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SAN ANSELMO, CALIFORNIA

1908

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San Anselmo

.....Cook-Book



BY THE

Ladies of Saint Anselm's

Church

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Bread, Biscuits, Etc.

Bran Bread—One pint of table bran, one pint of graham flour, two cups of sour milk, one teaspoonful of soda and one teaspoonful of salt. Bake slowly for two hours in a loaf.

Boston Brown Bread No. 1—Mix and sift together one cup of rye meal, one cup of corn meal, one cup of graham flour, one teaspoonful of salt, two cups of sour milk, three-fourths of a tablespoonful of soda and three-fourths of a cup of molasses. Mix well. Turn into a well-buttered mold, two-thirds full. Fit on a well-buttered cover and steam three and one-half hours. Turn onto a dish and let stand in a hot oven for a few minutes before serving.

Mrs. C. R. Gagan.

Boston Brown Bread No. 2—One and one-half cups of corn meal, two-thirds of a cup of flour, one and one-half cups of sour milk, two-thirds of a cup of sweet milk, one-half cup of molasses and one heaping teaspoonful of soda. Salt. Steam four hours. This is a real good recipe.

Mrs. S. E. Allen.

Corn Bread—One cup of corn meal, one cup of flour, one-half cup of granulated sugar, one cup of sour cream, one-half teaspoonful of soda and one-half teaspoonful of salt. Add all together and stir until thoroughly mixed. Bake in one layer mold; oven moderate. Will bake in from fifteen to thirty minutes.

Brown Bread No. 3—Three cups of graham flour, two cups of corn meal, three cups of sour milk, one cup of syrup, one tablespoonful of salt, two teaspoonfuls of soda; mix well, put in mold and steam three hours.

Mrs. N. J. H.

Gingerbread No. 1—One cup of sugar, one cup of butter, one cup of molasses, three cups of flour, one teaspoonful of ginger, one teaspoonful of cinnamon, three eggs, one teaspoonful of soda and one cup of sour milk.

Mrs. R. Leach.

Gingerbread No. 2—Six cups of flour, three cups of molasses, one cup of cream, lard or butter, six eggs well beaten, one teaspoonful of saleratus, two teaspoonfuls of ginger. Bake in long pan in moderate oven about fifty minutes.

Mrs. N. J. H.

Gingerbread No. 3—One-half cup of brown sugar, one-half cup of molasses and one-fourth cup of shortening; set same to boil; then two cups flour, one-half cup of sour milk, one egg, one small teaspoonful of soda; spice to taste.

Mrs. M. E. Baright, Larkspur.

Graham Bread No. 1—Two and one-half cups of boiling water, one-third of a cup of molasses, one-half teaspoonful of salt, three cups of graham flour, three cups of white flour and one yeast cake dissolved in a quarter of a cup of lukewarm water, or a cup of homemade yeast.

Mrs. C. R. Gagan.

Graham Bread No. 2—Two cups of graham flour, two-thirds of a cup of syrup, two-thirds of a cup of sweet milk and one teaspoonful of soda dissolved in boiling water; steam for three hours.

Mrs. W. Moore, S. F.

Baked Indian Bread—One cup of molasses, three cups of flour, two cups of sour milk, four cups of sweet milk, five cups of meal, one tablespoonful of salt and one tablespoonful of soda; bake two hours.

Mrs. P. A. M.

Raisin Bread—One cake of compressed yeast, one quart of liquid (milk and water) lukewarm, one-half pound of seeded raisins, one-fourth pound of currants, one level tablespoonful of salt, three level tablespoonfuls of sugar, one heaping teaspoonful of cinnamon and one heaping tablespoonful of butter. Cream butter and sugar together; add salt and cinnamon, then the liquid into which the yeast has been dissolved; add enough flour to make a stiff batter, so stiff it cannot be beaten with a spoon. When all is thoroughly mixed turn into a well-greased baking pan; let rise till light (from three to five hours), and bake one hour in well heated oven.

Mrs. H. Coulter, Sausalito.

Scotch Shortbread—Two pounds of flour, half a pound of lard, half a pound of butter, half a pound of pul-

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verized sugar; have butter and lard about summer heat. Take all the flour but about one-half cupful on the baking board, mix with sugar, make a hole in the middle and put butter and lard in; then mix in gradually with hands, kneading hard; roll out on remaining flour on paper, and bake in three cakes half an inch thick. Bake in a rather slow oven. The baking is the thing; it should take twenty-five or thirty minutes. Leave in pan until cold. Mrs. R. Leach.

Biscuits No. 1—One quart of flour, two teaspoonfuls of baking powder and one-half a teaspoonful of salt; sift well together; add one tablespoonful of leaf lard and one and one-half cups of milk. Bake about twelve minutes.

Mrs. N. Jones, San Anselmo.

Butter Biscuit—One quart of flour, one-half a cup of lard, three teaspoonfuls of baking powder. Mix quite soft; bake in shallow pan slowly for about fifteen minutes. Do not grease the pan.

Steamed Bread—One and one-half cups of corn meal, one cup of flour, one-half cup of syrup, one and one-half cups of sour milk and one-half teaspoonful of soda; salt to taste. Steam two hours. Mrs. R. T. McGregor.

Biscuits No. 2—One cup of flour, one teaspoonful of baking powder, one-half of a teaspoonful of salt and enough milk to mix for rolling out; put a teaspoonful of lard or butter in pan on stove to melt; turn biscuits into this and bake in hot oven. Mrs. N. J. H.

Sour Milk Biscuit—Take a scant quart of flour, two teaspoonfuls of soda, two teaspoonfuls of cream tartar and a little salt; sift all together twice; add one tablespoonful of lard and one pint of sour milk.

Mrs. W. Moore, S. F.

Southern Batter-Bread or Egg Bread—Two cups of white Indian meal, one cup cold boiled rice, three eggs well beaten, one tablespoonful of melted butter, two and a half cups of milk, or enough for soft batter, one tea-

spoonful of salt, a pinch of soda. Stir the beaten eggs into the milk, then the meal, salt, butter; last of all the rice. Beat well three minutes, and bake quickly in shallow pan.

Mrs. P. A. M.

Zweibach—This is often recommended by physicians for young children, and also for convalescents. Dissolve two yeast cakes in one-half cupful of scalded milk, and when lukewarm add one-half teaspoonful of salt and one cupful of bread flour. Cover, and let rise until very light, then add one-fourth of a cupful of sugar, one-fourth of a cupful of melted butter, three unbeaten eggs and flour enough to handle. Shape the same as finger rolls and place close together on a buttered sheet in parallel rows two inches apart. Cover, again let rise and bake twenty minutes. When cold cut diagonally in half inch slices and brown evenly in a slow oven.

To Shape Biscuit as Finger Rolls—Shape round biscuit and roll with one hand on a part of the board where there is no flour, until of the desired length, care being taken to make smooth, of uniform size and round at the ends.

Muffins No. 1—One cup of sugar, half a cup of butter, two eggs, one scant cup of milk, three cups of flour, three teaspoonfuls of baking powder; cream, sugar and butter; add eggs well beaten, then milk, flour and baking powder; add baking powder to flour and sift twice. This makes eighteen muffins. It also makes a nice layer cake with flavoring added.

Miss J. Lawrence, S. F.

Muffins No. 2—One pint of flour, one cup of milk, two eggs, two teaspoonfuls of baking powder and butter the size of an egg. Beat the yolks of eggs with butter, then add the whites well beaten. Sift baking powder with the flour; mix all together into a batter. Bake in muffin pans.

Breakfast Muffins—Set a rising as for bread, over night. In the morning, early, warm a pint of milk and beat into the dough sufficient to make it as for ordinary muffin batter; beat well for five or ten minutes and set to rise for breakfast. Bake in rings on a very hot griddle, and turn frequently, to prevent burning.

Corn Muffins—Two eggs and two tablespoonfuls of sugar beaten together; add one and one-half teacupfuls of corn meal, two cups of flour sifted with two teaspoonfuls of baking powder, and lastly add a tablespoonful or two of melted butter.

Mrs. P. J. Haggarty.

Date Muffins—Mix and sift half a cup of sugar, one and one-half cups of whole wheat flour, two teaspoonfuls of baking powder and one-half a teaspoonful of salt. Beat yolks of two eggs until thick; add one cup of milk; mix thoroughly, then add two tablespoonfuls of melted butter and the whites of two eggs beaten stiff; fold into mixture one-half a cup of dates stoned and cut into small pieces and floured. Bake in gem pans twenty-five minutes.

Mrs. A. Moore, San Francisco.

Graham Muffins—One quart of graham flour, one tablespoonful of baking powder, two tablespoonfuls of sugar, a little salt, one-half teaspoonful of butter, two eggs and enough milk to make a good batter. Bake in a small pan in hot oven.

Oatmeal Muffins—One cup of oatmeal, one and one-half pints of flour, one teaspoonful of salt, two teaspoonfuls of baking powder, one teaspoonful of lard, two eggs and one pint of milk. Sift together the oatmeal, flour, salt and powder; rub in the cold lard; add beaten eggs and milk; mix smoothly into batter, rather thinner than cup cake; fill muffin pans two-thirds full; bake in good hot oven for fifteen minutes. Serve at once.

Flour Griddle Cakes—Make a thick batter with one quart of sour milk and flour. Let it stand over night and in the morning add two well beaten eggs, salt and a teaspoonful of soda dissolved in a tablespoonful of warm water. Bake immediately.

Flannel Cakes Without Eggs—Two cups of white Indian meal, two quarts of milk, one-half cup of yeast, flour for good batter, boiling water, a little salt. Scald meal with a pint of boiling water; stir in the milk, and strain through a colander; then add the flour and yeast; cover and let the batter stand until morning. Salt, and if at all sour, stir in a little soda.

Mrs. P. A. M.

A. Bracker, Mgr.

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Bran Gems.—Two cups of bran, one cup of flour, one cup of sweet milk, one teaspoonful of yeast powder, one egg and one tablespoonful of melted butter added last. Put in hot gem tins and bake.

Gems—Two eggs well beaten, about two tablespoonfuls of sugar, one teaspoonful of salt and one and one-half cups of sifted flour with a heaping teaspoonful of baking powder; beat well and add a cup of milk and a tablespoonful of melted butter. Bake (in warm, greased gen pans) about ten minutes.
Mrs. N. J. H.

Rice Pancakes—Beat two eggs into about a cupful of cold boiled rice, add a tablespoonful of sugar, a little salt, about three tablespoonfuls of flour, or just enough to hold rice, and three-fourths of a cup of milk. Fry in drippings or lard on hot pan.
Mrs. N. J. H.

Rolls—One pint of milk, three large spoonfuls of melted butter, a little salt, two tablespoonfuls of yeast, the whites of two eggs and the yolk of one.
Mrs. Briggs, S. A.

Cinnamon Egg Toast—Toast bread and dip into well beaten egg, then fry in butter and dust with sugar and cinnamon; serve hot, well buttered
Mrs. N. J. H.

French Toast—Make a batter of two eggs, one-half of a cup of milk, a pinch of salt and a teaspoonful of corn starch. Dip thin slices of bread in batter and fry brown in a well buttered frying pan.
Mrs. Arthur L. Silling.

Strawberry Toast—One-third of a cup of butter and one cup of sugar, creamed together, and well mixed with one quart of strawberries cut up with a knife. Pour the whole over slices of French toast in a platter. Serve hot.

Mrs. A. L. Silling.



EGGS



Creamed Eggs—(President McKinley's favorite dish)—Melt some butter in a saucepan; when melted add one-half teaspoonful of Tobasco sauce, same quantity of salt, pepper and nutmeg are added; two pints of cream are then poured into the pan; then the whole is carefully stirred until it comes to a boil; then the eggs are poached in the boiling cream. (It must be cream, remember, not milk.) Serve on toast.

Mrs. P. A. M.

Omelet—Separate three eggs; beat whites to a stiff froth; beat yolks. Heat half a cup of milk to it; add one teaspoonful of cornstarch or flour; then stir in the yolks and add lightly the whites of the eggs. Put a good-sized piece of butter into a frying pan. When hot pour in the mixture, cover and cook from five to seven minutes; when set remove the cover and place pan in oven to brown the omelet. Serve on hot platter.

A Delicious Omelet—To make a dainty omelet requires care in the details of mixing the ingredients. The following of these directions closely will result in a rich golden sponge instead of the usual thin, feathery mass. Fresh eggs are absolutely essential. Take four eggs, four tablespoonfuls of water, one-eighth of a spoonful of white pepper and salt. Separate the eggs and beat the whites to a stiff froth; beat the yolks, add the water and beat again. Put one tablespoonful of butter in a frying pan and while it is heating carefully stir the yolks into the beaten whites, adding the seasoning. Pour into the hot frying pan and when the underside is a delicate brown place in a hot oven to set the top. The moment it is done loosen the edges from the pan with a knife, fold over and serve on a hot platter garnished with sprigs of parsley and delicately cut and fried slices of bacon. Never beat and mix the eggs and allow them to stand for even five minutes before cooking. Do not slam the oven door shut, for the jar will cause the omelet to fall. To make fancy omelets spread the top, before fold-

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ing, with finely chopped chicken, ham, parsley, creamed peas or jelly.

Ham Omelet—Chop bits of cold ham finely; season with butter, pepper and salt; beat two or three eggs and stir with them over a good fire. Pieces of beef may be used in the same fashion.
Mrs. Richard Leach.

Eggs Spanish Style No. 1—Take firm, fresh tomatoes of good size; cut off the top and scoop out enough of inside to contain an egg. Crack an egg carefully into the tomato without breaking yolk. Season with salt and pepper and a little butter and put in oven. When the egg is cooked the tomato will be cooked also.
Mrs. G. Faubel, S. F.

Spanish Eggs No. 2—For this dish there will be required six eggs, one large raw tomato, one generous tablespoonful of butter, one level teaspoonful of salt, one-fourth of a teaspoonful of pepper and a slice of onion. Rub a slice of onion over the inside of the frying pan. Pare the tomato and cut it into bits; then put it into the frying pan, with the butter, and cook for five minutes, stirring occasionally. Beat the eggs well and at the end of five minutes put them into the pan with the salt and pepper. Stir constantly until the eggs begin to thicken like scrambled eggs; then pour the mixture into a warm dish and serve at once.
M. P.

Stuffed Eggs No. 1—Boil quantity of eggs needed fifteen minutes, then remove shells. Cut in halves and remove yolks; slice a little off of bottoms so they will stand in platter. Mash yolks, then add chopped parsley and one teaspoonful of mustard, one teaspoonful of oil, one teaspoonful of pepper, salt and little vinegar; then fill the whites with this.
Mrs. P. J. Haggarty.

Stuffed Eggs No. 2—Take hard boiled eggs and cut lengthwise; take yolks and mash them; add salt, pepper and some olives cut fine; mix all together with mayonnaise dressing. Fill whites with mixture and put together with tooth-picks.
W. L.



SOUPS



A Good Soup for Friday—One bunch of French carrots, three medium sized onions and one handful of minced parsley. Boil two hours, then strain; add one cup of good milk to the liquid and one tablespoonful of butter, pepper and salt. If thick soup is desired a little flour can be mixed in the milk and boiled in the stock, or a few of the carrots can be mashed and added to the liquid.

Mrs. H. Coulter, Sausalito.

Asparagus Soup—Take water that asparagus has been boiled in and thicken with flour to make it creamy; add a cup of milk and a lump of butter. Cream of celery soup and cream of onion soup may be made in the same way.

Mrs. G. B. Hund.

Barley Soup—After washing the soup meat put it into the stewpan, just cover with water and take off the scum when it rises. Wash and pick over half a pound of pearl barley; put this with the meat, and a small onion peeled and cut in small pieces; flavor with catsup; add a little pepper and salt; add a little more water, and cook until the barley is soft. You may add any vegetables liked; celery root gives a good flavor to any soup. Cook the barley about an hour and a half.

Clam Soup—Boil one quart of clams in the shell, or one pint of opened clams. Strain the clam water; heat one pint of milk, thicken with two tablespoonfuls of cracker crumbs; flour or corn starch. Add the clam water to thickened milk and season with pepper and butter.

G. H.

Cracker Soup—For Invalids—Pour very hot milk over a bowl of crackers, season with butter, salt and pepper.

Mrs. P. A. M.

Cream of Asparagus Soup—Three pounds of asparagus; cut off tips; cut up stalks in small pieces and boil gently for a couple of hours in three pints of water with onion, bay leaf and salt and pepper to taste; strain through colander;

add one quart of milk and thicken with one heaping tablespoonful of flour blended with one tablespoonful of butter; add green tips and cook gently fifteen minutes; stir in beaten yolks of two eggs and serve. Mrs. Richard Leach.

Cream of Celery Soup—Cook one head of celery stalks and light leaves in a pint of water for forty-five minutes. Mash the celery and put through a puree strainer; add a pint of scalded milk and thicken with a tablespoonful of flour mixed with a little cold milk; add two tablespoonfuls of butter; salt and pepper to taste and simmer ten minutes. Just before serving add a cupful of whipped cream with small pieces of browned croutons. Mrs. Will Larkins.

Excellent Cream of Tomato Soup—Boil twelve ripe tomatoes or use one can of tomatoes; strain and add one onion, one bay leaf, a dash of cayenne or two red pepper pods and two cloves; simmer half an hour and add a heaping tablespoonful of flour blended with a tablespoonful of butter; then put in a quarter of a teaspoonful of bicarbonate of soda, and while foaming add three pints of scalding milk and one teaspoonful of chopped parsley. Serve at once.

Mrs. R. Leach.

Family Soup—Take a piece of beef shin, a veal bone, three mutton shanks, a small piece of liver, one onion, two cloves, bay leaf, a half bunch of French carrots, one turnip sliced, half a can of tomatoes, three small red peppers and salt to taste; add five quarts of cold water. Simmer slowly several hours; strain and serve.

Potato Soup—Take ten small potatoes; boil and mash; to a quart of milk add one-fourth of a pound of butter; pepper and salt to taste; boil; then thicken with a tablespoonful of flour; flavor with celery; watch carefully that it does not get too thick.

