cream. Add vanilla and when cool freeze.

Mrs. C. Stahr Hamm.

Kingsport, Tenn.

ICE CREAM (CHOCOLATE)

1 qt. cream, 2 oz. chocolate, $\frac{1}{4}$ teaspoonful cinnamon, 1 tablespoonful vanilla, $\frac{1}{2}$ lb. sugar.

Put half the quantity of cream, all the chocolate and all the sugar into double boiler. Put on to boil. Stir and beat until smooth. Strain. While hot add remainder of cream and vanilla. Cool and freeze.

Mrs. C. Stahr Hamm,

Kingsport, Tenn.

MINT ICE CREAM.

To 1 lb. old fashioned mint sticks take 1 qt. of cream. Soak mint in 1 pt. of milk over night. In the morning pour in the cream and freeze.

Mary Finn.

STRAWBERRY ICE CREAM.

1½ qts. of cream, 2 boxes of berries, 1¼ lbs. sugar. Press berries through a fruit press, and add sugar when thoroughly dissolved, add cream and freeze,
Harriet A. Hoke.

BISQUE ICE CREAM.

To 1 qt. cream take 1 cup sugar and 1 doz. macaroons. Take 1 pt. of the cream and heat to boiling point. Beat sugar and 1 egg together, and add to boiling cream. Set aside to cool, then add to rest of cream, and add macaroons, rolled, add one wine glass flavoring. Freeze. Mrs. G. D. Gitt.

CARMEL ICE CREAM.

1 generous pt. milk, 1 large cup of white sugar, ½ scant cup of flour. Let milk come to boiling point; stir in this 2 eggs, sugar and flour that have been beaten very light. Stir well until this becomes a rich custard. Put a small cup of brown sugar into a pan; stir all the while until it becomes liquid and smokes. Stir this into custard, which has been kept hot. Set away to cool. When cold add 1 qt. very rich cream; strain well into freezer. Flavor with vanilla.
Mrs. Duncan.
Gettysburg, Pa.

ORANGE SOUFFLE, FROZEN.

1 qt. of sweet cream, 1 pt. of orange juice, yolks of 6 eggs, ½ box, of gelatine, 1 lb. of granulated sugar, Cover the gelatine with ½ cup of cold water; let soak 1 hr., then add ½ cup of boiling water, stir until dissolved. Mix the orange juice and sugar together until they form a syrup, beat the yolks to a cream; whip the cream. Mix the syrup and the eggs in a tin basin, stand the basin in a pan of very cold water, strain the gelatine and stir it until it begins to thicken, then lightly the whipped cream turn into an ice cream freezer, freeze about 2 hrs., not as hard

as ice cream. This quantity will serve 10 people. Is very excellent for the sick.

Sallie R. Winebrenner.

SALTED OR ROASTED ALMONDS.

1 lb. of almonds, remove the skins by plunging them into some boiling water. After mixing with a tablespoonful of melted butter and 1 of salt, put them into a baking pan and bake 15 min., or until crisp, stirring often. They must be a golden brown when done. Peanuts may be prepared in the same manner.

Penna German Dishes

ONION CAKE.

Take curd and mix with good rich milk to the consistency of cottage cheese. Fry sliced onions until soft in butter and add to cheese. Season with salt; bake in pastry.

SAUERKRAUT.

Put into large earthen jar a thick layer of cut cabbage, add $\frac{1}{4}$ cup of salt. Repeat until jar is filled. Put dry linen cloth over the top, add heavy weights, let stand 2 weeks. Take off cloth, rinse, remove a little brine and replace cloth and weights; let stand again. This process requires about 6 weeks.

TO COOK.—Add to $1\frac{1}{2}$ lbs. of boiling pork, 1 qt. sauerkraut. Cook $2\frac{1}{2}$ to 3 hours slowly.

Cora Colehouse.

SAUERKRAUT.

Cut cabbage coarse, salt to taste, work with hands until brine appears, then pack in jars. put heavy press on, will be fit to use in 4 weeks. Keep salt water on top, do not let become dry.

Miss M. V. R.

POTATO DUMPLINGS.

Boil potatoes and let cool, then grate. Take bread crumbs and brown in butter. Remove from stove take the potatoes and bread, and enough flour to

make them stick together. Form into balls and roll in flour. Heat either chicken or beef broth, and drop in dumplings, just let come to a boil.

Mrs. George Sunday.

PIGS IN BLANKET.

Slice or cut into dice $\frac{1}{2}$ doz. potatoes, then boil soft. Take as many bread crumbs as potatoes, put crumbs into pan, with lump butter the size of walnut, parsley, salt and pepper to taste and a few slices of onion. Fry until brown, then add potatoes. Make noodle dough, cut in squares, and put in filling as for dumplings. Drop these into the broth in which potatoes have been boiled.

Mrs. George Sunday.

SCHMELTZ NOODLES.

Take 1 egg; $\frac{1}{2}$ egg shell milk, and flour enough to make dough. 1 cup bread crumbs, fry or brown in butter. Boil noodles in a little salt water; when noodles come to top remove at once to a platter, and cover with bread crumbs. One layer crumbs and one of noodles.

Miss Ida Sunday.

SCRAPPLE.

1 gal. broth in which pudding has been boiled; 1 lb. pudding meat, thicken with 1 cup wheat flour and 3 pts. corn meal, 1 cup of buckwheat flour may be added if desired.

Mrs. A. L. Benford.

CHESTER COUNTY SCRAPPLE.

To 1 gal. broth in which meat has been boiled, add 7 lbs. pudding meat, cornmeal and buckwheat flour enough to thicken as mush. Season with salt and pepper.

BEEF POT ROAST.

Take a lean piece of beef, cut a little fat from it and fry in a pot a few minutes. Season the beef and sprinkle over a little flour, put in the pot and fry brown on all sides. Pour in hot water to half cover the beef, cover tightly and cook until tender. Add a little boiling water at intervals to prevent burning. Thicken the gravy and pour around the meat on the platter.

SCHNITTS AND KNEP.

Enough for three people.—1 egg, 2 cups flour, 3 teaspoonfuls of baking powder; enough milk to barely moisten. Boil ham 1 hour before serving, add 1 cup of sweet schnitts. Sweeten broth to taste. 20 minutes before serving take from flame and add the knep, 1 spoonful at a time. Do not lift the lid after adding the knep.

Cora Colehouse.

GERMAN POTATO SOUP.

Take 4 large potatoes, pare and cut into dice, boil in 1 quart of water until soft. Take $\frac{1}{2}$ lb. of fat meat, cut into tiny pieces and fry. (If meat is very fat, pour off part of the drippings.) Take 2 medium sized onions, slice, and fry with the meat until soft and brown, and pour into the potatoes. Take cup sour cream mixed with 1 well beaten egg. Pour this mixture into the potatoes, meat and onions. Stir well, add enough vinegar to give sour taste, add more salt if necessary, let all come to a good boil. Serve hot immediately after the soup is made.

E. F. H.

EXCELLENT LEAN SAUSAGE.

Use one-third good tender beef and two-thirds pork; cut all very fine with chopper or machine; then to each 100 lbs. add 30 ozs. fine salt, 6 ozs. black pepper, an ordinary handful of crushed coriander

and mix thoroughly. You will have the best sausage that ever sated an epicure's appetite.

Jesse Frysinger,
Chester, Pa.

APPLE BUTTER.

Pare and quarter 2 bushels of apples and 1 peck of quinces. Cook the latter soft in water and mash through a colander. Boil and skim $\frac{1}{2}$ barrel of cider until no froth gathers. Remove part of this cider, leaving in the kettle just enough to cook the apples soft. When they are soft, add the mashed quinces. As the mixture cooks pour in the rest of the cider, a little at a time. When the butter is of the desired thickness, add sugar to taste. Sugar thins the butter, hence the cooking must be continued until the butter again becomes as thick as desired. Just before removing the kettle from the fire, add cinnamon and cloves to taste.

Mrs. Geo. D. Gitt.

BEEF ROLL, "ROLLARDIN".

Cut a round steak into pieces about 5 in. square, cover each piece with thin slices of onion and bacon, dust with pepper and salt. Roll and tie each piece with string and potroast them for 2 hours.

Mrs. Charles E. Althoff.

HOT SLAW.

Cut cabbage, take lump butter the size of an egg, put into pan with cabbage and steam until soft. Beat 1 egg, $\frac{1}{2}$ cup vinegar together, pour over cabbage, salt and pepper to taste. Serve.

Mary Zinn.

CORNMEAL MUSH.

3 cups cornmeal mixed with 3 cups cold water. Set kettle on stove until chill is removed. Now add 12 cups of boiling water, stirring all the time that it

may not become lumpy, add salt to taste. Boil for 35 minutes over a steady fire. When done pour into molds. Slice when cold into thin slices; fry in lard in a pan or griddle. Mush made this way, only boiled 1 hr., may be used for the old fashioned dish "mush and milk." Edith Hesson.

LEMON TOAST.

Beat well the yolks of 6 eggs, and add 3 cups of sweet milk. Cut baker's bread, not too stale, into slices, dip them into the milk and lay slices in a pan with sufficient melted butter and lard to fry a nice brown. Beat the whites of 6 eggs to a froth, adding a large cup of white sugar, the juice of 2 lemons, and 2 cups of boiling water. Serve over the toast and you will find it a very delicious dish.

Mrs. Samuel Althoff.

TANGLED JACKETS.

1 pt. of sour milk, 3 eggs, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful salt, 1 lb. flour.

Mrs. C. Anthony.

FAT CAKES.

3 eggs, $\frac{1}{2}$ cup lard, 1 $\frac{1}{2}$ cups sugar, 2 cups thick milk, 1 teaspoonful soda, flour enough to stiffen.

Mrs. F. C. Zinn.

FAT CAKES.

1 lb. sugar, $\frac{1}{4}$ lb. butter, 4 eggs, 1 cup sweet milk, 1 teaspoonful soda, and flour to stiffen. Drop in hot lard.

Mrs. E. P. Kuhn.

SALVATION ARMY DOUGHNUTS.

5 cups flour, 2 cups sugar, 4 tablespoonfuls lard, $\frac{1}{2}$ can condensed milk, 3 tablespoonfuls baking powder, 4 teaspoonfuls ground mace, $\frac{1}{2}$ tablespoonful salt, 1 cup water. Mix into a stiff soft dough and

fry in deep fat. This recipe makes sixty doughnuts.
Mrs. H. S. Ehrhart.

DOUGHNUTS.

1 cake of yeast. $1\frac{1}{2}$ cupfuls milk, scalded and cooled. 1 tablespoonful of sugar. Dissolve yeast and sugar in milk. Add $1\frac{1}{2}$ cupfuls of flour. Cover, and put in warm place. Let rise about one hour, then add $\frac{1}{2}$ cup sugar. 3 tablespoonfuls butter, 1 egg, $\frac{1}{2}$ teaspoonful salt, 3 cupfuls of flour. Knead lightly. Let rise till twice the bulk. When light turn on floured board and roll to one-third inch thick. Cut with small doughnut cutter. Cover and let rise about forty-five minutes. Drop in deep, hot fat with side uppermost which has been next board.
Mrs. E. K. Eichelberger.

PUFF BALL DOUGHNUTS.

3 eggs, 1 cup of sugar, 3 cups of milk, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{2}$ teaspoonful of nutmeg, 2 teaspoonfuls of baking powder, about 1 qt. of flour. Drop by spoonfuls into hot lard.

Mrs. Laura Beard.

DOUGHNUTS.

1 pt. yeast, 1 pt. milk, 1 lb. sugar, 3 eggs, $\frac{1}{2}$ cup butter, and lard. Add enough flour to make stiff enough to roll out, just so they do not stick to the fingers. Let rise until twice quantity. Roll out, cut and let rise again. Fry in hot lard.

Mrs. E. R. Schmuck.

DOUGHNUTS.

Boil and mash 3 or 4 large potatoes in water enough to make 3 coffee cups of the mixture. To this add a little salt, 1 cup of yeast, 1 cup of sugar, $\frac{1}{2}$ cup of lard, enough flour to make a stiff batter, cover well, keep in warm place over night. In the morning add 2 eggs, work into a soft dough, let

rise, cut into cakes, let rise again, bake in hot lard.
Mrs. Chas. Etzler.

SNOW BALLS.

Take 3 eggs, pinch of salt, enough flour to make stiff dough, roll thin, cut with wheel roller in 4 in. blocks, then cut into strips, tangle them, fry in hot lard.
M. V. R.

