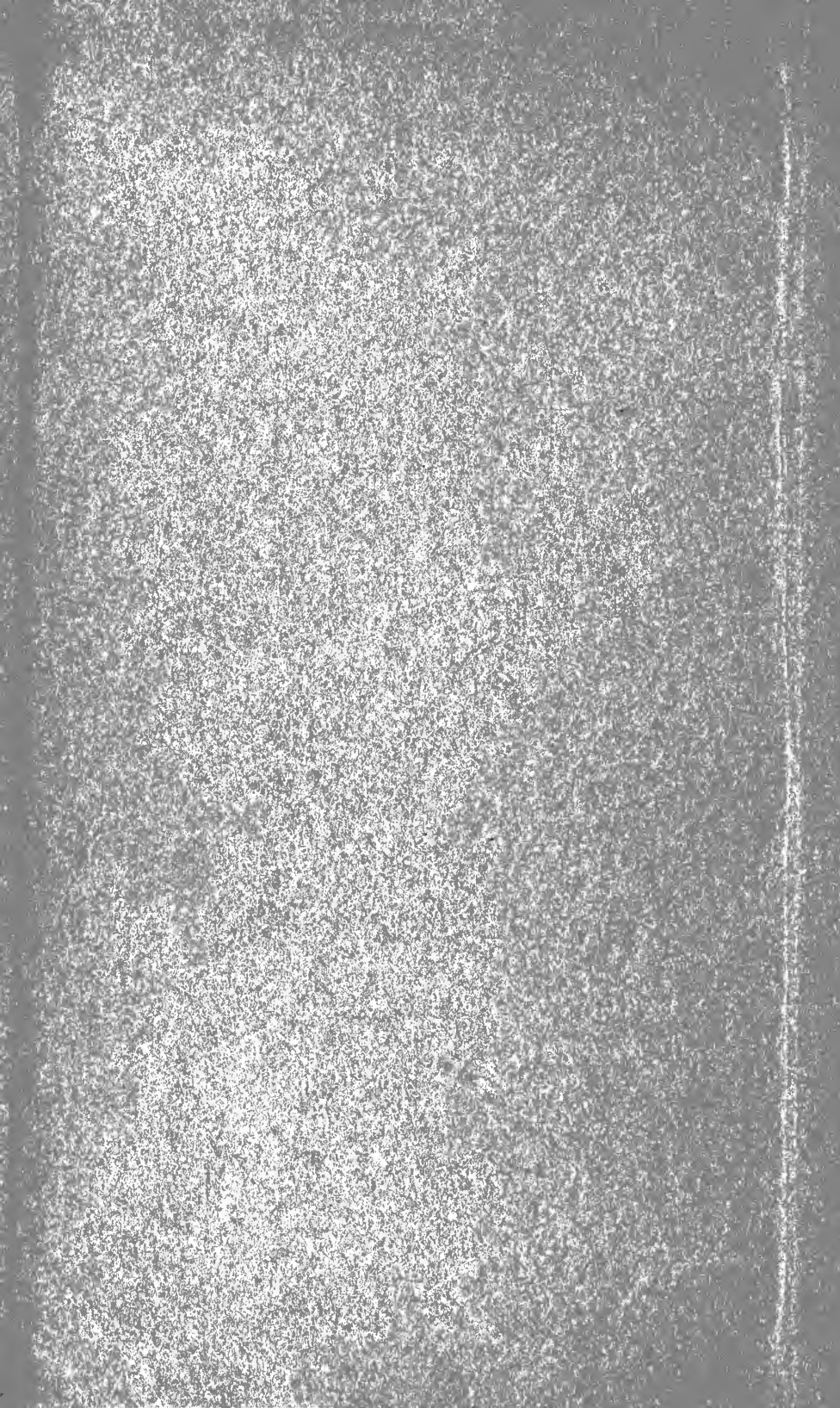


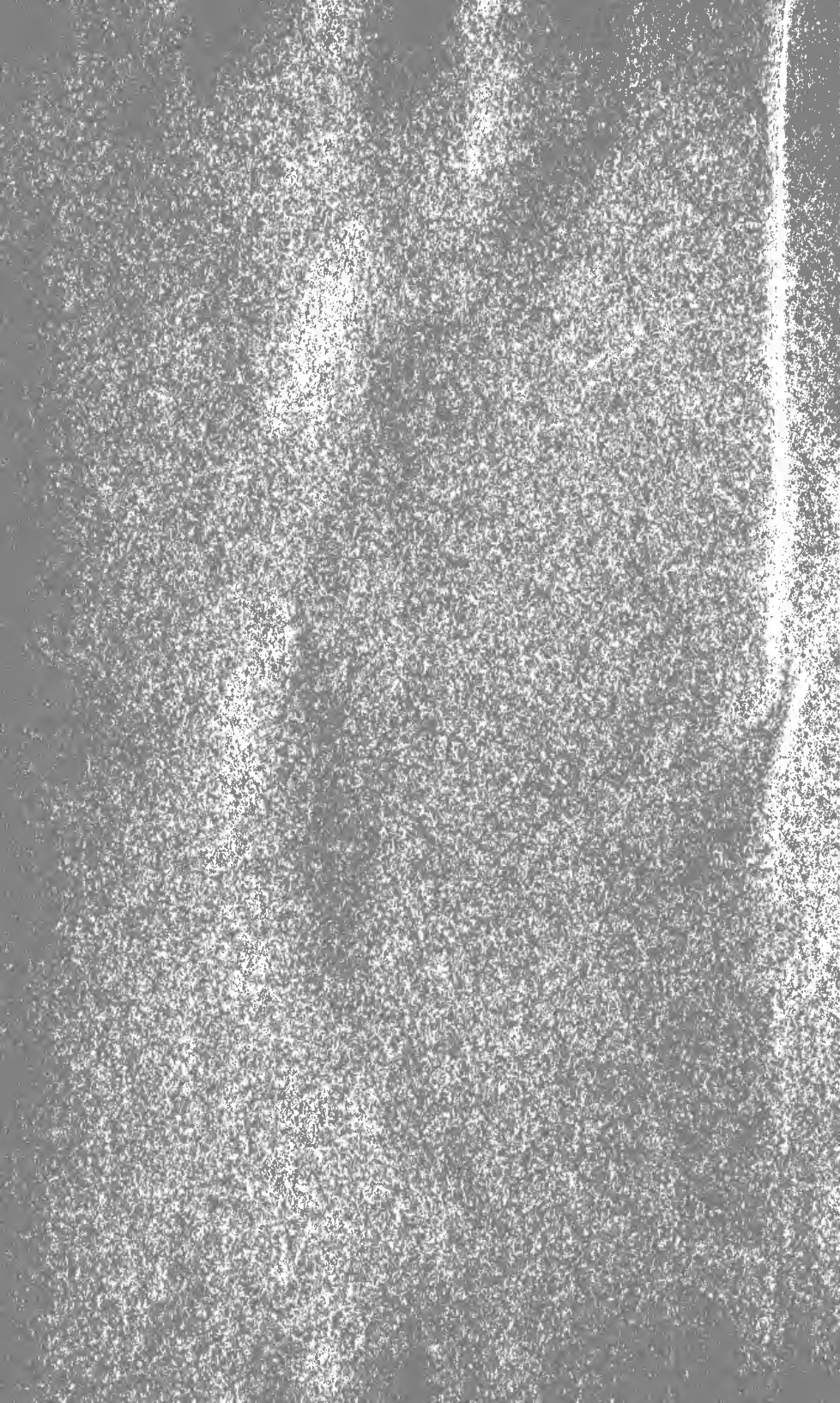
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The
New Century Club Book .
of Recipes

THE PHILADELPHIA
NEW CENTURY CLUB
BOOK OF RECIPES

CONTRIBUTED BY MEMBERS
OF THE CLUB

COMPILED AND EDITED BY
MRS. H. S. PRENTISS NICHOLS
PRESIDENT



PHILADELPHIA
THE JOHN C. WINSTON COMPANY
1915

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THE NEW CENTURY CLUB

NEW YORK
1915

Foreword

There is high authority for it, that of making of books there is no end. Many cook books might easily be a weariness to the flesh; but this little book goes forth confident of a welcome. It does not profess to be a book on cookery; it is what is far better, a unique collection of tried and tested recipes, many of which have been handed down from one generation to another and have never before been in print. They have been contributed by club members, many of whom have generously brought forth from cherished old manuscript books, written by hands long vanished, the most favorite family formulas for compounding things good to eat. There is a delightful personal quality about these recipes, and it is interesting to see how the recipes for the same dish vary.

It is a beautiful demonstration of the fact that club women are the very best home makers. They not only have their useful fingers in many public pies, but they look well to the ways of their own households.

The income from the sale of this Book of Recipes is to be used for the purchase of Club china and for other special objects, so that not only those who contributed their choice recipes, but each one who buys a copy, will have a personal share in adding to the beauty and comfort of this beloved club.

ISABEL McILHENNY NICHOLS

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Introduction

Our most cherished possessions are apt to be the family heirlooms, the furniture, the hand-made quilts, the old laces of our great-grandmothers. We learned to care for them first, because they were grandmother's; and then we began to learn and understand their worth and their beauty.

Among the personal records, which we have learned to regard as so valuable, can be found hand-written receipt books containing those priceless recipes which were perfected in some one home and exchanged between friends and neighbors.

We are permitting, in many places, valuable papers and homely records of family life to be destroyed and lost. Of the interesting committees in some clubs are those called the Landmark Committees, whose duty it is to preserve the history and record of the fast-growing town or community, its landmarks, whether these be individual or public. This work should be encouraged and commended.

There should be the same measure of congratulation given to any club which is preserving for us those valuable, tried and true recipes, which have been used by the most notable housekeepers of a community. Philadelphia has a reputation for good cooking, and we are all glad to welcome a contribution in the actual classics of this particular form of literature. Can there not be classic recipes as there are classic poems, and for the same reasons?

In our search for the scientific basis of the art of cooking, in our study of its chemistry and physics, we must never lose sight of the fact that no matter how much we may know as to why baking powder or yeast act as they do, it is of little avail unless our knowledge enables us to make a good muffin or good bread each time. Recipes are but the worked-out proportions which will produce a desired result. Without them we would each have to solve the problem anew for ourselves, and today we have not time. There are other more necessary things to do.

So we welcome this little book from a club of women noted among clubs and among women for their good works of many kinds.

HELEN LOUISE JOHNSON,
*Chairman, Home Economics Department,
General Federation Women's Clubs*

“To be a good cook means the knowledge of all herbs, fruits, balms and spices, and all that is healing and sweet in fields and groves and savory in meats. It means carefulness, inventiveness, watchfulness, willingness and readiness of appliance. It means the economy of your great-grandmother and the science of modern chemistry. It means much tasting and no wasting; it means English thoroughness, French art and Arabian hospitality. It means, in fine, that you are to be perfectly and always, *ladies*, ‘loaf-givers,’ and you are to see that everybody has something good to eat.”—RUSKIN.

Recipe for an Ideal Club

Take two parts of desire for a larger living, or what we term culture, and two parts of intelligent interest in the vital questions of the day, and mix them with enough sociability to make a light sponge, and set it away to rise. When it has risen to about twice the original bulk, add some carefully picked officers and directors—washed in the waters of self-sacrifice and plentifully dredged with perseverance. Then add one part civic work, or as much as your town (or state) requires, and one part philanthropic activity; allow a gospel measure of the genial spirit of reciprocity for sweetening, and cream it up with fresh, rich thought and pour it in; add enough of the milk of human kindness to make a smooth batter. Take a whole heart full of enthusiasm, and dilute it with a little common sense, and when the alkali of the enthusiasm unites with the acid of common sense in a foaming mass—stir it quickly into the mixture. Then add your spices—womanliness, tact, humor, broad-mindedness and talent—with a dash of difference of opinion.

Now take a dozen fresh committees, and beat them up well—beat them up until they are stiff enough to stand alone, and toss them in; then throw in your afternoon programs—not too full, as they must have room enough to swell up, with animated discussion. Lastly add your flavoring—Robert Browning's extract of optimism, though some prefer Emerson's. There is also a new article on the market, which many use and consider equal to optimism, known as Fletcherism; but any good optimism will do.

Now beat the whole up well with individual effort—and on this the whole success of the club depends. When thoroughly beaten, pour it into a large vessel of opportunity, which has been previously well greased with Roberts' Rules of Order to keep it from sticking, and set it in a comfortable clubhouse for from one and a half to two hours—it depends upon the temperament manifested. Test it by inserting a splint from the broom of experience, which splint, when the club is done, must come out clean and shining. When it has cooled a little, make an icing of afternoon teas, lectures, and various entertainments, and spread thickly over the top. This will make a feast of reason and a flow of soul for about one hundred members. Serve it once a week or every two weeks.

ELIZABETH A. CORNETT,
Woman's Club, Phoenixville, Pa.

Grace Before Meat

JOHN CENNICK, 1741

Be present at our table, Lord,
Be here and everywhere ador'd:
Thy creatures bless, and grant that we,
May feast in Paradise with Thee.

Contributed by MRS. THOMAS J. GARLAND

Breads

To make your needy bread, and give them life.—PERICLES.

BREAD

1 quart milk	4 tablespoons sugar
1 quart water	2 tablespoons lard
1 tablespoon (heaping) salt	1 yeast cake

Scald the milk and turn into the bread pan; add the salt, sugar, and lard; stir until melted; add the water (lukewarm), then add the yeast cake, which has been dissolved in lukewarm water. Then add enough flour to make a batter, beat thoroughly for fifteen minutes, or until batter is full of air bubbles; then add enough flour to make a dough. Take it out on a baking board as soon as it is stiff enough to do so, and knead quickly and lightly for 45 minutes. Use as little flour as possible, just enough to keep it from sticking to the board or hands. If a bread mixer is used, less time is required than when kneading with the hands. Now put it back into the bread pan, cover, and let stand in a warm place until morning; it should then have more than doubled its bulk. Mould into loaves, knead each loaf, put into greased pans, and stand away until light. Bake in a moderately quick oven for 1 hour and 10 minutes.

MRS. H. S. PRENTISS NICHOLS

NUT BREAD

1 cup nuts, chopped	1 teaspoon salt
2 cups milk	½ cup sugar
2 eggs	4 cups white flour
4 teaspoons baking powder	

Mix well together and let stand 20 minutes, then put in two small bread pans and bake $\frac{3}{4}$ of an hour.

MISS GERTRUDE A. BARRETT

NUT BREAD

1 cup sugar	1 teaspoon melted butter
1 egg	4 teaspoons (level) baking powder
1½ cups milk	4 cups sifted flour
1 teaspoon salt	1 cup chopped (not ground) English walnut kernels

Beat sugar and egg together. Walnut kernels should be mixed with a little flour. Stand 20 minutes. Bake in slow oven 1 hour.

MRS. MARY C. D. GEISLER

NUT BREAD

1/4 cup brown sugar	2 cups Graham flour
1/2 cup molasses	1 cup white flour
1 teaspoon soda	1 cup chopped walnuts
2 cups milk (sweet or sour)	A little salt

This should be made the day before it is to be used.

MRS. FRANK H. BURPEE

NUT BREAD

4 cups whole wheat flour	1 pound chopped English walnuts
1 cup granulated sugar	2 eggs
2 teaspoons baking powder	2 cups milk

Sift flour, sugar and baking powder through flour sifter. Mix dry ingredients thoroughly. Beat eggs, add milk and pour into flour; stir thoroughly. Bake in moderate oven, 1 1/4 hours for large loaf; for two small loaves, 3/4 hour.

MRS. LEON S. DEXTER

NUT BREAD

1 cup scalded milk	1 cup white flour
3/4 cake yeast	2 tablespoons sugar
1 cup whole wheat flour	1 teaspoon salt
1 cup (even) English walnut meats	

When milk is cooled stir in yeast. Set to rise, keeping very warm for about an hour. When light, add sugar, salt and walnut meats (broken); then add enough whole wheat flour to make a batter stiff enough to spoon out into a buttered basin. Let rise again and bake about 45 minutes.

MRS. LAURA CHANDLER BOOTH,
President, The New Century Club of Kennett Square, Pa.

NUT BREAD

1 egg	4 cups flour
1 cup sugar	4 teaspoons baking powder
1 1/2 cups milk	A pinch of salt
1 1/2 cups chopped English walnuts	

Let raise 20 minutes, and bake in a moderate oven about 1 hour. This will make two small loaves. This makes very good sandwiches, spread either with butter or cheese.

MRS. ABNER H. MERSHON

NUT BREAD

3 cups Graham or whole wheat flour	1 teaspoon salt
1 cup white flour	2 cups milk
1 cup sugar	1 cup walnuts (chopped)
4 teaspoons baking powder	1 egg

The nuts are prepared and chopped. Mix the dry ingredients and add the chopped nuts. Add the egg well beaten and the milk. Pour into a well-greased pan and let it rise 20 minutes and bake 50 minutes to 1 hour in a moderate oven. This makes one loaf. Sliced very thin and buttered it is delicious with afternoon tea.

MRS. JOHN I. MCGUIGAN

QUICK NUT BREAD

2 cups white flour	1 cup nuts
2 cups Graham flour	4 teaspoons (level) baking powder
½ cup sugar	1 egg
1 teaspoon salt	1½ cups milk
1 tablespoon melted butter	

MRS. THOMAS RAE BURN WHITE

OLD-FASHIONED DUTCH CAKE

1 yeast cake	½ pint pitted raisins
2 eggs	1 spoon each of lard and butter, mixed
1 pint milk	¼ nutmeg, grated
½ pint fine granulated sugar	½ teaspoon salt

Put the milk on to scald (do not let it boil); while this is being done, beat the eggs together until very light. As soon as the milk is scalded take it from the fire and immediately add eggs and shortening; then stand this aside to cool; then add sugar, salt and yeast and sufficient flour for a very thin sponge. Set the sponge at night. In the morning add raisins, well floured, then add more flour to make a dough, not quite so stiff as for bread. Knead **very little**. Cover and set aside for a few hours (according to the weather) until it has become light, after which divide, with well-floured hands, into two loaves as quickly as possible, without kneading; then place in greased pans and set in a warm place to get light. Bake in a moderately hot oven for three-quarters of an hour.

- MRS. HENRY DELAPLAINE

DUTCH CAKE

On baking day when bread is ready for pans take enough for small loaf and with it mix—

2 eggs
1 cup sugar

1 tablespoon lard
Raisins to taste

Beat well. Set to rise. When light take—

½ cup brown sugar
1 tablespoon cinnamon

Butter the size of a big walnut

Spread on top and bake.

MRS. GEORGE H. VANDERBECK

GRAHAM BREAD

½ pint corn meal
1 quart water

2 teaspoons salt
1 tablespoon molasses

1 yeast cake

Make corn meal into a thin mush, add water, salt and molasses. Make a thick batter with unbolted flour, adding 1 basting spoonful of wheat flour; add yeast cake and let rise in the bread pans. When light bake in a moderate oven. This makes four small loaves.

MRS. LEWIS F. SHOEMAKER

GRAHAM BREAD

(This is recommended by a physician as especially wholesome; conveniently made because baked immediately after mixing.)

5 cups Graham flour
1 cup white flour

1 cup corn meal
2 teaspoons (level) salt

Mix these dry ingredients, then add two level teaspoons baking soda, dissolved in—

¼ cup warm molasses

2 cups sweet milk
2 cups sour milk

If necessary, water may be substituted largely for the sweet milk. Bake in a slow oven 1½ to 2 hours.

MRS. H. H. WHITE,
President, New Century Club of Pottstown, Pa.

GRAHAM BREAD

(An excellent health bread which I am using in my own family with good results.)

2 cups Graham flour	1½ cups milk
2 cups bran (Educator) flour	2 teaspoons baking powder
1 teaspoon salt	½ cup New Orleans molasses

Mix Graham flour, bran flour and salt in one bowl. Mix milk, baking powder and molasses in another bowl and add to the first. Bake 1 hour in slow oven. Do not beat or knead. Just stir like a cake.

MRS. A. W. ROBINSON

STEAMED BROWN BREAD

1½ cups Graham flour	1 pint sweet milk
2 cups corn meal	½ teaspoon soda
½ cup molasses	Salt, and sprinkle of ginger

Steam 3 hours.

MRS. W. DUFFIELD ROBINSON

MY GRANDMOTHER'S CORN BREAD

1 cup (small) sugar	2 cups corn meal (sifted with wheat flour)
2 eggs with salt, beaten hard	4 teaspoons baking powder
2 cups wheat flour	2 tablespoons butter
2 cups sweet milk	

Mix sugar and eggs in milk, then add flour and corn meal sifted together. Steam 1 hour, and put in oven for 10 minutes.

MRS. JOHN D. McILHENNY

BATTER BREAD OR CORN PONE

1 pint milk, scalded (not boiled)	1 cup cold rice or hominy (cooked)
1 cup corn meal	1 tablespoon sugar
2 eggs	1 teaspoon baking powder
Piece of melted butter	Salt to taste

Pour milk over corn meal. When cool, stir in eggs, melted butter, and rice or hominy. Just before putting into oven add baking powder. Use pudding dish and bake 30 minutes.

MRS. ELMORE C. HINE

SCOTCH SHORT BREAD

1 pound flour
 ½ pound butter

¼ pound sugar
 2 ounces rice flour

Rub the butter into flour and sugar, divide in two cakes, pinch the edges, prick the center with a fork, and bake slowly in a moderate oven till brown.

MRS. A. GALLATIN TALBOTT

CHRISTMAS BREAD

(Mary R. Heygate-Hall's Recipe)

1¾ pounds flour
 1 pound currants, seeded
 ¾ pound raisins
 ¾ pound sugar
 ½ pound citron
 ¼ pound orange peel
 2 ounces butter

2 ounces lard
 2 eggs
 ½ ounce cream of tartar
 ¼ ounce baking soda
 or
 2 teaspoons baking powder
 1 pint milk

Bake in bread pans.

MISS ANNE HEYGATE-HALL

BATH BREAD

1 pound flour
 ¼ pound sugar
 ¼ pound butter

3 eggs (yolks)
 2 ounces currants
 1 yeast cake

Sprinkle of nutmeg

Set over night, with warm milk enough to make a batter you can beat. Let rise, put flour on board, take out with spoon, rub in flour and shape. Let rise again, and bake.

MRS. ALFRED MELLOR

BREAD CAKES

1 pint milk
 1 quart stale bread
 1 cup (small) flour

2 eggs, well beaten
 1 teaspoon salt
 2 teaspoons sugar
 1 teaspoon baking powder

Break the bread in small pieces, soak over night in the milk. In the morning beat into this the flour, eggs, salt, sugar and baking powder. Add enough milk to make the cakes form on griddle. Do not have batter too thick. Serves 4 to 6 people.

MISS HELEN A. CHILDS

SPOON BREAD

4 eggs, beaten separately	1 teaspoon sugar
1 cup cooked hominy grits	1 teaspoon salt
4 tablespoons white corn meal	1 teaspoon baking powder
1 pint milk	1 tablespoon butter

After mixing, bake in shallow tin.

MRS. LOUIS H. MUTSCHLER

SPOON BREAD

1 cup cooked hominy	1 teaspoon salt
4 tablespoons corn meal	1 teaspoon sugar
1 pint milk	1 teaspoon baking powder
1 tablespoon butter	4 eggs

Beat whites and yolks of eggs separately. Mix all well together and bake in oven. A Southern dish.

MRS. MARY S. JOHNSON

VIRGINIA SPOON BREAD

1 pint milk	2 eggs, well beaten
1 teacup yellow corn meal	Salt
Butter the size of an egg	2 teaspoons baking powder

Boil the milk, stir in corn meal; let stand for a few minutes. Add melted butter, eggs, salt and baking powder. Bake in oven about 25 minutes. The medium grade of corn meal is better than the fine.

MRS. CHARLES H. GUILBERT

BEDFORD ROLLS (Wonderful)

½ pint milk (good measure)	1 teaspoon salt
2 tablespoons lard	1 teaspoon sugar
	½ yeast cake

Melt lard and milk together. Make soft batter (as for rusk); add yeast dissolved in warm water. In winter, start at 11 A. M. At 4 P. M. it will be "light as a feather." Make soft dough. By 5 P. M. it will be ready to roll out. Cut with cake tin—don't handle much. Put, not touching each other, into greased pans. Bake 20 minutes in hot oven. Serve hot at 6 P. M. This will make 12 to 15 lovely rolls.

DR. FRANCES N. BAKER

ANNA'S DINNER OR LUNCH ROLLS

1 yeast cake	2 tablespoons lard or butter
1 cup milk, scalded and cooled	White of 1 egg
1 tablespoon sugar	3 cups sifted flour
	½ teaspoon salt

Dissolve yeast and sugar in lukewarm milk. Add white of egg beaten till stiff, the flour gradually, the lard or butter, and lastly the salt, keeping dough soft. Knead lightly, using as little flour in kneading as possible. Place in a well-greased bowl. Cover and set to rise in a warm place, free from draft, until it doubles in bulk (about 2 hours). Mould into rolls the size of walnuts. Place far apart in well-greased pans, protect from draft and let rise ½ hour, or until light. Glaze with white of egg diluted with water. Bake 10 minutes in a hot oven.

It makes very pretty little rolls to put three balls of dough about the size of a good-sized marble into muffin rings or patty pans and bake. It comes out a clover leaf shape.

MRS. H. S. PRENTISS NICHOLS

TEA ROLLS

1 pint milk	1 teaspoon salt
1 cake Vienna yeast	1 teaspoon sugar
	1 tablespoon butter

Warm milk slightly and in it dissolve yeast cake. Add flour to make a sponge about as thick as for batter cakes. Set in a warm place for 2 hours, then add butter, sugar, salt, and flour to make a dough. Knead until it cracks and does not stick to hands. Let it rise 2 hours more, then roll out about one-half inch thick and cut with small biscuit cutter. Allow to rise in pans about 2 hours and bake in very quick oven—first put on bottom and then top of oven.

MRS. WILLIAM BURNHAM

BREAKFAST BISCUITS

2 cups flour	A little salt
1½ teaspoons baking powder	1 teaspoon sugar
1 tablespoon butter	1 cup milk

Sift baking powder, sugar and salt with the flour. Work butter in very lightly, stir in milk, roll gently, cut with biscuit cutter and bake in quick oven 15 minutes.

MRS. THERON I. CRANE

SWEET POTATO BISCUIT

1½ pounds sweet potatoes	Flour enough to make a sponge
1 pint milk	6 ounces lard
½ cup (large) yeast	A little salt

Boil and strain the sweet potatoes through a colander; pour hot milk over them; add flour. Let it rise from nine o'clock until eleven, then add lard and salt. Work well for half an hour, let it rise again, and bake. Biscuits will be improved if moulded 2 hours before baking.

MRS. H. L. WAYLAND

MILK BISCUIT

1 quart fresh milk	Butter the size of a walnut
1 yeast cake	A little sugar and salt

Put yeast cake in half a tumbler of tepid water with teaspoon of sugar. Set it in a warm place (not too hot) until the yeast rises, then put it in warm milk, add butter and flour to make a nice sponge; beat thoroughly and let sponge rise; then add salt and more flour, just enough to knead, and set in warm place. When light, make into small biscuits with biscuit cutter; brush over with milk before putting them in oven. This quantity will make two large pans of biscuits. MRS. ISAAC H. CLOTHIER

ELLEN'S BISCUITS

1 pint flour	2 teaspoons baking powder
½ pint milk	½ teaspoon sugar
1 tablespoon butter	¼ teaspoon salt

Sift baking powder into flour, rub in the butter with hands, add milk last. Turn out on board and roll only enough to smooth top, very lightly. Cut and bake at once in quick oven. Speed and light touch required.

MRS. C. L. PEIRCE

PLAIN MUFFINS

2 eggs	1½ tablespoons lard
½ pint milk	½ teaspoon salt
1 tablespoon sugar	1 teaspoon baking powder

Beat eggs, sugar and lard smooth, then add milk. Add sufficient flour to make a batter not too stiff. Bake in well-greased muffin tins in a hot oven.

MISS ELIZABETH BUNTING COLLIER

POPOVERS

1 cup milk
1 cup flour

2 eggs
 $\frac{1}{2}$ teaspoon salt

Bake 30 to 40 minutes in moderate oven, in small brown bowls half full. One of our old family recipes, and delicious.

MRS. EDWARD F. KINGSLEY

MRS. CHARLES D. B. BARNEY'S CREAM MUFFINS

3 tablespoons (level) butter
2 tablespoons sugar
2 eggs

1 cup milk
 $\frac{1}{2}$ teaspoon salt
2 cups flour

4 teaspoons (level) baking powder

Cream the butter, add sugar, separate eggs, beat the whites and add them to the unbeaten yolks; to the butter and sugar add the milk, salt, flour and baking powder; then add the eggs. Fill greased muffin pans two-thirds full and bake in a quick oven 20 minutes. Substitute corn meal, rye or Graham flour for 1 cup of the wheat flour, and you will have the different muffins. It is excellent also for cottage pudding.

MISS MARY JANNEY

OLD-FASHIONED MUFFINS

2 cups flour
1 pint milk (warm)
1 tablespoon butter

$\frac{1}{2}$ teaspoon salt
2 eggs
2 teaspoons baking powder

Made in rings on griddle on top of stove to brown on under side. Make a thick batter and fill the rings half full. Turn over when rings are filled and browned.

MISS EMILY CAMPBELL

QUEEN MUFFINS

$\frac{1}{4}$ cup butter
1 egg
 $\frac{1}{3}$ cup sugar

1 cup milk
 $1\frac{1}{2}$ cups flour
 $1\frac{1}{2}$ teaspoons baking powder

Sift all dry materials, work in butter with tips of fingers. Add egg well beaten with the milk. Cook in hot oven 10 minutes. Put in gem pans about half full to allow for raising.

MRS. WILLIAM A. WIEDERSEIM

BREAKFAST MUFFINS

1 egg	1 teaspoon salt
1 tablespoon sugar	2 cups flour
1 cup milk	1 tablespoon melted butter
	1½ teaspoons baking powder

Beat the eggs and sugar together with a spoon, add the milk and salt, then stir the flour in very smooth. After the batter is smooth, put in the melted butter. Last of all, add the baking powder, but do not stir or beat the batter much after the baking powder is in. Bake from 15 to 20 minutes.

MRS. WILLIAM P. POTTER

GRAHAM GEMS

2 eggs, beaten light	2 cups Graham flour
2 cups milk	¼ teaspoon salt

Beat the yolks and whites of the eggs separately. Mix the ingredients thoroughly and beat light. Heat the gem pans and butter them, then pour in the mixture and bake 20 minutes in a quick oven. Use no baking powder.

MISS VIRGINIA HARTSHORNE

GEMS

1 egg	¼ teaspoon salt
½ cup water	½ cup milk
Butter the size of a walnut	1 cup flour

Beat the egg light, yolk and whites together; put in the milk, add the flour, water, salt and butter melted. Have gem tins warm, put in batter. They are just like a popover—must be eaten as they come from the oven.

MRS. WILLIAM P. ELWELL

SALLY LUNN

1½ pints milk	5 ounces butter and lard mixed
2¼ pounds flour	A little salt
5 eggs	1½ tablespoons sugar
	½ yeast cake

Put at once into greased pans and let rise for about 7 hours. An old recipe from Mrs. Alfred Paull of Wheeling, West Virginia.

MISS LIDA PAULL FIFE

SALLY LUNN

1 tablespoon butter
 1 tablespoon sugar
 1 egg (beaten separately)

1 cup milk
 2 cups flour
 2 teaspoons baking powder

MRS. DANIEL R. HARPER

VIRGINIA SALLY LUNN

1½ pounds flour
 1 pint new milk
 ½ cup butter

3 eggs, well beaten
 ½ yeast cake
 1 teaspoon salt

Melt the butter and add to milk, then pour over the sifted flour; add the eggs, yeast (dissolved) and salt. Mix all together in a batter rather stiffer than that for cake, and pour in large cake mould or pans well greased. Set in warm place to rise, and when very light bake in moderate oven for nearly an hour.

MISS MARY JANNEY

CINNAMON BUN

2 tablespoons sugar
 ½ teaspoon salt
 1 tablespoon (heaping) lard
 3 cups milk and water (scalding)
 2 yeast cakes

2 eggs
 2 cups granulated sugar
 Flour
 Seedless raisins and currants
 Nutmeg and cinnamon

Put sugar, salt and lard into a four-quart bowl. Pour over it milk and water. When cool add yeast cakes dissolved in 1 cup of lukewarm water and stir in enough flour to make a rather stiff batter.

When it rises two thirds of the way to the top of the bowl, stir in eggs beaten well into sugar and a little nutmeg, and add a little more flour. When it rises to the top of the bowl, knead with a little flour. Take off a portion a little larger than the fist and roll out on the board about one half inch thick. Spread thickly with soft butter, and about three-quarter inch thick with dark brown sugar; cover with seedless raisins and currants, and sprinkle thickly with powdered cinnamon. Roll up like a jelly roll; cut off slices two inches thick and stand on end in a deep pan well greased with lard. Shake cinnamon over the top and let rise again. When light bake in a very slow oven (thermometer 6) for nearly an hour, and turn out immediately on buttered plates.

MRS. DANIEL R. HARPER

CINNAMON BUNS

1/4 pound sugar
1/4 pound butter
3 eggs

1/4 ounce salt
1/2 ounce yeast
1 pint lukewarm water

Rub sugar and butter to a cream, add eggs and salt. Dissolve yeast in water, and add flour enough to make a warm dough. Let it stand over night in a warm place, of about 70 degrees. In morning roll dough out to about quarter of an inch thick. Spread with melted butter, sugar, cinnamon and currants. Roll and cut in pieces and put in well-greased pan. Put sugar in greased pan before putting in buns. Let rise until light and bake in moderate oven for about 1 hour. Be careful that oven is not too hot.

This will make about two dozen cinnamon buns.

MISS ABBY A. SUTHERLAND

SPANISH BUN

1/4 pound butter
1 pound sugar
3/4 pound flour (sifted)

2 teaspoons baking powder
4 eggs
1 cup cream
1 1/2 cups cleaned currants

Beat the butter, sugar and yolks well together. Then add cream and whites, well beaten; stir in flour with baking powder mixed in it. Last, the currants mixed with a tablespoon of flour to keep them from sticking. Bake in round bread pans not too large.

MRS. J. GIBSON McILVAIN

GRIDDLE CAKES

1/2 pound flour
1 teaspoon sugar
1 teaspoon salt
2 teaspoons baking powder

3/4 pint milk (nearly)
1 egg
1 tablespoon melted butter
4 tablespoons boiled cream of wheat or
boiled rice

Stir flour, salt, sugar and baking powder together and slowly add the milk. Beat until very smooth. Add the yolk (beaten) of the egg. Then stir in the cream of wheat or rice and beat until smooth. Add the melted butter and fold in the stiff beaten whites of the eggs. This makes about 6 griddles of 4 small cakes.

MRS. HARRY A. HORNOR

OLD-FASHIONED BUCKWHEAT CAKES

1 quart buckwheat flour	1¾ pints warm water
1 tablespoon New Orleans molasses	½ yeast cake dissolved in
1 small tablespoon salt	½ cup warm water

Pour gradually on the flour, mix carefully, beat hard, cover, and set to rise for about 6 hours. Bake on hot griddle. Serve on a cold winter night with sausage that has been parboiled before browning it.

MRS. EUGENE H. AUSTIN

BUCKWHEAT CAKES

3¾ cups buckwheat flour	2 large spoons New Orleans molasses
1 level teaspoon salt	1 yeast cake
½ teaspoon baking soda	Cold water, enough to make a batter

Beat thoroughly. Dissolve yeast cake in ½ cup of lukewarm water, mix and let rise over night. In the morning add baking soda, dissolved in boiling water. Bake thoroughly on hot griddle.

MISS G. B. McILHENNY

BUCKWHEAT GRIDDLE CAKES

½ yeast cake	Buckwheat
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Mix enough buckwheat in 1½ cups of water to make a rather stiff batter; add yeast dissolved in a little warm water. Stand in a warm place over night. In the morning, add—

1 tablespoon molasses	1 egg
Salt	½ teaspoon baking soda

Thin with milk—quite thin. A recipe from the South which we have used many years quite successfully.

MRS. LIVINGSTON E. JONES

BUCKWHEAT GRIDDLE CAKES

2 cups buckwheat flour	2 to 3 cups lukewarm water
½ cup white flour	½ yeast cake
½ teaspoon salt	1 tablespoon molasses
½ teaspoon soda (just before baking)	

Beat thoroughly and set to rise over night. Mix in order given above, molasses as well as soda to be added in the morning.

MISS HELEN LIPPINCOTT

FLUME HOUSE FLANNEL CAKES

1/2 cup yeast	1/2 cup (short) butter
1 1/2 cups new milk	1 tablespoon granulated sugar
	3 cups flour

Warm the milk and melt the butter in it, then put in the flour, sugar and a little salt. Let stand over night. In the morning put into gem pans, let stand 1 hour to rise, then bake 1/2 hour in a quick oven. An old and well-tried recipe, and not taken from any receipt book.

MRS. S. BERNARD CHAMBERS

CORNMEAL GRIDDLE CAKES

1 pint corn meal	1 tablespoon molasses
1 1/2 pints milk	1/2 cup flour
2 eggs	1 scant spoon salt
1 tablespoon butter	1 heaping teaspoon baking powder

Put corn meal in mixing pan, add salt. Scald the milk, add butter when hot, pour over corn meal and beat well; add molasses. Let it cool, then add flour, well-beaten eggs and baking powder. Keep in a cool place and it will be good for four or five days if not all needed at one meal.

MRS. C. L. HUTCHINSON

N

“SCHECKEN”

1 yeast cake	3 cups flour (sifted)	
1 cup milk (scalded and cooled)	1/2 teaspoon salt	✓
1 tablespoon sugar	Brown sugar	
2 tablespoons butter (melted)	White of 1 egg	
	Raisins and nuts	

Dissolve yeast and sugar in lukewarm milk. Add beaten egg, then the flour gradually, then butter and salt, leaving dough as soft as can be handled. Place in bowl, and allow it to raise about two hours. When light roll out as thin as pie crust. Spread with melted butter, brown sugar and raisins very thickly. Roll tightly and slice in about half-inch slices. Pour melted butter in cake tins, sprinkle heavily with nuts, brown sugar and cinnamon. When done turn out on waxed paper immediately upon removing from oven. The bottom of roll should be top when served. The quantity of nuts and raisins used depends upon the taste or judgment of the cook.

MRS. EDWIN MARTIN

WAFFLES

3 eggs	3 teacups sifted flour
1 teaspoon salt	1 tablespoon melted butter
1 quart milk	2 heaping teaspoons baking powder

Beat the eggs and salt together until light. Into the beaten eggs, stir most of the flour and part of the milk. Beat well until it bubbles and is very light, then add the butter, the baking powder in the rest of the flour and the rest of the milk. Bake in hot waffle irons. Half this quantity for a small family.

MRS. ROBERT P. BROWN

FRENCH WAFFLES

3½ cups flour	1 tablespoon butter
1½ cups milk	1 teaspoon sugar
2 eggs	1½ teaspoons baking powder

Beat yolks and whites of eggs separately. With other ingredients mix well together and beat very light. Grease the waffle iron just once at the beginning. Have iron very hot. This will serve 6 people.

MISS EMMA R. JACK

WAFFLES

4 eggs	1 quart rich milk
3½ scant cups flour (after it is sifted)	4 teaspoons (heaping) baking powder

Beat whites and yolks of eggs separately. Beat yolks, then add milk and flour; mix baking powder through flour. Beat whites of eggs very light and stir very little after adding to batter.

MRS. C. WILMER MIDDLETON

Soup

- *Boil thou first i' the charmed pot.*—MACBETH.