Mrs. P. A. M.

Spring Soup—Boil one cup of peas, one cup of asparagus tips and half a cup of carrots in separate waters. until tender; drain and set aside to add to the soup. Put all together the liquor in which the vegetables were cooked, and add enough boiling water to make a quart; in this cook for fifteen minutes two stalks of celery, two green onions and a small sprig of parsley; strain, return to the fire; add one

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pint of scalded milk, a teaspoonful of salt and draw the saucepan to the back of the stove. Beat the yolks of two eggs; add half a pint of cream; dilute with a little of the hot soup, and stir into the rest of the soup. Do not allow it to boil after adding the eggs or it will curdle. Add the prepared vegetables and a teaspoonful of finely minced chervil. Serve at once. G. H.

Tomato Soup No. 1—Put three pints of tomatoes, stewed, strained and sweetened, to two quarts of beef stock; add an onion; salt and pepper. Mrs. P. A. M.

Tomato Soup No. 2—One can of tomatoes, one pint of milk, one pint of boiling water, half a teaspoonful of salt, quarter of a teaspoonful of pepper, butter size of a walnut. Boil tomatoes soft, about half an hour; strain through sieve, pouring water through to prevent waste; return to stove; let it come to a boil; stir in a little soda, then add milk and seasoning; put the butter in when ready to serve.

Tomato Soup No. 3—Put a can of tomatoes, a slice of onion, a bay leaf and a blade of mace to simmer for ten minutes. Put a quart of milk into a double boiler; when hot add two tablespoonfuls of butter and three of flour rubbed together. Cook until smooth and thick; add a teaspoonful of salt and a saltspoonful of pepper; strain the tomatoes; add half of a teaspoonful of baking soda; stir and add the milk. Serve at once. Mrs. G.

Turnip and Rice Soup—Peel and wash as many turnips as desired and put them in a granite kettle with a lump of butter and sufficient water to allow them to simmer gently until tender. Pass through a fine sieve; return to the kettle; add a pint of milk and one-half cup of cold boiled rice; season with salt, pepper and a pinch of sugar; let simmer for twenty minutes and then add a cup of cream. Serve on croutons. Mrs. M. Briggs, S. A.

White Wine Soup—Boil one chicken and a piece of veal down to two quarts of stock; season with a small piece of

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carrot and of turnip, and put away to cool. In the morning, remove the grease. Then take one quart of milk, some cream if possible, one teaspoonful of mace and heat to boiling point. Mix together two tablespoonfuls of butter and two tablespoonfuls of flour, and add to milk, slowly. When ready to serve put milk and the stock together and let them come to a boil. Put in a tureen the yolks of three eggs beaten lightly, one-half cupful of sherry wine, one teaspoonful of celery salt, and salt and pepper to taste. Pour soup over this, which will make it foamy. Mrs. Briggs.

German Noodles—One cup of flour, two eggs, about one tablespoonful of milk and a pinch of salt. Mix, roll out and let partly dry; then roll and cut very fine. Set away to dry thoroughly before using. Mrs. G. Faubel.

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

SALADS

To make salad dressing, says the proverb: "Four persons are wanted—A spendthrift for oil, a miser for vinegar, a counsellor for salt and a madman to stir it up."

Mrs. P. A. M.

Boiled Salad Dressing—One egg well beaten, three teaspoonfuls of sugar, three tablespoonfuls of water, three tablespoonfuls of vinegar, a pinch of mustard dissolved in water, a pinch of salt, one tablespoonful of butter and half of a teaspoonful of corn starch. Boil until thick.

Cream Dressing—One-half of a tablespoonful of salt, one-half of a tablespoonful of mustard, one-fourth of a tablespoonful of sugar, yolks of three eggs beaten, two and one-half tablespoonful of melted butter, one-fourth of a cup of vinegar and three-fourths of a cup of cream. Mix ingredients in order given, adding the vinegar very slowly. Cook over boiling water, stirring constantly until mixture thickens; strain and cool.

Miss Laura Harris.

French Mayonnaise—Yolks of two eggs, one tablespoonful of vinegar, juice of one lemon, one-half teaspoonful of salt; beat until stiff enough to drop from beater; one pint of olive oil to be added, a few drops at a time, while beating. This will keep for a week if kept in a cool place and well covered.

Mrs. O. Sirard.

Mayonnaise Salad Dressing—The yolk of one egg, raw; stir into this all the olive oil it will hold, in as fine a stream as possible. Season with lemon juice, cayenne pepper, salt and mustard.

Parisian Salad Dressing—Mix one-half of a cupful of olive oil, five tablespoonfuls of vinegar, one-half of a teaspoonful of powdered sugar, one tablespoonful of finely chopped Bermuda onion, two tablespoonfuls of finely chopped parsley, one teaspoonful of salt, four red peppers and eight green peppers. Cover and let stand for one hour. Then shake and stir vigorously for five minutes. The red

and green peppers are the small ones found in the pepper sauce, which may be bought at all first-class grocers.

M. H.

Salad Dressing—Five even teaspoonfuls of mustard, four teaspoonfuls of sugar, one small teaspoonful of salt and four tablespoonfuls of olive oil. Beat these thoroughly, then add four well-beaten eggs, twelve tablespoonfuls of milk, and seven tablespoonfuls of vinegar; cook in double boiler until creamy, stirring well; when taken off fire, stir a little more to keep from curdling. Will keep if kept air tight.

Mrs. N. J. H.

Sarah-lad Dressing—We call it Sarah because we are not familiar enough to say Sall—One teaspoonful of mustard, two teaspoonfuls of flour, one-quarter of a cup of vinegar, fill cup with water, stir into mustard and flour until all lumps are dissolved. Then add one egg, white and yolk beaten separately, one teaspoonful of sugar, one-half of a teaspoonful of salt, one pinch of black pepper, one pinch of cayenne pepper, one tablespoonful of butter; one cup of sour cream adds to the flavor, as well as to the bulk. Cook in a steamer, stirring constantly, until it thickens. When prepared as above this dressing will keep a week.

Mrs. E. D. Marshall.

Combination Salad—Boiled potatoes cut up small, mixed with a chopped onion, a heaping teaspoonful of chopped parsley and chopped celery. Season to taste and place on center of dish. Garnish with crisp lettuce leaves. Scald, peel and remove cores of tomatoes (one for each person) and set on ice; take cold string beans or peas, mix with mayonnaise and chopped onion and fill tomatoes; place on lettuce around potatoes; garnish with hard-boiled eggs, sliced beets and mayonnaise. Excellent for a cold meat dinner.

Mrs. R. L.

Celery and Pepper Salad—Lettuce hearts shaped into fairly good sized balls; fill inside with a mixture of celery and Spanish red peppers; serve with mayonnaise dressing.

Mrs. R. L.

Cucumber Salad—Peel two medium-sized cucumbers and cut them into halves lengthwise, taking out the seeds. Place in cold unsalted water; let them remain one hour. When ready to serve peel two small tomatoes and chop rather coarse; chop also one pint of watercress; season with salt and pepper; drain the cucumbers; wipe dry; add a few drops of onion juice or a little onion to mixture; then fill cucumbers with the mixture and lay on lettuce leaves. Squeeze over the mixture the juice from one lemon and a tablespoonful of olive oil and serve at once. W. L., San Anselmo.

Cold Meat Salad—Cut cold meat into very thin slices; chop four anchovies free from bone, one small onion, and one tablespoonful of parsley. Mix in a salad bowl with two tablespoonfuls of oil, one tablespoonful of mild vinegar, French mustard, pepper and salt. Cover and let stand two hours, then serve garnished with parsley and pickles.

G. H.

East India Salad—Work two ten-cent cream cheeses until smooth, and moisten with one-fourth cup each of milk and cream. Add one-half cup of grated Young America cheese, one-half cup of heavy cream beaten until stiff and one-half tablespoonful of granulated gelatine soaked in one tablespoonful of cold water, and dissolved in one tablespoonful of hot water. Season highly with salt and paprika, and turn into a border mold first dipped in cold water. Remove from the mold and fill the center with lettuce leaves dressed with a French dressing to which curry powder is added; this dressing is made by mixing one and one-half teaspoonfuls of salt, one-half teaspoonful each of curry powder and white pepper, one-half cupful of olive oil and one-third of a cupful of vinegar.

G. H.

Fish Salad—Six cold boiled potatoes cut into small cubes, two onions and one cucumber sliced, one tablespoonful of minced parsley, two hard-boiled eggs cut fine, twelve sardines. Serve on lettuce leaves with mayonnaise dressing.

L. M.

Flower Salad—Arrange a fringe of parsley on the outer rim of each plate. Then a ring of very dark slices of beet, moistened with plain mayonnaise dressing. The next ring

should be of pink beets, with a bit of whipped cream in the dressing. Fill the center with lighter beets and cream. In the very center rice and a bit of cooked yolk of egg. G. H.

Hygia Salad Dressing—Yolks of two eggs beaten very stiff; add the juice of one lemon and two tablespoonfuls of olive oil very slowly, beating hard all of the time until they have been added and are quick thick. Then add the beaten whites of two eggs, salt and sugar to taste, and lastly, one cup of whipped cream. Whip all together until very stiff and set on ice until ready to serve. J. N.

Celery and Walnut Salad—Cut celery into half-inch pieces; to two parts of celery add one part of walnuts broken into pieces, and enough mayonnaise to moisten it. Serve on lettuce leaves. Mrs. W. Moore, S. F.

Lettuce Sandwiches—Delicious for afternoon tea—Take the yolks of four hard-boiled eggs and pass them through a sieve; then mix with a little butter, a teaspoonful of vinegar; also a little tarragon and a little salt. Mix this to a paste and spread on both sides of thin slices of bread; place the green part of lettuce leaves on both sides; cut into neat squares. Mrs. G., Ross.

Mushroom Salad—Two cans of mushrooms; boil until tender, which will take about five minutes; cut in small pieces; then season with salt and pepper; pour over them (mixture of vinegar and oil) one tablespoonful of oil to three of vinegar. Let stand two hours. When ready to serve add one-half quantity of celery, cut in pieces the same size as mushrooms and pour over all a mayonnaise dressing. Mrs. A. U. Welch.

Nut Salad—(Simple)—Two cups of English walnut meat, one cup of chopped celery and one head of lettuce. Blanch nuts by pouring over them boiling water; let stand five minutes, when skins may be removed by using a pointed knife. Arrange nuts and celery on lettuce leaves and dress with mayonnaise dressing. Mrs. Will Larkins.

Nut Salad No. 2—One cup of apples, cut in dice, one cup of shredded celery and one cup of walnuts mixed with mayonnaise; serve on lettuce leaves. Mrs. N. Jones.

Pimento Salad With Shrimps—Take a can of pimentos and fill each pimento with shrimps, chopped olives and celery chopped fine; place on lettuce leaf and put mayonnaise on top.

Potato Salad No. 1—Any amount of cold boiled potatoes, two or three chopped onions and chopped parsley. Heat together two eggs, one small cup of vinegar, one teaspoonful each of salt, sugar, dry mustard and a dash of cayenne pepper. When thick take from the fire and cool; cut the potatoes into small pieces; add the onions and parsley, two tablespoonfuls of olive oil and a tablespoonful of lemon juice; add to the above mixture one quart of whipped cream and pour over the potatoes and mix well. Mrs. C. R. Gagan.

Potato Salad No. 2—Six medium-sized potatoes, six stalks of celery, one small onion and three whites of hard-boiled eggs; chop all together; put in a teaspoonful of butter with the three hard-boiled yolks and beat smooth; add three tablespoonfuls of vinegar, a pinch of cayenne pepper, half a teaspoonful of mustard, one teaspoonful of salt, half a teaspoonful of sugar and a dash of pepper; mix well.

Mrs. Briggs, S. A.

Salmon Salad No. 1—With a can of salmon a handsome and rich salad is prepared. Take out the salmon in neat, firm bits and lay them in a dish of cold spiced vinegar while the tomatoes are prepared. Cut off the stem and hollow out with a spoon to make a neat, firm cup. Medium-sized tomatoes should be used. Mix a little salt, cayenne and vinegar with or without oil, as preferred, and sprinkle the tomatoes well, then fill with the salmon. Cucumbers cut in thin, paper-like slices may be mixed with the fish. Serve on lettuce leaves with mayonnaise.

L. M.

Salmon Salad No. 2—Place the contents of one can of salmon in a large dish; add to this one pint of cracker crumbs, two hard-boiled eggs and one pint of vinegar; mix well; let stand ten minutes or more, then serve.

Sardine Salad—Cover a large plate of lettuce leaves with boiled white fish, flaked, leaving an inch margin; split six sardines, taking out the bone, and lay them on the fish,

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heads in the center, and spread around to form a disc. Put a little parsley in the middle of the dish, at the heads, and on the fish between each two sardines put a generous teaspoonful of mayonnaise. Slice a lemon, cut each slice in half, and garnish the edge of the dish, the rind lying on the lettuce.

G. H.

Stuffed Tomato Salad—Peel six small tomatoes, cut a slice from the stem end of each, remove the soft insides, sprinkle the inside with salt and let stand inverted thirty minutes. Mash half a ten-cent cream cheese, add six shopped pimolas, one tablespoonful finely chopped parsley, one tablespoonful tomato pulp, one-fourth of a teaspoonful dry mustard and enough French dressing to moisten it. Fill the tomato cases with this mixture and serve on lettuce leaves with mayonnaise dressing.

M. H.

Veal Salad—Remove bones, fat and gristle from veal; cut meat crosswise of the grain in thin shavings, possibly about half an inch square; to one pint of shaved meat add two hard-boiled eggs chopped, four crisp, tender stalks of celery cut small, two small heads of lettuce finely shredded, pepper and salt to taste; add mayonnaise dressing. Lamb is also nice this way.

E. W.

Walnut Salad—One cup of chopped apples, one cup of chopped walnuts and one cup chopped celery, well mixed. Place on crisp lettuce leaves and cover with mayonnaise.

Mrs. R. L.

Watercress and Apple Salad—Use only crisp watercress; stand half an hour in cold water, wipe dry and arrange in salad bowl; add a few slices of thinly cut apples and finely chopped hard-boiled eggs; mix with French dressing.

French Dressing—One tablespoonful of vinegar to three of oil, half a teaspoonful of salt and a quarter of a teaspoonful of pepper; mix oil, pepper and salt together; stir the vinegar in slowly.

Mrs. Drummond, S. F.



VEGETABLES



Baked Asparagus—Beat well four eggs; add two onions, half a head of garlic and a little parsley chopped fine, one cup of bread crumbs and two tablespoonfuls of olive oil; season with pepper and salt. Then add about four pounds of asparagus tips chopped fine. Bake in a moderate oven for one-half hour.
Mrs. E. Decham.

Cabbage, German Style—Slice red cabbage thin, cover with cold water, and let soak twenty minutes; then drain. Put one quart in a stewpan with two tablespoonfuls of butter, one-half of a teaspoonful of salt, one tablespoonful of finely chopped onion and a few gratings each of nutmeg and cayenne. Cover, and cook until the cabbage is tender, then add two tablespoonfuls of vinegar and one-half of a tablespoonful of sugar, and cook five minutes.

Fried Cauliflower—Boil cauliflower in salted water; drain and fry in butter until a golden brown.

Mrs. G. B. Hund.

To Cook Corn—Put a teaspoonful of vinegar into the water, no salt; when it boils put corn into the water and boil three minutes. It will be white and tender.

Mrs. G. B. Hund.

Corn Pudding—Mix two tablespoonfuls of corn starch with half a cupful of milk, and stir over hot water until it thickens; add a tablespoonful of butter, half a can of corn pulp, or an equal amount of corn scraped from the cob, salt, pepper and the beaten yolks of three eggs. Bake in a pan surrounded by boiling water until the center is firm. Whip the whites of the eggs, into which a little salt has been sprinkled, to a stiff froth. Spread this over the top of pudding, sprinkle it with chopped red peppers and place in a cool oven until the meringue is set. Serve as a vegetable.

Mrs. A. N. W.

Creole Succotash—Wash six green peppers, remove the seeds and white membrane, and cover with boiling water. Cook steadily for twenty minutes, then drain and chop fine.

Mix a quart of canned corn and the minced peppers and put into a saucepan with two tablespoonfuls of butter. Toss and stir until very hot, then pour in a large cup of well-seasoned and thickened tomato sauce; bring to the boiling point and serve.

Stuffed Egg Plant No 2—Select a medium-sized egg scrape out all the inside and put it in a saucepan with a little minced ham or any kind of meat; cover with water and boil until soft; drain off the water; add two tablespoonfuls of grated crumbs, a tablespoonful of butter, half a grated onion, salt and pepper, one egg well beaten; stuff each half of hull with the mixture; add a small lump of butter to each and bake twenty-five minutes.

Mrs. Follows, San Anselmo.

Stuffed Egg Plant No. 2—Select a medium-sized egg plant and boil it for twenty minutes. Take it out and lay it in cold water for half an hour. Cut it in half lengthwise, scoop out the inside, leaving the outside by the shell at least half an inch thick. Make ready a forcemeat of the pulp of the egg plant and the pulp of three or four raw tomatoes chopped fine. Mix this with a tablespoonful of bread crumbs, a tablespoonful of butter, salt and pepper at discretion, or beaten egg and half a cup of good gravy. With this mixture fill the two halves of the egg plant, lay them in a pan, pour around them a cupful of weak stock, cover and bake one hour. Baste often. Uncover, strew the surface of the shells' contents with crumbs, put bits of butter on this and brown. If preferred meat may be substituted for the tomato.

M. P.

Fried Egg Plant—Cut an egg plant into slices about half an inch thick. Pare these, and lay them in a deep, flat dish, and pour upon them a quart of boiling water, to which has been added a tablespoonful of salt. After the slices have stood for an hour in the water, drain and pepper them; then dip them into beaten egg and bread crumbs, and fry in boiling fat for eight minutes. Serve immediately.