SNOW BALLS.

Take 2 eggs and 1 gill of sweet milk, add flour enough to make a stiff dough, also a little salt. Roll thin and with a notched wheel pastry cutter cut into squares about 4 inches each way. Have ready a pan of hot lard, mark each square into strips $\frac{1}{2}$ in. wide, leaving a border around $\frac{1}{2}$ in. deep. Pick them up to place in lard when hot, by taking alternate strips and lay them in sideways. They puff up into a flaky ball, and make a very nice addition to lunch or tea.
Mrs. D. F. Stair.

CRULLERS.

One-half lb. of sugar, 2 eggs, $\frac{1}{2}$ pt. of thick milk, $\frac{1}{2}$ cup of cold lard, $\frac{1}{2}$ teaspoonful of soda, $\frac{1}{2}$ teaspoonful cream tartar, flour to make a dough stiff enough to roll. A little nutmeg.

Mrs. Charles J. Delone.

CRULLERS.

2 eggs, 1 cup of sugar, 1 pt. of thick milk, $\frac{1}{4}$ pt. of butter and lard mixed, 1 teaspoonful of soda and $\frac{1}{2}$ teaspoonful of cream of tartar dissolved in the milk. Flavor with nutmeg and add flour sufficient to roll. Swim in hot fat.
Mrs. Wesley Myers.

FASTNACHTS.

$1\frac{1}{2}$ cakes of Fleishman's yeast rubbed in 1 pt. of flour, add enough warm water to make a sponge.

Let raise about 4 hours. Then boil 2 large potatoes, mash and let cool. Add 1 lb. white sugar, 3 eggs, $\frac{3}{4}$ pt. melted lard, 1 qt. sweet milk, warmed a little, salt to taste. Stir in sponge and add enough flour to work stiff. Let raise until light. Roll out and cut and let raise again until light. Bake in boiling fat.

Mrs. Thomas Murphy.

FASTNACHTS.

To 1 cake of yeast, : 3 small potatoes, 3 pints water, $1\frac{1}{2}$ cups lard (scant), 2 cups sugar, flour to work stiff. Set the batter and let raise for several hours, then work stiff. The fastnachts may then be cut out or the batter may be allowed to raise a second time. After the fastnachts are raised they should be dropped in very hot lard and fried.

Mrs. Edw. F. Redding.

FASTNACHTS.

1 cup sugar, 1 cup yeast, 1 cup sweet milk, 2 eggs, 1 cup mashed potatoes, scant $\frac{1}{2}$ cup lard and butter mixed. Mix all together, let rise $\frac{3}{4}$ hour, knead in flour to make little stiffer than a soft dough. Let rise until quantity of dough is doubled, cut out, rise again and bake in hot lard.

Mrs. Cora Graybill.

FASTNACHTS.

3 potatoes boiled in enough water to cover. With the potato water scald 1 pt. of flour and add the potato mashed. When cool add 1 Fleischman yeast cake, dissolved in a little luke warm water. Start this about 5 P. M. At bedtime take a pint of flour, into it pour 1 pt. of lukewarm milk. Stir enough flour into the milk to make a batter that will drop readily from the spoon. To this batter add the first mixture and let rise over night. In the morning add 4 beaten eggs, $\frac{1}{2}$ cup of melted butter, or butter and lard mixed, and 1 cup of sugar. Knead stiff enough to roll; let rise till the dough doubles its

size. Now roll and cut out the dough and let rise again. When light, swim in hot fat.

Mrs. T. J. O'Neill.

SCHNECKENHAUS'LN.

1 Fleischman yeast cake dissolved in $\frac{1}{2}$ cup of lukewarm water. Add 1 tablespoonful of sugar, a little salt, and flour to stiffen to a sponge. Let rise about 1 hour. Now add 2 cups of lukewarm milk, 4 tablespoonfuls of sugar, $\frac{1}{2}$ cup of melted butter, (butter and lard will do) 2 eggs beaten whole, 1 qt. of sifted flour or enough to make a soft sponge. Let rise again. Roll out, spread with a mixture of butter, sugar, and cinnamon, cut into strips and roll up from one end. Place in pans and let rise a third time, then bake in a quick oven.

Mrs. T. J. O'Neill.

FUNNEL CAKES.

1 qt. of flour, 3 eggs and a pinch of salt, 1 scant teaspoonful of baking powder, sweet milk enough to make it thin enough to run through a funnel. Swim them in hot lard.

Mrs. M. J. Bowman.

FUNNEL CAKES.

1 pt. of sweet milk, 2 eggs well beaten, yolks and whites together, enough flour to make a thin batter $\frac{1}{2}$ teaspoonful baking powder, $\frac{1}{4}$ teaspoonful salt. Mix in a pan thoroughly. Place enough lard in a pan to cover the bottom. Let it get quite hot before cooking the batter. Now put the batter through a funnel into the hot lard, beginning at center of pan, and turning the stream around in a gradually enlarging circle, being careful not to touch so as to form a solid cake. Fry a light brown and serve hot with any tart jelly.

Mrs. W. L. Glatfelter,
Spring Grove, Pa.

PENNSYLVANIA MOLASSES CRUMB CAKE.

2 cups brown sugar, 1 cup butter and lard mixed, 3 cups flour, $\frac{3}{4}$ cup New Orleans molasses, 1 cup hot water, 1 teaspoonful of soda. Mix sugar, flour and butter together, rubbing together with the hands into crumbs. Put molasses into separate vessel, and into it stir the soda and hot water. Put soda into cup and dissolve with a little water, before filling the cup to the full. Put pastry into deep pans, pour in the molasses mixture, and sprinkle the crumbs over the top, and bake at once in a moderate oven.

M. Bertha Zieber.

CRUMB PIE.

1 cup New Orleans molasses, 1 cup warm water, 1 teaspoonful soda, 3 cups flour, $\frac{3}{4}$ cup brown sugar, $\frac{3}{4}$ cup butter. Rub flour, sugar and butter together for crumbs. Dissolve soda in water, and mix with molasses, then $\frac{1}{2}$ of the crumbs, pour into dishes that have been lined with crust, and sprinkle the balance of crumbs on top. This will make 3 pies.

Mrs. H. B. Baer.

SCHMIER KASE.

Set a vessel containing 1 qt. of thick milk on the front plate of the stove. When the milk has drawn about 1 pt. of whey, empty the contents of the vessel into a cheese-cloth bag to drain. Remove the curd from the bag, add 1 teaspoonful of salt, and mix with a spoon until very smooth. Now stir in sufficient sweet cream or milk to make the cheese of the desired consistency.

Miss Angie Ruth.

ZITTERLING (SOUSE).

Scrape and wash 4 pig's feet. Cover with water and boil until the meat falls from the bones. Pick the meat from the bones, add 1 pt. of the liquor in which the feet have been cooked, season with salt and pepper, and add vinegar to taste. Pour into a mold.

Mrs. George Felty.

Candies

CREAM CHOCOLATE.

2 cups sugar, 3 cups flour, or $2\frac{1}{2}$ cups flour and $\frac{1}{2}$ cup cornstarch, 1 cup sweet milk, $\frac{1}{4}$ lb. butter, whites of 5 eggs, 3 teaspoonfuls baking powder. Flavor with vanilla.
Mrs. Sol. Hoke.

CHOCOLATE CANDY.

4 cups of brown sugar, $\frac{1}{4}$ cake chocolate, 1 cup of hot water, scant $\frac{1}{2}$ cup of butter. Boil until it will harden in water; stir as little as possible, pour into greased pans.
Clarissa Reindollar.

CARAMELS.

1 cup molasses, 1 cup brown sugar, 1 cup white sugar, 1 cup sweet milk, lump of butter, $\frac{1}{4}$ cake chocolate.

CHOCOLATE CARAMELS.

$1\frac{1}{2}$ lbs. of brown sugar, $\frac{3}{4}$ cup of milk, $\frac{1}{4}$ cake of chocolate, butter size of hickory nut, boil until it balls in cold water.

Mrs. H. W. Swartz.

CHOCOLATE CARAMELS.

2 cups molasses, 1 cup brown sugar, 1 cup milk, $\frac{1}{2}$ cake chocolate, butter size of egg, boil until it hardens in water, stirring all the time.

Helen Young.

CHOCOLATE CARAMELS.

1 lb. of brown sugar, one-third cup rich milk, butter size of walnut, 1 tablespoonful molasses, 1 tablespoonful vinegar, $\frac{1}{4}$ cake chocolate. Stir while boiling. Boil until it hardens in cold water. After taking from the fire, add 1 teaspoonful of vanilla, and beat well.

Sue Y. Tanger.

FUDGE.

2 cups white sugar, $\frac{1}{2}$ cup sweet milk, a lump of butter size of walnut, $\frac{1}{2}$ of a 10c piece of chocolate. Boil 3 minutes, then beat on marble stone till light. Put in buttered dish and cut in squares.

Mrs. Mary M. Wise.

FUDGE.

4 cups of white sugar, 2 cups of milk, butter size of an egg, $\frac{1}{4}$ cake of chocolate. Add a few drops of vanilla.

Mrs. O. N. Anthony.

FUDGE.

2 cups brown sugar, 2 cups white sugar, 2 cups sweet milk, butter the size of a small egg, $\frac{1}{2}$ cake of chocolate or 5 tablespoonfuls cocoa. Boil until it forms a soft ball in water, then beat on a marble slab or large meat plate. Add the vanilla while beating.

Mrs. Arno M. Pfaff.

FUDGE.

2 cups brown sugar, 2 cups white, 1 cup sweet milk, $\frac{1}{4}$ cake chocolate, a lump of butter; boil, beat until cold.

Mrs. C. Anthony.

FUDGE.

2 lbs. of brown sugar, 1 cup of cream, a lump of butter, $\frac{1}{4}$ lb. chocolate. Boil until it forms a ball in cold water. Remove from the fire and beat until it creams.

M. Ethel Stamm.

FUDGE.

1 cup milk, 2 cups sugar, butter size of an egg or larger, $\frac{1}{4}$ cake chocolate. Boil until it forms in water. Beat until stiff, then turn into buttered tins. Half cream and milk improves it.

COLD FUDGE.

1 lb. pulverized sugar, 1 egg, $\frac{1}{2}$ cake chocolate, and 1 teaspoonful vanilla. Mix with milk until thin, then beat until stiff. Pour into buttered tins.
Esther Redding.

SULTANA FUDGE.

Melt $\frac{1}{4}$ cupful of butter in a sauce pan; then add 2 cupfuls of granulated sugar; $\frac{1}{2}$ cup sweet milk; $\frac{1}{2}$ cup molasses; bring to a boiling point and let boil 7 minutes. Then add 2 squares of grated unsweetened chocolate, let boil 9 minutes longer. Then remove from fire, flavor with vanilla, and add 5 cts. worth of ground peanuts; or English walnuts, broke in pieces, beat hard, then turn into buttered tins to cool. Cut in squares and serve.

Mrs. C. M. Wolff.

PEANUT BUTTER FUDGE.

2 cups sugar (pulverized or granulated), 1 cup milk, 2 heaping tablespoonfuls peanut butter. Cook until it forms a ball in water, then take off the fire and beat until stiff. Pour into buttered tins and cut into cubes when cold.

Esther Redding.

PEANUT BUTTER FUDGE.

2 cups granulated sugar, $\frac{1}{4}$ cup table molasses, $\frac{1}{2}$ cup hot milk, pinch of salt. Boil three minutes after it begins to boil, stirring all the time. Take it off the stove and put in two tablespoonfuls of

marshmallow whip, then add two tablespoonfuls (large) of peanut butter, and a lump of butter the size of a large walnut. Beat until stiff enough to pour into buttered pans. Leave until next day and then score.

Mrs. J. S. Moul.

PEANUT BARS.

2 cups granulated sugar, 4 tablespoonfuls good vinegar, $\frac{1}{2}$ cup water, butter the size of a walnut. Boil until the mixture drops from the spoon like wax. Add as many peanuts as you like, pour into buttered pans, and mark into bars.

E. F. H.

PEANUT BRITTLE.

Shell and chop roasted peanuts to measure 1 pint. Put 2 lbs. granulated sugar into pan, and stir over fire. It will lump, then gradually melt. When pale coffee color, and clear, add nuts, pour quickly on buttered sheets. Roll thin as possible. When cold break.