TOMATO SOUP

1 quart tomatoes
½ onion
2 ounces flour
4 ounces butter

3 tablespoons sugar
3 pints water
½ pint milk
Salt and pepper

Boil tomatoes and onion in water $\frac{3}{4}$ of an hour; add salt, pepper and sugar. Rub butter and flour together until very smooth. Boil all together 10 minutes. Boil milk separately. When both are boiling, pour the milk into the tomatoes very slowly. Serve with croutons or Swedish milk biscuit.

MRS. C. WILMER MIDDLETON

TOMATO SOUP

1 can tomatoes
½ cup water
4 cloves

1 teaspoon salt
2 tablespoons butter
3 tablespoons flour

1 slice onion

Cook tomatoes, water, cloves and onion 20 minutes, strain, bind with butter and flour rubbed together and strain into tureen.

MRS. MARTHA P. FALCONER

ONION SOUP

Cut up 4 onions. Fry in $\frac{1}{4}$ cup of butter until soft but not browned. Put in casserole, cover with 2 quarts of rich stock, add parsley. Put cover on casserole and bake for 1 hour. Pieces of toast in casserole, one for each person at time of serving, or serve in bouillon cups.

MRS. MORGAN BUNTING

ONION SOUP

Cut three large onions (white) into slices, put into saucepan with a pat of butter, salt and sugar, fry to a light brown. Sprinkle over some flour, pour in 3 cups boiling water, add a few sprays of parsley, small bay leaf, little salt, boil quickly about 5 minutes, thicken soup with yolks of 3 eggs. Warm it up without letting it boil, add a little butter in bits, take out bay leaf and parsley, place slice of toast in soup plate, sprinkle a bit of pepper, pour over soup, grate Parmesan cheese over top. If small onions are used more than three would be necessary.

MRS. EDWARD L. REYNOLDS

ONION SOUP WITH CHEESE (Italian)

Make a veal stock. When ready to use—fry 4 large onions cut very thin, in little butter—put at once into tureen, pour over this the hot veal stock, having already prepared thin round pieces of toast, thickly covered with grated Swiss cheese ($\frac{1}{4}$ pound), which are placed at once in the soup. Cover immediately, as the steam from soup causes the cheese to melt, and serve at once from the tureen. Any cheese left over may be added to the soup. The excellence of this soup depends on quick preparation and immediate service. MRS. WILLIAM B. CAMPBELL

SPINACH SOUP

1 quart spinach	2 tablespoons cornstarch
2 quarts milk	4 ounces butter
Pepper, salt and mace	

Boil spinach until tender, chop and put through a sieve. Boil the milk, flavor with salt, pepper and mace; add cornstarch for thickening; put in the spinach and butter. Boil up once and serve.

THE MISSES ESHERICK

SPINACH SOUP

1 quart spinach	2 tablespoons flour
2 quarts milk	$\frac{1}{4}$ pound butter
Salt, pepper and mace	

Boil spinach till tender; chop and put through sieve. Boil milk; flavor with salt, pepper and mace. Rub together flour and butter, stir into milk, which should be in double boiler; add spinach, which must be very fine and not "stringy," and boil up once.

MRS. JOSEPH PETTIT

CLAM PURÉE

30 clams	1 tablespoon flour
1 quart milk	1 tablespoon butter
$\frac{1}{2}$ cup cream	1 teaspoon salt
A dash of paprika	

Mash the clams through a colander and heat in a saucepan. Mix flour and butter and then the cream and stir into the milk already heated in a double boiler. Stir the dressing into the hot clams, but do not cook the clams. This is for 6 people.

MRS. C. P. TURNER

CLAM SOUP

3 potatoes, cut fine	2 quarts water
1 cup corn	18 clams, chopped
1 cup tomatoes	1 quart milk
1 onion, cut fine	1 tablespoon flour
	1 tablespoon butter

Cook the vegetables $1\frac{1}{4}$ hours in water. Have ready the hot milk, thicken it with the butter and flour rubbed together; then add clams, cook 5 minutes; then add the vegetable soup and let remain at low temperature for 5 minutes. Serve at once. MRS. C. L. PEIRCE

CAROLINE'S BISQUE OF CLAM

50 clams	A few pepper corns
1 quart water	1 quart fresh sweet milk
Small pinch of onion	1 tablespoon butter
Sprig of parsley	2 tablespoons flour

Chop the clams fine, put in the water, with a small pinch of onion, sprig of parsley and a few pepper corns; simmer for 2 hours. Put the milk in a farina boiler, rub the butter and flour together, stir into the milk and let it simmer slowly. Add thickened milk last. Do not allow it to boil after milk is added. Strain and serve. Do not use the clam juice. MRS. H. S. PRENTISS NICHOLS

MOCK BISQUE SOUP

1 quart milk	1 tablespoon butter
1 bay leaf	1 blade mace
$\frac{1}{4}$ teaspoon baking soda	1 teaspoon sugar
1 pint stewed tomatoes (strained)	2 tablespoons flour
or	1 saltspoon pepper
1 pint canned tomatoes	1 teaspoon salt

Put the tomatoes into a saucepan with the bay leaf and mace. Cover and stand on the back of the stove for 15 minutes. Put the milk in a double boiler. Rub the butter and flour together, soften with a little of the milk, then add it to the hot milk and stir constantly until it is of a creamy thickness. Strain the tomatoes into a soup tureen; add the sugar and soda and pour in quickly the hot milk; stir lightly and serve immediately. This soup must not be cooked after the milk and tomatoes are mixed; the acid of the tomato will curdle the milk. Add the salt and pepper. MRS. SARAH WALKER DUNGAN

BLACK BEAN SOUP

1 pint black beans	$\frac{1}{8}$ teaspoon pepper
2 quarts cold water	$\frac{1}{4}$ teaspoon mustard
1 small onion	A few grains of cayenne pepper
2 stalks celery	3 tablespoons butter
or	$1\frac{1}{2}$ tablespoons flour
$\frac{1}{4}$ teaspoon celery salt	2 hard-boiled eggs
$\frac{1}{2}$ teaspoon salt	1 lemon

Soak beans over night; in the morning drain and add cold water. Slice onion, and cook 5 minutes with half the butter, adding to beans, with celery stalks broken in pieces. Simmer 3 or 4 hours, or until beans are soft. Add more water as water boils away. Put through a sieve, re-heat to the boiling point, and add salt, pepper, mustard and cayenne pepper well mixed. Bind with remaining butter and flour cooked together. Cut eggs in thin slices, and lemon in thin slices, removing seeds. Pour soup over them.

MRS. THOMAS RAEBURN WHITE

MOTHER'S MUTTON BROTH

1 knuckle of mutton, well broken	1 pint rich milk
1 pound mutton necks, well broken	1 tablespoon rice
1 quart cold water	1 teaspoon parsley

Place all in a pot and slowly bring to a boil, then let simmer until the liquid is down to a pint. Strain this pint of liquid and add it to the milk, hot, in a double boiler. Now add the rice and let it heat in the boiler until rice is soft and perfectly done, which ought to be in about one-half hour. Flavor with the finely minced parsley about ten minutes before it is done, if it is to be served for the table, but if for the sick-room omit parsley.

MRS. JOHN GRIBBEL

WHITE HOUSE BOUILLON

4 pounds lean beef	1 bunch parsley (small)
1 teaspoon celery seed	4 blades mace
2 onions	12 cloves
2 carrots	2 eggs (whites)

Boil the beef 4 hours in 4 quarts of water. Then add celery seed, onions, carrots, parsley, mace and cloves, and boil until these are tender. Then strain through a bag and return to kettle, adding the beaten whites of 2 eggs. Boil until clear, straining through bag again, when the bouillon is ready to serve. (Mrs. Harrison.)

MRS. JOSEPHINE L. ADAMS

PEANUT SOUP

5 cents worth of peanuts (ground)
 1 pint chicken stock
 1 pint cream

1 teaspoon flour
 Butter the size of a small egg
 1 egg

Add the peanuts to the boiling stock, let this boil 3 minutes, then add cream. When at boiling point, add the flour rubbed into the butter. Let this boil a minute or two, watching closely. Just before removing from fire add an egg, beaten, "and you have soup fit to serve kings!"

DR. FRANCES N. BAKER

CHICKEN JELLY

1 chicken

1½ quarts water

Cut a chicken into small pieces; pound the bones with a hammer until they are crushed; put into a quart and a pint of cold water, and let it boil well until the chicken falls to shreds. Skim the fat off while it boils. Strain it and put the soup away until it jellies. Cut off and warm as wanted or eat cold.

MARY E. B. PEROT

BEEF SOUP

(Excellent for invalids, or at any time)

1½ pounds good beef (from bottom of round)

1 quart cold water
 Season with pepper and salt

Have beef cut in squares, trim off all fat. Let stand for 3 hours at back of range. Don't let it boil until just before it is ready to serve. Then season and strain.

MRS. SAMUEL SCOVILLE, JR.

PALATABLE SUMMER SOUP

Take some water from each vegetable that one boils (peas, spinach, tomatoes, beans, cauliflower), put in a pot with onion and parsley, and let cook until onion is done, season to taste; add egg, beaten light and serve at once. A standard German health cooking formula.

MRS. C. SHILLARD-SMITH

FISH CHOWDER

2 pounds fresh fish (any kind)	1 quart fresh milk
2 slices salt pork or bacon	1 tablespoon butter and flour
2 sliced potatoes	Parsley
2 onions	Salt and pepper

Parboil the fish, scrape off the skin and pick out the bones, leaving the fish in pieces about as big as an almond. Boil salt pork or bacon, cut in dice, with sliced potatoes and onions, in a small quantity of water. When nearly tender add the fish and boil till all the ingredients are done; add salt and pepper to taste. Boil in a double boiler the fresh milk thickened with the butter and flour rubbed together. Stir in the other ingredients and add chopped parsley.

MRS. JOHN L. APPLETON

SOUP À LA REINE

1 chicken	2 quarts water
½ cup rice	1 pint cream
1 small carrot	1 small onion
1 bay leaf	Small piece of celery
2 cloves	Small piece of mace
Pinch of salt	Butter

Clean chicken, put in water with rice, bay leaf, mace and cloves; simmer gently 2 hours. Clean vegetables, cut in squares. Put butter in frying pan; when hot, throw in vegetables and stir until a delicate brown; skim them out, put in the soup kettle and simmer 1 hour longer. Now add the flour to the butter in the frying pan, mix and stir into the soup. Skim as it boils after adding the butter. Now take out the chicken, remove the white meat, chop very fine and put back in the soup. Remove the carrot, spices, etc., press the rest through a sieve. Return the whole into a clean kettle, add the cream, and salt to taste; boil up once. Wine may be added. My father's favorite soup.

MRS. A. GALLATIN TALBOTT

SOUP DUMPLINGS

1 cup flour	1 teaspoon lard
1 teaspoon (heaping) baking powder	1 teaspoon butter
½ teaspoon salt	Milk enough to make a soft dough

Mix into a soft dough. Drop with a spoon in small pieces and boil rapidly for 15 minutes in the soup. Serve immediately.

MRS. EDMUND WEBSTER

RABBIT SOUP

2 rabbits	2 carrots
2 quarts good beef stock	1 teaspoon salt
1 eschalot	1 drachm cayenne pepper
1 onion	1 glass port wine
1 bunch sweet herbs	1 tablespoon mushroom ketchup
1 head celery	Sippets of fried bread

Cut up the rabbits, keep the livers apart, and fry the joints; then lay them in a stew-pan with the livers, and pour over the beef stock, and simmer for 2 hours, removing all the scum; then take out the backs of the rabbits, and cut off the meat, put back the bones and add eschalot, onion, sweet herbs, celery, carrots, salt, and cayenne pepper. Stew another hour, then strain the soup, rub the liver through a sieve, and heat the soup for the table, adding port wine and mushroom ketchup, and serve with sippets of fried bread, and the meat of the backs cut in dice put into the soup.

MRS. THERON I. CRANE

Fish

Fish for fasting days, and moreover puddings and flapjacks.—PERICLES.

BAKED FISH

1 tablespoon butter
Flour
½ pint milk

Salt, pepper, mace
1 egg
Bread crumbs

Take the fish that is left over from a meal, no matter how small the quantity, and shred it into a small baking dish. When ready to use, make a sauce as follows: Melt the butter in a skillet, brown some flour in it, pour in the milk, season with salt, pepper and mace. When the sauce has boiled and thickened pour it over the fish and mix well. Beat up an egg thoroughly and mix in. Sprinkle bread crumbs on top, and cover with dabs of butter. Bake 15 or 20 minutes in a hot oven. For 4 or 6 persons.

MISS TIRZAH L. NICHOLS

SCALLOPED FISH

3 cups flaked fish
⅓ cup butter
⅓ cup flour

1 quart buttered crumbs
½ teaspoon salt
Pepper

1 quart milk

Make a white sauce, add fish, put into baking dish, cover with crumbs, and set dish in pan of water. Bake until brown. This makes 12 portions.

MRS. ALBERT P. BRUBAKER

POISSON À LA CRÈME

5 pounds fish (rock or halibut)
1 handful of salt
1 pint cream
Butter the size of an egg

1 tablespoon flour
Pepper and salt
Cheese
Lemon

Boil the fish, putting into cold water with a handful of salt; pick the meat off the bones. Boil the cream, butter and flour for 5 minutes; take off the fire and add the fish slowly. After all is in, stir gently without mashing the fish. Season with pepper and salt to taste. Turn all into a pudding dish; grate a little cheese over it, and bake not longer than 15 minutes. As soon as it is brown it is done. Serve with sliced lemon on top.

MARY E. B. PEROT

FISH OR MEAT SOUFFLÉ

Cod, salt or fresh fish left over	1 tablespoon butter
Chicken, tongue or ham	1 cup milk
2 eggs	1 cup flour

Make sauce of yolks of eggs, butter, flour and milk. Add whites of eggs, well beaten; lastly, stir in fish or meat. Bake $\frac{1}{2}$ hour. Serve immediately. Season to taste.

MRS. ELMORE C. HINE

COQUILLES

Cooked fish (any kind)	Salt and pepper
Milk sauce	Tomato ketchup

Use any kind of cooked fish picked into small bits, but halibut is best. Add a milk sauce (quite thin), salt, pepper, and tomato ketchup till quite pink. Just before baking add beaten white of egg and fill shells. Put shells in pan and bake about 20 minutes. White of 1 egg and 1 cup of sauce is sufficient for 6 shells.

MRS. FRANK H. BURPEE

RHODE ISLAND CODFISH CAKES

Boneless codfish	1 tablespoon butter
Boiled potatoes	1 egg

Mash twice as much potato as you have codfish—1 cup of boneless fish to 2 cups of potato; will require a tablespoon of butter added to potato while hot. Beat the egg well before adding, and then beat all very thoroughly before dropping into deep hot fat, directly from the silver fork with which the mixture is beaten. If the old-fashioned codfish is used, soak over night, pull into pieces and boil with the potato in morning and proceed as directed.

MRS. FRANK BATTLES

BAKED MACKEREL

Use small mackerel. Slit down front and put in baking pan. Put over it in following order—

Chipped onions	Sliced lemon
Sliced tomatoes	Sliced bacon (very thin)

Bake 20 minutes in quick oven.

MISS ANNIE HEACOCK

BAKED CANNED SALMON

1 can salmon (flaked)	1½ cups milk
1 cup bread crumbs	4 pieces bacon (finely chopped)
	1 tablespoon butter

Bake in hot oven 20 to 30 minutes.

MRS. MARTHA P. FALCONER

SALMON SOUFFLÉ

1 can salmon	Cream
4 eggs	Salt

Remove skin and bones from salmon and pick fine with a silver fork. Drop in yolks of eggs and stir thoroughly. Add cream to make it the consistency of cottage cheese. Add the whites of eggs beaten to a stiff froth. Bake in a buttered pan for 20 minutes in a quick oven. Do not add salt until on the table.

MRS. S. BERNARD CHAMBERS

SALMON SOUFFLÉ

1 can salmon	1 teaspoon (heaping) flour
1 cup milk	2 teaspoons butter
4 eggs	1 teaspoon celery or parsley

When butter is hot (not brown) add flour; when smooth add milk slowly. Let it boil up once; add seasoning and salmon that has been minced; add well-beaten yolks of eggs; when quite cool, add well-beaten whites. Turn into buttered dish and bake ½ hour. Serve with mushroom or cream sauce.

MRS. EDWARD F. KINGSLEY

LOBSTER CHOPS

2 cups boiled lobster	1 tablespoon butter
3 tablespoons flour	¼ nutmeg
1 tablespoon chopped parsley	2 eggs (yolks)
1 cup cream milk	Salt and cayenne pepper to taste

Add all the seasoning to the lobster. Make cream dressing, add to lobster and when cool mould into chops. Dip in egg and bread crumbs and fry in boiling lard.

MRS. HARRY G. MICHENER

TERRAPIN

Allow the terrapin to move about in lukewarm water for a few minutes before plunging them into boiling water. Boil until tender, the small diamond species will become tender in 20 or 30 minutes, the larger kind in about an hour. Remove from the fire when tender and allow to drain for a few minutes. To open, lay on the back, head from you; take off the shells and remove sand and gall bags; use great care so as not to break the gall sack. Separate the meat and cut the liver and entrails up fine. Do not use the head, except the meat on the neck. Place all in the stewing kettle, barely cover with boiling water and boil half an hour.

Dressing for 2 large or 15 small terrapin:

3 eggs	1 teaspoon red pepper (not cayenne)
½ pound butter	3 tablespoons (scant) browned flour
1 tablespoon (even) salt	¾ pint cream

Mash the yolks of the eggs into the butter, add salt, pepper, flour and cream. Stir all until smooth and the ingredients are thoroughly mixed. Add this to the prepared terrapin and let boil slowly for 15 minutes, stirring frequently. If not thick enough, stir in a little more flour; if too thick, add a little boiling water. Serve in a covered dish very hot.

MISS JEAN A. FLANIGEN

LOBSTER À LA NEWBURG

(The famous recipe used by the chef of Delmonico's)

2 lobsters (freshly boiled)	2 wineglasses good Madeira or old Sherry
1 tablespoon butter	½ pint rich cream
Large pinch of salt	1 cup milk
Large pinch of red pepper	1 teaspoon cornstarch
3 eggs (yolks)	

Split two good-sized, freshly boiled lobsters, pick and cut into inch-long pieces. Place them in saucepan on hot range with tablespoon of very good fresh butter. Season with one large pinch of salt and same amount of red pepper. Cook for 5 minutes, then add good Madeira or Sherry. Boil for 3 minutes, then set aside. Now beat yolks of eggs very light and add to them cream and milk. Put the whole in separate saucepan and heat very hot. Stir into it the cornstarch which has been dissolved in cold water and add the mixture to the lobster. Stir gently for a minute longer, then turn into hot tureen or chafing dish, and have hot plates ready.

MRS. CHARLES E. NOBLIT

DEVILED CRABS—BALTIMORE STYLE

1 dozen large lively crabs	1 teaspoon (heaping) black pepper
1 cup vinegar	½ teaspoon finely minced onion
1 tablespoon salt	1 teaspoon (even) minced parsley
¼ pound butter	Bread crumbs
1 teaspoon (even) powdered mustard	Sprigs of parsley

Have ready a large pot on the range with the vinegar and salt in the bottom. Heat to boiling point and turn in the crabs. Steam them with the lid on until they turn a bright red when they are done and may be put out on a waiter to cool. When perfectly cold remove the outer shell, the sand bag and the lungs, or dead fingers, as the negroes call them. Scrape out from the shells all the green and yellow fat and put in a bowl, then pick out the white meat, being careful to avoid dropping pieces of shell into the meat. Crack the claws and pick out the meat, but the legs have too little in them to make it worth while to use them. Now add to the meat the butter, mustard, pepper, onion, and parsley. No salt must ever be added, as it causes the delicate crab meat to taste a little fishy. Wash carefully about 9 shells, and pack them with the meat, which should have been stirred very gently so as to avoid breaking the pieces too small. Brown some fine bread crumbs and sift on top and put the crabs in the oven to heat, but not to cook any more. Stick a small sprig of parsley in each before sending to table.

This is an original Southern recipe, over a hundred years old, and is the only one in which the dressing does not injure the true taste of the crab.

MRS. CHARLES MACLELLAN TOWN

BAKED OYSTERS—CLUB STYLE

Put oysters in half shells and sprinkle with bread crumbs, butter, pepper and salt. Then grate cheese over top and put in the oven to brown. Serve with parsley and lemon.

MRS. HARRY A. HORNOR

OYSTERS ON CRACKERS

Split common crackers, butter and brown crisply, then on each half cracker put as many oysters as will cover the surface, sprinkle with salt and pepper, and set in oven until the oysters grow plump.

MRS. FREDERICK L. SEEGER

DEVILED CRABS

1 dozen good crabs
1 pint milk
¼ pound butter
2 tablespoons flour
2 or 3 eggs (yolks)

1 teaspoon mustard
Salt
Cayenne pepper
Ground mace
Grated nutmeg

Bread crumbs

Remove the meat from the crabs, after boiling or steaming until done—perhaps 10 minutes. Scrub the shells. For 1 quart of crab meat, use a little over 1 pint of milk. Boil. Rub butter and flour together, thin with a little milk and stir into the boiling milk until it thickens. If not smooth, mash through a sieve. Add the raw yolks of eggs. Mix a teaspoon of mustard with a little cold milk, stirring into the mixture with salt, a very little cayenne pepper, ground mace and grated nutmeg. The seasoning should be to taste. Into this stir the crab meat, adding more seasoning and milk if desired. It should be very moist. When cool, fill the shells, cover with rather fine crumbs, made from stale but not dry bread. Put into a hot oven at meal-time—only long enough to heat through and brown the crumbs.

MRS. ROBERT P. BROWN

PAN-BROILED OYSTERS

Drain rather large oysters well. Put a large piece of butter into a flat frying pan. When the butter is very brown, hastily drop in enough oysters to lie flat on the bottom. As they brown, turn quickly, brown on the other side and remove to a dish, set in the oven, pouring the liquor from the pan into a bowl and save in warm place. Another piece of butter in the pan, brown and continue as above until all of the oysters are cooked. At the last, into the very brown butter sift enough flour to make a thick sauce, stir, add the butter saved in the bowl and a very little of the oyster liquor, if needed. Stir well until smooth, and season. Turn the oysters into this sauce and pour over well-toasted slices of bread. The sauce should be very brown (but not burnt) and thick, as a liquor oozing from the oysters tends to thin the sauce somewhat.

This is an original recipe.

MRS. ROBERT P. BROWN

BROWNED OYSTERS

2 tablespoons butter
2 tablespoons flour

½ pint oyster liquor
Salt and pepper

Cook together in frying pan the butter and flour until brown; pour upon this the oyster liquor and stir until smooth and creamy; season to taste with salt and pepper, drop in oysters and cook until they are plump. A few drops of caramel will make sauce a rich brown. Serve on toast very hot.

MRS. FREDERICK L. SEEGER

THIBAUT OYSTERS

100 oysters
¼ pound butter
½ teaspoon parsley
1 tablespoon butter

½ tablespoon flour
4 eggs (yolks)
Cayenne pepper
Salt

Drain the oysters as dry as possible.

Put ¼ pound of butter in a saucepan; when it begins to bubble throw in your oysters with very finely chopped parsley, cayenne pepper, and salt to taste. Mix 1 tablespoon of butter and ½ tablespoon of flour until smooth, and stir into oysters. Add yolks of eggs, well beaten, and stir into oysters when almost cooked. The eggs will curdle if cooked too long. Serve on hot pieces of toast. This recipe can be cooked in chafing dish if desired.

MRS. E. B. WAPLES

SCALLOPED OYSTERS

1 pint, or 30 oysters
2 cups crumbs
¾ teaspoon salt

Cayenne pepper
2 tablespoons butter
¼ cup oyster juice

Wash oysters by pouring cold water over them in a colander, remove pieces of shell by slipping each oyster through the fingers. Prepare crumbs by melting butter, adding crumbs, salt and pepper, and stir until crumbs are evenly yellow with butter. Place one-quarter of the crumbs on bottom of baking dish; then half the oysters; then the second quarter of crumbs and second half of oysters and on top the rest of the crumbs. Bake 30 to 40 minutes in one large dish; or 6 shells may be used, in which case double the quantity of buttered crumbs. Bake shells 15 minutes.

MISS L. RAY BALDERSTON

OYSTERS À LA THIBAUT

100 oysters
 ¼ pound butter
 Parsley
 Salt

Red pepper
 1 tablespoon butter
 2 tablespoons flour
 6 eggs (yolks)

Brown ¼ pound of butter in a saucepan and throw into it 100 oysters, well drained, with a little chopped parsley, salt and red pepper. When the oysters become quite hot, stir in 1 tablespoon of butter mixed with 2 tablespoons of flour. When it has come to a boil, pour over the beaten yolks of the eggs and serve.

MRS. JOSEPHINE L. ADAMS

OYSTER SHORT CAKE

2 cups flour
 2 teaspoons baking powder
 ½ teaspoon salt

¼ cup butter
 1 egg, beaten with
 1 scant cup of milk

Spread on biscuit tin, bake in hot oven, split and butter.

FILLING

1 quart oysters
 2 tablespoons butter
 1 tablespoon flour

Salt and pepper
 Celery salt
 3 tablespoons cream

Scald the oysters in liquor, remove oysters and keep hot. Strain 1 cup of broth, mix butter and flour in the boiling liquor, salt, pepper and celery salt. Let boil, add cream and the oysters. Fill in short cake and serve.

MRS. JOHN H. JOPSON

PICKLED OYSTERS

Strain liquor through a cheesecloth, and put on to boil with 2 teaspoons of salt. When it boils, skim well and strain through a cloth, add spice, mace, pepper corns, allspice, and vinegar to taste (no cloves). Wash oysters well in cold water, shake and put into the hot vinegar and spices. Cook until a little shriveled on edges. For 50 oysters use ½ pint of white wine vinegar.

MRS. H. L. WAYLAND

OYSTER LOAF

1 milk loaf of bread	¼ pound butter
1 quart oysters	1 tablespoon flour, wet with a little milk
1 pint sweet cream	Pepper and salt

Cut off the top crust and scoop out all the soft bread, crumbing it and leaving only a bread shell to be filled. Brown the crumbs in the butter, and set aside. Throw the oysters into fresh water, removing bits of shell. Place them on the stove without any liquor, and allow them to get very hot. Heat the cream, season with pepper and salt, and thicken with the flour stirred smooth with the milk. Put a layer of crumbs in the bottom of bread crust, next a layer of oysters, seasoning them, and next a layer of cream. Another layer of crumbs, oysters, cream, and lastly crumbs, and your loaf is ready for the oven, where it must bake for 20 minutes before serving.

MRS. ARTHUR FALKENAU

CLAM ROAST

Open clams and in each half shell place thin piece of bacon about an inch square. Season with chopped parsley, cayenne, and a drop of lemon and onion juice to each clam. Roast in hot oven.

MRS. FREDERICK L. SEEGER

DEVEILED CLAMS

40 medium-sized clams	2 tablespoons (heaping) flour
1 cup cream	Chopped parsley, cayenne and black pepper to taste
3 tablespoons butter	

Drain the clams well, chop very fine; make a sauce of the cream, butter and flour. Mix all together, cover well with bread crumbs and bake in the oven.

MRS. H. G. MICHENER

DEVEILED CLAMS

15 clams	2 eggs (yolks)
1 tablespoon butter	2 teaspoons mixed mustard
1 tablespoon (large) dried bread crumbs	Little salt and black and red pepper

Wash the clams, drain dry and chop fine. Melt the butter and stir in the bread crumbs, then the clams; let them boil up, add the seasoning, and last of all, the eggs. Give one boil and take from the fire. Fill the shells, let them cool, and dip in egg and crumbs and fry as oysters.

MRS. JOSHUA ASH PEARSON

Meats

The sauce to meat is ceremony; meeting were bare without it.—MACBETH.

CHICKEN À LA KING

Someone has said that if you can make a better mouse-trap than any one else, the world will wear a path to your door. If you can not make a better mouse-trap, perhaps you can concoct a more appetizing dish than any one else. Experience has shown that new menu delicacies are even more appreciated than are mouse-traps, and that they make your neighbors flock in and tread a beaten path over your front lawn just as quickly. That is what Bill King, of Philadelphia, learned twenty years ago, when "Chicken à la King" first appeared on a hotel menu.

If Macadam is immortalized by a type of roadway, and Lord Raglan by a garment, and Sir Robert Peel by the "Bobbies" and "Peelers," why should not William King, of Philadelphia, go down to fame upon the palatable, savory concoction of fowl and mushrooms, truffles, and peppers smothered in cream that wears his name?

Twenty years ago a patron of the old Bellevue Hotel dining room, a man who considered eating no frivolous matter, sat down at a table one day and scowled at the waiter. He scowled because he had exhausted the entire range of cookery, and at the moment he was convinced that not one of the thousand dishes with which he was familiar would appeal to him. He said as much to the waiter. The man bowed, requested fifteen minutes' grace, and disappeared into the kitchen.

He returned with the following, smoking hot, in a chafing dish: Small cubes cut from the white meat of chicken, fresh mushrooms, truffles, red and green peppers; cooked in cream.

When the bon-vivant had eaten the last morsel he sighed. He knew that he had done his part in assisting at the birth of a new gift from the gods.

"Who made this?" he demanded.

"Bill King," was the response. "He works in the kitchen."

The dish was "Chicken à la King."

Thus was it born. In the twenty years that have followed that day, its fame has spread from sea to sea, until it is known wherever men eat cooked food.

—From *Literary Digest*, March 27, 1915

CHICKEN À LA KING

1 five-pound chicken
2 green peppers
½ pound mushrooms

2 tablespoons flour
½ pint fresh cream
1 tablespoon chopped parsley

Boil chicken until tender. Cut meat into pieces. Boil broth down to 1 quart. Boil peppers and mushrooms 10 minutes in chicken broth. Thicken broth with flour and add fresh cream, chopped parsley. Serve hot in chafing dish.

MRS. JOHN D. McILHENNY

STUFFING FOR CHICKEN

1 large tablespoon butter
1 onion, chopped fine

1 small loaf bread, crumbed rather
coarse

Salt, pepper and sweet marjoram

Season the bread crumbs to taste with salt, pepper and sweet marjoram. Fry the onion slightly in the butter, add the seasoned crumbs and stir till the butter is all absorbed.

MRS. WILLIAM A. FLANIGEN

CHICKEN CROQUETTES

1 pint cold chicken meat
½ pint cream
1 tablespoon butter
2 tablespoons flour
½ tablespoon parsley
1 teaspoon onion juice

1 teaspoon salt
1 teaspoon nutmeg
A dash of cayenne pepper
Bread crumbs
3 eggs
2 tablespoons milk

To each pint of cold chicken meat, chopped finely (not ground), add cream, butter, flour, parsley, onion juice, salt, nutmeg and cayenne pepper. Put the cream on the fire in a double boiler and heat; rub the butter and flour together and add to the cream; cook until smooth and thick. Add the seasoning to the meat, mix with the sauce and turn out to cool. When cold make into croquettes. Dip in flour first to hold together, and then in the beaten eggs, to which has been added 2 tablespoons of milk. Roll in bread crumbs and fry in smoking fat.

Sweetbreads and oyster croquettes are made in the same way.

MISS AGNES PRESTON,
The New Century Club Lunch Room

CHICKEN CROQUETTES

1 five-pound chicken, boiled

To each pint of meat, chopped—

½ pint milk (or cream)	1 tablespoon chopped parsley
1 tablespoon butter	1 tablespoon onion juice
2 tablespoons flour	Salt, pepper and nutmeg to taste

Put milk on to boil, rub butter and flour together, and stir into the boiling milk for 5 minutes; add seasoning, then meat, and stir until well heated. Let cool, shape into croquettes and fry in deep fat.

MRS. ALFRED MELLOR

CHICKEN CROQUETTES

Chicken, turkey or sweetbreads	1 spoon butter
Salt, pepper, parsley	1 spoon flour
A little nutmeg	1 tumbler cream
Very little onion	3 eggs (yolks)
Cracker crumbs	

Mince chicken or turkey as fine as possible, also sweetbreads. Season with salt and pepper, parsley, a little nutmeg, and a very, very little onion. Mix the butter, flour, and cream; boil and stir into the mince. When cold, make into forms, dip into yolks of eggs and cracker crumbs, and fry.

One chicken and 2 sweetbreads make 1 dozen croquettes.

MRS. LEWIS M. JOHNSON

BRUNSWICK STEW

2 chickens (or rabbit)	1 pod red pepper
1 onion	Salt

Stew slowly in 3 quarts cold water until the chicken is rather tender; then add—

1 quart tomatoes, peeled and mashed through a colander	1 pint lima beans
1 quart white potatoes, peeled and cut	1 tablespoon sugar
1 tablespoon butter	6 ears corn

About half an hour before it is done, add the corn—the grain split and cut off the cobs.

MRS. HENRY P. BROWN

JELLIED CHICKEN

1 chicken
1 lemon
Mace, salt, pepper

1 tablespoon gelatin
2 eggs (hard boiled)
Lettuce

Boil an old chicken, about 3½ pounds, until it is tender. Allow it to stand in a cold place for at least 24 hours, after which pick all the meat from the bones and cut into small pieces about the size that would be used in chicken salad, and pour the juice of the lemon over it; add a little mace and salt and pepper to taste.

Into 1½ cups of the chicken stock place the bones of the legs and wings (thin bones only); let this come to a boil, then add gelatin. After the gelatin is thoroughly dissolved strain the liquid into a cold mould that has been dressed with slices of hard-boiled eggs, and turn into this the picked chicken and over the chicken the balance of the chicken stock. Stand away for several hours in a cold place. In serving, turn mould out on platter covered with lettuce leaves with either French dressing or mayonnaise.

The above will serve about 8 average portions.

MRS. HENRY DELAPLAINE

CHICKEN MOUSSE

2 chickens
2 tablespoons gelatin
½ cup milk

1 pint rich cream
Salt and pepper
Lemon juice

Remove the breasts of the cold chickens which have been either baked or stewed. Run them through the meat chopper, using the finest cutter. Put gelatin in milk, and dissolve by setting the cup in a pan of boiling water. Season a pint of the ground chicken meat with salt, pepper and some lemon juice. Mix it thoroughly with dissolved gelatin. Have in readiness a pint of rich cream (XX) which has been whipped very stiff, and fold it into the mixture. Place in a wet loaf pan or fancy mould, and chill thoroughly until the gelatin has hardened. When ready to use, turn out on a platter and serve with a good mayonnaise. If this is made carefully and permitted to stand long enough to become thoroughly stiff, the loaf may be sliced. A nice dish for Sunday supper.

This recipe for Chicken Mousse is one of our stand-bys and I can highly recommend it.

MISS MARIANA J. STEEL

JELLIED CHICKEN

Boil chicken until thoroughly done. Chop fine, season very highly, chop and add parsley; have a couple of boiled eggs in a mould, pack chicken in tightly, add a teacup of chicken juice, in which has been soaked a tablespoon of gelatin. Set to cool. It will turn out and make a delicious dish for luncheon or tea.

MRS. BENJAMIN F. RICHARDSON

BEEF À LA MODE

7 or 8 pounds beef	½ cup sliced carrots
2 tablespoons drippings	½ cup sliced turnips
½ cup sliced onion	Sprig of parsley

Have meat larded by butcher. Put drippings in large pot. When hot put in meat and brown on all sides by turning. This will take about one-half hour. Then dredge with flour and brown. After flour has browned place small plate under meat to prevent its burning, and pour on boiling water to half cover meat; add the onions, carrots, turnips and parsley. Cover pot tightly with lid so meat may cook in steam and simmer for 4 or 5 hours. Add more boiling water if necessary. When done place on hot dish and pour vegetables over and around it. Make a gravy of 1 tablespoon of butter and 1 tablespoon of flour browned, then add 1 cup of liquid strained from pot. Season with salt and pepper. Pour over meat, or serve separately.

MISS AMELIA R. COALE

WAKEFIELD STEAK

Piece of fillet steak cut 1¼ inches thick. An hour before cooking, place in the following mixture—turning it two or three times:

4 teaspoons mushroom ketchup	¼ teaspoon pepper
2 teaspoons brown sugar	½ teaspoon salt
1 teaspoon chopped parsley	4 tablespoons hot cider vinegar

After being in above mixture 1 hour, remove, drain and dredge with flour, and cook before the fire or in a skillet with 2 ounces of hot butter, for 15 or 20 minutes, turning frequently. Then dish, drain fat from pan, and pour into the pan the mixture the steak had been in; heat thoroughly, pour round the steak, and serve with potato chips.

MRS. H. J. KALTENTHALER

BONED TURKEY

(Fine—but very troublesome!)

Lay the turkey, breast down, on a cloth, and with a sharp-pointed knife bone as follows: Pass point of knife through the skin at neck and cut open straight down the back bone—then proceed to clear the flesh from the bones with knife and fingers until you come to breast bone, disjuncting wings and legs as you proceed; then very carefully detach the breast bone from the flesh; be careful not to cut or tear the skin. When this is done you may remove the carcass with interior of turkey; after taking out the carcass, then holding the foot tightly, scrape the bone free from flesh of the legs to below the first joint, then cut the flesh from around the knuckles and pull the foot and the remainder of bone and sinews will come out together; then cut off the wings at first pinion, and the remaining bone is easily scraped away.

Have ready for stuffing: 2 pounds forcemeat, long thin strips of ham, veal and bacon. Put in the turkey, first a layer of forcemeat, 1 inch thick, then layer of veal, bacon, and strips of slightly cooked ham, adding salt, pepper, and a little chopped onion. Proceed with these alternate layers until the bird is well filled, then pull over the flaps and sew up tightly, tie in a napkin, boil about 3 hours until tender, then brown in oven. A better stuffing than the above is: the forcemeat, ham, and instead of veal, the meat of a pair of prairie hens, adding a few truffles.

I always serve this hot. If it is to be served cold, it must be pressed by weight before being taken out of the napkin.

MRS. SAMUEL P. WETHERILL

A SPANISH STEW

1½ pounds beef

½ pint stewed tomatoes

1 teaspoon butter

1 onion (small)

Yolk of 1 hard-boiled egg

¼ teaspoon curry powder

Take the beef from the upper end of the sirloin. Cover it with boiling water. Cook slowly until done. When cool, cut into small pieces. Save the liquor and strain it. Take the stewed tomatoes, highly seasoned, and add a little sugar. Put into a heated saucepan a teaspoon of butter, then the tomatoes and the beef. Pour the liquor over them. Add the onion, cut fine. Salt and pepper to taste. Cover it up and let it simmer for half an hour. Mashing the yolk of the egg, stir into it curry powder, and mix with the stew just before serving.

My old family recipe.

MISS AGNES REPPLIER

SAVORY MEAT

1½ pounds raw, lean beef	1 tablespoon salt (level)
1½ pounds raw, lean veal	1 tablespoon pepper (level)
3 eggs	4 tablespoons cream
6 soda crackers, rolled fine	Piece of butter the size of a walnut

Put meat through the grinder. Mix thoroughly, press into shape and bake 1½ hours.

MRS. ALFRED PERCIVAL SMITH

SWEDISH HAMBURG STEAK

1 pound Hamburg steak	2 eggs
1 cup dry bread crumbs	Celery salt
1 cup milk	Onion salt
	½ teaspoon Worcestershire sauce

Soak crumbs in milk, beat eggs light and add to same; season meat with onion, salt and celery salt, and Worcestershire sauce. Mix all together, shape into loaf, add water to pan, and baste often and bake till tender.

MRS. W. F. TAFT

HASH

3 cups cooked meat (lamb or beef, chopped)	½ cup melted butter
1 cup boiled rice	½ teaspoon celery salt
1 cup cream	½ teaspoon pepper
	Thyme, sweet marjoram, etc., to taste
	1 teaspoon Worcestershire sauce

Put in buttered baking dish and cover with buttered crumbs.