Pea Timbales—One cup of peas passed through a sieve, two eggs, a few drops of onion juice, two or three tablespoon-

fuls of cream, two tablespoonfuls of milk or stock, two tablespoonfuls of melted butter and one teaspoonful each of salt, sugar and black pepper; butter molds and bake in pan of hot water until firm. Serve with white or tomato sauce. Corn or chestnuts made in same way are good.

Mrs. Briggs, S. A.

Potatoes a l'Italienne—Boil, peel, put in saucepan and mash. Add one ounce of butter and a piece of bread the size of a French roll (no crust), soaking it in milk; add two tablespoonfuls of milk to form pliable paste, three yolks and three whites of eggs beaten stiff; season with salt, pepper and a little nutmeg; mix well and pile high in baking dish and pour over it a little melted butter; sprinkle with Parmesan cheese. Place in oven for ten minutes to brown, and serve.

Mrs. G.

Potatoes, Maitre d'Hotel—Boil, peel and cut into slices, place in saucepan with one ounce of butter and a pinch of chopped parsley; season with salt, pepper, a pinch of nutmeg and the juice of half a lemon. Warm all together, toss well and add half a cup of cream; beat slightly and serve.

Mrs. G.

Stuffed Potatoes—Bake potatoes and remove a piece of the skin, take out some potato and drop in a raw egg. Over this place some minced ham mixed with gravy or ham stock. Put back in oven until egg is cooked through. Serve with brown sauce.

Mrs. R. Leach.

Saratoga Potatoes—Peel and slice in nice long pieces and put in cold water; wash and drain; spread between the folds of a clean cloth; rub and pat until dry. Fry in hot boiling lard; salt as they are taken out. Mrs. P. A. M.

Browned Potato Balls—Cut balls from raw potatoes and boil until quite tender in stock seasoned with onion; put in a shallow buttered baking pan and cover with melted butter. Put in a hot oven and brown. Sprinkle with finely chopped parsley and serve.

Mrs. R. Leach.

Stuffed Peppers No. 1—Remove the inside of one dozen bell peppers and soak in salt water for two hours or more. Chop a cup of veal, two green onions, two pieces of white

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celery and a head of lettuce fine and add three well-beaten eggs, two tablespoonfuls of olive oil and half a cup of cracker crumbs. Season highly and grate in a little cheese. It must be quite moist, so add more olive oil if the mixture is too dry. Fill peppers and bake for an hour. This dish is very fine.

Mary A. Brown.

Stuffed Bell Peppers No. 2—Cut off top and scoop out seeds of peppers. To make filling use cup of veal, cup of sausage meat, cup of bread crumbs, a tablespoonful of chopped parsley, half a cup of chopped onion, a teaspoonful of Worcestershire sauce, salt and pepper to taste, and one egg beaten with half a cup of milk; mix together, fill peppers, put piece of butter on top of each and replace pepper top; put in baking pan and put in water to cover half of height of peppers and bake in moderate oven three-quarters of an hour.

Mrs. Richard Leach.

Stuffed Bell Peppers No. 3—Take bell peppers and cut off tops, then make a filling of equal parts of grated bread and any kind of meat chopped fine; season with ground allspice, cinnamon, cloves, pepper and salt, then fill them, putting a lump of butter in the top; tie on the top and put in covered baking dish and bake forty-five minutes.

Mrs. A. U. Welch, S. A.

Stuffed Peppers No. 4—Core one dozen large bell peppers; fill with the following ingredients: Boil two large heads of lettuce until soft, then drain and chop with two cups of bread crumbs, two large onions, a little garlic and parsley; then add three eggs well beaten and two tablespoonfuls of olive oil; season with pepper, salt, thyme and sage. Place peppers in baking pan and fill; place a small lump of butter on top of each pepper; bake about half an hour.

Macaroni and Cheese—Boil and drain the macaroni; place a layer in a baking dish, then a layer of cracker crumbs, salt, red pepper and grated cheese. Alternate macaroni and seasoning until all is used. Pour a cupful of milk or water over the pan and bake one hour.

Macaroni and Bacon—Fry a platter of breakfast bacon and pour most of the grease from the pan. Drop in a pint of plain boiled macaroni, season with red pepper and stir until well heated in the grease. Put the macaroni in the center of the platter and garnish the bacon around it.

Macaroni Italian—One round steak cut in small pieces; put into the pot half a cup of olive oil and two onions sliced, four pieces of garlic and fry; add one can of tomatoes, some dried mushrooms, cayenne pepper, salt to taste, and one teaspoonful of sage. Cook about two hours. Cook macaroni in boiling water, seasoned with salt, twenty minutes. Serve one layer of macaroni and one of cheese and cover with gravy. Serve meat separately. Mrs. A. U. Welch, S. A.

Macaroni and Mushrooms—Three-fourths of a cup of dried mushrooms; cover with water, let soak two or three hours. Take one pound of macaroni, break up, and put to cook in a generous supply of water. Boil 30 minutes; drain well when done. Take four slices of bacon and fry, remove and put in a chopped onion and fry. Take out, and put in two tablespoonfuls of tomato catsup, or canned tomatoes; then pour in the mushrooms and let simmer fifteen minutes on back of stove. Take a large platter and on it grate a layer of cheese. On this put a layer of macaroni, then a layer of mushrooms, alternating until all is used.

Mrs. Arthur L. Silling.

Macaroni Spanish—Take equal parts of macaroni, grated cheese and roast veal or any kind of left-over meat. Put macaroni into boiling salted water and cook until tender. Spanish sauce; one can of tomatoes, two large onions chopped fine, a piece of butter the size of an egg, salt and cayenne to taste; cook all together, then add one cup of milk into which one tablespoonful of flour has been dissolved, and a pinch of soda added to keep milk from curdling. Put into a baking pan a layer of macaroni, then cheese, then meat, and then Spanish sauce, and repeat until all is used. Bake until nicely browned.

Mrs. A. U. Welch, S. A.

Stuffed Macaroni—Cook macaroni in salt water until tender; drain off water and line buttered baking dish with

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macaroni; mix into it any left-over meat chopped finely, two soda crackers rolled fine, one egg, a pinch of savory, thyme or sage, a small grated onion, pepper and salt to suit and a little milk or water to moisten the mixture; pack lightly in center of macaroni and set in a pan of hot water in a hot oven for half an hour. Pour over it a sauce made from any left-over gravy or a tomato sauce. Mrs. G. Faubel, S. F.

Baked Onions—Boil onions in salt and water until about done. Put in baking pan; grate cheese over each one, then pepper and butter and bake about fifteen minutes.

Miss C. O'Connor, San Rafael.

Stuffed Onions—Select large onions, peel and slightly parboil, then remove the heart of each onion and fill the vacancy with equal parts of bread crumbs and chopped cold meat. Season well (spice also if liked); put in a well buttered baking dish and pour stock over them; if you lack stock place a piece of butter on each onion and baste frequently with hot water. Cover dish and bake in moderate oven one hour.

Miss J. Lawrence, S. F.

Mexican Rice—Put a cupful of dried rice into a hot frying pan containing a tablespoonful of olive oil. Fry the rice until well browned but not scorched. Add to this four or five finely chopped tomatoes, a little salt and two teaspoonfuls of Mexican or Chili pepper pulp. Pour in a cupful of boiling water and let simmer until the rice is soft.

Spanish Rice—Wash half a cup of rice well. Put a tablespoonful of lard into a pan with the rice. Stir constantly until it is all very hot; add some water, pepper, an onion, a spoonful of cloves and half a can of tomatoes.

T. Romberg.

Spinach Gratin—Cream spinach that has been boiled, passed through the meat chopper and creamed. Place a little in individual ramekins, then lay a poached egg on top of each dish; sprinkle with Parmesan cheese, and dot with small pieces of butter. Bake in a very hot oven just enough to brown.

Mrs. G., San Anselmo.

Spinach, Swedish Style—Wash and pick over half a peck of spinach; cook in an uncovered vessel with a large

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quantity of boiling salted water, to which has been added one-third of a teaspoonful of soda and one-half of a teaspoonful of sugar. This way of cooking preserves the bright green color of the vegetable. Drain and chop fine. Reheat and add three tablespoonfuls of butter, one tablespoonful of flour and one-half cupful of cream. Mound on a hot serving dish, and garnish with the yolk and white of a hard-boiled egg, and triangular pieces of bread sauteed in butter.

Summer Squash—Slice summer or Italian squash about half an inch thick; put some in the frying pan, then grated onion, pepper, salt and butter and so on until pan is filled; cover and let cook on top of stove until tender.

Mrs. Nagle, Alameda.

Summer Squash Italian—Boil four medium-sized squash in salt water; when soft mash and add a heaping tablespoonful of butter, onion sliced very thin, two well-beaten eggs and half a cup of bread or cracker crumbs. Add pepper, salt and allspice to taste. If too thick add sweet milk. Bake ten or fifteen minutes in a fairly hot oven. Belle C. Brown.

Baked Stuffed Tomatoes No. 1—Take rather large regularly shaped fruit, cut a small slice from the blossom end and scrape out all the soft part. Mix this with stale bread crumbs, butter, pepper and salt, some parsley and a little chopped onion. Fill the tomatoes carefully and set them in a dish with a little butter in it. Let them bake three-quarters of an hour in a moderate oven, watching them that they do not burn or become dry. Mrs. Richard Leach.

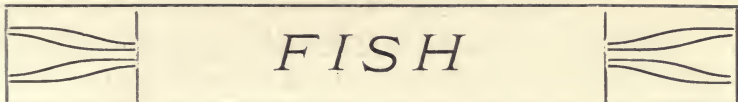
Stuffed Tomatoes No. 2—Grate one cup each of bread crumbs and cheese finely; add one hard-boiled egg, one raw egg and one cup of dried mushrooms; season with cayenne pepper, black pepper and salt; mix thoroughly and stuff the tomatoes with this mixture; add a little water and bake. Watch carefully to see that they do not burn.

Mrs. A. U. Welch, S. A.

Escalloped Tomatoes—Put a layer of cooked beef chopped fine on the bottom of a pudding dish, next a layer

of rolled crackers, then a layer of sliced tomatoes; repeat until the dish is full, then put a piece of butter the size of an egg on top; season with salt and pepper, pour a large cup of cream or rich milk on top and bake one-half hour and serve immediately.

Mrs. Leach.



FISH

Cioppino or Stewed Striped Bass—Take about four pounds of striped bass and slice about one inch thick; put one tablespoonful of butter in a pan; add fish, some chopped onions and one branch of basilico, green or dry. Add also one can of tomatoes or one pound of fresh peeled tomatoes, one pound of potatoes cut in quarters and pepper and salt to suit taste. Keep covered on slow fire.

Mrs. C. A. Pesenti.

Codfish on Toast—Take some freshened cobfish picked fine; fry a sliced onion in butter or lard; when it has turned a light brown put in the fish, then add half a can of tomatoes or half a dozen fresh ones; add a little water, season with cayenne pepper and cook nearly an hour; thicken with a tablespoonful of flour mixed in water. Take from fire and add half a cup of cream or milk; serve on buttered toast.

Miss E. O'Connor, Los Angeles.

Salt Cod With Tomatoes—From the center of a thick, salt cod, take a piece weighing about a pound; wash and soak for eighteen hours in cold water, changing the water twice. Cover with fresh cold water, heat slowly and keep at a temperature just below the simmering point for two hours and a half. Put a tablespoonful of butter, which has been rolled in flour, in a frying pan, add two tablespoonfuls of chopped onion, and cook slowly until the butter is a pale yellow color. Add two cups of strained tomatoes, simmer for ten minutes, add the drained fish and place on the back of the range for thirty minutes. Dust lightly with pepper when it is ready for the table.

G. H.

Creole of Crab—Three green peppers chopped fine, four medium sized onions, butter the size of an egg and salt and pepper; let boil about ten minutes, then add half a can of tomatoes; boil until well dissolved; add half a pint of cream or rich milk with a little butter added; mix with a tablespoonful of flour; let come to boiling point; stir this into a well-picked crab and pour over buttered toast.

Mrs. G. Faubel, S. F.

Crab Manhattan—Fry one onion chopped fine with one clove of garlic in a little butter until cooked; add one green pepper cut in small pieces, some cooked celery chopped in little pieces, and about a half cupful of tomatoes; then stir one tablespoonful of flour into this, and boil until thick; add a teaspoonful of Worcestershire sauce, and shredded crab; stir thoroughly, put in shells, sprinkle with Parmesan cheese and dot with small pieces of butter. Bake in hot oven until brown.

Mrs. G., San Anselmo.

Crab Newberg—Shred crab and soak about three-quarters of an hour in sherry wine and a little Worcestershire sauce to taste, about enough wine to cover crab; quarter some champignon and soak with crab. Melt some butter, stir in a little flour, add a little cream, and a good dash of paprika. Mix together and put in shells; sprinkle with Parmesan cheese, and dot with small pieces of butter. Bake in hot oven until brown.

Mrs. G., San Anselmo.

Deviled Crab No. 1—Melt one heaping tablespoonful of butter; mix with a tablespoonful of flour; heat a pint of milk and add slowly to the butter and flour; a clove of garlic, one-half teaspoonful of dry mustard, saltspoonful of salt, dash of cayenne pepper and the juice of a lemon. When properly thickened add the picked meat of two crabs; sprinkle with bread crumbs and bits of butter and bake in a quick oven until light brown.

Mrs. C. R. Gagan.

Deviled Crab No. 2—Open and shred a crab. To a large crab use three slices of bread; soak same in water. When soft squeeze out the water and add a slice of melted butter, paprika, catsup and Worcestershire sauce and two eggs, the whites beaten separately. Put into the shells with pieces of butter on top and bake in oven.

Deviled Crab No. 3—Shred thoroughly the white meat of one crab; add four soda crackers powdered, one egg, half a cup of milk and butter the size of an egg. Season to taste. Bake in individual crab dishes and serve with lemon.

Mrs. H. P. C.

Baked Fish—One-half cup of butter well beaten with the yolks of two eggs, two tablespoonfuls each of chopped

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pickles, parsley, onions and whole capers, three tablespoonfuls of lemon juice, one-half teaspoonful of salt and one-quarter teaspoonful of pepper. Split the fish, remove the bones, spread with this mixture and bake half an hour in a quick oven.

Mrs. C. R. Gagan.

Baked Fish With Tomatoes—Take a white fish that weighs three pounds; clean thoroughly; rub with salt and pepper; lay in piece of pork or butter; put in covered baking dish and turn over it one pint of stewed tomatoes (cold tomatoes left over are nice), bake until well done.

Serve with the following sauce: A piece of butter the size of a walnut, one tablespoonful of flour, add one pint of hot milk; let cook until well done, stirring all the time; season. Have some tomatoes stewed and pressed through a sieve, add seven tablespoonfuls to the sauce and serve with the fish.

Mrs. G. Elston.

Fish Balls—Soak good salt codfish for an hour or more; pick in bits until you have a cupful, put into cooking kettle with two heaping cups of raw potatoes, pared and cut in dice; cook until potatoes are soft; drain well; add a little milk; season with pepper and butter; beat in one egg, form into cakes and fry in pork fat.

Fish Stuffing—Take about half a pound of stale bread and soak in water; when soft press out the water; add a very little chopped suet, pepper, salt and a large tablespoonful of onion minced and fried, and, if preferred, a little minced parsley; cook a little and after removing from the fire add a beaten egg.

Baked Haddock—Scale and clean a three-pound fish; fill with force meat and sew up. Sprinkle over a generous supply of salt and bread crumbs. Put three even tablespoonfuls of butter in tiny pieces on the fish; bake three-quarters of an hour, basting frequently

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Halibut a la Creole—Take a slice of fish weighing about four pounds, and use also a pint of stewed tomatoes, a cupful of water, a slice of onion, two tablespoonfuls of butter, three cloves and one tablespoonful of flour. Put the tomato, water, cloves and onion to boil. Mix the butter and flour and stir into the sauce, when it boils. Add a teaspoonful of salt and a quarter of a teaspoonful of pepper, and after cooking for ten minutes, rub through a strainer into a bowl. Pour into a deep plate, boiling water to the depth of half an inch, and lay the fish in it for half a minute, black side down. Remove it from the water and the black substance can readily be scraped off. Wash the halibut in cold water and season it well with salt and pepper. Place a tin sheet in a small, shallow pan and lay the fish on it. If you have no sheet, lay the fish on the bottom of the pan, but this should be avoided if possible, because the fish cannot be easily removed whole after it has been cooked. Pour into the pan about half of the tomato sauce, and then set in a hot oven. Cook the fish for three-quarters of an hour, basting three times with the remainder of the tomato sauce. At serving time slide the halibut from the tin sheet upon a hot dish and pour over it the sauce remaining in the pan. Serve hot.

M. P.

Holland Herring—Soak all night; take off heads and tails; skin and run finger down the back bone to split and remove; put a layer of fish and a layer of onions in dish and then fish and onions until all are used; cover with vinegar and oil.

Mrs. G. B. Hund.

Baked Lobster—One-half pint of milk, one pint of cream or three-fourths of a pint of milk with melted butter added; let come to a boil, then add two tablespoonfuls of flour, one-half a teaspoonful of salt, a little cayenne pepper and boil five minutes; one can of lobster broken in small pieces with a fork. Put in a baking dish a layer of cream and then a layer of lobster, alternate until dish is full, having last a layer of cream. Cover with bread crumbs and bake twenty minutes.

Mrs. T. G. Howe, Redding, Cal.

Creamed Lobster—One lobster, tablespoonful of butter, pepper and salt to taste. Cut the lobster in small pieces,

put a half a cup of water on the stove and when this is hot add the lobster, butter and seasoning; just before serving stir in a little flour to thicken it.