Mrs. Henrietta Stahl.

PEANUT CANDY.

1 lb. soft white sugar, 2 lbs. brown sugar, 1 qt. N. O. molasses, 3 tablespoonfuls vinegar. Boil until it forms a soft ball in cold water. Add 25 cts. worth of ground peanuts, and beat until creamy.

Mrs. J. C. Carey.

CREAM DATES.

Remove the stone from large dates and put in their place the following cream: 2 lbs. of 4X sugar, whites of 2 eggs, add grated cocoanut or any other desired flavor.

Mrs. Bortner.

STUFFED DATES.

Select rich dark date, split one side and carefully remove the stone. In its place put quarter of English walnut, dip in granulated sugar and arrange on plate.

Mrs. Bortner.

CREAMED DATES.

Boil 2 cups granulated sugar to a soft ball. This may be known by pouring a little of the sugar in ice water and taking it between the fingers, if it will form into a soft ball it is ready. Then pour the sugar on a large platter, sprinkle over a little cold water, let it stand till you can touch the sugar with the back of the hand, then stir it with a small wooden spoon until it is white and firm, then work it with the hands until it is soft and can be rolled into a ball. Remove the pits from some nice large dates, take a little of the sugar (fondant,) and put it in the date in place of the pit. Another way is to put a blanched almond in the date. Then put the foundant in a small low sauce pan, set it in a pan of water over the fire, add $\frac{1}{2}$ a teaspoonful vanilla, and 1 tablespoonful water, stir until dissolved, begin careful not to let the fondant boil, remove from fire, dip the dates in the melted fondant, and lay them on slightly buttered tins. In case the fondant should be too thick, add a little water, but be careful not to add too much.

Mrs. F. M. Miller, New Oxford, Pa.

COCOANUT BARS.

2 cups sugar, $\frac{1}{2}$ cup milk, cream tartar the size of a pea, boil until it forms a ball in water, add 1 cup shredded cocoanut, beat until white, turn into buttered tins and mark in strips.

Mrs. E. F. H.

BUTTER SCOTCH.

1 cup of molasses, 1 cup of sugar, $\frac{1}{2}$ cup of butter. Boil until brittle.

Mrs. L. H. Hoffacker.

VANILLA TAFFY.

2 cups of sugar, $\frac{1}{4}$ cup of vinegar, $\frac{3}{4}$ cup of water, butter the size of a small walnut. Boil without any stirring until it becomes hard in cold water, turn

on buttered plate, add 1 teaspoonful vanilla and pull soon as possible.

Mrs. Bortner.

CREAM MINTS.

2 cups sugar, $\frac{1}{2}$ cup water, $\frac{1}{4}$ teaspoonful cream of tartar. Boil until it makes a soft ball when dropped into cold water. Pour slowly over beaten white of 1 egg. Flavor with mint. Drop on wax paper.

Mrs. Lula P. Stover.

MINT CANDY.

1 lb. granulated sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ oz. butter. Put all ingredients on to boil until it will form a soft heap in cold water. Remove from fire and add 2 teaspoonfuls essence of peppermint. Beat till creamy and pour in pan, (buttered) to cool, or drop by teaspoonfuls on waxed paper. This latter way must be done quickly or the mixture will harden in kettle.

Mrs. W. A. Korn.

PINOCHE.

2 lbs. brown sugar, $\frac{3}{4}$ cup of milk or cream, $\frac{1}{4}$ lb. of butter, vanilla according to taste. Boil 5 minutes till forms a soft ball in water; beat, then add 1 cup of ground peanuts or walnuts.

Mrs. Mary M. Wise.

PINOCHE.

1 lb. brown sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ oz. butter, $\frac{3}{4}$ cup walnuts or shell barks. Put sugar, milk, and butter on to boil till a small quantity will form a soft heap in cold water. Remove from fire and add 1 teaspoonful of vanilla and the nuts. Beat till creamy and pour into buttered pans, cut into squares, when slightly cooled.

Mrs. W. A. Korn.

CANDIED ORANGE PEEL.

1 cup of sugar to the peel of 2 oranges. Cut the peel into thin strips, and soak over night in strong salt water. Wash it well in 5 or 6 waters to remove the salt, and boil with sugar and $\frac{1}{2}$ cup of water, for about 10 minutes, then beat until it sugars. each piece should be separated before it hardens.

Miss Blanche Hostetter.

MARSHMALLOWS.

1 lb. of sugar dissolved in 8 tablespoonfuls of boiling water, $\frac{1}{2}$ pack of minute gelatine dissolved in 8 tablespoonfuls of boiling water, when dissolved pour together, and beat until stiff. Cut into squares and roll in pulverized sugar mixed with cornstarch. Add a teaspoonful of vanilla while beating.

Mrs. C. E. Bortner.

MARSHMALLOWS.

1 lb. granulated sugar, $\frac{1}{2}$ pkg. gelatine, 1 teaspoonful vanilla. Put sugar and gelatine in separate pans and pour over each 8 tablespoonfuls of boiling water. Dissolve well, then pour together and beat until stiff. Line a square pan with powdered sugar or cornstarch, and pour into it the mixture. Let stand until perfectly stiff, turn out and cut into squares.

Gertrude Beard.

BUTTER CREAMS.

2 cups granulated sugar, 1 cup cold water. Let this dissolve slowly, stir with wooden spoon. When it comes to a boil put pinch of cream of tartar in it and don't stir again until finished. Use rag dipped in water to wash down sugar which forms around the side of pan. Let it come to a soft ball when dropped in cold water, then remove from fire. Pour out on platter and let stand until cold, then beat with wooden spoon until creamy. If it gets too hard to use put a damp cloth around it then take up in

your hands and knead like bread. Work in butter to taste. Add vanilla before cream gets too hard. Form into small balls and let stand few minutes before coating with chocolate. Melt chocolate in double boiler and dip balls in one at a time, then use 2 forks to remove, drop on oil cloth or wax paper to harden. This fondant may be kept for weeks by putting in stone jar and keeping damp cloth on top.

Rebekah Gitt.

SEA FOAM.

Take 1 pound of brown sugar, $\frac{1}{2}$ pound of white sugar, 1 scant cup water and the whites of 2 eggs. Put sugar and water into a pan and let it heat up slowly, stirring it frequently to help dissolve the sugar. When the sugar is all dissolved let it come to boiling point and boil until it strings when dropped from a spoon. Then take it off the fire and let stand until it stops bubbling. Beat into the well beaten egg whites. Flavor with vanilla, and when it becomes stiff drop from spoon on buttered plates and cool. Nuts may be added before dropping.

Mabel Maxwell,

R. D. 5.

Beverages

TEA.

Put 5 teaspoonfuls tea into hot teapot, add 5 cups boiling water, let stand 5 min. to steep, pour off from grains and serve.

CHOCOLATE.

1 heaping tablespoonful of grated chocolate, 1 cup of hot milk, 1 cup of boiling water, put into a stew pan and boil 10 min., add sugar if desired.

COFFEE.

5 tablespoonfuls of coffee, $\frac{1}{2}$ egg, mix well, add $2\frac{1}{2}$ cups cold water, let just boil up, then add $2\frac{1}{2}$ cups hot water, let just come to a boil and take from stove. Allow to stand 2 minutes, pour off from grounds, and serve.

GRAPE JUICE, UNFERMENTED.

Pick the grapes from the stems, wash and place in stew kettle. Barely cover with water. Boil till soft enough to strain. Place in bag and drain thoroughly. Strain 3 or 4 times to get the juice very clear. To each qt. of juice add $\frac{3}{4}$ of a cup of sugar. Place in the kettle and let it come to a boil. Let boil 4 or 5 minutes. Bottle and seal while hot.

Mrs. A. M. Heilman.

GRAPE JUICE.

10 lbs. of grapes, 1 lb. of loaf sugar, 2 pts. of water. Allow grapes to soften on slow fire, without water.

Drain through cheese cloth over night. In the morning, add water and sugar, and boil $\frac{1}{2}$ hour.

Mrs. H. N. Gitt.

RASPBERRY VINEGAR.

1 qt. of raspberries, 1 pt. of vinegar, Let stand over night, then strain; to each pint add 1 lb. of sugar, boil a few minutes, bottle and seal.

Mrs. W. H. Sheffer.

RAISIN TEA.

1 lb. stoned raisins, 5 qts. water. Boil to 1 gal. and strain.

M. R. Heinemann.

TAPIOCA JELLY, BEVERAGE FOR SICK.

Take of tapioca 2 spoonfuls, water 1 pt., boil gently for an hour or until assumes a jelly like appearance, Add sugar, wine and nutmeg, with lemon juice to suit the taste of the patient, and the nature of the case.

Mrs. G. T. Himes,
New Oxford, Pa.

FRUIT PUNCH.

2 qts. hot water, 3 lemons., 3 oranges, 1 pineapple or 1 can of pineapple, 1 tablespoonful of tea. Press the juice out of the lemons and oranges and put the rinds in a vessel with the tea, then pour the hot water over and let stand 15 minutes, then strain and add to the juice of the fruit which is sweetened to taste. Cut the pineapple in small pieces. When everything is cool add a large bottle of ginger ale.

Mrs. Charles E. Royer,
Westminster.

CIRCUS PUNCH.

1 orange, 2 lemons, $\frac{1}{2}$ cup of apricot juice, $\frac{1}{4}$ cup of prune juice, $\frac{1}{4}$ cup of cherry juice, (1 cup sugar, 1 cup water, for syrup) pink coloring, 2 qts. of water.

Make syrup of sugar and water, cool, add fruit juices to make one pint. Chill. Serve with ice and cherries. A pretty pink coloring may be obtained by using a vegetable coloring. Allow to combine 10 minutes. Recipe makes $2\frac{1}{2}$ quarts.

Mrs. T. J. Little.

CIDER PUNCH.

1 qt. of sweet cider, juice of 6 lemons, sugar to taste, the quantity depending upon the sweetness of the cider. Let these ingredients stand 3 or 4 hours. Then add 1 qt. of charged water and a large piece of ice.

Mrs. T. J. Little.

A SIMPLE TEA PUNCH.

Pour 2 cups of boiling water over 1 tablespoonful of English breakfast tea. Let stand 5 minutes and strain over 1 cup of sugar. When cool add one third cup of lemon juice, two-thirds cup of orange juice, 1 cup water, and just before serving 1 pint of ginger ale.

Mrs. T. J. Little.

MARSHMALLOW LEMONADE.

To 1 cup water add the juice of 3 lemons, and the grated peel of $\frac{1}{2}$ lemon, 2 tablespoonfuls of sugar. Bottle the mixture. To serve put 4 tablespoonfuls in each glass. Fill the glass with ice water and add 2 marshmallows cut in quarters.

Mrs. T. J. Little.

SPICED LEMONADE.

Put in a sauce pan 1 cup of sugar, $1\frac{1}{2}$ cups of water, the rind of 1 lemon (pared off very thin), 3 whole cloves, 1 inch stick cinnamon. Cook for 5 minutes. Cool and add the juice of 3 lemons. Dilute with water and cracked ice. Sprigs of mint are an improvement.

Mrs. T. J. Little.

RHUBARB FIZZ.

Cut rhubarb into small pieces, selecting as pink a variety as possible. Put it into a sauce pan with 1 qt. of cold water and cook until soft. Then strain through a cheese cloth, and add one-third cup orange juice, $\frac{1}{4}$ cup lemon juice, $1\frac{1}{2}$ cups of sugar syrup. When ready to serve add 1 pt. of charged water.

Mrw. T. J. Little.

CRANBERRY SYRUP.

6 qts. of cranberries, 4 qts. of water, sugar. Cook cranberries with water until soft. Strain through jelly bag. Add half as much sugar as juice. Boil 5 minutes, skimming meanwhile. Bottle. Seal. 1 tablespoonful of this added to a glass of ice water makes a refreshing drink.

Mrs. T. J. Little.

Chafing Dish Recipes

BOUILLON.

2 teaspoonfuls of beef extract, $\frac{1}{2}$ teaspoonful of onion juice, 1 qt. of water, salt and white pepper, pinch of mace. Heat the water in blazer till it boils, add extract and seasoning. Serve in cups with saltines.

CREAMED OYSTERS IN CHAFING DISH.