MRS. ALBERT P. BRUBAKER

BREADED LAMB CHOPS WITH MUSHROOM SAUCE

Wipe the chops very carefully to remove bits of bone that may be present. Season with pepper and salt, and dip in soft bread crumbs that have been sifted, then in an egg which has been mixed with 2 tablespoons of milk, and then in bread crumbs again. Place on a buttered baking sheet. Bake from 15 to 20 minutes. Serve with mushroom sauce.

MISS AGNES PRESTON,

The New Century Club Lunch Room

BOUDINS

$\frac{1}{2}$ pint meat	1 tablespoon chopped parsley
1 teaspoon (level) salt	$\frac{1}{2}$ cup soft bread crumbs
A dash of pepper	$\frac{1}{2}$ cup stock or hot water
2 eggs (well beaten)	

These can be quickly made from any bits of left-over steak, chicken or roast. For 6 moulds, only $\frac{1}{2}$ pint of meat is required. Chop the meat fine and season with salt, pepper and chopped parsley. Put bread crumbs in a saucepan, add stock or hot water and cook for 2 minutes. Add the meat; when hot, take from fire and add eggs. (A grating of nutmeg improves the taste.) Fill small greased custard cups two-thirds full with the mixture, stand them in a shallow pan of hot water and bake for about 20 minutes in a hot oven. Fill the bottom of a platter with cream sauce, turn the boudins out and arrange them neatly in it. Garnish with parsley.

MRS. MARTHA P. FALCONER

FRIED VEAL

For a pound of veal use 1 egg beaten up with a little water. Dip the veal in the egg, then in cracker crumbs and fry until brown.

Pour off any surplus fat there may be, and add about $1\frac{1}{2}$ cups of water. Cover and move to the back of the stove, where it should steam for 1 hour. This makes the veal very tender.

MRS. ALFRED PERCIVAL SMITH

BAKED SLICE OF HAM

Cut ham about $1\frac{1}{2}$ or 2 inches thick. Trim off all fat, and grind it. Mix the ground fat with 1 cup brown sugar; spread this on the slice of ham, put it in a covered baking dish with 1 cup of water, and bake 1 hour.

MRS. ABNER H. MERSHON

BAKED SLICE OF HAM

Soak a slice of ham in cold water 20 minutes. Make a paste of 3 tablespoons of brown sugar and 1 of mustard. Spread over ham. Put in a pan and cover with milk and bake in the oven.

MISS ANNIE HEACOCK

BAKED HAM

Select a fine ham (not shoulder) weighing about ten pounds. Scrub thoroughly and soak over night in cold water. Put on to boil in clear cold water till tender, about 3 hours or more; test with fork. It improves the flavor to boil with it a small piece of onion, a bay leaf and sprig of parsley. When done let it stand in the water in which it was boiled till cool, then remove the skin. Score the fat into squares and stick a clove in each one. Cover with brown sugar and bake until well-browned, not quite an hour. Baste three or four times, adding a little lemon juice to the basting. Put a paper frill around the bone and serve hot surrounded with lettuce or celery leaves. Garnish with slices of pimento-stuffed olives.

MRS. H. S. PRENTISS NICHOLS

A DIGESTIBLE WAY OF PREPARING VEAL

One pound veal cutlet, cut very thin

Cut into 4 even-sized pieces.

DRESSING

1 cup stale bread crumbs
 ¼ teaspoon sage
 ¼ teaspoon thyme

1 tablespoon butter
 1 small onion, chopped or ground
 Salt and pepper to taste

Mix the above dressing together, put in center of each piece; roll meat over dressing and fasten with wood toothpicks or tie with cord, salt each piece of meat and roll in flour. Put 2 heaping tablespoons of butter or its substitute into a deep pot, let it brown, put in meat, turn it from time to time until rich brown all over, then cover with water that is boiling, place lid on pot and allow the contents to only simmer very gently 1 hour or longer if meat is not perfectly tender. Take meat out, make thickened gravy by adding 2 heaping tablespoons of flour stirred smooth in cold water.

MISS GERTRUDE A. BARRETT

SAUSAGE ROLL

Take about 2 pounds sausage meat, cover with soda biscuit dough about ¾ inch thick; stand on a rack in a roasting pan and bake in the oven, basting it constantly, until the crust is very brown and the sausage well cooked.

MRS. HENRY P. BROWN

MEXICAN TONGUE

1 cup white wine vinegar
1 cup sugar

1 cup cut raisins
1 lemon cut in slices
2 dozen cloves

Simmer tongue 4 hours; skin and leave in juice until cold. Bake in sauce until sauce thickens.

MRS. SAMUEL BISPHAM BOWEN

MEXICAN HAM

2 cups white wine vinegar
2 cups sugar

2 cups seeded raisins
2 lemons cut in thin slices
4 dozen cloves

Simmer ham 4 hours, leave in juice until cold. Bake in slow oven about $\frac{3}{4}$ hour, basting until sauce thickens. Bake in porcelain dish. Serve with sauce poured over ham.

This and the Mexican Tongue recipe have been used in my family repeatedly, and are considered very fine. They can be used cold with sauce heated, which is delicious.

MRS. SAMUEL BISPHAM BOWEN

SAUSAGE

For every ten pounds of meat (half fat and half lean) grind and take—

$\frac{1}{4}$ pound salt

1 ounce (nearly) of pepper
 $\frac{1}{2}$ ounce sage

Mix thoroughly and put in cheesecloth bags to keep until ready to use.

MRS. HARRY A. HORNOR

HOME-MADE COUNTRY SAUSAGE

(Keep in cold place)

10 pounds very fat tender pork
2 ounces black pepper

$\frac{1}{4}$ ounce red pepper
 $1\frac{1}{2}$ ounces sage
2 ounces salt

Cut meat in pieces and mix with seasoning; then put all through meat chopper. You can make one-half or one-quarter quantity if desired.

MRS. HENRY C. McILVAINE

FRESH TONGUE

Wash a fresh tongue, cover with boiling water and a heaping teaspoon of salt. Simmer slowly for 2½ hours; then take out, remove the skin, trim off anything ragged, roll up and tie with a strip of white cloth and set aside while preparing vegetables.

Brown in a pan—

2 tablespoons (heaping) butter

1 carrot (small)

2 onions (medium size)

1 potato

1 turnip (small)

1 bay leaf

1 stalk celery

2 sprigs parsley

(Carrot, onions, potato and turnip to be sliced thin)

Stir these over fire until they look glossy; then take a quart of beef stock—or, if not handy—one quart of the water the tongue was boiled in. Put the tongue in with broth and vegetables, cover and bake, occasionally turning the tongue and stirring up the vegetables. At the end of 2 hours take out, remove tongue and put on upper grate to brown. Rub vegetables and broth through sieve into saucepan, put on stove and boil rapidly till reduced to a pint.

Blend 2 tablespoons of flour and 1 cup of tomato juice, add a pinch of salt, pepper and a dessertspoon of Worcestershire sauce; stir into the broth and boil up sharply; remove tongue to platter, pour the thick brown sauce over it, sprinkle with parsley and serve.

COUNTESS OF SANTA EULALIA

A QUICK KIDNEY STEW

1 tablespoon butter or its substitute

1 medium-sized onion

2 teaspoons white flour

4 or 6 lamb kidneys

Peel off outside thin skin from kidneys, cut meat from the inside membrane in small pieces. Put butter or substitute in pan over fire to brown, put in this onion cut fine or ground, stir in flour (dry) until it becomes browned, do not stop stirring lest the flour become full of lumps; when brown add gradually, continuing to stir, boiling water until a nice thickened gravy is made. About 2 cups of water more may be added if gravy seems too thick. Now put in kidneys that have been cut up, let them simmer from 8 to 10 minutes; never allow them to boil hard or longer, as they will become hardened and will then need an hour to cook. Salt and pepper to taste.

MISS GERTRUDE A. BARRETT

GALANTINE

1 pound boiled or raw ham	Salt and pepper to taste
1 pound raw beef off round	1 onion (small)
2 cups bread crumbs	Piece of carrot
2 eggs, beaten together	A few cloves

Put ham and beef through meat chopper. Add bread crumbs, eggs and seasoning. Mix all together, form into a roll about 10 inches long. Have a cloth about size of a napkin, and roll the Galantine into it, tying firmly at each end. Boil for 2 hours in pot of water into which has been put a small onion, piece of carrot, and a few cloves. When cold, glacé and serve cold.

GLACÉ

½ cup water	½ teaspoon gelatine
	¼ teaspoon kitchen bouquet

Heat all together, and while hot put on roll with small brush.

A tested family recipe.

MRS. E. B. WAPLES

STEWED KIDNEY

Soak veal kidneys 4 hours in cold water with a large spoonful of salt. Then chip off in thin pieces, rejecting every bit of the white tissue. Melt a tablespoon of butter in a frying pan, and cook the kidney in it until it loses the red look (a very few minutes will do it), then add pepper, salt and flour, and water or stock. Let it boil up, and serve. If cooked too long it will be tough and hard.

MRS. WILLIAM A. FLANIGEN

STEWED KIDNEY

2 kidneys	Butter the size of an egg
	1 teaspoon flour

Cut two kidneys into small dice, taking out all gristle, put into colander, wash it once with cold water, drain and flour while in the colander.

Put a piece of butter into the pan in which you will cook the kidney, add a little flour and make it very brown. Put the kidney in, stir it all up, then add boiling water to entirely cover the kidney. Let it boil up once, then put it on the back of the range, cover tightly and boil slowly 4 hours by the clock. Just before taking off, cream butter and flour, and put in it. Let it come to a boil once and take off. Season with salt and pepper.

MRS. J. NICHOLAS MITCHELL

HAM AND CURRANT JELLY

(Very good for Sunday night supper)

½ glass currant jelly
1 teaspoon mustard

1 tablespoon (heaping) butter
Sherry wine

Put into a chafing dish the currant jelly, mustard and butter. When it is melted and thoroughly mixed, add as much sherry as you like—more or less according to taste. Just before serving, put in your ham, which has been first sliced very thin and then shredded. Cook just long enough for the ham to get hot.

I use about ½ cup of sherry and ½ pound of ham to this amount of sauce.

This is one of my housekeeper's recipes. She makes everything she attempts most delicious! When I say delicious, I mean the quality which a Philadelphian would consider delicious!

MRS. EDWARD WETHERILL

TO ROAST BEEF HEART WITH SAGE AND ONIONS

1 beef heart
2 ounces onion (boiled and shredded)

3 ounces bread crumbs
1 ounce sage

Soak, clean and trim a heart; make a stuffing of the onion, sage, and crumbs seasoned with pepper and salt, and fill the cavities from which you have cut out the lobes; sew it up and roast before the fire for 4 hours, basting it much. It must be served with good brown gravy and apple sauce. Well worth trying.

MRS. THERON I. CRANE

CALF'S LIVER IN A CHAFING DISH

Wash it; cover it with boiling water and let it simmer for 3 or 5 minutes. Stand away until ready to cook it in the chafing dish. Cut it up into small pieces and season with salt and pepper. Put a little butter in the chafing dish and then the liver. Add a teaspoon of hot water and cook about 5 or 6 minutes. Then add a little cream or rich milk; let it boil 2 or 3 minutes and serve.

The yolk of an egg beaten up and added just as you take from the fire makes it particularly nice, but be sure not to cook it after the egg goes in more than to get it stirred through well.

If you use wine, two tablespoons of sherry added as you take it from the fire improves it.

MISS VIRGINIA HARTSHORNE

BAKED SWEETBREAD

Wash well in cold water, leaving the sweetbread whole, then drop into boiling water and boil until tender. Put in cold water to harden, pull out the strings and bits not good to eat, divide the sweetbread as little as possible. A piece of veal boiled with the sweetbread improves it and makes it go further. Save the water the sweetbread is boiled in for the dressing.

Put the sweetbread into a platter or small baking dish after dipping in egg and fine bread crumbs and seasoning with pepper and salt. Put bits of butter on top and bake to a light brown; pour over it the dressing, which must be very hot. Serve in the dish in which it is baked.

DRESSING FOR BAKED SWEETBREADS

Use the water in which the sweetbreads were boiled, add a piece of lemon peel and boil down to a small bulk, thicken with flour (or corn-starch) and butter and flavor with lemon. Make it quite tart—about half a lemon to a pair of sweetbreads.

MISS JEAN A. FLANIGEN

CALF'S HEAD (TERRAPIN STYLE)

1 calf's head	2 ounces butter
$\frac{3}{4}$ pound calf's liver	1 teacup wine
2 hard-boiled eggs (yolks)	$\frac{1}{2}$ teaspoon ground cloves
$\frac{1}{2}$ teaspoon flour	Salt and cayenne pepper

Get a calf's head and $\frac{3}{4}$ pound calf's liver. Wash the head and take out the brains, then put the head in a pot with just enough cold water to cover it. Let boil till tender ($1\frac{3}{4}$ hours is generally long enough); it must be tender enough for the meat to come easily off the bones. Cut the meat very fine, skin the tongue and cut it and the liver up. Put all back in the same water and boil $\frac{3}{4}$ of an hour, having first seasoned to taste with a little salt, cayenne pepper and $\frac{1}{2}$ teaspoon of ground cloves. Then mash the yolks of eggs fine, add flour and butter; mix into a smooth paste and put in with the meat and let it continue boiling till it gets quite thick. Just before dishing, stir in a teacup of wine.

THE MISSES ESHERICK

MOCK TERRAPIN—EXCELLENT

1 calf's head	2 hard-boiled eggs, chopped up
½ cup soup stock	1 cup cream
3 tablespoons butter	Sherry wine
1 tablespoon flour	Red pepper
1 cup milk	Salt

Cut one quart of the meat in small pieces. Put the meat and stock into a kettle and let simmer, then add eggs. Rub the butter and flour together and stir into the milk; let them come to a boil, then add the meat. Season with red pepper and salt, add just before taking from the fire a cup of cream. When ready to serve add sherry wine to taste.

Of course you boil the calf's head till it is done before beginning to use it.

MRS. LEWIS M. JOHNSON

TO STEW A DUCK WITH CHESTNUTS

Bone the duck and fill it with a forcemeat of 2 parts lean roast veal, ¼ as much finely shredded beef suet, the yolks of 2 hard-boiled eggs, some mushrooms, young green onions and parsley to fill up, seasoned well with pepper and salt, and well moistened with cream. Lay it in a stewpan with a whole onion and a bunch of herbs and cover with bouillon or gravy; stew gently for an hour. In the meantime make a ragout of 30 or 40 roasted chestnuts, seasoned only with a teaspoon of salt, and stewed to a pulp in ¼ pint of white stock and 2 glasses of white wine. Dish the duck and cover with the chestnuts in the sauce.

MRS. THERON I. CRANE

BAKED SWEETBREADS

4 pairs sweetbreads	¼ teaspoon (even) black pepper
1 teaspoon (heaping) onion	2 teaspoons (even) minced parsley
½ teaspoon (even) salt	1 cup of stock

Whiten and parboil 4 pairs of sweetbreads and arrange them in a baking pan so as not to touch each other. Mix together with a cupful of stock, the onion (chopped very fine), salt, pepper and parsley. Pour this evenly over the sweetbreads and bake 20 minutes in a hot oven. They must be watched to see that they do not burn suddenly. Serve very hot on a platter surrounded by peas. Cook them just before they are to be served as they should not be allowed to stand long.

This recipe has long been used in my mother's and my own family, and always meets with favor.

MRS. CHARLES MACLELLAN TOWN

CANVAS BACK DUCK

Pick, draw and singe like a chicken. Wipe thoroughly inside and out with a damp cloth (avoid washing or soaking, as it depreciates flavor). Cut an onion in half and with bleeding side of one half rub the inside thoroughly and yet lightly; with the other half rub the outside of duck all over lightly. Truss the wings and legs close to the body. Do not stuff the duck, but place a piece of butter the size of a walnut in each with three cranberries. Baste well with melted butter and a little flour to brown. Place in a baking pan, add 1 teaspoon of salt and $\frac{1}{4}$ cup of boiling water to the pan and a small piece of butter. Put into a very hot oven and bake for 18 to 20 minutes, or, if wanted better done, 25 minutes, watching carefully the progress of the baking and basting well with its own gravy 4 or 5 minutes.

The savory odor and tenderness of the duck are lessened if cooked longer than 20 minutes by the over-doing of the juices.

MRS. HARRY A. HORNOR

SWEETBREADS

Put them in water for 1 hour. Boil in acid water 20 minutes (using a few drops of lemon or vinegar). Plunge in cold water, remove all fat, loose skin, etc. Dredge with salt, pepper and flour. Put in baking dish, brush with melted butter, allowing 2 tablespoons to each sweetbread. Cover with thin slices of bacon and bake in hot oven 25 minutes, the last 5 without the bacon.

MISS CAROLINE C. HOFFMAN

MOCK TERRAPIN

(Without wine)

Cook calf's liver as usual, until done. Cut into rather small pieces. Wipe the pan well and put into it a large lump of butter—the size of an egg, or more, for 1 pound. In a bowl, mix the meat with 2 hard-boiled eggs cut into very small pieces or chopped, $\frac{1}{2}$ teaspoon of dry mustard, salt and a very little cayenne pepper. It should be pretty heavily seasoned. Stir this into the butter, dust thickly with flour and brown. Pour about 1 cup boiling water over the meat, stirring quickly and well.

Cold roast veal, cut into small pieces, may be used in the same way, but in this case the mustard should be mixed with a little vinegar and the gravy should not be allowed to brown.

MRS. ROBERT P. BROWN

TO SERVE WITH MEAT AND FISH

- Apple sauce with roast pork.
Mint sauce with roast lamb.
Oyster and chestnut dressing with roast turkey.
Walnut catsup with venison.
Currant jelly with roast goose.
Celery sauce with quail.
Tart grape jelly with canvas back duck.
Orange salad with roast chicken.
Cream gravy and strawberry preserves with fried chicken.
Celery and onion dressing with roast duck.
Olives stuffed with cream cheese with cold tongue.
Olives stuffed with peppers with fish balls.
Parmesan cheese with beef and veal sausage.
Tomato catsup with pork sausage.
Horseradish and fried onions with liver.
Apple sauce with pork croquettes.
Mayonnaise with boiled lobster.
French dressing with sardines.
White sauce, hard-boiled eggs and parsley with boiled salmon.
Sauce piquante with boiled shad.
Melted butter sauce with mackerel.
Cream sauce with sweetbreads.
Maitre d'hotel sauce with steamed oysters.

MRS. H. S. PRENTISS NICHOLS



Vegetables

How green you are and fresh in this old world.—KING JOHN.

SWEET POTATOES

Sweet potatoes make delicious "chips" and "shoestrings." They should be sliced thin, or cut in slender strips, just as is done with white potatoes for a similar use, dropped in cold water for a few minutes, and fried in deep fat. A slight sprinkling of salt while they are warm improves them.

MRS. SAMUEL SEMPLE,
President, State Federation of Pennsylvania Women

POTATO FRITTERS

Wash and peel 4 medium-sized white potatoes; grate the potatoes on a coarse grater, drain off the dark potato water; salt, add the yolks of two eggs, and beat. If the mass seems stiff, add a little cream. Beat the whites of the eggs stiff and fold into the potatoes. Place equal portions of lard and butter in a skillet, when hot, drop the mixture by the spoonful into the skillet and fry until brown, then turn.

In hot weather these fritters quite take the place of meat.

MRS. LUCRETIA L. BLANKENBURG

SCALLOPED POTATOES

Slice the potatoes rather thin, put a layer in a greased pudding basin, sprinkle with salt and butter, and a little pepper; continue until dish is full, having butter and seasoning on top, put on about $\frac{3}{4}$ cup of cream, and sprinkle bread crumbs on top. Takes about $\frac{1}{2}$ hour to bake in a good oven.

MRS. MARY S. JOHNSON

POTATO PUFF

2 cups cold mashed potatoes

1 tablespoon melted butter

Beat to a cream.

2 eggs, whipped light

1 cup milk

Salt to taste

Beat all well, pour into a greased baking dish, and bake quickly to a light brown.

MRS. JOHN GIBSON

SCALLOPED POTATOES

Cut potatoes in dice, make a good rich white sauce, and stir them into it; turn in baking dish and sprinkle with bread crumbs. Grated cheese on top improves it for some.

MRS. MARY S. JOHNSON

POTATO AU GRATIN

(University Club Recipe)

Plain boiled potatoes chopped very small, mixed with a thick cream sauce, seasoned to taste with salt and pepper. Put in shallow dish, sift grated cheese thickly on top and bake till a golden brown.

MRS. H. S. PRENTISS NICHOLS

GREEN CORN AU GRATIN WITH SWEET RED PEPPERS

Cut corn from cob, add butter and cream, and mild green peppers minced after removing inside and seeds. Grate cheese on top and bake in shallow baking dish.

Recipe from chef at Touraine Hotel, Boston.

MRS. H. S. PRENTISS NICHOLS

CANNED CORN

8 cups corn

1 cup salt

1 cup granulated sugar

A little water

Cut corn off the cob, measure and put in the ingredients. Cook a few minutes until the milk sets. Put in cans hot. When ready to use, pour off brine, cover with fresh water, let stand over night, and put fresh water on again until ready for use. Fine.

This keeps beautifully. I have it now two years old.

MRS. MARY HAINES KIRBY

CORN FRITTERS

Score 1 dozen ears of well ripened corn, then scrape all from cob; add cream or milk, salt, flour to make batter; lastly, 3 eggs beaten very light, whites separately—and put in last. Fry in hot fat. Some use baking powder and less eggs.

MRS. ISAAC H. CLOTHIER

CORN FRITTERS

6 ears corn	1 teaspoon baking powder
2 eggs, beaten	A little sugar
1 tablespoon flour	Salt to taste

Boil the corn 5 minutes, grate and mix with eggs, flour, baking powder, a little sugar and salt to taste. Fry and serve very hot.

MISS CLARA COMEGYS

GREEN CORN FRITTERS

12 ears corn (grated and cobs scraped)	Salt
6 eggs, beaten separately	Pepper

Mix the yolks of the eggs, pepper and salt with the grated corn; mix and then add the very stiffly beaten whites of the eggs. Bake on a buttered griddle, like griddle cakes. Do not pile one on top of another, but spread out singly on platter. Eat immediately after cooking, as they fall flat if left too long before serving. No flour used.

MRS. HENRY P. BROWN

CORN PUDDING

12 ears corn, grated	Butter the size of a walnut
1 cup milk	A little sugar
2 eggs	Salt and pepper

Break the eggs in the corn, and beat; then add the seasoning and melted butter; lastly pour in milk. Bake 45 minutes. Not a very quick oven; about the same as for bread.

MISS ANNA S. ECKFELDT

TOMATO À LA CREOLE

1 full quart ripe tomatoes	1 white onion
1 scant pint green okra	1 sprig parsley
2 sweet green peppers	Salt, paprika and black pepper to taste
	1 generous tablespoon butter

Chop tomatoes, after peeling. Cut up okra. Remove seeds from peppers and run them, together with onion and parsley, through meat grinder. Place in stew pan, season to taste, and cook very slowly, from 6 to 8 hours. Before serving, add the butter. Care must be taken to prevent scorching.

MRS. WILBUR F. LITCH

CELERY—SIENA STYLE

1 quart celery
2 eggs (yolks)

1 tablespoon butter
1 tablespoon grated cheese

Salt and pepper to taste

Boil 1 quart of celery till tender; drain and chop fine, then add salt and pepper to taste, the yolks of eggs, butter and grated cheese. Place in a mold lined with wax paper, and sprinkle cheese on top. Set in a saucepan of hot water and let it boil half an hour. Pour on dish and pour the sauce around it.

SAUCE

1 cup of broth from beef soup
Salt and pepper to taste

Kidney and liver giblets from chicken,
chopped fine

1 small spoon butter

If desired, garnish with points of toast spread with a fish paste.

MISS SARAH C. SOWER

BAKED EGG PLANT

(An old family recipe from Baltimore)

1 large or 2 small egg plants
3 eggs
 $\frac{1}{3}$ cup butter
1 cup milk

$\frac{3}{4}$ cup grated bread crumbs
 $\frac{1}{2}$ cup flaked rice
1 teaspoon salt
 $\frac{1}{2}$ teaspoon pepper

Wash the egg plant and cut off the stem ends. Boil from 30 to 40 minutes in salted water, until it can easily be pierced with a broom straw. Put in 2 eggs with the egg plant and boil hard (20 minutes). Take from the water and drain in a colander, then place on a large platter. Skin carefully, cut open and remove the seeds. Take the shells from the eggs, mince with a silver fork. Cut the egg plant very fine with a silver knife and fork; add the minced egg to the mixture and put in a large shallow baking dish; season with salt, pepper and large teaspoon of butter. Add milk, rice, and lastly, 1 raw egg well beaten. Sprinkle over the well-smoothed mixture the bread crumbs and dot with bits of butter. Bake $\frac{1}{2}$ hour in rather quick oven.

MRS. MARY T. NICHOLS

BEAN LOAF WITH BACON CURLS

1 quart lima beans, cooked and mashed 1 onion
1 egg 1 cup cream sauce

Mix, season with salt and pepper, bake 40 minutes. Turn out on platter and serve with tomato sauce and very thin slices of crisply fried bacon. Cream sauce—made of bacon drippings, flour and milk.

A good substitute for meat.

MRS. MARTHA P. FALCONER

STUFFED PEPPERS

Cook peppers in salt water until tender, and remove seed.

1 can tomatoes ½ teaspoon salt
1 tablespoon sugar ½ cup butter
1 cup toasted bread crumbs

Cook until thick. Fill peppers and have about ½ inch of sauce in pan. Put in oven until brown.

MRS. MARTHA P. FALCONER

Entrées

There's no meat like 'em. I could wish my best friend at such a feast.—TIMON OF ATHENS.

A DIGESTIBLE WELSH RAREBIT

(For the Chafing Dish)

3 cups cheese, finely grated	1 tablespoon butter
3 eggs, beaten separately, and very light	1 saltspoon mustard
1/2 cup cream	1 saltspoon salt
	1 saltspoon soda

Red pepper

Stir the mustard, salt, soda and pepper into the grated cheese. Melt the butter in the blazer over the hot water pan, in which the water should be boiling; slowly stir in the cheese and add the cream, drop by drop, stirring all the time; when smooth, add the yolks of the eggs; work quickly, for the cheese will curdle if cooked too long; lightly whip in the whites of the eggs, and serve instantly on toast.

This is my own invention.

MISS EMMA BLAKISTON

WELSH RAREBIT

1 pint milk	1/2 pound cheese
1 tablespoon (even) cornstarch	Salt, mustard, cayenne pepper

Put the milk on the range to heat. Mix the cornstarch with a little cold milk, adding to the heated milk. Stir well until it boils and becomes like thick cream. Slice the cheese, rather soft and not too sharp. Melt in the hot milk, seasoning with salt, a small quantity of dry mustard and a tiny shake of cayenne pepper. Pour over small pieces of well-toasted bread.

MRS. ROBERT P. BROWN

MUSHROOMS SOUS CLOCHES (UNDER GLASSES)

1 pound mushrooms	2 tablespoons butter
1 cup cream	Salt, pepper

Cut rounds from slices of bread with large biscuit cutter. Toast bread and arrange slices on white deep dishes like those used for poached eggs. Separate mushrooms from stems, discarding stems. Sauté mushrooms in a pan in which the butter has been melted, dust with salt and pepper, add the cream, and let it just boil. Arrange mushrooms on the toast, and pour over the cream and cover with glass bells. Stand in pan and then in oven for 15 minutes. This will serve 6 persons.

MRS. WILLIAM R. TURNER

TOMATO CREAM TOAST

3 tablespoons flour	1/4 teaspoon soda
3 tablespoons butter	1/2 teaspoon salt
1 1/2 cups stewed tomatoes (strained)	1/2 cup cream (scalded)

Cook the flour in the butter, add tomatoes, soda, salt, and lastly, scalded cream. Pour over 6 slices of crisp buttered toast and serve immediately.

MRS. CHARLES E. NOBLIT

SANDWICHES

Philadelphia cream cheese	Parsley
Eggs (hard boiled)	Onion juice
1/2 green pepper	Lemon juice
	Olive oil

Mash the cheese with yolks of eggs, a few grains of cayenne pepper and salt; chop green pepper, a little parsley chopped fine with the boiled white of egg; mix with cheese, add a few drops of onion juice, a little lemon juice. Add enough olive oil to spread easily on the crackers.

MRS. JOSEPH PETTIT

EGGS AU GRATIN

Break an egg into individual ramekin, pour over it a thick cream sauce and grate a little cheese on top. Brown in gas oven. Cook not over 3 minutes.

MRS. WILLIAM SHEWELL ELLIS

EGG TIMBALES

Beat 6 eggs without separating. Add

1 teaspoon salt	1 tablespoon chopped parsley
1/2 teaspoon pepper	1 teaspoon onion juice
	1 1/2 pints milk

Stir all together and fill buttered timbale molds, or muffin pans, two thirds full. Put in pan of boiling water and cover molds with paper. Put in oven for 15 or 20 minutes. Turn out on platter. Serve as entrée, with mushrooms sautéd, put all around. This will make 8 timbales.

MRS. WILLIAM R. TURNER

TIMBALE

4 eggs	6 drops lemon juice
½ cup cream	Vinegar
1 gill water	Pinch of salt
	Dash of white pepper

Beat the eggs together, not very light. Bake in a French ring. Fill with mushrooms or fried tomatoes.

MRS. JAMES A. DEVELIN

BAKED OMELETTE

6 eggs (well beaten)	1 tablespoon flour, dissolved in cold milk
1 teaspoon salt	
Dessertspoon melted butter	1 pint hot milk

Mix well; put in a buttered dish to bake. Bake quickly.

MRS. LEWIS M. JOHNSON

PALATABLE EGG CHOPS

6 eggs	Pepper and salt to taste
1 cup milk	2 tablespoons flour
1 tablespoon butter	Peas

Boil 5 eggs very hard. Rub the yolks through a sieve, and chop the whites, not making them too fine. Put cup of milk over fire in a double boiler. Rub together flour and butter with 1 beaten egg. Mix a little of the warm milk with this, before stirring into the boiling milk; season with pepper and salt until thick and smooth. Take from fire and, when almost cool, stir into it the prepared yolks and whites. When cold enough to handle, mold into chops, dip in egg and crumbs and fry a delicate brown. Serve with peas.

This, when properly made and fried, is a very dainty, delicate and appetizing dish when you do not wish to serve meat.

MISS ANNA JOHNSON

CHEESE ENTRÉE

½ pound cheese (grated)	¼ teaspoon soda
1 teaspoon flour	Pinch of pepper
¼ teaspoon mustard	½ pint cream or milk

Mix well, put over a slow fire to melt; allow it to cook, stirring all the time. Serve with small pieces of toast about it.

MRS. WILLIAM H. HOLLAR

CHEESE ENTRÉE

2 tablespoons flour	Eggs
2 tablespoons butter	American cheese
1 cup milk or cream	Paprika

Cook flour and butter together in a double boiler until the mixture bubbles. Add milk or cream and stir until it thickens. Then add some finely sliced American cheese and season with a dash of paprika. Put 3 tablespoons of this mixture in your ramekins, then break an egg in each, being careful not to break the yolk. Season with more paprika, and pour what is left of the cheese mixture over the top of the egg. Place ramekins in pan of water and bake about 20 minutes in a moderate oven.

This recipe is very much liked in our family.

MISS SERAPH J. DEAL

CHEESE SOUFFLÉ

Cheese	$\frac{3}{4}$ teaspoon Worcestershire sauce
1 pint milk	1 egg (beaten separately)
$\frac{1}{2}$ teaspoon mixed mustard	Salt and pepper

Line a small pudding dish with thin slices of bread and butter, place thin slices of dairy cheese, or grated cheese, on top with salt and pepper until you have 3 layers. Pour over this the milk, into which you have already put mustard, Worcestershire sauce, and egg. Pour over the bread in the pudding dish, the milk, egg, etc. Put plate over it for 5 minutes; let stand 15 minutes, and bake in quick oven about 20 minutes.

MISS ANNE HOLLINGSWORTH WHARTON

CHEESE SOUFFLÉ

1 ounce butter	3 eggs
2 tablespoons flour	3 tablespoons grated cheese
1 pint milk	Salt, red pepper

Heat the butter, and stir in the flour; season with salt and red pepper, and add the milk. Let all come to a boil, then allow it to cool off partly. When cool, add the yolks of the eggs, grated cheese, and the beaten whites of the eggs. Pour the whole into a buttered tin, lay buttered paper over the top, and bake in a quick oven 10 minutes. Serve at once.

MISS HILDA JUSTICE

CHEESE SOUFFLÉ

1 cup milk	1 egg
¼ pound cheese (grated)	1 teaspoon butter
⅓ cup flaked rice	½ teaspoon salt

Heat the milk to boiling point, turn in the grated cheese, and when melted add the rice, the butter and the salt. Lastly, the egg, or two if preferred, gently stirred in. Serve at once on toast.

MRS. MARY T. NICHOLS

CHEESE FONDUE

2 cups milk	4 well-beaten eggs
Pinch of soda	1 tablespoon (level) melted butter
1 cup fine bread crumbs	Pepper, salt
½ pound dry grated cheese	Pinch of mace

Soak bread crumbs in the milk, with soda stirred in; beat in the eggs and seasoning, and the cheese last. Butter a pudding dish, put in the mixture, strew the top with pieces (or fine bread crumbs) and cover. Bake ½ hour, and then brown quickly. Serve quickly, as it will fall in cooling.

JOSEPH PETTIT

CHEESE FONDUE

1 tablespoon butter	1 tablespoon (heaping) flour
	1 cup milk

Let this thicken, then add

1 pound cheese (cut fine)	1 cup fine bread crumbs
	2 eggs (yolks), well beaten

Cook till cheese is melted.

MRS. EDWARD F. KINGSLEY

CHEESE FONDUE

1 cup scalded milk (very fresh)	1 tablespoon butter
1 cup soft stale bread crumbs	½ teaspoon salt
¼ pound mild cheese, cut in small pieces	Yolks of 3 eggs
	Whites of 3 eggs

Mix first 6 ingredients; add whites of eggs, beaten until stiff. Pour in a buttered baking dish and bake 20 minutes in a moderate oven.

MRS. ALBERT P. BRUBAKER

CHEESE BALLS

2 cups grated cheese
2 eggs (whites)

Little salt
Little cayenne pepper

Beat the eggs very stiff; stir the eggs into the cheese. Make into balls. Roll in sifted cracker crumbs and fry in hot deep fat. Drain on brown paper. This makes 18 cheese balls.

MRS. W. DUFFIELD ROBINSON

CHEESE RAMEKIN

1 cup grated cheese
 $\frac{1}{2}$ to $\frac{3}{4}$ cup bread crumbs
 $\frac{1}{2}$ teaspoon mustard

Small piece of butter
3 eggs
Salt (small pinch)

$\frac{3}{4}$ pint boiling milk

Soften bread crumbs in the milk. When cold, put in cheese, beat up well; beat eggs separately, put yolks in mixture, then whites (beaten very light); grease baking dish, and bake $\frac{1}{2}$ hour in a slow oven, or longer if not brown.

MRS. WILLIAM A. WIEDERSEIM

SAVORY CHEESE

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ pound American cheese
6 stuffed olives (chopped fine)
 $\frac{1}{2}$ onion (grated)

1 tablespoon Worcestershire sauce
2 tablespoons tomato catsup
Little salt
1 tablespoon chopped parsley

Beat the butter to a cream, gradually adding cheese, olives, onion, sauce, catsup, a little salt if required, and chopped parsley. Mix all together, pack into a mold, set on ice until ready to serve—the next day.

MRS. WILLIAM R. TURNER

Pickles—Relishes

What relish is this?—TWELFTH NIGHT.

Stewed in brine, smarting in lingering pickle.—ANTHONY AND CLEOPATRA.

SWEET PEACH PICKLE

<p>$\frac{1}{2}$ bushel basket of firm free-stone peaches 1 gallon good vinegar</p>	<p>4 pounds granulated sugar ✓ 2 ounces whole cloves 2 ounces stick cinnamon 2 ounces allspice</p>
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Pare peaches. Put vinegar in large porcelain-lined preserving kettle. Put sugar in smaller kettle with barely enough water to dissolve it, and let it boil till it makes big slow bubbles, then pour it into the hot vinegar in which the spice has been cooking. (If preferred spice can be put in two cheesecloth bags or loosely tied in pieces of cheesecloth.) Into this boiling, sweetened, spiced vinegar drop the peaches till the vinegar will cover no more. Let them get tender but not soft, and repeat the process till all the peaches have been cooked in the vinegar. Have ready a tall stone jar, clean and well scalded. As the peaches cook lift them into the jar with a strainer ladle. When all the peaches have been put into the jar pour the hot vinegar over them, drop in the spice bags and lightly cover top of jar with a napkin. The vinegar must cover the fruit. When cold, cover with a clean cloth and put on the lid.

This keeps indefinitely and is a most palatable relish with roast meats.

MRS. H. S. PRENTISS NICHOLS

MANGO PEACHES

<p>1 basket free stone peaches (firm yellow) $\frac{2}{3}$ quart chopped cabbage 2 quarts vinegar</p>	<p>12 pounds sugar $\frac{1}{3}$ quart grated horseradish 2 tablespoons mustard seed 2 tablespoons whole cloves 3 tablespoons whole cinnamon</p>
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Divide the peaches in halves, remove the stones and fill with the mixture of cabbage, horseradish and mustard seed, placing two or three whole cloves in each; tie the halves firmly together with tape (string will cut). Make a syrup of vinegar and sugar, boiling the spice bag containing cloves and cinnamon in it. Drop the peaches in, a few at a time. Boil until tender—a few minutes if peaches are soft; a little longer, if hard. Put in crocks, covering with syrup, and allow them to stand some weeks before using.

MISS ANNA L. COALE

PICKLED PEACHES

7 pounds yellow peaches
 3½ pounds sugar
 1 pint vinegar

Boil vinegar and sugar and spices together; when the syrup is seasoned enough, remove the spice bag and cook the peaches in this syrup until tender; then bottle, and make air-tight.

SPICE BAG

Pinch of cloves, allspice and mace
 Plenty of cinnamon

MRS. EDWIN F. KEEN

GREEN TOMATO PICKLE

2 gallons green tomatoes (sliced thin
 without peeling)
 12 good-sized onions (peeled and sliced)
 1 quart vinegar
 1 quart brown sugar
 2 tablespoons salt
 1 tablespoon ground mustard
 1 tablespoon black pepper
 1 tablespoon allspice
 1 teaspoon ground cloves

Mix together, cook until tender, stirring often. Put in glass jars.

MRS. LOUIS H. MUTSCHLER

GREEN TOMATO PICKLE

½ peck small green tomatoes
 6 onions
 2 quarts water
 1 cup salt
 1 quart vinegar

Slice tomatoes and onions very thin, add salt and let stand all night. In the morning, drain and boil in vinegar and water. Drain again and throw liquor away. Then add:

3 quarts vinegar
 2 pounds brown sugar
 1 tablespoon ground cinnamon
 1 tablespoon ground mustard
 1 tablespoon ground allspice
 3 tablespoons ground celery seed
 1 teaspoon red pepper
 ½ pint horseradish

Boil all together for 15 minutes, put in jars and cover when cold. The ground spices can be put in a bag and removed when boiled.

A recipe of my mother's which we think very good.

MRS. GEORGE L. MITCHELL

OYSTER BAY GREEN TOMATO PICKLES

½ peck green tomatoes	½ cup salt
3 green peppers	Vinegar

Slice tomatoes and peppers. Sprinkle with ½ cup of salt and let stand over night in wooden or earthen vessel. Strain off the water, rinse in cold water by holding in a colander under faucet. (If you use tin, put a piece of cheesecloth between. Do not let any of it come in contact with tin, not even a spoon.) Cover with vinegar, when well drained, in an agate or porcelain-lined kettle, then add:

½ cup horseradish	½ tablespoon whole allspice
2 cups sugar	¼ tablespoon whole cloves
	¼ tablespoon stick cinnamon

Cook very slowly until tender.

