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MARGARET ETTER CRÈCHE



COOK BOOK

MARGARET
ETTER
CRÈCHE



COOK BOOK

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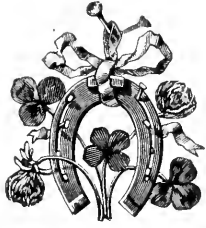
RECIPES.

“OLD AND NEW,
TRIED AND TRUE.”

COMPILED BY
ANNA K. SACKETT
AND
FANNIE F. MILLS.

CHICAGO:
LIBBY & SHERWOOD PRINTING CO.
1901.

1875





SOUPS.

Italian Soup.

$\frac{1}{2}$ lb. meat chopped fine, 2 small onions cut up fine, 1 teaspoon butter, $\frac{1}{2}$ can tomatoes, season with salt and pepper. Cook slowly for an hour in a sauce pan. In another dish cook tender $\frac{1}{2}$ lb. macaroni in *salted* water. When serving put into the dish first a layer of the meat, then one of macaroni sprinkled with grated cheese, then meat, macaroni, cheese.

Scotch Broth.

2 lbs. neck of mutton cut in pieces, cover with 2 qts. of water. Simmer 1 hour. Add a carrot cut in dice, 1 small onion sliced, $\frac{1}{4}$ small cabbage shredded, 1 small turnip. Simmer another hour. Take bones and meat from kettle, cut meat in small dice, and return to the soup, pepper and salt. Add 1 tablespoon chopped parsley.

Queen Victoria Soup.

3 lbs. of veal covered with 3 qts. cold water. Cook until this is reduced to 3 pts. stock, $\frac{1}{2}$ lb. *pearl* Barley. Simmer in the stock $1\frac{1}{2}$ hours. Take from the stock $\frac{2}{3}$ of the barley, rub it through a sieve, return it to the stock. $\frac{1}{2}$ pint of cream. Salt and pepper to taste. This is very rich and nutritious.

BREADS.

Steamed Brown Bread.

1 cup flour, 1 cup molasses, 1 cup sour milk, 1 cup sweet milk, 1 teaspoon soda, salt. Steam 3 hours.

Crackers.

Pint bowl full of bread dough. When ready to put into the pans, spread out and cover with a heaping tablespoonful of lard. Then work flour into this until like putty. Roll moderately thick, cut out and bake in quick oven.

Short Cake.

1 pt. flour, small piece butter, 3 heaping teaspoons baking powder, cup nearly full of water. Mix and spread on greased tins without rolling. Split and butter and put on fruit.

Spanish Bun.

1 pt. granulated sugar, 1 pt. flour, 1 cup sweet milk, 1 cup butter, 4 eggs all but the whites of 2, which are kept for the frosting, two teaspoons baking powder, 1 tablespoon ground cloves, 1 tablespoon cinnamon. Bake in one layer like ginger bread. Make thin frosting for top if liked.



FOR BREAKFAST.

Pocket Book Rolls.

1 pint milk, $\frac{1}{2}$ cake yeast, small tablespoon butter and the same of lard. Warm the milk and set in sponge, let rise, then mix as soft as possible and rise again, then roll without mixing or adding flour. Cut out and place a small piece of butter under one side, fold over and bake.

Muffins.

1 egg beaten light, 2 cups milk, small piece of butter melted, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder added last. Bake in quick oven.

Corn Bread.

1 pt. sour milk, 1 egg, butter the size of an egg, tablespoon of flour, little salt, 1 small teaspoon soda, 2 tablespoons sugar, corn meal for thin batter.

Graham Gems.

$\frac{1}{2}$ pt. flour, $\frac{1}{2}$ pt. and a gill of cold water, little salt. Beat batter very light, heat gem pans hot and butter well. Bake in quick oven.

Pop-overs.

Beat 2 eggs without separating, add 1 cup milk. Put 1 cup flour into another bowl, add to it gradually the eggs and milk. Beat until smooth, then strain through ordinary gravy strainer. Put at once into hot greased muffin cups. Bake in quick oven 45 minutes.

Egg Bread.

1 cup boiled rice, 1 pt. milk, $\frac{3}{4}$ cup corn meal, butter size of an egg, 3 eggs, salt. Bake in a buttered dish. This is a good breakfast dish.

