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+ Our Daily Bread;

— OR —

Common Sense ††

†† Cook Book.

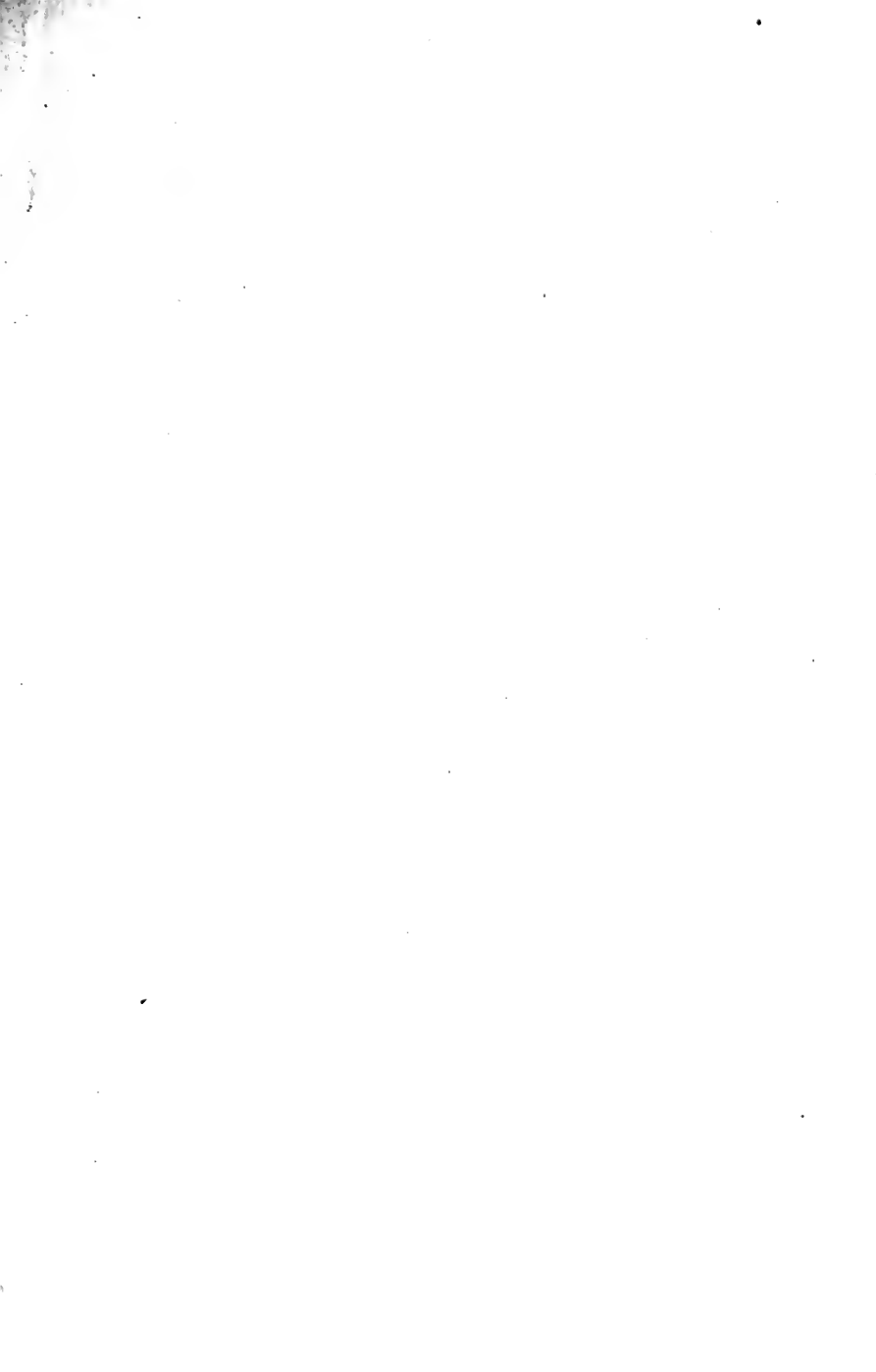


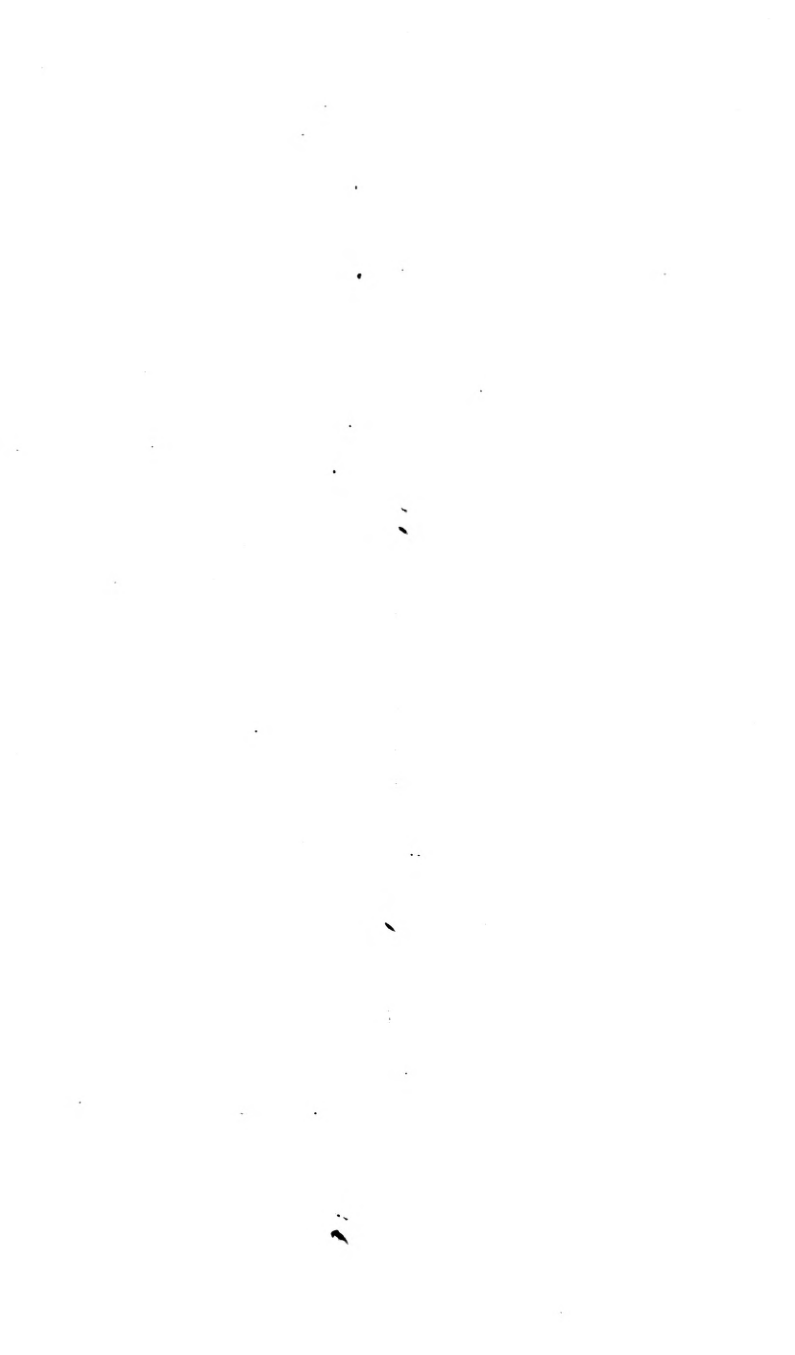
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UNITED STATES OF AMERICA.





OUR DAILY BREAD;

OR,

COMMON SENSE COOK BOOK.

Compiled and Published by the Ladies' Aid Society
of the

SECOND UNIVERSALIST CHURCH,

CHICAGO, ILL.

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"SHE LOCKETH WELL TO THE WAYS OF HER HOUSEHOLD, AND EATETH NOT THE BREAD
OF IDLENESS." —SCRIPTURE.

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CHICAGO:

JAMESON & MORSE, PRINTERS.

1883.

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CHURCH, CHICAGO, 1883.

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PREFACE.

THIS little book is designed to be what its title imports, a common sense guide in the preparation of our daily food. Since the table occupies so prominent a place in the necessities of life, and colleges for instruction in cooking are being established, it is eminently proper that every woman, and especially house-keepers, should strive to excel in the *cuisine* mysteries; for cooking is a science, as well as an art, and ought to be ranked with printing, engineering and sculpture, and the like professions, that require apprenticeship and diligent study. What is worth doing at all is worth doing well. We commend the motto: "Eat to live, rather than live to eat."



SOUPS.

ADVICE IN MAKING SOUP STOCK.

Take a piece of meat weighing about five pounds (a neck or shoulder piece), adding one quart of water for every pound of meat, boiling one hour for each pound of meat. Cook very slowly. Do not add any water while cooking. Remove the meat and let the liquor stand over night. Skim off the fat, and place the remainder of the stock in a stone jar ready for use.—L. A. S.

ANOTHER.

Take the middle or shank bone of beef, boil four to six hours (skim well when it begins to boil). Having about four quarts of stock left when done, take the bones out and put away to cool. (If you like you can leave a few pieces of the meat.) When cold skim off the fat that rises on the top, and your stock will be ready for use.—MRS. WARNE.

POTATO SOUP.

Take six large potatoes; when thoroughly done, put them through a colander. Put back in a kettle, add one cup cream, three pints of milk, $\frac{1}{4}$ lb. butter. Use a little flour for thickening, if you desire. Put in parsley and celery if you like. Season to taste, and strain all through a sieve and serve hot.

ANOTHER.

One quart of milk, six potatoes peeled and boiled, one cup of butter; season with salt and pepper to taste. Pour on the potatoes the boiling milk, stirring it well, and strain through a sieve. Beat up an egg and put in the tureen. After the soup is strained heat it again, as it cools in straining, and add five cents' worth of parsley.—MRS. S. WHELOCK.

ANOTHER.

Four quarts of water, one quart of sliced potatoes, one-half cup of butter, one and one-half pints of milk. Boil the potatoes in the water, then add the milk. Make the dumplings with two eggs, one cup of sweet milk, one-half teaspoonful of salt, soda the size of a pea; mix stiff with a spoon, and when the potatoes are done drop in the dough, with a spoon, in very small pieces. Be sure to have the soup boiling, or the dumplings will be heavy. Cook fifteen minutes.—MRS. WARNE.

POTATO SOUP WITH STOCK.

Take five pounds of soup meat, a large bunch of soup vegetables, and put in a little more than three quarts of water. Let this come to a boil, then place on the back of the stove to simmer about three hours and a half. Allow this stock to become cold, then remove all grease. Strain two quarts of stock, and add one quart of milk and one-half pint of cream, six large potatoes, after boiling them soft and grated through a colander, half cup of butter, two tablespoonsful flour, pepper and salt to taste. Let all come to a boil, and strain into the soup through a wire sieve. Take one slice of bread, cut thin and toast; cut into cubes about one-half inch in size, put in wire basket, and fry in boiling hot lard. Drain a few minutes, then put them in tureen before pouring in the soup. These may be used or not, to taste.—MRS. HIGGINS.

WHITE SWISS SOUP.

Take three pints of rich soup stock, beat up two eggs, two tablespoonsful of flour, and one cup of milk; pour this slowly through a sieve into the boiling stock; add salt and pepper to taste, and, if you like, a tablespoonful of chopped parsley. Pour the whole once again through the sieve into the soup tureen.—MRS. O. C. FORDHAM.

TOMATO SOUP.

A dozen ripe tomatoes cooked until tender; then rub through a sieve. In the meantime boil one-third of a cup of rice until tender; have boiling a quart of milk; put into this a dessert-

spoonful of butter, then add the tomatoes and rice. Do not let it boil after you put in the tomatoes and rice, as it will curdle; salt and pepper to taste.—MRS. G. W. HIGGINS.

ANOTHER.

One quart of milk, one large coffee cup of cooked tomatoes, one tablespoonful of butter, one-half of a teaspoonful of soda; salt and pepper; six small crackers, rolled. Stir in the soda, and when the tomatoes stop foaming, add the milk and seasoning.—MRS. GEORGE MATTHEWS.

ANOTHER.

One quart can of tomatoes to one and one-half quarts of boiling water; strain through a colander; when cool, add one quart of milk; butter, salt, pepper to taste; roll twenty-four oyster crackers fine and add to the soup. Let this come to a boil, and serve immediately.—MRS. JAMES SPINK.

ANOTHER.

One quart can of tomatoes, two heaping tablespoonsful of flour, one teaspoonful of salt, one teaspoonful of sugar, one pint of hot water. Let tomatoes and water come to a boil; rub the flour, butter, and a tablespoonful of tomatoes together, stir into the boiling mixture, and add seasoning. Boil all together fifteen minutes, then put through a sieve. Serve with toasted bread cut in slices, buttered; cut in squares, put into a pan buttered side up, and browned in a quick oven.—MRS. F. H. COBB.

ANOTHER.

Take four quarts of the same stock, two-thirds of a can of tomatoes; thicken with flour and water stirred to the consistency of cream, and cook one hour.—MRS. WARNE.

BLACK BEAN SOUP.

One quart of black beans soaked over night; drain off this water, and add one gallon of cold water, two pounds of salt pork, enough pepper to suit the taste. Boil moderately until the beans are entirely cooked to pieces. If desired, it can be strained. Slice two lemons, place in the tureen, and pour the soup over them.—MRS. STOWE.

BEAN SOUP.

Soak a quart of beans in cold water over night. In the morning drain off the water and wash them, then put them into the soup kettle with five quarts of good beef stock, first removing all the grease. Set it where it will boil slowly four hours, or until the beans are all boiled to pieces. Before serving put in a can of tomatoes, season with salt and pepper; strain through a wire sieve. In winter it will keep for several days.—MRS. WILLARD WOODARD.

ANOTHER.

Take one pint of beans and soak over night; drain off the water, and add four quarts of stock like the above. Cook two hours, and season with pepper and salt.—MRS. WARNE.

BARLEY SOUP.

Boil one cupful of barley in three pints of clear stock until reduced to a pulp, pass it through a fine sieve, return to the fire, and add stock enough to make it of the consistency of cream; season with celery and salt. When it boils up, remove from the fire, and stir into it the yolk of an egg beaten up with a cup of cream or milk, add a piece of butter, and serve with small slice of toasted bread.—MISS GIBSON.

VEGETABLE SOUP.

One pint of vegetables, including turnips, carrots, parsnips and celery, all chopped fine in a tray. Boil (in water enough to cover them) until tender, then add one quart of rich stock; season with salt and pepper; boil a few minutes and serve with the vegetables.—MRS. WILLARD WOODARD.

ANOTHER.

Take four quarts of the stock, one-fourth head of cabbage, one carrot, one turnip, one medium-sized onion, one small tomato or a little tomato catsup, two potatoes. Cook one hour, then take one egg, rub dry in flour with the hand to make it fine, drop in the soup, and cook all together fifteen minutes. Season with salt and pepper, when about half done, to suit the taste.—MRS. WARNE.

GUMBO SOUP.

Take a fowl of good size, cut it up, season with salt and pepper, and dredge it with flour. Take the soup kettle and put in it a tablespoonful of butter, one of lard, and one of onion, chopped fine. Next fry the fowl till well browned, and add four quarts of water. The pot should now (being well covered) be allowed to simmer for two hours; then put in twenty or thirty oysters, a handful of chopped okra or gumbo, and a very little thyme, and let it simmer for a half hour longer. Just before serving it up add about half a tablespoonful of feelee powder and a little cayenne pepper.—MRS. F. E.

NOODLE SOUP.

Take four quarts of stock, then take three eggs and a little salt; mix with flour as stiff as can be rolled; roll thin as a knife blade; divide in three parts; flour it well and roll up tight as you can, and cut crosswise, very thin, and shake out into rings. Season the stock with salt and pepper, and have it boiling hot, and drop in the noodles. Cook half an hour or less.—MRS. WARNE.

ANOTHER.

Take a nice chicken and boil it until tender. In the meantime take two eggs, two tablespoonsful of sweet milk, a little salt; mix them with the flour quite stiff; divide this mixture in four cakes and roll very thin, then spread over paper to dry a couple of hours; then roll up and cut very fine. When the chicken is done take it out. There should be two quarts of liquor, to which add the noodles, cooking five minutes. Take the chicken, flour it, and fry in butter and lard, and you will have mock spring chicken.—MRS. G. W. HIGGINS.

DUMPLINGS FOR SOUP.

One tablespoonful of butter stirred to a cream; add to this the whites of two eggs and yolk of one, well beaten, and flour enough to make a stiff batter. Season with sage, summer savory, or sweet majoram (nutmeg, if preferred), then drop teaspoonsful into the soup about ten minutes before serving.—MRS. JAMES TAYLOR.

MILK SOUP.

Four large potatoes, two leeks, two ounces of butter, three tablespoonsful (heaping measure) crushed tapioca, one pint of milk. Put the potatoes and leeks, cut into four pieces, in the saucepan with two quarts of boiling water, and the two ounces of butter, a teaspoonful of salt, pepper to taste. Boil one hour, then run through a sieve and return to the saucepan; add the milk, sprinkle in the tapioca, let it boil fifteen minutes, and serve.
—MISS GIBSON.

MOCK TURTLE SOUP.