MRS. EDWIN MARTIN

SPANISH PICKLE

3 dozen large cucumbers	½ peck onions
4 dozen large green peppers	½ peck green tomatoes

Cut in small pieces, sprinkle with salt and let them stand over night, then wash in clear cold water and let them drain thoroughly. Add:

1 ounce white pepper	½ ounce celery seed
1 ounce mustard seed	3 tablespoons dry mustard
½ ounce cloves	1 pound brown sugar

Cut up some horseradish in small pieces, cover with vinegar and boil one hour.

MRS. ROBERT T. BOYD

PICKLED CHERRIES

Stone the cherries and cover them with white wine vinegar; let them stand 12 hours, then drain. When drained put in stone jar in layers of 1 quart of sugar to 1 quart of cherries and cover. Stir with wooden spoon every day for 7 days, then bottle. No cooking.

Cherries done by this method are firm and of delicious flavor.

MRS. MORGAN BUNTING

FRENCH PICKLE

1 peck green tomatoes	1 pound brown sugar
1 dozen large onions	¼ pound mustard
1 dozen green peppers	1½ ounces white mustard seed
2 quarts vinegar	1½ ounces celery seed

Slice together the green tomatoes, onions and peppers; spread them on platters in layers and sprinkle salt between each layer. Let them remain so over night. In the morning squeeze dry, put in a kettle with the vinegar, sugar and mustard. Cook slowly 2 hours. Then chop rather fine and add white mustard seed and celery seed. Stir in well and bottle for use.

This recipe has been used for years in our family, and is excellent.

MRS. HENRY T. DECHERT

SWEET CHERRY PICKLE

Use Murillo cherries. Stone and cover with vinegar not too strong. Let stand 24 hours. Drain, weigh, and add 1 pound of sugar to 1 pound of cherries. Put in crock and stir occasionally until sugar is all dissolved. Put in jars and seal.

MRS. WALTER C. MCINTIRE

WATERMELON PICKLE

Watermelon rind	1 quart vinegar
Alum water	Stick cinnamon
3 pounds sugar	Whole cloves

Pare the rind, cut in pieces and soak over night in salt water strong enough to bear an egg; then drain off and soak in alum water 24 hours. Next, rinse, put in a kettle with fresh water. Boil until tender (not soft), then pour off water and boil in vinegar and sugar until transparent. Put in cinnamon and cloves.

MRS. SAMUEL S. THOMPSON

GINGER PEARS

4 pounds pears (sliced very thin)	½ pint water
4 pounds sugar	2 lemons (sliced very thin)
2 ounces ginger root (pounded to dust)	

Dissolve the sugar and water, put all together and boil until tender and jellied.

MRS. WILLIAM P. WORTH

SPICED CANTALOUPE

Cantaloupe
VinegarSugar
Cloves
Cinnamon

Pare cantaloupe and cut in medium-sized pieces. Soak over night in equal parts vinegar and water. In the morning drain; cover with fresh vinegar, to every quart of which add 2 pounds of sugar and spice bag filled with 1 tablespoon cloves and 2 tablespoons cinnamon. Boil until syrup is thick—3 to 4 hours.

MISS AMELIA R. COALE

TOMATO CATSUP

54 tomatoes (medium size)
5 onions
9 cups vinegar
9 tablespoons sugar
4½ tablespoons salt4½ tablespoons ginger
4½ tablespoons celery seed
7 little red peppers
or
1 teaspoon cayenne pepper

Chop tomatoes and onions quite fine; add vinegar, sugar, salt, ginger, celery seed and red peppers or cayenne pepper. Boil down to nearly half. Add the spice when nearly done. Bottle and seal immediately.

MRS. EDMUND WEBSTER

TOMATO CATSUP

½ bushel tomatoes
½ cup salt
1 ounce whole cloves
2 ounces whole allspice
¼ ounce cayenne pepper1 dessertspoon black pepper
5 cents worth mustard seed (a little more according to taste)
15 cents worth ginger (not broken)
1 quart vinegar

Boil until it thickens, pass through a sieve, reheat and put up in sealed bottles.

MRS. ROBERT T. BOYD

MEAT SAUCE

½ peck ripe tomatoes
1½ cups red peppers
1 cup chopped onion
1½ cups brown sugar
½ cup salt1½ teaspoons ground cloves
1½ teaspoons ground cinnamon
1 teaspoon ginger
1 teaspoon nutmeg
3 cups vinegar

Boil until it is quite thick—about 3 or 4 hours—then bottle in Mason jars. Very fine for cold meat, oysters or fish.

MRS. WILLIAM P. ELWELL

MY GRANDMOTHER'S BOILED TOMATO CATSUP

1 peck ripe tomatoes	1 tablespoon cloves
1 dessertspoon red pepper	1 tablespoon mace
1 dessertspoon black pepper	1 tablespoon mustard
1 tablespoon ground allspice	3 tablespoons salt
1 pint good vinegar	

Having cut a slit in the tomatoes, place them in a kettle and boil $\frac{1}{2}$ hour, then strain through a hair sieve, adding red and black pepper, allspice, cloves, mace, mustard and salt. Boil slowly 4 or 5 hours. When cold add vinegar.

MISS ELIZABETH A. ATKINSON

SPICED TOMATOES

Tomatoes	Sugar
Vinegar	Whole cloves
	Stick cinnamon

Select medium sized tomatoes, scald and skin, cover them with vinegar (not too strong), and let them stand over night. Drain them carefully, and to each pound of fruit add $\frac{1}{2}$ pound of sugar. Pierce each tomato with three or four whole cloves and a piece of stick cinnamon. Boil slowly until the syrup is rich enough. Bottle while hot.

A delicious relish which can be served with hot or cold meats.

MRS. FRED. W. TAYLOR

FRENCH SAUCE

$\frac{1}{2}$ peck ripe uncooked tomatoes	1 teacup nasturtiums
$\frac{1}{2}$ pint horseradish	1 teacup sugar
1 small teacup salt	1 onion
1 small teacup mustard seed (mixed black and white)	1 teaspoon whole cloves
2 chopped red peppers (without the seeds)	1 teaspoon whole mace
2 or 3 stalks of celery (cut fine)	2 teaspoons whole black pepper
	1 stick cinnamon
	$1\frac{1}{2}$ quarts cider vinegar

Put the tomatoes into a large earthen crock; skin and cut into medium-sized pieces; add the other ingredients and stir well. Use within 2 weeks.

A delicious pickle for cold meats or fish.

MISS HELEN A. CHILDS

CHILI SAUCE

1 gallon ripe tomatoes	1/2 cup salt
1 1/2 cups red peppers (seeded and chopped)	1 1/2 teaspoons ground cloves
1 cup onions (chopped)	1 1/2 teaspoons ground cinnamon
1/4 cup sugar	1 teaspoon ground nutmeg
	1 1/2 pints vinegar

Peel tomatoes and boil down until reduced nearly one-half, then add the other ingredients and boil down until quite thick; stir occasionally, but do not strain. Put in glass jars while hot. (A few marbles put in the kettle help to prevent scorching.)

MRS. RICHARD PETERS

CHILI SAUCE

2 sweet green peppers	1/2 grated nutmeg
2 sweet red peppers	8 tablespoons granulated sugar
4 onions	2 tablespoons salt
12 large red tomatoes	1/2 tablespoon mustard seed
1 1/2 cups vinegar	1 teaspoon celery seed
	1 teaspoon ground cinnamon

Skin and take seeds from tomatoes. Put onion, peppers and tomatoes through a coarse chopper. Mix all ingredients together, boil 1 hour, and seal hot.

MRS. MARY HAINES KIRBY

PEPPER HASH

5 small cabbages	1 teaspoon mustard seed
1 red pepper	1 teaspoon celery seed
5 green peppers	1 teaspoon whole allspice
4 tablespoons salt	1 dozen whole cloves
	Vinegar

Chop together cabbages and peppers; sprinkle the salt over them and let the mixture stand all night. Do not drain, unless a very little if the liquor is excessive. Sprinkle over the cabbage and peppers, the next day, the mustard seed, allspice, celery seed, and cloves. Mix well, then pour cold vinegar over all. The quantity of vinegar cannot be exactly estimated, varying from a little over a pint to nearly a quart, according to the amount of liquid covering the cabbage. Taste is the only guide, as too much vinegar will destroy the flavor of the pickle. Put up in stone or glass jars.

This old pepper hash recipe was given to me by the wife of my father's German gardener.

MRS. RICHARD PETERS

BORDEAUX SAUCE

2 gallons cabbage (cut fine)	1 ounce ground ginger
1 gallon green tomatoes (cut up)	1 ounce cloves (whole)
1 dozen onions	½ pound white mustard seed
1 ounce celery seed	1¾ gills salt
1 ounce allspice (whole)	1 gallon vinegar
1 ounce black pepper	1½ pounds sugar

Mix and boil 30 minutes. Place in jars while hot.

MRS. GEORGE McKEOWN

PEPPER SAUCE

(Moravian recipe)

1 head cabbage (small)	1 tablespoon whole cloves
1 stalk celery	2 tablespoons mustard seed
2 green peppers	1 cup granulated sugar
1 red pepper	Vinegar

Chop cabbage and celery fine and soak in strong salt water 1 hour. Squeeze water out and add chopped green and red peppers, cloves, mustard seed and granulated sugar. Cover with cold weak vinegar.

MRS. MATTHEW JAMES GRIER

CHOW CHOW

½ peck green tomatoes	½ pound white mustard seed
1 head cabbage	1 ounce celery seed
1 quart little onions (whole)	½ teacup ground pepper
25 large cucumbers (sliced)	½ teacup ground cinnamon
25 small cucumbers (whole)	½ teacup ground turmeric
2 heads cauliflower	3 pounds brown sugar
1 pint pounded horseradish	½ pound ground mustard
Vinegar	½ pint salad oil

Cut vegetables up and pack down in salt 1 day and night; then drain and lay in vinegar and water for 2 days. Drain well again and put the vegetables in the kettle in layers with the spices and sugar. Cover with best vinegar and boil from 1 to 2 hours. Just before taking up, put in ground mustard mixed with salad oil. Let it boil a few minutes after this is put in.

This recipe I know to be good, having used it myself and given it to many friends.

MRS. WILLIAM P. WORTH

PICCALILLI

- | | |
|-----------------------|------------------------------|
| ½ peck green tomatoes | ¾ pound brown sugar |
| 1 pint onions | ½ cup salt |
| 4 red sweet peppers | 2 cups vinegar |
| ½ bunch celery | ½ package whole mixed spices |

Slice tomatoes and onions, cover with the salt, and put in an agate kettle to stand over night. In the morning drain off the liquid and add celery, cut in inch pieces, the peppers chopped fine, spice in bags, vinegar and sugar. After it comes to a boil, simmer for 2½ hours and put in air-tight jars.

MRS. J. HOWARD GASKILL

CHOW CHOW

- | | |
|------------------------|------------------------|
| 2 quarts large pickles | 1 quart green tomatoes |
| 1 quart sweet pickles | 2 heads cauliflower |
| 1 quart onions | 4 green apples |
| | 2 red apples |

Cut vegetables up and put in weak brine, along with the pickles, for 24 hours. Scald in brine slightly (do not boil), drain, put back in kettle and pour dressing over while hot. Put in jars.

DRESSING

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|--|-----------------|
| 6 tablespoons (heaping) Coleman's
mustard | 6 cups sugar |
| 1 cup (even) turmeric | 1 cup flour |
| | 3 pints vinegar |
| | 1 pint water |

Put ingredients for dressing together, mix smooth and let come to a boil (stir constantly), make thick, then pour over the hot strained vegetables. (1½ dozen "penny" cucumber pickles equal 2 quarts; 1 heaping quart small pickles equals 1 quart.)

MRS. MARY HAINES KIRBY

TO EAT WITH MEATS

- | | |
|-------------------------------|-------------------------------|
| 1 pound seeded raisins | Melt a glass of currant jelly |
| Juice of 2 boxes currants, or | 2 oranges (sliced thin) |

Cook 30 or 40 minutes.

MRS. CHARLES REYNOLDS SIMONS

CHOWDER

- | | |
|--|-------------------------------|
| $\frac{1}{2}$ bushel green tomatoes (peeled and chopped) | 6 large red peppers (chopped) |
| 12 large green peppers (chopped) | 8 large onions (chopped) |
| | 2 cups salt |

Mix all; drain over night. In morning add:

- | | |
|-------------------------------|--------------------------|
| 3 tablespoons ground cinnamon | 1 large cup mustard seed |
| 3 tablespoons ground cloves | 2 tablespoons sugar |
| 3 tablespoons celery seed | 4 quarts vinegar |

Boil in vinegar about 20 minutes. This will fill 12 fruit jars. Splendid for oysters and cut cold meats.

MRS. ALEXANDER E. PATTON

CORN RELISH

- | | |
|------------------------|----------------------|
| 1 dozen ears corn | 4 red peppers |
| 8 onions (medium size) | 2 stalks celery |
| 1 handful salt | 2 pounds brown sugar |
| 1 head cabbage | 3 pints vinegar |

Cut corn from cobs, cook 8 or 10 minutes until tender. Slice or cut fine the onions. Chop cabbage, pour cold water over it and add salt. Let stand 10 minutes. Chop peppers and onions together and cut up celery by hand. Put all in a kettle with sugar and vinegar. Make a paste of—

- | | |
|-----------------------|----------------------------------|
| 4 tablespoons mustard | 2 big tablespoons flour |
| | 1 big tablespoon turmeric powder |

Take out 1 tablespoon of vinegar and mix with paste and cook 20 minutes. Add all together and put in pint jars.

MRS. LOUIS H. MUTSCHLER

COLD SLAW DRESSING

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|------------------------------------|---------------------------|
| 2 raw eggs (beaten light together) | $\frac{3}{4}$ cup cream |
| 2 tablespoons sugar | $\frac{1}{2}$ cup vinegar |
| $\frac{1}{2}$ teaspoon mustard | 1 tablespoon butter |
| | 1 teaspoon salt |

Beat eggs, add sugar and mustard; beat all thoroughly and add cream, then the vinegar. Put the butter in a vessel, let it melt; add the mixture, cook slowly until it thickens. Put salt on cabbage, which has been cut fine; pour the sauce over. Eat cold.

MRS. WILLIAM P. ELWELL

VEGETABLE CHOW CHOW

1/2 gallon vinegar	1 pint small onions
1/2 pound mustard (scant this by 1/8 w.)	or
1 teaspoon turmeric	2 bottles pickled onions (this is preferable)
1/2 pound granulated sugar	1 pint lima beans
2 tablespoons salt	1 pint green corn
1/2 dozen green peppers (chopped)	1 pint string beans
2 red peppers (chopped)	1 bottle small pickles (cut)
1/4 pound yellow mustard seed	2 cauliflowers

Cook the vegetables separately, and cut the cauliflower into pieces, but not very small. Mix the mustard and turmeric with some of the vinegar until it is smooth. Put the vinegar, sugar and salt in a large agate preserving kettle, when this boils add the mustard. When this boils, put in the peppers, then add the vegetables, putting the cauliflower in last, and add the mustard seed. When this is well mixed and thoroughly boiled, it is ready to put in jelly tumblers or jars, and does not need to be air-tight.

Alice Pusey Chambers

Salads

I have bought the oil, the balsamum and aqua-vitae.—COMEDY OF ERRORS.

I warrant there's vinegar and pepper in't.—TWELFTH NIGHT.

We may pick a thousand salads ere we light on such another.

—ALL'S WELL THAT ENDS WELL.

RADISH AND CHEESE SALAD

Lettuce

Radishes

Cheese

Take a couple of leaves from a head of lettuce, place on a plate and fill the centers with red radishes cut in straws so that the red and white can show. Work the cheese with a spoon and form into small eggs. Put 3 on the top of radish straws, and surround with 3 radishes cut in roses. Pass dressing—French preferable.

This can also be served as a cheese course.

MISS AGNES PRESTON,
The New Century Club Lunch Room

MEXICAN SALAD

10 tomatoes

2 green cucumbers

4 sweet green peppers

2 stalks celery

Water cress

French dressing

Select nice large, round tomatoes; skin them, scrape out about 3 teaspoons inside of each, and place on ice to get cold. Take cucumbers, medium size, pare them; green peppers, and celery; after chopping fine, add a small bunch water cress cut with a knife. Pour French dressing over all, and fill tomatoes with this mixture. Put a piece of mayonnaise dressing on top of each tomato, and serve with water cress around. (For 10 people.)

MRS. T. ELLWOOD POTTS

FRUIT SALAD

Celery

Pineapple

Green peppers

Pimentos

Mayonnaise

Whipped cream

Cut crisp stalks of celery into narrow straws about like matches, and throw into ice water. Peel a pineapple and shred with a fork. Chop fine a few green peppers and pimentos, and put all on the ice. When ready to use, dry the celery in a napkin and mix all together with a mayonnaise, to which a cup of whipped cream has been added. Serve cold on lettuce hearts.

MRS. W. DUFFIELD ROBINSON

LETTUCE AND TOMATO SALAD

Lettuce	1 tablespoon (heaping) sweet green
Tomatoes	pepper
	1 teaspoon (even) onion

Arrange a bed of lettuce leaves on each salad plate and lay on top 3 slices of medium size red tomatoes. Chop the green pepper fine, after removing all the seeds, and add onion and put in the ice box to chill for an hour before arranging the lettuce and tomatoes.

DRESSING

2 spoons made mustard	1 saltspoon salt
¼ teaspoon black pepper	½ teaspoon powdered sugar
A dash of paprika	½ teacup cream
	3 teaspoons cider vinegar

Mix mustard, pepper, paprika, salt, sugar and cream. Stir well for a minute and then add vinegar and beat thoroughly for 5 minutes, or until it thickens. This amount of sauce is sufficient for 4 plates of salad.

MRS. CHARLES MACLELLAN TOWN

APPLE SALAD

Lettuce	Celery
Cabbage	Apple

Equal parts of cabbage, celery and apple. Shred cabbage very fine; cut celery and apple into small pieces, the apple about ½ inch square.

DRESSING

2 eggs (well beaten)	½ teaspoon mustard
2 tablespoons (level) sugar	½ cup vinegar
½ teaspoon salt	½ cup cream or rich milk

Mix eggs with sugar, salt, mustard and vinegar. Cook in double boiler, stirring all the while until the mixture thickens. Put into a cold bowl and when quite cold, beat into it the cream or rich milk. Mix with other ingredients when ready to serve, and serve on lettuce leaves. Half of this dressing is enough for salad for 4 or 5 persons. It will keep in the refrigerator for several days.

This is a simple hearty salad for every-day home luncheons.

MISS ANNA M. JOHNSON

FRUIT SALAD

(Good)

Lettuce	Malaga grapes
Orange	Marshmallows
Pineapple	Mayonnaise
Grapefruit	Whipped cream

Equal portions of oranges, pineapples, grapefruit, Malaga grapes and marshmallows mixed with mayonnaise to which has been added whipped cream according to amount of salad required. Serve on lettuce.

MISS AGNES PRESTON,
The New Century Club Lunch Room

DATE AND APPLE SALAD

Lettuce	Dates
Apples	Olive oil
Lemon juice	Cream cheese
Salt	Chopped nuts and celery (if desired)

Slice apples in long thin strips, half the thickness of the little finger. Over 2 cups of sliced tart apples squeeze the juice of a lemon, and sprinkle salt. (This will keep the apples from turning dark.) Add scant cup of dates, stoned and shredded. Over this mixture pour the desired amount of olive oil. Chopped nuts and celery may be added if desired. Serve on lettuce, with a small square of cream cheese.

MRS. H. H. WHITE,
President, New Century Club of Pottstown, Pa.

PEAR AND PIMENTO SALAD

Lettuce	French dressing
Pears	Red pepper
Pimento cheese	Swedish wafers

Cut pears in 8 pieces. Serve in round dish, and between each section of pear place a strip of pimento cheese, so that they alternate. Surround the dish with lettuce. The dressing should be the ordinary French dressing, using lemon instead of vinegar and red pepper instead of black. Serve with Swedish wafers and any kind of cheese preferred.

MRS. EDWARD WETHERILL

PINEAPPLE SALAD

Lettuce	Orange
Pineapple	Mayonnaise
	Cherries

Lay 2 or 3 small lettuce leaves on a plate. Place on this a slice of pineapple, divided into pieces, but arranged to look unbroken; on this a slice of orange, quartered, then a spoonful of mayonnaise in which are placed 2 or 3 cherries.

MISS AGNES PRESTON,
The New Century Club Lunch Room

WHITE GRAPE SALAD

Lettuce	Strawberries
White grapes	Mayonnaise

Cut in half and seed a sufficient quantity of white grapes according to the number you wish to serve. Mix with mayonnaise and serve on lettuce leaves. Garnish with strawberries. Serve very cold. Strawberries may be omitted, but they taste good and make a pretty color scheme.

MRS. A. W. ROBINSON

CHERRY SALAD

White (California) canned cherries	Pimento cheese
	French dressing

Seed the cherries; in place of seed place a little ball of pimento cheese. Serve with French dressing.

These two (Cherry Salad and White Grape Salad) rather unusual salads I have served several times and found them very popular.

MRS. A. W. ROBINSON

FRUIT SALAD DRESSING

2 baked potatoes	½ cup whipped cream
1 teaspoon butter	2 tablespoons pineapple juice
1 tablespoon sugar	Juice of 1 lemon
	Yolk of 1 egg

Skin potatoes and beat in butter. Add the yolk of egg, sugar, lemon and pineapple juice. Allow to stand in a cool place, and before using add whipped cream. Use white grapes and pineapple on lettuce leaves.

MRS. ALFRED MARSHALL

OIL MAYONNAISE FOR SALADS

Yolks of 3 raw eggs	Generous dash of cayenne pepper
1 teaspoon dry mustard	½ pint salad oil
1 teaspoon sugar	1 tablespoon vinegar
1 teaspoon salt	Juice of 1 lemon

Mix yolks of eggs, mustard, sugar, salt and pepper together lightly, then add salad oil very slowly, stirring constantly and always one way. This when properly made should grow stiffer as the oil is added, until at last the entire mass will leave the sides of the bowl; when may be added the vinegar and lemon juice. Ingredients must all be very cold, but the oil must not be so cold as to have started to congeal.

MRS. BENJAMIN F. RICHARDSON

MAYONNAISE

2 hard-boiled eggs	¼ teaspoon salt
3 raw eggs (yolks)	⅛ teaspoon red pepper
½ pint olive oil	Vinegar or lemon juice

Take yolks of hard-boiled eggs and mash fine, then add pepper and salt, yolks of raw eggs (well beaten), then oil. Continue in this way until you have used up the eggs and oil, and lastly, add vinegar or lemon juice to thin to desired consistency.

MISS EDITH SELLERS BUNTING

SALAD DRESSING

2 eggs	1 teaspoon (small) salt
1 teaspoon mustard	3 teaspoons flour
1 tablespoon sugar	1 cup (small) milk
	1 cup (small) vinegar

Beat smooth the eggs, flour, mustard and sugar. Then add milk, vinegar and salt. Stir well; boil slowly until it thickens.

MISS ELIZABETH BUNTING COLLIER

MEMPHIS SALAD DRESSING

To a sufficient quantity of French dressing add:

Yolks of 2 hard-boiled eggs (grated)	1 tablespoon pimentos
1 tablespoon chopped green peppers	1 teaspoon chives (chopped)
Enough tomato catsup to redden	

Serve over lettuce hearts.

MRS. H. S. PRENTISS NICHOLS

EASY SALAD DRESSING

1 tablespoon oil (heaping to run over)	1 tablespoon (heaping) sugar
1 tablespoon mustard	3 eggs (beaten thoroughly)
1 tablespoon salt	$\frac{2}{3}$ cup vinegar
	$\frac{2}{3}$ cup cream or milk

Mix oil and mustard well together until smooth; add salt and sugar; mix all together thoroughly. Add eggs, vinegar and cream or milk. Cook like custard. The salt and sugar should be used according to taste.

MRS. WILLIAM H. TENBROOK

SALAD DRESSING WITHOUT OIL

1 egg	$\frac{1}{2}$ cup vinegar
1 teaspoon mustard	Salt and pepper

Beat egg and add sugar. Dissolve mustard with part of vinegar, add pepper and salt to taste—and a little butter if wanted. Cook until thick, about 5 minutes. Omit mustard if not desired.

MRS. ISAAC S. LOWRY

MRS. C. C. CONVERSE'S RUSSIAN SALAD DRESSING

1 cup mayonnaise made with Tarragon vinegar	1 tablespoon Tarragon vinegar
3 tablespoons old Virginia chili sauce	1 teaspoon chives (cut fine)
2 tablespoons pimento (chopped)	$\frac{3}{4}$ teaspoon Escoffier sauce à la Provinciale

Mix and serve over hearts of lettuce.

MRS. H. S. PRENTISS NICHOLS

COLD SLAW

Cabbage	Cayenne pepper to your taste
2 raw eggs (beaten lightly)	1 teaspoon sugar
1 teaspoon mustard	3 tablespoons vinegar
2 saltspoons salt	1 cup cream

Shave cabbage very fine and put in a cold place. Put eggs, mustard, salt, pepper, sugar, vinegar and cream in a double boiler, let come to the consistency of thick cream. After it is quite cold, just before serving, mix well with the finely shredded cabbage.

MRS. ALFRED MELLOR

TOMATO JELLY ON LETTUCE

Lettuce	6 stalks celery (chopped fine)
1 quart tomato juice	A pinch of ground cloves
1 large onion	2 tablespoons granulated gelatin
	Mayonnaise

Boil tomato juice, onion, celery and cloves 1 minute; then add gelatin dissolved in cold water. Serve on lettuce with mayonnaise.

MRS. MARTHA P. FALCONER

CHEESE

Take a cake of pimento cheese, add mayonnaise, chopped olives and a little onion juice. Mould into balls and serve with crackers and salad.

MRS. BENJAMIN F. RICHARDSON

Puddings

Blessed pudding.—OTHELLO.

ROYAL ICED CABINET PUDDING

1 pound candied cherries	1 pint milk
½ pound candied green gages	1 large tumbler good sherry
1 pound stale sponge cake	6 eggs
½ pound sifted sugar	1 vanilla bean
1 pint rich cream	1 box gelatine

Take a mould with cover and place in a pan of ice and water until very cold. Put gelatine to soak. Put milk on to boil. Whip yolks of the eggs light and add sugar; strain gelatine into milk just as it boils. Then add the eggs and sugar. See that it does not curdle. When the custard is cool, add cream, which must have been whipped stiff; add vanilla bean. Then take your mould and decorate as you please. Put in a small quantity of custard. Cut your cake, soak it in the wine, cut your green gages in half and stone them. Make a layer of the sponge cake, then one of the cherries, then one of the green gages and custard; and continue thus until the mould is filled. Then ice for 3 hours at least. Serve as you would ice cream. Take the whites of the eggs, whip them with 1 cup of white sugar. Surround the pudding with it and decorate with cherries and angelica. The dish should be iced before turning the mould out.

A sauce may be served with it as one might with ice cream; if you do, the wine used as a foundation for it should be the same as that used to soak the cake.

This dessert, when successfully made, is luscious. It is a recipe from our famous Twelve Dollar Dinner Club, when twelve well-known women, Mrs. J. Dundas Lippincott, Mrs. Isaac J. Wistar, Mrs. Clarence H. Clark, Mrs. Isaac Norris, Mrs. William Hunt, Mrs. William Ingham, Mrs. J. W. Pepper, Mrs. John T. Newbold, Mrs. Robert Toland, Mrs. Henry E. Drayton, Miss Susan Stevenson and myself, dined together for nine years, at one dollar apiece. At the end of the meal the hostess read the bill of fare. There was a rule that all ingredients should be included in the dollar. The dinner must cover the usual courses. If the hostess went over the dollar she was asked for her photograph and her resignation. Not only were the rules adhered to, but the dinners became so elaborate that a limit was put to the courses. Ingenuity was such that we were threatened with softening of the brain. This pudding made an extraordinary hit when first served.

MRS. CORNELIUS STEVENSON

RICE PUDDING

By E. Q. A. E.

½ cup rice
1 quart milk
1 teaspoon (scant) salt

¾ cup sugar
¼ nutmeg (grated)
1 cup seedless raisins

Boil rice in plenty of water for ½ hour. Drain, and add the other ingredients (except the raisins, which go in a few minutes before the pudding is done—otherwise they cause the milk to separate). Place all in a shallow baking dish and cook on top of stove until well thickened, stirring frequently to prevent from sticking. When about done put in the raisins and place in a hot oven to brown. Serve icy cold. This quantity will serve 8 persons.

MRS. THOMAS BIDDLE ELLIS

RHODE ISLAND RICE PUDDING

3 tablespoons rice
2 quarts milk
2 coffee cups sugar

Nutmeg
Butter
1 coffee cup (heaping) seeded raisins

Wash the rice in hot water and cover with the milk. Make very sweet, using 2 coffee cups of sugar and perhaps more, according to taste. Grate nutmeg and put small pieces of butter thickly over the top. Cook in a slow oven about 2 hours. Stir very frequently and when half the time is up, put in seeded raisins. The secret of the success of this pudding lies in the stirring.

MRS. FRANK BATTLES

TAPIOCA PUDDING

½ cup pearl tapioca
3 cups water
1½ cups brown sugar

½ cup seeded raisins
½ cup English walnuts
Whipped cream

Soak tapioca in 3 cups of water over night. In the morning put in double boiler and add brown sugar. Cook for 1½ hours, then add seeded raisins; cook ½ hour longer. Break English walnuts into same, and after stirring well pour into dish to cool. Eat with cream, whipped preferred. Quantity for 6 people. With one-minute tapioca, cook half the time.

THE MISSES LONGSTRETH

BREAD PUDDING

4 eggs	1 pint stale bread crumbs
1 quart milk	1 tablespoon melted butter
1 cup sugar	1 lemon
	$\frac{3}{4}$ cup powdered sugar

Beat the yolks of the eggs, the sugar and butter together, add the milk and bread crumbs gradually and grate in the rind of the lemon. Bake for 1 hour. When nearly done make a meringue of the whites of the eggs and powdered sugar, and add the juice of the lemon. Put on top of pudding and bake to a light brown.

A recipe which our family and friends heartily approve.

MRS. MARY T. LEWIS GANNETT

PUDDING BLANC D'ŒUFS ET CAMEL

1 small plate loaf sugar	6 or 8 eggs
$\frac{1}{2}$ glass water	2 tablespoons powdered sugar
6 or 8 leaves gelatin	1 pint milk

To make the caramel, take a small plate of loaf sugar, put over the fire in saucepan with $\frac{1}{2}$ glass of water. Boil until thick and finally brown like molasses. Move to back of the stove, keeping warm and liquid. Dissolve the gelatin in as little water as possible, and put this aside like the caramel. Now take whites of eggs that have been on ice, thoroughly chilled, beat thoroughly with powdered sugar, and when light or thick, pour into this first the caramel, then the gelatin; mix well and carefully, pour into mould, and set on ice for 2 hours.

Make a custard of 4 yolks of eggs and 1 pint of milk. Pour around the pudding when ready to serve.

MRS. H. J. KALTENTHALER

PINK PUDDING

$1\frac{1}{2}$ pints sweet cream	4 eggs (yolks)
8 or 10 leaves of gelatin	Sugar
10 or 15 drops carmine (vegetable)	1 glass (small) kirsch

Place on ice for 1 hour 1 pint of sweet cream, then whip it until thick; add gelatin dissolved and carmine. Place this, after mixing thoroughly and pouring into mould, on ice. Beat thoroughly $\frac{1}{2}$ pint of cream, add the well-beaten yolks of the eggs, sugar to taste, and a small glass of kirsch. Pour this sauce round the pudding and serve.

MRS. H. J. KALTENTHALER

BROWN BETTY

When apples are poor in the early spring, rhubarb makes an excellent substitute for them in a "Brown Betty." More sugar and butter should be used than when apples are used.

MRS. JOHN L. APPLETON

JERUSALEM PUDDING

1 pint whipped cream	1/4 cup rice
1/2 box gelatin	3 figs
1/2 cup powdered sugar	3 pieces preserved ginger
	1 teaspoon vanilla

Soak gelatin in cold water till dissolved. Put rice on to boil, and when tender, drain off the water and cover with cold water to separate the grains and spread on a napkin to dry. Cut figs and ginger in small pieces. Whip cream and pour into a tin basin, which should stand in a pan of ice water. Stir in carefully the sugar, gelatin, fruit and rice until stiff, and pour into a mould. Serve with plain or whipped cream.

MRS. JOSEPH WARNER SWAIN

"JUDGE PETERS"

2 cups sugar	9 dates
1/2 box gelatin	6 figs
2 lemons	10 English walnuts
2 oranges	2 bananas

Dissolve gelatin in 1/2 pint cold water; add 3/4 pint boiling water, the juice of the lemons and the sugar; strain and let stand until it begins to thicken a little, then stir into it all the fruit and nuts, cut into small pieces. Pour into mould to harden, and serve with cream.

MRS. JOSEPH WARNER SWAIN

ENGLISH PLUM PUDDING

1 pound seeded raisins	1 handful flour
1 pound currants	1/2 cup sherry wine
1 pound brown sugar	2 tablespoons brandy
1 pound bread (grated)	1/2 teaspoon mace
3/4 pound beef suet	Nutmeg to taste
10 eggs	Rind and juice of 1/2 lemon
	Rind and juice of 1/2 orange

Boil 5 hours. Serve hot with a sauce. MISS MARY L. ROBERTS

SNOW PUDDING

½ tablespoon granulated gelatin	3 eggs (whites)
¼ cup cold water	3 eggs (yolks)
1 cup boiling water	3 tablespoons sugar
1 cup sugar	⅛ teaspoon suet
¼ cup lemon juice	1 pint hot milk
	½ teaspoon vanilla

Soak gelatin in cold water until soft, add boiling water, sugar, and lemon juice. When gelatin and sugar are dissolved, strain into a large bowl to cool. When gelatin is consistency of a thick syrup, beat whites of eggs light, and add them to the jelly, beating until smooth and nearly hard; then pour into a mould.

Make a soft custard of remaining ingredients, being careful that custard does not curdle. If it does, set saucepan in a pan of cold water and with egg beater, beat until smooth. When cold serve with the pudding.

MISS L. RAY BALDERSTON

ENGLISH PLUM PUDDING

1 pound raisins	½ pound minced candied citron
1 pound suet (chopped fine)	5 eggs
¾ pound stale bread crumbs	1 pound grated carrots
1 pound brown sugar	Rind of 1 lemon (grated)
1 pound currants	½ nutmeg (grated)
¼ pound flour	½ pint brandy
½ pound minced candied orange peel	Salt to taste

Mix all dry ingredients together. Beat the eggs, add to brandy, pour over dry ingredients and mix very thoroughly. Pack into greased bowls or moulds, boil for 6 hours when made, and another 6 when wanted to use. Enough for 4 puddings.

MRS. ALFRED MELLOR

PLUM PUDDING

½ pound raisins	½ teaspoon cinnamon
¼ pound currants	¼ teaspoon cloves
¼ pound citron	Juice and rind of ½ lemon (grated)
¼ loaf (large size) baker's bread (soaked in cold water)	1 wineglass brandy
4 eggs	1 cup flour
¼ nutmeg	¼ pound glacé cherries
	2 ounces beef suet
	½ pound light brown sugar

Boil 5 hours.

MRS. WILLIAM P. ELWELL

ENGLISH PLUM PUDDING

1 pound suet (chopped fine)	1 glass brandy
1 pound sugar	2 teaspoons ginger
1 pound stale bread (grated)	2 nutmegs
1 pound raisins	1/4 pint milk
2 pounds currants	A little salt

Beat well and steam five hours.

SAUCE

4 whole eggs beaten light, add	1/4 cup melted butter
1 cup pulverized sugar	Flavor with brandy

Beat a long time.

MRS. ROBERT BEATTIE

PLUM PUDDING

1 pound raisins (stoned)	1/2 pound citron
1 pound currants	1 teaspoon allspice
1 pound suet	1 teaspoon cloves
1 pound bread crumbs	1 nutmeg
1 pound sugar	1/2 tumbler brandy
10 eggs	1 handful flour

Chop the suet fine as possible (removing all strings), add the sugar, then the bread, throw in the eggs whole, then raisins, citron, currants and spices, beating hard all the time. Then pour in brandy and leave it over night in a cold place. Next morning stir in flour, pour into a square of strong muslin previously greased and floured, tie not too tight, and boil 4 hours. Ornament with blanched almonds and serve with a dash of brandy over all and lighted at the last moment. One-half the quantity is ample for 6 persons—rich, but perfectly digestible. A hot wine sauce is required.

MRS. C. P. TURNER

PLUM PUDDING

1 1/2 pounds raisins (seeded)	1 1/2 pounds suet
1 1/2 pounds currants	1 1/2 pounds bread crumbs
1 1/2 pounds sugar	10 eggs
1/2 pound citron	1 nutmeg
	2 glasses brandy

Boil 8 hours, and then 2 hours before serving.

Old English recipe of my mother's and grandmother's.

MISS ANNE HEYGATE-HALL

PLUM PUDDING

1 pound grated bread crumbs	1 tablespoon flour
1 pound stoned raisins (chopped fine)	1 teacup milk
1 pound currants	1 teacup brandy and wine mixed
1 pound brown sugar	1 teaspoon salt
1 pound citron (cut fine)	½ teaspoon mace (ground)
1 pound suet	½ teaspoon cloves
8 eggs (well beaten)	1 grated nutmeg

Rub the raisins with flour. Add all the dry ingredients and mix well. Then add the liquids little by little and last the eggs. Steam in a cloth 8 hours.

This recipe was given to me more than twenty years ago I have always made mine myself, and it has been pronounced by many who have eaten it here the only Plum Pudding—light and digestible. I am sure no one could fail in it.

MRS. WILLIAM BURNHAM

CHEAP PLUM PUDDING

2 cups bread crumbs	1 cup sour milk
2 cups chopped raisins	1 teaspoon soda (mixed in sour milk)
1½ cups suet	½ teaspoon cloves
1 cup flour	½ teaspoon cinnamon
1 cup molasses	1 small nutmeg

Boil 3 hours. If sour milk is rich, use some currants instead of full quantity raisins.

SAUCE

1 cup fine white sugar	1 egg
½ cup butter	1 wineglass wine

Beat thoroughly together. Scald, not boil, in double boiler.

MRS. WILLIAM H. TENBROOK

JOHN'S DELIGHT

2 cups chopped bread	1 cup raisins and currants mixed (the former stoned and chopped)
½ cup chopped suet	½ teaspoon soda (dissolved in milk)
½ cup molasses	½ teaspoon cloves
1 egg	1 teaspoon cinnamon
1 cup sweet milk	

A pinch of mace and salt

Boil 2 hours in pudding boiler. Eat with cold or foaming sauce.

MRS. WILLIAM BURNHAM

OCEAN QUEEN PUDDING

3 eggs
Their weight in butter, sugar and flour

1 teaspoon (small) baking powder
¼ pound preserved ginger

Beat butter and sugar to a cream. Add 1 egg and half the flour then beat it. Then add the other egg and rest of flour and beat it. Add ginger cut in small pieces and 1 or 2 tablespoons of the syrup and the baking powder. Put in a buttered mould covered with buttered paper and steam for 2 hours. Serve with soft custard sauce.

SOFT CUSTARD SAUCE

1 pint milk
½ cup powdered sugar

3 eggs
1 teaspoon vanilla

Put milk on to boil in a farina boiler. Beat eggs and sugar together, then stir them into boiling milk, and stir over fire until they begin to thicken—no longer, or it will curdle.