Breakfast Dish.

1 cup bread crumbs, three eggs beaten separately, 1 cup of milk, pepper, salt, and a little butter. Bake in a dish in quick oven.

FOR LUNCHEON.

Cheese Fondue.

Into a baking dish put buttered pieces of bread, cover thickly with grated cheese, season with salt, cayenne pepper and a dash of paprica, another layer of bread and cheese, until the dish is filled, using a half pound of cheese. Pour over the whole one cup of milk, let stand fifteen minutes. Beat one egg and add another cup of milk, mix egg and milk together. Pour this into the mixture and bake twenty minutes. Put baking dish in a pan of water. Serve as a side dish or for luncheon.

Chicken Croquettes.

$\frac{1}{2}$ pint milk or cream, 1 large tablespoon butter, 2 large tablespoons flour, 1 tablespoon chopped parsley, 1 teaspoon onion juice, 1 teaspoon salt, cayenne pepper or paprica to taste.

Creamed Blue Points.

Detach the oysters from shell, pour over this a rich white sauce, cover top with finest pulled bread crumbs, little piece of butter in middle, and brown in oven. Serve six on a plate. Eat with oyster fork.

Fricasseed Oysters.

Carefully drain and remove all bits of shell from 1 qt. select oysters, dot with butter, salt and pepper, put in a dripping pan and bake about 20 minutes in moderate oven. Stir in 1 cup of cream, in which dissolve a teaspoonful corn starch. Let simmer for a few minutes. Pour over toast and serve hot. Very fine.

White Sauce.

1 pint milk; place in saucepan over water. Blend 1 tablespoonful butter and 2 or 3 teaspoonsful corn starch, together add to milk, stirring to keep smooth. Little salt and pepper to taste.

Salad Dressing.

Yolk of 1 egg, 1 teaspoon made mustard, 1 teaspoon sugar and 5 of vinegar. Little butter, salt and Cayenne pepper. Cook until thick, stirring constantly. When cold add $\frac{1}{2}$ cup of whipped cream.

Cabbage Dressing.

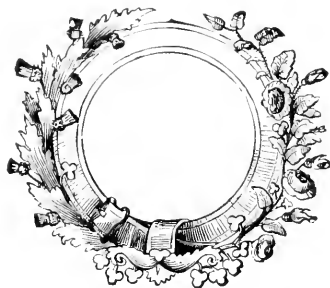
2 eggs, $\frac{1}{2}$ cup sweet or sour cream, 2 tablespoons sugar and 4 of vinegar, 1 teaspoon mustard, little pepper, paprica, and salt. Place in a pan of hot water on the stove, stirring all the while to keep smooth. Cream to be added the last thing.

French Dressing.

To 3 or 4 tablespoons of oil add 1 of vinegar, 1 salt spoon of salt, $\frac{1}{2}$ of pepper, a dash of paprica. Put salt and pepper in a bowl, dissolve with vinegar or lemon juice, add oil slowly, and mix well. A little onion juice if liked.

Mayonnaise Dressing.

1 teaspoon dry mustard, 1 salt, $\frac{1}{4}$ Cayenne pepper, a little paprica. Yolks of 2 eggs, 1 pint or more of olive oil. Mix the dry materials in a soup plate, add the yolks of eggs, beat with a silver fork, adding the oil drop by drop. Thin with a little lemon juice, then add oil, more lemon juice, and lastly the vinegar. $\frac{1}{2}$ cup of whipped cream may be added before *using*, if liked.



SALADS.

Potato Salad.

8 medium sized potatoes boiled long enough to slice without breaking. Slice 1 onion, a fresh long thin cucumber, 1 pt. of English walnuts broken in small pieces. $\frac{1}{2}$ small bottle of capers. Slice 2 doz. olives. Mix with Mayonnaise dressing and stand in ice box two hours before serving. Allow potatoes to get very cold before slicing.

Salmon Salad.

1 can salmon or 1 lb. fresh salmon, 1 can kidney beans. Boil the beans before opening the can. Mix together with one of the Mayonnaise or salad dressings with cream shown in this book.

Ham Salad.

1 qt. fine chopped ham, 1 doz. cucumber pickles, 1 doz. hard boiled eggs, 6 raw eggs well beaten, $\frac{1}{2}$ pint of vinegar, lump of butter size of egg, celery, pepper, salt to taste, Heat and stir all together.