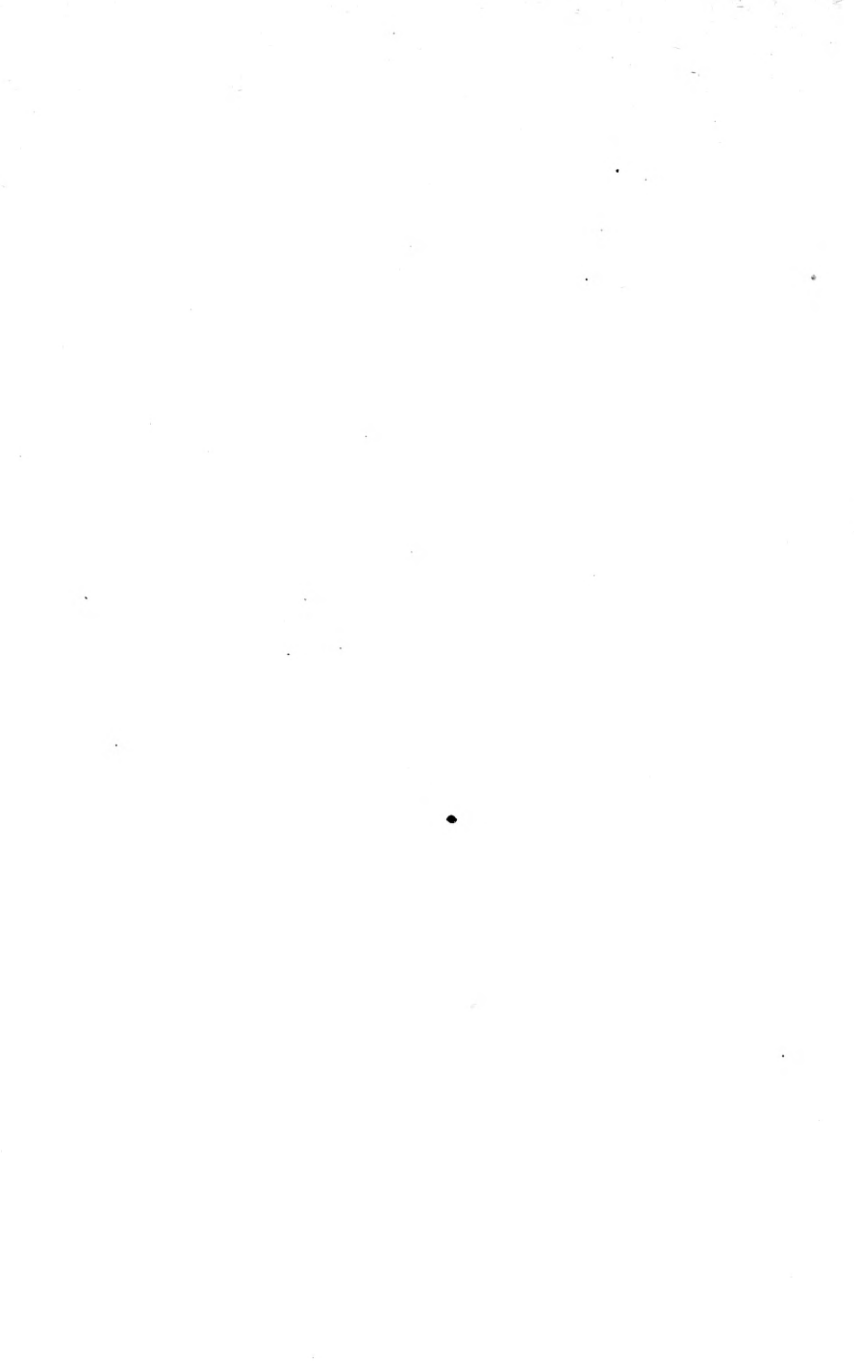
Take a calf's head, feet, and liver; cleanse them thoroughly, and separate, putting in the pot a small piece of salt pork and a turnip. Cook the head and feet three hours, the liver, pork, and turnip two; when done, remove to a platter, and serve with boiled potatoes and drawn butter. This is usually served the first day. On the next day take the liquor, put in a soup kettle, take four onions, which should be sliced and cooked tender in some water; then add to the liquor (which will be jellied), carefully cut from the bones, small pieces of meat, and put in the kettle, also, a little salt, ground cinnamon, cloves, nutmeg, black and red pepper, and enough flour to thicken it. Just before serving add a bit of butter, a little sugar, and a glass of sherry wine.
—MRS. C. A. MORSE.

POTAGE—AUX-POIREAUX.

Take two leeks (the white and the green), cut them up and fry them about ten minutes in two tablespoonsful of butter; to this add one dozen small potatoes; place on the top of this, one and one-half slices of bread, and cover the whole with water, letting it boil until the potatoes are done; then remove the bread, mash the potatoes, adding stock (which should be made the day before) sufficient to make as much soup as desired, letting it boil three-quarters of an hour. On adding the stock put in, three tablespoonsful of barley, which has been previously washed and swelled sufficiently by putting it in cold water and setting it on the back of the stove, where it will cook slowly. Season with salt and pepper to taste.—A. B. H.

OYSTER SOUP.

To one quart of oysters take one pint of water and one quart of milk. When scalding hot add a large piece of butter, one-half dozen rolled crackers, and salt to taste. Put in the oysters when the milk is scalding hot. Let all scald, but not boil. In using canned oysters, strain off the juice before putting in the soup.—
MRS. LEARY.



MEATS.

ROAST BEEF.

Take an eight-pound roast; flour the bottom of the pan; place in the beef; sprinkle salt, pepper, and a little flour over the top. Place in a hot oven, without any water, allowing fifteen minutes to each pound of meat for roasting. Just before removing from pan put a little water in to make the gravy.—L. A. S.

ROAST VEAL.

If your veal be the loin, cook in the same manner as beef. If the fillet, stuff and bake in same manner.—L. A. S.

SMOTHERED BEEF AND ONIONS.

Take a nice round or sirloin steak, leaving the fat on. Cut in two pieces and place on the bottom of dish, with a thick layer of sliced onions, seasoned well with salt and pepper. Then put the other piece of steak over it, and a layer of onions, the same as before. Rub a piece of butter about the size of a walnut in flour and put between layers. Put a heavy plate on the layers and cover tightly. Then put on the back of the stove and let it cook slowly four or five hours. Then it is ready to serve.—MRS. WELLES.

LAMB OR MUTTON ROAST.

Roast the same as beef. If your roast be a fore quarter, remove the bones and stuff.—L. A. S.

ANOTHER.

Place a five-pound leg in a dripping pan; salt, and pour over it one quart can of tomatoes, and roast three hours and a half. Baste often, with the tomatoes in the pan. After removing the roast, strain the gravy; thicken with flour; salt and pepper to taste.—EDITH F. GREENE.

ROAST PORK.

Choose a nice piece for roasting, cut a slit lengthwise underneath and fill with onion, chopped fine. Season with salt, pepper, and sage, and place in a dripping pan, with one onion sliced on the top. Sprinkle over a little salt and pepper, and put a little water in the pan, and bake.—MRS. TAPPER.

ROAST HAM.

Take a twelve-pound ham; wash well. Make a thick dough of water and flour; cover the ham and place in a pan, without any water, and bake four hours. Then remove from the oven and take off the skin and paste. Then take powdered cracker and cover the ham. Place in the oven for an hour.—MRS. WILLARD WOODARD

BAKED TENDERLOIN.

Place in an earthen dish some tenderloin, cut in small pieces, in a little water. Sprinkle with pepper, salt, and summer savory. Repeat in layers until the dish is full. Wet some bread crumbs, season with salt, pepper, and small pieces of butter and summer savory. Bake.—MRS. TAPPER.

TOAD-IN-THE-HOLE.

Make a batter of three eggs, one quart milk, and flour enough to make the batter the consistency of cream. Grease your pan, and, when hot, pour in the batter. Take two pounds sausage, prick them with a fork, and place them in the batter. Bake in a hot oven one-half hour. To be eaten hot.—MRS. O. L. FORDHAM.

BEEFSTEAK SMOTHERED IN OYSTERS.

Broil your beefsteak as usual. Take one pint of solid oysters, place in a dish with butter, pepper, and salt; cover well and place in the oven. When the oysters crack open, turn them over the beefsteak and serve hot.—MRS. J. H. KENDALL.

FRIED LIVER.

Cut calf's liver into thin slices; place in a dish and pour boiling water over. Remove and dry with a cloth. Season with

pepper and salt, and dredge with flour. Have ready some sliced bacon; fry it a nice brown. Remove the bacon and put in the liver. Plenty of fat must be used.—MRS. O. L. FORDHAM.

FRIED VEAL.

Scald the veal with boiling water. Remove at once, and dry with a cloth. Season with pepper and salt, and dredge with flour. Fry in hot drippings or lard.—MRS. SAMUEL MITCHELL.

TO FRY VEAL CUTLETS.

Roll your cutlet first in cracker crumbs and then in egg. Place in a frying pan sliced salt pork, and when done remove and put in the cutlet. The salt pork drippings will cook the cutlet.—L. A. S.

ANOTHER.

Place the cutlets in a dry spider; salt, pepper, and cover tightly. Cook slowly until done; remove to a plate. Put butter in the spider to heat. Dip the cutlets in beaten egg and roll in cracker crumbs, and fry a nice brown in the butter.—MRS. GEO. MATTHEWS.

HOT POT.

Two and one-half pounds of lamb chop, three good-sized onions peeled and sliced, and some pared potatoes. Place a layer of potatoes and onions in the bottom of a four-quart baker, dredge with flour; pepper and salt. Next a layer of meat cut into pieces about an inch and a half square, seasoned with pepper and salt. Continue this until the meat is all used. Have for the top layer potatoes cut in quarters, making an oval top. Cover with water and cook two hours in a hot oven.—MRS. SAMUEL MITCHELL.

COOKED CORN BEEF.

Place your meat in boiling water; boil gently three or four hours, never letting it stop boiling. If water is required, add boiling water. Skim thoroughly. Let it remain in the liquor until cold.—MRS. HILTON.

BOILED LEG OF MUTTON WITH CAPER SAUCE.

Place the leg of mutton in boiling water, with a little salt (allowing fifteen minutes to the pound, and this will be rare); if wanted to be well done, allow more time.

SAUCE FOR THE SAME.—Take one tablespoenful of butter, two of flour, a pinch of salt; mix thoroughly, then add a tablespoonful of cold water, and pour in boiling water and boil five minutes; then add one or two tablepoonsful of capers, according to fancy.
—MRS. TAPPER.





FOWLS.

CHICKEN POT-PIE.

When the chicken is properly prepared by washing clean and cutting the joints apart, cook in plenty of water (a little more than enough to cover it). Skim carefully when it first commences to boil. Cook until tender, then season with pepper and salt; then pare and quarter a few potatoes and put them in to boil; then drop in the dumplings, made and cut out like baking powder biscuit, and cook ten minutes. They should be covered up tightly when boiling. They will be light if properly made. Too long cooking makes them heavy. When done, take them up with a fork and put them around the platter, and lay the potatoes and chicken on. If the gravy should be properly seasoned with salt, pepper, and butter, and thickened with flour and poured on the platter, it makes a very nice dish.—MRS. WOODARD.

ANOTHER.

Boil the chickens until very tender, putting in a few slices of salt pork. When done, make a crust like baking powder biscuit, leaving out all shortening. Make as soft as can be handled, and cut in small pieces. Pour off the gravy, leaving just enough to keep the chicken from scorching while the dumplings are cooking. Put your crust on the top of the chicken, being careful not to let them settle in the gravy. Cover tightly, and let them cook fifteen or twenty minutes. When done, dish out on a large platter, placing the chicken in the center. Pour over the gravy.—MRS. LEARY.

BROILED QUAIL.

Broil like beefsteak, or smother like chicken.—L. A. S.

SMOTHERED CHICKEN.

Split your chickens open on the back and lay in a dripping pan. Dredge with flour; pepper and salt; spread with butter, and place a little water in the pan. Set in the oven and baste often. When a fork enters easily, take them from the pan. Thicken the gravy with cream and flour.—MISS GIBSON.

JELLIED CHICKEN.

Boil the fowl until it will slip from the bones, letting the water be reduced to about one pint in boiling. Pick the meat from the bones in good-sized pieces, taking out the gristle, fat, and bones. Place in a wet mold. Skim the fat from the liquor. Add to the liquor, butter, pepper, and salt to taste. Take your bones and place back in the liquor; simmer one hour; add more butter, and pour the liquor over the chicken. Place a weight upon it until cold.—L. A. S.

ROAST TURKEY.

Roast a large turkey four hours in a slow oven; baste it with the water in the pan, and prick it to let the oil out. After it has been in the oven two hours, make an incision between the legs and body to let the blood out, and finish basting that way.—MRS. HILTON.

TURKEY DRESSING.—Take a loaf (or part of a loaf) of baker's bread and rub fine; then take one small onion and chop fine, one egg, and a large lump of butter; wet the bread with milk sufficient to moisten, and use a little sage, salt, and pepper for seasoning.—MRS. HILTON.

CHICKEN PIE.

For a pie baked in an ordinary pan use three good-sized chickens and a little salt pork, sliced thin. Cook and season, thickening the gravy (of which have an abundance) the same as for fricasseed chicken. Line the sides only of the pan with pie-crust, etc., made like biscuit, with baking powder. Pour in the chicken (taking out the larger bones). Cover the top with a generous layer of oysters, then cover with crust. Bake slowly one hour.—MRS. C. B. KIMBALL.

FRICASSEED CHICKEN.

Boil the chicken until tender, then take it out and strain through a colander. Slice and fry brown in pork fat or nice drippings, then serve with the soup, seasoned with pepper and salt and thickened with flour. A small piece of salt pork adds much to the flavor, and care should be taken to let it brown well, or it will lose its flavor.—MRS. WOODARD.

FISH.

Fish should be fresh and always well cooked. Never soak fresh fish in water unless frozen. If it smells fishy you may depend it is stale. In hot weather clean ready for cooking, and then put it on the ice until needed, but never salt it; it makes it taste old. In *boiling*, always put in cold water; add a little salt and vinegar. Twenty minutes will cook two pounds. It looks nicer boiled with head and tail on. Serve with sauce.

To *fry*, dredge lightly with flour, dip in beaten egg, roll in cracker crumbs, and fry in very hot lard. Slices of lemon improve it.

To *broil*, rub over with melted butter, and broil whole, if possible—using a wire broiler; it can be turned without breaking.

To *bake*, stuff with a dressing, as for poultry, and sew it up. Lay strips of salt pork over it sprinkled with pepper, salt, and flour. Bake in a hot oven; baste often in water and melted butter.—MRS. WILLARD WOODARD.

CODFISH.

Take the boneless fish. First pick it up fine with the fingers (never cut it), put in a spider filled with cold water, and let it get hot (never boil it—it makes it tough); then drain off the water and fill a second time. When it becomes hot strain off the water, put in milk, and thicken with flour; let it just come to a boil, when remove from the fire; put in a small piece of butter. When eggs are cheap I beat up two or three very light, stirring in rapidly while hot.—MRS. WILLARD WOODARD.

BOILED SALT MACKEREL.

Freshen as above, put in spider, covering with cold water, boiling until the thick part is soft. Serve with butter and cream.—MRS. W. WOODARD.

FRIED EELS.

After they are skinned remove head and tail. Cut in pieces from two and one-half to three inches in length. Pour boiling water over, letting stand until it cools; drain, and pour boiling water the same as before, letting it cool. Remove from the water, roll in corn meal, and fry in plenty of hot lard until well done. They make a very nice dish.—MRS. W. WOODARD.

FRIED SALT MACKEREL.

Two large mackerel, soaked over night, previously cutting off their heads. In the morning wash and drain, and cut lengthwise and crosswise, making four pieces in each. Roll in sifted flour and fry in hot drippings. Heat the milk (or cream) and butter, and pour over after it is placed on the platter.—MRS. W. WOODARD.

BOILED FISH WITH PARSLEY SAUCE.

Select a nice firm fish (trout is the best), tie in a cloth so it will not break; let the water boil, with a little salt, before putting in the fish, and allow ten minutes to the pound. Make a sauce of drawn butter, and add some fine chopped parsley, and serve hot.—MRS. TAPPER.

QUICK AND NOVEL WAY TO FRESHEN SALT MACKEREL.

Wash and lay in sour milk four or five hours. Remove, and, after washing, cook in the usual manner.—MRS. HURLBURT.

BAKED WHITE FISH.

An excellent method of preparing this is to take two or three pounds of fish. After it is thoroughly scaled and boned, grease a baking pan, to prevent it sticking. Place the skin side down, and lay three or four slices of salt pork on the fish, and bake one hour, or until nicely browned on top. Garnish with sprigs of parsley and currant jelly.—MRS. L. B. JAMESON.

BAKED SALT CODFISH.

One pint of codfish, two pints of mashed potatoes, one pint of milk, one-half cup butter, three eggs, and salt and pepper to suit

taste. Pick up the fish fine, and soak or wash in cold water a few minutes only. Mash your potatoes fine; beat your eggs light, mix with the seasoning thoroughly, and bake in a moderate oven forty-five minutes. With lovers of fish this makes a nice dish.—MRS. WOODARD.

BAKED FRESH TROUT.

Clean and dry your fish with a cloth; prepare stuffing of bread crumbs; add a well-beaten egg, and season with salt and pepper. A small piece of salt pork, chopped fine, adds much. After filling the fish with dressing sew it up tight. Bake in a quick oven one hour; baste in butter with hot water. Serve with gravy with thickening of flour.—MRS. WOODARD.

FRESH HADDOCK CHOWDER.

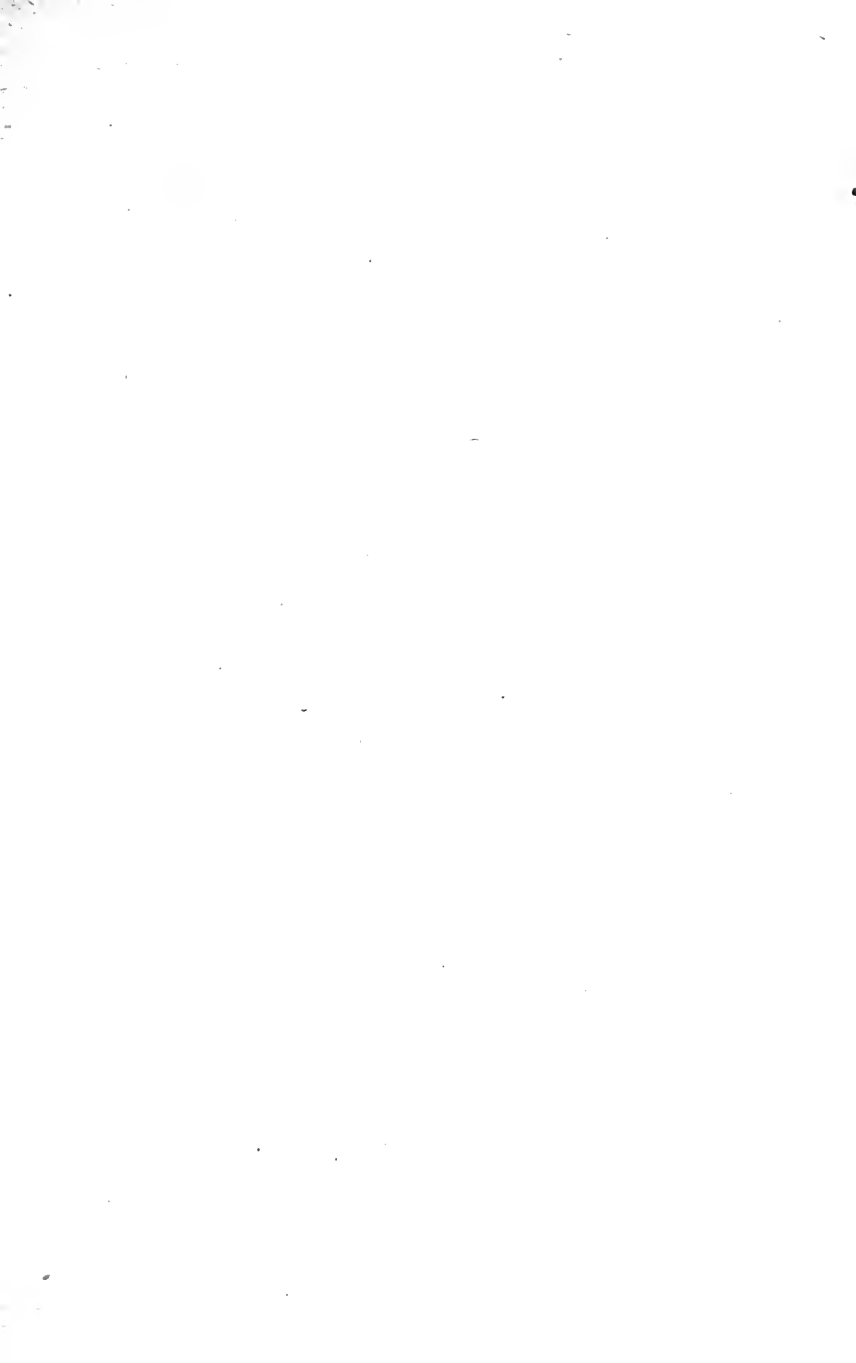
Cut a haddock into pieces about an inch thick, roundways. Place slices of salt pork in the bottom of kettle, and fry brown, after which take out the pork and cut in very small pieces, leaving the fat in the kettle. Put in a layer of fish, a layer of crackers (soaked first in cold water), some of the pork, an onion chopped fine, with pepper and salt; second layer, repeat as above; cover with water and cook thirty minutes, after which, if too thin, thicken with flour. The same recipe can be used with potatoes, if you wish.—MRS. W. WOODARD.