An Excellent Luncheon Dish—Take the contents of one can of salmon, or equal weight in cold boiled fish, remove skin and bones, and separate in flakes. If the canned product is used, first rinse very thoroughly with hot water. Mix one tablespoonful of flour, one-half tablespoonful of salt, one teaspoonful of mustard and a few grains of cayenne. Add one egg slightly beaten, one and one-half tablespoonfuls of melted butter, three tablespoonfuls of vinegar, and three-fourths of a cupful of milk. Cook in a double boiler until the mixture thickens like a soft custard, stirring constantly at first and afterward occasionally. Remove from the range and add three-fourths of a tablespoonful of granulated gelatine soaked in two tablespoonfuls of cold water. Strain the mixture, add to the fish and turn into individual moulds or a brick mold. Chill thoroughly and remove from the mould to a serving dish. Serve on a bed of lettuce.

L. M.

Oysters on Toast—For six people, use fifty good-sized oysters, three tablespoonfuls of butter, one teaspoonful of lemon juice, six slices of toast and salt and pepper to suit the taste. Put the oysters in a frying pan, and when they get heated to the boiling point, add the seasoning. Boil up, and then pour them on the slices of toast, which should be arranged on a warm platter. Serve at once. This is the simplest way to prepare oysters. They can be cooked at the table in a chafing-dish.

M. P.

Oysters Served in Patty Shells—Clean one quart of oysters; parboil and drain. Melt half a cup of butter; add half a cup of flour and stir until smooth and brown; then add two cups of oyster liquor, stirring constantly; bring to boiling point, then add oysters; season with Worcestershire sauce, a few drops of onion juice, salt and pepper. Serve in patty shells. Mrs. G. Drummond, San Francisco.

Baked Salmon—One large can of salmon, one pint of scalded milk, about six soda crackers rolled very fine, pepper, salt and butter. Mince up salmon with fork, sprinkle

baking pan with salmon, then a layer of crackers, a little salt and pepper and part of milk; repeat until all is used up; and lastly have crackers and a number of small pieces of butter on top. Bake in oven about half an hour or until a good brown. Butter pan well, then when done turn out on dish and pour over the following sauce:

Boil a pint of milk; thicken with a tablespoonful of flour, add salt and two hard-boiled eggs chopped very fine and a few sprigs of parsley chopped fine; also a piece of butter.

Mrs. W.

Curry of Salmon—Open a can of salmon two hours before using and remove all bits of skin and bone. Pour two tablespoonfuls of olive oil in a frying pan and fry in it a minced onion. When the onion is brown stir into the oil a tablespoonful of flour mixed with a teaspoonful of curry powder, and when these are all blended add a coffee cupful of boiling water. Season and stir for a moment and then turn the salmon into the mixture. Cook for two minutes and serve. Pass sliced lemon with this dish.

Mrs. Harry J. Clinch.

Brook Trout—(Angler Style)—Split to the tail; clean, wash and drain. For one dozen large trout, fry six slices of salt pork brown; take out and put in the trout. Fry nice brown and serve with the pork.

Mrs. M. Briggs, S. A.

Shrimps Baked in Bell Peppers—Use for this dish one dozen green bell peppers, one quart of pickled shrimps, one teacupful of grated bread crumbs, two tablespoonfuls of butter, one teaspoonful of mixed mustard, one-fourth of a teaspoonful of pepper, one-eighth of a teaspoonful of celery seed, a slight grating of nutmeg, one egg and some salt, unless the fish themselves be salty. Cut the stem ends from the peppers and take out the seeds and veins. Soak the cleaned peppers in water for half an hour. Beat the butter to a cream, and beat into it the seasonings and egg. Add the crumbs. Mix these ingredients well, and add them to the shrimps. Drain the peppers at the end of the half hour and stuff them with the shrimp. Arrange them in a pan with the open side up. Cook in a hot oven for twenty minutes.

M. P.

Warmed Over Fish—One-fourth of a cup of butter, two and a half teaspoonfuls of flour, three cups of milk, the yolks of four hard-boiled eggs, one teaspoonful of anchovy essence and two cups of cold boiled fish; make a sauce of butter; mash yolks of eggs and mix with anchovy essence; add to sauce, then add fish. . Serve as soon as heated. (Whole egg can be used if desired.) Mrs. B. B. Lawrence, S. F.

M E A T S

Beef Omelet No. 1—Two pounds of raw beef chopped fine, and half as much in bulk of stale bread, also chopped; season with salt, pepper and sage, butter size of an egg, one egg to make it adhere; mould into a loaf and bake slowly two hours; slice cold.
Mrs. P. A. M.

Beef Omelet No. 2—Four pounds of round of beef, uncooked and chopped fine; six eggs well beaten, five or six crackers rolled fine, butter, salt, pepper and a little suet for seasoning; make two loaves and roll them in cracker crumbs; bake one hour and slice when cold.

Mrs. J. R. Meek, Marysville.

Ragout of Beef—For eight persons, two pounds of beef from the round, three tablespoonfuls of flour, one pint of stock, four potatoes, two tablespoonfuls of suet, salt and pepper are required. Cut the beef into cubes of one inch; put the suet in a saucepan; when hot add the meat, shake until the meat is browned; draw the pieces to the saucepan, add the flour to the fat, then add the stock, salt and pepper and stir until boiling; cover the saucepan and simmer gently one and a half hours. Ten minutes before serving add the potatoes cut into cubes. If well made this is a very economical and exceedingly good dish.
M. H.

Stuffed Chops—Use mutton chops from shoulder; put in roasting pan and season with salt and pepper. Make stuffing of three large tomatoes peeled and chopped fine, one green pepper, parsley and celery chopped fine; mix with crumbs of ten to twelve crackers and two eggs, and season with salt and pepper and a little sage or thyme. Spread on chops about one inch thick and put a piece of butter and dry cracker crumbs on top; let heat in oven; add a little water and bake three-fourths of an hour. Serve with tomato gravy.
Mrs. A. U. Welch.

Baked Ham—Soak a ham twelve hours in cold water; make a dough of flour and water, knead until smooth; roll one inch thick and long enough to thoroughly cover ham; encase

the ham in dough and pinch edges together; support the ham a little way from the bottom of the pan to prevent the dough from burning. This may be accomplished by placing a perforated pie pan inverted in the bottom of the pan in which the ham is to be baked. Place the ham on this pie pan, then pour in sufficient water almost to reach the top of the pie pan, but not to come in contact with the dough in which the ham is encased. Bake in moderate oven until the dough cracks open; remove dough and skin; return to baking pan; add to water in pan half a bottle of good white wine, one bay leaf and a tablespoonful of sugar; bake another hour, frequently basting. Stand in liquor until cold.

Mrs. R. Leach.

Fried Ham—Fried ham will be as tender as chicken if cooked in this way: Wipe a slice of ham with a cloth wrung out of cold water, and cut off half of the outside layer of fat. Put in an iron frying pan, cover with tepid water, and let stand on the back of the range thirty minutes, not allowing the water to reach a higher temperature than at first. Drain the ham and dry on a towel. Heat the frying pan, put in the ham and brown quickly on one side, then turn and brown on the other side, the time required being about three minutes. Remove to a heated platter and serve at once.

L. M.

Mark Hanna Hash—Brown in a saucepan two onions with one ounce of butter; add one pound of cooked, but underdone, well chopped roast beef and one pint of mashed potatoes; moisten with any stock soup, preferably chicken broth; season with pinch of pepper, same of nutmeg; stir well, then cook for fifteen minutes; serve with poached eggs.

Mrs. P. A. M.

Stuffed Hearts—Boil hearts until tender in salted water. Remove the center from the hearts; chop the meat and add one cup of chopped cold meat, one cup of bread crumbs, juice of half of a lemon, one onion chopped fine, a little chopped parsley, one egg, salt and pepper to taste, and enough liquor to make moist; fill the hearts; put in baking pan and half fill with liquor. Bake half an hour in a moderate oven.

Mrs. R. Leach.

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India Curry—Wipe a slice of veal weighing one and one-half pounds and cut half an inch thick. Wipe, and cook in a hot frying pan without butter, searing one side, then the other. Place on a board and cut in one and one-half inch pieces. Fry two sliced onions in one-half of a cupful of butter until brown; remove the onions, and add to the butter, veal and one-half of a tablespoonful of curry powder. Cover with boiling water and let simmer until the meat is tender. Thicken with three tablespoonfuls of flour diluted with enough cold water to pour easily, then add one teaspoonful of vinegar. Serve with a border of boiled rice.

M. H.

Chopped Meat Balls—Chop fine two onions and mix with two pounds of chopped meat; then add one cup of bread crumbs and season with pepper, salt, thyme and sage. Take mixture and form into meat balls. Take one small onion chopped fine and fry in saucepan in olive oil; when fried brown add six large tomatoes; when it begins to boil drop in meat balls and cook about thirty minutes. Season to taste. If tomatoes are watery thicken with a little flour.

Mrs. E. Decham.

Meat Balls—Take cold roast beef and chop fine season with salt, pepper and sage; put in one egg, make into little balls and fry in butter or drippings.

Mrs. P. A. M.

Meat Loaf No. 1—Two pounds of chopped meat (beef or veal); mix with half a can or four large tomatoes peeled and cooked tender, half a cup of bread crumbs, one onion chopped, one egg, a little chopped parsley, salt and pepper to taste and a tablespoonful of butter; mix and bake in moderate oven. Half a cup of pork sausage may be added if desired.

Mrs. R. Leach.

Meat Loaf No. 2—Three pounds of chopped beef or veal, three well-beaten eggs, one tablespoonful of cream, butter the size of an egg, a tablespoonful of salt, one teaspoonful of pepper, one nutmeg grated, and flour rolled crackers.

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San Anselmo

Make into a loaf and bake, basting as you do with other meats. Use one pound of pork chopped fine, with beef, not with veal. If pork is used omit the salt.

Meat Pie With Potato Crust—Take cold meat and half fill a baking dish to suit size of family. Put sliced meat into a stewpan with any gravy that you have, a lump of butter and a bit of sliced onion; thicken it by dredging in a tablespoonful of flour; cover it up on the fire where it may stew gently, but not be in danger of burning. Meanwhile there must be boiled a sufficient quantity of potatoes to fill baking dish after the stewed meat has been transferred to it. The potatoes must be mashed and beaten up with milk and butter, then place a thick layer of potatoes on top of the meat, brush it over with egg, place the dish in over and let it brown. Have a good quantity of gravy left with the meat that the meat may not be dry and tasteless. Serve with tomato sauce. Any kind of left over vegetables may be used before adding potatoes. This is a good plain dish.

Mrs. B. Follows.

Meat Rolly Polly—Take one and one-half pounds of beef and half a pound of fresh pork chopped fine; add salt and pepper to taste. two eggs well beaten, six crackers rolled fine, one teaspoonful of corn starch, one onion (fried in butter and cut fine), one piece of garlic, about half a teaspoonful of cloves and allspice, or thyme or mace. Make into small balls. Have leaves of cabbage boiled tender in salt and water; put meat ball in cabbage leaf and roll up tight; put in pan with lard, oil or butter and cook about three-fourths of an hour. Cover pan and turn once in a while.

Mrs. A. Fauth, San Anselmo.

Mock Duck—Soak three cups of stale bread in water as for dressing. Fry one onion in butter until done but not brown, and add to the bread. Season with salt, pepper and sage. Take a nice round steak cut rather thick, spread the dressing on the steak and roll as you would jelly cake; tie with string and bake in the oven for three-fourths of an hour.

Mrs. O. Sirard.

Boiled Lamb and String Beans—Boil a piece of shoulder with onions, cloves, salt, pepper and any other seasoning desired. Boil for a short time, then add string beans, allowing about one hour for the string beans. Boil all together and when tender thicken the broth with flour and serve with the string beans. Mrs. L. S.

Liver Hash—Cut cold braised or stewed liver into pieces about the size of Lima beans. A gravy is next in order. For a pint of meat cook together a tablespoonful of butter and a teaspoonful of flour until brown and then add a scant cupful of cold water and a seasoning of salt and pepper, and for each pint of meat beyond the first, increase proportionately the quantities of ingredients for the gravy. As soon as this sauce boils up put the liver into it. Simmer gently for twenty minutes, and then add a teaspoonful of lemon juice. Serve very hot. M. P.

Muttonettes—Take leg chops about half an inch thick. On each chop lay a spoonful of stuffing made with bread crumbs, beaten egg, butter, salt, pepper, sage and summer savory. Roll up the slices, pinning with woolen toothpicks to keep the dressing in. Put a little butter and water in a baking pan with the muttonettes and cook in hot oven about half to three-quarters of an hour. Baste often and when done thicken the gravy and serve on hot platter. Garnish with parsley. Mrs. H. N. Thornton.

Pot Roast—Get a piece of the cross rib of beef large enough for the family; have it pierced with salt pork. Put some oil in a frying pan; add an onion chopped fine and a piece of garlic. When hot add meat and brown on four sides; then put all into pot; add salt and pepper to taste, one large or two small bay leaves, half a flat teaspoonful of cloves and allspice and half a cup of hot water; let it cook about two hours and a half—longer if it's a large piece; then add half a can of tomatoes and a few dried mushrooms; cut in small pieces and let cook about half an hour. Thicken gravy with a little flour dissolved in cold water.

L. M. W.

Shepherd's Pie—Cut up enough cold roast beef to make a quart of small, thin slices. Season the meat with salt and

pepper, and after putting it into a deep earthen dish, pour over it a sauce made as follows: Put two tablespoonfuls of butter into a frying pan and when it has become hot, add two scant tablespoonfuls of flour. Stir until this is dark brown, and then add a pint of water. Season with salt and pepper, and boil for three minutes. Pare, boil and mash eight good-sized potatoes; then add to them a cupful of boiling milk, a tablespoonful of butter, and salt and pepper to taste. Spread this preparation over the meat and sauce, beginning at the sides of the dish, and working toward the center. Bake for thirty minutes. Other meats besides roast beef can be used in a shepherd's pie. M. P.

Sheep's Tongues With Tomato Sauce—Boil the tongues until tender when pierced with a fork, remove the skins and cut lengthwise. Put in a saucepan a carrot, an onion (both cut in small pieces) very little thyme, a bay leaf, two cloves, a clove of garlic and one tablespoonful of butter. Simmer for ten minutes, add one tablespoonful of flour mixed in half a pint of tomatoes and one cup of soup stock. Boil for half an hour; season with salt and pepper; strain, heat up with the tongues and serve. This is sufficient for six tongues.

Mrs. H. N. Thornton.

Steak a' l' Allemande—Two cups of finely chopped cold meat, a tablespoonful of finely chopped celery, salt and pepper to taste, three soda crackers rolled fine, and enough gravy or stock to moisten. Add to this a beaten egg; knead all well together with the hands; form into a flat steak and bake in a moderate oven forty minutes, basting frequently with hot water and butter.

Mrs. R. Leach.

Plank Beef Steak—Cover a good Porterhouse or tenderloin beef steak with chopped onions, season well with salt and pepper, smear all over with butter. Surround steak with either mashed or sliced potatoes and well cooked carrots and bake in hot oven for about ten minutes; serve on hot plates.

Mrs. N. J. H.

Spanish Steak—Season with salt, pepper and butter, three pounds of round steak, cut two and one-half inches thick. Place in the oven in a pan with a little water and

cook thirty minutes; then cover with a layer of sliced raw onions. Cook three-quarters of an hour, then add a layer of sliced tomatoes; cook until tender; sprinkle with grated cheese, and when browned serve with a gravy made from the liquor in the pan.

G. H.

Pigs in a Blanket—Cut into pieces two inches square as much round steak as you desire to use. Place in each piece a thin slice of bacon. Roll and tie the pieces of steak at each end; fry same in saucepan until brown, then cover with hot water. Add to above one onion chopped fine and fried in butter. Season to taste with salt and pepper and let cook one hour. When ready to serve take out the pigs and thicken gravy; then pour over the pigs. Serve with mashed potatoes.

Mrs. Sirard.

Spare Ribs—Boil spare ribs in just enough water to cover, with one onion sliced fine, a bay leaf, cloves, salt and pepper. When tender remove spare ribs and allow the water to boil down until nothing remains but the fat. Return spare ribs to the saucepan and brown carefully in the fat.

Mrs. F. O. S.

Braised Sweetbreads—Soak a pair of sweetbreads in cold salted water for an hour. Parboil them for ten minutes, then plunge into cold water enough to cover, to which has been added a tablespoonful of vinegar. When cold, remove skin and cut into half inch slices.

Sweetbreads With Mushrooms—Parboil sweetbreads, allowing eight medium-sized ones to a can of mushrooms; cut the sweetbreads about a half of an inch square, stew until tender; slice mushrooms and stew in the liquor for one hour, then add to the sweetbreads a coffee cupful of cream, pepper and salt and a tablespoonful of butter.

Tripe Lyonnaise No. 1—Slice about two pounds of tripe in long strips; scald in boiling water well salted. Cook one pound of sliced onions with a lump of butter. When well cooked add the tripe, one glass of white wine, pepper, salt and a little chopped parsley. Cook all together for ten minutes on a quick fire and serve.

Mrs. C. A. Pesenti.

Lyonnais Tripe No. 2—Clean and boil a fresh honey-comb tripe, then cut into strips about two and a half inches long and half an inch wide, sufficient to make two cups. Put in a pan in the oven a few minutes to draw out the water, then drain. Melt a tablespoonful of butter, add a teaspoonful of finely chopped onion; cook to a light brown, and add the tripe, a teaspoonful of finely minced parsley, a teaspoonful of vinegar and salt and pepper to taste. Simmer for five minutes and serve plain, or on toast. G. H.

Veal Birds—Cut two pounds of thin veal steak into small squares, rejecting all bone. Season lightly with pepper and salt. Have ready a dressing of cracker crumbs, moistened with cream and well seasoned. Place a tablespoonful of dressing in the center of each square, roll the meat, and skewer into shape with a toothpick. Fry a golden brown or bake in the oven. G. H.