Water Cress and Apple Salad.

Have very clean and green water cress and sour apples cut into slices. When ready to serve cover with a French dressing.

Apple and English Walnut Salad.

3 acid apples sliced, 2 cupfuls of broken English walnuts. Arrange in nests of lettuce leaves and season with Mayonnaise dressing. Add one onion if liked.

Cheese Salad.

3 hard boiled eggs, $1\frac{1}{2}$ cupfuls of grated cheese, 1 teaspoon mustard, $\frac{1}{2}$ saltspoon paprica, $\frac{1}{2}$ teaspoon salt, 2 table-spoonfuls of olive oil, 1 tablespoon lemon juice, 1 cupfull chicken cut into dice. Rub the yolks of the eggs to a paste, add gradually the oil, then all the seasoning and lemon juice. Mix cheese and chicken lightly with this dressing, and place in salad dish. Garnish with the whites of the eggs cut in rings, with a few white celery leaves or sprigs of parsley. Serve with hot crackers.

Strawberry Salad.

Very large strawberries, arrange on lettuce leaves, dust with powdered sugar, and serve with Mayonnaise dressing.

SANDWICHES.

Waukesha cream cheese beaten to a cream. 1 bottle of olives chopped fine, 1 tablespoon of brandy, $\frac{1}{2}$ teaspoon of Worcestershire Sauce.

Take potted tongue or ham and mix to a smooth paste, with plenty of thick cream. Makes good sandwiches.

Chop sardines, ham and pickles quite fine. Mix mustard, salt, paprica and vinegar, spread between buttered bread.

To keep lettuce crisp place the roots of the heads in water, but do not allow the leaves to rest in it. When ready to serve, wash it leaf by leaf in a pan of water, and drop it in a pan of ice water. Shake the water from the leaves before serving.

Bermuda onions sliced, boil up and drain, place in cold water until crisp, pour over 1 cup vinegar sweetened and serve.

For Sandwiches.

Any kind of soft cream cheese mixed with fine chopped nuts and seasoned with paprica and salt. Spread between brown or white bread.

Nebuchadnezzar Sandwiches.

Lettuce leaves or sprigs of water-cress, or any bit of green between white or brown bread make dainty sandwiches.

Stuffed Eggs.

Boil the eggs hard, when cold remove the shells and cut the eggs lengthwise, taking out yolks. Mash the yolks in a bowl, add a bit of butter, or salad oil, paprica, vinegar or lemon juice and salt. Replace yolks with a spoon, carefully put eggs together, wiping them nicely. Serve for supper or luncheon. They are fine for picnics.

PIES.

Lemon Pie.

4 ozs. of butter if cream is used, or 5 ozs. if milk is used. 1 lb. of sugar, 1 pt. of cream, grated peel and juice of two lemons. Make a cream of butter and sugar, beat in cream slowly, then the yolks of 9 eggs beaten very lightly, then the whites beaten stiff, lastly the lemons. Bake 45 minutes in a moderate oven. This quantity is for three pies if small plates are used, with or without an upper crust.

Mock Mince Pie.

1 cup of molasses, 1 cup of sugar, 1 cup of cider or water, $\frac{1}{2}$ cup of butter. Boil together one minute, add 3 crackers rolled fine, 2 chopped apples, $\frac{1}{2}$ pint of seeded raisins chopped, 2 beaten eggs, all kinds of spice to taste. This quantity for 2 pies.

Lemon and Apple Pie.

3 apples chopped fine, 1 lemon, juice and grated peel, 1 egg, 1 cup sugar. Butter the size of a walnut. Bake with upper crust.

In baking juicy pies take stiff writing paper, make a roll the size of a penny and stand upright in a hole cut in the top crust, letting it rest on the bottom crust. The juice runs into this funnel instead of the oven. To be removed when pie is done.

Mince Meat.

4 lbs. meat, 6 lbs. raisins, 8 lbs. apples, 2 lbs. suet, $\frac{1}{2}$ lb. citron, $\frac{1}{2}$ lb. candied lemon peel and $\frac{1}{2}$ lb. candied orange peel, all chopped very fine. 1 jar pickled peach juice. 1 glass each of the following: green grape jelly, gooseberry jelly, blackberry jam, raspberry jam, sherry wine, brandy and boiled cider. Spices to taste.