CLAM CHOWDER.

Four dozen clams chopped fine, after draining the juice out; one-half pound salt pork, cut in small squares and fried brown; three pints of sliced potatoes; three good-sized onions, sliced. Put the fried pork with the fat in the bottom of the kettle, then add a layer of potatoes, a layer of clams, a layer of onions, with plenty of salt and pepper between each, and pour over the whole the juice of the clams, and boiling water to well cover the whole. Boil until the potatoes are soft, then add two quarts of milk and a layer of crackers; when just ready to boil, put in one spoonful of butter, remove from stove, and serve hot. A cod or haddock chowder can be made in the same way.—MRS. L. B. JAMESON.

FRESH FISH CHOWDER.

Take three pounds of fish, one full quart of potatoes, six slices of salt pork, eight Boston crackers; salt and pepper to taste. Get a Mackinaw trout, scale and wash clean, slicing roundways. Pare and slice the potatoes about as thick as you would to fry. Split open the crackers and swell in cold water, using just enough water to cover them. Fry the pork a nice light brown, and place in the bottom of the kettle; then a layer of potatoes and fish—season each layer on the fish; then a layer of crackers, and so on until you have used all your ingredients. This will make a dinner for six persons. Cover with hot water, and cook forty-five minutes moderately. When done, put in a piece of butter the size of an egg. A cup of sweet cream adds much to its flavor. Serve hot.—MRS. W. WOODARD.





OYSTERS.

FRIED OYSTERS.

Take the New York counts, drain them through a colander, dip into a well-beaten egg, then in cracker crumbs, and fry in hot lard. They will not require salt. Serve hot.—MRS. WOODARD.

ROAST OYSTERS.

Put one quart of large fresh oysters in a basin with the liquor, and let come to a boil. Season with salt, pepper, and a large tablespoonful of butter. Serve on buttered toast.—MRS. WOODARD.

ESCALOPEO OYSTERS.

Butter the bottom of your dish to prevent from sticking. Roll your crackers, putting a layer on the bottom of your dish. Take your oysters out on a fork, so as to avoid pieces of shell. Have the oysters cover the cracker. Add salt, pepper, and small pieces of butter, then a layer of crackers, then oysters, same as before, and so on until within one niche of the top of the dish, having the top layer of crackers, after which cover the whole with milk. Cook forty-five minutes in a quick oven. If they look too dry on top pour over a little milk with butter melted in it.—MRS. WOODARD.

ANOTHER.

One pound of oyster crackers, one cup of milk, one cup of butter, two quarts of solid meat oysters (not drained), and salt and pepper to taste. Put a layer of crackers in the dish first, then oysters, putting in the seasoning and butter between each layer. Repeat this until your material is all used, and over the last layer (which should be of crackers) put small bits of butter, and cook until done.—MRS. WARNE.

FRICASSEE OYSTERS.

Lay fifty oysters on a cloth to dry. Butter, the size of a small egg, browned in a frying pan. Put in the oysters. As soon as they begin to cook, pour in one teacupful of milk, in which has been mixed a tablespoonful of flour and a little salt and pepper. Let this boil up; then take from the fire, and add a well-beaten egg. Pour over hot buttered toast, on a hot platter.—Mrs. D. S. PARKHURST.

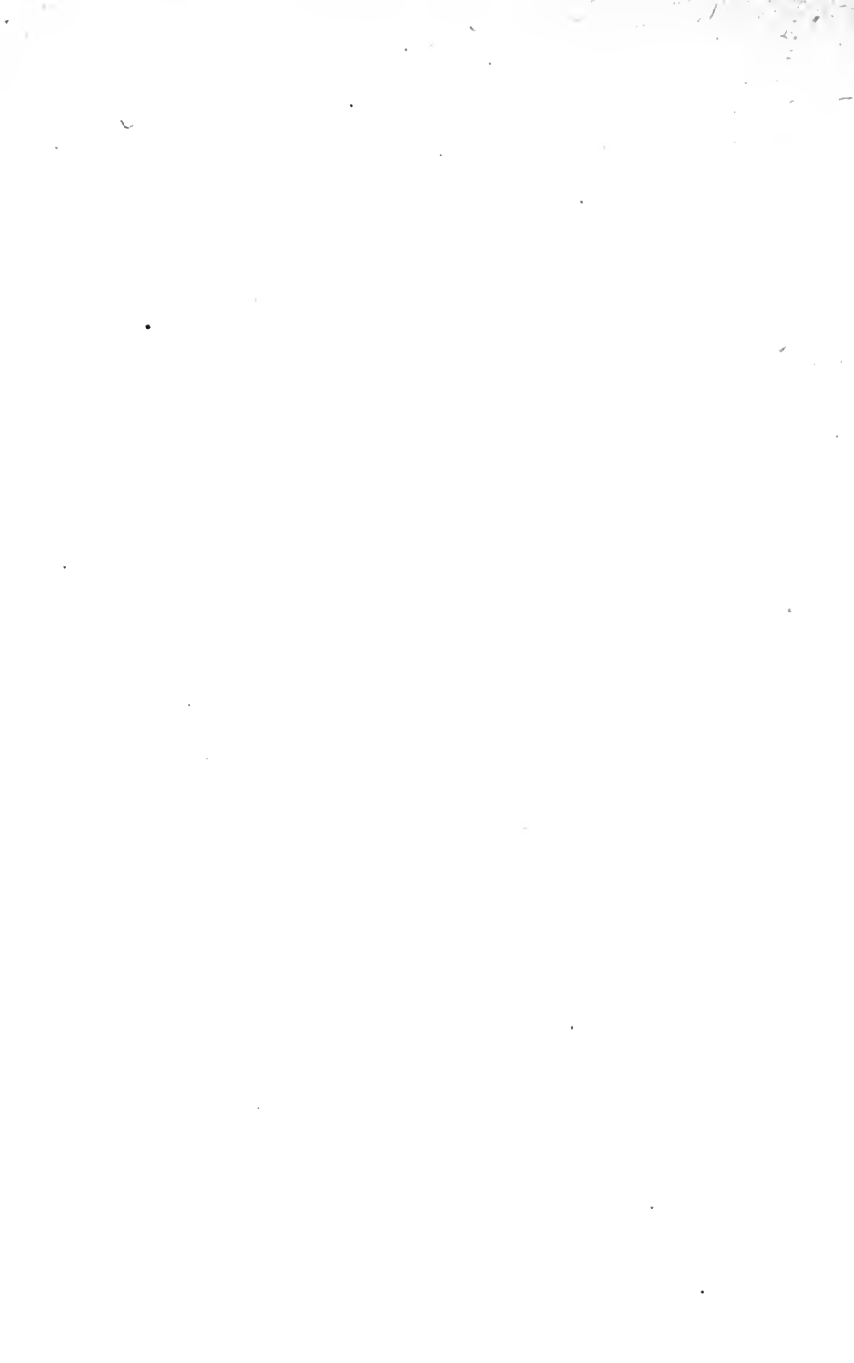
OYSTER PATTIES.

Heat the oysters and liquor as they come from the can, then take out the oysters and add the yolks of eggs to the liquor (allowing one yolk to every dozen oysters); salt and pepper to taste. Make a crust, same as for pie, and line muffin rings with the crust, cut out some tops and bake separately; put the oysters back into the liquor and heat them (not boil), then fill the rings, putting over the tops, and send to the table hot.—Mrs. MOYER.

OYSTER CHOWDER.

Place two slices of salt pork in a kettle and fry, then skim out the scraps, adding one quart water and one onion, sliced. Boil ten minutes (keeping the vessel tightly covered), after which add salt and pepper to taste, and one and one-half pints of sliced potatoes. Cook until done, when one quart of oysters (which have been previously put in enough water to cover them, and have come to a boil), should be added; also one pint of milk. Let this all come to a boil, and just before serving take four Boston hard crackers, split and butter them, and add to the chowder. This will be sufficient for a family of four or five persons.—Mrs. H. P. PARKHURST,





VEGETABLES.

POTATOES A LA CREME.

Put into a sauce-pan two tablespoonsful of butter (an iron spoon that is used in cooking), two teaspoonsful of flour, salt, pepper, and a tablespoonful of chopped parsley; stir them together, adding a good half cup of cream or milk. Set the sauce-pan on the stove, and sti constantly until it boils; then add some cold potatoes cut in slices or squares, and cook the whole until the potatoes are well heated through, serving hot. This is a good way to use up cold potatoes, and, if rightly prepared, is very nice.—MISS GIBSON.

ESCALOPED POTATOES.

Pare and slice raw potatoes thin (about one-eighth of an inch in thickness), drain or wipe them dry, then butter well any ordinary earthen pudding dish, place a layer of the sliced potatoes, sprinkling over a little salt, pepper, and bits of butter; then put in two or three tablespoonsful of milk, dredging over a little flour; add another layer of potatoes in the same manner, and so on until the dish is filled. There should be enough milk to see it, but not cover the potatoes. Put a liberal amount of butter on the top, putting it on in bits so it will brown nicely, and bake in a hot oven until the potatoes are done.—MISS GIBSON.

ESCALOPED TOMATOES.

Take a dish holding about two quarts and rub butter over the sides and bottom. Then roll crackers and put a layer on the bottom, then a layer of tomatoes, peeled and sliced; sprinkle pepper and salt and small pieces of butter over the tomatoes. Repeat about three times, leaving the tomatoes at the top. If the tomatoes are juicy they will need no water to moisten them; if not, a little water should be added.—MRS. WOODARD.

BAKED TOMATOES.

Cut large ripe tomatoes in halves and place in a dripping-pan. In each half put a small piece of butter, season with salt and pepper, dredge with cracker crumbs, and bake about fifteen minutes.—MRS. T. F. LAWRENCE.

FRIED TOMATOES.

Slice and peel; beat up one egg; dip each slice in the egg, then in rolled cracker, and fry in lard; pepper and salt to taste.—MRS. O. C. FORDHAM.

MACARONI.

Take about one-half pound of Italian macaroni, break it into strips about three inches or so long, put it into a vessel with a teaspoonful of salt, cover it with cold water and let it boil until perfectly tender, then drain. Take a shallow earthen dish, butter it well, put in the macaroni (and just here I always taste it to see if it is salt enough; if not, add to taste;) and enough hot milk so you can see it in the dish, but not cover it; put over small bits of butter and enough grated cheese to cover it, then place in a hot oven and cook twenty or thirty minutes, as may be required. This is a very nice dish with roast beef.—MISS GIBSON.

BOSTON BAKED BEANS.

Take three pints of beans; soak over night, and in the morning rinse thoroughly. Place them in a kettle of warm water, bringing them to a boil for about five minutes. Again pour the water off the beans through the colander; then put them again into the kettle with fresh water, seasoning with one and one-half pounds of salt pork, three tablespoonsful of New Orleans molasses, a little cayenne pepper (salt, if needed). Let it all boil for about twenty minutes. Have ready a jar, with cover. Pour in the beans, with the broth. Scarify your pork (your butcher will do that for you), lay it on top of your beans, cover over, and put them in a warm, steady oven for ten or twelve hours. Add water two or three times while baking. Pour them out on a platter. Never use a spoon, as that crushes them.—MRS. ANNA E. MORSE.

BAKED BEANS.

One quart dry white beans, one full pound of fat salt pork, two large tablespoonsful molasses, one teaspoonful of salt, one-half teaspoonful baking soda. Pick over and wash the beans, then soak over night in cold water enough to keep them covered. In the morning put them in a kettle with fresh cold water, and boil until you can mash them with a spoon. Then strain through a colander and pour them in a bean-pot. Wash and scrape the rind of the pork, cutting it in creases about one-fourth of an inch apart, and put in the center of the beans. Dissolve the soda in hot water and pour in the beans; also the molasses, with a little salt, if needed. Cover the whole with boiling water, and bake in a moderate oven four or five hours. Long cooking improves them.—MRS. W. WOODARD.

EGG PLANT.

Peel and slice an egg plant; put on in cold water; boil until tender, then drain, mash fine, and season with salt and pepper; add one beaten egg and one tablespoonful of flour; make into small cakes and drop into hot, scalding lard. Some think it best to allow the egg plant to stand in salted water before boiling.—MRS. G. W. HIGGINS.

ANOTHER.

Take an egg plant, peel and cut it in thin slices, cover a good-sized open dish with the slices, and sprinkle salt over them; then add another layer, sprinkling over more salt, and so on until you have used up all the slices of egg plant; then cover this with cold water (putting a plate on the top to keep the slices in the water), letting it stand until the water is dark and of a purplish hue, when it can be taken out and drained. Then take a spider, let it get hot, put in butter enough to fry it until it is tender and well browned. Place on a dish, and, if it is not too salt, put more butter on it.—MISS GIBSON.

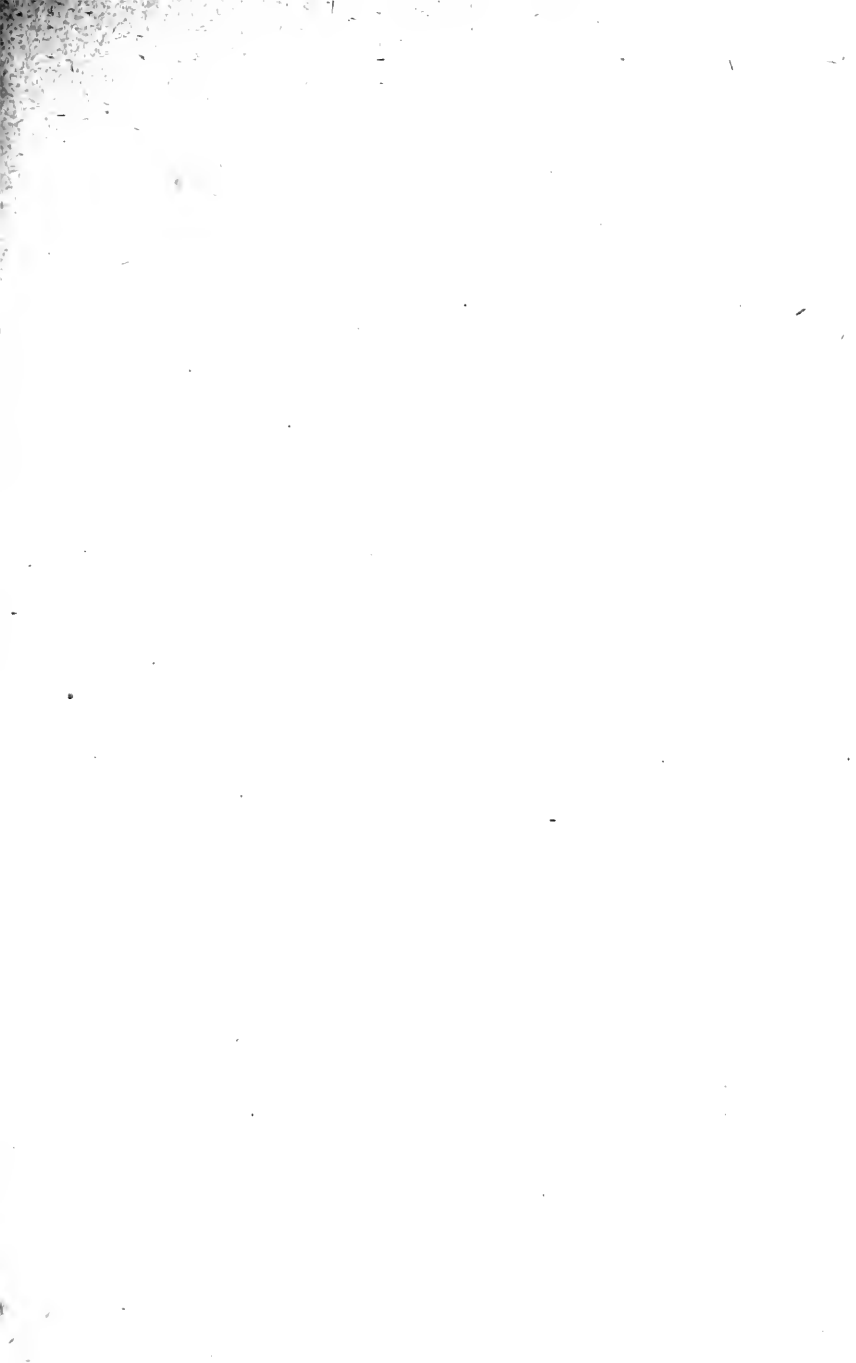
ASPARAGUS AND EGGS.

Cut the tender part of two bunches of asparagus into pieces half an inch long and boil, in just enough water to cover, about

twenty minutes; drain till dry, and put into a sauce-pan containing a cup and a half of rich drawn butter. Heat together to a boil, season with salt and pepper, pour into the dish they are to be in, which should be buttered; then break half a dozen eggs over the surface (be careful not to break the yolk), a small piece of butter on each, sprinkle with salt and pepper, and put in the oven until the eggs are set.—MRS. G. W. HIGGINS.

ESCALOPED ONIONS.

Boil, until tender, six large onions, then separate them with a spoon, placing a layer of bread crumbs and onions, alternately, in a buttered pudding dish; season with salt, pepper, and butter; moisten with milk, and put in the oven to brown.—MRS. HILTON.





ENTREES.

CALF'S LIVER AND HEART HASH.

Take a good-sized liver and heart, boil them tender, then add four onions, and chop together fine; then put it back in the liquor that it was boiled in and let it simmer for an hour; season with butter, salt, and pepper. A little parsley, added just before taking up, is liked by some.—MRS. WELLS.

FORCE MEAT BALLS.

One cup of raw veal, chopped fine; one cup of cracker crumbs, one tablespoonful of butter; salt and pepper; mix well, make into small balls, roll in egg, and fry brown.—MRS. GEORGE MATTHEWS.

FRICASSEED TRIPE.