1 pt. oysters; drained, 2 tablespoonfuls butter, 1 cup rich milk, salt and pepper, 1 tablespoonful flour. Place butter in chafing dish without hot water pan, allow it to sizzle and brown, then add oysters. When they have drawn a juice sprinkle in the heaping tablespoonful flour, stirring constantly. Add milk and stir until the cream is smooth and oysters curled up. Be sure oysters are cooked through. Serve at once on small squares of toast.

Aimee Wirt Winebrenner.

BELLEVUE STEW.

Melt 2 tablespoonfuls of butter, add 1 cup of celery cut into small pieces, 1 cupful of cream, and let cook until tender. Season and add 1 pt. oysters. Thicken with cracker crumbs.

Mrs. H. S. Ihrhart.

PANNED OYSTERS.

Put sauce pan over a quick fire to heat, when hissing hot throw in the oysters and shake and stir

until they boil, then add salt, pepper and a piece of butter the size of a large walnut. Serve immediately in a hot dish.

WHITE SAUCE.

1 tablespoonful of butter, 1 tablespoonful of flour, 1 cup of milk, $\frac{1}{4}$ teaspoonful of salt. White pepper. Melt the butter in blazer, add the flour and cook until smooth, then add the milk slowly. Cook until creamy, stirring all the time, now add the salt and pepper. Thick white sauce is made by using 2 tablespoonfuls flour to same quantity of milk and butter.

BROILED SWEETBREADS.

1 pair sweetbreads, 1 tablespoonful butter, salt and white pepper. Parboil sweetbreads which have previously stood 1 hr. in ice water. Cut them lengthwise, trim, sprinkle with salt and pepper, and dip in melted butter, lay in hot blazer and cook a delicate brown.

CREAMED CHICKEN.

2 cups cold chicken cut into small pieces, 1 cup of chicken stock, 1 cup of milk or cream, 2 tablespoonfuls of butter, 1 heaping tablespoonful of flour, salt and pepper. Cook the butter and flour together in the chafing dish. Add the stock and milk, and stir until smooth. Put in the chicken, salt and pepper, and cook 3 minutes longer.

CALF'S LIVER AND BACON.

The bacon and liver should be cut into thin slices. Put the bacon into the chafing dish. When the fat is cooked draw the bacon to 1 side. After rolling in flour and peppering put in the liver and cook until brown and tender, turning often. Serve a slice of bacon with each piece of liver.

DRIED BEEF.

One-half lb. of dried beef, 2 tablespoonfuls butter, $\frac{1}{2}$ pt. of milk, 1 tablespoonful of flour, 1 egg. Put the

butter into the chafing dish and add the beef. Fry until brown, then add the milk. Mix the flour with a little cold milk, then stir it into the meat. Add 1 egg. Serve on toast.

WELSH RAREBIT.

1 lb. of chopped American cheese, $\frac{1}{2}$ glass of milk, yolk of 1 egg, 1 teaspoonful of dry mustard, 1 teaspoonful of Worcestershire sauce, a lump of butter, a dash of red, or 2 of black pepper, and perhaps a few drops of tabasco. If the cheese is fresh salt the above mixture. Into the chafing dish put a lump of butter. After it has simmered a bit, put in the cheese. Stir constantly, and gradually add the milk. When the cheese and milk are well blended, stir in above condiments, prepared as follows: To the yolk of an egg broken into a cup, add the dry mustard and Worcestershire sauce, red and black pepper, and tabasco. Let the mixture have 1 more heating and pour over toast.

WELSH RAREBIT.

2 tablespoonfuls flour, 1 tablespoonful butter 1 cup cream, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{4}$ teaspoonful mustard, $\frac{1}{2}$ teaspoonful pepper, 1 lb. rich cream cheese. Melt butter in pan without browning, stir in flour until smooth and frothy, add liquid slowly at first, stirring until smooth after each addition. (Caution—Stir the sauce thoroughly; a beginner will fail at this point.) Season. Add the cheese finely cut or ground. Stir continually now until the mixture becomes smooth. Serve on toast or crackers.

E. W. Ehrhart.

LAMB CHOPS.

Small lamb chops, butter, salt. Rub inside of chafing dish with butter. Let the dish get very hot so that it will at once sear the chops and prevent the escape of the juices. Turn them often while cooking.

Miscellaneous

HOW TO RESTORE MILDEWED CLOTHES.

A cure for mildew that is a remedy of an old negro laundress is excellent for all white goods, and will not injure fine materials. Pour a quart of boiling water over 2 ounces of chloride of lime, add 3 quarts of cold water, let the mixture stand until settled, strain, and it is ready for use. The material should be steeped in the limewater for a day or over night, when the spots will be found to have disappeared.

TO REMOVE SPLINTERS.

When a splinter has been driven into the hand it can be extracted by steam. Fill a wide-mouthed bottle nearly full of hot water, place the injured part over the mouth of the bottle and press it slightly. The action thus produced will draw the flesh down, and in a minute or two the steam will extract the splinter, also the inflammation.

THE WEDDING ANNIVERSARY.

Fifth year	Wooden	Wedding
Tenth year	Tin	Wedding
Fifteenth year	Crystal	Wedding
Twentieth year	China	Wedding
Twenty-fifth year	Silver	Wedding
Thirtieth year.....	Pearl	Wedding
Fortieth year	Ruby	Wedding
Fiftieth year	Golden	Wedding
Seventy-fifth year	Diamond	Wedding

FOR HOARSENESS.

Bake a lemon or a sour orange 20 minutes in a moderate oven. Open at one end and take out the inside, sweeten pulp with sugar or molasses.

TO MAKE HARD WATER SOFT.

Stir into 50 gallons of water $\frac{1}{2}$ pint freshly slacked lime, or $\frac{1}{2}$ lb. borax. Mr. H. Frysinger,
Chester, Pa.

TO CLEAN BOTTLES.

Put them into a kettle of cold water with some wood ashes and boil, then rinse in clean soft water.

TO KILL MOTHS IN CARPETS.

Wring a coarse cloth out of clean water, spread it smoothly on the part of the carpet where moths are suspected to be, and iron it with a hot iron. The steam will destroy the moths and eggs.

TO CURE A STING OF BEE OR WASP.

Bind on common baking soda dampened with water, or mix common earth with water to the consistency of mud.

TO TAKE CINDERS FROM EYE.

Place one or two grains of flax seed in the eye.

DURABLE BLACK INK.

1 drachm bichloromate potassium, 1 drachm prussiate potassium, 1 oz. extract logwood, 4 pts lukewarm rainwater. When the ingredients are thoroughly dissolved, the ink is ready for use. If it gets too thick add more water.

Mr. H. Frysinger,
Chester, Pa.

HOUSEHOLD HINTS.

To remove fruit stains pour boiling water over them before washing.

To clean porcelain tubs, etc., use a little gasoline on a flannel cloth.

Coal oil on a soft flannel cloth will brighten nickle and tin; will keep basin and bathtub free of water marks and will remove finger marks from woodwork. A tablespoonful of coal oil in 1 quart of warm water will remove fly specks from brass fixtures.

FOR DYSPEPSIA.

One-half oz. pulv. rhubarb, $\frac{1}{2}$ oz. calumba root, $\frac{1}{2}$ oz. camomile flower, $\frac{1}{2}$ oz. gentian root, 2 scruples salt of tartar, 2 scruples cardamon seeds. Mix in pure brandy, let stand 7 days before using. Dose—1 teaspoonful 3 times a day before eating.

Mrs. Catharine A. Brough.

BLOOD MEDICINE.

5c worth sarsaparilla bark, 5c worth of sweet wood, 5c worth yellow dock; add 1 quart of water and boil down to a pint, using an agate or stone vessel (well covered). Dose for an adult, one teaspoonful 4 times a day, one before each meal and one on retiring at night.

Mrs. Nevin Fry.

TO RID THE KITCHEN OF FLIES.

Pour on a red hot shovel a few drops of carbolic acid, having previously closed all windows and doors.

TO PRESERVE BROOMS.

Dip brooms in boiling hot water occasionally to make them tough.

ADDITIONAL MISCELLANEOUS HINTS.

Granite ware should not be left to dry over a hot fire, as the heat in expanding, may cause the outside to scale.

A small dish of charcoal placed in your meat larder will keep the articles sweet and wholesome.

Charcoal is a splendid disinfectant.

Cotton crepe cut into 1 yard lengths makes serviceable dish towels. They do not lint and give a fine polish to glass ware.

Before cleaning fish, dip them in hot water, and the scales will be very easily removed.

For applying tonic to the scalp, fill a small oil can with the tonic, part the hair in strands and apply the tonic directly to the scalp.

To clean steel on oven doors, rub briskly while the steel is warm with a soft cloth dipped in vinegar.

To clean a rusty gas oven, saturate a woolen cloth with linseed oil, and rub over the entire oven till the rust disappears. Then rub with a clean dry cloth. Wash the burners and racks in hot washing soda, and suds; turn on the oven burners and dry out the range well before turning them off. Do this once a month and the range will last longer and bake better.

Shoe leather stains on white stockings may be removed by applying oxalic acid, diluted with water, in the proportion of half an ounce of acid to a pint of water. Rinse and repeat until the stain is gone. Wash afterwards, very thoroughly.

In purchasing canned goods examine the cans carefully, and if the sides bulge outside, reject them, as this denotes the presence of gas which renders the contents unfit for food.

To make silk stockings wear longer, darn the heel and toes before wearing. The darning will wear off first, and then can be pulled out and re-darned.

To prevent custard from curdling, put the custard cups into a pan half filled with cold water, instead of hot. The custard will heat more gradually and it will be firm without a drop of whey.

TO REMOVE STAINS.

INK.—While an ink stain is fresh take warm milk and saturate the stain; let stand a few hours, then apply more fresh milk; rub it well and it will soon disappear. If the ink has become dry, use salt and vinegar.

To take out grass stains, wash in alcohol and rinse in clear water, if possible, while the stain is fresh. Or use ammonia and water.

To remove tobacco stains from copper or brass ash-trays, apply a little denatured alcohol with a brush.

Coffee, tea, fruit.—Pour boiling water through the stained portion of the cloth which is held tightly over a bowl. Javelle water may be used later if the stain is persistent.

Chocolate.—Apply paste of borax and cold water. Let this remain for a short time. Rinse off and apply boiling water as outlined for tea stains.

Grease.—Wash article in soap and moderately hot water. Javelle water may be used if stains are persistent.

Candle Wax.—Put a sheet of white blotting paper under the stain and one over. Apply a hot iron. If color remains soak in denatured alcohol for a few minutes.

Grass Stain.—Wash stain in kerosene.

Iodine.—Rub stain with starch before washing.

Iron Rust.—Apply table salt and lemon juice to stain. Hold over steam.

Mildew.—Wash stain in cold water or, if very bad, in Javelle water.

Wagon Grease, Machine Grease, Tar.—Apply lard to stain. Wash in soap and moderately hot water.

JAVELLE WATER.

Put 1 lb. washing soda in an enameled or agate pan, add 1 qt. boiling water. In a similar utensil put $\frac{1}{2}$ lb. of chloride of lime, add 2 qts. cold water. Stir. Let stand over night. Pour clear liquid into the soda solution. Bottle. Store in a dark place. Use solution with equal amount of hot water. Javelle water may be used on white or unbleached cottons or linens but **MUST NOT** be used on colored cottons or linens or any piece of silk or woolen.

ANTIDOTES FOR POISON.

For poisons which cause an instantaneous sensation of burning in the throat or stomach, drink a teacupful of sweet oil, or lard or grease of any kind, and afterward, if vomiting occurs, about the same quantity of magnesia water or soap-suds.

For poisons which are gradual or cause drowsiness, take an emetic first, that is, a teacupful warm water, into which has been stirred a large teaspoonful each of salt and ground mustard, every five minutes. After one or two effective vomits, drink a cup or two of strong coffee.

For arsenic, creosote, verdigris, corrosive sublimate, etc., swallow a couple of raw eggs, or at least he whites of them.

Mr. H. Frysiner,
Chester, Pa.

TREATMENT FOR RUSTY GAS OVEN.

Take all removable parts out, saturate a woolen cloth with linseed oil, and rub over the entire oven until all rust disappears. Then give a final rubbing. Do the same with the out side of the range, going over every thing but the burners; wash the burners, which are removable, and the racks in hot washing soda and suds; turn on the oven burners and dry

out the range well before turning them off. All traces of oil will be gone and you will be astonished at the change. Do this once a month and your range will last longer and bake better. A new gas stove may be kept clean by rubbing it inside and out every other week with a cloth dipped in kerosene.