PUDDINGS.

Chocolate Pudding.

$\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup powdered sugar. 2 eggs beaten whites and yolks separately, $\frac{1}{2}$ cup grated chocolate melted, $\frac{1}{4}$ cup milk, $\frac{2}{3}$ cup flour, $\frac{1}{4}$ teaspoon soda dissolved in water. Mix as cake. Bake in round ring mould with large opening in center. This mould also has cover for steaming. Jno. D. Bangs & Co., 276 Wabash Avenue, keeps them.

Sauce.

2 squares Baker's chocolate, $\frac{1}{2}$ cup of milk, 1 tablespoon butter, $\frac{1}{2}$ cup powdered sugar. Put it in sauce pan and simmer until rather thick. Pour this sauce over the cake after it is put on the platter and fill the center with whipped cream. Garnish top with candied fruit.

Fig Pudding.

1 lb. suet chopped fine, 1 lb. wheat flour, $\frac{1}{2}$ loaf of wheat bread chopped or grated, 1 lb. of figs chopped fine, $1\frac{1}{2}$ cups molasses, 1 teaspoon soda, 1 teaspoon cream tartar. Steam three hours.

Foamy Pudding Sauce.

1 cup butter, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup of brandy. Cream butter and sugar *thoroughly* adding brandy gradually. Put into same bowl it is to be served in, place this bowl into boiling water or top of tea kettle. The sauce must not be stirred as it will fall and spoil froth.

Pudding Sauce.

Pudding sauce to be made just before serving, and depends upon the beating to have it nice. The yolks need three times more beating than the whites, and the whites must be stiff. 3 eggs, yolks and whites beaten separately, and to each add $\frac{1}{2}$ cup granulated sugar. Stir well, then put together and flavor with brandy or vanilla.

NEW ENGLAND PARFAIT.

For 12 Persons.

Pour three cupful of hot milk over the yolks of six eggs beaten with one and one half cupfuls of sugar, add one level teaspoonful of butter and cook in double boiler until the custard coats the spoon. Remove from the fire, beat until cold, then add one and one half cupfuls of cream whipped stiff and one tablespoonful of vanilla. Pour this mixture into a mould and add two teacups of Boston brown bread crumbs which have been slightly dried. Cover the mould, rub a little lard around the edge of the cover. This will harden and prevent salt water from getting in. Pack in ice and salt and let it stand about three hours. It requires no stirring except once when nearly frozen, to prevent the crumbs from settling. When ready to serve turn out on glass dish and surround with the six egg whites beaten stiff, with half a cupful of whipped cream. This must be sweetened and flavored slightly with vanilla. Garnish with candied cherries and pecan nuts.

LINDA HULL LARNED, Syracuse, N. Y.

DAINTY DESSERTS.

Boil down maple syrup and stir it full of pecan nut meats. A ladleful served on French ice cream is delicious.

French Ice Cream.

Very plain ice cream with only 1 cup sugar to be served with above sauce.

Boil a cupful of rice in milk and a little salt. Place it on a fancy dish in some good form, and fill the top with candied fruits. Serve with a plain strawberry sauce.

Strawberry Sauce.

One small tablespoon of flour, 1 cup sugar, $\frac{1}{2}$ cup butter beat very light, then add 1 pt. boiling water. Stir until it comes to a boil. Flavor with strawberry juice or wine.

Wine Jelly.

$\frac{1}{2}$ box of Plymouth Rock Gelatine dissolved in 1 cup of cold water. Add 1 cup of boiling water, 1 cup Maderia and Sherry wine mixed, 1 cup of sugar, $\frac{2}{3}$ of a cup of English walnuts.

CAKES.

Chocolate Cake.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup milk, 2 cups flour, 2 teaspoons baking powder, whites of 5 eggs, pinch salt, 1 teaspoon vanilla; $\frac{1}{4}$ cake Baker's chocolate melted.

FROSTING FOR THE ABOVE.

Whites of 1 egg, 1 cup of sugar, $\frac{1}{4}$ cake Baker's chocolate, $\frac{1}{2}$ box cocōanut soaked in a little milk.

Lady Cake.