Buy the honeycombed tripe, cut it in narrow strips, cover with water or milk, a good piece of butter rolled in flour; season with salt and pepper to taste; two good-sized onions, sliced. Let simmer slowly for one hour, and serve hot, garnished with parsley.—MRS. O. C. FORDHAM.

SWEETBREADS SERVED WITH PEAS.

Put them in cold water for about an hour as soon as they come from the market, then in salted boiling water, letting them boil until they are thoroughly tender, when they should be taken out and immediately plunged in cold water for a few moments, to make them firm and white. Remove the skin and little pipes and put away until you are ready to prepare your meal, when they should be put in a stewpan; add more salt, if necessary; pepper and butter; cover with milk and flour enough to make a gravy. The peas should be cooked separately, and, when done and ready to serve, place the sweetbreads in the center of the dish and pour the peas around them.—MISS GIBSON.

FRIED SWEETBREADS.

Let them lay in slightly salted water for three hours, then take them out and dry them on a cloth; split them and dip them in a beaten egg, then in cracker crumbs, and fry slowly in hot lard for about fifteen minutes.—MRS. WHEELER.

MOCK DUCK.

Two pork tenderloins cut so as to lay flat; sew together and stuff, and roast one and one-half hours.

STUFFING.—Three fourths of a cup of bread or cracker crumbs, one teaspoonful of sage, a little salt, pepper, and butter.—EDITH F. GREENE.

ANOTHER.

Take pork tenderloins and split them lengthwise; sew together, leaving one end open to fill with a dressing of oysters, rolled cracker, butter, pepper, and salt, the same as for turkey dressing; then sew the end and bake, in a slow oven, one hour and a half. Round beefsteak may be substituted for the tenderloins; also any kind of dressing preferred.—MRS. O. C. FORDHAM.

VEAL LOAF.

Three pounds raw veal, one-half pound raw salt pork, chopped fine; three soda crackers, rolled fine; two eggs, one teaspoonful each of pepper and salt, a little sage. Make in a loaf and baste, while baking, with water and butter size of an egg. Cover the outside of the loaf with some of your rolled cracker. Bake about three hours. Cut in thin slices and eat cold.—MRS. W. McFARLAND.

PRESSED BEEF.

Take three or four pounds of beef cut from the round, and a medium-sized soup bone. Cook together until the meat drops from the bone. Put salt in while cooking. Cook the water away except enough to moisten the meat. Take out the bones, separate the meat, season with pepper, place in a deep dish; turn over the meat in the water in which it was cooked. Turn a plate over the meat, put a heavy weight on, and let stand until thoroughly cold. Slice thin when served.—MRS. PARKHURST.

BEEF PIE.

One and one-half pounds round steak; put it in and boil three hours, letting the water boil away until there is about one quart of gravy. Thicken this with one and one-half tablespoonsful of flour; season with pepper and salt. Put in a two-quart earthen dish and cover the top with a nice biscuit crust. Bake twenty minutes.—MRS. McFARLAND.

VEAL PIE.

Boil about three pounds of nice lean veal. When thoroughly cooked remove bones and fat, season, and make a nice gravy. Cover the bottom of an earthen dish with a layer of the veal, then a layer of raw potatoes, sliced thin; then another of sliced tomatoes, and last one of veal. Cover the whole with a soft crust made like biscuit, only stirred stiff. If properly seasoned and cooked this is a nice dish.—MRS. C. B. KIMBALL.

WHITE HASH.

Take cold chicken or turkey, take off the skin, mince the meat very fine; season with salt and cayenne pepper. Put the skin and bones into a sauce-pan with a sliced onion, a *bay leaf*, and a little salt. Let it stew for half an hour, then strain it and add the hashed meat, and let the whole stew for a few minutes. Before serving, stir in one-half cup of cream, in which has been rubbed smooth (to thicken it) a little corn starch. Serve on thin slices of toast.—MISS GIBSON.

POTATO PUFF.

Take cold meat—roast beef, mutton, or veal, and ham together—clear from gristle, cut small, and season with pepper and salt (and cut pickles, if liked). Boil and mash some potatoes, make them into a paste with an egg, and roll out, dredging with flour; cut round with a saucer, put some of the seasoned meat on one-half, and fold the other over like a puff, pinch neatly round and fry a light brown. This is a good method of warming up meat that has been cooked.—MRS. S. J. WHEELER.

CORN OYSTERS.

Take eight ears of corn, grate or cut very fine into a dish; to this add one well-beaten egg, a little salt, and soda about the size of a pea; mix well together with one teacup of flour, and fry like oysters, dropping it into hot fat by the spoonful.—MRS. C. A. MORSE.

CLAM FRITTERS.

For a family of five persons take one cup of milk, one egg well beaten, flour enough to make a stiff batter; then pour in one pint of chopped clams, add a little salt, and soda the size of a pea. Drop a tablespoonful of the batter in hot lard at a time.—MRS. C. A. MORSE.

GREEN CORN FRITTERS.

Twelve ears of corn, grated; four eggs, one tablespoonful of butter, salt, and a very little flour. Drop a spoonful of the batter into boiling lard.—MRS. W. MOYER.



BREADS.

MARYLAND BREAD.

One pint of milk, two well-beaten eggs, butter the size of an egg (melted), one cup of sugar, salt and yeast; mix with a spoon to a stiff batter—not as stiff as bread, but so you can pour it in the pan; when perfectly light add a little soda, and let it rise until an hour before tea time, then bake in a deep tin like a loaf cake. Put the loaf whole on the table, and cut it with a sharp knife as you eat. Reliable.—MRS. C. A. MORSE.

CORN BREAD.

One cup sweet milk, one egg, one tablespoonful melted butter, two tablespoonsful sugar, two teaspoonsful baking powder, two cups corn meal, a little less than one cup flour. Pour into a hot greased tin and bake one-half hour.—M. M. BRIDGE.

ANOTHER.

Two tablespoonsful of brown sugar, one tablespoonful butter, two eggs; stir all together; add one cup sweet milk, three teaspoonsful baking powder, three-fourths of a cup of corn meal, and flour enough to make it quite stiff.—MRS. WELLS.

MOTHER'S BROWN BREAD.

Three pints of corn meal, two pints of rye meal, one cup of New Orleans molasses, two cups of sour milk, one teaspoonful of soda, one quart of warm water, a teaspoonful of salt; mix well together, and bake from three to four hours in a moderate oven.

STEAMED BROWN BREAD.

One quart corn meal, one pint flour, one cup molasses, one quart sweet milk, two teaspoonsful soda, dessert-spoonful salt. Steam three hours and bake one half hour.—M. M. BRIDGE.

BOSTON BROWN BREAD.

One quart sweet milk, two-thirds of a cup of molasses, one egg, one heaping teaspoonful saleratus, one teaspoonful salt, one pint rye meal, two pints of Indian meal. Steam two hours and bake one half hour.—MRS. S. J. WHEELER.

FLORA'S GRAHAM BREAD.

One quart of Graham flour, one pint of sour milk, one teaspoonful of soda, one teaspoonful of salt, one teacupful of New Orleans molasses; mix well together, and bake in a moderate oven an hour.

GRAHAM BREAD.

One pint of warm water, one cup of wheat flour, one tablespoonful of scalded meal, one cup of bread sponge, one-half of a cup of molasses, a teaspoonful of salt, one-half teaspoonful of soda; then add as much Graham flour as can be stirred in with a spoon.—MRS. E. PARKHURST.

GRAHAM GEMS.

One cupful sour milk, one-half teaspoonful salt; one even teaspoonful saleratus, one tablespoonful sugar, a piece of lard half the size of an egg, one-third flour, and two-thirds Graham flour; mix to a stiff batter; heat your gem-pans hot before you fill. Bake twenty minutes in a quick oven.—MRS. S. J. WHEELER.

ANOTHER.

One cup of sweet milk, one pint of Graham flour, two teaspoonsful of baking powder, two tablespoonsful of melted butter. Pour into greased gem-pans, piping hot. Bake in a quick oven.—MRS. GEO. MATTHEWS.

MUFFINS.

Two tablespoonsful of sugar, two eggs, one coffee cup of milk, one quart of flour, one heaping teaspoonful of baking powder. Beat the eggs and sugar together thoroughly, adding the milk; then put the baking powder in the flour and sift the whole, putting in a little salt. This quantity will fill a dozen gem-pans, which should be well buttered and hot before filling.—MISS GIBSON.

MUFFINS RAISED WITH YEAST.

One quart of warm sweet milk, two eggs, one-half of a cup of yeast, a piece of butter the size of a walnut, a pinch of salt, and flour enough to make a batter as stiff as pancakes. Bake in muffin rings on a griddle. Very nice.—Miss GIBSON.

PECULIARS.

Two eggs, one pint of milk, one and one-half pints of flour, two teaspoonsful baking powder, with a pinch of salt. Bake in gem-tins, and have the tins hot before putting in the batter.—Mrs. WELLS.

JOHNNY CAKE.

One teacupful sweet milk, one teacupful buttermilk, one teaspoonful salt, one teaspoonful soda, one tablespoonful melted butter, enough meal to enable you to roll into a sheet half an inch thick. Spread upon a buttered tin, or shallow pan, and bake forty minutes. As soon as it begins to brown, baste it with a rag tied to a stick and dipped in melted butter. Repeat this five or six times, until it is brown and crisp. Break it apart instead of cutting up.—Mrs. S. WHEELOCK.

SALLY LUNN.

One small cup of butter, one cup of sugar, four eggs, two cups of milk, two teaspoonsful of baking powder sifted in flour, and enough flour to make a thin batter. Bake in a quick oven, in a shallow pan. To be eaten warm.—Mrs. E. H. LEARY.

PANCAKES FOR BREAKFAST.

One pint of corn meal, two pints of flour, and about one quart of warm water or milk, one-half of a teacup of yeast, and one teaspoonful of salt. If more convenient, can use compressed yeast by dissolving one-half of a cake in a little warm water, and put in the batter and set to rise over night.—Miss GIBSON.

CROQUETTS.

CHICKEN CROQUETTS.

To each pint of minced fowl add half a pint of cream; season with pepper, salt, and a little parsley. Heat together in a stew-pan; when boiling, thicken with a tablespoonful of flour and one of butter stirred to a smooth paste. Let it cook a few minutes, then stir in the well-beaten yolks of two eggs, and remove from the fire immediately. When cool, roll into forms about three inches long, coat with egg and cracker crumbs, and fry in a wire basket in smoking hot lard. Great care should be taken to have the mixture as soft and delicate as can be handled, and season with care.—MRS. G. W. HIGGINS.

RICE CROQUETTS.

Boil one cup of rice about two hours; when cool, stir in one egg, half a cup of sugar, about one teaspoonful of butter; roll into forms about three inches long, dip into the white of one egg and roll in cracker crumbs; place in a wire basket, and fry to a light brown in smoking hot lard. This makes a nice dessert when eaten with any kind of pudding sauce.—MRS. G. W. HIGGINS.

FISH CROQUETTS.

Take cold cooked fish and pick it from the bones, chop it fine; add salt, pepper, and milk enough to soften them. Roll first in egg, beaten light, then in cracker crumbs, and fry brown in hot lard.—MRS. WOODARD.

POTATO RISSOLES.

Mash potatoes; salt and pepper to taste; mix with one egg well beaten, roll into forms about three inches long, coat with egg and rolled cracker; fry in a wire basket, in smoking hot lard, till a light brown.—MRS. G. W. HIGGINS.

POTATO CROQUETTS.

Take six potatoes, cook soft, and strain through a colander; mix three eggs (one at a time) without beating, two tablespoonsful of bread crumbs, a little butter and salt in the potatoes; place over the fire, and stir just a few minutes. Set to cool, then roll into balls, and fry in hot lard. Nice breakfast dish.—Mrs. KENDALL.

E G G S.

SCRAMBLED EGGS.

Take six eggs and beat up with a tablespoonful of sweet milk, and add a little salt. Put a little butter in the frying-pan, and when it is hot turn the eggs in and cook one minute; stir while cooking.—MRS. PARKHURST.

BAKED OMELET.

Boil a pint of milk, and melt in it one teaspoonful of butter and one of salt; stir in a tablespoonful of flour, rubbed smooth in cold milk. Pour this on seven eggs, which have been beaten light; stir very fast; then pour the omelet in a hot buttered dish that will hold a quart. Bake twenty minutes in a quick oven. This is sufficient for seven or eight persons.—MILFORD.

EGG OMELET.

Take six eggs and beat them well, allowing one tablespoonful of milk to each egg, a little salt and pepper; then pour into a well-buttered spider. When almost done put it in the oven to brown; then put a platter on the spider, and deftly turn the whole upside down.—JANE.



RELISHES.

PICKLED OYSTERS.

To one gallon of oysters add one pint of water; scald them in a porcelain kettle (but not boil); add salt; then take them out with a skimmer and sprinkle them with whole pepper, allspice, and cloves; cover with cold vinegar, and, after standing three or four hours, pour off the vinegar and add fresh vinegar.—MRS. W. MOYER.

CHOW-CHOW.

Two heads of cabbage, two heads of cauliflower, one dozen cucumbers, six roots of celery, six peppers, one quart of small white onions; two quarts of green tomatoes; shave the cabbage, and the rest cut in small pieces. The cucumbers, peppers, and tomatoes should be put in salt and water over night, then drain, and cook each vegetable separately until tender, when they should be again drained and mixed together thoroughly. Put into a kettle two gallons of vinegar, one-fourth of a pound of mustard seed, one-fourth of a pound of dry mustard, one pot of French mustard, one ounce of whole cloves, two ounces of turmeric. Let it come to a boil, and pour this dressing over the chow-chow.—MRS. W. MOYER.

ANOTHER.

One quart of large cucumbers, peeled and cut lengthwise; one quart of small cucumbers, one quart of onions, one quart of string beans, one quart of green tomatoes, one large cauliflower, six green peppers, quartered. Put all in weak salt water for twenty-four hours, then scald in the same water.

FOR THE PASTE TO THE SAME.—Take six tablespoonsful of Taylor's mustard, one tablespoonful of turmeric, one and one-half cups of sugar, one cup of flour, two quarts of best vinegar. Cook slowly, and pour over the pickles hot.—MRS. WARREN.

BORDEAUX SAUCE.

One peck of green tomatoes, four small heads of cabbage, five onions, two red and two green peppers. Shave the cabbage and chop the rest; mix well together and cook a little while (there is generally a sufficient quantity of juice to cook it); then add three quarts of vinegar, two pounds of coffee sugar, one-fourth of a pound of white mustard seed, one-half pint of salt, one-eighth pound of whole allspice, and five cents' worth of celery seed. Boil one hour.—MRS. JAMES FERNALD.

CHILI SAUCE.

Twenty-four ripe tomatoes, peel and slice; twelve green peppers, chopped fine; eight large onions, chopped fine; eight tablespoonsful sugar, four tablespoonsful salt, four tablespoonsful ginger, four teaspoonsful cloves, nine tea-cups vinegar. Put all in a large vessel and boil two hours.—MRS. D. C. PERKINS.

ANOTHER.

Twenty-four ripe tomatoes, chopped fine; four large onions, chopped fine; six green peppers, chopped fine; three tablespoonsful salt, eight tablespoonsful brown sugar, six tea-cups vinegar. Season with cloves, cinnamon, ginger, and nutmeg. Cook slowly until done. Seal tight.—MRS. A. S. BAILEY.

ANOTHER.

Eighteen ripe tomatoes, three green peppers, one onion; chop the peppers and onion fine; two and one-half cups vinegar, three-fourths of a cup of sugar, three teaspoonsful salt, and one teaspoonful each of cloves and allspice. Cook one-half hour and seal tight.—MRS. E. PARKHURST.

TOMATO SAUCE.

Twenty-four ripe tomatoes, eight onions, four large peppers, six cups of sugar and eight cups of vinegar, four tablespoonsful of salt, two teaspoonsful of cloves, two of cinnamon. Boil onions, tomatoes, and peppers together (after chopping) two hours, then add the spices just before it is done and when it thickens.—MRS. C. A. MORSE.

SHIRLEY SAUCE.

Twelve ripe tomatoes, six onions, two red peppers, one cup sugar, one cup vinegar, two tablespoonsful salt. Chop tomatoes, onions, and peppers fine; add the rest. Boil two hours and bottle.—MRS. GEO. MATTHEWS.

MINT SAUCE.

Take two tablespoonsful of green mint, cut fine, add to it two tablespoonsful of sugar and half a teacupful of vinegar.—MISS GIBSON.

TOMATO CATSUP.

Boil the tomatoes until they can be rubbed through a sieve. To each gallon of pulp and juice add four tablespoonsful of salt, four tablespoonsful of ground pepper, three tablespoonsful of ground mustard, one-half teaspoonful of allspice (if you like), and one pint of vinegar. Boil until it thickens; strain through a sieve, and while hot put into bottles and seal.—MRS. W. McFARLAND.

ANOTHER.

One peck ripe tomatoes; cut out all poor spots and mash. Let it come to a boil and strain through a sieve. Then boil thick as desired, adding one cup sugar, black and cayenne pepper, salt, cloves, cinnamon, and ground allspice to suit the taste.—MRS. E. PARKHURST.

ANOTHER.

One-half bushel tomatoes, one quart of vinegar, three-fourths of a pound of table salt, one-fourth of a pound of whole black pepper, one-fourth of a pound of whole allspice, one ounce of whole cloves, two pounds of brown sugar, six large onions, sliced, two teaspoonsful (light measure) of red pepper, four teaspoonsful of ground mustard. Pour boiling water over the tomatoes so the skins can be easily removed, put them in the boiler, breaking them up in small pieces; add all the spices, vinegar, onions, and sugar, and let it boil from four to six hours, as may seem necessary, stirring constantly to keep it from burning; then strain through a sieve and bottle while hot.—MISS GIBSON.

CHERRY CATSUP.

Five pounds of stoned cherries, two pounds of brown sugar, one pint of vinegar, one tablespoonful of salt, one teaspoonful of pepper, and one teaspoonful of cloves. Cook two hours.—MRS. C. A. MORSE.

SPICED GOOSEBERRIES.

Eight pounds of fruit, four pounds of sugar, one ounce of ground cloves, one ounce of ground cinnamon, and one pint of vinegar. Boil four hours.—MRS. JAMES TAYLOR.

SPICED GRAPES.

Pulp seven pounds grapes; let them come to a boil; squeeze out the seeds and then add the skins, with three and one-half pounds of sugar, one pint vinegar, one-half ounce each of cloves and cinnamon, one tablespoonful allspice. Boil all together fifteen minutes.—MRS. E. PARKHURST.

GREEN TOMATO PICKLES.

Two gallons green tomatoes, sliced without peeling; twelve good-sized onions, sliced; two quarts of vinegar, one cup of sugar, two tablespoonsful ground mustard, two tablespoonsful black pepper, one tablespoonful allspice, one tablespoonful cloves. Slice the tomatoes and pour over them one cup of salt, and let stand over night. Drain them, and mix the other ingredients, and let them boil until tender. Stir often, to prevent sticking.—MRS. WHEELER.