MRS. ROBERT BEATTIE

JOHN'S DELIGHT

2 cups chopped bread (heaping full)
½ cup chopped suet
½ cup molasses
½ teaspoon soda (dissolved in hot water, added to molasses)

1 cup raisins
1 cup sweet milk
½ teaspoon cloves
1 teaspoon cinnamon
Pinch of salt, mace

Boil 2 hours in tin pudding mould. Serve with wine sauce.
Have often used this, which is a good, wholesome steamed pudding.

MISS EMMA KLAHR

JOHN'S DELIGHT

2 cups chopped bread
1 cup finely chopped suet
½ cup molasses
1 cup seedless raisins (chopped)
or
1 cup stoned and cut raisins mixed with currants

1 egg
1 cup sweet milk
½ teaspoon baking soda (dissolved in milk)
½ teaspoon ground cloves
1 teaspoon cinnamon
A pinch of ground mace and of salt

Boil 2 hours in a pudding boiler. Maple syrup, if available, is much better than molasses. Eat with hard or fairy sauce.

This is much more delicate than a plum pudding, and much less trouble.

MRS. MARY T. LEWIS GANNETT

PRUNE PUDDING

1 tablespoon gelatin	4 eggs (whites)
½ cup cold water	½ cup sugar
½ cup boiling water	1 cup prunes

Soak gelatin in cold water, about 5 minutes; then add boiling water and stir until dissolved. Beat the whites of the eggs so stiff that you can turn the dish upside down. Add sugar, prunes, and stir in the gelatin very slowly, beating all the while. Set in the refrigerator for an hour or two, when it will be ready for use. Serve with cream.

Delicious also made with fresh mashed peaches instead of prunes.

MRS. BENJAMIN F. RICHARDSON

DATE PUDDING

1 cup chopped dates	1 tablespoon butter (beaten with sugar)
1 cup nuts (pecan or walnut)	2 tablespoons (heaping) sifted flour
¾ cup sugar	1 teaspoon baking powder
3 eggs (beaten together)	

Set baking dish in a pan of water and bake 45 minutes in slow oven. Serve with whipped cream.

MRS. WALTER T. BAIRD

FIG PUDDING

½ pound figs	2 eggs
1 cup chopped suet	1 cup sugar
2½ cups stale bread crumbs	½ teaspoon salt
½ cup milk	

Chop figs and suet together, beat eggs, add sugar and salt to them then milk. Add this slowly to fig mixture and beat. Steam 3 hours in a greased mould. This pudding will keep for 2 or 3 weeks in a cold place.

MISS L. RAY BALDERSTON

FIG PUDDING

2 pounds figs	Spices to taste
1 pound suet	½ pound flour
1 cup sugar	½ pound bread crumbs
2 eggs	

Cut the figs into small pieces, grate the bread fine, and chop the suet very fine. Mix all together with sufficient milk to form a stiff batter, put into a buttered mould, and boil 3 hours. Use this with a brandy sauce.

MRS. HENRY P. BROWN

FIG PUDDING

½ pound crumbled bread	6 ounces suet
½ pound figs	2 eggs
6 ounces brown sugar	1 teaspoon salt

Chop figs and suet; add bread crumbs, sugar, beaten eggs and salt. Put in pudding mould, boil 4 hours. Eat with lemon sauce.

LEMON SAUCE

2 tablespoons butter	4 tablespoons cream
8 tablespoons sugar	2 eggs
	1 lemon

Cream butter, sugar and eggs; grate in lightly the rind of the lemon and half the juice; stir thoroughly, adding the cream slowly; cook in double boiler until thick and glossy—about 10 minutes.

MISS ANNA L. COALE

TURKISH PUDDING

¼ pound nuts	2 teaspoons bread crumbs
½ pound dates	1½ teaspoons (level) baking powder
3 eggs (beaten separately)	½ cup sugar

Beat sugar and yolks of eggs; add crumbs, dates and nuts. Beat whites and fold in. Bake ½ hour in moderate oven. Serve with unsweetened whipped cream.

MRS. THOMAS RAE BURN WHITE

GRAHAM PUDDING

1 cup molasses	1 tablespoon melted butter
1 cup sweet milk	1 small teaspoon soda
2 cups Graham flour	1 cup chopped dates or raisins

Steam 3 hours.

MRS. W. F. TAFT

GRAHAM PUDDING

1 cup seeded raisins (chopped)	1 cup (scant) sweet milk
1 cup molasses	½ teaspoon salt
1 teaspoon soda (dissolved in milk)	2 cups Graham flour

Steam 3 hours. Serve with hard sauce or hot dip.

MISS MARY L. ROBERTS

GRAHAM PUDDING

½ cup molasses	1½ cups Graham flour
¼ cup butter	1 teacup (small) raisins
1 egg	1 teaspoon baking powder
½ cup milk	1 teaspoon cloves

Mix well the molasses, butter, egg, milk, Graham flour, raisins, baking powder and cloves. Steam 4 hours. Serve with hot or hard sauce. This quantity serves 6 people.

THE MISSES LONGSTRETH

HOT PUDDING SAUCE

1 cup sugar	1 dessertspoon flour
½ cup butter	1 tablespoon cinnamon
¼ cup water	Juice of ½ lemon

Mix well the flour and butter, then add sugar and water. Quantity for 6 people.

THE MISSES LONGSTRETH

STEAMED CHOCOLATE PUDDING

1 egg	1 cup flour
½ cup sugar	1 teaspoon baking powder
½ cup milk	2 squares chocolate (melted in butter)
	1 tablespoon butter

Mix and pour in mould with lid, steam for 1 hour.

SAUCE

1 egg (white)	4 tablespoons powdered sugar
	2 tablespoons butter

Beat until creamy, then add white of egg, beaten stiff.

MRS. WILLIAM SHEWELL ELLIS

PINEAPPLE PUDDING

½ cup butter	6 eggs
2 cups sugar	1 can grated pineapple
	2 cups soft crumbs

Cream butter and sugar, then add yolks of eggs, then pineapple. Stir thoroughly, then add bread crumbs, then whites of 3 eggs stiffly beaten. Put the remaining 3 whites on top, beaten well with confectioner's sugar. Bake about ¾ of an hour in moderate oven. You can generally tell when it is done if it is firm. Hawaiian pineapple is the best.

MRS. ROBERT BEATTIE

CHOCOLATE PUDDING

6 eggs	$\frac{1}{2}$ cup cracker crumbs
$\frac{3}{4}$ cup sugar	Vanilla
2 ounces Baker's chocolate	Whipped cream

Beat the yolks of 6 eggs and whites of 2 thoroughly with sugar. Melt chocolate with sufficient water to make a paste. Add this with cracker crumbs to the beaten eggs. Flavor with vanilla, and lastly fold in the whites of 4 eggs whipped to a froth. Butter mould well and strew with cracker crumbs before putting in mixture. Steam 1 hour. Water must boil constantly. Serve hot or cold with whipped cream.

MRS. ARTHUR FALKENAU

CHOCOLATE PUDDING

1 pint powdered cracker crumbs	1 quart boiled milk
$\frac{1}{2}$ cake chocolate	5 eggs
	$\frac{1}{2}$ saltspoon salt

Mix together. When cool add eggs, well beaten, and salt. Boil in a mould 1 hour.

SAUCE

1 egg	1 tablespoon hot water (or milk)
1 cup (small) sugar	Flavoring

Beat yolk of egg thoroughly, add sugar and beaten white of egg. Beat up very light and just before serving add hot water, milk and flavoring—rose flavoring preferably.

MRS. CHARLES REYNOLDS SIMONS

CHOCOLATE PUDDING

6 eggs	1 quart milk
3 ounces Baker's chocolate	Sugar to taste

Grate the chocolate very fine and moisten with a little milk; put the rest of the quart of milk over the fire, when it boils mix in the chocolate until well dissolved, sugar to taste. Take off the fire and let stand until cool. Mix in the yolks of the eggs and put in a little buttered dish and bake until well done. Then take whites of the eggs beaten stiff with a little powdered sugar and spread them over the top of the baked chocolate and put back in the oven to bake a light brown.

MRS. HARRY A. HORNOR

STEAMED CHOCOLATE PUDDING

1 egg	1 teaspoon baking powder
½ cup milk	1 square chocolate (melted)
½ cup sugar	1 tablespoon butter
1 cup flour	Whipped cream

Steam 1 hour. Serve with whipped cream.

MRS. FRANK H. BURPEE

OATMEAL PUDDING

Oatmeal (cooked)	Sugar
Milk	Egg
	Vanilla

Let cooked oatmeal cool; add milk, sugar and yolk of egg beaten thoroughly, and put in baking pan. Then add vanilla and sugar to the white of egg beaten stiff, and put on top; brown in oven, and serve hot.

Used successfully by a German cook I once had.

MRS. C. SHILLARD-SMITH

INDIAN PUDDING

7 tablespoons (heaping) yellow cornmeal	1 cup cold water
1 cup molasses	½ cup butter or lard
1 quart boiling milk	1 teaspoon (heaping) salt
	1 teaspoon (heaping) mixed spice

Pour the boiling milk upon the mixture and stir until there are no lumps. Just before putting in the oven add the cold water. Stir several times while baking. Bake 1 hour or more.

MRS. MARY T. NICHOLS

SPONGE PUDDING

1 pint milk	½ cup flour
1 tablespoon melted butter	¼ cup sugar
Pinch of salt	5 eggs (yolks)

Put milk in double boiler, with melted butter and salt; when hot (not boiling) stir into it the flour and sugar (which has been rolled and stirred smooth with a little cold water). Then add beaten yolks of eggs. Do not cook in boiler. Turn into pudding dish and bake in pan of water in a hot oven for ½ hour. Serve at once. Should be light-brown crust.

THE MISSES LONGSTRETH

MARSHMALLOW PUDDING

1 quart sweet milk	½ spoon butter
2 tablespoons (rounded) cornstarch	2 eggs (whites)
½ cup cold milk	4 tablespoons melted chocolate
A pinch of salt	Vanilla
¾ cup sugar	Cream

Boil the sweet milk; while boiling, add cornstarch, dissolved in the cold milk; salt, sugar, and butter. Stir all rapidly and cook until thick. Remove from fire, divide into two parts; into one half stir lightly the well beaten whites of eggs; into the other half stir melted chocolate; flavor with vanilla. Put into mould in alternate spoonfuls, and serve cold with cream.

MISS MARY MASSEY

SPONGE PUDDING

(A New England recipe)

¼ cup sugar	1 pint boiled milk
½ cup flour	¼ cup butter
5 eggs (beaten separately)	

Mix the sugar and flour, wet with a little cold milk, and stir into the boiling milk. Cook until it thickens and is smooth; add the butter, and when well mixed stir it into the well beaten yolks of the eggs, and then add the whites beaten stiff. Bake in cups, or in a shallow dish, in a hot oven. Place the dish in a pan of hot water while in the oven. Serve with Creamy Sauce.

CREAMY SAUCE

¼ cup butter	2 tablespoons cream
½ cup powdered sugar (sifted)	2 tablespoons wine

Cream the butter; add the sugar slowly, then the wine and cream. Beat well, and just before serving place the bowl over hot water and stir till smooth and creamy, but not enough to melt the butter. Omit the wine, if desired, and use half a cup of cream and 1 teaspoon of lemon or vanilla. If the wine is used, and the sauce has a curdled appearance, it may be removed by beating thoroughly and heating just enough to blend the materials smoothly.

MISS MAUDE G. HOPKINS

SPONGE PUDDING

$\frac{1}{4}$ cup sugar	1 pint milk (boiled)
$\frac{1}{2}$ cup flour	$\frac{1}{4}$ cup butter
5 eggs (beaten separately)	

Mix the sugar and flour, wet with a little cold milk and stir into the boiling milk. Cook until it thickens and is smooth; add the butter, and when well mixed, stir it with the well beaten yolks of the eggs, and add the whites beaten stiff. Bake in cups or a shallow dish in a hot oven. Place the dish in a pan of hot water while in the oven.

MRS. MARY T. LEWIS GANNETT

PUFF PUDDING

1 pint milk	6 eggs
$\frac{1}{2}$ pound flour	A pinch of salt

Mix milk and flour slowly together, add the eggs beaten well together; put the salt in the eggs before beating. Grease an earthen pudding dish, and bake in a well-heated oven from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour, according to the oven. Serve the instant it is done. Never try this pudding by straws, etc.

STRAWBERRY SAUCE

1 tablespoon butter (well creamed)	5 tablespoons confectioner's sugar
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Mix both well together and add 10 large ripe berries, or enough berries to make quite a soft sauce.

MRS. JOHN GRIBBEL

INNOCENT PUDDING

1 pint bread crumbs	3 eggs
1 pint milk	$\frac{1}{2}$ teaspoon salt

Bake in oven.

SAUCE

1 cup (small) water	1 tablespoon butter
1 soupsoon cornstarch	1 cup sugar
Pinch of salt	

Stir in 1 pint of boiling water. Boil up till smooth, stirring all the time. Add rind and juice of 1 lemon.

MISS EMILY CAMPBELL

HONEYCOMB PUDDING

1 pint New Orleans molasses	¼ pound butter
1 teacup flour	1 teaspoon soda
1 teacup milk	7 eggs

Beat whites separately, bake ¼ of an hour in hot oven. As soon as done eat with Fairy Butter.

MRS. MARY S. JOHNSON

FRUIT PUDDING

4 cups flour	3 eggs
½ pound beef suet	1 teaspoon baking powder
½ pound seeded (not seedless) raisins	1 teaspoon mace
½ pound currants	1 teaspoon nutmeg
¼ pound citron	1 teaspoon salt
½ cup syrup molasses	2 cups milk

Boil in a tin mould 3 hours.

SAUCE

1 cup sugar	1 teaspoon flour
½ cup butter	1 egg
	1 wineglass wine

When ready for the table, add 1 pint of boiling milk.

An old recipe used by my mother and grandmother, as well as myself, and is especially good.

MRS. HUGH McILVAIN

APPLE PUDDING

1 cup milk	A good pinch of salt
2 tablespoons shortening (butter and lard)	Flour
2 teaspoons baking powder	Apples
	Cinnamon

Make a batter of the milk, shortening, baking powder, salt and flour enough to thicken. Fill the bottom of a baking pan with apples cut in small pieces and sugared; add a little cinnamon to the apples and cover batter over them. Bake 20 minutes in a hot oven. Serve with caramel sauce.

MRS. H. L. BARNES

HUCKLEBERRY PUDDING

1 pint huckleberries	1½ cups flour
1 cup molasses	1 egg
1 teaspoon (level) soda	A pinch of salt

Dissolve the soda in a little warm water and beat it into the molasses until it foams; add the egg and flour. Beat thoroughly, add a pinch of salt and the cleaned huckleberries dusted with flour. Bake in a moderate oven (it burns readily) or steam it. Serve with hard sauce flavored with Jamaica rum. Steam 1½ hours.

MRS. THOMAS J. GARLAND

HUCKLEBERRY PUDDING

1 quart huckleberries	1 tablespoon ground cinnamon
1 pint molasses	1 teaspoon ground cloves
Flour	½ nutmeg (grated)
1 teaspoon bicarbonate of soda	

Mix the berries and spices together in a bowl. Dissolve soda in a little boiling water, and beat into the molasses until light and frothy. Mix with the berries and make pretty stiff with flour. In a pudding mould, boil about 2½ hours, or steam from 3 to 3½ hours. Serve with hard pudding sauce (Fairy Butter), or any desired liquid sauce.

MRS. ROBERT P. BROWN

LEMON CREAM PUDDING

4 eggs	6 tablespoons granulated sugar
2 tablespoons hot water	Juice and grated rind of 1 large lemon

Beat the yolks of eggs, 4 tablespoons of the sugar, and the lemon juice and rind together. Add the hot water, mix thoroughly, put over the fire (in small double boiler is best) and stir constantly until it thickens. Have ready, before doing this, the whites of the eggs and 2 tablespoons of the sugar, beaten very stiff. When the yolks, sugar and lemon are cooked, stir quickly while hot into the whites, beating until thoroughly mixed. Eat cold.

This is nice served in sherbet glasses, and is so rich that it is well to serve some sort of dainty unsweetened crackers with it, rather than cake.

MISS ANNA M. JOHNSON

HUCKLEBERRY PUDDING

Flour enough to make stiff batter

2 quarts huckleberries

1 cup sour milk

1 small teaspoon soda (dissolved in sour
milk or water)

1 cup molasses

3 eggs (beaten light)

Flour the fruit and stir in carefully without breaking. Steam 2 hours in a mould.

MRS. SAMUEL S. THOMPSON

BLACKBERRY PUDDING $\frac{1}{2}$ cup sugar

3 tablespoons melted butter

1 egg (beaten stiff)

1 cup milk

1 pint flour

3 tablespoons baking powder

1 box blackberries

Beat the egg, add sugar, then melted butter, then milk; lastly, stir in flour with baking powder in it. Put one-half the dough in a pudding dish, cover with the blackberries, add rest of dough, and bake well. Eat with hard sauce.

This recipe was taken from Good Housekeeping years ago, and has always been thought delicious by every one partaking of it at our table.

MISS ANNA JOHNSON

DELIGHTFUL PUDDING

1 quart milk

 $\frac{1}{4}$ pound mashed potatoes $\frac{1}{4}$ pound flour

3 eggs (beaten separately)

 $\frac{1}{2}$ teaspoon salt

Boil the milk and let it cool. Add the flour to the mashed potatoes; beat the potatoes, flour and yolks together, then add the beaten whites and salt. Bake in a slow oven $\frac{1}{2}$ hour. Serve with hard sauce.

MISS HILDA JUSTICE

COLD PUDDING SAUCE

1 pint whipped cream

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

1 tablespoon melted butter

Beat all together and flavor.

MRS. CHARLES D. COX,
President, The Woman's Club of Phoenixville, Pa.

ORANGE PUDDING

4 oranges	2 eggs
Granulated sugar	1 tablespoon (heaping) cornstarch
1 pint milk	1 tablespoon powdered sugar

Slice the oranges thin, sprinkle with granulated sugar. Make a custard of the milk, yolks of eggs, and cornstarch dissolved in cold milk and stirred in the custard on the fire. When the custard is cool pour it over the sliced oranges. Beat up the whites of the eggs with powdered sugar and spread or drop over the top and put in the oven to brown.

MISS HENRIETTA W. PEARSALL

CARROT PUDDING

1 cup white potatoes (grated)	1 cup flour
1 cup carrots (grated)	1 cup raisins
1 cup (heaping) chopped suet	1 cup currants
1 cup brown sugar	2 teaspoons baking powder

Mix and boil in a quart bowl (or pudding tin) for 3 hours; put it to boil in pot of boiling water. To be eaten with hard sauce.

Often tried and highly approved.

MRS. HENRY C. McILVAINE

CARROT PUDDING

1 egg	1 cup sugar
$\frac{3}{4}$ cup suet	1 teaspoon ground cinnamon
1 cup grated raw carrot	$\frac{1}{2}$ teaspoon ground cloves
1 cup grated raw white potato	1 grated nutmeg
1 cup raisins	Juice and rind of 1 lemon or orange
1 cup currants	2 teaspoons baking powder
1 cup flour	A little salt

Boil in pudding mould 3 hours.

SAUCE

1 tablespoon butter	1 wineglass wine, brandy or sour jelly
1 cup sugar	1 teaspoon flour
1 egg	1 cup boiling water

Pudding can be served with the above or a hard sauce.

MRS. JOHN I. McGUIGAN

RIPE GOOSEBERRY PUDDING

Ripe gooseberries
3 eggs

4 ounces sugar
2 ounces butter

4 ounces Naples biscuits (bruised)

Fill a jar nearly full with ripe gooseberries and put the jar into a pan of boiling water over the fire, stewing them till the juice flows out. Pour off a pint of the juice and stir into it the sugar, butter and biscuits. Beat separately the yolks and white of the eggs; stir in when the juice is cold, the yolks first, then the whites, and bake for $\frac{1}{2}$ hour. Serve hot or cold, with sugar sifted over.

MRS. THERON I. CRANE

Pies

Why there they are both, baked in that pie.—TITUS ANDRONICUS.

PENNSYLVANIA APPLE PIE

Apples
Sugar
Cinnamon
Butter
Cream

Pare and core 3 or 4 good-sized greening apples. Cut the apples in halves crosswise, leaving the holes to be filled with sugar and cinnamon. After having lined a pie pan with good light crust, place the apple halves so that they touch (only 1 layer), then fill the holes with sugar and cinnamon and small lumps of butter on top. When the pie is quite done, remove from the oven just long enough to pour a cup of rich cream over all and return to oven for a few minutes only, then serve hot.

MRS. THERON I. CRANE

MARLBOROUGH PIE

1 lemon
3 apples (medium size)
1 cup sugar
1 tablespoon (rounding) butter
3 eggs (yolks)
1 saltspoon ground cinnamon

Grate the rind of the lemon; peel apples, grate down to core; add sugar (take more if apples are sour), butter and yolks of eggs. Put all in double boiler until it thickens, then take it off and add the juice of the lemon, cinnamon, the whites of the eggs beaten stiff, added to the mixture; beat together lightly, put into crust and bake in a moderate oven. Don't put a top crust on.

MRS. EDWARD L. REYNOLDS

LEMON MÉRINGUE PIE

1 lemon (2 if small)
2 cups sugar
2 tablespoons (heaping) cornstarch
3 cups boiling water
3 eggs
1 teaspoon vanilla

Make rich pie crust and line two tins; prick with fork and bake a golden brown. Fill with the following mixture:

Dissolve the cornstarch by stirring into the boiling water (must be rather thick); add grated rind and juice of lemon and $1\frac{1}{2}$ cups of the sugar with the beaten yolks of 3 eggs and white of 1. Stir all into the cooked starch and water. Fill tins and cover with meringue made from whites of 2 eggs, the remaining $\frac{1}{2}$ cup of sugar and vanilla. Put in oven and brown.

MRS. MARTHA P. FALCONER

LEMON MÉRINGUE PIE

3 eggs (yolks)	½ lemon (juice and rind)
1½ cups sugar	2 tablespoons (even) flour
1½ cups water	Butter the size of a walnut

Put sugar, beaten yolks, 1 cup water, butter and lemon in double boiler. Cook until thick. Blend flour with remaining ½ cup of water and stir into custard, boiling a minute or two. Pour this into baked shell when cool. Whip whites of eggs, allowing a scant tablespoon of sugar to each egg. Put this on top of pie and place in oven a few minutes to brown slightly.

SHELL

1 cup flour	Pinch of salt
1 tablespoon lard	A little water

In making shell use very little water and handle as little as possible. Bake in pie plate before putting in custard.

MRS. GEORGE MCKEOWN

LEMON PIE

1 lemon (rind and juice)	6 tablespoons sugar
1 tablespoon cornstarch	Butter the size of an egg
1 cup boiling water	2 eggs

Mix the cornstarch with a little cold water. Pour the boiling water over it. Then add the butter and sugar. When cold add the other ingredients.

MRS. WILLIAM BURNHAM

OUR FAVORITE LEMON PIE

4 eggs	Pinch of salt
2 or 3 lemons, according to size	1½ cups granulated sugar
1 tablespoon (heaping) flour	1 quart milk
1 tablespoon butter	

Mix yolks of eggs, juice and rind of lemons, sugar, flour and salt. Pour on this the milk, which has been brought to a boil with the butter; then add the whites of the eggs beaten very stiff; they rise to the top and brown beautifully. Bake with under crust only.

MRS. LEWIS R. DICK

LEMON PIE

Lump of butter the size of a walnut	1 cup milk
1 cup sugar	2 tablespoons flour
3 eggs (whites saved for meringue)	1 juicy lemon (grate rind first)

This makes 1 pie.

MRS. EDWARD H. BONSTALL

MARYLAND LEMON PIE

2 cups sugar	½ cup grated crackers
½ cup butter	4 eggs
1 cup milk	2 lemons (juice and grated rind)

Beat the eggs separately and put as a meringue on top if desired. This makes 2 good-sized pies.

MRS. HARRY G. MICHENER

LEMON CUSTARD PIE

1 cup (large) sugar	1 tablespoon sifted flour
1 cup (small) boiling water	1 lemon (rind and juice)
Butter the size of an egg	3 eggs

Mix sugar and flour, then hot water, butter, lemon and yolks of eggs. Put on fire, let boil up only once. Fill the crust.

For meringue, use 1 tablespoon sifted sugar in whites of eggs. Pour over pie and brown.

MISS MARY L. ROBERTS

ORANGE OR LEMON PIE

3 eggs	1 teaspoon flour
1 cup sugar	Butter the size of a walnut
1 lemon or orange	¾ cup milk

Beat yolks of eggs, flour, sugar, butter and lemon or orange (grated rind and juice), all together, then add milk. Line a pie plate with rich crust, and pour in. Then beat whites to a stiff froth and put in last; stir lightly and bake.

I prefer the Orange Pie, but both are delicious.

MRS. H. L. BARNES

PUMPKIN PIE

Pumpkin	1 1/4 grated nutmegs
6 eggs	1 tablespoon (heaping) cinnamon
1/4 pound melted butter	2 tablespoons rose water
2 cups (large) sugar	1/2 cup brandy
	1/4 teaspoon salt

Pare the pumpkin and cut into small squares; wash and put into a kettle with about a cup of water to a moderate-sized pumpkin; cook, then mash through a colander while hot; add melted butter, eggs well beaten, sugar, grated nutmegs, cinnamon, rose water, brandy and salt. Put in pie crust and bake.

MRS. GEORGE L. MITCHELL

PUMPKIN PIE

2 pounds pumpkin	1 grated nutmeg
7 eggs	1 wineglass brandy and wine, mixed
1 pound brown sugar	Currants
3/4 pound butter (creamed)	A little salt
1/3 teaspoon ground mace	A dash of lemon

Boil and strain 2 pounds of the pumpkin which has been nicely skinned. Squeeze very dry. To the pumpkin thus drained, add sugar, butter, mace, nutmeg, cinnamon, brandy and wine. Beat all well together. Add the yolks of eggs well beaten, currants if liked, salt and lemon.

MRS. JOSHUA ASH PEARSON

PUMPKIN PIE

3 cups pumpkin	1 teaspoon ginger
6 eggs	1 teaspoon powdered cinnamon
1 cup milk	1/2 teaspoon mace
1 cup cream	1 tablespoon Jamaica rum
	1 tablespoon good brandy

Pare and cut pumpkin in pieces. Put them in saucepan with enough water to cover. Stew until tender, then press through a sieve. To every cup of pumpkin add 1 tablespoon of butter and 1/2 teaspoon of salt; mix and let stand until cold. When cold, put 3 cups of the pumpkin into a bowl, add to it the milk, cream, ginger, cinnamon and mace. Beat the eggs very light and add to the mixture. Flavor with Jamaica rum and brandy. Line two deep pie plates with good pastry and fill with the mixture. Bake in a moderate oven for about 40 minutes.

MISS AGNES PRESTON,
The New Century Club Lunch Room

MINCE MEAT

- | | |
|--|------------------------------------|
| 4 pounds tender beef (pin bone) | 2 pounds citron (cut fine) |
| 3 pounds beef suet | 2 pounds candied orange (cut fine) |
| 8 pounds apples (chopped fine) | 1 ounce ground cinnamon |
| 3 pounds cleaned currants | ¼ ounce ground cloves |
| 3 pounds seeded raisins (not seedless) | 4 ground nutmegs |
| 6 pounds white sugar | 1 quart Madeira wine |
| 1 pint brandy | |

Boil meat in salted water until done, and after removing all fat, chop fine, remove all membrane and chop suet; mix a little salt with the suet to remove the fresh taste. Mix all together very thoroughly and pack in glass jars and close tightly. This will keep indefinitely.

MRS. J. GIBSON McILVAIN

ENGLISH MINCE MEAT

- | | |
|---------------------------------|-----------------|
| 1 pound suet (cut very fine) | ½ orange peel |
| 1 pound apples (cut very fine) | ½ lemon peel |
| 1 pound sugar | ½ citron |
| 3 pounds raisins (large seeded) | 4 nutmegs |
| 3 pounds currants | 1 quart whiskey |
| Grated rind of 3 fresh lemons | |

Cider may be used instead of whiskey if preferred.

MRS. FRED W. TAYLOR

CREAM PIE

- | | |
|-------------------------------|---------------------------|
| 1 pint new milk | 1 egg |
| 4 tablespoons (heaping) sugar | Butter the size of an egg |
| 2 tablespoons (heaping) flour | 1 teaspoon vanilla |
| 6 to 9 oranges | |

Boil milk, reserving ¾ cup cold. Mix with the cold milk the sugar, butter, egg and flour. Stir the mixture into the boiling milk, stirring constantly until well boiled. Add vanilla when taken from the fire. Split the sponge cake and put slices of orange and the custard between and on top of the layers.

A good sponge cake for this is made with—

- | | |
|--------------------------|-------------|
| 3 eggs | 1 cup sugar |
| 3 tablespoons cold water | 1 cup flour |
| 1 teaspoon baking powder | |

MISS HELEN LIPPINCOTT

MINCE MEAT

1½ pounds boiled fresh tongue	1 glass rose water
2 pounds beef suet (chopped fine)	2 nutmegs
4 pounds pippin apples (chopped fine)	½ ounce cinnamon
4 pounds raisins (stoned and chopped)	¼ ounce ground cloves
2 pounds currants	¼ ounce ground mace
2 pounds powdered sugar	1 teaspoon salt
1 quart wine	2 large oranges
1 quart brandy	½ pound citron

MRS. THOMAS J. GARLAND

MINCE MEAT

1½ pounds boiled meat	1 pint sherry
2 pounds suet (chopped fine)	1 wineglass rose water
2 pounds apples	2 nutmegs
2 pounds raisins	½ ounce cinnamon and mace
2 pounds currants	½ ounce cloves
1 pound citron	1 teaspoon salt
2 pounds sugar	3 oranges and grated rind of 1
1 pint brandy	1 pint sweet cider

MRS. LIVINGSTON E. JONES

CHEESE CAKE PIE

3 eggs	1 tablespoon flour
10 cent cottage cheese	Juice and rind of 1 small lemon
1 cup sugar	½ cup cream

Beat yolks well and add cheese mashed fine with fork, the sugar and flour well mixed, then lemon and cream. Strain through sieve and add egg whites beaten till stiff. Line pan with crust, fill with mixture and bake about ½ hour.

MRS. FRANK H. BURPEE

CHEESE CAKE PIE

1 pint cottage cheese	¼ pound butter
1 pound sugar	8 eggs
	1 lemon (rind and juice)

Mix together the sugar, butter, beaten yolks of eggs, rind and juice of lemon, cottage cheese rubbed smooth, and lastly the beaten whites of the eggs. This quantity is sufficient for 3 pies.

MRS. JOSEPHINE L. ADAMS

CHEESE CAKE PIE

Have ready a pie crust made with—

1 pound flour ¾ pound lard and butter, mixed
1 teaspoon salt

Cut or chop this thoroughly with a knife (never press with a knife or mix with a spoon, as it tends to toughen the dough); add enough cold water to make a dough. Kept over night in refrigerator improves it. Now take—

1½ cups cottage cheese 3 eggs
2 tablespoons cream ½ cup raisins
½ cup sugar ½ teaspoon salt

Press cheese through sieve or potato squeezer; add all ingredients to cheese, the eggs last, well beaten. Pour into a deep pie plate lined with the dough, and sprinkle with ground cinnamon. Bake in a quick oven over 30 minutes.

MISS HELEN A. CHILDS

CHEESE CAKE PIE

5 cent pat of cottage cheese 1 tablespoon flour
1 cup sugar 3 eggs
1¼ cups sweet milk 1 orange (grated rind and juice), or
1 tablespoon (scant) butter ¾ glass sherry wine

Cream butter and sugar together, then add cheese. Beat light; then add flour and flavoring and eggs. Beat well and add the milk last. Beat again, and bake in pastry shells. Bake about 40 minutes. This makes 2 pies.

MRS. WALTER C. MCINTIRE

AUNT ABBY'S BANBURY TARTS

2 lemons 2 eggs
2 cups sugar 1 pound seeded raisins

Grate the peel of 1 lemon, chop the inside of both. Chop the raisins. Beat the eggs slightly, and put all the ingredients together. Make a good pie crust, cut with a round large cookie cutter and place enough of the mixture upon the rounds to fold in; press the edges together firmly like a turnover, and bake in an oven the right temperature for pies.

MRS. EDWIN MARTIN

FILLING FOR BANBURY TARTS

1 cup seeded raisins (chopped fine)	1 egg
1 cup sugar	1 lemon (rind and juice)

MISS JEAN A. FLANIGAN

BUTTER SCOTCH PIE

1 cup brown sugar	2 eggs (yolks)
1 cup water	1½ teaspoons vanilla
Butter the size of a walnut	1 tablespoon flour

First let water and sugar come to a boil, then add butter and yolks, and finally vanilla. Meantime, have flour dissolved in cold water, as you would for gravy. Put it in last and beat a few minutes while the mixture is warm, then cook all together for a few minutes.

Pie crust should be baked first. Fill crust with mixture, cover with whites of the eggs whipped; leave it in oven until whites are brown.

THE MISSES LONGSTRETH

CARAMEL CUSTARD

½ cup butter	1 cup preserved strawberries
1 cup sugar	Nutmeg
5 eggs	Vanilla

Cream butter and sugar; add beaten eggs (saving 2 whites for meringue), strawberries, a little nutmeg and vanilla. Bake on an under crust. Cover with meringue, and brown. This makes 2 pies.

MRS. CHARLES D. COX,

President, The Woman's Club of Phoenixville

CHERRY POT PIE

2 quarts flour	6 pounds cherries (4 pounds sour, 2 pounds sweet)
1 tablespoon lard	1½ cups molasses (the best)
¼ pound butter	1 cup water

Layer of cherries, sugar to taste, then layer of crust; and another layer of cherries and sugar, then crust. Boil about 2 hours. Brown in oven the last half hour.

MISS MATILDA BAIRD

PEACH TART

Bake flaky pastry on the outside of fluted patty pans. Prick all over with a fork before baking. Remove from tins when baked. Brush the edge of the paste with the white of an egg and roll in chopped almonds. Then place half a peach into each shell; pour on a little syrup and cover with meringue. Set in a slow oven and dry out the meringue without browning. After the tarts have been removed from oven, spread a teaspoon of currant jelly over the meringue and sprinkle with chopped pistachio nuts.

MISS AGNES PRESTON,
The New Century Club Lunch Room

LEMON FOR TARTS

1 pound granulated sugar
1/4 pound butter

Rind of 2 lemons grated, and the juice
of 3

6 eggs (well beaten)

Put in a double boiler and stir constantly until it thickens. Keep in a quart glass jar, and when needed for tarts, cover small patty tins with puff paste or rich pie crust, and put a heaping teaspoon of the jelly in each and bake until the crust is delicately done. These are eaten cold.

An old English recipe of my mother's.

MRS. THOMAS THEODORE WATSON

PLAIN PIE CRUST

1 quart flour
1/2 pound lard

1/4 pound butter
1 teaspoon salt

1/2 glass (small) ice water

Sift flour into a bowl, cut into it the lard, butter and salt; mix thoroughly. Then stir in ice-cold water, just enough to form a dough (about 1/2 small glass), using a silver knife to stir. Use your hands, in mixing, as little as possible, after adding the water. Flour the pie-board, take about half the dough for the lower crust; and roll it out thin, using very little flour in rolling out. The rest of the dough is to be rolled very thin for the top crust.

MRS. THOMAS SHALLCROSS

COCOANUT PUDDING (PIE)

1 cocoanut (grated)	1 tablespoon brandy
$\frac{3}{4}$ pound sugar	1 tablespoon rose water
3 eggs	1 teacup cream
A little nutmeg and salt	

Simmer the sugar in the milk of the cocoanut, stir in the grated nut and let stand until cold. Beat the eggs light and stir in, adding the other ingredients, and beating all well. Make only of ripe cocoanut. Use only an under crust. This amount makes 2 well-filled pies.

MRS. T. WILLIAM KIMBER

POTATO PUDDING PIE

10 eggs	1 pound sugar
1 pound butter	2 pounds potatoes (beaten very light)
1 pint cream	Lemon or nutmeg to taste

Line pie plates with pastry and fill with the mixture.

MRS. NEWTON E. WOOD,
President, The Neighbors, Hatboro, Pa.

Desserts

Oh, in what sweets dost thou thy sins enclose.—SHAKESPEARE.

CODDLED APPLES

8 apples
1 pint sugar

1 pint water
Slices of lemon

Boil sugar and water to a syrup; pare the apples and put into this syrup; keep well basted with the syrup, but do not stir. When apples are quite tender remove from syrup and put on dish—in which they will be served—let syrup cook until almost jellied, then pour it over the apples with a few thin slices of lemon, and serve with whipped or plain cream.

MRS. SAMUEL P. WETHERILL

APPLES ON THE HALF SHELL

(Pennsylvania Dutch Style)

Select large, firm, tart apples. Pare and core. Slice into two or three parts, according to the size of apples, by transverse cuts—that is, making a thick ring like a doughnut. Wash and place in shallow pan. Sprinkle with granulated sugar and cinnamon. Add a little water to prevent scorching. Bake in medium oven for $\frac{1}{2}$ hour. Serve on platter with beef or fowl.

MRS. HENRY SAFFORD HALE

APPLE CREAM

2 apples (grated)
1 cup sugar

White of 1 egg (beaten)
1 teaspoon vanilla

Grate apples into a bowl, add other ingredients and beat 20 minutes. Garnish with cubes of red jelly. A vanilla sauce can be made of the yolk to serve with the cream.

MRS. SAMUEL S. THOMPSON

BALTIMORE FLOAT

$\frac{1}{4}$ peck greening apples
6 tablespoons (heaping) sugar

A little grated nutmeg
Whites of 2 eggs (beaten)

Cut the apples in quarters, pare and core them. Steam them until they are soft, then mash through a colander. Add sugar and a little grated nutmeg. Stand them aside to get perfectly cold, then add the beaten whites of eggs. Now continue beating the mixture until it is snow-white after rather prolonged beating. The Float is not right unless it is perfectly white and very light. Serve with either plain or whipped cream.

MRS. CHARLES MACLELLAN TOWN

BROWN BETTY

¼ peck apples	Cinnamon
1 loaf bread	Cloves
Butter	Nutmeg
Sugar	Raisins

Cut apples in quarters, stew in rich syrup the day before the Betty is to be made. Place on ice. Soak ½ loaf of bread in water, shred the other half, cutting off and discarding the crusts. Line porcelain pudding pan with pieces of stewed apple, pour some of the juice over them; cut butter in dice, spread thickly over fruit; squeeze out soaked bread, place layer of this over apples, then a handful of sugar, a pinch of cinnamon, cloves, nutmeg, a few large raisins, shredded bread, butter cut in dice, more fruit, bread, spices, butter and sugar, until pan is filled. Bake 1 hour in a moderate oven. Baste with fruit juice and sprinkle with water. Cover pudding part of time while in oven. Serve either hot or cold with hard or cream sauce, or rich cream.

MRS. H. S. PRENTISS NICHOLS

BAKED BANANAS

6 bananas (cut in pieces ¾ inch thick)	Juice of 1 lemon
6 tablespoons sugar	1½ dozen cloves
Pieces of butter in holes	

Bake in oven about half an hour. Use plenty of butter. Bananas should be of pinkish color when finished, juicy, and browned on top.

MRS. FRANKLIN BAKER, JR.

STRAWBERRY TAPIOCA

4 tablespoons (heaping) instantaneuous tapioca	White of 1 egg
1 pint milk	½ cup sugar
	2 tablespoons strawberry preserve or jam

Soak the tapioca in a little water or milk. Put the milk on to boil, add the sugar; when dissolved add the tapioca and cook ½ hour in a double boiler; add a pinch of salt. Take from the fire and put in your pudding dish, then stir the strawberry through the pudding, then part of the beaten white of egg, and spread the rest over the top. Put in the oven about 15 minutes. To be eaten with cream.