CEMENT.

9 oz. rosin, 1 oz. shellac, $\frac{1}{2}$ oz. beeswax; melt altogether.
Mrs. C. Anthony.

TOOTH WASH.

1 oz. arrow root, 1 oz. Puruvian bark.
Mrs. Catharine Brough.

TO LOOSEN A COUGH.

3 tablespoonfuls of flax seed boiled well in 1 quart of water, and strained, then add the juice of 3 lemons, 1 pound of loaf sugar. Dose, 1 tablespoonful 3 times a day.
Mrs. Nevin Frey.

HOP COUGH SYRUP.

3 cups boiling water, 1 handful of hops, 1 handful chestnut leaves; boil it down to $1\frac{1}{2}$ cups, then add $1\frac{1}{2}$ cups brown sugar and boil it to a syrup.
Mrs. A. R. Brodbeck.

COUGH SYRUP.

1 quart of water, $\frac{1}{2}$ handful horehound, boil down to pint, strain, add $1\frac{1}{2}$ cups brown sugar, boiling to a syrup, then add 2 tablespoonfuls glycerine and essence of peppermint. Dose for adult, 1 teaspoonful 5 or 6 times a day.

N. A. Grbroecht.

COUGH SYRUP.

1 cup brown sugar, 1 cup vinegar, 1 cup grated horse-radish. Take 1 teaspoonful before each meal and before going to bed. Keep air tight.

Mrs. L. B. Sprenkle.

COUGH SYRUP.

Double handful horehound, double handful wild cherry bark, put in 1 gallon water, boil down $\frac{1}{2}$ and strain. Then add $\frac{1}{4}$ lb. rock candy, 1 lb. white sugar, 1 piece of best licorice, 1 pint best baking molasses. Boil all together till like syrup. Boil in stone or earthen ware. If patient is nervous, add a little boneset.

Mrs. Catharine A. Brough.

CARE OF THE BABY AND COOKERY FOR THE SICK.

FIRST AIDS.

Earache. First, drop warmed sweet oil into the ear. Test your own ear first to insure its not being too hot.

Second, rest the affected side on a hot water bag.

Colic. An attack of colic is best relieved, by giving sips or teaspoonful doses of quite hot water. A soda mint tablet dissolved in one ounce hot water, and given in teaspoonful doses every five minutes will relieve many cases. Discontinue food temporarily and give water only.

Convulsions. While awaiting the doctor, place the baby in a warm bath, and rub the body vigorously while in the bath. If mustard is at hand, add two teaspoonfuls to the water. Give the baby an enema as soon as possible, and as soon as he can swallow give two teaspoonfuls of castor oil. For a few days a greatly reduced diet should be given.

Buttons, etc., swallowed by children are rarely of great harm. Do not give a laxative, but feed the child on oatmeal, potato, cornmeal, mush, substances which will coat the object swallowed, so that it cannot perforate the walls of the intestines.

Hiccoughs. Can be cured by taking a mouthful of water, pressing inward the tragus (the little projection in front of the ear) and then swallowing the water. This has never been known to fail.

Prickly heat. Give sponge baths of bicarbonate of soda, (common cooking soda) one tablespoonful to two quarts of water. Do not rub if the skin is dry. With a powder composed of equal parts of starch and oxide of zinc obtained at the

drug store, dust the skin thoroughly several times a day.

Croup. Call a doctor at once, but while waiting for him, give the child a teaspoonful of syrup of Ipecac; and if vomiting does not occur, repeat the dose in fifteen minutes.

DONT'S

Do not give the baby a pacifier.

Do not give soothing syrups or paregoric.

Do not give patent cough medicines.

Do not allow flies to rest on a feeding bottle.

Do not neglect the cleaning of bottle and nipple.

Do not feed baby at irregular intervals.

Do not fail to protect baby from flies and mosquitoes. Mosquito netting is quite inexpensive.

Do not kiss the baby or allow others to do so.

Children with poor appetites should not be allowed to eat between meals, nor should they be given sweets.

Never prepare the baby's food before thoroughly cleansing the hands.

Babies, like plants, cannot thrive without air and sunshine.

COOKERY FOR THE SICK.

Kinds of invalid diet.—In the feeding of invalids there are four grades of diet recognized, besides the so-called special or restricted diets which are required in dealing with such diseases as diabetes, various forms of digestive diseases, and others in which the diet is the most important feature of the treatment.

1. Fluid or liquid diet.

2. Semi-solid diet.

3. Light diet.

4. Regular or "full" diet.

Fluid diet.—For patients on fluid or liquid diets, such foods as the following, are included: beef-tea, beef-juice, chicken broth, mutton broth, gelatine ice cream, and water ices, barley water, cocoa, al-

bumen water, certain forms of strained gruel, buttermilk, and milk served in its natural state, or in its almost numberless combinations that vary the flavor.

Semi-solid Diet.—For patients on semi-solid diet, such foods are suitable as oatmeal gruel, or well cooked cereals, custards, egg nogs, blanc mange, rice, tapioca, sago, prune or apple whips, milk-toast, soft-boiled eggs and bread and milk—these in addition to the foods mentioned in the liquid diet list.

Light Diet.—For patients on light diet such additions are made as bread, crackers, toasts, some fruits, certain kinds of fish such as oysters, clams; and the white-fleshed fishes, poultry, and game, all meals being served in small quantities.

Regular diet may include any of the above articles with beef, mutton and other meats added, certain vegetables, and all fruits.

Always prepare food for the sick in the neatest and most careful manner. In sickness the senses are unusually acute, and far more susceptible to carelessness, negligence, and mistakes in the preparation and serving of food than when in health.

Corn Meal Gruel.—Mix 1 tablespoonful corn meal, $\frac{1}{2}$ teaspoonful salt, and 2 tablespoonfuls cold water. Add 1 pint boiling water, simmer slowly 1 hour. In serving bowl put 2 tablespoonfuls cream, 1 lump sugar, strain in gruel, stir for a moment and serve.

Flour and arrowroot gruel is made in the same way, but cooked only 10 minutes.

Farina gruel is made with milk and cooked 1 hour in a double boiler.

Boil oatmeal gruel 1 hour and strain.

Barley Water.—Wash 2 tablespoonfuls pearl barley, scald with boiling water, boil 5 minutes, strain. Add 2 quarts cold water, simmer till reduced $\frac{1}{2}$. Strain, add lemon juice to taste. Good in fevers.

Beef Tea.—Chop very fine 1 pound lean beef round. Cover with $\frac{1}{2}$ pint cold water. Stand in cold place 1 hour. Set over hot water, stir till

liquid BEGINS to turn color. Strain, add pinch salt. To reheat, set cup in pan of hot water.

Sunshine Orange.—Soak an orange in hot water for half an hour or so, until it is heated to the core. The skin will loosen and come off like a glove, and the pulp will be sweet with the sweetness that comes, not from the sugar, but from the sun.

[The following text is extremely faint and largely illegible, appearing to be bleed-through from the reverse side of the page. It contains various lines of text, some of which are partially recognizable, such as "in addition to the best...", "the skin will...", and "the pulp will...".]

Fireless Cooker

REMARKS.

I. Any food that can be cooked in water or by steam can be cooked to perfection in the Fireless Cooker.

II. The best results are accomplished when the kettles are full of boiling hot food, and tightly covered.

III. If a small amount of food is to be cooked, it may be put into a small utensil, which can be placed inside the kettle and surrounded with water. Place it on the stove and allow to boil a moment before placing in cooker.

IV. Or the food may be placed in the kettle and taken from the cooker and reheated at least once during the cooking.

V. In cooking meat—such as pot roasts or a ham, it is necessary that it be allowed to boil on the stove until the centre of the meat is heated to the boiling point.

VI. It does not injure vegetables or meats to be left in cooker longer than time given.

VII. A brick of ice cream may be placed in the cooker and it will remain firm for hours.

VIII. Always place the cover on the kettle while the food is boiling, and a few moments before the kettle is placed in the cooker, tighten the clamps so that the air space over the food may be filled with steam.

IX. Place the kettle in cooker immediately after it is taken from stove.

TABLE FOR BOILING CEREALS.

Scotch Oatmeal—1 rounded teaspoonful salt to 1 cup cereal, 4 cups water to 1 cup of cereal, boil 20 minutes before putting in cereal, leave in cooker 3 to 6 hours or all night; Rolled Oats—1 rounded teaspoonful salt to 1 cup of cereal, $1\frac{3}{4}$ cups of water to 1 cup of cereal, boil 5 minutes before putting in cooker, leave in cooker 2 to 4 hours or all night; Rice—1 rounded teaspoonful salt to 1 cup of cereal, $2\frac{1}{2}$ cups of water to 1 cup of cereal, boil 10 minutes before putting in cooker, leave in cooker 2 to 4 hours or all night; Cornmeal—1 rounded teaspoonful salt to 1 cup of cereal, 4 cups of water to 1 cup of cereal, boil 10 minutes before putting in cooker, leave in cooker 3 to 6 hours or all night; Hominy—1 rounded teaspoonful of salt to 1 cup of cereal, 4 cups of water to 1 cup of cereal, boil 10 minutes before putting in cooker, leave in cooker 6 to 10 hours or all night; Wheaten Grits—1 rounded teaspoonful of salt to 1 cup of cereal, 3 cups of water to 1 cup of cereal, boil 10 minutes before putting in cooker, leave in cooker 2 to 4 hours or all night; Farina—1 rounded teaspoonful of salt to 1 cup of cereal, $3\frac{1}{4}$ cups of water to 1 cup of cereal, boil 10 minutes before putting in cooker, leave in cooker 2 to 4 hours or all night.

TABLE FOR BOILING VEGETABLES.

Cover potatoes with boiling water, 1 round tablespoonful salt, boil 10 minutes and leave in cooker 2 hours or longer; Asparagus (tied in bundles)—Cover with boiling water, teaspoonful salt, boil 5 minutes and leave in cooker 2 hours or longer; Cauliflower—cover with boiling water, 1 teaspoonful salt, boil 10 minutes and leave in cooker 2 hours or longer; Corn—Cover with boiling water, 1 tablespoonful salt, boil 5 minutes and leave in cooker 2 hours or longer; Carrots—Cover with boiling water, 1 teaspoonful salt, boil 10 minutes and leave in cooker $1\frac{1}{2}$ hours or longer; Beets—Cover with boiling water, 1 teaspoonful salt, boil 10 minutes and leave in cooker 2 hours or longer; Cabbage—

Cover with boiling water, 1 teaspoonful salt, boil 10 minutes and leave in cooker 3 hours or longer; Turnips—Cover with boiling water, 1 teaspoonful salt, boil 10 minutes and leave in cooker 2 hours or longer; Parsnips—Cover with boiling water, 1 teaspoonful salt, boil 10 minutes and leave in cooker 2 hours or longer; Sweet potatoes—Cover with boiling water, 1 tablespoonful salt, boil 10 minutes and leave in cooker 3 hours or longer; Spinach—Cover with boiling water, 1 teaspoonful salt, boil 5 minutes and leave in cooker 1 hour or longer; Macaroni—2 qts. of boiling water to $\frac{1}{2}$ lb., 1 tablespoonful salt, boil 10 minutes and leave in cooker 2 hours or longer; Onions—Cover with boiling water, 1 tablespoonful salt, boil 5 minutes and leave in cooker 3 to 4 hours.

TABLE FOR BOILING MEATS.

Corned Beef—Cover with cold water, boil 20 minutes and leave in cooker 6 hours or longer; Ham—Cover with cold water, boil 20 minutes and leave in cooker 6 hours or longer; Tongue—Cover with cold water, boil 20 minutes and leave in cooker 6 hours or longer; Leg Mutton—Cover with boiling water, boil 20 minutes and leave in cooker $3\frac{1}{2}$ hours or longer; Fresh Beef—Cover with boiling water, boil 20 minutes and leave in cooker $3\frac{1}{2}$ hours or longer; Chicken—Cover with boiling water, boil 20 minutes and leave in cooker 2 hours or longer.

BROWN SOUP STOCK.

4 lbs. soup meat and bone, 1 onion, 1 tablespoonful salt, $\frac{1}{4}$ teaspoonful pepper, $2\frac{1}{2}$ qts. water, 1 carrot, $\frac{1}{2}$ bay leaf, 1 turnip, 1 stalk celery. Wipe meat and cut into inch cubes. Brown about one-third of meat in frying pan with a little of the suet and onion. Place bone and remaining meat in kettle, add 2 qts. cold water and allow to stand 1 hr. Add 2 cups of water to meat in frying pan, allow to boil a minute and add to kettle. Add seasoning and diced carrots

and turnips. Bring to boiling point and allow to simmer 10 min., place in cooker 8 hrs., cool and skim fat from top before using.