Blanquette of Veal—Cut into two-inch square pieces two and a half pounds of the breast of veal and cover with cold water; boil and be careful to skim off all the scum. Add a bouquet of vegetables, six small onions, two good pinches of salt and pepper; cook for forty minutes. Melt about one ounce and a half of butter in another saucepan; add three tablespoonfuls of flour and stir well for three minutes; moisten with one pint of broth from the veal and boil for five minutes and set on one side of stove. Beat in a bowl three egg yolks with juice of one lemon, and a little grated nutmeg; take the preparation in the saucepan, gradually adding the egg yolks that are in the bowl, beating briskly with a wooden spoon. Throw this over the veal and lightly toss the whole, being careful that it does not boil. Serve at once. Mrs. G.

Boned Chicken—This is nice for picnics. First take out the breast bone; then remove the back with a sharp knife, and next the leg bones; keep the skin unbroken, and push within it the meat of the legs. Fill the body with alternate layers of parboiled tongue, veal, force-meat, the liver of the fowl, thin slices of bacon, or aught else of good flavor, which will give a marbled appearance to the fowl when served, then sew up and truss as usual.



POULTRY



Chicken Casserole—Season chicken inside well with salt and pepper; lay in casserole (or earthen dish) with pieces of butter laid on top; cover firmly, and cook slowly. Put in separate pan French carrots quartered, small onions, sweetbreads, chicken livers, mushrooms and the hearts of artichokes; bake in oven until nearly done. When cooked add a little white wine, boil all together for a few minutes, season and pour the whole in the casserole with chicken. Cover tightly and bake until chicken is done. Serve in casserole.

Mrs. G., San Anselmo.

Creamed Chicken—Cut up enough cold chicken to make a cupful, dice cold boiled potatoes, and cut up enough celery for a half a cup. Stew the celery until tender in a very little salted water. Make a pint of white sauce with milk; put in the chicken, celery and potatoes and beat well. Just before serving stir in a well-beaten egg. Pour over slices of buttered toast and serve very hot.

Mrs. Leach.

Fried Chicken, Southern Style—Prepare chickens as for roasting; joint and parboil; season well; roll in flour and fry a nice brown in half butter and lard; fry hominy (that has been previously boiled and seasoned) in slices and lay around the chicken. Make a gravy in the pan with flour and a cupful of cream or rich milk. Rice may be used instead of hominy.

Spring Chicken—Split the chickens down the back, lay them breast down on a baking pan, filling the depression inside the ribs with equal quantities of finely minced onion, carrot, celery and peas; season with salt and a dash of paprika, adding a generous lump of butter for each bird. Pour into the baking pan half a cup of hot water to which has been added two tablespoonfuls of mushroom catsup, and cook in a hot oven half an hour, or until the vegetables are tender, basting frequently. Remove the vegetables and turn the chickens to brown the breasts slightly. Serve them covered with a sauce made from the same vegetables moistened with a little hot cream.

G. H.

Coutts-Meyer Furniture Co. For Blankets and
 SAN RAFAEL, CAL., Comforters

Chicken Stew, Spanish Style—Take one good-sized chicken, cut in small pieces and put in stewpan with water enough to cover. Add two green peppers, being careful to take out all the seeds, one small carrot and an onion. Let simmer until well done, then add one can of mushrooms, one of French peas, one-half can of tomatoes and a little parsley. Let all come to a boil again, make a cream gravy to pour over all, and serve with crisp toast. Mrs. Larkins.

Ducks Braised—Draw and singe a pair of ducks, wipe them inside and out with a damp cheese cloth. Line a small pan with thin slices of bacon, sprinkle the bottom with minced parsley, thyme, grated lemon peel and a little finely chopped onion. Lay the ducks in, cover with a sliced carrot, three or four whole cloves, a tablespoonful of currant jelly and a cup of stock. Set over the fire and let simmer one hour, basting frequently. Slice one large turnip, fry it in butter, turn into the saucepan, take up the ducks and set to keep warm; let the turnip cook for ten minutes; take the slices up, arrange on the dish around the ducks, strain the gravy, thicken it with a little brown flour, pour over and serve the ducks very hot with currant jelly and sliced lemon.

G. H.

To Cook an Old Fowl—Draw and truss it into shape; do not stuff. Put inside a tablespoonful of chopped onion and a dusting of salt and pepper. Brown it quickly in a hot oven, then roll it in oiled paper, replace it in the pan, add a cupful of hot water, cover with another pan and cook slowly for an hour and a half. M. H.

Broiled Grouse—Split the birds down the back. Lay a folded towel on the breast and strike hard with the vegetable masher; this will flatten the breastbone. Now wipe clean, and then dredge with plenty of salt and a little pepper. Rub soft butter over the bird, and dredge thickly with flour. Broil over a clear fire for fifteen minutes. Serve

on a hot dish with salt, pepper and butter. In the time given, the meat will be rare; if liked better done, broil for twenty minutes. M. P.

Roast Turkey—Singe, draw and wash a turkey; rub it both inside and out with one tablespoonful of salt. Stuff it with chestnut stuffing and truss it. Rub the back lightly and the chest and legs thickly with soft butter, and dredge with flour. Place the turkey on its back on the rack in the dripping pan. Pour one cup of boiling water in the pan, and place it in hot oven. Watch to see that the turkey does not get scorched, and turn pan that the turkey may be browned on all sides. When it has been in the oven twenty-five minutes, begin to baste with the water in pan, and salt, pepper and flour. Baste every fifteen minutes until it is done. Be careful that the water in the pan does not boil dry. In the last fifteen minutes, baste the breast with two tablespoonfuls of melted butter and a slight dredging of flour. M. P.

A Creole Stew—Draw, singe and disjoint a chicken; put two tablespoonfuls of butter in a saucepan; add three good-sized onions cut in very thin slices; cook until the onion is soft without browning. Put in the chicken, the tougher pieces first, then the white meat on top. Add half a pint of finely chopped celery, and sufficient strained, stewed tomato to cover the chicken, about one quart. Simmer gently for one hour. Add a level teaspoonful of salt, and a sweet pepper chopped fine. Have ready one pint of fresh corn cut from the cob, or one can of corn; spread this over the top; cover and heat thoroughly. Dish the chicken in the middle of a large platter, put the corn on top and strain over the sauce. Serve with plain, boiled rice. M. P.

Spanish Stew—Take a couple of tender spring chickens, about two to two and a half pounds each; dress and cut up into small joints and put the chickens into a porcelain-lined pot; add a can of tomatoes, five medium-sized onions, four cloves of garlic, two tablespoonfuls of butter, six small red peppercorns and salt to taste. Cook on a slow fire for about three-quarters of an hour, then add a can of early June peas.

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and let the whole simmer for fifteen minutes longer. Thicken broth a little with two tablespoonfuls of flour and the yolk of an egg.

Mrs. Harry J. Clinch.

Chestnut Stuffing for Turkey—Shell and blanch fifty chestnuts, and boil for half an hour in water enough to cover them. Drain off the water, and add to the nuts three tablespoonfuls of butter, a level teaspoonful of salt and half a teaspoonful of pepper. Mix these ingredients and stuff the turkey with them. The chestnuts will be whole, dry, sweet and tender cooked in this manner.

M. P.

ENTREES

Chicken Fricassee—Clean, chop and dry chicken. Fry in pan with enough olive oil to cover bottom; drop in a large onion chopped fine with half a small head of garlic mixed with a little parsley. When fried brown, add one cup of boiling water and cook slowly for one hour; then add one pint of green peas; season with pepper and salt to taste; when all cooked add three eggs well beaten and mixed quick just before serving. Mrs. E. Decham.

Chicken Fricassee, Italian Style—Put some olive oil in a saucepan and when hot put in your chickens, that have already been cut up in small pieces; let them get a little brown and then add a good-sized onion, salt, pepper, a little thyme and allspice; then add a few tomatoes and let simmer until tender. Mrs. Rossi, S. A.

White Fricassee of Chicken—Free a cooked fowl of skin, bones and fat, and cut into small pieces. Season with salt and pepper. Put three tablespoonfuls of butter into the frying pan, and when it has become hot, add two tablespoonfuls of flour; mix until smooth and frothy; then gradually add a pint of the water in which the fowl has been boiled, and season with salt and pepper. When this gravy boils up, add the meat and simmer for ten minutes; then add half a cupful of cream or milk, and boil up once. Serve on a hot dish, with a garnish of toast. M. P.

Fricassee of Chipped Beef—Shred half a pound of beef; if too salt, freshen by pouring hot water over it and letting it stand a few minutes; drain and dry; then put two tablespoonfuls of melted butter into a saucepan (have a slow fire, as little heat is desired); add two tablespoonfuls of flour and blend well through the meat; then add two cups of milk and one-fourth of a teaspoonful of Kitchen Bouquet and let simmer for five minutes; add two yolks slightly beaten and take from the stove. C. H., Redding.

Crab Croquettes—Chop crab, season with salt, pepper and three pounds of melted butter; moisten well with milk;

stiffen slightly with bread crumbs and add two well-beaten eggs. Form into croquettes and roll in egg and bread crumbs and fry in boiling lard.

Rice Croquettes a la Parmesan—For eighteen croquettes use half a cupful of raw rice, three gills of stock, one cupful of stewed tomato, three tablespoonfuls of butter, four tablespoonfuls of grated Parmesan cheese, one teaspoonful of salt, one-fourth of a teaspoonful of cayenne, one teaspoonful of onion juice, four eggs and crumbs for breading. Wash the rice, and putting it in a stewpan with the stock boil it for ten minutes. Now add the strained tomato, the onion juice, salt and cayenne, and cook for twenty minutes longer. When the rice has been cooking for half an hour, try a few grains and if they be tender, add the cheese and two of the eggs well beaten. Stir for one minute, and take from the fire immediately. Spread on a platter and set away to cool. When cold shape, and then spread with the remaining two eggs and the crumbs. Fry for one minute and a half. Arrange on a warm napkin and serve very hot. M. P.

Sweet Potato Croquettes—For eight croquettes use enough boiled sweet potatoes to make a pint when mashed, half a cupful of hot milk, two generous tablespoonfuls of butter, one teaspoonful of salt, two eggs and some crumbs for dressing. When the potatoes have been mashed smooth and light, beat into them the hot milk, and then the salt and butter. Next beat one egg until light, and beat this into the mixture, which should now be made into croquettes. Beat the second egg in a soup plate. Cover the croquettes with this egg, and roll them in the bread crumbs. Fry in fat until they turn a rich brown. Serve at once.

Veal Croquettes—To one pint of chopped cold veal (beef may be used) add half a pint of cream, or rich milk. To this quantity put one tablespoonful of butter creamed with one tablespoonful of flour; put all save the meat over the fire to thicken; season it to taste and pour over the meat; mix thoroughly and form into shape; roll in bread or cracker crumbs and fry brown, or, if preferred, bake. Mrs. Leach.

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For Lenten Dish—Egg Timbales with Tomato Sauce—
 Slightly beat six eggs, adding a scant teaspoonful of salt and a dash of cayenne, ten drops of onion juice and one and one-fourth cupfuls of milk. Pour this mixture into buttered timbale cups; place them in moderate oven until set in the center; then test with a silver knife; when it comes out clear they are done. Have ready a cream sauce made with a heaping tablespoonful each of butter and flour and a cupful of milk, also half a cupful of strained tomatoes. If the latter is very acid add a pinch of baking powder. Take both from the fire a minute before serving; turn the timbales out on a platter, gradually add the tomato to the sauce, stirring well; then pour round the timbales and garnish with sprigs of parsley.

Mrs. N. J. Hoey.

Frogs a la Poulette—Boil frogs, one can of mushrooms (sliced thin), one can of truffles, a little salt, and a small piece of butter, together with enough white wine to scarcely cover all. Cook about five minutes. In a separate bowl have ready the yolks of five eggs, one pint of rich cream, a dash of paprika, and also of nutmeg; stir this until thoroughly blended. Strain the wine from the frogs into the bowl; stir quickly so that it does not curdle, then pour back into the saucepan over frogs and shake well over hot fire until the sauce is quite thick. Do not boil. Serve with small pieces of dry buttered toast or in patties. Can cook sweet-breads, chickens (small fryers) or oysters in the same way.

Mrs. G., San Anselmo.

Apple Fritters—Beat three eggs very lightly, then stir in one teaspoonful of salt, one-half cup of sugar, one pint of milk, two cups of sliced or chopped apple, and two cups of flour. Stir all well together and fry as pancakes. Use with sugar or syrup.

Banana Fritters No. 1—Beat three eggs very lightly, then stir in one teaspoonful of salt, one-half cup of sugar,

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one pint of milk, two cups of sliced bananas and two cups of flour. Stir all well together and fry as pancakes. Use with sugar and syrup.

Banana Fritters No. 2—Cut bananas in long slices after peeling and soak a few minutes in a little wine and sugar or lemon juice and sugar. Make a batter with three-fourths of a cup of flour, a pinch of salt, one tablespoonful of melted butter and a teaspoonful of warm water. Stir until smooth. Make batter an hour or two before using it; just before using stir in the stiffly beaten whites of three eggs. Dry bananas and dip them in batter and fry in deep, hot fat. Sprinkle powdered sugar over each piece and serve hot.

Mrs. A. U. Welch, S. A.

Bell Fritters—(**Nice Entree**)—Bring to a boiling point one cup of water, one pound of butter and a little salt; when boiling sift in one cup of flour and cook until it becomes a smooth paste. When cool beat in four eggs; drop from a teaspoon into hot lard and cook until light brown. Serve with wine sauce.

E. C. W., Sausalito.

Corn Fritters—Six grated ears of corn or one can of corn, strained through a colander and chopped; add cup of milk, a pinch of salt, one teaspoonful of baking powder, stirred into two-thirds of a cup of milk, two eggs, not beaten but stirred in well; drop by the spoonful into boiling fat. Drain on paper. Serve hot. Mrs. M. Briggs, S. A.

Fritters—One quart of water and a tablespoonful of butter; boil together a few minutes, then stir in enough flour to make paste as thick as mashed potatoes. Pour into a bowl and stir until cold. Beat in six eggs one at a time, add salt and nutmeg. Fry in plenty of butter or fat.

German Fritters—Make a sponge of one and one-third cupfuls of bread flour (once sifted), one-third of a cupful of sugar, seven-eighths of a cupful of scalded milk and one-third of a yeast cake dissolved in two tablespoonfuls of lukewarm water. Cover, and let rise until the mixture has doubled its bulk. Add one-third of a cupful of melted butter, one-fourth of a teaspoonful of salt, the grated rind of half a lemon and two eggs well beaten. Beat thoroughly,

cover, and again let rise until the mixture has doubled its bulk. Toss on a slightly floured board, roll to one-fourth of an inch in thickness, shape with a small round biscuit cutter first dipped in flour; cover and let rise on the board. Take each piece and hollow in the center to form a nest. In half the pieces put one-half teaspoonful of currant jelly and quince marmalade mixed in the proportion of one part jelly to two parts marmalade. Brush the edges of the filled pieces with milk. Cover with the unfilled pieces, and press the edges closely together with the fingers first dipped in flour. If this is not carefully done the fritters are liable to separate during the frying. Fry in deep fat, drain on brown paper and sprinkle with powdered sugar. L. M.

Meat Fritters—Chop enough cold cooked meat to make one cupful. Season well with salt, pepper, onion juice and a little chopped parsley. Make a tick batter with one cup of flour, one egg, one teaspoonful of baking powder and a pinch of salt, adding milk enough to moisten (about one cup). Put the meat into this and drop by spoonfuls into hot fat. Cook until a golden brown and drain well before serving. Serve with tomato sauce or brown gravy.

Peach Fritters—One cup of sweet milk, two cups of flour, one heaping teaspoonful of baking powder, two eggs, beaten separately, one tablespoonful of sugar and one salt-spoonful of salt. Make milk little more than lukewarm and add it slowly to the beaten yolks, sugar and salt; next add flour and baking powder (sifted together) and lastly the whites of eggs, and mix well. Have quartered about a dozen ripe peaches, and drop these, a few at a time, into the batter; then drop into a deep pan of very hot lard and fry until a nice light brown. Sprinkle with powdered sugar and serve at once with wine or lemon sauce. Mrs. W. Lemon, S. A.

Fried Hominy—Fry a dozen or more pieces of bacon. Open a can of hominy and pour off liquid and fry in bacon or ham grease. V. N.

Kidney Saute—Take two beef kidneys, slice and salt them and let stand for half an hour; then wash salt off. In the meantime prepare one onion, two pieces of garlic and

a handful of parsley and chop all together very fine. Dry kidneys thoroughly and put in a hot pan with a tablespoonful of butter; add pepper and salt to suit taste. Cook for five minutes on a very quick fire; add one wineglass of Sherry wine; then add the prepared onions, parsley and garlic and another tablespoonful of butter. Let cook five minutes more and serve. This is sufficient for six people.

Mrs. C. A. Pesenti.

Kidney Saute—One dozen lamb kidneys, salt, pepper, two small cloves of garlic and one cupful of white wine. Wash, skin and core kidneys; cut in very small pieces. Put a tablespoonful of butter in frying pan and when hot put in kidneys; brown well; sift over this one tablespoonful of flour; add garlic, chopped; salt, pepper and wine; let simmer one-half hour. If it becomes dry add more wine. Serve on buttered toast.

Mrs. Dodd.

Kidney Saute—Soak lamb kidneys in salt water for a couple of hours; cut in small pieces; roll in flour. Fry scraps of bacon; add onions to this and fry to a nice brown; then fry the kidneys. Sprinkle flour over it all and brown. Then add water to make the gravy, stirring all the time. Season with pepper, salt, a bit of Worcestershire sauce and a little sherry. Let it cook slowly for ten or fifteen minutes.

Mrs. H. S.

French Oyster Patties—One quart of oysters, one pint of toasted cracker crumbs, one cup of cream, one tablespoonful of butter, five eggs well beaten, two small onions, chopped fine and fried brown in a little butter, the juice of one lemon and one bunch of celery chopped very fine. Into the well-beaten eggs put the oysters, celery and cooked onions; season to taste, then add the cream, cracker crumbs and butter, and last of all the lemon juice. Put in a double boiler and warm through. Put in patty shells and place in a warm oven five minutes before serving.

Mrs. O. Sirard.