CUCUMBER PICKLES.

Wash the cucumbers; make a weak brine of a handful of salt to a gallon and a half of water; when scalding hot pour over the cucumbers and cover. Repeat three mornings in succession, skimming thoroughly. On the fourth day scald enough vinegar to cover, adding a small piece of alum. When hot put in the cucumbers, letting them scald, *but not boil*. Skim them out and put them in a jar. Scald fresh vinegar, adding whole spices, to taste, and one ounce of white mustard seed, one red pepper, and while hot pour over and cover tightly.—MRS. E. H. LEARY.

PICKLED ONIONS.

In the month of September choose the small white round onions, take off the brown skin; have ready a nice tin stewpan of boiling water; throw in as many onions as will cover the top; as soon as they look clear on the outside take them up as quick as possible with a skimmer, and lay them on a clean cloth; cover them close with another cloth, and scald some more, and so on. Let them lie till cold, then put them in a jar, or glass bottles with wide mouths, and pour over them the best white wine vinegar, just hot but not boiling; when cold cover them. Should the skin shrivel, peel it off. They should look quite clear.—MRS. TAPPER.

PICKLED PEACHES.

Six pounds peaches. To every four peaches add three cloves and ten pieces of cinnamon two inches long. Steam the peaches until soft, then boil together one pint of vinegar and three pounds of sugar. Boil the peaches in the syrup about one minute. If necessary, boil the syrup a little longer.—MRS. A. M. WILLARD.

PICCALILLI.

One peck green tomatoes, eight green peppers, eight onions (if you like), two tablespoonsful allspice, two tablespoonsful cloves, two tablespoonsful cinnamon, one tablespoonful nutmeg. Slice the tomatoes, chop the peppers fine (and onions, if you use them); mix together; pour over them one cup of salt, in layers. Let stand over night, then drain dry. Scald two quarts vinegar, one pint sugar; put the whole together and boil fifteen minutes.—MRS. E. PARKHURST.

FRENCH COLD SLAW.

Chop half a cabbage and two onions together as fine as possible, and add the following dressing (cold) just before putting on the table: Two teaspoonsful of dry mustard, a pinch of cayenne pepper, one egg, three heaping teaspoonsful of sugar, one teaspoonful of salt, butter the size of an egg, one-half cup of cream or milk, small one-half cup of vinegar. Place on the stove and stir until it thickens.—MRS. WELLS.

DRESSING FOR COLD SLAW.

Yolks of two raw eggs, four teaspoonsful sugar, one tablespoonful butter, three or four tablespoonsful cream, one teaspoonful dry mustard, a little salt, one cup of vinegar. Heat all together and pour over the cabbage hot.—MRS. TALCOTT.

CABBAGE SALAD.

One head of cabbage, chopped or shaved, four eggs beaten well, one and one-half cups vinegar, a piece of butter the size of an egg. Boil these all together, and while hot put in a teaspoonful of mustard (raw), salt and pepper to taste, and when cool pour it on the cabbage.—MRS. A. E. CLARK.

ANOTHER.

One half of a medium-sized cabbage, one dessert-spoonful of salt, and a teaspoonful of pepper. Make a dressing of the following and pour over the cabbage, and stir thoroughly: Two eggs, one tablespoonful of oil, two-thirds of a cup of vinegar, one tablespoonful of sugar. Beat this thoroughly, then bring to a boil, stirring constantly.—MRS. WHEELER.

ANOTHER.

Two eggs, two tablespoonsful of sugar, two tablespoonsful of butter or oil, one-half cup sweet milk, well beaten with salt, pepper, and mustard to taste. Stir into one pint of boiling vinegar, and keep stirring until it boils again. Then cool and pour over very fine-sliced cabbage.—MRS. HILTON.

CHICKEN SALAD.

Boil two good-sized chickens until tender. Remove the skin, bones, and gristle, then cut or chop fine the white and dark meat, and add a tablespoonful of salt, mixing it in the chicken thoroughly. Cut off the white part of the celery, and cut it up in the same manner, using as much celery as you do chicken. Mix them well together, and, if necessary, add more salt. In this matter the taste must be the guide.

DRESSING.—Take the yolks of eight hard-boiled eggs. When cool mash them fine, adding three or four tablepoonsful of mixed

mustard, rubbing them together until they are a smooth paste; then add slowly four tablespoonsful of oil, rubbing until the mixture is as smooth as cream; then add, slowly, the vinegar, until the dressing is about the consistency of good thick cream. Chop the whites of the eggs and add to the dressing, then pour it over the salad, mixing it thoroughly and letting it stand an hour or so before using.—MISS GIBSON.

RIPE CUCUMBER SALAD.

Twelve large ripe cucumbers, six white onions and six green peppers, chopped fine; mix and stir into this one-half teacup of salt, and let it stand over night. In the morning drain dry, and add to it one-half teacup of mustard seed, one ounce of celery seed, and cover with strong vinegar, boiling hot. This will be ready for use in one month.—MISS GIBSON.

LOBSTER SALAD.

One head of lettuce, chopped fine and drained, one lobster (two pounds), chopped coarse. Take the yolk of one hard-boiled egg and rub it fine, then add one raw egg, one teaspoonful of ground mustard, same of pepper, one-half cup of melted butter, one-half cup of sugar, juice of one lemon, one tablespoonful of vinegar. Mix the lettuce and lobster well together and pour over the dressing.—MRS. J. B. LANARD.

MRS. TALCOTT'S SALAD.

One quart of well-boiled chicken, chopped; three quarts of celery and cabbage, chopped together; season with salt and pepper. Yolks of eight hard-boiled eggs mashed to a paste, using a few spoonfuls of cold water; a little salt, four tablespoonsful of made mustard, four tablespoonsful of melted butter, eight tablespoonsful of vinegar, salad oil or Durkee's salad dressing to suit the taste. One-half hour before using, mix the dressing with the chicken, celery, and cabbage thoroughly. Cut fine the whites of the eight eggs, and mix all together. Cabbage may be used without the celery by using more eggs and more of the salad dressing.

POTATO SALAD.

Cold boiled potatoes, cut in small slices or little squares, one little white onion sliced and laid through.

DRESSING.—One small teacupful of vinegar, one well-beaten egg, one teaspoonful of sugar and salt, butter the size of an egg. Stir this constantly, while cooking, until it thickens, then cool and pour over just before serving.—MRS. C. A. MORSE.

ANOTHER.

Take six or eight medium sized potatoes, boil them, and when cold cut in very *thin slices*. Boil two eggs, and when cold cut in slices also. Put a layer of potatoes in your dish, then a layer of the dressing and boiled eggs, and so on until you have exhausted your material.

DRESSING FOR THE SALAD.—Two eggs (beaten separately, then together), two teaspoonsful of made mustard, one teaspoonful of salt, a dash of cayenne pepper, one teaspoonful of sugar, three tablespoonsful of vinegar. Stir these together, then pour into the beaten egg, being sure to get it well mixed; then cook slowly until the dressing is the consistency of country cream, beating it hard. While it is cooling drop in slowly two tablespoonsful of melted butter, and beat until perfectly cold and smooth. When ready to pour over the potatoes, put in enough cream to make as thin as may seem desirable. This dressing may be kept for any length of time by keeping it air-tight and in a cool place.—MISS HATTIE CAREY.

I can recommend this recipe for dressing as very fine—one of the best I have ever tried.—MISS GIBSON.

SALAD DRESSING.

Two-thirds of a cup of vinegar, two teaspoonsful of mustard, one teaspoonful of pepper, two teaspoonsful of sugar, two teaspoonsful of salt, butter size of two eggs, one-half cup of milk. Mix the mustard, pepper, sugar, and salt with a little vinegar, beat three eggs to a froth, have the milk and vinegar both boiling; add eggs and seasoning, and remove from the fire.—MRS. F. M. COBB.

VEAL SALAD.

Take two pounds veal, after cooking. When done enough to break into pieces, chop after it is cold. Take four boiled eggs, beat the yolks up with six tablespoonsful of German mustard. Chop the whites with lettuce and celery, to taste; stir all together, and add salt the last thing. Ornament the top with celery and boiled eggs.—MRS. KENDALL.



CAKES.

ANGEL CAKE.

Whites of twelve eggs beaten to a stiff froth, two cups powdered sugar, one cup flour, one teaspoonful cream tartar. Sift flour, sugar, and cream tartar four or five times, and bake sixty minutes in an ungreased tin with a tube in the center.—Mrs. CLEMENT.

ANGELS' FOOD.

Whites of eleven eggs, one and one-half tumblers powdered sugar, one tumbler flour, one teaspoonful vanilla, one even teaspoonful cream tartar. Sift flour through flour sieve, then again through a much finer one, this time having the cream tartar sifted with it. Sift the sugar through a fine sieve once. Beat the eggs to a stiff froth, then let a second person drop in lightly first sugar, then flour, stirring the same way and as little as possible so as not to heat the cake; lastly the vanilla. Put immediately into an ungreased tin to bake. Do not look into the oven the first fifteen minutes. It should then be a light brown. Close the door without a jar. Bake in a moderate oven fifty minutes. Turn the pan, which should have feet, upside down to cool. Let it remain till ready to be used; it can then be removed by loosening around the sides with a knife. Break—never cut it. The tumbler for measuring should hold two and one-fourth gills.—Mrs. G. W. HIGGINS.

ANOTHER.

Put one fourth of a teaspoonful of salt into the whites of ten eggs and whip stiff. Beat into them one and one-half cups of granulated sugar sifted three times; then gradually add one cupful of flour that has been sifted six times, and with which one teaspoonful of cream tartar has been mixed; beat thoroughly, pour into an ungreased pan, and bake sixty minutes in a moderate oven. Flavor to your taste. Reverse the pan, when done, and let cool.—Mrs. WOODARD.

BANANA CAKE.

One coffee-cup flour, one teacupful sugar, three eggs, one teaspoonful butter, and three-fourths cup of milk.

FILLING.—Take three bananas, mashed, and put with one teacupful of powdered sugar.—MRS. WHEELOCK.

BLACK CHOCOLATE CAKE.

Two cups sugar, three-fourths cup butter, yolks of five eggs well beaten, whites of two eggs beaten to a froth, one half cake chocolate (grated), one cup sour milk, one teaspoonful soda, and two and one-half cups of flour.

FILLING FOR CAKE.—One pound powdered sugar wet with one teacupful cold water; beat the remaining three whites not very stiff, add the other half cake of chocolate (grated), boil until very thick, then add a grated cocoanut. This makes a large cake.—IDA McFARLAND.

BLACK FRUIT CAKE.

One-fourth pound butter, one pound brown sugar, one pound flour, three pounds raisins (seeded and chopped), two pounds currants, one pound citron, thirteen eggs (beaten separately), one cup Madeira wine, two cups brandy, one cup molasses, one large nutmeg (grated) two teaspoonsful cinnamon, one teaspoonful each of cloves and mace. Beat butter and sugar, then stir in one-fourth of the flour, whip the eggs very stiff and add gradually, then remainder of the flour, one-half at a time. After beating well add wine, brandy, and spices. Add the fruit gradually after mixing well. Bake slowly four hours.—MRS. D. C. P.

BREAD CAKE.

Two coffee-cups dough, two teacups sugar, one-half teacup lard, one half teacup butter, two eggs, one teaspoonful soda dissolved in milk or water, one-half teaspoonful cloves, one-half teaspoonful cinnamon, one-half teaspoonful allspice, one cup raisins, one cup currants. Mix well, raise, and bake.—MRS. M. M. BRIDGE.

BRIDGEPORT CAKE.

One cup butter, two cups sugar, one cup milk, three and one-half scant cups flour, two teaspoonsful cream tartar, one teaspoonful soda, four eggs, and nutmeg. Bake in two pans.—MRS. J. M. ARNOLD.

CHOCOLATE CAKE.

Two cups sugar, one-half cup butter, one-half cup milk, three and one-half cups flour, three teaspoonsful baking powder, and whites of seven eggs. Bake one-half of this like jelly cake; one-half cake of chocolate, grated. Put all the chocolate but three tablespoonsful in remainder. Bake like jelly cake.

CUSTARD FOR CAKE.—Use the yolks of seven eggs, three tablespoonsful sugar, three tablespoonsful chocolate, one pint sweet milk, two teaspoonsful vanilla. Let this stand in hot water until it thickens. When cool, spread between the layers.—M. M. BRIDGE.

COFFEE CAKE.

One cup butter, one cup cold coffee, one cup raisins, one cup currants, two cups brown sugar, three eggs, three cups flour, one teaspoonful soda, spices to taste.—MRS. WELLS.

COMMON CAKE.

One-half cup butter, two cups sugar, two eggs, one cup sweet milk, three cups flour, two teaspoonsful baking powder.—IDA McFARLAND.

CREAM PUFFS.

One pint of water with three-fourths of a cup of butter, boiled. Stir in one and three-fourths cups flour, then remove from stove and add five eggs, one at a time, without having beaten them, and one-half teaspoonful soda. Drop on a greased pan and bake, making round cakes.

FILLING.—Cook one quart milk, five eggs (well beaten), one and one-half cups sugar, two tablespoonsful corn starch flavor. When the cakes are cold cut open and fill. You will find them nearly hollow for the filling.—MRS. J. H. KENDALL.

COOKIES.

One cup butter, two cups sugar, three eggs, flour enough to stiffen, two teaspoonsful baking powder, one teaspoonful ginger, and one teaspoonful vanilla. Be sure not to use too much flour. It should be as delicate as can possibly be handled. Roll very thin and bake quickly.—MRS. G. W. HIGGINS.

ANOTHER.

Three eggs beaten light, one-half teacup of drippings and butter mixed, one cup sugar, two tablespoonsful of cream, vanilla to flavor, one teaspoonful cream tartar, one-half teaspoonful soda, and flour enough to roll. When rolled thin sprinkle with sugar, roll again, cut and bake in a quick oven.—MRS. J. H. KENDALL.

DELICIOUS CARAMEL CAKE.

One-half cup butter, one-half cup milk, one cup sugar, one and one-half cups flour, two eggs, and two teaspoonsful Royal baking powder.

DELICATE CAKE.

Two cups sugar, one cup of butter beaten to a cream, whites of four eggs, one cup milk, two cups flour, and two teaspoonsful of baking powder.—MRS. J. P. TAYLOR.

DOUGHNUTS.

One cup sugar, one egg well beaten, one cup sour milk, one teaspoonful soda dissolved in the sour milk, four cups sifted flour. Let them stand an hour in not too warm a place, then roll and cut, frying in hot lard.—L. A. S.

ANOTHER.

Two cups sour milk, two cups sugar (scant measure), three eggs, three tablespoonsful melted butter, one teaspoonful soda, salt, and nutmeg. Fry in hot lard.—MRS. C. A. MORSE.

ENGLISH WALNUT CAKE.

One and one-half cups sugar, one-half cup butter, two cups flour, three-fourths cup sweet milk, whites of four eggs, one teaspoonful cream tartar stirred in the flour, one-half teaspoonful soda dissolved in the milk. Add one cup of meats, chopped fine and floured.—E. H. LEARY.

FEATHER CAKE.

One cup sugar, two tablespoonsful butter; stir butter and sugar to a cream; one-half cup sweet milk, one-half teaspoonful soda, one teaspoonful cream tartar; flavor to taste. When used for a dessert make a sauce of one cup cream, the whites of four eggs beaten to a stiff froth, three tablespoonsful sugar. Beat all thoroughly together.—MRS. LEARY.

FIG CAKE.

One and one-half cups of butter, one cup of sugar, one cup of molasses, one cup of sweet milk, four and one-half cups of flour, five eggs, one teaspoonful of soda, one teaspoonful of cinnamon, one teaspoonful of cloves, one nutmeg, one pound of raisins, one pound of figs. Chop the raisins and figs, rub in flour, and add them last. Very good.—MRS. JAMES FERNALD.

FROSTING.

Two cups sugar, two-thirds cup of milk, butter size of a small egg; boil six minutes; flavor strongly with vanilla; beat until cold. Bake three layers, and spread between each layer and over the top.—MRS. COBB.

FRUIT CAKE.

One cup butter, two cups sugar, four eggs, one cup molasses, one cup sweet milk, four cups flour, one teaspoonful soda, one nutmeg, one teaspoonful of each kind of spice, four cups raisins, and one-half pound citron.—MRS. WHEELER.

GINGER SNAPS.

One cup butter, one cup sugar, one cup molasses, one-fourth tablespoonful ginger, one teaspoonful soda, and flour to make hard. Roll thin and bake.—MRS. E. PARKHURST.

ANOTHER.

One cup of lard, two cups of molasses (New Orleans). Boil molasses, and add the lard while hot. When a little cool add one even tablespoonful of ginger, one heaping tablespoonful of saleratus, one teaspoonful of salt. Stir till molasses foams; mix very stiff; roll only a portion at a time, as too much rolling makes it hard.—MRS. S. J. WHEELER.

HICKORYNUT CAKE.

One-half cup butter, one cup sugar, two cups flour, one-half cup sweet milk, the whites of four eggs, one and one-half teaspoonsful baking powder, one cup nuts, chopped a little, rub them in flour and add them last. Make one loaf.—MRS. JAMES FERNALD.

LEMON CAKE.

One-half cup butter, two cups sugar, two and one-half cups flour, one-half cup corn starch, one cup milk, whites of six eggs, two teaspoonsful baking powder. Bake in layers.

FILLING.—Two lemons (grated), two eggs, one and one-half cups sugar. Stir over the fire until thick, then spread your layers.—MRS. TAPPER.

LEMON JELLY CAKE.

One cup sugar, one-half cup butter, three eggs beaten light (whites and yolks separately), one-half cup sweet milk, two cups flour, two teaspoonsful baking powder; flavor with lemon. This will make four layers.

FILLING.—One cup white sugar, one well-beaten egg, one tablespoonful butter, rind and juice of one lemon. Boil until thick and spread between layers.—MRS. S. WHELOCK.

MARbled CHOCOLATE CAKE.

One cup butter, two cups sugar, three cups flour, with three even teaspoonsful of baking powder in it, whites of six eggs, and one cup milk; flavor with vanilla. After these are all thoroughly mixed take out one and one-half teacupsful, add to it seven tablespoonsful of grated chocolate, moistened with milk, and flavor with vanilla. Pour a layer of the white cake into the pan, then drop the chocolate batter with a spoon in spots, and spread the remainder of the white cake over it. This is very nice.—MRS. G. W. HIGGINS.

MOLASSES CAKE.

One cup sugar, one cup molasses, one-half cup sour cream, one-half cup butter, four eggs, and two and one-half cups of flour. Save the whites of two eggs for frosting. Flavor with vanilla and bake in jelly tins.—MRS. W. MOYER.

MOLASSES COOKIES.