$\frac{3}{4}$ lb. butter and $1\frac{1}{2}$ lbs. sugar creamed, $1\frac{1}{4}$ lbs. flour, Fill a pint measure with the whites of eggs and *beat well*. $\frac{1}{2}$ lb. bitter almonds pounded fine in rose water.

Spice Cake.

2 cups sugar, 1 cup milk, $\frac{1}{2}$ cup butter and 3 cups flour, 3 eggs, 2 teaspoonsfuls baking powder, 1 teaspoon cloves, 1 teaspoon cinnamon and a little nutmeg, raisins and currants.

Pound Cake.

1 lb. sugar, 1 lb. butter, 1 lb. flour, 10 eggs, leaving out the yolks of two, cream, butter, and sugar thoroughly, add yolks well beaten, then whites and flour, 2 tablespoons of brandy and a little nutmeg. Success depends on persistent beating.

Delicate Cake.

2 pts. sugar, 3 pts. flour, whites of 18 eggs, 2 teacups butter, 2 tablespoons soda and 4 tablespoons cream tartar. Cream butter and sugar *thoroughly*, alternate the flour and eggs. Put cream of tartar in flour, mix soda in water and add the very last thing.

Caramel Filling for Cake.

1 cup cream, 3 cups brown sugar, 1 cup butter. Put them together over the fire and boil 20 minutes, stirring all the while until it thickens. Flavor with vanilla.

A Delicious Cake.

Whites of six eggs, 1 cup butter, 2 cups sugar, 1 cup milk, $3\frac{1}{2}$ cups flour, 2 teaspoonsful baking powder. Cream the butter and sugar. Beat the whites to a stiff froth. First put a little flour into the creamed butter, then add the other ingredients. Dissolve the baking powder in the milk. Bake $\frac{1}{2}$ or $\frac{3}{4}$ hours, according to the heat of range. Do not over bake. Ice while hot.

Filling.

$\frac{1}{2}$ lb. marshmallows, $\frac{1}{4}$ cup water. Put this in a stew pan in a pan of water. Dissolve slowly. Stir until cool enough to spread. Spread on the cake and sprinkle freshly grated cocoanut on top. Garnish with bits of cherries and Angelica.

Imperial Fruit Cake.

1 lb. of sugar, 1 lb. butter, 1 lb. flour, 1 lb. raisins, $\frac{3}{4}$ lb. citron, $\frac{1}{2}$ lb. almonds, blanched and pounded, 10 eggs, 2 wine glasses of brandy, 1 small teaspoon soda.

Fruit Cake.

$1\frac{1}{2}$ lbs. of brown sugar, $1\frac{1}{2}$ lbs. butter, $1\frac{1}{2}$ lbs. flour, 10 eggs, 1 large pint of brandy, 1 teaspoon soda in very little cold water, 1 lb. citron, 2 lbs. currants after being washed, 7 lbs. raisins after being seeded, 3 nutmegs, 2 tablespoons of mace, $\frac{1}{2}$ tablespoon cloves, 4 tablespoons cinnamon, cream butter and sugar, add yolks well beaten, then whites of eggs beaten stiff, then soda, and brandy, flour and spices. Chop part of raisins, roll the rest with the currants in flour. Put some of the batter in tins, then lay in the citron, then more batter and citron. Bake three hours.

Almond Cream Cake.

1 lb. sugar, 1 lb. flour, 10 eggs. Stir yolks of eggs and sugar until perfectly light, add the whites beaten light, 2 teaspoonsful baking powder and flour. Flavor with lemon and bake in moderate oven.

Cream for Filling.

1 pint thick cream beaten until it looks like ice cream. Make very sweet and flavor with vanilla. Blanch and chop fine 1 lb. almonds and stir into cream. Bake the cake in two jelly tins, allow to get perfectly cold, and spread the cream as thick as possible between the layers.

Butter Milk Cake.

2 cups sugar, $\frac{1}{2}$ cup butter, 3 cups flour. 2 cups buttermilk, 2 cups raisins, 1 cup currants, $2\frac{1}{2}$ teaspoons cinnamon, 1 teaspoon cloves, nutmeg to taste, 2 even teaspoons soda stirred briskly into *the last* cup of buttermilk. If desired add 2 tablespoons of brandy and a little citron cut fine.