Risotto or Rice Saute—Take one onion and the marrow of one shin of beef; chop together very fine; put in saucepan. When melted add two coffeecups of Italian rice, dry. Keep

stirring on a very quick fire until the color of gold. Add one wineglass of white wine; then add beef broth slowly until about as thick as you would make curry and rice. Cook well. To make a very rich flavor add Italian truffles, sliced as thin as possible. Add one-fourth of a pound unsalted butter and one cupful of grated Parmesan cheese. Stir well and serve. This is sufficient for four people

Mrs. C. A. Pesenti.

Spaghetti and Meat—One pound of round steak and one pound of fresh pork ground, one quart can of tomatoes, one head of celery and one bunch of French carrots chopped fine, one large onion, garlic to suit, one Chili pepper, salt, and one small cupful of oil. Heat oil and put in meat; brown meat in oil, and then add all the other ingredients. Cook for one hour, stirring constantly. Turn out on large platter. Boil two pounds of spaghetti until well cooked; drain off all of the water and put on top of cooked meat; add plenty of grated cheese on top and serve.

Mrs. Dodd, S. F.

Spanish Tamales—The following ingredients are for two dozen tamales. Three dozen ears of green corn with the husks, one chicken, two dozen Chili peppers, one quart of olives, two cups of good lard. Salt to season sufficiently. Scrape the corn from the cob, mix with the chicken, cooked and minced moderately fine, and add the other ingredients. Divide into two dozen small portions, and tie up in the husks. Steam or boil until thoroughly done. G. H.

Raviola—Filling—Twelve eggs, two cloves of garlic, three bunches of Italian spinach or lettuce and two green onions; salt, pepper, parsley, thyme and sage to suit taste; three brains, one saucerful each of grated cheese and hardtack, one cup of sausage meat and four tablespoonfuls of olive oil. Boil spinach ten minutes; crush until free from water. Parboil brains and take off skin. Beat eggs and add brains and spinach well chopped; stir until free from lumps. Drop in garlic, parsley and sausage meat and mix; add oil, cheese and hardtack and stir. Drop in pepper, salt, thyme and sage. If not stiff enough to drop from spoon add more hardtack. Be careful to chop everything fine.

Crust—Five cups of macaroni flour and two eggs. Beat eggs and add to flour already moistened with water. Mix and add more water until you have a stiff dough. Divide dough in two. Roll out into separate large thin crusts, being careful to get them as thin as possible, but not breaking them. Spread one crust and then put a thin layer of filling over top; place the other crust over that, being careful to keep them even; then seal edges by pressing them together with the finger tips. Impress later with a thin, light stick into square inches; then with knife or sharp instrument separate one from another. Dry a couple of hours before cooking. Boil like macaroni in a large pot until dough is soft enough to suit taste. Drain and add Italian gravy, same as is used for macaroni.

Gravy—Chop up a chicken in small pieces and fry in olive oil with two large onions, half a head of garlic and a little parsley chopped fine. Fry until brown, then add half a cup of mushrooms that have been soaked in a cup of boiling water for ten minutes. Allow water to stand about ten minutes to settle, then pour in water; then add one and one-half tablespoonfuls of pressed tomatoes, dissolved in a cup of boiling water; then add about five large tomatoes chopped fine; season with pepper and salt and boil for one and one-half hours. Beef can be used in place of chicken if desired. When serving with any kind of paste use grated cheese.

Woodcock—Half a can of tomatoes, butter the size of a walnut, one teaspoonful of salt, a little pepper, half a teaspoonful of extract of onion and four eggs, yolks and whites beaten separately; melt the butter, add the tomatoes and heat until nearly boiling; add salt, pepper and onions. Pour in slowly the beaten yolks and stir until it thickens; then pour in beaten whites; stir thoroughly and serve at once on slices of toast or crackers. Mrs. M. Papish, Kellogg, Ida.

Cheese Dishes

Cottage Cheese—Put thick sour milk into bag and let stand a day with a weight upon it. Take cheese and add salt and sweet cream and beat with a spoon.

English Lemon Cheese—Two cups of granulated sugar, three teaspoonfuls of butter, the rinds of two and the juice of three lemons, and three eggs. Beat the whole mixture well together in a bowl. Set in pan of boiling water and cook until very thick.
I. M.

Omelet With Cheese—Four eggs, one-half of a cup of milk, one teaspoonful of flour, a little parsley, pepper and salt, one-half of a teaspoonful of grated American cheese and one teaspoonful of cottolene. Beat the eggs very light; then add the other ingredients; beat all well together; then pour into a pan in which a large teaspoonful of cottolene is heated. Let it cook till light brown, then fold it over and dish for the table. Shake the pan while the omelet is cooking; must be eaten the instant it is removed from the pan.

Mrs. Geo. Ryan.

After Dinner Cheese Balls—Two cream cheeses, one pound of walnuts, four ounces of sweet cream and salt to taste; chop nuts fine, mix all together, roll in small balls; place on lettuce leaves and serve with toasted crackers.

A. G. Fellows.

Cheese Fondue—When carefully made, this is a most satisfactory dish for luncheon or supper. The ingredients are: a quarter of a pound of cheese, six eggs, three tablespoonfuls of butter, a level teaspoonful of salt, one-eighth of a teaspoonful of white pepper and four slices of toasted bread. After grating the cheese, beat the eggs till they are light, and add to them the butter, cheese and seasoning. Turn the mixture into a bright saucepan, and setting this into another containing boiling water, stir until the cheese is melted and the mixture is smooth and creamy. Cut the bread into eight parts, and lay it upon a hot dish. Pour the fondue over it and serve immediately
M. P.

Emergency Dish for Luncheon—Cut slices of bread a little thick and scoop a hollow in the center of each, leaving the crust as a rim. Grate some cheese, season with salt and paprika, moisten with milk. Break an egg into each piece, dot with butter and bake ten minutes. I. M.

Luncheon Toast—Thick slices of toast are slightly moistened in hot water, to which is added Worcestershire sauce to taste. Place on each a spoonful of French peas with a teaspoonful of the tiny German onions; over all pour a cream sauce highly seasoned with grated cheese.

Mrs. R. Leach.

Oyster Rarebit—One cup of oysters, two tablespoonfuls of butter, half a pound of cheese cut fine, one-fourth of a teaspoonful of salt, a few grains of cayenne pepper, two eggs and six slices of toast. Parboil the oysters and remove tough muscle. Strain and reserve liquor. Melt butter, add cheese, salt and cayenne pepper. Beat the eggs, add oyster liquor and add gradually the melted cheese; add oysters and serve on toast. Mrs. B. B. Lawrence, S. F.

Macaroni Rarebit—One pound of macaroni, yolks of three eggs, one-half inch slice of butter and half a pound of mild cheese grated; boil macaroni in salted water twenty minutes; beat eggs, add one and one-half cups of milk, butter and cheese; salt and paprika to taste; pour over macaroni and serve immediately in ramekins. Mrs. R. Leach.

Glorified Rarebit—Melt one tablespoonful of butter in the chafing dish, then add one-half of a cupful of cream. When hot stir in two tablespoonfuls of grated cheese and the same amount of potted ham. Boil a minute or two and serve hot on squares of toast made by frying trimmed squares of bread half an inch thick in butter.

Mrs. R. Leach.

Cheese Straws—One cup of grated cheese, half of a scant cup of butter, one cup of flour, half of a teaspoonful of salt, half of a teaspoonful of paprika, yolk of one egg and two tablespoonfuls of milk or water. Mix well together, roll out one-fourth of an inch thick, cut in narrow strips about five inches long; lay on wet dripping pan, not touching each other, and bake in quick oven. Mrs. B. B. Lawrence.

Puddings and Desserts

Almond Pudding—Twelve eggs, two cupfuls of sugar, one heaping soup plate of grated rye bread, one-half teaspoonful of ground cloves, one-half teaspoonful of nutmeg, one-half teaspoonful of cinnamon, one tablespoonful of vanilla extract, one pound of almonds pounded fine and citron grated fine. J. N.

Batter Pudding—One pint of flour, one pint of milk, two eggs beaten separately (add whites last), a pinch of salt and butter the size of a nut. Mrs. Briggs.

Beefsteak Pudding—Two cups of chopped beef suet, two cups of sifted flour and half a teaspoonful of salt; make crust and roll thin and line pudding bowl. Fill with tenderloin steak cut small, six small kidneys, one tablespoonful of chopped onion, a tablespoonful of Worcestershire sauce, pepper and salt to taste and a few mushrooms if desired. Fill bowl to within one-half inch of the top with water; put on top crust; pinch round firmly. Scald and flour square pudding cloth, lay over top and tie firmly around the rim with string; lift up four corners and tie again. Plunge into boiling water and boil rapidly four hours. If more is needed add boiling water. Mrs. R. Leach.

Bingham Pudding—Mix one cup each of molasses and cold water, one-half cup of melted butter, one cup of raisins or currants, one teaspoonful of soda, a pinch of salt, and three cups of flour. Steam three hours and serve hot with any desired sauce.

Bread Pudding No. 1—One pint of bread crumbs, one quart of milk, one cup of sugar, the yolks of four eggs beaten, the grated rind of one lemon, a lump of butter the size of a walnut, a teaspoonful of cinnamon and a little mace. Bake until done. Whip the whites of the eggs and beat in half a cup of sugar or more (to taste), flavor with either vanilla or the juice of lemon. On the top of hot pudding spread a glass of jelly and over jelly spread egg whites and set in oven a minute or so to brown. Mrs. N. J. Hoey.

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Bread Pudding No. 2—One cup of seeded raisins, two teaspoonfuls of baking powder, two eggs, one cup of brown sugar, half a loaf of bread, two teaspoonfuls of mixed spices, grated rind of lemon or orange. Soak bread in cold water until soft, then squeeze; add other ingredients and steam one hour. Serve hot with sauce.

Bread Pudding No. 3—Two slices of bread one inch thick (broken), some sugar, one pint of milk, yolks of three eggs beaten, raisins and nutmeg; flavor; beat whites of eggs to a stiff froth; add sugar and put on top. Put in oven and brown.
Mrs. Briggs, S. A.

Bread and Butter Pudding—Cut stale bread into slices; dip in melted butter and arrange in a small baking pan a slice of bread to a layer of raisins that have been carefully washed and seeded. When the pan is full pour over it a mixture made of one pint of milk, the yolks of two eggs and two tablespoonfuls of white sugar. Bake in moderate oven half an hour. When baked whip to a froth the whites of two eggs and pour over the custard; return to the oven for a few minutes until lightly brown. Serve with whipped cream or brandy sauce.

Brandy Sauce—Put into a pan two cups of water and a cup of white sugar. When the sugar is thoroughly dissolved, add slowly a heaping tablespoonful of cornstarch which has been diluted in cold water. Stir until clear; remove from fire and add two tablespoonfuls of brandy.

Carrot Pudding No. 1—One cup of flour, one cup of chopped suet, one cup of currants, one cup of brown sugar, one cup of grated carrots, half of a teaspoonful of salt, juice and rind of one lemon. Steam three hours.

Mrs. T. P. Jr.

Carrot Pudding No. 2—One cup of grated carrot, one cup of grated potatoes, one teaspoonful of soda in the potatoes, half a cup of butter, one cup of sugar, one long cup-

of flour, half a cup of raisins, half a cup of currants, half of a nutmeg, one teaspoonful of cinnamon and a little cloves. Flour the fruit well. Butter the tin and steam three hours.

Mrs. C. W. Rice.

Carrot Pudding No. 3—One cup of grated carrots, one cup of grated potatoes, one cup of suet or butter size of an egg, two cups of flour, one cup of brown sugar, one cup of raisins, one cup of currants, half a teaspoonful of cinnamon, one teaspoonful of nutmeg, a little cloves and allspice, half a teaspoonful of soda and one teaspoonful of cream tartar flat.

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Sauce—One cup of sugar, one tablespoonful or flour, a piece of butter mixed to a cream, half a cup of cream and half a wineglass of sherry. When all cooked add white of one egg.

Mrs. L., San Rafael.

Chicken Pudding—Dress carefully and cut up neatly into small pieces; lay them in a saucepan with a little boiling water; season with pepper and salt; boil slowly until quite tender; then take it up with what liquor remains and put into a pudding dish. Have ready one quart of green corn grated (or cut fine) add to this three well-beaten eggs and one pint of milk. Pour this mixture over the chicken, dredge thickly with flour, lay on bits of butter; bake until done. (Very fine).

Mrs. P. A. M.

Chocolate Pudding—One cup of chocolate, one cup of sugar, two and a half pounds of butter, one cup of bread crumbs and five eggs. Beat eggs well; add in order sugar,

melted butter, bread and chocolate. Boil two and a half hours and serve with whipped cream.

Mrs. W. Lemon, S. A.

Chocolate Rice Pudding—Put a quart of milk into a double boiler, and when hot stir in a half cup of washed rice. Add a saltspoonful of salt, five tablespoonfuls of granulated sugar, a tablespoonful of butter, a tablespoonful of grated chocolate and a teaspoonful of vanilla. Cook about two hours, stirring often until good and thick. Serve with whipped cream.

I. M.

Cocoanut Tapioca Pudding—Soak three tablespoonfuls of tapioca over night; put it in a quart of boiling milk and boil half an hour. Beat the yolks of four eggs with a cup of sugar; add 4 tablespoonfuls of prepared cocoanut; stir and boil about five minutes and then pour into a pudding dish. Beat the whites of four eggs to a stiff froth, stir in three tablespoonfuls of sugar, and put this over the top of pudding; sprinkle cocoanut over it and put it in the oven to brown. Serve cold.

Mrs. A. U. Welch.

Cocoanut Pudding—Take half a pound of dessicated cocoanut and two thick slices of bread; put them to soak in a quart of milk for two or three hours; then add an ounce of butter, two ounces of sugar, the yolks of four eggs and a saltspoonful of salt; beat the whites of the eggs to a stiff froth, add them to the pudding. Bake in hot oven for three-quarters of an hour.

Mrs. P. A. M.

Cottage Pudding No. 1—Three eggs well beaten, one pint of sweet milk, one-half a teacup of flour mixed dry with one teaspoonful of yeast powder, lump of butter the size of a walnut; bake twenty minutes in quick oven; serve hot.

Sauce for same—One teacupful of sugar, one tablespoonful of corn starch, one-half of a teaspoonful of tartaric acid and one-half of a teacupful of water; boil together. If the corn starch is mixed first, dry, with the sugar, it will not lump.

Mrs. P. A. M.

Cottage Pudding No. 2—One cup of sour milk, half a cup of sugar, four tablespoonfuls of butter and half a teaspoonful of soda; flour to mix.

Mrs. Briggs.

Cracker Pudding—Two cups of powdered crackers, one cup suet chopped fine, one cup of New Orleans molasses, one cup of raisins, one cup of currants, one and a half cups of sweet milk, four eggs (well beaten), two teaspoonfuls of baking powder. Mix the baking powder and cracker meal; add the suet, raisins and currants. Pour in the milk, eggs and molasses and stir till thoroughly mixed. Pour into a well-buttered mold and boil three or four hours. Serve hot with hard sauce flavored with brandy or sherry. This pudding will keep for a long time and is as good as plum pudding and far more digestible. Mary A. Brown.

Delmonico Pudding No. 1—Soak half a box of gelatine in three cups of milk; mix this with the beaten yolks of four eggs and one cup of sugar; let come to a boil; when almost set, add one wineglass of sherry or whisky, one tablespoonful of vanilla and the whites of four eggs beaten stiff. Have ready in a large dish some glazed pineapple, cherries and apricots. Pour the mixture over the fruit and put macaroons on top. It is best to make this the day before it is to be used. Serve with whipped cream.

Miss Chase, Oakland.

Delmonico Pudding No. 2—Soak one-third of a box of gelatine in half a cup of water for half an hour; mix in two cups of milk and a pinch of baking soda. Put to boil in a double boiler for a few minutes until it thickens. Remove from fire and add the yolks of four eggs and one cup of sugar. Boil again until thick, stirring constantly. When cold add the whites of the eggs beaten stiff and half a wineglass of sherry. Add to this ten cents worth of crystallized cherries, five cents worth of crystallized pineapple, and fifteen cents worth of grated macaroons.

English Carrot Pudding—One cup of finely chopped beef suet, two and two-thirds cupfuls of stale bread crumbs, one cupful of grated carrots. Beat the yolks of four eggs together until very light and add gradually one and one-third cupfuls of brown sugar; combine the mixtures and add the grated rind of one lemon and one tablespoonful of strong vinegar. Mix one cupful of raisins that have been seeded

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and cut in pieces, and three-fourths of a cupful of currants. Then dredge with one-third of a cupful of flour mixed and sifted with one and one-half teaspoonfuls of salt, one teaspoonful of cinnamon, half a teaspoonful of grated nutmeg and one-fourth of a teaspoonful of cloves; add this to the mixture; then also add the whites of four eggs beaten until stiff. Turn into a well-buttered mold three-quarters full and boil for three and one-half hours. Stand in the oven for a few minutes before serving. (This pudding is much lighter and more easily digested than plum pudding and apparently as rich).

Mrs. C. R. Gagan.

Fig Pudding No. 1—One cup of suet chopped fine, one cup of seeded raisins, one cup of figs chopped (Smyrna figs are the best), one cup of sweet milk, one cup of molasses, half a cup of sugar, brown or white; two eggs, half a teaspoonful of mixed spice, clove, cinnamon and nutmeg, two teaspoonfuls of baking powder and flour to make as thick as cake dough (about three cupfuls), and a pinch of salt. Steam three hours in a pail or pudding mold.

Mrs. G.

Fig Pudding No. 2—One-half pound of figs, one-quarter pound of stale bread crumbled fine, three tablespoonfuls of sugar, three tablespoonfuls of butter, two eggs and three-quarters of a cup of milk. Chop figs fine, add bread crumbs, sugar, beaten eggs, milk and butter, melted. Turn into a well-greased mold, cover and steam for five hours. Serve with liquid sauce.

Mrs. Briggs, S. A.