Two and one-half cups molasses, one-half cup brown sugar, eighteen tablespoonsful melted butter, six teaspoonsful soda dissolved in six tablespoonsful of water, two teaspoonsful alum dissolved in six tablespoonsful of water, and flour enough to make a stiff batter. Roll out and bake.—MRS. W. MOYER.

MOLASSES LEMON COOKIES.

One cup of molasses, one cup of sugar, one cup of sour cream or milk, one cup of butter or lard, one teaspoonful (heaping) of saleratus, one-half teaspoonful of cloves, one tablespoonful of ginger, the grated rind of one lemon, and two eggs. Mix stiff with flour.—MRS. S. J. WHEELER.

NEAPOLITAN CAKE.

White Layers.—Two cups sugar, one-half cup butter, one cup milk, three cups flour, whites of four eggs, a small teaspoonful cream tartar.

Black Layers.—One cup brown sugar, one-half cup strong cold coffee, two eggs, one-half cup butter, one-half cup molasses, two and one-half cups flour, one and one-half cups stoned raisins, one cup floured currants, one teaspoonful each of soda, cloves, and cinnamon, and one-half teaspoonful of mace. Make a frosting of the whites of two eggs and some powdered sugar, to put between layers, alternating dark, then light.—MRS. G. W. HIGGINS.

ORANGE CAKE.

Two cups sugar, one-half cup water, one-half cup butter, yolks of five eggs, whites of three, one-half teaspoonful soda, one teaspoonful cream tartar, two cups flour, juice of one orange, and bake in layers.

FILLING.—Juice and grated rind of one orange, whites of two eggs beaten stiff with sugar. Spread between layers.—MRS. TAPPER.

ONE-EGG CAKE.

One egg (beaten light), one cup sugar and lump of butter size of egg, rubbed to a cream; one cupful sweet milk, two cups flour, two teaspoonsful baking powder.—MRS. J. H. KENDALL.

PLAIN CAKE.

One-half cup sweet milk, one-half cup butter, one and one-half cups sugar, two eggs, two teaspoonsful baking powder, one teaspoonful extract lemon. Bake one hour slowly.—MRS. E. PARKHURST.

PLUM CAKE.

One cup butter, one cup sugar, one cup molasses, one-half cup milk, three cups flour, two eggs, one-fourth teaspoonful soda, one-fourth teaspoonful cloves, cinnamon, and allspice. Put in as much chopped raisins, currants, and citron as will make the cake well filled with fruit. Bake in one deep pan.—MRS. ARNOLD.

QUINCY POINT CAKE.

One-half cup molasses, one-half cup sugar, one-half cup butter, one-half cup milk, one egg, one cup raisins, one-half teaspoonful soda, one teaspoonful cream of tartar.—MRS. J. P. TAYLOR.

ROCKY MOUNTAIN CAKE.

Two cups sugar, one half cup butter, the whites of six eggs, three cups flour, two teaspoonsful baking powder, one cup sweet milk, and bake in three quite deep jelly tins. Make a thin icing of the whites of three eggs and two cups of powdered sugar; let the sugar come to a boil in a half cup of water. After the eggs are well beaten, add to the boiling sugar and beat three minutes, then ice both sides of each layer.

FRUIT FOR THE FILLING.—Six large figs, one cup raisins, one-half cup of currants, one-half pound of dates, one-half pound of citron; chop all together very fine, and mix with it a small quantity of cocoanut, spreading it between layers. Spread the fruit and cocoanut on the top layer, and decorate with a half pound of blanched almonds,—MRS. JAMES FERNALD.

RAILROAD CAKE.

One-half cup butter, two cups powdered sugar, three cups flour, one cup sweet milk, three eggs, two tablespoonsful baking powder. This is an excellent recipe for layer cake. When baked in a loaf use raisins, citron, or lemon.—Miss GIBSON.

SODA BREAD CAKE.

One egg, one-third cup butter, one and one-half cups sugar, one cup sour milk, one teaspoonful soda, one cup fruit, three cups flour, one teaspoonful each of cloves, cinnamon, and allspice.—Mrs. KENDALL.

SOFT GINGERBREAD.

Two cups of molasses, two and one-half cups of sugar, two eggs, one teaspoonful of salt, one heaping teaspoonful of ginger, one-half cup of lard, one-half of a cup of butter, two teaspoonsful of saleratus, dissolved in two cups of boiling water put in last and stirred until it foams. Add flour to make a thick batter.—Mrs. S. J. WHEELER.

ANOTHER.

One cup molasses, one teaspoonful of ginger, one teaspoonful cloves; put butter size of an egg and one teaspoonful soda into a teacup and fill it with hot water; three scant cups of flour.—IDA McFARLAND.

ANOTHER.

One cup molasses, one cup warm water, three cups flour, one tablespoonful shortening, two teaspoonsful soda, one-half tablespoonful ginger, a pinch of salt. Bake in one pan in a quick oven.—Mrs. J. M. ARNOLD.

ANOTHER.

One and one-half cups New Orleans molasses, one-half cup brown sugar, one-half cup butter, one-half cup sweet milk, one teaspoonful each of soda and allspice, one half teaspoonful ginger. Mix all together thoroughly, then add sifted flour enough to make it not quite so stiff as cake—say two and three fourths cupsful. Be sure and do not make it too stiff. Bake in a shallow pan.—Mrs. G. W. HIGGINS.

SPONGE CAKE.

Three eggs, one cup granulated sugar (sifted fine), one cup flour, one teaspoonful baking powder. Beat the eggs well and quickly, add the sugar, after sifting, sift the baking powder with the flour. Bake in a quick oven.—MRS. WOODARD.

ANOTHER.

Beat three eggs two minutes, add one and one-half cups sugar and beat five minutes, one cup flour, with one teaspoonful cream tartar, and beat two minutes, one-half cup cold water, with one-half teaspoonful soda, and beat one minute, the grated rind and juice of half a lemon, a little salt, one more cup flour, and beat one minute.—MRS. S. J. WHEELER.

ANOTHER.

Four eggs and two cups of sugar, well beaten, three-fourths of a cup of boiling water, stirred in quickly; flavor to taste, then add two cups of flour and two small teaspoonsful of baking powder.—MRS. JAMES FERNALD.

SUGAR GINGERBREAD.

One egg, one cup sugar, one-half cup butter, one-half teaspoonful cream tartar, one teaspoonful soda or saleratus, two table-spoonsful milk, a pinch of salt, flour enough to roll out thin. Then cut in squares and bake in that form.—MRS. J. M. ARNOLD.

TAYLOR CAKE.

Two cups sugar, one-half cup butter, one cup sour milk, two cups flour, yolks of four eggs, one-half teaspoonful soda, nutmeg to suit taste.—MRS. J. P. TAYLOR.

WAFERS.

One cup butter, two cups sugar, one-half cup sweet milk, three eggs, one-half nutmeg, one-half teaspoonful soda, juice of one lemon, flour enough to make hard, one-half teaspoonful cinnamon. Roll the dough very thin, sprinkle the top with granulated sugar, press lightly with rolling-pin, then bake in a quick oven.—MRS. E. PARKHURST.

WALNUT CAKE.

One pound sugar, one pound flour, one-half pound butter, one coffee-cup sweet milk, one-half cup brandy, six eggs, one teaspoonful soda in milk, two teaspoonsful cream tartar in flour, one pint walnut meats, one pint raisins. Mix butter and sugar to a cream, add yolks, milk, two-thirds of the flour, then whites, then flour, then fruits, and the brandy last.—MRS. J. SPINK.

WHITE CAKE.

One cup butter, two cups sugar, one cup milk or water, the whites of six eggs, four cups flour, and two heaping teaspoonsful of baking powder. Gold cake made as above, using the yolks of the six eggs.—MRS. C. A. MORSE.

WHITE SPONGE CAKE.

The whites of eleven eggs, one and one-half cups powdered sugar, one cup flour, one even teaspoonful cream tartar, one teaspoonful vanilla. Sift the sugar and flour three times, putting the cream tartar in the flour before the last sifting. Beat the whites to a stiff froth, then add the sugar, flour, and flavoring. Bake in a moderate oven fifty minutes, and do not butter the tin, which is better to be new. When it is done turn it upside down, letting it rest on the corners of something while it is cooling.—MISS GIBSON.



PUDDINGS AND PIES.

APPLE POT-PIE.

Pare and core four or five apples, place in a kettle or saucepan with enough water to nearly cover them, put in a small piece of butter. Then make a crust like biscuit and cover over the apples. Cut a hole in the top and let the steam out. Cook on the top of the stove, slowly, one-half hour.—MRS. E. PARKHURST.

BAKED APPLE DUMPLINGS.

One quart flour, two tablespoonsful lard (or half butter is better), two cups milk, three teaspoonsful baking powder, sifted in the dry flour. Chop the shortening into the flour, and wet up quickly just stiff enough to roll into a paste less than half an inch thick. Cut into squares, and lay in the center of each a juicy tart apple, pared and cored. Bring the corners of the square neatly together, and pinch them slightly. Lay in a buttered baking pan with the joined edges downward, and bake to a fine brown. When done, brush over with beaten egg, and set back in the oven to glaze for two or three minutes. Sift powdered sugar over them, and eat hot with a rich, sweet sauce. This crust is very nice for all kinds of dumplings.—MRS. S. WHEELOCK.

BANANA FLOAT.

Slice six bananas, sprinkle with sugar, over which pour boiled custard made from the yolks of eggs. Use the whites, beaten to a froth, and pour on the top.—MRS. ADAMS.

BROWN BETTY PUDDING.

One cup bread crumbs, two cups chopped apples, one half cup sugar, one teaspoonful cinnamon, two tablespoonsful butter, cut in small bits. Bake about one-half hour.—MRS. E. H. LEARY.

BAKED INDIAN PUDDING.

Sift one-half of a pint of white corn meal in one quart scalded milk; to this add two-thirds of a cup of molasses, salt and cinnamon to taste. When cool, add a well-beaten egg and one pint of cold milk, and bake in a covered dish, in a moderate oven, four hours.—MRS. C. A. MORSE.

ANOTHER.

One cup of white corn meal, three pints of milk, and two eggs. Take about half the milk, pour it in a spider, and when it comes to boiling point pour in the corn meal, which has been wet in some of the milk, and stir it into the hot milk, letting it cook about five minutes; then add a cupful of molasses and let it cook thoroughly, stirring constantly to keep from burning, about fifteen minutes. When cool, add the rest of the milk, also the eggs, well beaten. Butter an earthen pudding dish well, pour in the pudding, putting in a generous piece of butter (at least as large as an egg) in the center of the dish, and cook one hour. A teaspoonful of grated nutmeg or cinnamon, as preferred.—MRS. H. D. GIBSON.

CHARLOTTE RUSSE.

Take one-half of a box of gelatine dissolved in one pint of milk. Let it stand on the back of the stove and it will dissolve quicker. Then strain it into one pint of cream, sweeten and flavor to suit the taste, and beat until it thickens. After arranging the sponge cake in your mold, pour over the cream and put in a cool place.—MRS. TAYLOR.

COCOANUT PUDDING.

Three-fourths cup tapioca, one cup desiccated cocoanut, three eggs, three large cups sweet milk, one-fourth teaspoonful salt. Soak the tapioca over night in enough warm water to cover it. Then cook it in a rice-boiler until done, after which add the yolks of eggs, beaten well, with one-half cup sugar. Stir thoroughly, and turn into an earthen dish. When cool, spread over the top a frosting made of the whites of eggs, well beaten, with one tablespoonful powdered sugar. Sprinkle top of frosting with one-half cup cocoanut, and brown lightly in the oven.—MRS. M. W. WARNE.

CHOCOLATE PUDDING.

A delicious pudding is made from this recipe: Dry and grate two coffee-cups of bread, or break into fine crumbs; mix with it nine tablespoonsful of grated chocolate. Heat one quart of milk to a boiling point, and pour over the chocolate and bread; add a little salt and a piece of butter, if the milk is not rich. When it has cooled, stir in the yolks of four eggs, with sugar to your taste. Flavor with vanilla or nutmeg, or not anything. Bake for one hour. When done, have beaten (and mixed with powdered sugar) the whites of the four eggs and two tablespoonsful of sugar, and spread this over the top and set in the oven to brown. This makes a dessert sufficient for eight persons. Set the whole in a silver pudding-holder and serve on the table. The same quantity of rolled wheat may be used instead of the bread. A finely-flavored pie (apple), cut in thin slices, added to the mixture, is a decided improvement.—H. B. M.

COTTAGE PUDDING.

One pint flour, one teaspoonful baking powder, a little salt, one cup sweet milk, one cup sugar, one egg. Bake in a quick oven.

SAUCE.—One pint flour starch (made in the usual way), one-half cup butter, a little salt. Flavor to taste.—Mrs. S. J. WHEELER.

DELICATE PUDDING.

One-half cup *raw* rice, boiled in one and one-half cups water. When nearly done, add two cups of milk and cook until the rice is soft. Add the yolks of four eggs, beaten with one-half cup sugar, a little salt, and one-half teaspoonful vanilla. Take from the fire, and stir in the beaten whites of two eggs. Make a meringue of the other two whites, beaten with one-half cup of sugar, spread over the top, and put in the oven to brown.—Mrs. G. W. HIGGINS.

DRAWN PUDDING SAUCE.

One-half teacup butter, one-half teacup sugar. Stir to a foam, put in a tin dish, and add one-half cup hot water. Stir one way until it comes to a foam. When done, add a lemon, peeled and sliced very thin.—Mrs. E. H. LEARY.

DESSERT.

For a small family whip one pint of cream until light and frothy, add a few drops of rose extract, and turn over pieces of sponge cake one-half hour before serving.—MRS. E. PARKHURST.

ANOTHER.

For small family take one-half cup sago, four tart apples, two tablespoonsful sugar, one-fourth teaspoonful salt. Add enough water to cover. Cook slowly on the top of the stove. To be eaten with cream and sugar.—MRS. E. PARKHURST.

DUTCH APPLE.

One pint of flour, one teaspoonful of salt, two teaspoonsful of baking powder. Beat one egg, and add three-fourths of a cup of milk. Mix the dough soft enough to spread half an inch in a buttered baking tin. Pare and cut into eight pieces four apples and place them in the dough, the narrow edge down. Sprinkle over the whole two tablespoonsful of sugar, and bake in a quick oven.

SAUCE.—One cup of sugar, two cups of water put on to boil, three teaspoonsful of corn starch, rubbed in a little water and put in when boiling. Cook about eight minutes. The juice and rind of one lemon, one tablespoonful of butter, and stir until melted, then serve.—MRS. EASTMAN.

ENGLISH PLUM PUDDING.

One pound of raisins (stoned), one pound of currants, one pound of suet (chopped fine), one pound of bread crumbs (finely grated), three-fourths pound of brown sugar, one-fourth pound of mixed candied peel, six large apples (chopped), one teaspoonful of mixed spice, one nutmeg, six eggs, salt, and one wine glass of brandy, if you like. Tie up very tightly in a cloth and boil six hours, then hang up until wanted for dinner, when boil again four hours. By following this plan I find the pudding is richer and easier turned out. A great deal depends upon tightly compressing the pudding in the cloth, for if it is loose it will be sodden. A plate should be put in the bottom of the pot.—MR. TAPPER.

FRUIT PUDDING.

One cup of molasses, one cup of milk, three cups of flour, two cups of raisins, and one-half of a cup of butter (scant measure), one teaspoonful of soda, and spice to the taste. Boil three hours.

SAUCE.—One cup of sugar, one-half of a cup of butter rubbed to a cream, one-half of a cup of milk; flavor with wine to taste. Excellent.—MRS. C. A. MORSE.

GERMAN PUFFS.

Six eggs, leaving out the whites of three for sauce; six tablespoonfuls of flour; one tablespoonful of melted butter; one pint of milk. Bake in gem pans, in a quick oven. Take them out, place on a platter, and pour over them a sauce made as follows: One large cup of sugar, and the juice of four or five oranges, added to the three whites of eggs well beaten. This is a delicious pudding.—MRS. C. A. GODFREY.

JOHN'S DELIGHT.

Two cups chopped bread, one-half cup chopped suet, one-half cup molasses, one egg, one cup raisins, one cup currants, a little citron or lemon peel, one cup sweet milk, one-half teaspoonful soda dissolved in the milk, one-half teaspoonful cloves, one teaspoonful cinnamon, and a pinch of mace and salt. Boil two hours in a tin pudding boiler.—MRS. G. W. HIGGINS.

MENNONITE TOAST.

Beat three eggs well; add one pint sweet milk and a pinch of salt. Cut a loaf of bakers' bread into slices about one inch thick, cutting off the crust. Dip the slices into the egg and milk and drop into hot lard, just as you would doughnuts, until a delicate brown. Sprinkle with powdered sugar and serve hot. This makes a very nice dish for dessert, served with pudding sauce.—MRS. G. W. HIGGINS.

NANTUCKET CORN PUDDING.

One dozen and a half of green corn, three pints of milk, one tablespoonful of butter, sugar and salt to taste. Plane or grate

off the corn, add the milk and all the other ingredients, then put it in a shallow tin pan or pudding dish, which should be well buttered, and bake in a slow oven one hour and a half. This will make a pudding sufficient for a large family.—MRS. LODGE.

OMELET SOUFFLE.

Beat the whites of ten eggs to a stiff froth; the yolks, with three-fourths pound of sugar, juice and rind of one lemon; mix all together lightly. Butter a dish that will hold it. Bake ten or fifteen minutes in a quick oven. Serve with brandy or wine sauce.—MRS. JAMES SPINK.

ORANGE MARMALADE PUDDING.

One cup fine bread crumbs, one-half cup sugar, one cup of milk or cream, four eggs, two teaspoonsful butter, one cup orange or other sweet marmalade. Rub the butter and sugar together, add the yolks (well beaten), the milk, bread crumbs, and the whites beaten to a froth. Put a layer of this in the bottom of a well-buttered mold, spread this layer with some pretty stiff marmalade (orange is nicest), then another layer of the mixture, and so on until the mold is full, having the custard mixture at the top. Bake in a moderate oven about an hour. Turn out of the mold upon a dish and serve cold, with sweetened cream or custard.—MRS. S. WHEELOCK.

PLUM PUDDING.

One quart of sweet milk, three eggs well beaten, one-half of a loaf of bakers' bread (if a five-cent loaf, use three-fourths of a loaf), four heaping tablespoonsful of molasses and a little sugar, one pound of raisins (stoned), one-half pound currants, a tablespoonful of cinnamon (if it is strong), and a good teaspoonful of baking powder, one full cup of flour (it should be quite thick), and bake two hours. The fruit, after it is well cleansed, should be rubbed in flour thoroughly, and put in the last thing, being careful not to stir much.

SAUCE.—One cup of powdered sugar, one-half cup of butter beaten to a cream; flavor to taste. On the second day this pudding can be steamed, and is very nice. Any liquid sauce can be used if preferred.—MISS GIBSON.

ANOTHER.