Marshmallow Filling.

To $\frac{1}{2}$ lb of marshmallows add a very little water and sugar, place on stove to dissolve slowly, then add $\frac{1}{2}$ lb. of *sultana* raisins chopped and 1 cupful chopped pecan nut meats. Spread between layers of delicate cake.

MACAROONS.

Cocoanut Macaroons.

Whites of three eggs, $\frac{1}{2}$ lb. of sugar, 1 cocoanut grated. Drop on buttered paper, and dry in a warm oven.

Almond Macaroons.

Roll $\frac{1}{2}$ lb. of almond paste and one-half lb. of powdered sugar together. Sift this into the whites of 4 unbeaten eggs. Thoroughly mix this with a wooden spoon. Then drop on sheets of brown paper, fit into a dripping pan and bake 20 minutes in a moderate oven.

Hickory Nut Macaroons.

1 pint sugar, 1 pint flour, 1 pint nut meats chopped fine. Whites of four eggs. Drop on buttered tins and bake.

CHOCOLATE KISSES.

3 ounces grated chocolate, $\frac{1}{2}$ lb. sugar, whites of 4 eggs, $\frac{1}{2}$ lb. blanched almonds chopped. Beat the whites stiff and add the sugar, then the almonds and chocolate; bake on buttered paper.

AFTERNOON TEA CAKES AND COOKIES.

Fruit Cookies.

Beat together light the yolks and whites of 2 eggs. Stir in two cups brown sugar, 1 teaspoon soda dissolved in 4 table-spoonsful of sour milk, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, 1 cup chopped raisins. Mix as little as possible with flour, do not roll more than once and cut rather thick.

Nut Wafers.

2 eggs beaten very light, 1 cup brown sugar, 3 table-spoons flour with $\frac{1}{4}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ lb. pecan nuts *chopped very fine*. Drop teaspoonful in a place and bake rather quickly. Other kinds of nuts can be used.

Soft Cookies.

$\frac{3}{4}$ cup of butter, 1 cup sugar, 1 cup cream, 1 egg, 1 tea-spoon soda. Flour for soft dough. Roll thin, bake in quick oven.

Montrose Cookies.

1 lb. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, 1 teaspoon mixed spices, cinnamon, nutmeg, and mace and a few raisins, 3 eggs well beaten, juice of 1 lemon, and $\frac{1}{2}$ the grated peel. Roll out thin, cut into round cakes. Sprinkle a little white sugar over the top, lay a whole raisin in the center of each and bake quickly until crisp.

Ginger Snaps.

1 cup molasses, 1 cup sugar, 4 tablespoons boiling water in a cup and fill the cup with melted butter. $\frac{1}{2}$ teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon salt, 1 teaspoon soda. Little clove. Mix as soft as you can. Roll thin.

Ginger Bread.

3 eggs, 1 cup sugar, 1 cup molasses, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup butter melted, 1 cup sour cream, $\frac{1}{2}$ teaspoon soda, 1 teaspoon ginger, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 3 cups flour.

Black Jacks.

$\frac{1}{2}$ cup N. O. Molasses, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter and lard, 1 egg, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon ginger, 1 teaspoon cloves. Bake in muffin tins.

DOUGHNUTS.

1 cup sugar, 1 tablespoon butter, 2 eggs, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ teaspoon cinnamon, 2 teaspoons cream of tartar, 1 teaspoon soda, 3 cups flour. Fry in hot lard.

Crullers.

2 spoonsful of butter, 2 spoonsful of sugar, beaten to a cream, 2 eggs, $\frac{1}{2}$ spoonful of cream, little nutmeg, flour enough to make it not too stiff. Roll thin, cut in shape. Fry in boiling lard like doughnuts.

Sand Tarts.

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar beaten to a cream, add the yolks of three eggs and the whites of two, beaten well together. 1 teaspoon of vanilla. Flour to make a rather stiff dough. Dust your baking board thickly with granulated sugar. Roll a little dough moderately thin, cut into squares, place blanched almonds at each corner and in the center, sprinkle lightly with cinnamon. Bake in moderate oven.



PRESERVES.

German Strawberries.