Fruit Pudding No. 1—Mix thoroughly in a bowl two cups of apples chopped fine, two of bananas chopped fine, two of seedless raisins, two of fine bread crumbs, two eggs, two tablespoonfuls of milk, one teaspoonful of nutmeg, one of cinnamon, one-half of cloves, and two cups of sugar. Put in pudding dish and bake about three-quarters of an hour, or steam three hours. Serve with cream or hard sauce.

Guido Granucci, San Anselmo.

Fruit Pudding No. 2—Pour over half a loaf of dry bread enough boiling water to cover it; let it stand until soft; drain off the water, add three eggs, two cups of white sugar,

a lump of butter and one pint of any dried fruit; mix well, put in a floured cloth, drop in boiling water and boil one hour; serve with sauce. Mrs. P. A. M.

Graham Prune Pudding—One cup of graham flour, one cup of sour milk, half a cup of molasses, one teaspoonful of soda in milk, half a teaspoonful of salt, one teaspoonful of cinnamon, one teaspoonful of cloves and two cupfuls of prunes. Steam three hours.

Dorothy Muller, San Anselmo.

Graham Pudding—Take two cups of graham flour, one cup of milk, one cup of molasses, one cup of raisins, two teaspoonfuls of soda; steam one hour and a half.

Layer Apple Pudding—To make this pudding one needs two quarts of sliced apples, one cupful and a half of sugar, half a cupful of water, three tablespoonfuls of butter, one-third of a nutmeg and seven large slices of bread. Soften the butter that it may be easily spread. Soak the bread in cold water until it is soft; one minute will probably be sufficient time if the slices be stale and light. Set out a pudding dish that holds about three quarts. Butter the bread and put a layer on the bottom of the dish. Spread half of the apples upon this, and sprinkle the fruit with half of the sugar and nutmeg. Now make a second layer of bread, and cover it with the remaining apple, sprinkling with sugar and nutmeg as before. Pour the water into the dish by spoonfuls. Cover with a large plate, and cook in a slow oven for two hours and a half. This is good, hot or cold, and may be eaten with cream, or any sweet sauce. M. P.

Marshmallow Pudding No 1—(Nothing divided by three)—Dissolve two tablespoonfuls of gelatine in half cup of cold water and when thoroughly dissolved add half a cup of hot water and stand aside to cool. When lukewarm add one cup of sugar and stir well to dissolve. Beat the whites of four eggs to a stiff froth and pour the gelatine into it; continue beating this for twenty minutes and then separate into three equal parts. Leave one part white. Color one part with two tablespoonfuls of chocolate and color the remaining third with half a cup of crushed fruit. Put these

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parts in a deep dish, the brown on the bottom, the white in the middle and the pink next. Whip a cup of cream and spread it on top, and then sprinkle one cupful of very finely chopped nuts over the cream. In one hour this dessert will be hard enough to slice and serve with plain cake.

Mrs. O. Sirard.

Marshmallow Pudding No. 2—Soak half a box of Knox's gelatine in one and one-half cups of cold water. Beat whites of three eggs with one cup of powdered sugar. Pour half a cup of boiling water over gelatine and add gradually the eggs, beating all the time. Flavor with vanilla or almond. Set on ice two hours. Decorate with marshmallows and serve with whipped cream.

M. J. H., San Anselmo.

Nut Pudding—One cup of chopped walnuts, one cup of bread crumbs, one cup of white sugar, two eggs, yolks and whites beaten separately; vanilla flavoring. Cook half an hour and serve with cream or hard sauce. Mrs. R. Leach.

Orange Pudding and Sauce—Make a batter of two eggs, a cup of milk, a tablespoonful of melted butter, and about three cups of flour, with two teaspoonfuls of baking powder. Peel and cut into bits four oranges; beat these into the batter and bake in a hot oven.

Sauce—Rub together five tablespoonfuls of butter and one cup of sugar. Put these into a saucepan and pour over them one-half cup of hot water, then the whites of four eggs and the juice of two oranges and half of a lemon. Beat with egg beater until creamy.

Mrs. N. J. H.

Pineapple Pudding—One cup of sugar, half a cup of butter and a pint of milk; put on stove and let come to a boil; add a pinch of salt; then add one cup of flour and the yolks of three eggs. Cook three minutes; cut one can of pineapple in small cubes, add that and half the juice; then add two tablespoonfuls of brandy, and lastly the beaten whites of three eggs. Put into mold and let boil for three hours.

Mrs. Richard Leach.

Plum Pudding—One pound of raisins, one pound of currants, one pound of suet, one pound of flour, four eggs, one-quarter pound of sugar, one-half pound of citron, one-half pound of lemon peel, one-half pint of brandy and one pint of sweet milk. Mix all together; boil five hours in a tin mold. Use your own judgment about the nutmeg, cinnamon, allspice, cloves, ginger and mace. Miss Laura Harris.

Prune Pudding—Press through a colander one pint of stewed prunes sweetened to taste. Dissolve two tablespoonfuls of gelatine in four tablespoonfuls of cold water. Add to this half a cup of boiling water and the juice of two lemons; stir and thoroughly mix with prune pulp. Beat whites of five eggs to a stiff froth and mix all together. Add two tablespoonfuls of chocolate. Let stand until firm. Serve with whipped cream. Miss C. O'Connor, San Rafael.

Puff Pudding—One-quarter of a cup of butter, one-half cup of sugar, one-quarter of a cup of flour, two teaspoonfuls of baking powder, the whites of two eggs beaten stiff and a pinch of salt. Steam in cups thirty-five minutes.

Sauce for Puff Pudding—One-third of a cup of butter, one cup of powdered sugar creamed very light, two-thirds of a cup of fresh strawberries put in whole and beaten hard.

Queen Pudding—One pint of fine bread crumbs, one quart of milk, one cup of sugar, the yolks of four eggs, butter the size of an egg; flavor; mix all together and bake. When done put a layer of jelly or jam and the whites of four eggs beaten stiff with sugar and browned.

Mrs. Briggs, S. A.

Rice Pudding No. 1—(Best ever made in spite of its being the cheapest)—One quart of milk, two heaping tablespoonfuls of rice, a piece of butter the size of a walnut, a pinch of salt and one and one-half tablespoonfuls of sugar; flavor with nutmeg; bake in a slow oven about an hour and a half, or a little less; cover dish and stir a couple of times the first hour. Mrs. Harry Thornton.

Seymour Pudding—One-half a cup of black molasses, one cup of milk, one cup of raisins, one and one-half cups of

graham flour, half a teaspoonful of soda dissolved in hot water, half a cup of brown sugar, spice, cinnamon and mace. Steam for three hours.

Sponge Pudding No. 1—One cup of sugar, one cup of milk, one egg, three cups of flour, three teaspoonfuls of baking powder, one-half teaspoonful of salt. Steam two and one-half hours.

Mrs. P. A. M.

Sponge Pudding No. 2—Half a pint of milk, half a cup of flour and half a cup of sugar. Boil together, stirring all the time. After taking from the stove, stir in two tablespoonfuls of butter. Beat six eggs separately; put yolks into the mixture; then add the whites lightly. Pour into an earthen dish set in a pan of hot water and bake for forty-five minutes.

Sauce—Beat to a cream two tablespoonfuls of butter and three of sugar. When ready for the table add a half a cup of boiling water to which has been added a teaspoonful of corn starch; flavor as desired.

Steam Pudding—One cup of sugar, one cup of sweet milk, one cup of butter, one cup of raisins, one teaspoonful of soda and enough flour to make a stiff batter. Steam two hours in steamer.

Mrs. Briggs.

Steam Coffee Pudding—One quart of bread crumbs, one small cup of cold coffee, one cup of raisins, one cup of brown sugar, one cup of currants, one teaspoonful of soda and spices to taste. Steam one hour. Serve with hard sauce.

Mrs. G. Faubel, S. F.

Strawberry Cottage Pudding—Cream together half a cup of butter and one cup of sugar; add one beaten egg, one cup of milk, one pint of sifted flour and two teaspoonfuls of baking powder. Bake in a cake pan and serve hot with a liquid into which fresh strawberries, washed with sugar, have been stirred.

J. N.

Suet Pudding No. 1—One cup of chopped suet, one and one-half cups of bread crumbs, one cup of flour, one cup of raisins, one cup of currants, half a cup of brown sugar, half a cup of syrup or molasses, one cup of milk, one level tea-

spoonful of salt, and one-quarter of a teaspoonful of baking soda; cinnamon, allspice and nutmeg to suit the taste. Steam three hours. Serve hot with hard or liquid sauce.

Mrs. H. Coulter, Sausalito.

Suet Pudding No. 2—One cup of molasses, one cup of suet chopped fine, half of a cup of raisins, one cup of walnuts chopped fine, one-fourth of a cup of figs chopped fine, one cup of milk, one cup of currants, one teaspoonful of salt, one teaspoonful of cloves, two teaspoonfuls of cinnamon and one of nutmeg. Steam three hours. Mrs. Briggs.

Tapioca Pudding—Four tablespoonfuls of tapioca boiled in two quarts of milk until clear; beat the yolks of three eggs and three tablespoonfuls of sugar together and pour it in as you take it from the fire; flavor with vanilla; beat the whites of the eggs stiff with three tablespoonfuls of sugar and spread on top. Mrs. Briggs.

Tipsy Pudding—Take a dozen lady fingers, divide them and put in a pudding dish; soak them in one-half cup of sherry wine; then make a rich custard of a quart of milk, one cup of sugar, two tablespoonfuls of corn starch, four eggs beaten well and a small piece of butter; flavor with vanilla and pour over lady fingers. Lastly, beat the whites of two eggs and add two tablespoonfuls of sugar; spread over top and cover that with chopped nuts. Mrs. P. J. Haggarty.

Apple Charlotte—Take a loaf of stale bread and butter the slices; pare and slice a dozen apples; take a lemon, grate the skin, and save the juice; place at the bottom of a stoneware baking dish a layer of apples; scatter brown sugar on it, some of the lemon gratings and a little juice; then put in a layer of the buttered bread; keep on until your dish is full, having the crust on top; bake in a moderately hot oven. Do not make it too sweet.

Apple Snow—Put twelve good tart apples in cold water, set them over the fire; when just soft drain the water off, strip off the skins, core them, then lay them in a deep dish; beat the whites of eight eggs to a stiff froth, put one-half pound of powdered sugar to the apples, beat them to a stiff

froth, add the beaten eggs; beat the whole to a stiff snow; then turn into a dessert dish and ornament it with myrtle. (Nice for Christmas.) Mrs. P. A. M.

Apple Torten—First part—Peel and core eight apples; put in saucepan to steam with two tablespoonfuls of butter and six tablespoonfuls of sugar; steam twenty minutes. Second—One pint of sour milk, four eggs beaten separately, half a cup of sugar, two small teaspoonfuls of cinnamon and two tablespoonfuls of butter; mix all together and add to the apples and boil until thick. Be careful not to stir so apples don't break; add ten cents worth of zweibach rolled fine. Grease and paper pan, put in part of zweibach and then the mixture; put zweibach around the side and cover the top; bake three-quarters of an hour in a slow oven. Whip half a pint of cream and put on top when apple torten is cold. T. Romberg.

Baked Apples—Remove the cores from nice tart apples, leaving a round hole; put in a small bit of butter and fill with sugar, adding a little flour and cinnamon, with a drop or two of water. Place apples in dripping pan and bake until soft.

Baked Custard—One quart of milk, four eggs, four tablespoonfuls of sugar and flavoring to taste. Beat the eggs very light and add to the milk, then put in sugar and flavoring and stir until the sugar is well dissolved. Bake with good hot oven.

Blancmange—One quart of milk, one cup of tapioca and one cup of sugar. Stir briskly and boil until it thickens. Pour into a form or mold. Eat with syrup, jelly of cream.

Egg Cream—Juice of half of a lemon, two tablespoonfuls of sugar and two eggs. Separate the yolks and whites; beat yolks with sugar until well mixed; add lemon juice and place bowl in a dish of hot water over the fire. Stir slowly until the mixture begins to thicken; then add beaten whites and stir until the whole forms a thick cream. Remove from the fire, pour into dishes and set aside to cool.

To Whip Cream—Try setting the dish of cream in a bowl of real cold water, then take from the cold water and put in hot water and the discouraged housewife will find the cream will whip like magic. Mrs. N. J. H.

Delicious Summer Dessert—Lay thick slices of any kind of delicate cake in deep pudding pan; over this pour a boiled custard (hot) made of yolks of three eggs, one pint of milk, sweetened and flavored to taste. Do this several hours before dish is served. Just before serving put a layer of peaches or oranges over the cake. Have the whites of eggs beaten to a stiff froth with a little sugar and put over the fruit. Put in oven a few minutes to brown.

Mrs. Leach.

Baked Apple Dumplings—Core the apples and peel; cut each apple in quarters and hold together again. Fill center with sugar, cinnamon and butter, cover with a rich pie crust and pinch together at the top of each apple. Put in a baking pan and pour on the bottom of the pan a thin paste made of a teaspoonful of flour, a tablespoonful each of butter and sugar and half a cup of hot water. Bake slowly until done. Serve with sauce. Mrs. C. R. Gagan.

Marshall-Ozias—Slice six oranges and six bananas. Sweeten the oranges if necessary, and put in a deep dish in layers with some macaroons between each layer. Sprinkle chopped English walnuts on the top and then cover with whipped cream. Very nice served with sponge cake or angel cake.

Mrs. E. D. Marshall and Mrs. J. Howard Ozias.

Orange Mountain—For the cream take one pint of milk and three-fourths of a cup of sugar; put in a double boiler. Take one tablespoonful of corn starch, wet with a little water; add to it two beaten egg yolks and a pinch of salt; stir into the hot milk until it thickens. Set aside to cool; then add a little essence of lemon. Cut oranges in small pieces and pour the custard over; stir up and put the beaten whites on top. Mrs. M. Papish, Kellogg, Ida.

Pineapple Foam—(A dainty dessert as well as a delicious one). Beat the whites of three eggs very light; whip one

pint of cream; add to the whites; stir in three tablespoonfuls of powdered sugar; then stir in lightly a can of shredded pineapple. Chill and serve in glass cups. Mrs. G.

Salted Nuts—Shell, blanch and dry almonds. To blanch almonds let them stand in boiling water until husk slips off easily. To each cupful thus prepared allow one tablespoonful of salad oil or butter; heat in a pan; stir nuts in, covering them well with it; set in the oven and brown well. Stir often to prevent burning. Take them out when well browned and cover with salt. Mrs. P. J. Haggarty.

Yorkshire Pudding No. 1—Beat thoroughly two eggs, yolks and whites together, six tablespoonfuls of flour, salt to season, and milk, until the whole is the consistency of thick cream. Pour into a roasting pan and bake in the drippings from the roast, or heat to the boiling point one tablespoonful of lard or drippings, and bake in this twenty minutes. It is delicious with the accompaniment of roast beef and brown gravy. Mrs. R. Leach.

Yorkshire Pudding No. 2—This is to be eaten with roast beef, as one would eat a vegetable, and is made in this way: Stir three tablespoonfuls of flour into one pint of milk, add three eggs and a little salt; pour into a shallow tin baking pan; put it into the oven an hour before dinner time. After it has baked for about ten minutes, put it under the roasting beef. When the meat is taken up leave the pudding in the oven for five minutes, then pour off the fat. Serve with the meat.

Pies and Pastry

To make quick paste sift into mixing bowl three level cupfuls of flour. Chop into this, with a stiff spoon, one level cupful of lard; add salt to taste and moisten with ice water. Stir vigorously for a half minute only, turn out upon a floured board and pat gently into shape with the rolling-pin, not allowing the hands to come into contact with the dough. Lastly roll out as thin as desired and if pastry cups are to be made place the little patee pans so that each one may have a small margin around it; cut out the circles with a sharp knife. An excellent and quick method is to invert the patee pans and cover the outside with the pastry.

Mrs. Richard Leach.

Pie Crust—Three cups of sifted flour, one teaspoonful of salt, one and one-half cups of lard and half of a cup of ice water. Mix the flour and the salt and lard quickly and lightly together with the tips of the fingers. Pour in the water slowly, mixing all the time with a silver fork. Let stand for some hours in the ice chest. This will make two pies. Cut into four pieces. When ready for use, take out one piece onto a well-floured board; dust well with flour and roll quickly with a well-floured rolling pin until perfectly round and large enough to fit the pie pan. Lay on the pan, fill with sugared fruit, wet the edges of the crust, cutting off rim that falls over the sides; roll out the upper crust, fold it over; slit it four times with a sharp knife; lay over the fruit. Wet the top well with water. Pinch together the crust on the sides and bake in a rather quick oven. Always add a teaspoonful of flour mixed with the sugar to any juicy fruit, such as currants or blackberries, to each pie, and as much sugar as fruit.

Mrs. C. R. Gagan.

Banana Pie—Bake a good-sized pie shell. Place a layer of sliced bananas, then a layer of filling, then a layer of bananas, and then a frosting made of two whites of eggs beaten stiff and one-fourth of a cup of sugar, flavored with lemon. Brown nicely in oven.

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Filling for the Pie—Take the yolks of two eggs beaten well; stir in one rounded tablespoonful of flour and half a cup of sugar; then add two cups of milk. Cook in double boiler until quite thick; when cool place in pie. Flavor filling with extract of lemon. J. N.

Buttermilk Pie—To two cupfuls of sugar add two tablespoonfuls of flour, the yolks of four eggs, the white of one egg and one tablespoonful of butter; after this has been thoroughly mixed add three cupfuls of buttermilk and one tablespoonful of lemon extract. Bake with an undercrust and when done spread with a meringue made of the whites of the three remaining eggs and five tablespoonfuls of powdered sugar. Flavor with lemon extract. Return to the oven a few minutes to brown lightly. This makes a good mock lemon pie.

Carrot Pie—Wash and pare two or three good sized carrots, stew until tender, pour water off; mash fine with potato masher, and to one cup of mashed carrots add one tablespoonful of sugar, one beaten egg, one level teaspoonful of mixed spices, one-half pint of milk and salt to taste. Bake with an undercrust only.