Six soda crackers, rolled fine, one quart sweet milk, two eggs, one-half cup sugar, one-half cup raisins, one-fourth cup molasses, one half teaspoonful each of cloves and cinnamon, one-half nutmeg (grated), one teaspoonful salt, two teaspoonsful baking powder. Mix well, place in a buttered dish, and bake slowly two and one-half hours. Turn out when cold. To be eaten with or without sauce.—LIZZIE.

POP-OVERS.

One cup of flour, one cup of milk, one pinch of salt; *beat thoroughly*; heat the pans and butter them; fill about half full with batter, and bake in a hot oven. This makes a nice dessert served with the following dressing: One cup of sugar, two cups of water put on to boil, three teaspoonsful of corn starch, rubbed smooth in a little water and put in when boiling the juice, and grated rind of one lemon and one tablespoonful of butter. Cook about eight minutes.—MISS GIBSON.

PRUNE PUDDING.

One and one-half pounds prunes. Stew as for sauce, but with less syrup; sweeten while cooking. When done, remove the pits. When cold, beat the whites of four eggs to a froth; add sugar to taste. Take about half and mix with the prunes. Put the remainder of meringue on the top. Place in oven to brown. Eaten with cream.—MRS. J. SPINK.

PUFF PASTE PUDDING, With Strawberry Sauce.

Four eggs, ten tablespoonsful flour, one pint milk, and a little salt. The eggs to be beaten separately, and the whites added the last thing. Bake one-half hour in a buttered dish.

SAUCE.—One-half cup butter, one cup sugar. Beat to a cream and mix with a bowl full of mashed strawberries.—MRS. TRISTRAM.

RICE PUDDING, WITHOUT EGGS.

One-half teacup of rice, two quarts milk, and one cup sugar. Bake in a *moderately warm* oven and cook slowly for three hours. Stir two or three times. This is a delicious pudding, and very nice to be eaten cold. Convenient to make on Saturday and serve for Sunday's dessert.—MRS. LAMBERSON.

SPANISH CREAM.

One-half box gelatine in one quart sweet milk; heat nearly to boiling; then add the yolks of four eggs, with one cup sugar. Cook about one-half minute, or long enough to cook the yolks, then add the whites, well beaten. Just as you take from the fire flavor with lemon.—LIZZIE.

ANOTHER.

One-half box gelatine and one pint milk, boiled together, yolks of three eggs, and five tablespoonsful sugar, beaten together and added to the above. Remove from the stove as soon as it thickens, then stir in the whites of three eggs beaten to a stiff froth. Flavor with vanilla. To be eaten cold, with cream and sugar.—MRS. E. M. TRISTRAM.

ANOTHER.

One-half box of Cox's gelatine dissolved in one teacup of hot water; let it stand until dissolved. One quart milk, one teacup sugar, four eggs. When the milk is scalding hot put in first the dissolved gelatine, then the yolks of the eggs and the sugar, well beaten together. Stir until you think the custard has formed, then take off and flavor. Stir in the whites of the eggs carefully, after having beaten them stiff. Turn into molds. To be eaten cold, with sugar and cream. To be made the day before using.—IDA McFARLAND.

STEAMED INDIAN PUDDING.

Two cups of corn meal, one cup flour, two and one-half cups water, one cup molasses, one-half teaspoonful soda. Steam in a pan or pail two and one-half hours. Serve with sauce.—MRS. TAYLOR.

SUET PUDDING.

One cup suet chopped fine, one cup molasses, one cup sweet milk, three and one-half cups flour, one and one-half cups raisins, one cup currants, one teaspoonful soda. Steam two hours in a dish or bag.

SAUCE.—Four tablespoonsful white sugar, two tablespoonsful butter, one tablespoonful flour. Beat to a cream, and add one gill of boiling water and a little wine, brandy, or flavoring.—EDITH F. GREENE.

ANOTHER.

One cup suet, one cup sour milk, one teaspoonful soda, two-thirds cup molasses, three cups flour, as much fruit as you like, and all kinds of spices. Steam three hours.—Mrs. A. A. RICKETTS.

TAPIOCA PUDDING, WITH APPLES.

One medium-sized cup of flake tapioca, washed once or twice, as seems necessary. Put in a dish, covering it with cold water, putting in a good pinch of salt. Then place it on the back of the stove—not where it will boil, but where the water will get warm enough to soften the tapioca—letting it stand two hours. Then pare and quarter three or four tart apples, according to the size, place them in a shallow earthen dish, and cover with the tapioca. Bake in a quick oven, browning nicely on top. Serve with cream and sugar. Excellent.—Miss GIBSON.

YANKEE PAN (DOWDY).

Line a deep dish with pie paste; slice apple as for pie; fill the dish half full of apple, add sugar, nutmeg, and salt to taste. Now fill the dish full with apple, and add more sugar, nutmeg, and salt. Upper crust should be a little thicker than for common pie. Bake in a slow oven about two hours. When done, pass a knife around the edge of the upper crust, remove carefully (top down) into a plate, dip out half of the apple and part of the juice into the upper crust. Pour half of a cup of thick sweet cream into the pie, and add three bits of butter. Slide the upper crust into dish (crust down), add half cup more of cream and three bits of butter. Cover with a plate and set in a cool place until wanted. A delicious dish for dessert.—Mrs. S. J. WHEELER.

CREAM PIE.

Put in a farina kettle a scant pint of milk, yolks of two eggs, and one heaping tablespoonful of flour. Moisten the flour with the yolks of the eggs, and sweeten to taste. Allow this to come to a boil. Have ready an under-crust. Pour in the prepared cream. Beat the whites of two eggs to a stiff froth, and sweeten with six teaspoonsful of sugar. Place over the top, put in the oven, and allow to remain until it becomes a light brown.—Mrs. O. C. FORDHAM.

CARROT PIE.

Take a raw carrot and grate it, and two eggs and beat them light; put in a little salt, and sweeten to the taste; add milk, as you do for a custard. Flavor with nutmeg, and bake the same as custard. Squash pie made in like manner.—MRS. WOODARD.

FROSTED CURRANT PIE.

Two cups ripe currants, mashed fine, one and one-fourth cups sugar, one-half cup water, one tablespoonful flour, yolks of two eggs. Bake with under crust. Beat the whites of two eggs, add a little sugar, spread over the top, set back in the oven and brown.—MRS. J. SPINK.

FROSTED LEMON PIE.

Take one lemon (using the rind and pulp only), three eggs (save the whites for frosting), one cup sugar, one teacup water, one and one-half tablespoonsful flour. Beat yolks, flour, and sugar together, then add water. Bake with a lower crust. When done, take whites of eggs and beat stiff; add one tablespoonful sugar. Spread over pie and set in the oven. Let it brown.—MRS. KENDALL.

LEMON PIE.

One lemon, one cup sugar, yolks of three eggs, two tablespoonsful rolled crackers, butter size of a large walnut. Grate the rind of the lemon, and squeeze the juice out; one cup of milk, put in the last thing. Bake like a custard pie.

FROSTING.—Beat the whites to a froth, add three tablespoonsful pulverized sugar and a little lemon extract. When the pie is baked, spread the frosting on the top and brown in the oven.—MRS. TAPPER.

ANOTHER.

One lemon, one teacup sugar, one tablespoonful flour dissolved in three-fourths of a cup of cold water, three eggs. Grate off the yellow part of the lemon, take off the white rind (do not use it), take out seeds, and chop the pulp and what you have grated. Beat the sugar and yolks of eggs well, stir whites to a froth; add the sugar and eggs to the chopped lemon, then the flour and water, and last the whites of the eggs. Cover your plate with crust, and bake as you would a custard pie.—IDA McFARLAND.

ANOTHER.

Two soda crackers, or one and one-half Boston crackers, one cup of sugar, one-half cup water, one egg, one lemon (the rind grated and juice), small piece of butter. Put top crust on. Makes one pie.—MRS. ARNOLD.

MOCK MINCE PIE.

Four soda crackers (pounded fine), one cup sugar, one cup molasses, one cup boiling water, one-half cup vinegar, one-half cup butter, two eggs, one cup raisins, one teaspoonful of all kinds of spices, and a pinch of salt. Make two pies.—MRS. ARNOLD.

MRS. WOODARD'S MINCE PIES.

One quart of beef (chopped), two quarts of apples, two pounds of raisins, two pounds of currants, one pound of citron, three lemons, two tablespoonsful of cinnamon, one of allspice, one of cloves, two of fine table salt, one-half pint of New Orleans molasses, four pints of boiled cider. I get my beef and boil it until tender, then take out the bones, gristle and skin, and leave until quite cold, then chop fine, then measure. My apples I pare with care; when slicing, avoid hulls and seeds, which are so obnoxious in a pie. When chopped fine, I put them in my preserving kettle, with the molasses and cider and all the spices. I take my lemons, roll and squeeze out all the juice in a glass, and strain; pull out the inside of the peel and throw it away, then chop the outside very fine and put it in with the rest. My raisins I wash clean and stone. I also pick over my currants with care, and wash and drain, then dry on a cloth. When I make the pies I put a generous piece of butter on the top. The meat should be tasted to see if it suits the taste, as it should be very sweet.

SILVER PIE.

Boil or grate one large white potato in a cup of cold water. Add one cup sugar, white of one egg, juice and rind of one lemon. When baked, beat the whites of two eggs to a stiff froth, add sugar, spread over the top, and garnish with jelly.—MRS. E. H. LEARY.



CANDIES.

CANDIED NUTS.

Same as for creamed dates, but boiled until it becomes brittle when tried in a cup of water. Then dip in the nuts.—EDITH F. GREENE.

CHOCOLATE CREAMS.

Two cups of white sugar and one-half cup of skimmed milk. Boil briskly five minutes, stirring constantly. Then stir until cold enough to roll into balls; drop in melted chocolate, and set in a cool place on a greased paper.—MRS. J. H. KENDALL.

CREAMED DATES.

One cup water, two cups sugar, one-half teaspoonful cream tartar, one-half teaspoonful flavoring. Boil, and try in water if it becomes gummy. Take it off and beat until cool, white, and sugary. Stone the dates and fill them with the candy.—EDITH F. GREENE.

MOLASSES CANDY.

Two cups of molasses, one cup of sugar, one spoonful of vinegar. Boil twenty-five minutes, and just before removing from the fire put in one-eighth of a teaspoonful of soda —MRS. F. H. COBB.

NICE BUTTER TAFFY.

Three cups of sugar (white coffee-crushed), a little more than two cups of New Orleans molasses, one cup of butter. Flavor with vanilla. Boil until it will rope in water. Pour in tins and cut in squares. This is very nice if made of the best materials.—L. A. S.

NUT CANDY.

Same rule as for the molasses candy, omitting the soda. Boil until it is hard enough to break easily when cool. Spread the nuts in the bottom of a shallow tin, and pour over enough candy to cover the bottom of the pan. Cool and cut in squares.—MRS. F. H. COBB.

PHILADELPHIA WALNUT CANDY.

Boil one quart of New Orleans molasses. When done, stir in one pint of walnut meats, one teaspoonful of soda, and a piece of butter the size of a nut. Stir hard until white, then turn off into buttered tins.—L. A. S.

SUGAR CANDY.

Two cups of sugar, one cup of water, and as much cream tartar as you can take on the point of a knife; put it into the water and sugar, and put it on to cook, letting it boil until it will harden in a little cold water, and just before it is done put in a lump of butter as large as a walnut. After it begins to cool and you have pulled it a little, make a few holes in the candy, putting in the vanilla, then finish pulling.—L. A. S.

Delicacies for the Sick.

APPLEADE.

Cut two large apples in slices, and pour on them one pint of boiling water. Strain well, and sweeten to taste. Ice will improve it before drinking.

BARLEY WATER.

Soak one pint of barley in warm water a few minutes, then drain off the water. Put the barley in three quarts of cold water and cook slowly until the barley is quite soft. Skim it nicely, When cold, flavor with lemon juice.

BEEF TEA.

To one pound of lean beef add one coffee-cup of cold water. Cut the beef in small pieces, cover, and let it boil slowly for ten minutes. Add a little salt after it is boiled.—MRS. WELLES.

ANOTHER.

Beef tea is made by cutting up tender, juicy beef into pieces about one inch square, put into a strong bottle, cork tightly, and set in a kettle of cold water. Boil it about two hours; the nutriment of the meat will be obtained, and the tonic effect will be very perceptible.

ANOTHER.

Cut raw lean beef into small pieces and cover with cold water. Set it on the back of the stove where it will steep slowly until all the juice is extracted from the beef. When wanted, season and strain. It will be very nourishing.

CHICKEN BROTH.

Take part of a chicken, joint it, and cover with water. Let it boil, keeping closely covered, until the meat drops from the bones. Then skim off the fat, strain, and season with a little salt. Eat it, if liked, with rolled crackers.

BLACKBERRY CORDIAL.

Warm and squeeze the berries. Add to one pint of juice one pound of white sugar, one-half ounce of powdered cinnamon, one-fourth ounce of mace, two teaspoonsful of cloves. Boil all together for fifteen minutes. Strain the sirup, and to each pint add a glass of French brandy. Two or three doses of a table-spoonful, or less, will check a diarrhoea. When the attack is violent, give a table-spoonful after each discharge until the complaint is subdued. It will arrest dysentery, if taken in season, and is a pleasant and safe r emedy.

CRACKED WHEAT.

To one teacupful of cracked wheat add one quart of hot water and a little salt. Boil slowly for half an hour; stir it frequently to avoid burning. Serve with cream and sugar, or rich milk.

MILK PORRIDGE.

Make a thin batter of white flour and cold milk, and stir it into the boiling milk, with a little salt. Let it boil a few minutes, stirring constantly.

OAT MEAL GRUEL.

Put two large spoonsful of oat meal, wet in cold water, into one pint of boiling water. Boil it slowly one-half hour. Skim, and add a little salt. Some like sugar and nutmeg.

OAT MEAL MUSH.

Sift into boiling water, with a little salt, oat meal to about the thickness of common mush. Let it boil one-half hour. Eat with milk or cream.

PORT WINE JELLY.

Melt in a little warm water one ounce of isinglass, stir it into one pint of port wine, adding two ounces of sugar, an ounce of gum arabic, and half a nutmeg, grated. Mix all well and boil ten minutes. See that the ingredients are well dissolved, then strain. When cold it will be ready for use.

RAW EGG.

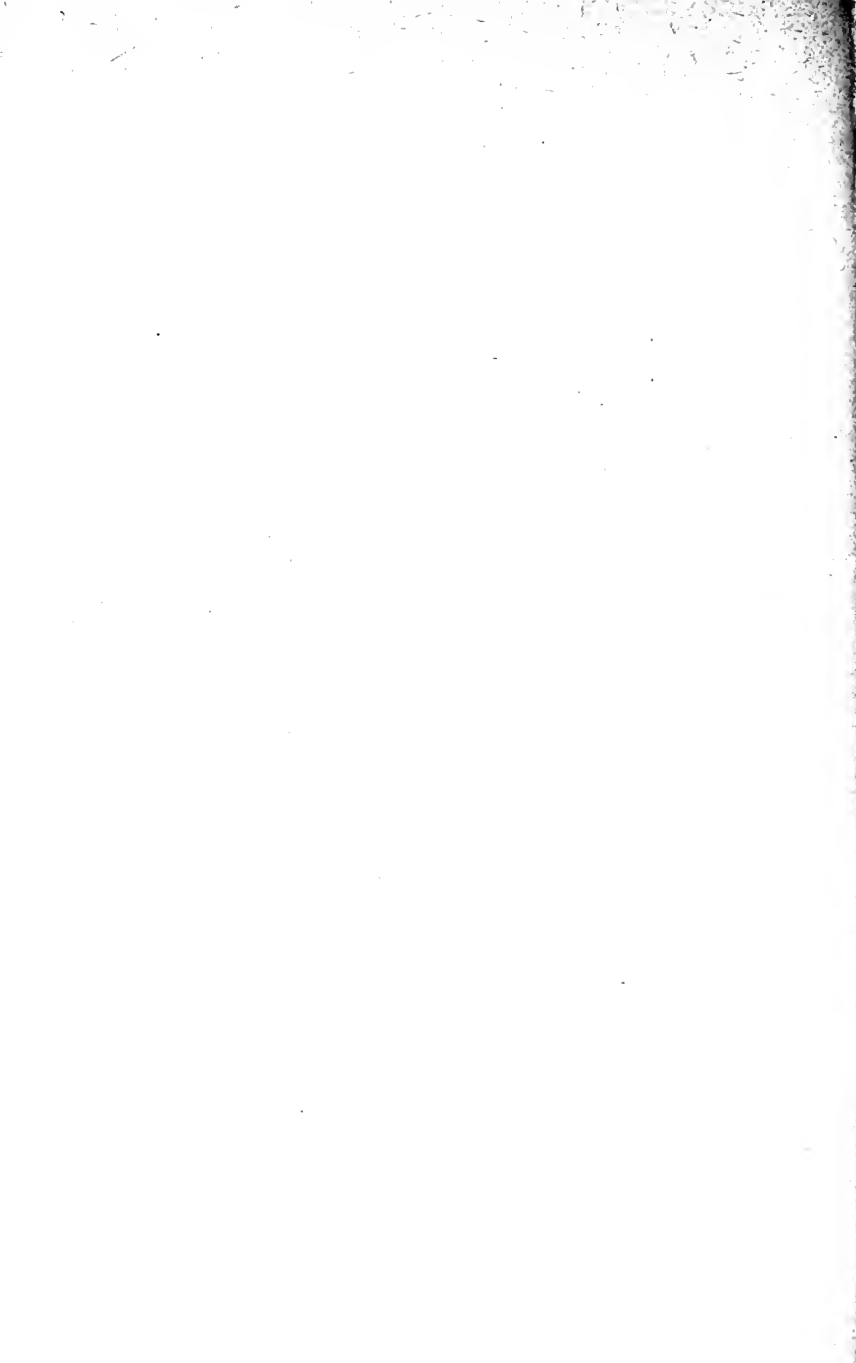
Break a fresh egg into a glass and beat until very light. Sweeten to taste, and add two tablepoonsful port wine. Stir well.

TO PREPARE AN EGG.

Beat an egg until very light, add seasoning to the taste, and then steam until thoroughly warmed through. This will not take more than two minutes. The most delicate stomach will be able to digest it.

VEAL OR MUTTON BROTH.

To each pound of meat add one quart of cold water; let it boil gently, then skim and add salt, and let it simmer about three hours. It improves the broth by adding one-half teacupful of rice. All the fat should be skimmed off.



HOUSEHOLD HINTS.

A CURE FOR WHISKY DRINKERS.

Sulphate of iron, five grains; magnesia, ten grains; peppermint water, eleven drachms; spirit of nutmeg, one drachm. To be taken twice a day.

COLOGNE.

Lavender, two drachms; bergamot, two drachms; lemon, one-half drachm; cinnamon, six drops; rosemary, ten drops; musk, ten drops; cologne spirits, one quart.