1 bowl berries and 1 bowl cut loaf sugar. Put in layers in porcelain kettle, starting with sugar. When filled, 1 extra bowl of sugar over top. Let it stand over night, in the morning boil 15 minutes hard. Remove and when *cold* put in jars and seal.

Pear Chips.

8 lb. hard green pears, 8 lb. granulated sugar, 6 lemons, 2 ozs. preserved ginger. Pare and slice thin. Rind of 2 lemons, pulp and juice of 6. Slice the preserved ginger. Put in kettle with one glass of cold water. Boil until clear and soft.

Orange Marmalade.

1 doz. oranges. $\frac{1}{2}$ doz. lemons cut in small pieces, first removing the seeds. Soak in 15 quarts of water over night, in the morning put all on the fire and boil 3 hours. Then add 12 lbs. of sugar and boil one-half hour.

Spiced Grapes.

5 lbs. of grapes, 3 lbs. of brown sugar, 2 teaspoons of cinnamon, 2 teaspoons of allspice, $\frac{1}{2}$ teaspoon of cloves. Pulp grapes. Cook skins until tender. Cook pulp and strain. Add $\frac{1}{2}$ pint of vinegar. Boil 3 hours.

PLUM CATSUP.

5 lbs. of plums, 3 lbs. of sugar, 1 pint of vinegar, table-spoon cloves, cinnamon and black pepper, 2 tablespoons allspice, $\frac{1}{2}$ tablespoon salt. Boil 20 minutes.

BEVERAGES.

Grape Juice.

Wash grapes without stripping from the stems, put enough water in kettle to prevent burning. Cook until you can press juice from the pulp with a potatoe masher, then strain through cheese cloth. Add 1 cup sugar to 2 qts. of juice. Let come to scalding point and bottle while hot. 8 small baskets makes 15 pint bottles.

Grape Cordial.

10 lbs. of grapes, 1 gal. pure spirits, pour liquor on grapes, let stand 6 weeks. Make a syrup of three pounds of granulated sugar, 1 ½ qts. of water, let it boil 5 minutes, strain syrup and liquor. Mix together and bottle. Wild plums can be used instead of grapes.

Orange Peel Cordial.

Take the rind of 1 ½ doz. oranges. The peeling must be free from pulp. Cut in small pieces and put into a demijohn. Pour over this 1 gal. of French spirits. Let it stand well corked for four weeks, at the end of which time make a syrup of 5 lbs. of sugar, 1 ½ qts. of water. Before it is cold add the liquor from the orange peel. Mix, after which it is ready for use. If too strong add a little hot water to weaken it.

Egg Nog.

12 eggs, 1 qt. cream, 8 tablespoons pulverized sugar, 1 pt. whiskey or brandy, ½ pint Jamaica rum. Beat whites to stiff froth and add to these 4 tablespoonsful sugar. Beat cream and add 4 tablespoonful sugar. Put the whiskey and rum into the yolks of eggs (it cooks them). Mix all together. Keep on ice. This will last for days, or it can be frozen.

Little drops of whiskey
Poured on broken ice,
Little grains of sugar,
Of lemon peel a slice,
Just a dash of Angos-
Tura bitters, pray?
What we call a "cocktail"
In the U. S. A.

PUNCHES.

Roman Punch.

1 qt. sugar and 2 qts. water boiled together 30 minutes, put in juice of 12 lemons and strain. When cold freeze as for ice. Now take whites of 8 eggs beaten in 10 tablespoons sugar, $\frac{1}{2}$ cup water. Boil sugar and water as for frosting and beat into beaten whites and add 4 tablespoons of rum and 8 of sherry to the frosting, and stir into the frozen mixture. Whip very swiftly the last time.

Sorbet.

Boil together 20 minutes 1 pint sugar and 1 qt. water and 1 pt. chopped pineapple. Add to this the juice of 4 lemons and juice of 2 oranges. When cold freeze.

Claret Punch.

1 bottle Claret, 1 cup ice water, juice of one orange. Slice 2 lemons, $\frac{1}{2}$ cup or more of sugar. Let the lemon stand in the sugar a short time before adding other ingredients. Plenty of cracked ice.

L. of C.



CANDY.

2 cups brown sugar, $\frac{1}{2}$ cup cream, butter size of walnut, any kind of nuts. Boil until done and then beat until creamy.

Almond Taffy.