VEGETABLE SOUP.

2 cups brown soup stock, 2 cups tomato juice, 1 cup carrots, 1 cup turnips, 1 cup diced potatoes, 1 onion, $\frac{1}{2}$ cup celery, 1 cup peas, seasoning. To the soup stock and tomato juice add the carrots, turnips, onions and celery which have been cut into small pieces. Boil slowly for 10 minutes and then place in cooker 4 hrs. and add diced potatoes, peas and seasoning. Boil 5 minutes and return to cooker for an hour longer.

BOILED WHITE FISH.

Clean and bone fish and sew in cheesecloth bag, leaving room for fish to swell. Place fish in kettle with back down, cover with boiling water salted; allowing 1 tablespoonful of salt and vinegar or lemon juice to each quart of water. Boil 5 minutes. Place in cooker for 1 hour. If fish weighs over 2 lbs. boil 10 minutes. The skin may be easily peeled from a boiled fish. Serve with tomato sauce.

CHICKEN STEW.

Clean chicken and cut into small pieces. Place in kettle and cover with water. Allow to boil slowly for 30 minutes; season with salt and pepper, and place in cooker for 6 hours. Remove from cooker and add thickening. Serve on toast, or the stew may again be brought to the boiling point and dumplings added, and the kettle replaced in the cooker 30 min.

CAULIFLOWER.

Remove outside leaves from cauliflower and place in cold water, allow to remain $\frac{1}{2}$ hour. Place in kettle and cover with boiling water, add 1 teaspoonful of salt and boil slowly 5 minutes, place in cooker for 2 hours. Drain and serve with white sauce.

BOILED POTATOES.

Wash and pare potatoes. Cut into pieces of uniform size, cover with boiling salted water, and boil 5 minutes. Place in cooker for 1 hour to 2 hours depending on size of pieces and amount in kettle drain, wash, add salt, pepper, milk and butter. Beat until smooth.

BOILED RICE

1 cup rice, 5 cups water, 2 teaspoonfuls salt. Clean and wash rice, then stir into boiling salted water, and allow to boil 5 minutes. Place kettle in cooker and allow to remain 3 hours. It may be left over night without over cooking.

DRIED PEACHES.

Wash peaches in cold water. Drain and cover with fresh water; allow to soak over night; boil slowly for 10 minutes in water in which they were soaked. Add sugar to taste and place in cooker for 4 hours. Serve cold.

STEAMED GRAHAM BREAD.

1 qt. graham flour, 1 teaspoonful salt, 1 level teaspoonful soda, $\frac{1}{2}$ cup molasses, sour milk. Sift salt and soda with flour, mix thoroughly, add molasses and sour milk enough to make a stiff batter. Beat well and fill well-buttered mold or cans not more than one-half or two-thirds full. Place in kettle of boiling water, allowing water to come almost to the top of molds. Boil 10 minutes if molds are small and 15 minutes if large. Remove kettle to cooker without jarring. Leave in cooker 3 hours. Remove bread from molds, brush with melted butter and place in hot oven until brown.

FIG PUDDING.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup water, two and one-third cups flour, $\frac{1}{2}$ cup figs, chopped fine, 1 level

teaspoonful baking powder, whites of 4 eggs. Cream butter, add sugar gradually, sift baking powder with flour, and add milk and flour alternately, add figs and fold in whites of eggs. Pour mixture into buttered molds, place molds in kettle and add boiling water until it comes to top of molds. Boil 15 minutes and place in cooker 2 hours. Serve with hard sauce.

TO CAN STRAWBERRIES.

Crush $\frac{1}{4}$ of the berries selected for canning and put them into a preserving kettle with 1 pt. of sugar and 1 cup of water for each qt. of fruit, let it come gradually to boiling point, then remove skum and strain. Fill glass jars with the remaining berries and set in kettle of cooker with a little hot water in bottom. Fill cans of fruit with the strained syrup and screw on tops loosely, after cans are filled, add hot water to the kettle until it comes nearly to the top of cans, put on the cover and boil 20 minutes, pack in the cooker and let it remain there until cold, then remove the cans, tighten the caps and keep in a cool, dry, dark closet.

ROASTING AND BAKING.

Cookers provided with radiators for baking and roasting have proven most satisfactory. The food is made in the usual way, and baked or roasted as if in the old-fashioned stove oven. With this difference the food will not burn.

SHREDDED CODFISH BALLS.

Mix with one cup hot mashed potatoes (unseasoned) $\frac{1}{2}$ cup BEARDSLEY'S SHREDDED CODFISH, just as it comes in the box; or if too salt saturate in cold water (do not soak) and squeeze dry. Add to this one small egg and a speck of pepper, beating all till light and creamy. Shape, roll in dry bread crumbs, dip in beaten egg, which has one tablespoonful of milk added to it, then in crumbs again. Place in frying basket, fry in deep, hot fat, just below the smoking point, till a rich brown. Drain on brown paper. Garnish with parsley.

SHREDDED CODFISH ON THE HALF SHELL.

Bake six smooth, clean potatoes of equal size. Cut in halves, lengthwise and without breaking the skin. Scoop out the potato into a hot bowl. Mash and add one cup BEARDSLEY'S SHREDDED CODFISH wrung out of hot water, two tablespoonfuls of butter, one-quarter cup of hot cream or milk. Salt and cayenne pepper to taste. Cut fine four hard-boiled eggs and add to the potatoes. Fill the shells with this mixture, heaping them up a little above the edge. Grate cheese over the top and add a little more pepper. Bake until hot and brown and serve very hot. You can brush the tops with white of egg before you grate the cheese if you wish them to look extra well.

E. O. E., Pa.

SHREDDED CODFISH WITH MACARONI.

Boil one-third package of macaroni for twenty minutes, drain, put into a pudding dish, dusting a third of a box BEARDSLEY'S SHREDDED CODFISH through it; add enough milk to almost cover it, dust cracker crumbs over top; beat two eggs very light, add half cup milk, pour over all and bake half an hour. Serve hot.

SHREDDED CODFISH SOUFFLE.

Put one cupful of stale bread crumbs and a half cup of milk over the fire and stir constantly until boiling hot. Take from the fire, add the yolks of two eggs, one-quarter teaspoonful salt the same of pepper. Now stir into this one cupful of BEARDSLEY'S SHREDDED CODFISH. When well mixed, stir in carefully the whites of two eggs, beaten to a stiff froth, put quickly into a baking dish, bake in a quick oven five minutes or until golden brown. Serve at once. The souffle is very conveniently served when baked in individual dishes. China or paper cases may be used.

Index

- Almonds, Salted or roasted. . . 227
- Apples
- Brown Betty 143
 - Baked 63, 140
 - Butter 231
 - Custard pie 163
 - Float 140
 - Fritters 63
 - Rice 133
 - Sauce cake 172
 - Stuffed with nuts 140
 - Tapioca 133
 - Waldorf salad 90
 - Winter salad 90
- Ash bolton pudding 142
- Asparagus salad 87
- Asparagus Soup 13
- Asparagus Vinegarette 87
- Baby, Care of 261
- Bacon, Southern style 49
- Bean soup 9
- Beans
- Baked 72
 - Boston baked 72
 - Escalloped with corn 71
 - Lima 71
 - To can 216
- Beef
- Brownies 52
 - Cannelon 51
 - Dried 251
 - Loaf 55
 - Patties 54
 - Pot roast 55, 230
 - Roll 54
 - Roll rollardin 231
 - Beefsteak, Baked 51, 52
 - Beefsteak, French baked 52
 - Beet salad 87
 - Beets, Boiled with white sauce 73
 - Beets, With dressing 72
- Beverages 246-249
- Chocolate 246
 - Cider punch 248
 - Circus punch 247
 - Coffee 246
 - Cranberry syrup 249
 - Fruit punch 237
 - Grape juice 246
 - Marshmallow lemonade 248
 - Raisin tea 247
 - Raspberry vinegar 247
 - Rhubarb fizz 249
 - Spiced lemonade 248
 - Tapioca jelly (for sick) 247
 - Tea 246
 - Tea punch 248
- Biscuits
- Butter 117
 - Cream 117
 - Drop 117
 - Maple 118
 - Maryland 118
 - Soda 118
- Biscuits, See also Cinnamon cake, Coffee cake, Muffins, Pop overs, Rolls, Sally Lunn, Scones, Tea cake, Waffles.
- Bisque ice cream 226
 - Boston baked beans 72
 - Boston brown bread 109
 - Bread 107
 - Baking, Time for 107
 - Boston brown 109
 - Bran 110
 - Brown 109
 - Corn, See Corn meal bread
 - Graham 107, 110
 - How to bake 107
 - How to cut hot 107
 - Light cinnamon 115
 - Nut 110
 - Raisin 108
 - Rye 109
 - Sweet potato 108
 - White 108
- Bread, See also Biscuit, Cinnamon cake, Coffee cake, Rolls, Scones, Sally Lunn.
- Bread cake 135
 - Brown Betty 143
 - Buns, See Rolls.
 - Butter, How to cut 107
- Cabbage
- Creamed 73
 - Hot slaw 231
 - Pickle 98
 - Salad 85, 86
 - Sauerkraut 228
 - Stuffed 73
 - With boiled dressing 86

Cake	170-201	Maraschino cherry	195
Almond	172	Marble	185, 186
Ambrosia	193	Marshmallow	184
Angel	186, 187	Midnight	178
Anonymous	192	Mock lady	199
Apple sauce	172	Moravian coffee	114
Baking, Time for	170	Mountain ash	191
Barker	193	Neapolitan	200
Blitz Torte	194	Nine minute	200
Bread	135	No egg	200
Bride	193	Nothing	200
Buckeye loaf	193	One egg	192, 200
Caramel	194	Orange	187
Chocolate	172, 173, 174	Pound	188
Cinnamon	114, 120, 121	Prune	197
Chocolate	172, 173, 174	Queen	201
Cinnamon	114, 120, 121	Raisin	181
Citron	195	Rose	201
Cocoa	174	Scripture	201
Cocoanut	175, 176	Shellbark and raisin	183
Coffee	175	Spice	171
Coffee fruit	175	Sponge	189
Coffee, Moravian	114	Sponge, Boiled	190
Cream	195	Sponge, Cold water	189
Cream chocolate	173, 174	Sponge, Cream	174
Cream sponge	174	Sponge, Hot milk	190
Currant	196	Sunshine	188
Delicate	194	Taylor	201
Delicious	196	Tea	121, 201
Devil	176-178	Tilden	201
Dover	196	Variety	192
Dundee	196	Walnut loaf	182
Feather	197	Wellesley	195
Federal	197	Whipped cream	184
Fig	197	White	190
Float	198	White fruit	181
Fruit	179, 180, 181	White mountain	191
Garfield	193	Yellow	192
Ginger, See Ginger bread and cakes.		Cake, See also Shortcake	
Gold	181, 182	Cakes, Small	202
Hickory nut	182, 183	Almond crackers	209
Hot milk	193	Bachelor buttons	206
Howard loaf	198	Bride	208
Ice Cream	183	Butter	208
Irish pound	187	Caraway jumbles	203
Jellt roll	198	Chocolate	208
Johnnie s birthday	198	Cocoanut cakes	204
Kaiser	198	Cookies	204
Lady	199	Crackers	204
Lady Baltimore	184	Jumbles	203
Lake George	199	Squares	204
Layer	178,	Crackers with nuts	207
182, 184, 185, 192, 194,		Cup	196
Lemon	185	Drop	205, 206
Log cabin	199	Drop cugar cookies	206
Log cabin	199	Emma	209
		French crackers	202