COUGH MEDICINE.

One grain of tartar emetic, one grain of morphine, four ounces of water. Take a teaspoonful once in three hours.

CURE FOR NEURALGIA.

Horseradish grated and slightly moistened with vinegar and put in a bag, or between cloths, and applied to the seat of pain.

FOR CLEANING STATUARY.

Try calcimine. If not handy, take Indian meal and apply with a tooth brush.

FOR REMOVING GREASE AND CLEANING GLOVES, LACES, SATINS, SILKS, ETC.

One gallon deodorized benzine, one ounce alcohol, one-half ounce chloroform, one-half ounce ether, one ounce of lavender or oil of cologne. Pour the mixture into a bowl, and rub as in water. For large articles rub with a cloth. After cleaning small articles, lay them on a folded cloth and rub until dry. Be very careful not to use the mixture near the fire or a light of any kind.

TO PREVENT LAMPS FROM SMOKING.

Dip the wick in strong hot vinegar and dry it before putting it in your lamp.

HOP YEAST.

One quart boiling water, one square inch of hops. Boil a few minutes and strain. Then boil in the hop water four medium-sized potatoes, one teaspoonful salt, one tablespoonful sugar. Stir in four tablespoonsful flour while boiling. When nearly cold, add one-half cup yeast, or one cake of compressed yeast. Let it rise, cork tight, and set in a cool place.—MRS. WILLARD.

TOOTHACHE.

Mix alum and common salt in equal quantities, finely pulverized. Then wet some cotton (enough to fill the cavity), which cover with salt and alum, and apply it. We have the authority of those who have tested it for saying it will produce an immediate result.

TO CLEAN HOT WATER BOILER.

One teaspoonful oxalic acid, one and one-half teacupsful water. Rub on with a cloth, then rub off with a dry cloth. It will leave it bright.

TO REMOVE RATS.

Corks cut as thin as sixpence, stewed in grease and placed in their way; or dried sponge in small pieces, fried in grease or dipped in honey or a little oil of Rhodium; or bird lime, laid in their haunts, will stick to their fur and cause their departure.

WASHING FLUID.

One box of Babbitt's potash, one ounce of ammonia, one-half of an ounce of the salts of tartar. Pour one gallon of boiling water slowly over the potash. After standing a few minutes, add salts of tartar; when cold, add the ammonia, and cover up tightly. Use one teacupful of fluid to three pails of water. Put the clothes in and soak over night. In the morning wring them out and put them in the boiler with cold water and two-thirds of a bar of soap, sliced thin. Boil fifteen minutes, then rub and rinse well. I use no blueing. The clothes will look white and nice if done according to directions, and will not take half as much time as the old way. Sometimes I add more fluid for the second boiler, and put the clothes in cold.

Thanksgiving Dinner.

MRS. WOODARD'S BILL OF FARE.

Oyster soup; roast turkey, stuffed; a pair of chickens, stuffed, and boiled with cabbage and one-half pound of lean salt pork; a chicken pie, with pastry crust; potatoes, mashed; turnips; squash; onions; gravy; apple and cranberry sauce; oyster sauce; brown and white bread; plum and plain pudding, with sweet sauce; mince, apple, and pumpkin pies; cheese; fruit and raised cake; nuts and raisins.

[P. S.—The chickens are prepared in the same manner as you would to roast them. Fill the chickens, and sew them up close. Boil them two and one-half hours, or until tender.]

FOR TURNIP SAUCE.—Boil your turnips and mash them fine; add the same amount of mealy mashed potatoes; season with pepper and salt; moisten with cream and butter.

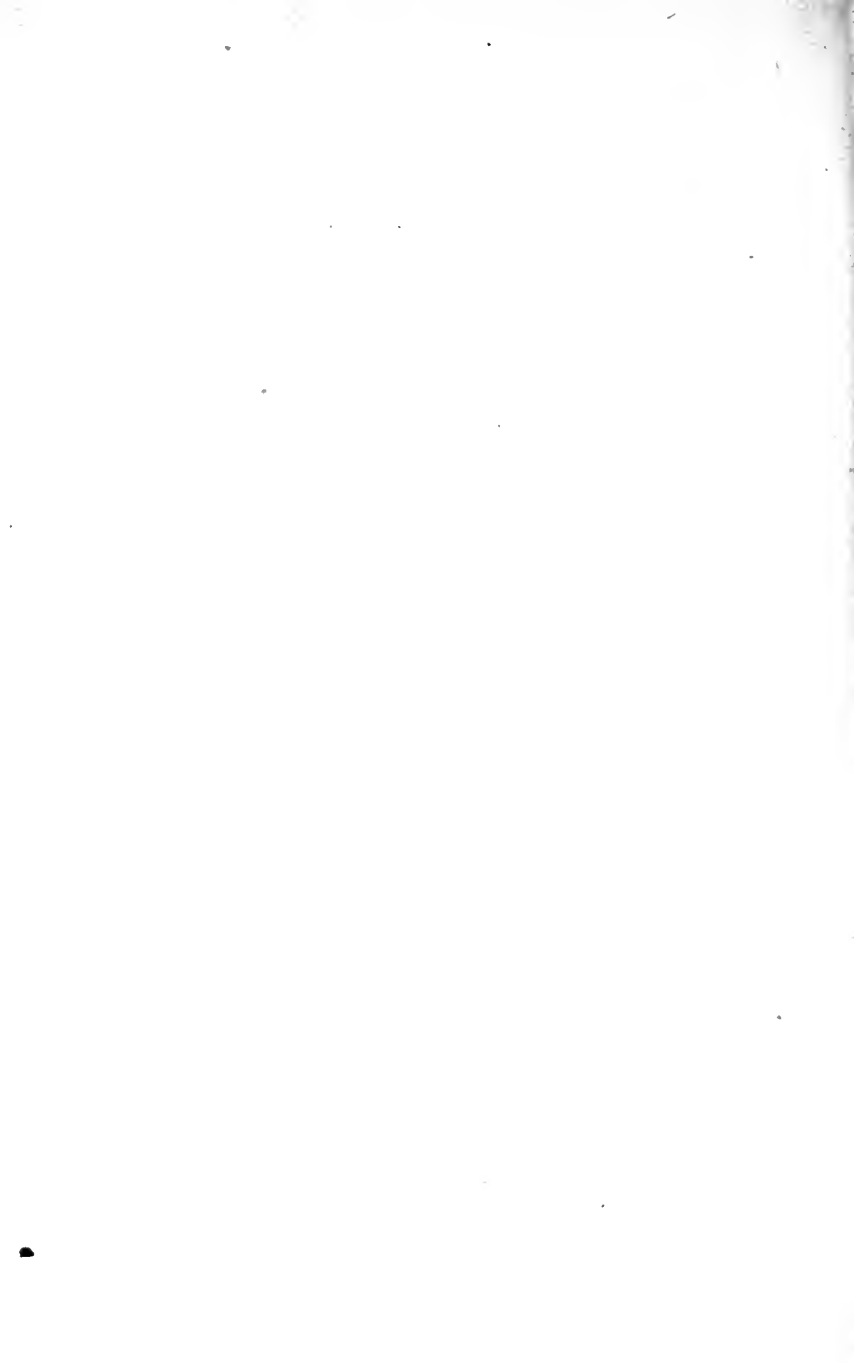
SQUASH.—Boil, peel, and squeeze it dry in a cloth; mash it fine; season it with salt, pepper, and butter.

ONIONS.—Boil in water until nearly done. Pour off the water, add a little milk and water, boil tender, and serve by adding pepper, salt, and butter.

GRAVY SAUCE.—Boil the neck, wings, gizzard, liver, and heart of the fowls till tender; chop it all fine, add two or three pounded crackers, a piece of butter, and a little flour thickening; season with pepper and salt.

CRANBERRY SAUCE.—Wash and stew your cranberries in water, and add almost their weight in white sugar just before you take them from the fire.

If prepared properly this will make a nice dinner.



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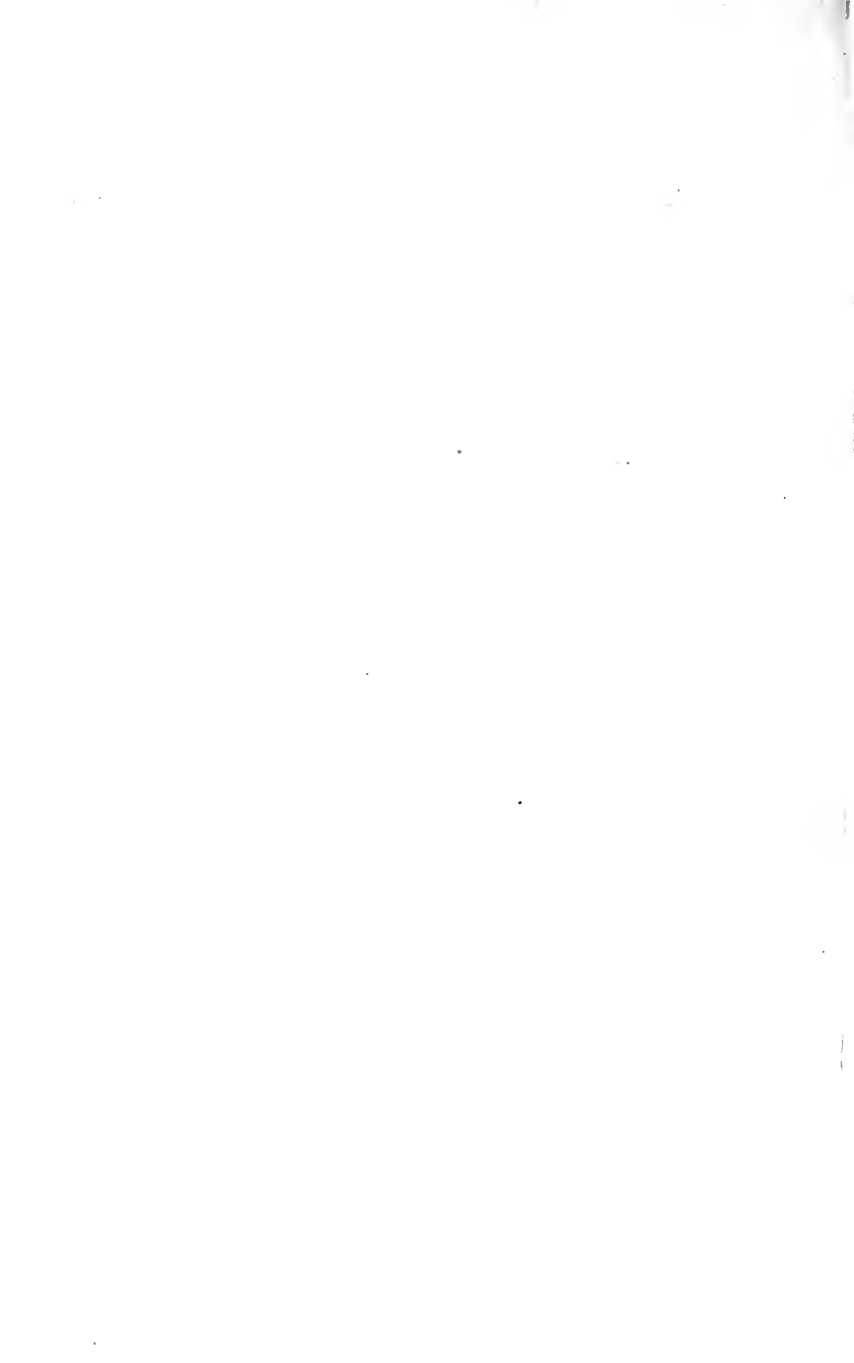
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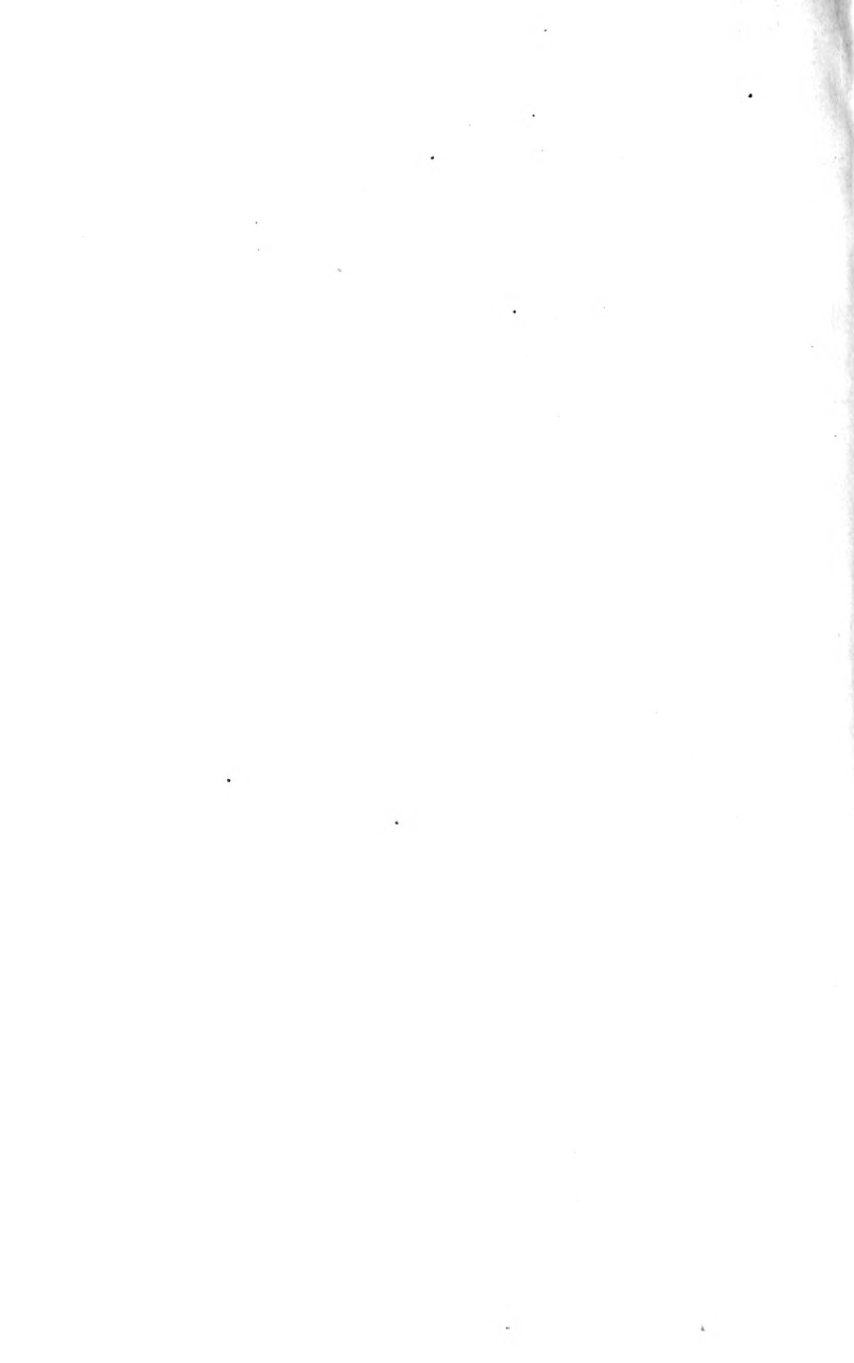
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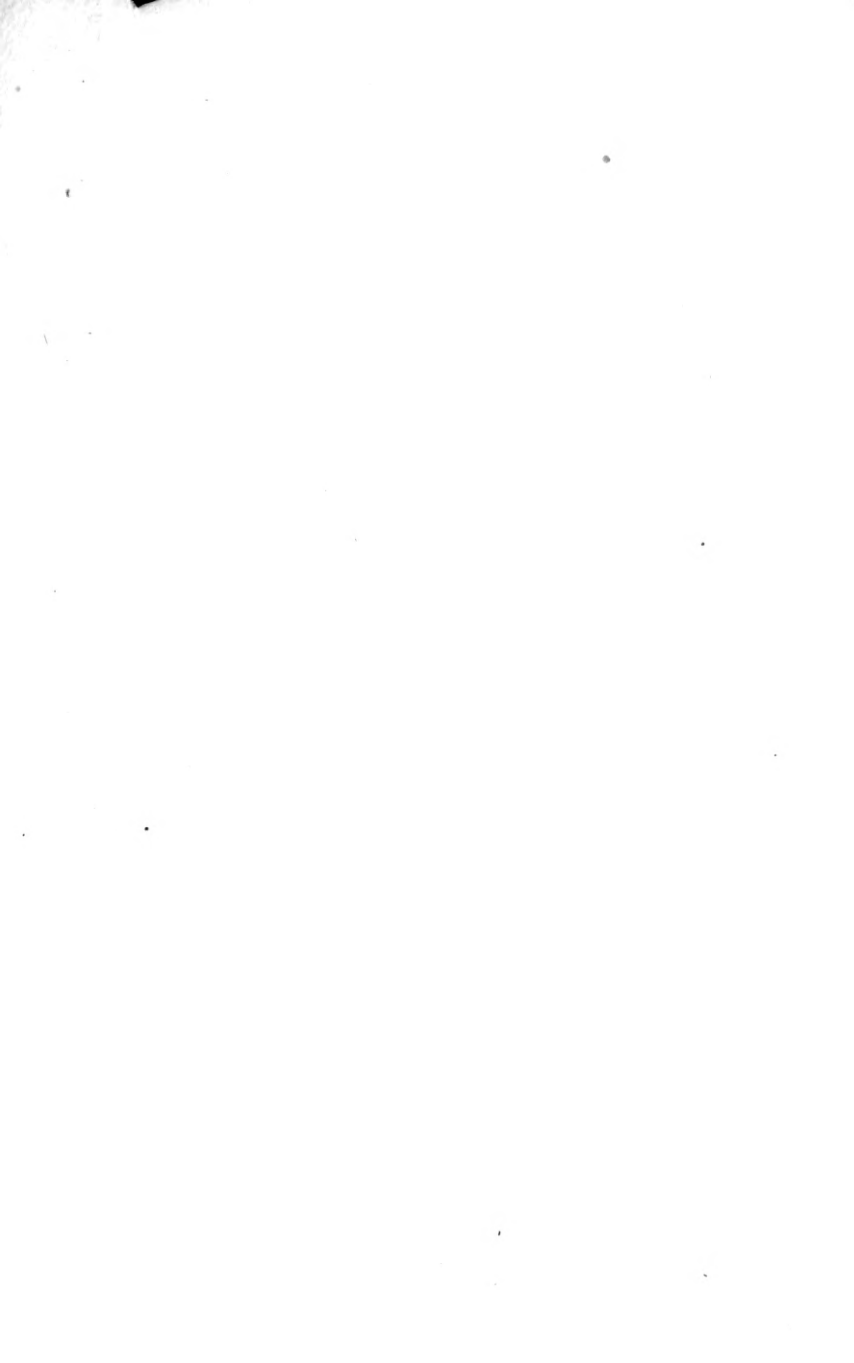
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