MISS HENRIETTA W. PEARSALL

PEACH OR STRAWBERRY SHORT CAKE

1 quart flour	2 teaspoons baking powder
1 teaspoon salt	1 pint milk
Butter the size of a small teacup	

Rub all into the flour, making a paste, and put on two pie plates. When the crust is done split each piece with a hot knife, spread over each a thin layer of butter and a thick layer of sweetened cut peaches or strawberries while hot. Serve with sugar and cream.

MRS. LEWIS F. SHOEMAKER

ORANGE LOAF

Juice of 2 oranges	1 cup granulated sugar
1 lemon	3 eggs
1 tablespoon gelatin	

Cook sugar, lemon and orange juice, yolks of eggs and gelatin together until thick; then beat in whites of eggs. Serve with whipped cream on top.

MRS. ALFRED MARSHALL

SOUFFLÉ OF RICE

4 tablespoons rice	4 tablespoons sugar
1 quart milk	6 eggs
1 tablespoon vanilla	

Cook the rice in the milk with the sugar. When done remove from the fire, and when cooled but still warm, add to it yolks of 4 eggs, 6 whites beaten to a stiff froth, and a tablespoon of vanilla. Mix well, and pour into a deep, buttered fireproof dish. Sprinkle powdered sugar on the top and set it in a cool oven. Leave it until it has risen, then serve immediately.

MRS. H. L. BARNES

PRUNE SOUFFLÉ

½ pound prunes	5 eggs
5 tablespoons pulverized sugar	

Beat the whites of eggs very light and stir in pulverized sugar. Stew prunes soft, drain them, remove the stones, then chop fine. Add the chopped prunes and 2 tablespoons of juice to the beaten eggs and turn into a baking dish. Bake about 20 minutes, or until puffed up and golden brown. Serve immediately with cream.

MRS. CHARLES E. NOBLIT

CHARLOTTE RUSSE

1 ounce (light) gelatin	$\frac{2}{3}$ pint milk
$\frac{1}{3}$ pint water	1 coffee cup (heaping) sugar
1 vanilla bean	Lady fingers
1 $\frac{1}{2}$ pints cream	

Dissolve gelatin in the water, stirring until it comes to a boil. Have ready a vanilla bean simmered 15 minutes in the milk in a double boiler. Add the gelatin to the milk and strain it over the sugar and set away to cool. As soon as it begins to stiffen (it must not be too stiff) have ready the cream whipped to a froth. Mix quickly with the gelatin, having ready your moulds lined with lady fingers. Pour in the mixture and set in a cool place until stiff enough to turn out in form.

MRS. MORGAN BUNTING

CHARLOTTE RUSSE

1 pint whipped cream	2 teaspoons sherry
$\frac{1}{2}$ cup powdered sugar	$\frac{1}{4}$ teaspoon vanilla
1 tablespoon (scant) gelatin	$\frac{1}{4}$ cup boiling water

Cover gelatin with cold water and soak $\frac{1}{2}$ hour. Whip cream, place on sieve to drain. Line glasses with sponge cake. Then turn cream into large basin; flavor and sweeten, dissolve gelatin again in boiling water, strain, stir into cream until it begins to thicken; pour over cake. Cream should always be whipped while bowl rests in ice. Quantity—10 sherbet cups.

MISS JENNIE S. POTTS

CARAMEL CREAM

4 eggs	4 pieces lump sugar
4 tablespoons granulated sugar	1 cup cream
$\frac{1}{2}$ small cup milk	

Cream eggs with granulated sugar. Place lump sugar in saucepan with about 1 tablespoon of water and let it boil until quite brown. Slightly burned is preferable to not being sufficiently browned. Add cream and milk. Stir until it boils. To this add the creamed yolks and sugar, stirring constantly until the mass thickens and puffs up once. Remove from stove and continue stirring a few minutes longer. When cool add beaten whites, folding them in slowly. Serve very cold in glasses. Quantity for 4 or 5 persons.

MRS. ARTHUR FALKENAU

CHARLOTTE RUSSE

1 pound lady fingers
1 quart rich, sweet cream

$\frac{3}{4}$ cup powdered sugar
2 teaspoons vanilla, or other extract

Split and trim the cakes, and fit neatly in the bottom and sides of 2 quart moulds. Whip the cream to a stiff froth in a syllabub churn; when you have sweetened and flavored it, fill the moulds, lay cakes closely together on top and set upon the ice until needed.

MRS. JOHN H. JOPSON

SPANISH CREAM

1 quart milk
 $\frac{1}{2}$ box gelatin

4 eggs
2 cups sugar
 $\frac{1}{2}$ teaspoon vanilla extract

Dissolve the gelatin in the milk; place in a double boiler and bring to the boiling point. Beat the whites of the eggs until stiff, and put in the ice chest until needed. Beat the yolks until light, adding the sugar gradually; pour this very slowly into the boiling milk, stirring constantly. Cook for 10 minutes, or until creamy, stirring as before. Remove from the fire, and fold in the whites of the eggs. Add the vanilla. Turn into a quart mould. When set, serve with cream.

MRS. SARAH WALKER DUNGAN

SPANISH CREAM

$\frac{1}{2}$ box gelatin
1 quart milk
1 $\frac{1}{2}$ cups sugar

4 eggs (yolks and whites beaten
separately)
1 teaspoon vanilla

Put the gelatin in the milk until dissolved. Beat yolks of eggs and 1 cup of sugar together. Stir into the milk and let come just to a boil. Beat whites of eggs with $\frac{1}{2}$ cup of sugar to a stiff froth. Stir in quickly. Take off fire and put in moulds. Served with cream.

MISS MARY S. PARRY

VELVET CREAM

$\frac{2}{3}$ box gelatin
1 coffee cup wine

1 quart cream
Sugar to taste

Warm gelatin and dissolve in wine, then strain quickly into cream. Sweeten to taste. Put into a mould.

MRS. RICHARD PETERS

ITALIAN CREAM

1 ounce gelatin
 1 teacup sherry wine
 1/2 teacup boiling water
 1 teacup (scant) sugar
 1 pint cream

Soak gelatin all night in sherry wine. In morning, pour into a large bowl and melt with about 1/2 teacup of boiling water, then add sugar and cream. When cool, beat thoroughly until stiff and frothy all through. Put in mould and on ice till served. MRS. SAMUEL P. WETHERILL

QUEEN VICTORIA'S FAVORITE DESSERT

1 small box gelatin
 1/2 pint cold water
 1/2 pint boiling water
 2 cups sugar
 2 lemons (juice)
 2 small bananas (sliced)
 2 oranges (juice and pulp)
 6 figs (cut fine)
 10 English walnuts (broken)

Dissolve gelatin in cold water; add boiling water, sugar and juice of lemons; add bananas, oranges, figs and English walnuts broken in pieces. Serve with cream. MRS. EDMUND WEBSTER

UNCOOKED QUICKLY MADE JELLY

1 package gelatin
 1 pint cold water
 1 pint boiling water
 Sugar to taste
 1 lemon
 1 pint wine or orange juice

Soak gelatin in cold water for 10 or 15 minutes; then add boiling water; stir until gelatin is dissolved, then sweeten, add juice and grated rind of lemon and wine or orange juice. MRS. SAMUEL P. WETHERILL

CHOCOLATE SPONGE

(Uncooked)

4 eggs
 1 cup sugar
 3/4 teaspoon gelatin
 1 teaspoon cold water
 2 squares chocolate
 Vanilla (bean preferable)

Melt gelatin in a teaspoon of cold water; beat the yolks of eggs very light; add sugar and beat again. Melt the chocolate, pour 5 tablespoons of boiling water over the dissolved gelatin. Mix all these ingredients together and flavor. Beat whites of eggs very light; add to other ingredients, pour into frappé glasses and put in a cold place. Serve with whipped cream. MISS HELEN LIPPINCOTT

CHOCOLATE BLANC MANGE

1 box Cox's gelatin
 1 quart milk
 1 pint cream
 1 pound white sugar
 1 cup (large) grated chocolate

Boil gelatin in as little water as possible to dissolve. Put in a double boiler the milk, cream and white sugar. When boiling, stir in grated chocolate, mixed in a little cold milk; then stir in the gelatin and boil all together for 5 minutes, and pour into forms to congeal. Turn out and serve with cream.

MRS. J. GIBSON McILVAIN

CHOCOLATE WHIP

3 eggs
 1 tablespoon cornstarch
 4 tablespoons sugar
 1 tablespoon (heaping) grated un-sweetened chocolate
 1 tablespoon hot water
 1 pint milk

Beat the yolks of eggs, cornstarch dissolved in a little water, and 3 tablespoons of sugar until light. Dissolve chocolate, 1 tablespoon of sugar, and hot water. When dissolved, add milk heated to boiling point. Pour the hot mixture over the beaten eggs and sugar and cook in a double boiler, stirring constantly until it thickens. When cool, flavor with vanilla and place on the ice. When ready to serve, half fill small punch glasses with the custard, and heap whipped cream, sweetened and flavored, over it. This custard can also be poured over stale cake and served.

MRS. FREDERICK L. SEEGER

LEMON BUTTER

2 lemons
 3 eggs
 $\frac{3}{4}$ pound granulated sugar
 Butter the size of an egg

Grated rind of 1 and pulp of 2 lemons, carefully remove the seeds. Add sugar, butter. Beat all together in an agate bowl and allow it to boil slowly 10 to 15 minutes. Then beat eggs very light and add to the mixture. Boil up once, take off the fire and put in cool place.

MRS. MARY T. NICHOLS

AN ITALIAN DESSERT

First boil 1 quart large chestnuts; shell and skin them; put through chopper; season with sugar and vanilla, or sherry. Serve in glasses, with whipped cream on top.

MRS. HENRY C. McILVAINE

Ice

You break the ice and do this feat.—TAMING OF THE SHREW.

LEMON ICE

Juice of 6 lemons (strained)
3 cups sugar

1 quart cold water
Whites of 4 eggs

Freeze until very hard. This will be enough for 16 people.

MRS. MATTHEW JAMES GRIER

OLD-FASHIONED LEMON ICE CREAM

Oil from the rind of 2 lemons
6 lumps loaf sugar
1 cup granulated sugar

1 quart milk from top of bottles
 $\frac{1}{2}$ pint cream
1 tablespoon (heaping) flour

Put the 2 lemons in boiling water. When the rind is thoroughly softened rub it with the loaf sugar to extract the oil. Dissolve loaf sugar in a little of the cream on the back of the stove; make a paste of the flour with a little of the same cream. In the meantime, have the rest of the cream and milk on the stove with the granulated sugar dissolving in it. Use double boiler. Stir in the paste, let boil 10 minutes, then stir in loaf sugar. Let cool, then freeze.

MISS EMMA R. JACK

LEMON SHERBET

1 quart milk
Rind of 1 lemon

Juice of 3 lemons
3 eggs

Scald together milk and rind of 1 lemon; then put in freezer. When frozen, or when it begins to harden, add the juice of 3 lemons and the well-beaten whites of 3 eggs; then freeze until solid.

MRS. EDWARD L. REYNOLDS

ORANGE MOUSSE

$1\frac{1}{2}$ pints cream
Rind of 1 orange (grated)

Juice of 2 oranges
 $\frac{1}{4}$ pound stale macaroons (grated)
6 ounces sugar

Whip the cream to a stiff froth, stir all the ingredients into it, and freeze as you do ice cream.

MRS. CHARLES F. GODSHALL

ORANGE MOUSSE

1 quart cream
1 cup sugar

1 cup orange juice
3 eggs (yolks)

Whip cream to a stiff froth. Add sugar (which has been dissolved in a little water over the fire) to strained orange juice, then the well beaten yolks of eggs, and beat rapidly for about 3 minutes. Place in a freezer and allow same to remain about 3 hours after it has been frozen.

MISS AGNES PRESTON,
The New Century Club Lunch Room

PINEAPPLE ICE

1 can Hawaiian pineapple
2 cups granulated sugar

1 cup boiling water
1 tablespoon sherry wine

White of 1 egg

Dissolve sugar in the water, add fruit with its juice, and sherry. Then freeze, and just before packing, stir in the well-beaten white of egg.

Apricot Ice can be made from this recipe, using a can of apricots in place of the pineapple.

MRS. J. HOWARD GASKILL

PEACH DELIGHT

On a mound of peach ice cream place half a fresh peach, the cut surface being sprinkled with powdered sugar and the hollow filled with Strawberry or Raspberry Ice.

MISS AGNES PRESTON,
The New Century Club Lunch Room

FROZEN CUSTARD

1 quart cream
6 yolks of eggs

½ pound sugar
Flavor to taste

Put the cream on to boil in a farina boiler. Beat yolks and sugar together until light; then stir into the boiling cream. Stir continually until it thickens, and then stand aside to cool. Add the flavoring. When cold, freeze. This quantity will serve 8 persons.

MRS. WILBUR F. LITCH

APPLE FRAPPÉ

A rich, smooth apple sauce, sweetened and flavored with lemon juice. Freeze and serve with a sauce of cream flavored with vanilla.

MISS CLARA COMEGYS

MAPLE FRAPPÉ

1 cup maple syrup

4 eggs

1 pint whipping cream

Heat syrup in double boiler. Add yolks of eggs to syrup and cook 3 minutes. When cool, add well-beaten whites and the pint of cream, beaten stiff. Pack in freezer and let stand 2 hours.

MRS. THOMAS RAEBURN WHITE

FROZEN MARSHMALLOW CREAM

1½ pints whipped cream

1½ dozen marshmallows

Sherry wine to taste

1½ pounds candied cherries

1½ dozen walnut meats

Sweeten and flavor the whipped cream with sherry wine; cut or pull the marshmallows in pieces; cut the candied cherries in pieces; break up the walnuts. Mix all into cream and put in mould. Pack in ice 2 to 3 hours. Serve in glasses. Very good quick dessert.

MRS. ALEXANDER PATTON

Fruits

Preserved—Canned

It may well be called Jove's tree when it drops forth such fruit.—AS YOU LIKE IT.

RHUBARB PRESERVE

6 pounds rhubarb
7 pounds sugar

$\frac{1}{2}$ pound blanched almonds
 $\frac{1}{2}$ dozen lemons

Boil rhubarb until tender, then add sugar and nuts (chopped), and boil 2 minutes longer—about 40 minutes in all—though boil until satisfactory consistency. Some rhubarb requires a little water to start it. The lemons should be sliced and added when rhubarb is first put on.

MRS. C. L. HUTCHINSON

TO PRESERVE PINEAPPLE WITHOUT COOKING

Prepare pineapple as for preserving—pound for pound. Put in a cool, dark place for 3 days. Stir well twice a day with a wooden spoon. Then put in jars. It will be perfectly clear and taste like fresh fruit, and keep indefinitely.

Raspberries may be prepared the same way, but are not as rich as the cooked kind, but are delicious when strained and used for flavoring—such as Bavarian Cream, etc.

MRS. A. W. ROBINSON

SUN-PRESERVED STRAWBERRIES

To every pound of fruit allow three-quarters pound of sugar. Place over the fire in a preserving kettle and bring to a boil. When cooked about 3 minutes turn out on large flat platters and expose to the full rays of the sun most of the day, occasionally stirring that all may be equally sun cooked. Repeat this the second day, when the juice will usually be sufficiently thick to put them away in airtight jars. By this method the berries are full and firm and the juice rich.

MRS. MORGAN BUNTING

CHERRIES (PRESERVED UNCOOKED)

Stone firm cherries and cover 24 hours with vinegar. Then drain off vinegar; weigh the fruit. Take 1 pound sugar to every pound of fruit, and let stand in a cool place for 9 days, stirring well daily. Put in air-tight jars. Same vinegar can be used twice.

MISS ANNA L. COALE

GRAPE CONSERVE

5 pounds grapes
3 pounds sugar

1 cup nuts
1 cup raisins
3 oranges

Pulp the grapes, cook the skins and pulps separately, press pulp through a sieve and put both together and cook 5 or 10 minutes; then add the sugar next, the grated rind of 1 orange and the juice of 3, the chopped nuts and raisins. Cook 5 minutes, put in jars and seal.

MRS. LAURA CHANDLER BOOTH,
President, The New Century Club of Kennett Square, Pa.

SPICED GRAPE

5 pounds Concord grapes
3 pounds sugar

$\frac{1}{2}$ teaspoon cloves
2 teaspoons cinnamon and allspice
Vinegar to taste

Pulp the grapes, boil the skins until tender. Cook the pulp and strain through a sieve to remove the seeds. Add the pulp to the skins, put in the sugar and spices, and vinegar to taste and boil thoroughly. Cool and put in tumblers.

MRS. T. WILLIAM KIMBER

KIMBALLED CHERRIES

Take sour cherries, stone and put in a crock, cover with vinegar and let them stand 24 hours. Pour off the vinegar and add sugar, pound for pound; stir thoroughly every day until sugar is entirely dissolved. It sometimes takes 10 days before the sugar is dissolved. The cherries are then ready for use, and keep without sealing.

MRS. WILLIAM SIMPSON, JR.

PLUM CONSERVE

5 pounds blue plums
4 pounds sugar

2 pounds raisins
1 pound English walnuts
5 oranges

Slice oranges thin, rind and all. Not whole slices. Put all ingredients, except the nuts, in preserving kettle; and allow to simmer, not boil hard, for about $\frac{3}{4}$ of an hour, or until the orange rind is tender. Just before taking from fire, break the walnuts in quarters and stir in with the mixture. Put in air-tight glass jars.

MRS. WILLIAM SIMPSON, JR.

PERSIAN PLUM

(Mrs. M. B. Torr's recipe)

2 small baskets blue plums
1 pound seedless raisins

2 oranges
1 pound walnut meats

Remove seeds from oranges and plums, but do not peel. Grind all fruit in meat grinder, and add $\frac{3}{4}$ pound of sugar to 1 pound of mixture. Cook 20 minutes and before taking from fire, add broken walnut meats. Put in jelly glasses.

MISS ANNE HEYGATE-HALL

SPICED PEACHES

7 pounds fruit
3 pounds sugar

1 pint vinegar
 $\frac{1}{2}$ ounce whole cloves
2 ounces stick cinnamon

Tie up the spices in little bags, 3 or 4. Boil sugar, spices and vinegar together. Pour over the fruit and let stand over night. In the morning put the syrup on to boil. When boiling hot, put in the fruit and cook until tender. Take out the fruit, boil the syrup down until just enough to cover the fruit. Put in jars for keeping.

MRS. CHARLES H. GUILBERT

SPICED WATERMELON RIND

7 pounds watermelon rind
3 pounds granulated sugar
1 pint vinegar
 $\frac{1}{2}$ cup salt

1 teaspoon alum
Ginger root
Cinnamon stick
Whole cloves

Select a watermelon with a very thick rind, the long, narrow melons often have the thickest. Cut the rind into pieces about 4 or 5 inches square; if too small they will not be juicy when preserved. Cut away the pink inner part, and pare off the outer green skin. Cover with cold water, adding salt, let stand over night, then drain and weigh, parboil in alum and ginger water until tender (1 teaspoon of alum and two or three pieces of scraped ginger root). Add a few more pieces ginger root, also cinnamon stick and a few whole cloves. Add rind drained from ginger water, and cook in syrup until rind is clear.

MRS. E. B. WAPLES

PEAR CHIPS

8 pounds pears (hard big white ones) 2 ounces green ginger
 8 pounds sugar 6 lemons
 1 glass cold water

Cut pears into small thin slices. Pare the ginger and cut into small pieces. Cut the lemons very fine, and put in the rinds of 2. Boil until clear and put into glasses.

This recipe I have used for many years, and is always liked by everyone, and yet has never been in any cook book that I know of.

MRS. SAMUEL SCOVILLE, JR.

CHIPPED PEARS

8 pounds pears (under ripe) ½ pound candied ginger root
 8 pounds granulated sugar 4 lemons

Pare and cut the pears into tiny pieces (½ inch). Slice the ginger, and let pears, sugar and ginger boil together slowly 1 hour. Then slice in the lemons (which have been boiled whole in clear water before slicing) and boil another hour. Put in tumblers.

A box of Canton ginger to about 12 pounds of pears.

MRS. T. WILLIAM KIMBER

GINGER PEARS

(As used in the family of General Putnam)

1 peck cooking pears 2 pints water
 6 pounds granulated sugar 4 ounces fresh ginger root

Pare and cut into eighths the cooking pears. Make a syrup of the sugar and water. Add the pears, and ginger root cut up into very small pieces. Cook slowly about 4 hours. MRS. LEWIS M. JOHNSON

SPICED WATERMELON RIND

8 pounds watermelon rind 4 pounds granulated sugar
 1 quart white wine vinegar 1 ounce whole cloves
 ½ ounce stick cinnamon

Cover rind with cold water, boil until slightly tender. Take out and drain. Boil sugar, vinegar and spices together, pour over rind. Second day, boil liquor again, pour over rind. Third day, boil rind and liquor together about 15 minutes. Put in sealed jars.

MRS. ALLEN R. MITCHELL

BRANDIED PEACHES

Use clingstone peaches. Remove the skin by dropping for a few minutes into strong lye, then rubbing with a coarse towel. Throw into clean, cold water and remove the remaining blemishes with a sharp knife. Make a syrup, allowing $\frac{1}{2}$ pound of sugar and $\frac{1}{2}$ cup of water to each pound of fruit. When the syrup boils, remove the scum and put in the peaches, a few at a time. Boil until quite tender, then remove and place on large dishes to cool. Fill jars a little more than half full of peaches, and cover with the syrup in proportion of 1 quart of syrup to 1 quart of brandy well mixed, the syrup to be cold before mixing.

MRS. JOSEPHINE L. ADAMS

Jellies—Jams

As clear as yonder Venus in her glimmering sphere.—MERCHANT OF VENICE.

CURRENT JELLY

Take fresh ripe currants, not soft, and if possible, not gathered after rainy weather. They are best early in July. Wash clean, and pick out all leaves and imperfect fruit. Put into a preserving kettle, mash just enough to make a little juice in the bottom of the kettle. Cover the kettle and put on a slow fire till all the skins are broken and the fruit is soft enough to strain. Strain through a bag hung out of a draft, in a moderately warm place. Measure the juice, and to every pint of juice weigh out a pound of granulated sugar. Put the juice into a clean uncovered kettle, and after it comes to the boiling point, if the quantity is large let it boil hard 20 minutes. When the juice is put on to boil, put the sugar in a clean roasting pan (it is nicer to line it with white paper) and put it in the oven. When the juice has boiled 20 minutes and the sugar is very hot, pour the sugar into the boiling juice. It will hiss and instantly dissolve. Let the mixture boil up without stirring, and then try a little on a saucer. If it wrinkles as you push it together the jelly is done. Remove from the fire immediately. Have the glasses very clean and sitting on a tray covered with a warm wet cloth. Put the jelly into the glasses with a pointed ladle and set aside to cool. When cold cover with paraffine, and then the metal tops.

Perfect jelly should be clear, smooth and just firm enough to quiver but not fall when turned out of the tumbler.

If this recipe is exactly followed, it cannot fail. I have made it year after year, and it has never failed.

Gooseberries can be used by the same recipe, and make a delicious jelly to serve with cream cheese and salad.

MRS. H. S. PRENTISS NICHOLS

CALF'S FOOT JELLY

1 set feet
4 eggs (whites)
½ pint hot water

1 pound sugar
1 pint Lisbon wine
3 lemons

Boil a set of feet in water and let cool; add the whites of eggs, hot water, sugar, wine, juice of 3 lemons, and half of the rind grated fine. Run the jelly in a flannel bag before the fire—a good plan is to hang the bag between two chairs and let it drip into the mould.

MRS. GEORGE F. KLEMM

CRANBERRY JELLY

1 quart cranberries
1 pint water

1 pound sugar
1 pint boiling water

Put on the cranberries with the water, cook until soft, then pass through a strainer with the boiling water. Add the sugar and boil 20 minutes. This always jells.

MISS G. B. McILHENNY

C. O. R. R. JELLY

1 quart currant juice
1 quart red raspberry juice

1 pound raisins (stoned)
2 oranges

5 pounds sugar

Cook together $\frac{3}{4}$ of an hour. Cut rind of orange in small pieces, use whole of orange. It takes about $4\frac{1}{2}$ quarts of red raspberries, or 4 quarts of currants for a quart of juice.

MRS. JAMES MAPES DODGE

MINT JELLY

1 quart apple juice
1 pound granulated sugar

4 teaspoons vinegar
1 teaspoon essence of spearmint

Boil apple juice and sugar as for any jelly, and just before taking from the fire add vinegar and spearmint, and color to liking with Standard Color Paste—"Leaf Green." Use Blush apples or those which will make light-colored jelly.

MRS. J. HOWARD GASKILL

SPICED CRABAPPLE JELLY

1 peck crabapples
5 cups vinegar
Sugar

1 cup mixed whole spices (cloves, cin-
namon, allspice, tied in bag)
Water to nearly cover

Stew until soft, strain, boil up and add equal amount of sugar, then boil until it jellies. Delicious served with meat.

MRS. FRANK H. BURPEE

GRAPE JAM

Wash bunches of grapes. Pulp them, cook skins until soft; cook pulp separately until soft enough to press from seeds through the colander. Put skins and pulp together; to every cupful add $\frac{1}{2}$ cup of sugar and cook slowly for $\frac{1}{2}$ hour. It depends on your taste how you like it, jellied or more so, when to remove from the stove.

MRS. C. L. HUTCHINSON

HEAVENLY JAM

6 pounds Concord grapes
 5 pounds granulated sugar
 1 pound seedless raisins
 4 large oranges
 1 cup chopped English walnuts

Skin grapes and cook pulp 15 minutes. Put through sieve to remove seeds. Add skins to pulp; add sugar, juice and chipped rind of oranges. Boil 20 minutes. Add nuts 5 minutes before removing from fire. This recipe is well named.

MRS. SPENCER KENNARD MULFORD

HEAVENLY JAM

2½ quarts pie cherries (pitted)
 5 pounds white sugar
 1½ pounds raisins (seeded)
 4 oranges (rind and juice)

Boil 40 minutes.

MRS. HENRY P. COSTILL

ORANGE MARMALADE

4 large oranges
 1 lemon
 1 grapefruit

Slice on slaw cutter, skins and all, removing seeds; weigh and add three pints of water, to every pound of pulp; let stand over night; then boil until the skin is clear (about ½ hour), and let stand over night again. Then weigh and add 1 pound of sugar to 1 pound of pulp, boil down to required thickness.

MRS. HENRY C. McILVAINE

ORANGE MARMALADE

Cut in halves 12 large Seville oranges; remove seeds and put in a basin, covering with 1 pint of boiling water. Let stand over night. Squeeze the orange juice in a basin with as much of the pith as will come away. (The pith is all used as well as the peel.) To every pound of fruit allow 3 pints of cold water and stand over night. The next day add the strained water from the pips and boil down until the peel is soft like marmalade. Now weigh the fruit again and to every pound of fruit add 1 pound of loaf sugar (granulated sugar will do); boil again 40 minutes, pour into jars or glasses and tie down.

MRS. H. J. KALTENTHALER

ORANGE MARMALADE

2 oranges

2 lemons

2 grapefruits

Cut very thin, using all save seeds and hard centers. Add twice as much water as you have fruit by measurement. Stand 24 hours. Second day boil 10 minutes and again stand 24 hours. Third day add 1 pint of sugar to every pint of fruit. Boil 1½ hours, or until done.

MRS. LEWIS M. JOHNSON

ORANGE MARMALADE

6 oranges

4 lemons

Slice as thin as possible, leaving out nothing but seeds. Weigh and add 3 pounds of water to 1 pound of fruit. Let stand 24 hours. Boil until rinds are tender. Let stand another 24 hours. Add sugar pound to pound. Boil until it jellies. Each boiling will take ½ to ¾ hour. This quantity makes about 15 pints.

MISS ANNIE HEACOCK

GRAPEFRUIT MARMALADE

1 large grapefruit

1 large orange

1 large lemon

Cut in sections and run through the grinder, using all but the seeds. Cover with 12 cups of water, 14 cups of sugar. Let stand 24 hours. Boil until the proper consistency.

MRS. ABNER H. MERSHON

MARMALADE

1 orange

1 grapefruit

1 lemon

Shred the fruit. Add three times as much water as fruit. Let stand over night. In the morning cook 10 minutes. Let stand until next morning. Measure and add as much sugar as you have fruit and water. Cook 2 hours after it begins to boil. Put in glass jars or tumblers.

MRS. JAMES A. DEVELIN

AMBER MARMALADE

1 grapefruit

1 orange

1 lemon

Cut grapefruit, orange and lemon in small sections; remove seeds and tough parts; then put in meat grinder; grind, saving all juice. Measure the fruit in a cup, and add to it three times the quantity of water. Now measure it again, and add cup for cup of sugar. Put it over fire and boil steadily about 2 hours, until it jellies. This quantity always makes 12 jelly glasses, and sometimes more. The product should have a limpid appearance, quite different from the mushy look of some marmalades. Stir as little as possible during the 2 hours or more of cooking.

MRS. C. L. HUTCHINSON

RHUBARB MARMALADE

3 pounds rhubarb

1/2 pound English walnut meats
(chopped fine)

2 pounds granulated sugar

Juice of 2 lemons

Skin stalks and cut in small pieces. Cook 1/2 hour or longer.

MISS SARAH C. SOWER

APRICOT MARMALADE

3 pounds dried apricots

3 quarts cold water

7 pounds granulated sugar

Wash fruit very thoroughly, cut in small pieces and let soak in the water 48 hours. Put on fire and cook 15 minutes. Add sugar and boil 1/2 hour.

MRS. WALTER C. MCINTIRE

PLUM COMPOTE

6 pounds plums

2 pounds seeded raisins

6 pounds sugar

1 pound English walnut meats (chopped
fine)

6 oranges

Stone the plums; add sugar, juice of oranges, the rind (which should be peeled off very thin and cut in small bits, or ground), seeded raisins and walnut meats. Cook as you would marmalade, and put away in jars or glasses.

MRS. W. DUFFIELD ROBINSON

DELICIOUS CONSERVE

4 quarts large blue plums

Brown sugar

1 pound seeded raisins

1 pound figs (cut into dice)

 $\frac{1}{2}$ pound nuts (chopped)

Cut plums in half, cook slowly until tender. Add equal parts of brown sugar and cook until of desired consistency. Just before reaching this stage add raisins, figs and nuts.

MRS. H. J. KALTENTHALER

Cake

The making of the cake, the heating of the oven and the baking.—TROIUS AND CRESSIDA.

A general rule for making cake is first to measure accurately. Mix in bowl (not tin) and use a wooden spoon. Beat yolks and whites of eggs separately unless otherwise directed in the recipe. Cream the butter before adding sugar, beat them together very light before adding eggs. The oven must be ready as soon as cake is mixed. Do not jar it by opening oven door. Be sure it is done, then turn out on a sieve and leave till cold.—(ED.)

ORANGE CAKE

2 cups sugar	2½ cups flour
½ cup butter (cream together)	2 teaspoons baking powder (beaten in the stiff whites of the eggs)
4 eggs (yolks to be used first)	1 orange (grated rind and juice)
1 cup milk	

Bake in layer pans in moderate oven.

ICING

2½ cups confectioner's sugar	4 tablespoons cream or milk
1 orange (grated rind and juice)	

MRS. ROBERT BEATTIE

FRUIT CAKE

1 dozen eggs	1 teacup molasses
1 pound flour	1 nutmeg
1 pound butter	1 wineglass brandy
1 pound sugar	1 teaspoon soda (dissolved in boiling water)
2 pounds raisins	
1 pound citron	

Flour the fruit and mix all together except the citron. Put in the pan in layers, first a layer of batter, then one of citron, sliced very thin; the last layer must be of batter. Bake 5 hours in slow oven. Half quantity takes 3 hours to bake, or they can be baked at a baker's shop very perfectly at slight cost.

This has been tried and proved, being an old family recipe not to be found in any cook book that I have ever seen.

MRS. FRED W. TAYLOR

FRUIT CAKE

½ pound butter	¼ pound candied or preserved apricots
½ pound pulverized sugar	¼ pound candied or preserved pineapple
8 eggs	½ pound candied orange and lemon peel
½ pound sifted flour	1 nutmeg (grated)
¾ pound raisins	¼ ounce mace
¾ pound Sultana	¼ ounce cinnamon
¼ pound citron	½ ounce cloves
¼ pound candied or preserved cherries	½ gill Jamaica rum
¼ pound candied or preserved gages	½ gill brandy

Stem and seed the raisins, pick over sultanas, shred the orange and lemon peel and citron very fine, cut remaining fruit into tiny dice, beat the butter to a cream, add sugar gradually and give a thorough beating. Beat eggs (without separating) until creamy, add them to butter and sugar, then gradually add the flour; beat well. Mix all the fruit together and flour it well, add the spices to the batter, add the fruit, mix thoroughly, add the rum and brandy, mix again. Line around straight-sided cake pan with buttered paper, turn in the mixture; bake in a very slow oven 4½ hours; when done take from pan and let stand over night to cool; next day mix 1 pint champagne, ½ pint best brandy, 1 gill strawberry syrup together, stand cake in a stone butter pot and pour over it the brandy mixture, paste top of pot over with paper, put on cover, stand in cool place one month; at the end of that time remove paper, turn the cake, paste top over again with paper, put lid on and let stand another month and it is ready for use.

This makes a 7-pound cake and is excellent.

MRS. C. SHILLARD-SMITH

FRUIT CAKE

1 pound butter	1 glass apple jelly
1 pound sugar	2 pounds seeded raisins
10 eggs	2 pounds currants
1 quart sifted flour	1 pound chopped dates
2 teaspoons baking powder	1 pound candied shredded citron peel
1 tablespoon mixed spices	

Cream butter with sugar; add the well-beaten yolks of eggs, sifted flour, baking powder, apple jelly, raisins, currants, chopped dates, candied shredded citron peel, mixed spices, and the beaten whites of the eggs. Turn into a buttered and papered cake tin and bake slowly for 4 hours.

MRS. SARAH WALKER DUNGAN

FRUIT CAKE

1 pound butter	1/2 pound citron (cut in very thin strips)
1 pound sugar	1/4 pound candied orange peel
12 eggs (beaten separately)	1/4 pound candied lemon peel
1 cup molasses	2 lemons (grated rind)
1 pound sifted flour	1/2 teaspoon ground cloves
1 cup sherry wine	3 grated nutmegs
1/2 cup brandy	1 tablespoon ground cinnamon
2 pounds soft figs	2 lemons (juice)
3 pounds stoned raisins	1 orange (juice)
2 pounds currants	1/4 teaspoon soda
	1 tablespoon (small) ground mace

Rub butter and sugar together, stir in well-beaten yolks of eggs, then add flour, stirring well, then well-beaten whites of eggs; now add molasses, sherry, brandy, lemon juice, spices, and soda dissolved in a little water. Now add the raisins and currants, grated rind of lemon, and candied peel, cut fine. Line 2 two-quart pans with greased writing paper. First pour a layer of batter into the pan, then place a layer of soft whole figs (if hard, soak in the wine two or three days), then another layer of the batter, then a layer of citron, then more batter, another layer of figs and another of batter. This should be baked in a moderate oven for 4 hours.

A recipe I have frequently used and found excellent.

COUNTESS OF SANTA EULALIA

MRS. S. RHINE'S FRUIT CAKE

4 pounds raisins (seeded)	1/2 pint New Orleans molasses
2 pounds Sultana raisins	2 gills brandy
2 pounds currants	2 gills rose water
1 1/2 pounds citron	15 eggs
2 pounds light-brown sugar	1 teaspoon ground mace
1 1/2 pounds butter	2 teaspoons ground cinnamon
2 pounds flour	2 teaspoons ground allspice
	2 teaspoons ground cloves

Wash and dry the fruit, cut citron very thin and small. Mix sugar, butter and yolks of eggs well, then add fruit and half the flour. Add the liquids, the rest of the flour and spices; last the whites of eggs, beaten light. Line 3 pans with well-greased paper (using lard to grease the paper). Bake in a slow oven about 4 hours; turn occasionally. Cover with paper if they get too dark on top.

MRS. THOMAS SHALCROSS

FRUIT CAKE

1 pound butter	1/4 pound lemon peel
1 pound brown sugar	1 pound preserved cherries
1 pound flour	1 nutmeg (grated)
10 eggs	1 tablespoon ground cinnamon
1 pound citron	1/2 tablespoon ground mace
2 pounds currants	1/2 tablespoon ground cloves
3 pounds raisins	1 wineglass Madeira wine
1/4 pound orange peel	1 wineglass brandy

Steep the spices in the brandy over night. Cream the butter and sugar. Add the yolks of eggs and beat well. Add the spices, the fruit, whites of eggs (well beaten) and then the flour. Bake in a steady oven 4 hours.

MRS. ABNER H. MERSHON

MY FRUIT CAKE

1 pound butter	1 1/2 pounds citron
1 pound sugar	1 1/2 pounds raisins
12 eggs	1 1/2 pounds currants
1 tablespoon cinnamon	1 pound flour
1 tablespoon nutmeg	4 ounces blanched almonds (grated)
1 tablespoon allspice	4 wineglasses orange juice
1 tablespoon (scant) cloves	2 gills brandy
1 tablespoon (scant) mace	1/2 tumbler molasses
	1 teaspoon soda

Beat butter well with the sugar. Add gradually the eggs, well beaten separately, then mix in the spices and the fruit. Use part of flour to sprinkle on the fruit. Flour well or it will settle at the bottom.

MRS. H. L. WAYLAND

FRUIT CAKE

13 eggs	3/4 pound citron
1 1/2 pounds sugar	1/4 pint brandy
1 1/4 pounds flour (browned)	Cloves
1 1/4 pounds butter	Cinnamon
3 1/4 pounds raisins	Mace
2 1/2 pounds currants	Nutmeg

MRS. LIVINGSTON E. JONES

AN EXCELLENT SUBSTITUTE FOR REAL FRUIT CAKE

2 cups soft white sugar	1 pound currants
2 to 3 cups butter and lard mixed	¼ nutmeg
4 cups flour	1 teaspoon ground cloves
3 cups buttermilk	1 tablespoon cinnamon
1 pound seeded raisins	1 tablespoon (scant) baking powder
	Pinch of salt

If desired, a wineglass of brandy, rum or anything of this character may be added to keep the cake moist.

MRS. JAMES B. THOMAS

FRUIT COOKIES

1 cup molasses	1 cup raisins
1 cup brown sugar	1 cup currants
1 cup nut meats	1 cup dates
½ cup sour cream or cold coffee	¼ pound citron (cut fine)
3 cups flour (more may be necessary)	¼ pound lemon peel (cut fine)
1 teaspoon soda	¼ pound orange peel (cut fine)
2 eggs or 4 yolks	Spices

Make the mixture so stiff that when you drop it by spoonfuls on pan it will stand up in little rough balls. Place them so that they may spread in baking without running together. Bake in moderate oven 10 or 15 minutes.

We always make these at Thanksgiving and Christmas.

MRS. GRACE S. WILLIAMS,
President, Bristol Travel Club, Bristol, Pa.

SPONGE CAKE

4 eggs	½ weight in flour
	Full weight in sugar

Beat whites light and put in sugar; beat very light; then beat yolks light and put them in; then 2 tablespoons of hot water and flavoring; beat well, then stir in flour very lightly and bake in moderate oven about 30 minutes. The secret of this cake is the very vigorous beating before the flour is added, and then simply folding in the flour very lightly without any beating, and baking immediately.

MRS. BENJAMIN F. RICHARDSON

SPONGE CAKE

4 eggs (weigh in shells)
 ½ weight in flour

The full weight in sugar
 Rind and juice of lemon

Beat eggs separately, then mix eggs together. Cover sugar with water and boil 5 minutes. Pour sugar slowly in the eggs and beat until cold. Add lemon; fold flour in gently. A larger cake can be made in same manner by using any number of eggs.