- Ginger, See Ginger bread
and cakes
- Graham crackers..... 207
- Grandna s molasses..... 211
- Hermits..... 208
- Jumbles..... 203
- Kisses..... 204, 205
- Ladies' fingers..... 208
- Lemon crackers..... 209
- Marxhmallow and butter
thins..... 207
- Molasses..... 211
- Nut..... 207, 208
- Oat flake macaroons..... 210
- Oatmeal crackers..... 209
- Peach kernel..... 207
- Pepper nuts..... 208
- Rolled oats cookies..... 210
- Rolled oats wafers..... 210
- Sand tarts..... 202
- Sugar cakes..... 205, 206
- Cookies..... 206
- Wafers..... 209
- Walnut kisses..... 204
- Candle wax, To remove..... 257
- Candy..... 238-245
- Butter creams..... 244
- Butter scotch..... 242
- Candied orange peel..... 244
- Caramels..... 238, 239
- Chocolate..... 238
- Cocoanut bars..... 242
- Cold fudge..... 240
- Cream chocolate..... 238
- Cream mints..... 243
- Creamed dates..... 241, 242
- Fudge..... 239
- Marshmallows..... 244
- Mint..... 243
- Peanut..... 241
- Bars..... 241
- Brittle..... 241
- Butter fudge..... 240
- Pinoche..... 243
- Sea foam..... 245
- Stuffed dates..... 241
- Sultana fudge..... 240
- Vanilla taffy..... 242
- Canning fruits..... 216
- Pineapple..... 217
- Rhubarb..... 217
- Small fruits..... 216
- Canning vegetables
- Beans..... 216
- Corn..... 217
- Carrots..... 77
- Catsup, See Pickles
- Cauliflower, Baked..... 76
- With tomato sauce..... 77
- Chafing dish recipes.... 250-252
- Charlotte Russe..... 152
- Cheese
- And nut salad..... 92
- Au gratin..... 78
- Balls..... 79
- Blushing bunny..... 79
- Custard..... 164
- Dream cakes..... 77
- Fondu..... 78
- Macaroni..... 78, 79
- Pudding..... 80
- Sandwiches..... 123
- Souffle..... 79
- Schmier kase..... 237
- Straws..... 131
- Toast..... 78
- Welsh rarebit..... 252
- Chestnut salad..... 93
- Chestnuts, Stewed..... 80
- Chicken
- Corn pie..... 41
- Corn soup..... 15
- Creamed..... 251
- Croquettes..... 44, 45
- Filling..... 39
- Filling for patties..... 44
- Fried..... 46
- Fried Maryland..... 46
- Fried Brown fricassee... 46
- How to clean and truss... 38
- How to roast..... 38
- Jellied..... 39, 40
- Patties, with oysters.... 32
- Pie..... 41
- Pot pie..... 40
- Pressed..... 39
- Salad..... 83
- Chili Con Carni..... 51
- Chili sauce, See Pickles
- Chocolate
- Bavarian cream..... 153
- Cake, See Cake
- Candy, See Candy
- Custard..... 150-151
- Hot..... 246
- Ice cream..... 225
- Icing..... 167, 168, 169
- Pie..... 161
- Pudding..... 151
- Sauce..... 147
- Stain, To remove..... 257
- Tart..... 162
- Chow-chow, See Pickles
- Cider punch..... 248

Cider soup.....	9	Spider	119
Cinnamon cake and rolls		Spoon	119
Buns	114	Cough syrup.....	259, 260
Cake	114, 120, 121	Crab	
Rolls	115	Cakes	26
Rusks	114	Deviled.....	25, 26
Sweet cakes.....	121	Hard shell.....	25, 26
Toast	121	Soft shell.....	25
Circus punch.....	247	Crackers, See Cakes, Small	
Clam chowder	10	Cranberry jelly.....	35
Clams, Deviled.....	24	Sauce	35
Clams, Stewed.....	24	Syrup	249
Codfish.....	271	Cream cake, See Cakes	
Coffee	246	Cream candy, See Candy	
Cake	175	Cream	
Cake Moravian.....	114	Chocolate Bavarian.....	153
Hot sauce.....	147	Ice	223
Stain To remove.....	257	Marshmallow	150
Conserves	218-222	Mock ice.....	150
Amber marmalade.....	218	Pie	161
Cherry honey.....	219, 220	Pudding	143
Citron preserved.....	219	Puffs.....	143, 144, 145
Grape fru timarmalade.....	221	Sauce	34
Green grape conserve.....	220	Slaw	86
Jams	222	Spanish	153
Pineapple and cherry mar- malade	220	Vanilla snow.....	154
Pineapple and strawberry conserve	220	Whipped	152
Rhubarb conserve.....	222	Croquettes	
Pineapple honey.....	220	Chicken.....	44, 45
Quince chips.....	221	Egg	62
Quincy honey.....	221	Fish	21
Strawberry honey.....	219	Meat	53
Strawberry preserves.....	219	Potato	67
Cookies See Cakes, Small		Rice	80
Corn cob syrup.....	222	Salmon.....	21, 22
Corn		Sweet potato.....	68
Chowder	70	Veal.....	45, 57
Chow chow.....	99	Crullers or Doughnuts. 232-234.	
Escalloped with beans....	71	See also Fat cakes	
Fritters	70	Cucumbers, Fried.....	74
Oysters	70	Pickled.....	99, 100
Pudding.....	69, 70	Stewed	74
Soup	14	Custards	
Cream of.....	15, 17	Baked	149
Green	15	Chocolate.....	150, 151
Chicken	15	Grozen	223
Without meat.....	15	Pecan	148
To can.....	217	See also Desserts, Pies	
Corn meal bread		Desserts	
Green pone.....	119	Bisque	150
Hasty pudding.....	142	Charlotte Russe.....	152
Indian pudding.....	136	Chocolate Bavarian cream	153
Muffins	128	Chocolate custard.....	150
Mush.....	120, 231	Cream puffs....	143, 144, 145
Pone	118, 119	Custard, Baked.....	149
		Chocolate.....	150, 151
		Pecan	148

- Dumplings, Boiled cherry. 138
 Egg 138
 Floating island 150
 Fruit meringue 148
 Fruit, Stewed 63
 Marshmallow cream 150
 Milk jelly 153
 Mock ice cream 150
 Moonshine 140
 Peach a la Paris 151
 Pears, Baked 64
 Pecan custard 148
 Pineapple dessert 148
 Prune ship 148
 Puffs 129, 130, 144, 145
 Rice apples 133
 Spanish cream 153
 Vanilla snow cream 154
 Whipped cream 152
 Desserts, See also Puddings,
 Pies, Short cakes, Tarts.
 Dolly in the blanket 141
 Doughnuts, See Crullers,
 Fastnachts
 Duck, See Fowl
 Dumplings
 Boiled cherry 138
 Egg 138
 Potato 228
 Yankee dropped 43
 Eggs 58-62
 Baked 60
 Beauregard 60
 Boiling, Time for 58
 Chops 61
 Creamed 62
 Croquettes 62
 Custard pe 162
 Devised 61
 Dumplings 138
 Flakes 62
 Fritters 58
 Meat loaf with 53
 Omelet 58, 59, 60
 Oyster 60
 Salad 87
 Sauce 34
 Soup 9
 Scrambled w th ham 61
 Smothered 61
 Snow 61
 Soup 9
 Stuffed 61
 To preserve 58
 W th escalloped potatoes 66
 Egg plant, Stuffed 74
 Fastnachts 234, 235
 See also Crullers
 Fat cakes 232
 See also Crullers
 Filling for cakes, See Icigns
 Filling for fowl 39, 42, 43
 Fireless cooker, Recipes for . 265
 Fish 19-35
 Broiled 20
 Croquettes 21
 Clam Chowder 10
 Devised 24
 Stewed 24
 Codfish 271
 Crab Cakes 26
 Devised 25, 26
 Hard shell 25, 26
 Soft shell 25
 Dressing for one fish 33
 Frogs 27
 Halibut en coquille 21
 Lobster 26
 Salmon, Chops 22
 Croquettes 21, 22
 Devised 23
 Loaf 23
 Loaf 23
 Pudding 23
 Salad 84
 Sauce 33-35
 Shad, Baked 20
 Planked 20
 Shrimp and tomato
 salad 89
 Shrimp wiggle 27
 Fish, See also Oysters
 Floating island 150
 Fowl
 Duck, Roast 41, 42
 Goose, Roast 42
 How to clean and truss 38
 How to roast 38
 Quail on toast 43
 Turkey filling 43
 Turkey scallop 42
 Fowl, See also Chicken
 Fried Cakes, See also Crullers
 Fastnachts
 Fritters
 Apple 63
 Corn 70
 Egg 58
 French 64
 Oyster 31
 Potato 67
 Rice 80
 Virginia 64

- Frogs 27
- Frostings, See Icings
- Fruit cakes, See Cakes
- Fruit jelly 218
- Meringue 148
- Pudding, See Pudding
- Punch 247
- Salad 91
- Stewed 63
- Stain, To remove 257
- Funnel cakes 236
- Game, See Rabbit, Raccoon,
Squirrel
- Gems, See Muffins
- Ginger bread and cakes. 210-215
- Aunt Susan Hauer's ginger
 nuts 212
- Drop cakes 211
- Ginger bread 213, 214
- Fairy 213
- Kitty's 215
- Ginger cake 214
- Crackers 212, 213
- Drops 210
- Snaps 212
- Mrs. Etzler's cakes 210
- Goose, See Fowl
- Grape juice 246
- Grass stain, To remove 257
- Grease stain, To remove. 257, 258
- Griddle cakes
- Bread 125
- Buckwheat 126
- Flannel 126
- Halibut en coquille 21
- Ham, Baked with potatoes 49, 50
- Baked in old Virginia
 style 49
- Boiled 49
- Sugar cure for 50
- To preserve 50
- Hash, Browned 51
- Hermits 208
- Household hints 253-259
- Ice cream
- Bisque 226
- Caramel 226
- Chocolate 225
- Custard, Frozen 223
- Mint 225
- Mousse, Cherry 224
- Peach 225
- Orange souffle 226
- Strawberry 226
- Tom and Jerry 223
- Vanilla 225
- Ices
- Frozen strawberries 223
- Lemon ice 224
- Pineapple water ice 224
- Sherbert, Currant 224
- Lemon 224
- Peach 223
- Icings and cake fillings . . 167-169
- Butter 167
- Caramel 169
- Chocolate 167, 169
- Chocolate filling 168
- Co'd Chocoalte 167
- Cream chocolate 167
- Marshmallow 168, 169
- Plain 168
- Ink stain, To remove 257
- Iodine stain, To remove 257
- Iron rust, To remove 257
- Irish stew 48
- Jams, See Conserves
- Javelle water for stains 258
- Jelly, Berry 218
- Cranberry 35
- Fruit 218
- Jumbles, See Cakes, Small
- Kale 75
- Kisses, See Cakes, Small
- Lamb chops 252
- Lemon
- Butter 146
- Cake 185
- Cheese 222
- Crackers 209
- Sauce 146
- Pie 156-8
- Sherbet 224
- Tart 158
- Toast 232
- Lemonade, Marshmallow 248
- Spiced 248
- Lima beans 71
- Liver, Baked 48
- With bacon 251
- Lobster 26
- Macaroons, See Cakes, Small
- Marmalades, See Conserves
- Marshmallow and butter
 things 207
- Marshmallow cake 184, 185
- Cream 15
- Candy, See Candy
- Icing 168, 169
- Measures, Table of, for cook-
 ing 124
- Meat 37-57
- Bacon, Southern style 49