Boil together $\frac{1}{2}$ pt. water and 1 lb. brown sugar for ten minutes. Blanch and slice $1\frac{1}{2}$ oz. almonds, stir them into the syrup with 2 ozs. butter. Let this boil hard ten minutes. Pour on a well buttered dish to the thickness of $\frac{1}{2}$ inch.

Molasses Candy.

2 cups thick golden syrup, 1 cup sugar. Butter size of walnut, 3 or 4 teaspoons vinegar. Boil hard for 25 minutes, stirring to prevent burning. Spread on well buttered tins and when not too cold pull.

Pralines.

$1\frac{1}{2}$ lbs. light brown sugar, 1 pt. syrup. Let this boil. Skim it. Let boil until it crisps a little, not too stiff, then put in 5 coffee cupsful of nut meats very carefully picked over. Let this cook 4 or 5 minutes. Remove from stove and stir vigorously until cool enough to put on a a buttered dish in any shape you like.

Stuffed Dates.

Paste of peanuts mixed with white of an egg, a few drops of sherry wine. Stuff two dates, press together and roll in powdered sugar.



MENUS FOR GENTLEMEN'S EVENING SUPPERS.

"This night he makes a supper and a great one to many lords and ladies."—
Henry VIII.

1

Blue Points creamed on the half shell.
Lettuce sandwiches, coffee.
Lemon tarts.

2

Sweet bread and cucumber salad.
Entire wheat bread sandwiches.
Coffee.
Soda crackers spread with Waukesha cheese.
Preserved German currants.

3

Moulds of tomato jelly, served with chicken salad sandwiches made of one layer of white and one layer of Graham bread.
Coffee.
Individual mince pies. Cheese.

4

Rounds of toast with braised mushrooms on top.
Salad sandwiches.
Coffee.
Pattie crusts filled with preserved strawberries and whipped cream on top.

5

Sandwiches cut from bread in rounds, spread with butter, then a thin slice of roast beef, then a slice of fresh tomatoes with mayonnaise, then a slice of bread.
Coffee.
Chocolate Eclairs Cheese balls made of cream cheese.

6

Pattie crusts filled with creamed mushrooms and sweetbreads.
 Nut sandwiches. Coffee.

Burr Mangoes.

Fruit salad made of cubes of grape fruit oranges, pineapple
 sugar and sherry with a Marashino cherry on top.
 Served in punch glasses.

7

Pork and beans. Cabbage salad with boiled dressing.
 Brown bread sandwiches. Coffee.

Doughnuts.

Cheese.

8

Breasts of chicken larded. Toast sandwiches. Jelly tart.
 Coffee.

Wine jelly colored with red fruit juice, a few bits of walnuts
 hardened in it. A little whipped cream on top.
 Let it harden in punch glasses.

9

Thin slices of Cervelat sausages.

Potato salad.

Crackers.

Swiss cheese.

Coffee.

Toasted English muffins spread with butter and maple cream.



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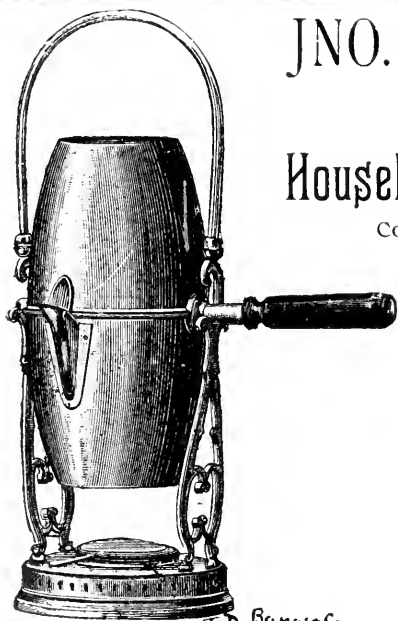
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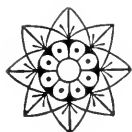
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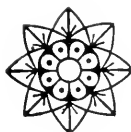


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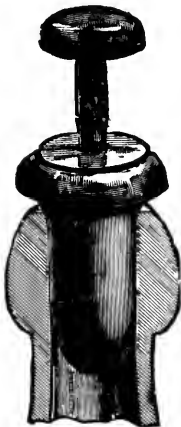
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