MRS. WILLIAM S. PILLING

SPONGE CAKES

5 eggs
 1 cup and 1 tablespoon sugar
 1 cup, less 1 tablespoon flour

1 lemon (juice)
 ½ teaspoon baking powder
 A pinch of salt

Separate the eggs, adding half the sugar to the yolks and the other half to the whites, beating until very light. Mix together, adding the flour, lemon juice, baking powder and salt. Bake in small patty pans.

MRS. GEORGE S. MATLACK

CREAM SPONGE CAKE

3 eggs
 1 cup sugar

4 tablespoons water
 1 large cup flour
 2 large teaspoons yeast powder

Mix yolks, sugar, water together; add whites and flour—with yeast powder in the flour. Bake in layers.

CREAM FOR CAKE

1 egg
 ½ cup sugar

½ cup cream, or milk
 1 teaspoon of flavor

Mix well, boil until it thickens. Cool cream before using.

MRS. CHARLES H. WOOLLEY

NEVER-FAILING SPONGE CAKE

5 eggs
 2 cups sugar
 2 cups flour

½ cup boiling water
 ½ teaspoon cream of tartar
 ½ lemon (juice)

Beat yolks first. Add cream of tartar to the well beaten whites and fold in lemon juice in the cake batter.

MRS. CHARLES REYNOLDS SIMONS

SPONGE CAKE

6 eggs
 ½ weight in flour

Full weight in sugar
 1 lemon

Mix the well-beaten yolks of eggs, sugar, then lemon juice and rind (grated), then stiffly beaten whites of eggs, cutting in flour last of all, with wooden ladle. Do not stir or beat the sponge, but cut it across and back until flour is absorbed. This makes a delicious sticky cake and not a dry choky one. Bake in turk's-head pan in ordinarily hot oven.

MRS. HENRY T. DECHERT

"IDLEWILD" CELEBRATED SPONGE CAKE

4 eggs
 ½ weight of eggs in flour

Full weight of eggs in sugar
 1 lemon

Beat whites thoroughly; add yolks, one at a time (do not beat them first); continue beating; add sugar gradually, beating all the time; juice and rind of lemon; small quantity of cold water (1 teaspoon of water to each yolk); lastly, flour stirred in carefully.

MISS MARY JANNEY

SPONGE CAKE

10 eggs
 1 pound sugar

½ pound flour (sifted)
 2 lemons

Separate eggs, beating whites stiff; to this add sugar, then yolks of eggs that have been beaten light, then rind of 2 lemons and juice of one, and lastly the flour. This is enough for two cakes.

MISS EDITH SELLERS BUNTING

SPONGE CAKE

10 eggs
 1 pound granulated sugar

½ pound flour
 1 lemon (rind and juice)
 1 teaspoon vinegar

Beat the whites of eggs very light, add the yolks one at a time, add gradually the sugar, lemon juice and vinegar, beating all the time. Then add very gently the flour, well sifted. Bake in a cool oven. If you like the crumbly crust, dust with pulverized sugar before baking.

MRS. LEWIS F. SHOEMAKER

SPONGE CAKE

4 eggs
 1/2 weight of eggs in flour

Full weight of eggs in pulverized sugar
 1 lemon

Sift flour three times. Sift sugar twice. Beat yolks and sugar together and add 2 tablespoons of hot water (not boiling); add lemon juice and grated rind; add flour. Beat whites stiff and add to the mixture. Bake in 2 layers, or in small cakes.

FROSTING FOR LAYER SPONGE CAKE

Whites of 2 eggs, beaten stiff, and add as much pulverized sugar as they will take. Place a thin layer between the cakes and cover the cake on top and sides.

MISS MAUDE G. HOPKINS

SPONGE CAKE

10 eggs
 1 pound sugar

1/2 pound flour
 1 gill water

2 lemons

Pour the water on the sugar and heat until it commences to boil. Break eggs in a large bowl. Pour boiling sugar on eggs as you start beating them. Beat this mixture for fully 20 minutes, until it is cool and very light. Now beat in the juice of 2 lemons and rind of 1. Then stir in the flour slowly, sifting it very gradually. Bake in a very slow oven about 45 minutes. If icing is not desired, dust pulverized sugar on the cakes as they are put into the oven to improve the crust.

MISS SARAH SELLERS BUNTING

CHOCOLATE CAKE

1 ounce chocolate
 1/2 cup butter
 1 1/2 cups sugar
 4 eggs

1/2 cup milk
 1 3/4 cups pastry flour
 1 teaspoon (heaping) baking powder
 Vanilla to taste

Dissolve the chocolate and add 5 tablespoons boiling water. Cream the butter and sugar, add the yolks of eggs; stir well, add a little of the milk. Beat the whites of the eggs until stiff, add to the butter, sugar and yolks, and beat until very light. Add the rest of the milk, the vanilla and chocolate. Fold in the flour, to which has been added the baking powder. Lastly, add the stiff whites of the eggs. Bake 45 minutes.

MRS. ABNER H. MERSHON

SPONGE CAKE

5 eggs	$\frac{1}{2}$ pound pulverized sugar
$\frac{1}{4}$ pound flour	$\frac{1}{2}$ lemon

Whites and yolks of eggs, beaten separately, then together. Add sugar; beat until sugar is dissolved. Sift in flour, stirring lightly; add juice of half a lemon. Bake in moderate oven.

MRS. JOHN GIBSON

CHOCOLATE LAYER CAKE

$\frac{1}{4}$ pound butter	1 teaspoon baking powder
$\frac{1}{2}$ cup sugar	3 eggs
3 cups (small) flour	1 cup milk
	1 teaspoon vanilla

Beat the butter, eggs and sugar to a cream. Then add milk and flour, and flavor. When well mixed add baking powder. Bake in moderate oven.

CHOCOLATE ICING

$\frac{1}{4}$ cake Baker's chocolate	1 egg
1 teaspoon vanilla	1 cup milk
	Butter the size of a walnut

Mix chocolate, vanilla, egg and milk together, put in double boiler, then add the butter. Let chocolate boil until it drops smooth from spoon.

MISS ELIZABETH BUNTING COLLIER

CHOCOLATE LAYER CAKE

$\frac{1}{2}$ cup butter	3 eggs
$1\frac{1}{2}$ cups sugar	$2\frac{1}{2}$ teaspoons baking powder
$\frac{3}{4}$ cup milk	Vanilla
2 cups flour	Salt

Mix butter, sugar, milk, flour, yolks of 3 eggs, white of 1 egg, baking powder, salt and vanilla. Sufficient for four layers.

FILLING

1 cup milk	1 tablespoon cornstarch
1 cup granulated sugar	$\frac{1}{2}$ cake Baker's chocolate
1 teaspoon butter	1 egg (yolk)

Let milk boil, then stir in the cornstarch dissolved in a little milk. When at the boiling point, add the beaten yolk of the egg. Dissolve chocolate in double boiler and add slowly. MRS. C. WILMER MIDDLETON

CHOCOLATE CAKE

2 squares chocolate
 ½ cup butter
 1½ cups sugar
 1¾ cups flour

1 teaspoon (heaping) baking powder
 1 teaspoon vanilla
 4 eggs
 ½ cup milk

Dissolve the chocolate in 5 tablespoons of boiling water. Beat the butter and sugar to a cream, add beaten yolks of eggs, then the milk. Add chocolate and flour. Give the whole a vigorous beating. Add baking powder, then the vanilla. Finally, stir in lightly the whites well beaten. Bake in 3 layers. Frost with chocolate.

MRS. WILLIAM S. PILLING

CHOCOLATE CAKE

FIRST PART

1 cup brown sugar
 ½ cup butter
 3 eggs (yolks)
 ½ cup cream or milk

2 cups flour
 2 teaspoons baking powder
 1 teaspoon vanilla
 Pinch of salt

Mix butter and eggs, add yolks, milk, chocolate mixture, flour, baking powder, vanilla, salt, whites of the eggs and bake.

SECOND PART

1 cup brown sugar

¼ pound chocolate
 ½ cup cream or milk

Boil until well mixed. Stand to cool, then spread on cake.

MISS JENNIE S. POTTS

CHOCOLATE CAKE

1 cup milk
 6 eggs (beaten separately)
 1 pound pulverized sugar

½ pound butter
 2 teaspoons baking powder
 1 pound flour (sifted twice)

Mix yolks of eggs and sugar together; add butter, then milk, flour and baking powder; fold in whites of eggs last. Bake in 3 layers.

ICING

1 pound confectioner's sugar
 2 squares melted chocolate

½ teaspoon vanilla extract
 Enough cream to make it thick enough
 to spread on cake

MRS. SARAH WALKER DUNGAN

CHOCOLATE CAKE

1/2 cup milk	4 eggs (beaten separately)
1/2 cake Baker's chocolate	2 1/2 cups flour
2 1/2 cups sugar	2 teaspoons (heaping) baking powder
1 cup (scant) butter	1 cup milk

Melt 1/2 cup of the sugar with the milk and chocolate. Beat very light the balance of sugar, butter, eggs, flour, baking powder and milk. Add melted chocolate last. Bake in 3 layers.

ICING

1 cup granulated sugar	3 tablespoons water
	2 eggs (whites)

Boil sugar and water. Beat into whites of eggs.

MRS. EDWARD H. BONSALE

CHOCOLATE CAKE

2 cups sugar	3 eggs
1/2 cup butter	3 cups flour
1 cup milk	3 teaspoons baking powder

Bake in 3 or 4 layers.

FROSTING AND FILLING

1/4 cake (full) Baker's chocolate	5 tablespoons milk
	1 cup pulverized sugar

Scrape the chocolate and put it on the back of the range to melt. When melted stir in the milk and sugar, and let it boil 5 minutes, stirring constantly to keep from burning. Spread on top and between layers. It does not thicken with cold.

MRS. MATTHEW JAMES GRIER

CHOCOLATE BROWNIES

2 eggs (well beaten)	1/2 cup flour
1 cup sugar	2 squares melted chocolate
1/2 cup melted butter	1 teaspoon vanilla
	1 cup walnuts (cut fine)

Bake in a moderate oven about 20 minutes; bake in a large sheet and cut while hot.

MRS. CHARLES Z. TRYON

GINGER CAKES

2 cups brown sugar	1 dessertspoon soda
1 cup baking molasses	1 dessertspoon cloves
1 cup lard and butter	1 dessertspoon cinnamon
1 cup milk	1 dessertspoon allspice
3½ cups flour	½ teaspoon ginger
2 eggs	2 nutmegs

A pinch of salt

Bake in patty pans as needed. The dough will keep a long while if kept in a cool place.

MRS. GEORGE S. MATLACK

GINGER BREAD

3 cups flour	1 cup molasses
½ cup cream	½ cup sugar
1 tablespoon lard	1 teaspoon baking soda
2 tablespoons butter	3 eggs
	1 tablespoon ginger

Beat yolks of eggs with lard and butter. Dissolve soda in a little warm water and mix with molasses, which is added to eggs. Then the milk, and last, the white of eggs, which has been beaten stiff. Bake in a moderate oven about 45 minutes.

MISS AGNES PRESTON,
The New Century Club Lunch Room

GOOD SOFT GINGER BREAD

1 cup rich milk or cream	1 cup black molasses
½ cup butter	2 cups flour
1 cup brown sugar	1 teaspoon soda

Make a thin batter. A good "pinch" of ginger, cinnamon, allspice and cloves must be sifted in the flour.

MISS MARY JANNEY

SOFT GINGER BREAD

1 cup sugar	1 teaspoon soda (dissolved in hot water)
1 cup New Orleans molasses	1 teaspoon cinnamon
1 cup buttermilk	¼ teaspoon allspice
1 cup butter	1 tablespoon ginger
2 eggs	3½ cups flour

MISS ANNA S. ECKFELDT

GINGER BREAD

2 eggs	3 teaspoons ginger
1 cup molasses	2 teaspoons cinnamon
$\frac{1}{3}$ cup sugar	1 teaspoon salt
$\frac{2}{3}$ cup butter	2 teaspoons soda
$2\frac{1}{2}$ cups flour	1 cup boiling water

Rub butter and sugar together. Add eggs (well beaten), molasses, spices and flour, and last the hot water. Bake in moderate oven.

MRS. J. NICHOLAS MITCHELL

GINGER BREAD

1 cup lard and butter (mixed and melted)	$\frac{1}{2}$ cup brown sugar mixed with molasses
2 eggs	1 cup seeded raisins (chopped)
1 big cup sour milk	$\frac{1}{2}$ teaspoon ginger
$\frac{1}{2}$ cup molasses (Porto Rico molasses, if possible)	A little nutmeg
	Flour to make batter not too stiff

MRS. MATTHEW JAMES GRIER

MOTHER'S HARD GINGERBREADS

$\frac{1}{2}$ pound butter	1 teaspoon ground cloves
$1\frac{1}{2}$ pounds flour	1 teaspoon ground cinnamon
$\frac{1}{2}$ pound brown sugar	1 pint molasses
2 tablespoons (large) ginger	1 teaspoon (small) soda
	1 tablespoon vinegar

Rub butter into flour and brown sugar, rolled fine; add ginger, cloves and cinnamon. Stir in molasses and soda dissolved in a little vinegar (a tablespoonful is enough). Make into dough as for cookies, and roll in as little flour as possible when cutting out.

MRS. EFFINGHAM PEROT

GINGER BREAD

2 eggs	$\frac{1}{2}$ teaspoon cloves
$\frac{1}{2}$ cup (small) brown sugar	1 teaspoon ginger
1 cup molasses	1 teaspoon (small) salt
Butter the size of an egg	2 cups flour
1 teaspoon cinnamon	1 cup hot water
	1 teaspoon (even) baking soda

After the first nine ingredients are mixed, add hot water, with baking soda dissolved in it. Grease pan and bake. It makes 18 gems.

MRS. E. BOYD WEITZEL

SOFT GINGER CAKES

1 cup New Orleans molasses	Small pinch of salt
1 teaspoon soda	1 teaspoon ground ginger
1 cup water	Melted butter the size of an egg
	2 cups (scant) flour

Stir the soda in the molasses, add the water, salt, ginger, butter and flour. Bake in a moderately hot oven in gem pans.

MRS. JOHN L. APPLETON

SPONGE GINGER BREAD

2 cups molasses	1 cup melted butter
2 teaspoons soda	1 cup sour milk
1 dessertspoon ginger	1 teaspoon soda
4 eggs	Flour

Sift soda and ginger in molasses. Stir to a cream, then add well beaten eggs, butter, sour milk in which is dissolved the soda. Mix all together, then add flour to the consistency of pound cake.

MRS. JAMES MAPES DODGE

GINGER POUND CAKE

1 cup molasses	1 tablespoon ginger
1 cup sour milk	1 tablespoon cinnamon
1 cup sugar	A little salt
1 cup butter and lard mixed	3 cups flour
	3 eggs

MRS. LEWIS M. JOHNSON

CHRISTMAS GINGER CAKES

7 pounds flour	1½ nutmegs (grated)
2½ pounds lard	2 ounces ground cloves
½ pound butter	1 pound brown sugar
¼ pound ground ginger	1½ quarts New Orleans molasses
¼ pound cinnamon	1 teaspoon baking soda
	1 teaspoon salt

Rub flour, sugar, spices, salt, lard and butter together, and add molasses, into which soda has been beaten. Knead well, roll out and bake. These are better after several weeks.

MRS. MARY C. D. GEISLER

GINGER SNAPS

1 teaspoon soda	½ cup butter
1 cup New Orleans molasses	½ cup lard
4 cups flour	

Dissolve soda in molasses and let it stand in a bowl of good size. Rub butter and lard into flour. Into this mix:

1 cup brown sugar	½ teaspoon cloves
1 tablespoon powdered cinnamon	½ teaspoon allspice
1 teaspoon ginger	½ teaspoon grated nutmeg

When thoroughly mixed add the molasses and baking soda. Knead thoroughly into a solid mass and put in the refrigerator over night. Take a small piece of the dough, roll in powdered sugar, very thin, and cut with round cutter. Do not put too closely in the baking pan. Do not grease the pan. If properly rolled and baked they will keep for weeks and not become stale.

This recipe has been used for thirty-six years in our family, and has never failed to please every one.

MRS. KATE H. ROWLAND

GINGER SNAPS

2 cups molasses	1 cup water
2 cups sugar	1 tablespoon (heaping) soda
1½ cups lard	1 tablespoon ginger
Flour	A little salt

Heat molasses and lard very hot. Mix and make stiff dough. Let stand over night; roll out thin and bake in hot oven. Will keep indefinitely.

MRS. MARTHA P. FALCONER

GINGER SNAPS, OR MOLASSES SNAPS

1 quart New Orleans molasses	1½ pints milk
¾ pound butter	3 tablespoons ginger
4 cups sugar	3 tablespoons baking soda
Enough flour to mix, not too stiff	

Let dough stand 24 hours before rolling out and baking.

MRS. C. L. HUTCHINSON

OATMEAL COOKIES

2½ cups rolled oats	3 even tablespoons butter
2½ teaspoons baking powder	1 cup sugar
½ teaspoon salt	3 eggs
	1 teaspoon vanilla

Cream butter and sugar. Then rub in eggs, one at a time, then the oats and salt, and vanilla, and last of all the baking powder. Drop a half teaspoonful to each cookie on buttered tins, and bake in a moderate oven. Remove from tin immediately when taken from oven. They take from 6 to 8 minutes to cook.

MISS AGNES PRESTON,
The New Century Club Lunch Room

OATMEAL COOKIES

2¾ cups dry rolled oats	2 teaspoons melted butter
1 cup granulated sugar	2 eggs

Mix the dry ingredients together, then stir in the eggs and butter. Drop by dessertspoonfuls 1½ inches apart on a buttered sheet.

This recipe has been used for many years and not found wanting.

MISS ELIZABETH A. ATKINSON

OATMEAL COOKIES

1 cup sugar	A pinch of salt
1 tablespoon butter	1 teaspoon baking powder
2 eggs	2½ cups rolled oats
1 teaspoon vanilla	1 tablespoon water (if too dry)

Take out of pan while hot and soft.

MRS. GEORGE MCKEOWN

OATMEAL COOKIES

2 eggs	3 cups dry oatmeal
2 cups light brown sugar	2 tablespoons hot water
¾ cup melted butter or lard	2 cups flour, sifted with
½ teaspoon salt	1 teaspoon soda and
½ nutmeg	2 teaspoons cream tartar

Do not roll. Either drop or mould into small cakes. Bake in a moderate oven, being careful not to over-bake.

Used at Sleighton Farm, Darlington, Pa.

MRS. MARTHA P. FALCONER

OATMEAL COOKIES

1 cup (scant) sugar	1½ cups oatmeal (uncooked)
1 tablespoon butter	2 eggs
	1½ teaspoons vanilla

Makes 12 cookies, medium size.

MRS. EDWARD F. KINGSLEY

NUT OATMEAL COOKIES

1 cup butter	½ cup chopped nut meats
¼ cup lard	1½ cups flour
1 cup sugar	½ teaspoon salt
1 egg	½ teaspoon soda
5 tablespoons milk	¾ teaspoon cinnamon
1¾ cups rolled oats	½ teaspoon cloves
½ cup raisins	½ teaspoon allspice

Cream butter and lard together, and add gradually, while beating constantly, sugar; then add egg, well beaten, milk, rolled oats, raisins (seeded and cut in pieces) and nut meats chopped. Mix and sift flour with remaining ingredients and add to first mixture.

Drop from tip of spoon on a buttered sheet, 1 inch apart, and bake in a moderate oven 15 minutes.

MRS. WILLIAM WALLACE

OATMEAL MACAROONS

1 cup granulated sugar	1 tablespoon (level) butter
2 eggs (well beaten)	1 teaspoon baking powder
2½ cups rolled oats	¼ teaspoon salt

Drop the size of a penny on greased pans. Bake in hot oven.

MRS. FREDERICK L. SEEGER

SCOTTISH FANCIES

1 egg	1 cup rolled oats
½ cup sugar	⅓ teaspoon salt
⅔ tablespoon melted butter	¼ teaspoon vanilla

Beat egg until light, add gradually sugar and then stir in remaining ingredients. Drop mixture by teaspoonfuls on a thoroughly greased inverted dripping pan, 1 inch apart. Spread into circular shape with a case knife just dipped in cold water. Bake in a moderate oven until delicately browned. To give variety use ½ cup rolled oats and fill cup with shredded cocoanut.

MRS. WILLIAM S. PILLING

EGGLESS, BUTTERLESS, MILKLESS CAKE

1 cup brown sugar	2 cups seeded raisins
1 cup water	1 teaspoon cinnamon
½ cup lard	½ teaspoon (scant) cloves
	¼ teaspoon nutmeg

Boil all together for 3 minutes, then add—

1 teaspoon soda	2 cups flour
Boiling water	½ teaspoon baking powder

Dissolve soda in a little boiling water. Add flour and baking powder (mixed in the last cup of flour). Bake in a slow oven.

MRS. GEORGE F. KLEMM

EGGLESS, BUTTERLESS, MILKLESS CAKE

Put into a saucepan the following:

1 cup brown sugar	½ cup lard
1 cup water	1 teaspoon cinnamon
2 cups raisins	½ teaspoon cloves
	Pinch of salt

Boil all together for 3 minutes. Let cool. Then add 1 teaspoon of soda, dissolved in hot water; 2 cups of flour in which ½ teaspoon of baking powder has been sifted. Bake in moderate oven.

MISS ANNA S. ECKFELDT

EGGLESS CAKE

2 cups dark brown sugar	1 teaspoon cinnamon
2 cups sour milk	¼ cup butter
2 cups flour	2 cups seeded raisins
½ nutmeg (grated)	1 teaspoon baking soda dissolved in
	¼ teacup boiling water

Put soda in just before putting in pan. Don't bake in very hot oven.

MRS. MATTHEW JAMES GRIER

WHITE CAKE

2 cups sugar	1 cup milk
½ cup butter	2 cups flour
3 eggs	1½ teaspoons baking powder

Flavor with vanilla or lemon.

MISS MARY L. ROBERTS

AN EGGLESS SPICE CAKE

1 cup sugar	Pinch of salt
3 tablespoons butter	1 teaspoon ginger
1 cup New Orleans molasses	1/2 teaspoon cinnamon
1/2 cup sour milk into which has been beaten 1 teaspoon baking soda dis- solved in 1/2 cup of hot water	1/2 cup raisins
	1/2 cup currants
	3 cups flour

Bake 1 hour in slow oven.

MRS. LEWIS R. DICK

COOKIES WITHOUT EGGS

1 cup sour milk	1 teaspoon baking soda dissolved in hot water
1 1/4 cups sugar	Flour to make a soft dough
2/3 cup butter and lard	Flavor to taste
1 teaspoon salt	

Roll out and cut with cutter. Sprinkle sugar over the top and bake in quick oven.

This recipe has been in the family over eighty years.

MRS. CALEB S. MIDDLETON

BOSTON WHITE CAKE

1 1/2 cups sugar	2 cups (small) flour
1/2 cup butter	1/4 teaspoon soda
1/2 cup milk	1/2 teaspoon cream of tartar
5 eggs (whites only)	1/2 teaspoon vanilla

Add eggs last, beaten till very light. This makes 1 loaf and is delicious.

MRS. FRANK BATTLES

WHITE CAKE

4 eggs (whites only)	2 cups sugar
1 cup milk (running over)	2 1/2 cups flour
1/2 cup butter	1 teaspoon (heaping) baking powder

If you want it extra nice, use 1 cup of cornstarch, instead of 1 cup of flour.

If one prefers, bake this cake in layers, use any filling. One good one as follows:

1 pound figs (chopped fine)	1 cup sugar
	1/2 cup water

Put on back of stove and mash with spoon until it forms a smooth paste.

MRS. MATTHEW JAMES GRIER

MARBLE CAKE

LIGHT PART

1/2 cup butter (creamed)	1 cup flour
1/2 cup sugar	2 eggs (whites)
1/2 cup water (tepid)	2 teaspoons baking powder
	1 teaspoon vanilla

DARK PART

4 eggs (yolks)	2 squares chocolate (dissolved in 4 tablespoons boiling water, stir until smooth)
1 cup sugar	
1/4 cup butter	1/2 cup flour
1/4 cup water	1 teaspoon baking powder
1 cup flour	1 teaspoon vanilla

When putting in pan alternate one spoonful of light and one of dark part.

MISS MARY L. ROBERTS

SPICE COOKIES

5 cups flour	1/4 teaspoon baking powder
1 cup lard	2 tablespoons cinnamon
1 1/2 cups molasses	1 tablespoon ground ginger
1 cup sugar	1 teaspoon ground cloves
1/2 teaspoon salt	1 tablespoon allspice

Put flour, salt, baking powder and lard in a bowl and stir thoroughly. Add sugar, molasses and spices. Knead slightly on a board, then roll out thin and cut with a cake cutter, and bake quickly.

MRS. CHARLES E. NOBLIT

SPICE CAKE

1 cup butter	1 cup cream
2 cups sugar	2 teaspoons ginger
5 eggs	2 teaspoons cinnamon
4 cups flour	1 teaspoon cloves
1 cup syrup molasses	2 teaspoons baking powder

Cream butter and sugar, add beaten yolks of eggs, then cream, molasses, spices and flour with the baking powder in it. Lastly add the beaten whites of eggs and bake in a moderate oven 3/4 of an hour.

MISS SARAH SELLERS BUNTING

SPICE CAKES

1 cup brown sugar	1 cup sour cream
1 cup molasses	2 teaspoons (level) soda
1 cup chopped raisins	1 tablespoon ginger
1/2 cup butter	1/4 teaspoon cloves
2 eggs	1 teaspoon cinnamon
5 cups (level) flour	

Drop in small spoonfuls on tins and bake in moderate oven.

MRS. J. HOWARD MARSHALL

COFFEE CAKE

1 cup molasses	1/2 teaspoon baking soda
1 cup butter	1 pound seeded raisins
1/2 cup brown sugar	1/4 pound chopped citron
1/2 cup strong coffee	1 teaspoon (large) cloves
2 1/2 cups flour	1 teaspoon allspice
2 eggs	4 teaspoons cinnamon
1/2 teaspoon nutmeg	

This cake is almost as rich as fruit cake, and is improved by a little brandy or wine.

MRS. RICHARD PETERS

COFFEE CAKE

1 cup molasses	1/2 teaspoon soda
1 cup butter	1 pound raisins
1/2 cup brown sugar	1/4 pound citron
1/2 cup strong coffee	2 1/2 cups flour
2 eggs	A little brandy or wine
Cinnamon and cloves to taste	

MRS. JOHN H. JOPSON

COFFEE SPICE CAKE

1 cup butter	1 teaspoon allspice
2 cups brown sugar	1 teaspoon nutmeg
1 cup molasses	1 teaspoon mace
1 cup strong coffee	1 teaspoon cinnamon
4 cups (scant) flour	1/4 teaspoon cloves
4 eggs	1/2 pound raisins
1 teaspoon soda	1/2 pound currants
1/2 pound citron	

This makes 2 small loaves. Bake in slow oven.

MRS. EDWARD F. KINGSLEY

TEA CAKE

2 pounds flour	1/2 pound butter
1 cup sugar	1/2 pint milk
7 eggs	2 cups cleansed currants
1 yeast cake (compressed)	

Dissolve 1 yeast cake in a quarter of a cup of warm (not hot) water and then stir in sufficient flour to make a dough. Knead this into a small biscuit, and with a sharp knife make a cross almost through, and drop it—cut side up—in a good-sized pitcher, nearly filled with warm (not hot) water. Stand in a warm place 10 minutes.

Cover the dough and stand in a warm place 5 hours. Line pan with greased paper. Cover and stand until very light (about 1 hour). Bake 40 minutes. This will make 2 cakes.

Cut off the top of the cake, and then another slice in the same way, and so on until the whole cake is cut. Now toast on both sides and spread with butter. Put the cake together again, and then cut across like this +. Serve very hot.

MRS. THERON I. CRANE

TEA CAKE

1 cup sugar	1 cup milk
1 tablespoon butter	2 cups flour
2 eggs	3 teaspoons baking powder
Flavor with nutmeg	

Bake in tin pans. Put little lumps of butter on top and sprinkle with granulated sugar and cinnamon before baking.

MRS. HARRISON SOUDER

IRISH TEA CAKE

4 tablespoons butter	Flour enough to make batter
2 tablespoons sugar	1 cup milk
2 eggs (well beaten)	2 teaspoons baking powder

Cream the butter, then add sugar, flour, eggs and milk, and last the baking powder. Bake in very thin layers, and spread each one with butter as it comes from the oven hot. Put all together like a layer cake.

MRS. ALEXANDER E. PATTON

CINNAMON BUNS

3 tablespoons butter	6 eggs (well beaten)
3 tablespoons sugar	3 tablespoons (heaping) baking powder
1 tablespoon salt	1 pound butter
$\frac{2}{3}$ quart milk	1 $\frac{1}{2}$ ounces cinnamon
1 cake compressed yeast	$\frac{1}{4}$ pound currants
1 quart water or potato water	1 pound raisins
3 pounds flour	5 pounds dark brown sugar

Butter, sugar, salt; scald the milk, let cool to lukewarm, add yeast cake and sufficient water or potato water to make even quart. Pour the above into bread mixer, and add flour, turn 5 minutes, set in a warm place to rise until morning, then add eggs, baking powder and sufficient flour to make a soft dough. Roll to a long length and spread with the pound of butter, sprinkle with the cinnamon, currants, raisins and brown sugar. Roll and cut as you would jelly roll, bake in slow oven. Turn out into platter greased with butter. The syrup that runs into tin, dip up with spoon and pour over buns. When cool turn right side up, and put the syrup left in the platter over the top of buns.

Above recipe makes 6 tins of 8 buns each.

MRS. JOHN C. SELTZER,
President, Woman's Club, Reading, Pa.

MARION FLECK'S CINNAMON BUN

$\frac{1}{4}$ pound butter	$\frac{1}{2}$ yeast cake
1 cup sugar	Flour
2 eggs	Pinch of salt
Rind of 1 lemon	Brown sugar
1 pint milk	Currants
	Cinnamon

Cinnamon

Cream butter and sugar together, add eggs unseparated, beat. Dissolve yeast cake in a little of the milk, warmed; add milk and yeast cake to mixture, also lemon rind. Stir thoroughly; add enough flour to make a stiff cake batter, but not enough to make bread dough. Allow to rise over night. Spread risen dough over a floured board to a thickness of $\frac{1}{4}$ to $\frac{1}{2}$ inch. Spread this liberally with soft butter, brown sugar, currants (washed) and cinnamon. With assistance of large knife roll the dough up and cut off not thicker than $\frac{1}{2}$ inch. Place in well buttered tins which have been sprinkled with brown sugar. Or place in gem pans. Allow to rise till double its bulk. Bake in slow oven.

MISS EMMA KLAHR

CRULLERS

- | | |
|---------------------------|-------------------|
| 1½ cups sugar | 2 cups milk |
| 3 eggs | ¼ teaspoon nutmeg |
| 2 teaspoons baking powder | A pinch of salt |
| 1 teaspoon butter | Powdered sugar |

Flour enough to make a smooth dough

Roll out, cut and drop in boiling lard. Sprinkle with powdered sugar.

MRS. MARTHA P. FALCONER

CRULLERS

- | | |
|---|-------------------------------|
| 1 cup shortening (half lard, half butter) | 1 cup brown sugar |
| 1 cup granulated sugar | 1 cup water |
| 1 cup milk | 4 teaspoons baking powder |
| 5 eggs | Salt |
| 1 grated nutmeg | 2 quarts (about) sifted flour |

Cook in boiling fat.

MRS. HENRY P. BROWN

CRULLERS

- | | |
|---------------------------|-------------------------------------|
| 3 eggs | Flour enough to make a stiff batter |
| 1½ cups sugar | 1 cup milk |
| 3 teaspoons baking powder | ½ cup butter |

Roll, form into rings. Boil in lard.

MRS. CHARLES F. GODSHALL

AUNT SARAH'S CRULLERS

(Can't be beat)

- | | |
|---------------------------|--------------------------------|
| 1 pound sugar | 1 cup thick milk |
| 5 eggs | 1 teaspoon bicarbonate of soda |
| Butter the size of an egg | Cinnamon to taste |

Flour enough to make a soft dough

Melt butter, beat eggs separately, put soda into the sour milk. Stir sugar and yolks of eggs and butter well, then add sour milk, and lastly the whites of eggs, and carefully flour to make soft dough. Cut out in rings and cook in hot lard. An experienced cook needs no more definite directions.

I enjoy getting into the kitchen on a wet day and doing some of these old-time dishes.

DR. FRANCES N. BAKER

CINNAMON RINGS

½ pound butter	2 eggs
½ pound pulverized sugar	1 pound flour
1 teaspoon (small) cinnamon	Granulated sugar

Cream butter and pulverized sugar, add cinnamon, then eggs, beaten very light, and flour. Roll rather thin with a doughnut cutter, sprinkle with granulated sugar and bake light brown in a rather quick oven.

MRS. WILLIAM A. FLANIGEN

DOUGHNUTS

1 quart milk	2 white potatoes (boiled and grated when cold)
¾ pound (scant) butter	Flour to make a soft dough
2 pounds sugar	½ cake yeast
Nutmeg to taste	

MRS. GEORGE H. VANDERBECK

DOUGHNUTS

2 quarts sifted flour	1½ pints milk
¼ teaspoon salt	1 tablespoon butter
1½ cups granulated sugar	½ yeast cake
	2 eggs

Scald milk, melt in it the butter (or other shortening); when tepid, stir it into the flour mixture and beat hard. Add ½ yeast dissolved in ¼ cup warm water, and stir again. Let rise 6 hours in warm (not hot) place; then add beaten eggs, stir all well together, and let rise again until very light (perhaps 2 hours). Add sufficient flour to roll out, cut in diamond-shape strips, or with circular, double-ring cutter; fry in deep, smoking-hot fat. Test the heat of the fat by dropping into it a crust of bread; if it browns in 1 minute, it is right heat. Care must be taken that the cakes do not brown before they are thoroughly cooked.

Proportions for this recipe for large family.

MRS. EUGENE H. AUSTIN

JUMBLES

6 ounces butter	2 eggs
6 ounces sugar	1 teaspoon baking powder
12 ounces flour	Vanilla

Roll as thin as possible.

MISS ANNA S. ECKFELDT

DOUGHNUTS

1 pint milk
 ½ pound butter
 3 potatoes

3 or 4 eggs
 1 pound sugar
 2 yeast cakes

Use half the sugar when sponged, add the other half when ready to knead. Keep very warm until ready to fry. Set the sponge about ten o'clock if using home-made yeast; if compressed yeast, a little later. Scald the milk, melting the butter in it. Boil the potatoes and put through patent masher. Pour the milk over the potatoes, stirring slowly. Add one-half the sugar, which must be greater in quantity if home-made yeast is used. Use flour to make proper consistency. Let rise till evening, then add eggs and remaining half of sugar, and knead. In the morning, cut into shape and keep very warm till light (2 hours), then fry. Put salt in potatoes when boiling. Mix sugar with potatoes while potatoes are hot after putting through masher.

An old and well-tried recipe.

MRS. S. BERNARD CHAMBERS

JUMBLES

1 cup butter
 1 cup sugar

1 egg (beaten whole)
 1½ cups flour

Cream sugar and butter, add beaten egg, then slowly add flour (sifted). Flavor with rose water, drop from a teaspoon on tin sheet; bake in quick oven.

MRS. C. L. PEIRCE

CINNAMON NUT CAKES

½ pound butter
 ¼ cup milk
 1 lemon rind

1 teaspoon baking powder
 4 eggs (beaten separately)
 ½ pound pulverized sugar

½ pound flour

Cream the butter and sugar together, then add the lemon rind grated, the yolks of eggs, then the flour and milk alternately and then the baking powder in a little of the flour, and the whites of the eggs. Bake in a shallow, long pan (the cake to be about 1 inch thick). Put on top when baked:

1 cup granulated sugar

¼ pound ground almonds

A sprinkle of cinnamon

This is put on when cold, and the cake then cut into diamond shapes.

MRS. HENRY P. BROWN

MRS. EDITH C. JAMES' NUT CAKE

1 cup butter	3 cups flour
2 cups sugar	2 teaspoons baking powder (mixed in the flour)
$\frac{3}{4}$ cup cream	1 quart shellbark kernels
4 eggs	$\frac{1}{2}$ pound raisins

Flour, nuts and raisins put in last. In these days when shellbarks are so scarce I find $\frac{1}{2}$ pound to be sufficient.

This Nut Cake recipe came to me from my mother, and as she was so long a member of the New Century Club, I have given it her name.

MRS. WILLIAM SHEWELL ELLIS

NUT COOKIES

2 tablespoons butter	$\frac{1}{2}$ cup flour
$\frac{3}{4}$ cup sugar	2 tablespoons milk
1 egg	$\frac{1}{2}$ cup chopped nuts
$\frac{1}{8}$ teaspoon salt	1 teaspoon vanilla

Cream butter, add sugar and egg well beaten. Mix and sift dry ingredients; add to the first mixture, and then add milk, nuts and vanilla. Drop from a teaspoon on unbuttered sheet, 1 inch apart, and place nut on top of each. Bake in a slow oven.

MISS MARY S. PARRY

HICKORY NUT KISSES

5 eggs (whites)	1 pound confectioner's sugar
	1 quart hickory nuts

Beat eggs very little, only enough to mix them. Put in all the sugar at once (powdered sugar will do if sifted as fine as flour) and beat until very stiff and stands alone. Fold in nuts that have been broken in half; bake in moderate oven. Drop on greased paper—1 spoonful enough for one. When it cracks open and pops up, it is done and will be creamy. Take from oven at once.

MRS. ALEXANDER E. PATTON

WALNUT WAFERS

1 cup brown sugar	$\frac{1}{3}$ teaspoon salt
1 cup walnut meats (chopped fine)	3 teaspoons (even) flour
	2 eggs.

Beat the eggs together, add sugar, salt and flour; then the walnuts. Mix well together, spread as thin as possible in a buttered pan. Bake in a hot oven; cut in squares before cold.

MISS CLARA LEE BOWMAN

WALNUT WAFERS

½ pound brown sugar	3 tablespoons (even) flour
½ pound English walnut meats (slightly broken, not chopped)	¼ teaspoon baking powder
	⅓ teaspoon salt
2 eggs	

Beat eggs well, add sugar, salt and flour, into which baking powder has been sifted, and lastly the nuts. Drop a small teaspoonful of the batter for each wafer on the well-buttered pan, and allow plenty of space between, as they spread. Bake in a moderate oven and remove from pan as soon as baked, as they would stick to the pan.

Delicious. My friends are always pleased when I serve them.

MRS. THOMAS THEODORE WATSON

PECAN WAFERS

2 tablespoons (level) butter	1 teaspoon (heaping) baking powder
¼ cup sugar	½ cup flour
1 egg	1 teaspoon lemon juice
2 tablespoons (scant) milk	1 cup pecan nuts (chopped)

Cream the butter and sugar, add the egg to this mixture. Beat all together with egg-beater; then add milk, flour and lemon juice. To this mixture add pecans. Bake from 12 to 15 minutes in a moderate oven. Do not grease the pan, but put the little cakes in with a teaspoon about 2 inches apart. These are very delicious for afternoon tea.

MRS. EDWARD WETHERILL

BROWN CHRISTMAS COOKIES (GERMAN)

2 pounds butter	10 cents worth cardamom seed
2¼ pounds sugar	½ pound blanched almonds
3 pounds cooking syrup (New Orleans molasses)	1 crystallized lemon peel
½ pound crystallized orange peel	½ citron peel
	⅓ pound potash (baking soda)
8 pounds flour	

Heat and mix the butter, sugar and molasses. Put through the grinder (fine) the orange peel, cardamom seed, almonds, lemon peel and citron peel. Mix batter and stand over night. Roll about ¼ inch thick, cut into cookies, insert half blanched almonds, and bake on tins in moderate oven. Pack away in stone crocks, and these will last all winter.