Balls	53	Zitterling (Soupe).....	237
Beef brownies.....	52	Meat, Time for cooking....	37
Cannelon	51	Meat, See also Chicken, Fowl	
Dried	251	M ldeu, To remove.....	257
Patties	54	Milk jelly.....	153
Pot roast.....	55, 230	Mince meat.....	155
Roll	54	Green tomato.....	97
Roll "Rollardin".....	231	Mock bisque soup.....	18
Beefsteak, Baked.....	51, 52	Mock cherry pie.....	163
French baked.....	52	Mock duck.....	53
Chili Con Carni.....	51	Mock ice cream.....	150
Croquettes, Chicken..	44, 45	Mock lady cake.....	199
Veal.....	45, 57	Mock terrapin.....	48
Ham, Baked with pota- toes	49, 50	Mock turtle soup.....	17
Baked in old Virginia style	49	Molasses crumb cake.....	237
Boiled	49	Moonshine	140
Sugar cure for.....	50	Moravian coffee cake.....	114
To preserve.....	50	Mousse, Cherry.....	224
Hash, Browned.....	51	Peach	225
Lamb chops.....	252	Muffins	
Liver, Baked.....	48	Corn	128
With bacon.....	251	Cup puffs.....	129
Loaf, Beef.....	55	Graham	130
Meat with eggs.....	53	Graham gems	126, 127
Mixed meat.....	54	Minnie Hartman s.....	127
Pork and beef.....	54	Oatmeal	130
Veal.....	47	Rag	128
Mince	155	Raisin	129
Mock duck.....	53	Twin mountain.....	127
Mock terrapin.....	48	Wheat	127
Pickle for beef.....	51	Muffins, See also Biscuits, Pop overs, Waffles.	
Pickle for pork.....	50	Mush.....	120, 231
Pot roast.....	55	Mutton broth.....	17
Spiced	55	Noodles	16
Rabbit, Fried.....	43	Italian	81
Racoon, Miles Sterner's roasted.....	44	Schmeltz	229
Sausage, Lean.....	230	Soup	16
Seasoning	50	Virginia	81
Scrap cakes.....	54	With tomato sauce.....	81
Scrapple	229	Nut bread, See Bread	
Spareribs, Roast.....	48	Nut cakes, See Cake	
Squirrel pot pie.....	44	Nut candy, See Candy	
Stew, Irish.....	48	Nut salad, See Salads	
Sweetbreads, Boiled.....	251	Nuts, Almonds.....	227
Fried	48	Nuts, See also, Chestnuts	
Stewed	47	Onion cake.....	228
Salad	84	Onions, Creamed.....	70
Tongue, Baked	55	Escaloped	71
Veal, Cake	56	Stuffed Spanish.....	71
Croquettes.....	45, 57	Orange cake, See Cake	
Cutlets, Breaded.....	56	Orange souffle.....	226
Loaf	47	Orange pudding.....	149, 151
Pie	56	Orange peel, Candied.....	244
Pressed.....	46, 57	Oysters	27
		Bellevue stew.....	250
		Broiled, with brown sauce..	29

Cocktail	28	Zitterling (Soupe).....	237
Corn oysters.....	70	Peppers, Stuffed.....	76
Creamed.....	28, 250	Relish	104
Escaloped	29	Pickles	94-105
Fried.....	29, 30	Canteloupe, Pickled.....	103
Fritters	31	Spiced	103
Macaroni and.....	31	Sweet pickled.....	103
Omelet	60	Catsup	
On half shell.....	28	Cold	101
Panned	250	Tomato.....	101, 102
Patties.....	31, 32	Chili sauce.....	94, 95
With chicken.....	32	Chow chow.....	95, 96
Pickled	32	Corn	99
Pie	30	Cucumber	99
Pigs in a blanket.....	30	Cucumber.....	99, 100
Soup	16	For beef.....	51
Pan cakes, See Griddle cakes		For pork.....	50
Parsnips	76	Green tomato mince meat.....	97
Pastry for pie.....	155	Green tomato pickle.....	96, 97
Pastry for tart or custard.....	155	Green tomato soy.....	102
Pastry, Puff.....	155	Martynias	102
Peach a la Paris.....	151	Mixed.....	97, 98, 99, 101
Peach Pudding.....	138, 139	Mustard	98
Peach Sauce.....	105	Peaches, Spiced.....	105
Peach Sherbet.....	223	Sweet pickled.....	105
Peach Shortcake.....	139	Pears, Spiced.....	106
Peaches, Spiced.....	105	Pepper relish.....	104
Peaches, Sweet pickled.....	105	Piccalilli	95
Pears, Baked.....	64	Spiced canteloupe.....	103
Pears, Spiced.....	106	Peaches	105
Penna. German dishes. 228-237		Pears	106
Apple Butter.....	231	Sweet pickle for all fruit... 94	
Beef pot roast.....	230	Sweet pickled canteloupe.....	103
Beef roll "Rollardin"	231	Sweet pickled peaches.....	105
Corn meal mush.....	231	Sweet pickled watermelon.....	103
Crullers	234	Virginia cabbage.....	98
Crumb pie.....	237	Watermelon, Sweet pickled.....	103
Doughnuts.....	232, 233	Pie	155-166
Fastnachts.....	234, 235	Ambrosia custard.....	162
Fat cakes.....	232	Apple custard.....	163
Funnel cakes.....	236	Butter scotch.....	164, 165
German potato soup.....	230	Caramel	165
Hot slaw.....	231	Carrot custard.....	164
Lemon toast.....	232	Cheese custard.....	164
Molasses crumb cake.....	237	Chocolate	161
Onion cake.....	228	Chocolate custard.....	161
Pigs in blanket.....	229	Cinnamon	165
Potato dumplings.....	228	Cocoanut custard.....	159
Sauerkraut	228	Cream	161
Sausage, Lean.....	230	Crumb.....	162, 163, 237
Scrapple	229	Custard	
Schmeltz noodles.....	229	Apple	163
Schmier kase.....	237	Carrot	164
Schneckenhaus ln	236	Cheese	164
Schnitts and knep.....	230	Chocolate	161
Snow balls.....	234	Cocoanut	159
Tangled jackets.....	232	Egg	162

Lemon	156, 157	Pudding	132
Pineapple	164	Apples, Baked	140
Pumpkin	160	Float	140
Egg custard	162	Rice	133
Jelly	164	Stuffed with nuts	140
Lemon	156 8	Tapioca	133
Cheese	222	Ash bolton	142
Custard	156, 157	Baked	132
Meringue	156	Batter	132
Rhubarb	166	Berry or cherry	138
With two crusts	158	Blackberry	136
Mince meat	155, 156	Blackberry mush	136
Green tomato	97	Boiled	132
Mock cherry	163	Bread	134
Montgomery	163	Brown Betty	143
Pastry for one pie	155	Cherry	138
Pastry, puff	155	Chocolate	151
Pineapple custard	164	Cracker	135
Puff paste	155	Cottage	135
Pumpkin	159, 160	Cream	143
Custard	159	Dark	142
Rhubarb	166	Delicate	149
Sugar crumb	163	Dried apricot	139
Sweet potato	160	Fruit	140
Pies, See also Tarts		Gelatine	152
Pigs in a blanket	30, 229	Hasty	142
Poison, Antidotes for	258	Huckleberry	136, 137
Pone, Corn, See Corn meal bread		Indian	136
Pop overs	130	Lady finger	143
Pot roast	55, 230	Orange	149, 151
Potato	65-69	Peach	138, 139
Browned	68	Philadelphia	132
Croquettes	67	Plum	142
Dumplings	228	Prune	141
Escalloped	66	Queen of	134
Escalloped with eggs	66	Raspberry	137
French fried	66	Rice	133, 134
Fricassee	67	Tapioca	132
Fritters	67	Tapioca apple	133
Hashed browned	66	Whortleberry	141
Lyonnais	67	Pudding sauce, See Sauce	
Majors white	65	Puff paste	155
Pockets	116	Puffs	129, 130, 144, 145
Puree	14	Punch, See Beverages	
Soup, German	230	Quail on toast	43
Salad	85	Rabbit, Fried	43
Saratoga chips	66	Raccoon, Miles Sterners roasted	44
Potatoes, Sweet		Raisin bread	108
Candied	68	Cake	181
Croquettes	68	Muffins	129
Glazed	69	Puffs	129
Pie	160	Tea	247
Puffs	69	Raspberry pudding	137
Preserves, See Conserves		Shortcake	137
Prune pudding	141	Vinegar	247
Whip	148		

Relishes, See Pickles		Celery and pepper	88
Rhubarb conserve	222	Stuffed	88
Fizz	249	Twenty-four-hour	91
How to can	217	Waldorf	90
Pie	166	Winter	90
Rice apples	133	Salad dressing	82
Croquettes with orange sauce	80	French	82
Fritters	80	French with Roquefort cheese	82
Pudding	133, 134	Fruit salad dressing	83
Spanish	80	Mayonnaise without oil	82
Rolls	112	Sally Lunn	130
Barrington rusks	113	Salmon chops	22
Cinnamon buns	114	Croquettes	21, 22
Cinnamon rolls	115	Devised	23
Finger	112	Loaf	23
French	112, 113	Pudding	23
Hot	112	Salad	84
Lebanon rusks	113	Salsify	77
Milk	111	Sand tarts	202
Parker house	112	Saratoga chips	66
Potato pockets	116	Sandwiches	122
Potato rolls	115, 116	Cheese	123
Puffs	129	Dainty	122
Raisin puffs	129	Mint cucumber	122
Vienna	111	Olive and celery	122
Rolls, See also Biscuits, Bread, Cinnamon cake		Peanut	123
Rusks, See Rolls		Sauce	
Rusty gas stove, Treatment for	258	Brown	34
Salads	83-93	Cherry	104
Asparagus	87	Chocolate	147
Vinegarette	87	Coffee	147
Banana	90	Cranberry	35
Beet	87	Cream	34
Cabbage	85, 86	Creamy	147
With boiled dressing	86	Egg	34
Cheese and nut	92	Drawn butter	33
Cherry and nut	92	Hard	146
Chestnut	93	Lemon	146
Chicken	83	Meringue	147
Egg	87	Mint	33, 34
French fruit	91	Peach	105
Fruit	91	Plum	105
Fruit and nut	90	Tomato	35
Fruit with dressing	92	White	33, 251
Nut	93	Sauerkraut	228
Pineapple	90	Sausage, Lean	230
Potato	85	Sausage seasoning	50
Salmon	84	Schmier kase	237
Shrimp and tomato	89	Schneckenhaus'ln	236
Surprise	89	Schnitts and knep	230
Sweetbread	84	Scones, Scotch	203
Tomato and celery	89	Scrap cakes	54
And shrimp	89	Scrapple	229
Aspic	88	Shad, Baked	20
		Planked	20

Sherbet, See Ices		Stew, Bellevue.....	250
Short cake		Irish.....	48
Peach.....	139	Sweetbreads	
Raspberry.....	137	Broiled.....	251
Strawberry.....	137	Fried.....	48
Shrimp and tomato salad...	89	Salad.....	84
Shrimp wiggle.....	27	Stewed.....	47
Sick, Cookery for.....	261, 262	Sweet potatoes, See Potatoes,	
Slaw, Cream.....	86	Sweet	
French.....	86	Tangled jackets.....	232
Hot.....	231	Tapioca	
Snow balls.....	234	Apple.....	133
Soup		Jelly (for sick).....	247
Asparagus.....	13	Pudding.....	132, 133
Bean.....	9	Tar stain, Removal of.....	258
Bouillon.....	250	Tarts	
Calf's head.....	11	Chocolate.....	162
Cider.....	9	Lemon.....	158
Chicken corn.....	15	Pastry.....	155
Clam chowder.....	10	Tea	
Corn.....	14, 15	Cake.....	121, 201
Cream of celery.....	13	Punch.....	248
Cream of corn.....	15, 17	Stain, To remove.....	257
Cream of pea.....	9	Terrapin soup.....	17
Cream of tomato.....	13	Tobacco stain, To remove...	257
Egg.....	9	Tomato	
Green corn.....	15	And celery salad.....	89
Maryland terrapin.....	17	And shrimp salad.....	89
Mock bisque.....	18	Aspic.....	88
Mock turtle.....	17	Catsup, See Pickles	
Mutton broth.....	17	Celery and pepper salad..	88
Noodle.....	16	Salad.....	88
Oyster.....	16	Sauce.....	35
Potato puree.....	14	Soup.....	12, 13
Potato, German.....	230	Tomatoes, Fried.....	73
Rivel.....	11	Escalloped.....	73
Stock.....	8	Tongue, Baked.....	55
Thickening for.....	8	Turkey, See Fowl	
Tomato.....	12, 13	Turtle soup.....	14
Turtle.....	14	Veal	
Vegetable.....	14	Cake.....	56
Spanish cream.....	153	Croquettes.....	45, 57
Spareribs.....	48	Cutlets.....	56
Spinach.....	75	Loaf.....	47
Spoon bread, See Corn meal		Pie.....	56
bread		Pressed.....	46, 57
Squash, Fried.....	75	Vegetable soup.....	14
Squirrel pot pie.....	44	Vegetables, Time for cooking	65
Stains, Removal of.....	257, 258	Vegetables, See names of	
Strawberry		special Vegetables.	
Conserve with pineapple..	220	Wafers, See Cakes, Small	
Frozen.....	223	Waffles.....	125
Honey.....	219	Wedding anniversaries.....	253
Ice cream.....	226	Welsh rarebit.....	252
Preserves.....	219	White sauce.....	33, 251
Shortcake.....	137	Zitterling (Soupe).....	237

1870
1871
1872
1873
1874
1875
1876
1877
1878
1879
1880
1881
1882
1883
1884
1885
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135