MRS. WILLIAM C. LOWRY

CHESTER COUNTY COOKIES

3 cups sugar	2 eggs
1 cup sour cream	5 cups flour
1 cup butter	1/2 teaspoon (scant) soda

Mix sugar, cream, butter, eggs, flour, and soda, dissolved in a little warm water. Flavor with vanilla or lemon. Drop in a well-greased pan far enough apart to spread. Bake in a quick oven.

MRS. EDMUND WEBSTER

FRENCH COOKIES

3/4 pound butter	1 pound flour
2 cups (scant) granulated sugar	1 egg

Blend butter and sugar, work in flour, drop in 1 egg (or 2 if mixture be too dry to hold together). Put on ice over night.

2/3 pound almonds	Sugar
Sherry wine	Cinnamon
	1 egg

Blanch the almonds, split them in two, wet with sherry and roll in mixture of sugar and cinnamon. Take portion of dough out and roll as thin as possible, using very little flour. Cut out with heart-shaped cutter. When in pan spread cookies with egg (white and yolk beaten together very lightly), using back of spoon to spread it on, and then place 3 halves of almonds on the center of each cookie, radiating from the center.

MRS. WILLIAM B. CAMPBELL

ENGLISH CHRISTMAS CAKES

2 cups brown sugar	1 teaspoon cinnamon
2/3 cup butter	1 teaspoon cloves
1 cup sour milk (or boiling water)	1 teaspoon nutmeg
3 eggs	1/2 teaspoon salt
1 teaspoon soda (dissolved in 1 table- spoon boiling water)	1 cup raisins
	1 cup English walnuts (chopped)
	1/4 citron (cut in small pieces)

Flour to stiffen and drop from a spoon.

These "English Christmas Cakes" were served at our Christmas Tea, and were delicious.

MRS. CHARLES D. COX,
President, The Woman's Club of Phoenixville, Pa.

LITTLE CHRISTMAS CAKES

- | | |
|------------------------|---|
| 1 cup granulated sugar | 1 coffee cup hickory nuts or English
walnuts (chopped) |
| 2 eggs | 1 teaspoon vanilla |
| 7 tablespoons flour | |

Drop one teaspoonful at a time on greased paper in tin. Bake in moderate oven. A raisin, nut meat or frosting can be put in center.

MRS. FREDERICK J. MCWADE

SWEDISH COOKIES

- | | |
|------------------|------------------------------------|
| 3 cups flour | Grated rind of $\frac{1}{2}$ lemon |
| 1 cup sugar | 1 raw egg |
| 12 ounces butter | 3 hard-boiled eggs (yolks) |
| | Chopped almonds |

Mash hard-boiled yolks through a sieve, add raw egg and other ingredients, mix well with the hand and put on ice for an hour. Roll out thin, cut in small shapes, brush with beaten egg, sprinkle with chopped almonds mixed with sugar, and bake in a moderate oven, a golden brown.

MRS. CALEB J. MILNE, JR.

APPLE SAUCE CAKE

- | | |
|---------------------------------|---|
| 1 cup brown sugar (light) | 2 teaspoons baking soda (dissolved in
the apple sauce) |
| $\frac{1}{2}$ cup butter | 1 teaspoon cinnamon |
| $1\frac{1}{2}$ cups apple sauce | 2 cups flour |
| $\frac{1}{2}$ teaspoon cloves | |
| | 1 cup raisins |

Bake about $\frac{3}{4}$ hour in a moderate oven.

MRS. WILLIAM SIMPSON, JR.

APPLE SAUCE CAKE

- | | |
|--|-------------------------------|
| $1\frac{1}{2}$ cups sweetened apple sauce
(beaten smooth) | 2 teaspoons soda |
| $\frac{2}{3}$ cup lard or drippings (melted) | 1 teaspoon nutmeg |
| $1\frac{1}{2}$ cups brown sugar | 1 teaspoon cinnamon |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ teaspoon cloves |
| $2\frac{1}{2}$ cups flour | 1 teaspoon allspice |
| | 1 cup raisins |
| | 1 cup currants |

Mix in order given, putting in the $\frac{1}{2}$ cup of flour with the fruit. Bake in a loaf for 2 hours in a rather slow oven. Test with a straw. This may be made from dried-apple sauce.

MRS. MARTHA P. FALCONER

POUND CAKE

1 pound sugar
 ¾ pound butter

1 pound flour
 10 eggs (leaving out the yolks of 2)

Beat eggs and sugar until very light. Beat butter and flour to a soft cream. Add eggs and sugar to butter and flour. Bake very slowly 2 hours.

This I consider the prize of my private collection and the easiest and best recipe for pound cake I have known.

MRS. MAHLON B. PAXSON

BOSTON POUND CAKE

1 pound sugar
 ¾ pound butter
 1 pound flour
 6 eggs

1 cup cream
 Peel of 2 lemons (grated)
 Juice of 1 lemon
 1 teaspoon soda

Beat the butter and sugar very light, add gradually the cream and lemons, ¼ of the flour. Beat the eggs separately, and stir ⅓ at a time after mixing well; add the rest of the flour, beat all together 10 or 15 minutes, then put in the soda; not much beating after that. Bake in a moderate oven.

MRS. GEORGE F. KLEMM

ORANGE CAKE

2½ cups flour
 2 cups sugar
 1 cup butter
 ⅔ cup milk

5 eggs (the white of 1 to be used for
 icing)
 2 teaspoons cream of tartar
 1 teaspoon soda
 1 orange (juice and grated rind)

Save a little rind for icing.

ICING

1 cup sugar
 ¼ teaspoon cream of tartar

¼ cup hot water
 1 egg (white)

Stir cream of tartar in sugar dry; add hot water. Boil 6 minutes, or until it "hairs." Pour slowly into beaten white of egg, beating all the time. Add flavor; beat until thick enough to spread.

MRS. CHARLES Z. TRYON

COCOANUT POUND CAKE

1 cocoanut (small)	6 eggs (whites)
3 cups flour	½ teaspoon soda
1 cup butter	1 teaspoon cream of tartar
2 cups sugar	1 cup milk

Put $\frac{2}{3}$ of the grated cocoanut in last. MRS. HUGH McILVAIN

ORANGE CAKE

Yolks of 5 eggs	2 cups flour
Whites of 4 eggs (3 whites will answer if eggs be scarce)	2 teaspoons baking powder
2 cups sugar	1 lemon (juice and grated rind)
	½ cup cold water

Beat the yolks until light, then with the sugar, the rind and juice of the lemon. Sift the flour and beat into the mixture, alternating with the water. Add the baking powder in the second cup of flour. Lastly the well-beaten whites. Bake in 3 layers.

ORANGE ICING

2 eggs (whites)	1 orange (rind and juice)
	1 pound pulverized sugar

Beat the whites of eggs until light, adding pulverized sugar (about 1 pound). Grate the yellow skin of 1 orange (though better with the rind of 2 oranges). Beat the rind and juice into the whites of egg alternately with the sugar. Allow to stand awhile in order to stiffen somewhat. Spread between the layers and over the top.

MRS. ROBERT P. BROWN

ORANGE SHORTCAKE

1 quart sifted flour	1 tablespoon white sugar
2 teaspoons baking powder	3 tablespoons butter
1 teaspoon salt	Milk

Mix flour, baking powder, salt and sugar thoroughly. Then add butter and sweet milk sufficient to make soft dough. Roll out in 3 layers, slightly butter each layer, lay one on top of the other, bake 22 minutes; separate the layers while warm, place bottom crust on plate, cover with sliced orange, sprinkle thickly with sugar, lay on second crust, and proceed as before; dust top with powdered sugar.

MRS. H. L. BARNES

LADY BALTIMORE CAKE

Make 4 layers of rich white cake. Make a frosting (boiled) of 4 cups granulated sugar and the beaten whites of 4 eggs. Divide this frosting into 4 equal parts.

First portion.—Stir 1 finely grated cocoanut and the pulp of 1 orange rubbed through a sieve. Spread on first layer of cake.

Second portion.—Stir 1 cup of English walnuts, chopped fine; 1 cup of chopped raisins; 1 tablespoon of grated chocolate. Place on 2d layer.

Third portion.—Stir 1 cup of chopped almonds; 1 cup of citron chopped fine; and place on 3d layer of cake.

Fourth portion.—Should be spread smooth and white, thick and soft on top of cake with cocoanut, almonds and raisins.

MRS. HARRY A. HORNOR

DEVIL CAKE

1 cup sugar	½ cup boiling water
½ cup (small) butter	1 teaspoon (heaping) baking powder
2 eggs	1 teaspoon (level) soda
½ cup sour milk	1¾ cups flour
3 tablespoons (level) cocoa (put in last)	

If you like it thin, bake in long gingerbread pans.

MRS. LEWIS M. JOHNSON

FAVORITE CAKE

1 cup butter	1 teaspoon cloves
1 cup sugar	2 teaspoons cinnamon
1 cup molasses	1 nutmeg
1 cup sweet milk	1 teaspoon soda
4 eggs	1 pound chopped raisins
4 cups flour (light weight)	Pinch of salt
Citron, brandy and currants if desired	

MRS. WALTER T. BAIRD

SCOTCH CAKES

¾ pound butter	1¼ pounds flour
1 pound sugar	3 eggs
1 tablespoon cinnamon	

Roll thin, cut with cake cutter.

MISS MATILDA BAIRD

MOCK LADY BALTIMORE CAKE

1 egg	2 cups sifted flour
1 cup (scant) sugar	1 tablespoon (heaping) butter
1 cup sweet milk	4 teaspoons (level) baking powder

Drop butter in blood heat water until softened; pour off water, and cream sugar and butter in same bowl. Add whole unbeaten egg, and mix, then alternate flour and milk. Immediately before placing in pans to bake, sift in the baking powder. Pour into two cake pans and place at very top of oven at back (of gas range) and bake 20 minutes, using only the front burner. Light oven 5 minutes before placing cake in for baking. Test layers by imprint of fingers to know when done.

FILLING

$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup chopped nut meats
$\frac{1}{2}$ cup cold water	$\frac{1}{2}$ cup chopped seeded raisins
Yolk of 1 egg	$\frac{1}{2}$ teaspoon vanilla

Boil sugar and water until it threads, then pour over the beaten yolk and beat. Add nuts and raisins, and spread between the layers. Make white icing for top and sides.

MRS. LAURA CHANDLER BOOTH,
President, The New Century Club of Kennett Square, Pa.

BI-METALLIC CAKE

$\frac{1}{2}$ cup (scant) butter	$1\frac{2}{3}$ cups flour
$\frac{1}{2}$ cup sugar	3 eggs
$\frac{1}{2}$ cup milk	$1\frac{1}{2}$ teaspoons baking powder
1 teaspoon extract almond	

Beat butter and sugar to a cream, add milk very slowly, then the flour (sifted), powder, almond and beaten whites. Bake in a moderately quick oven for $\frac{1}{2}$ hour.

ICING

Take the yolks, beat until light, to which add a syrup made by boiling together until it spins a heavy thread, 1 cup granulated sugar and half a cup boiling water. Flavor with 1 teaspoon of vanilla.

This recipe makes a white cake with a golden icing and is quite worth a trial.

MRS. THOMAS BIDDLE ELLIS

BOWL, CUP AND SPOON CAKE

(Only these three utensils are used in mixing the cake)

1 cup sugar	2 eggs (whites)
1½ cups flour	Melted butter
1 big teaspoon baking powder	½ cup milk
A pinch of salt	Vanilla to taste

Mix these dry ingredients in the bowl. Drop the whites of eggs (unbeaten) in measuring cup. Add melted butter to half-way mark. Fill remaining half cup with milk. Pour contents of cup into bowl, adding vanilla and stirring thoroughly.

MRS. H. H. WHITE,
President, New Century Club of Pottstown, Pa.

LACE CAKES

2 eggs	1 teaspoon vanilla
1 cup (scant) sugar	A pinch of salt
1 teaspoon (large) baking powder	1 tablespoon melted butter
2½ cups uncooked Quaker oats	

Drop in large pan—1 teaspoonful for each cake. Bake in slow oven.

MRS. WILLIAM H. HOLLAR

SWISS LOAF CAKE

1 cup butter	1 cup milk
1½ cups sugar	2 eggs
2¼ cups flour	1 teaspoon baking powder

Cream butter and sugar, add yolks, then milk and flour, and whites of eggs. Sift baking powder and flour together. Flavor with vanilla.

MRS. CALEB S. MIDDLETON

"RIZ" CAKE

¾ cup butter (creamed)	½ teaspoon soda (dissolved in hot water)
2½ cups sugar	1 pound raisins
3 eggs	¼ pound citron
1 cup sour milk	½ nutmeg
½ cup sweet milk	½ teaspoon cinnamon
3 cups flour	

Let it stand in the bread pans 1 hour in a warm place. Bake in a bread oven.

MRS. ISAAC S. LOWRY

JAM CAKE

1 cup butter	4 or 5 eggs (beaten separately)
2 cups sugar	¼ teaspoon (about) ground black pepper
1 cup sweet milk	1 teaspoon allspice
4 cups flour	1 teaspoon cloves
3 teaspoons baking powder (sifted well into the flour)	1 teaspoon cinnamon
1 cup of jam—raspberry or blackberry is best	

Bake in layers, spread jam between and ice.

MRS. H. J. KALTENTHALER

ONE-EGG CAKE

1 cup sugar	1 tablespoon butter
1¼ cups flour	1 egg
½ cup milk	1½ teaspoons baking powder
A pinch of salt	

Bake in a loaf—add dots of butter and cinnamon on top.

MRS. ALFRED MARSHALL

COMPOSITION CAKE

5 eggs	1 cup milk
4 cups sifted flour	2 teaspoons cream of tartar
2½ cups sugar	1 teaspoon soda
1 cup butter	1 lemon (juice and grated rind)

Beat sugar and butter to a cream, add beaten yolks, then add milk and part of flour; with rest of flour add the whites beaten very light. Flavor with juice and rind of lemon. This will make a loaf and 12 small cakes.

MRS. JAMES MAPES DODGE

FRIED CAKES

1 cup sugar	3 eggs
4 tablespoons butter	1 cup milk
3 teaspoons baking powder	

Melt sugar in the milk. This prevents absorption of grease. Roll half an inch thick after mixing soft, and fry in hot lard. Flavor with nutmeg.

MRS. JAMES MAPES DODGE

SMALL LADY CAKE

1/4 pound butter	1 cup sweet milk
2 cups sugar	3 cups flour
10 eggs (whites)	1 teaspoon (heaping) baking powder
Flavor with almond	

MRS. NEWTON E. WOOD,
President, The Neighbors, Hatboro, Pa.

SILVER CAKE

1/2 cup butter	2 1/2 cups flour
1 1/2 cups pulverized sugar	2 tablespoons baking powder
1 cup tepid water	4 eggs (whites)

Beat butter to a cream, add pulverized (or granulated) sugar, beat again. Add tepid water and flour. Beat thoroughly for 5 minutes, then stir in baking powder and well-beaten whites of eggs. Flavor with almond extract, bake in a moderate oven, about 1 hour. If followed exactly this makes a delicious cake.

The yolks of the eggs can be used for mayonnaise dressing or cup custards.

MRS. ANDREW M. EASTWICK

BROWN CAKE

2 cups light brown sugar	1/2 cup milk
2 cups flour	1/2 cup boiling water
2 eggs	1 teaspoon baking soda
1/2 cup butter	1/4 cake chocolate (grated)

Beat butter, sugar and yolks together, add milk, then the soda, dissolved in half the boiling water, and chocolate in the other half of boiling water; then add flour, and last, the whites, beaten. Bake in 3 layers.

CARMEL ICING

2 cups light brown sugar	Small lump of butter
1/2 cup cream	1 spoon vanilla

Boil a few minutes, beat until thick, add vanilla.

MRS. ALLEN R. MITCHELL

BLACK CAKE

1 pound butter	1 glass of Madeira wine
1¼ pounds sugar	2 glasses brandy
1 pound flour	1 glass rose water
12 eggs	2 nutmegs
3 pounds raisins (seeded and chopped)	2 teaspoons cinnamon
2 pounds currants	1 teaspoon cloves
2 pounds citron	1 glass currant jelly

Bake in a moderate oven 4 hours.

This recipe has been used in our family for many years, and if followed closely you cannot fail in it.

MRS. HUGH MCILVAIN

MOCHA TARB (CAKE)

1 cup powdered sugar	4 eggs
1 cup (scant) flour	2 tablespoons coffee extract
1 teaspoon (small) baking powder	

Beat together the yolks of eggs and the sugar, then add the flour and baking powder, and extract. Add the stiffly beaten whites of eggs last of all. Bake in 3 layers. When cold whip ½ pint double cream, 2 teaspoons of coffee extract, and sweeten to taste. Add this cream filling between the layers and on top, just as you are going to use the cake.

MRS. HENRY P. BROWN

"SCRIPTURE CAKE"

1 cup butter	Judges 5: 25
2 cups sugar	Jeremiah 6: 20
3½ cups flour, prepared with	
2½ teaspoons baking powder	1st Kings 4: 22
2 cups raisins	1st Samuel 30: 12
2 cups figs	1st Samuel 30: 12
1 cup almonds	Genesis 43: 11
1 cup water	Genesis 24: 20
6 eggs	Isaiah 10: 14
A little salt	Leviticus 2: 13
1 spoon (large) honey	Exodus 16: 31
Sweet spices to taste	1st Kings 10: 12

Follow Solomon's advice for making good boys and you will have a good cake.

An old "trusted and tried" recipe

MRS. GEORGE F. KLEMM

NEW AMSTERDAM MOLASSES CAKE

1 cup molasses	1 cup (scant) solid sour milk
1 egg	1 teaspoon (even) bicarbonate of soda
1/2 cup butter and lard mixed (mostly butter)	2 1/2 cups flour
	2 teaspoons ground ginger
	1/2 teaspoon ground nutmeg

Cream your butter well, then add egg without beating; stir well together, and then add molasses. Now take sour milk, in which you have dissolved your soda before you began to mix (this you should set in a saucer, as it is liable to foam up over the cup), put all in, both from saucer and cup, using some of your flour alternately with it until all is used; lastly your spices. If spices are not liked you can add 1 scant cup of well-mashed currants, which should be well-floured with about 1 tablespoon of extra flour. Bake in a moderate oven, either in small patty pans, long shallow pans, or a turk's head pan with a tube in the center. If in the latter, serve hot, fill the hole in the center with whipped cream and serve with a hot chocolate sauce as a dessert.

This is an old recipe brought from Holland to this country before New Amsterdam became New York and was often served boiled, as well as baked in their Dutch ovens.

The Molasses Cake recipe my three times great-grandmother translated into English from the Dutch, so the story goes.

MRS. JOHN GRIBBEL

ZOLLICOFFER OR TUTTI FRUTTI CAKE

1/2 cup butter	1 cup milk
1 1/2 cups sugar	4 eggs (whites)
3 cups flour	1 1/2 teaspoons baking powder

Mix together the butter, sugar, flour, milk, whites of eggs and baking powder.

FILLING

1 pound sugar	1/4 pound figs
3 eggs (whites)	1/2 pound raisins
1/4 pound citron	1/2 pound blanched almonds

Moisten sugar and boil until it spins from the spoon. Pour this over the beaten whites of eggs. Beat hard, then add citron, figs, raisins and almonds, all cut up fine. Spread the mixture between layers and on top of cake.

MRS. JOSEPHINE L. ADAMS

BURGESS CAKE

$\frac{3}{4}$ pound butter	1 teaspoon nutmeg and cinnamon mixed
1 pound sugar	4 eggs (beaten separately)
1 wineglass brandy	$\frac{1}{2}$ pound currants
	10 ounces (about) flour

Rub butter and sugar together until smooth, then add the yolks of the eggs, brandy and spices. When thoroughly mixed, add about half of the flour, then the whites of the eggs, beaten to a stiff froth; mix the remaining half of the flour with the currants and stir lightly into the mixture. Bake on tin sheets in a moderate oven. See that you do not get too much flour or the cakes will not be crisp.

MRS. HARRY G. MICHENER

WHITE FLAKED RICE CAKES

$\frac{1}{2}$ to $\frac{3}{4}$ package of flaked rice (2 cups and more)	1 cup sugar
3 eggs	$1\frac{1}{2}$ teaspoons baking powder
	2 tablespoons flour
	$2\frac{1}{2}$ tablespoons melted butter

Beat eggs; add one cup sugar and beat again, add butter, then rice and flour (well mixed with baking powder). Drop from spoon on greased pans; push together on pan—must not be flat. It is best to work in a little rice at a time. Bake. Work in more when ready to make up second pan, etc. Don't add all rice at once or batter will fall flat.

MRS. LEON S. DEXTER

ENGLISH CAKE

10 eggs	Their weight in flour
Their weight in sugar	The weight of 6 in butter

This has been in our family for seventy-five years—a "tried" recipe.

MRS. NEWTON E. WOOD,
President, The Neighbors, Hatboro, Pa.

AMES CAKE

1 cup butter	3 cups flour
2 cups sugar	5 eggs

Mix butter and sugar, add flour and then well-beaten eggs. Flavor with any extract preferred.

MISS FLORENCE E. TAYLOR

TAYLOR CAKES

½ pound (scant) light brown sugar	1 tablespoon soda
½ pound butter	1¼ pounds flour
4 eggs	2 tablespoons cinnamon
1 pint New Orleans molasses	2 tablespoons ginger
1 pint thick milk	1 tablespoon cloves

Dissolve soda in molasses. Drop in pans and bake.

MISS ANNIE HEACOCK

SUGAR CAKE

1 tablespoon powdered cinnamon	1 cup granulated sugar
½ cup brown sugar	1 cup milk
½ cup currants	1 egg
2 cups self-raising flour	¼ pound melted butter
½ teaspoon baking powder	

Put flour in a bowl and add baking powder and one-half of the melted butter and three-fourths of the granulated sugar, all the milk and beaten egg. Add currants last. Pour into two pans and cover the top with cinnamon, brown sugar and the remainder of the granulated sugar. Last of all, pour the remainder of the butter over the top of the two cakes. Bake in a moderate oven 25 or 30 minutes. One-third of a cup of shelled black walnuts instead of the currants may be used.

MRS. WILBUR F. LITCH

DELICIOUS PLAIN CAKE

1 cup sugar, beaten with	1 cup rich milk
½ cup butter	2 cups sifted flour
1 egg	2 teaspoons baking powder
1 teaspoon (level) nutmeg	

Bake in slow oven.

MISS LIDA PAUL FIFE

ANGEL CAKE

6 eggs (whites)	Flavoring
¾ cup granulated sugar	½ cup flour
1 teaspoon cream of tartar	

Beat whites of eggs very stiff. Beat sugar slowly into whites. Add flavoring. Sift cream of tartar with flour and fold quickly into whites and sugar. Bake in ungreased pan in slow oven.

MRS. EDWIN B. NEWCOMER

GOOD PLAIN CAKE

(Philadelphia Cooking School)

6 tablespoons butter	2 teaspoons baking powder
1 cup pulverized sugar	1½ cups flour
2 eggs	¼ teaspoon spice, or
½ cup milk	½ teaspoon flavoring

Sift flour, baking powder and spice together. Cream butter and work in sugar gradually. Separate egg, beat yolk and pour milk into it. Add portions of this and dry mixture alternately to the creamed butter and sugar. Stir well to make smooth batter. Beat whites stiff and fold in carefully. Bake $\frac{3}{4}$ of an hour. Try with clean straw.

Currants, raisins, quartered and seeded, or citron or candied orange peel cut into thin slices dredged with flour may be added just before baking. For marble cake stir a little cocoa into part of the batter.

For orange cake put candied orange peel in the cake and frost with confectioner's sugar flavored with orange juice.

MRS. JOHN J. MCGUIGAN

ANGEL FOOD

1½ cups granulated sugar	1 teaspoon cream of tartar
1 cup flour	1 teaspoon bitter almond extract
12 eggs (whites)	

Sift flour and cream of tartar 4 times; beat whites stiff, stir in last, always stirring gently. Bake in moderate oven; when done turn upside down and it will in time drop free from the tin.

MRS. JOHN D. MCILHENNY

"ROCKS" (DELICIOUS LITTLE CAKES)

(Mrs. M. B. Torr's recipe)

1 cup sugar	1 pound English walnuts (chopped)
⅔ cup butter	1 pound seeded raisins
1½ cups flour	1 teaspoon cinnamon
2 eggs	1 teaspoon cloves
1 teaspoon soda	

Cream sugar with butter; add flour, eggs, walnuts, raisins, cinnamon, cloves and soda (dissolved in hot water). Drop by teaspoon on greased tins and bake. The dough must be very stiff. Place half an English walnut on each cake before baking.

These keep as well as fruit cake.

MISS ANNE HEYGATE-HALL

HERMITS

(Delicious Small Cakes)

1 cup butter	3 eggs
2 cups sugar	½ cup sour milk
	1 teaspoon (level) soda

Add eggs to the creamed butter and sugar; add sour milk, with soda dissolved in a little milk.

½ pound figs (cut fine)	½ teaspoon cloves
1 teacup raisins (cut fine)	3 cups flour (add carefully; do not have too thick)
½ pound English walnuts (chopped)	3 teaspoons liquid vanilla, or equivalent in vanilla bean
2 teaspoons cinnamon	

Lard baking pans, drop batter, a teaspoon at a time, two inches apart on pan. Bake only until light brown.

MRS. LEON S. DEXTER

KISSES

½ pound pulverized sugar	1 teaspoon vanilla
	4 eggs (whites)

Bake on a board; first moisten it and cover with brown paper. Bake slowly. This will make 2 dozen kisses. MRS. JOHN D. McILHENNY

CHOCOLATE CARAMEL BALLS

2½ cups brown sugar	1 cup sweet cream
Butter the size of a walnut	¼ cake Baker's chocolate
	1 teaspoon vanilla (put in last)

Beat until light. Roll in balls the size of small marbles and roll in granulated sugar. Do not cook until brittle.

MRS. J. HOWARD MARSHALL

SAND TARTS

2 pounds flour	1¼ pounds butter
2 pounds granulated sugar	3 eggs

Mix the sugar, butter and flour, wet it with the eggs, well beaten, and mix very well together. Roll very thin, and sprinkle with sugar and cinnamon mixed. Cut thin, and stick in, before baking, 3 or 4 blanched almonds.

MRS. J. GIBSON McILVAIN

SAND TARTS

1 pound sugar
1 pound flour

$\frac{1}{2}$ pound butter (flavored with lemon)
6 eggs

Roll very thin, brush with egg and put granulated sugar, pecan nut and cinnamon on top. Bake in quick oven.

These cakes will keep indefinitely in tin boxes, and are fine to serve with tea.

MRS. HARRISON SOUDER

MANDELBRÖDCHEN

3 eggs (whites)
 $\frac{1}{2}$ pound pulverized sugar

$\frac{1}{2}$ pound almonds
2 ounces sugar

Beat the whites of eggs with pulverized sugar for 15 minutes. Blanch the almonds and chop fine or run through a meat-grinder; mix with 2 ounces of sugar and brown slightly in the oven; when cool mix with the beaten white of egg and sugar. Drop in small cakes on a greased paper and bake in a cool oven.

MRS. JOHN L. APPLETON

CARMEL ICING

$1\frac{1}{2}$ cups brown sugar, mixed with
1 tablespoon (large) flour

$\frac{3}{4}$ cup cream
 $\frac{1}{2}$ cup (scant) butter

Boil until very thick. Stir all the time (about 10 minutes). Spread on cake while hot.

MRS. WALTER C. MCINTIRE

CHOCOLATE NUT FROSTING

$1\frac{1}{2}$ cups sugar
8 tablespoons milk

8 squares chocolate
Vanilla

$\frac{3}{4}$ pound English walnuts

Boil sugar, milk and chocolate 8 minutes. Set in a dish of cold water and beat until thick enough to spread, then add vanilla and walnuts broken in small pieces. Spread on loaf of thick plain cake.

MRS. FRANK H. BURPEE

A GOOD ICING FOR CAKE

Two tablespoons of orange juice and the grated rind of the orange. Three cups of 4 X sugar. Mix the juice and the sugar, and pour boiling water on the whole—a little at a time, until it is the consistency of boiled icing—or a thick custard. Pour over the cake and spread over—that's all.

MRS. CHARLES H. WOOLLEY

Candies

The daint est last, to make the end most sweet.—RICHARD II.

NUT CANDY

2 cups granulated sugar
½ cup water

2 teaspoons (about) vinegar
Nuts

Mix sugar, water and vinegar; boil without stirring, until brittle when dropped in cold water. Butter shallow pans and pour over nuts (peanuts, shellbarks, walnuts or any nuts you may have). It is well to let the nuts get warm before pouring in the mixture.

MRS. J. GIBSON McILVAIN

NUT CHOCOLATES

Grate or cut into square pieces a cake of Baker's (bitter) chocolate. Add to this about ½ cup of water and melt over a boiling tea kettle. When the chocolate is thoroughly melted remove from over the kettle, and stir in confectioner's sugar (or a fine pulverized sugar will do) until it is the right consistency to be formed into balls in the fingers. This is much like the French candy and when formed into balls and put between two English walnuts, is very good.

MISS ALICE PUSEY CHAMBERS

WALNUT CANDY

3 cups brown sugar
1 cup granulated sugar
1 cup water

Butter the size of an egg
1 teaspoon cream of tartar
1 pound walnut meats (broken)

Boil sugar and water until it will form a soft ball in cold water. Add butter and cream of tartar and beat until nearly stiff, then add walnut meats.

MRS. EDWIN B. NEWCOMER

SEA FOAM

3 cups brown sugar
1 cup water

2 eggs (whites)
1 cup English walnuts (chopped)

Boil sugar and water until it strings. Stir this syrup gradually into the whites of eggs beaten stiff. Add walnuts and when it has been beaten nearly hard, drop from a spoon on a buttered platter.

MRS. DANIEL R. HARPER

TAFFY

1 pound brown sugar
1 pound butter

$\frac{1}{2}$ teacup vinegar
 $\frac{1}{2}$ teacup water

Put the vinegar, water and butter on the fire until warm, then add sugar; boil until it will crack when dropped in cold water.

This is the very best recipe for Taffy I know.

MRS. J. GIBSON McILVAIN

CHOCOLATE FUDGE

3 ounces Baker's chocolate
 $2\frac{1}{2}$ cups granulated sugar

Butter the size of a walnut
 $\frac{1}{2}$ cup cream (good measure)
2 tablespoons vanilla

If you wish nut fudge, add 1 cup of nuts, cut fine.

Melt the chocolate on a pie plate; melt butter in saucepan; add sugar, chocolate and cream. Put on fire to boil, and when boiling all over, time it and boil 6 minutes, then add nuts. Take from fire, stir hard until it begins to thicken; add vanilla; pour quickly into pan already greased with a little butter. (Pan 10 inches long, 6 inches wide). Cut candy into blocks before it gets entirely cold.

MRS. C. L. HUTCHINSON

FUDGE

2 ounces Baker's chocolate
2 cups granulated sugar

1 cup milk or cream
Large piece of butter
 $\frac{1}{4}$ teaspoon vanilla

Do not cook too long. Take off the fire when chocolate granulates around the sides of the pan. Put the vanilla in just before you take from the fire. Beat the mixture for 3, or maybe only 2 minutes.

MRS. H. G. MICHENER

FUDGE

2 cups sugar
1 cup milk
Butter the size of a walnut

2 squares Baker's chocolate
1 cup raisins (cut)
1 cup English walnuts (broken)

Boil sugar and milk well, then add butter; when melted, add chocolate; boil again well, and when cool, beat about 10 minutes; then add raisins and walnuts. Put away to harden.

THE MISSES LONGSTRETH

MARSHMALLOW FUDGE

2 cups brown sugar	1/2 cake Baker's chocolate
1 cup granulated sugar	1 teaspoon vanilla
1 cup milk	Butter the size of a walnut

Boil, stirring constantly, sugar, milk and chocolate, until the mixture soft balls in cold water. Add butter just before, and vanilla just after removing from fire. Stir until it begins to stiffen, and pour into buttered pans. If desired, 1/2 pound of marshmallows may be added just after the vanilla. Best prepared on chafing dish.

MISS MARY CRAIG PEACOCK

BROOK GROVE FUDGE

1/2 cake Baker's chocolate	Butter the size of an egg
2 large cups granulated sugar	1 teaspoon vanilla
3/4 cup cream	Pinch of salt

Cook until thick, then take off stove and beat until it begins to be stiff and creamy. Stir in vanilla and pour out on buttered plates. Add salt when nearly finished.

MISS MARY JANNEY

FRUIT FUDGE

3 cups granulated sugar	1/2 cup seeded raisins
3 teaspoons soda	1/2 cup nuts
3/4 cup milk	1/4 cup cocoanut
1 tablespoon butter	3/4 cup figs (cut small)

Boil sugar, soda, milk and butter. When it will form a soft ball in cold water, add raisins, nuts, cocoanut and figs. Beat until it begins to sugar on the sides, and pour quickly into buttered tins. When almost cool, mark in squares.

MRS. CHARLES E. NOBLIT

OPERA CREAMS

2 squares Baker's chocolate	2/3 cup milk
1 cup granulated sugar	1 teaspoon vanilla
1 1/4 cups light brown sugar	1 teaspoon butter

Grate chocolate, add sugar and milk. Cook slowly until mixture is smooth and boil for about a minute, or until a soft ball is formed in cold water. Remove from stove, add vanilla and butter and beat until hard enough to form. Drop from a teaspoon upon waxed paper.

MRS. MARTHA P. FALCONER

CHOCOLATE CARAMELS

1 cup sugar	1/2 cup cream
1 cup New Orleans molasses	Butter the size of a walnut
1/4 cake chocolate (1/8 pound)	1 teaspoon vinegar
1 teaspoon vanilla	

Boil until it hardens in cold water and stir all you wish. After boiling, add vinegar and vanilla.

I like brown sugar in candy, but granulated will do in caramels.

MRS. LEWIS F. SHOEMAKER

CHOCOLATE CARAMELS

1/2 pound Baker's chocolate	4 cups brown sugar
1/4 pound butter	1 cup milk
1 1/4 cups New Orleans molasses	Vanilla extract to taste

After boiling 20 minutes, stirring frequently, try in ice water till strings are brittle. These are delicious. MRS. EDWARD F. KINGSLEY

CARAMELS

1/4 pound Baker's chocolate	1 cup molasses
3/4 pound brown sugar	1 cup milk
1/4 pound butter	1 tablespoon vanilla extract

MRS. EFFINGHAM PEROT

CANDIED GRAPEFRUIT PEEL

Cut peel into strips and soak for 48 hours, changing water three or four times. Cover with fresh cold water and boil 4 hours, changing water once. Then drain and weigh, taking equal parts of peel and granulated sugar, and put on the fire again without adding water, and boil until all the syrup is absorbed. While still warm roll in granulated sugar.

MRS. J. HOWARD GASKILL

CONSERVED GRAPEFRUIT RIND

Use the rind only. Cut in pieces the size of a section of an orange. Boil these 20 minutes in water. Drain them. Put back in the kettle, as follows: A layer of the rind and a layer of sugar. Boil these until they are clear (about 8 or 10 minutes). Then drain again. Put them in a self-sealing jar. When you wish to use them, roll in sugar.

This I can vouch for, as it is one of Sophie's recipes.

MRS. JAMES B. THOMAS

Beverages

We drink this health to you.—PERICLES.

PURE GRAPE JUICE

10 pounds Concord grapes

2 quarts water

5 cups sugar

Pick grapes off stem and wash; place them in kettle with water and boil until skins are well broken. Take off and drain, then press the skins until juice is all extracted. Return juice to kettle with sugar and boil until sugar is dissolved, skimming off anything that rises to the surface. Bottle and seal while hot. If not sweet enough to suit taste, more sugar can be added.

MRS. E. BOYD WEITZEL

GRAPE JUICE

3 quarts Concord grapes

1 quart water

Sugar

Stem and wash grapes before measuring. Heat thoroughly and strain. To 1 quart of juice add 1 cup of sugar. Use small cup if grapes are very sweet. Let juice and sugar come to a boil, then bottle and seal with wax.

MRS. EDWIN F. KEEN

MISS SALLY WHEELER JOHNSON'S LEMONADE

(This recipe is always used at the Meetings of the Site and Relic Society of Germantown)

5 dozen lemons

10 pounds granulated sugar

1/2 dozen oranges (sliced with the peel left on), or

1 pineapple (cut in fine slices or small pieces)

or

1 box strawberries (in season)

Dissolve the sugar in boiling water some hours before wanted; stir thoroughly, putting in some of the lemon peel cut very thin. Add the lemon juice when cool, and the fruit and ice when ready to serve. Do not put all the syrup in the lemon juice at once, as it may be too sweet if lemons are not ripe and juicy.

The fruit can be used to suit individual taste, one or more kinds used at a time, as preferred.

MISS ANNA M. JOHNSON

TEMPERANCE PUNCH

6 oranges
2 lemons
1 teaspoon crushed mint

1 bottle white grape juice
2 bottles ginger ale
Sugar

Mix the juice of oranges and lemons in bowl with crushed mint (or a bunch of mint). Put juice in punch bowl with large lump of ice. Add grape juice; sugar to taste. Before serving, add ginger ale. Serve with strawberry or small squares of pineapple in glass. As the ice melts add more ginger ale. If the punch is not sweet enough add more sugar.

(Warranted to put no one under the table.)

MISS ANNE HOLLINGSWORTH WHARTON

GRAPE JUICE

Secure good juicy grapes (preferably the Concord), pick and stem them, place in a preserving kettle and barely cover with water. Boil until tender, then mash and strain. To every gallon of juice add 1 cup of granulated sugar. Return to the fire and let boil for 3 minutes and then place in bottles and seal. Drink with pleasure.

MRS. THOMAS BIDDLE ELLIS

BLACKBERRY BRANDY

(Recommended in case of sickness)

2 quarts blackberry juice
1 quart brandy
2 pounds soft white sugar

1 ounce powdered cinnamon
1 ounce powdered nutmeg
1 ounce powdered cloves
1 ounce powdered allspice

Boil the juice with the sugar and the spices for 15 minutes. Take from the fire and add the brandy. When cold, strain, bottle and seal. The spices should be placed in a bag, in order not to discolor the juice.

MRS. SARAH WALKER DUNGAN

RECETTE DE TALLEYRAND POUR LE CAFÉ

Noir comme le diable
Chaud comme l'enfer

Pur comme un ange
Doux comme l'amour

MRS. H. S. PRENTISS NICHOLS

DANDELION WINE

4 quarts dandelion blossoms (without stems)
4 oranges

2 lemons
4 quarts lukewarm water
Sugar
Yeast cake

Stand the water and dandelions, thin peel of lemons and oranges, 60 hours. Squeeze out and strain. Put 4 pounds of sugar to every gallon of above. (In the meantime you have taken the peeled oranges and lemons and rolled in oiled paper to keep them over the 60 hours.) Cut oranges and lemons up fine and to every gallon put a broken-up yeast cake and the sugar, oranges and lemons and let stand 36 hours. Strain and bottle, leaving corks off until done fermenting.

MRS. HARRY A. HORNOR

ORANGE CORDIAL

36 oranges
1 gallon rectified alcohol

1 gallon water
White sugar

Use the skins of the oranges, peeling very thin. Put in a large jar or vessel and pour on alcohol and water. Cook and let stand for 7 weeks, stirring or shaking thoroughly every day. Strain and measure the juice, and to each quart of liquid add the syrup made from boiling 1 pound of white sugar, to which a little water has been added. Add the syrup hot, then bottle and cork.

MISS JEAN A. FLANIGEN

Some hae meat that canna eat,
And some would eat that want it;
But we hae meat, and we can eat,
Sae let the Lord be thankit.

ROBERT BURNS

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