Chocolate Pie No. 1—Make a crust the same as for lemon pie; moisten one tablespoonful of corn starch with a little water and stir in one cup of boiling water and stir over fire. Add a teaspoonful of butter and two-thirds of a cup of sugar. Remove from the fire and when partly cool add the yolks of two eggs. Add two tablespoonfuls of chocolate before removing from fire. When baked spread the two whites of eggs well beaten with two tablespoonfuls of sugar.

Mrs. Richard Leach.

Chocolate Pie No. 2—First line a deep pie pan with rich pie crust and bake in quick oven. After your crust is baked grate one-half a teacupful of chocolate and put into a pan with one cupful of hot water, butter the size of an egg, one tablespoonful of vanilla, one cupful of sugar, the

beaten yolks of two eggs and two tablespoonfuls of corn starch dissolved in a little water. Mix well and cook on top of stove until thick, stirring constantly. Pour into the pie shell and let cool. Beat the whites of two eggs to a stiff froth, add two tablespoonfuls of powdered sugar, spread on top of pie and brown in the oven.

Cream Pie—Let one large cup of milk come to a boil; beat the yolks of three eggs, two tablespoonfuls of corn starch mixed with a little milk and half a cup of sugar; flavor with lemon or vanilla; stir until thick. Bake crust first; pour in; beat the whites of the eggs; spread on top; set in oven to brown.
Mrs. J. E. Allen.

Date Pie—Soak the dates over night and stew until they can be strained. Mix with one pint of milk, two eggs, a little salt and nutmeg. Bake with an undercrust only. Use half a pound of dates. Put meringue on top.

Miss J. Lawrence, S. F.

Lemon Pie No. 1—The grated rind and juice of one lemon, two eggs, leaving out the whites, three-fourths of a cup of sugar, a lump of butter the size of a walnut and half a tablespoonful of flour and one-fourth of a pint of cold water; then add one-half of a pint of boiling water; cook until quite thick; bake the crust after sticking of eggs beaten with a little sugar; bake a light brown.

Mrs. A. U. Welch, S. A.

Lemon Pie No. 2—To one cupful of sugar add the yolks of two eggs, one cup of sweet milk, one cup of bread crumbs, the grated rind and juice of one lemon, and a little salt. Bake with an undercrust and frost with a meringue made of the egg whites and powdered sugar. This is enough for one pie.

Lemon Pie No. 3—One lemon, one cupful of sugar, two tablespoonfuls of corn starch, one cup of boiling water, two egg yolks and a small piece of butter. Beat sugar and eggs together; then add grated lemon and juice; then pour boiling water over corn starch and add to other mixture. Make a meringue of whites.

Mrs. P. J. Haggarty.

Mince Pie with Apple Meringue—Cover a pie plate with rich pie crust; fill with mincemeat. Cover with a thin, rich crust; put a little melted butter on top; also a little milk. Bake. When ready to serve cover with the apple meringue.

Apple Meringue—Peel and grate one large or two small apples; sprinkle over apples one cup of white sugar as you grate them to keep them from getting very dark. Take whites of two eggs and beat until stiff; gradually beat in apples and sugar and beat until stiff. Put on top of pie and sprinkle with chopped nuts. Place in a cool oven until a nice brown.

Mrs. A. Welch.

Lemon Custard Pie—Three eggs, two cups of sugar, one cup of cream, one-half cup of grated bread crumbs, three lemons, butter the size of a walnut. Cream butter and sugar together; add the yolks of eggs, well beaten, the cream and bread crumbs; then the juice and grated rind of the lemons. Bake in puff paste, with whites of eggs over the top.

Orange Pie No. 1—Grate the rind of one and use the juice of two large oranges; beat the yolks of four eggs very light into two tablespoonfuls of butter and one heaping cupful of sugar, and put to the juice; add a little nutmeg. Beat all well together. Cover the pie dish with a thick paste, and pour this mixture into it, and bake in a quick oven; when done so it is like a finely-baked custard; add to the whites of four eggs two tablespoonfuls of white sugar and one of orange juice. Cover this over the pie, and set back into the oven till a light brown.

Orange Pie No. 2—The grated rind and juice of two oranges, four eggs, four tablespoonfuls of sugar, and one tablespoonful of butter; cream the butter and sugar, add the beaten eggs, then the rind and juice of the oranges, and lastly the whites beaten to a froth and mixed in lightly. Bake with undercrust.

Raisin Pie—One pound of raisins, one quart of hot water, grated rind of one lemon, one cup of sugar, three-teaspoonfuls of flour and one egg.

Squash Pie—Split a squash. Remove the seeds and lay in a dripping pan, rind side down, with about an inch of water in the bottom of the pan. Bake till tender. Scoop out and add to the hot squash a tablespoonful of butter, salt-spoonful of salt, one teaspoonful each of ginger, cinnamon and mace, and a small cup of molasses. In another bowl beat up the yolks of three eggs and one whole egg with one cup of sugar; add one-half pint of cream and one-half pint of milk. Add to the other ingredients, strain and fill two pie plates lined with a rich undercrust, and bake in a moderate oven until done.

Mrs. C. R. Gagan.

English Mincemeat—One pound of beef suet chopped fine, one pound of currants, one pound of chopped raisins, one pound of mixed peel (orange, lemon and citron), one pound of sugar, two pounds of apples peeled and chopped, the grated rind and juice of three lemons and two nutmegs grated. Mix thoroughly and add half a pint of brandy, half a pint of sherry and half a pint of rum.

Mrs. Richard Leach.

Mincemeat—Three pounds of beef taken from bottom of round, one and a half pounds of suet, one and a half pounds of citron, ten pounds of apples, five pounds of raisins, four pounds of currants, four pounds of brown sugar, two tablespoonfuls of salt, two tablespoonfuls each of mace, cloves and allspice, one tablespoonful of ginger, three tablespoonfuls each of nutmeg and cinnamon, one teaspoonful of cayenne pepper, three pints of sherry and one quart of brandy or whisky. Chop beef and boil until tender; let cool; chop suet and apples (raisins also, if preferred); mix with other ingredients; let boil four hours, then add the sherry and brandy and heat through thoroughly.

Mrs. A. Welch, S. A.

Briars—One cup of raisins, one lemon, one cup of sugar. Make in little turn-overs with pie crust.

Apple Puff—One cup of sugar, one cup of water, half of a cup of butter, two eggs and two small teaspoonfuls of baking powder; add three sliced apples and flavor with nutmeg; flour to make moderately stiff and serve with sauce.

Cream Puffs—One cup of flour, one cup of water, one-fourth of a teaspoonful of salt and half a cup of butter; set water and butter on stove till it boils; then add gradually the flour and stir till it leaves the sides of bowl. Set aside to cool; then add three unbeaten eggs, one at a time; drop on a well-greased baking pan about an inch apart and bake in a brisk oven twenty-five minutes. When cold cut piece out of top and fill with whipped cream or rich custard.

Mrs. Leach.

Raisin Puffs—Cream one tablespoonful of sugar and butter, add one egg, half a cup of milk, one cup of flour, one and one-half teaspoonfuls of yeast powder and half a cup of raisins chopped fine; pour this into well-greased cups; steam half an hour.

Tarts—Use the best puff paste; roll it out a little thicker than for pie-crust, and cut with a large biscuit-cutter twice as many as you intend to have tarts; then cut out of half of them a small round in the center, which will leave a circular rim of crust; lift this up carefully and lay on the large pieces; bake in pans and fill with any kind of preserves, jam or jelly.

Egg Tarts—Line a small, deep gem pan with rich pastry and partly fill them with the following mixture: One egg well beaten with a cup of light brown sugar; then add a tablespoonful of vinegar. Bake until crust is well-browned, then filling will be done. This recipe makes about one dozen tarts.

M. Burke

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CAKES

Angel Cake—Whites of eight large eggs, one and one-fourth cups of granulated sugar, one cup of flour, one even teaspoonful of cream of tartar and one teaspoonful of almond extract; add a pinch of salt to the eggs before whipping. Sift, measure and set aside sugar and flour; whip eggs to a foam, add cream of tartar and whip until very stiff; add sugar and beat in; then flavor and beat in; then flour and fold in lightly. Put in oven and bake in a slow oven about forty minutes.

Angel Charlotte Russe—Take a large angel cake and cut out all the inside so as to leave a form about half an inch thick. Beat one quart of thick cream until stiff; add vanilla to suit; add two tablespoonfuls of gelatine dissolved in cold water. Mix all together and fill angel cake, saving enough to coat outside of cake. Then decorate cake with blanched almonds cut in four and pieces of candied cherries. Set away on ice about one hour before using. A delicious and pretty dish.

Mrs. Dodd, S. F.

Angel Food—Whites of twelve eggs, one and one-half cups of granulated sugar, one cup of flour, one teaspoonful of vanilla and one teaspoonful of cream of tartar. Sift sugar and flour four times, sifting the cream of tartar into the flour the last time. Beat the eggs to a stiff froth; sift in the sugar; then the flour. Do not beat it at all. Do not butter the pans. Bake fifty minutes in a moderate oven. As soon as done turn pan upside down; leave in pan until cool.

Apple Cheese Cakes—Take one pound of apples, boiled and pulped through a sieve, one pound of powdered white sugar, the juice and grated rinds of three large fresh lemons and four eggs well beaten. Mix these ingredients carefully and put them into a saucepan in which you have a quarter of a pound of fresh butter melted. Stir it constantly over a slow fire for half an hour, and let it cool. Line pie-dishes

with fine puff paste, pour in the apple mixture, and bake without upper crust, in a quick oven. Sprinkle with powdered sugar, and serve when perfectly cold.

Apple Cake—One-half cup of sugar, half a cup of butter, half a cup of milk, two and a half cups of flour, three eggs (whites and yolks beaten separately), one teaspoonful of yeast powder.

Filling—Two apples, one lemon (grated rind and juice) and one egg. Boil until it thickens and cool before using. Spread between layers.

Apple Sauce Cake—One cup of sugar, half a cup of butter, one cup of apple sauce (cold and unsweetened), one cup of raisins and nuts, one teaspoonful of soda dissolved in water, two cups of flour, half a teaspoonful of nutmeg, cinnamon and cloves. Bake in slow oven for one hour.

F. N. Dayton.

Banbury Cakes—One cup of raisins, one cup of dates and one cup of cracker crumbs chopped, juice and rind of one lemon, one cup of sugar and one egg. Make a puff paste, fill and bake.

Mrs. R. L.

Blackberry Cake—One cup of sugar, three-fourths of a cup of butter, one and one-half cups of flour, one cup of blackberry jam, three eggs, three tablespoonfuls of sour cream, one teaspoonful each of soda, allspice and cinnamon and one nutmeg. Stir well and bake in three layers with icing between.

Chocolate Loaf—One and one-half cups of sugar, half a cup of butter, cream together; three eggs, half a cup of milk, two cups of flour, half a cup of cocoa, mixed with a little water; one teaspoonful and a half of baking powder and one teaspoonful of vanilla. Mrs. Richard Leach.

Cheese Cakes—One cup of butter, two cups of sugar, juice of four lemons, rind of two lemons and four eggs; beat well and put in one cup of rice flour. Line pan with puff pastry, fill and bake. An excellent filling for tarts.

Mrs. Richard Leach.

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Cocoanut Cake—Three eggs, one cup of sugar, three cups of butter, five tablespoonfuls of milk and two teaspoonfuls of yeast powder. J. N.

Cocoanut Layer Cake—One cup of sugar, one-half cup of butter, one-half cup of sweet milk, one and one-half cups of flour, two teaspoonfuls of baking powder, whites of four eggs. Bake in three layers.

For icing, beat one egg to a stiff froth, thicken with powdered sugar and dessicated cocoanut. Spread the layers and sprinkle additional cocoanut thickly over the top layer.

Coffee Cake No. 1—Half a tablespoonful of lard, one and a half tablespoonfuls of butter, three teaspoonfuls of baking powder in two cups of flour, pinch of salt and half a cup of granulated sugar; rub all together; then add half a cup of milk and three well-beaten eggs; heat pan and butter well; sprinkle walnuts, sugar and cinnamon on top and bake in moderate oven about fifteen minutes.

Mrs. H. Thornton.

Coffee Cake No. 2—One cup of sugar (white), one cup of milk (sweet), three tablespoonfuls of butter, three teaspoonsful of baking powder, three eggs, flour enough for batter like cake. Mrs. T.

Coffee Kuchen—Set some sponge over night as for bread making. In the morning mix a cup of sugar with a tablespoonful of butter; add two well-beaten eggs; mix thoroughly; add the sponge and enough flour to make soft dough. Raisins may be added. Roll out as soft as may be handled; put into pans and let raise again. Then spread on melted butter, sugar and cinnamon or chopped nuts. Bake in a moderate oven. Mrs. Leach.

Cocoanut Hills—Beat whites of two eggs; add ten cents worth of cocoanut, a cup of granulated sugar and a little vanilla. Drop in buttered pan in shape of hills. Bake in a very slow oven. Mrs. H. S.

Cocoanut Squares—Five eggs, one cup of flour, one cup of sugar, one teaspoonful of baking powder, cocoanut, sugar and cinnamon. Beat the whites and yolks separately; pour the yolks into the whites and stir while pouring the sugar in through the hand; then add flour and baking powder. Spread on a pan and sprinkle with sugar, cinnamon and cocoanut. Bake in hot oven and before cold cut in squares.

Mrs. E. P. Clayburgh.

Cookies No. 1—Four eggs well beaten together with one cup of white and brown sugar, one teaspoonful each of ground cloves, allspice and cinnamon, one stick of grated chocolate, half a pound of almonds (chopped, not too fine), some citron cut in small pieces, three scant cups of flour, one teaspoonful of baking powder. Mixture to be dropped from teaspoon about two inches apart in a well-buttered pan.

Cookies No. 2—One pound of flour, half a pound of butter, half a pound of sugar, two eggs, one tablespoonful of baking powder, two tablespoonfuls of milk and one teaspoonful of lemon extract. Cream butter and sugar; add eggs, well beaten; then milk, and lastly the flour and baking powder thoroughly sifted twice.

H. W.

Cookies No. 3—One cup of butter, two cups of sugar, four eggs and flour sufficient for soft dough. Mix like ordinary cake and roll out and bake.

E. B.

Good Plain Cookies—A very nice plain cookie is made with one cup of butter, one cup of sugar, a couple of eggs, three tablespoonfuls of sour milk, one small tablespoonful of soda, salt and nutmeg and flour to roll into a sheet.

Mrs. W. J. Kennedy.

Boston Cookies—Cream one cup of butter; add gradually one and a half cups of sugar and three eggs, well beaten; add one teaspoonful of soda dissolved in one and a half tablespoonfuls of hot water. Sift together three cups of flour, one and a half teaspoonfuls of salt and one teaspoonful of cinnamon; add half of this to the thin mixture; then half a cup of chopped walnuts, half a cup of raisins and half a cup of currants. Put in rest of flour and beat well. Drop from spoon one inch apart and bake in a moderate oven.

Mrs. C. W. Rice.

English Rock Cookies—One pound or two cups of unsifted flour, half a pound of butter, half a pound of sugar, two eggs, half a teaspoonful of soda, one teacupful of raisins (cut in halves), half a cup of walnuts (chopped fine), one pinch of salt and half a teaspoonful of grated nutmeg; mix with hands. The mixture should be quite stiff. Bake on greased paper; each cake about the size of a walnut.

Mrs. G.

Lemon Cookies—One cup of butter, one pint of sugar, three eggs and one teaspoonful of soda, dissolved in juice of one lemon; add the grated rind. Make soft dough and roll thin. Cook in hot oven.

Molasses Cookies—One cup of New Orleans molasses, one cup of brown sugar, two eggs, two tablespoonfuls of vinegar, one heaping teaspoonful of soda, spices to taste and from four and a half to five cups of flour. Roll and cut. Bake in medium oven—not too hard.

Mrs. Lemon, S. A.

Nut Cookies No. 1—Two cups of brown sugar, two eggs beaten very light, one cup of lard and butter (mixed), two cups of rolled oats, one cup of raisins, one cup of walnuts chopped coarse and two and a half cups of flour.

Nut Cookies No. 2—Beat one egg; add one cup of brown sugar and beat; then four tablespoonfuls of flour, a pinch of salt and one cup of chopped walnuts. Vanilla to taste. Drop into buttered tin and bake in a medium oven.

Mrs. H. S.

Peanut Cookies—Three eggs, half a cup of sugar, nine tablespoonfuls of melted butter, nine tablespoonfuls of milk, three cups of flour, one and a half teaspoonfuls of cream of tartar, three-fourths of a teaspoonful of soda and three cups of chopped nuts. One quart of peanuts makes one cup of nut meat.

Mrs. G.

Cup Cake—One cup of butter, two cups of sugar, three cups of flour, four eggs, three tablespoonfuls of milk and two teaspoonfuls of yeast powder.

J. N.

Currant Rolls—Mix and sift two cups of flour, two heaping teaspoonfuls of baking powder, half a teaspoonful of salt, one tablespoonful of sugar and work in two tablespoonfuls of butter; then add gradually two-thirds of a cup of milk; put on floured board; pat and roll to one-quarter of an inch thick. Brush over with melted butter and sprinkle with one-third of a cup of currants, two tablespoonfuls of finely chopped citron, one tablespoonful of sugar and one-third of a teaspoonful of cinnamon. Roll like jelly-cake and cut into slices three-quarters of an inch thick. Place in buttered pan and bake in hot oven fifteen minutes. Raisins chopped fine may be used instead of currants.

Mrs. J. B. Lawrence, S. F.

Crullers—Two coffee cups of sugar, one coffee cup of milk, four eggs, six spoonfuls of lard, two teaspoonfuls of cream of tartar, one teaspoonful of soda, flour to make stiff enough to roll; fry in boiling lard; spice to suit the taste.

Dainty Chips—Fifteen cents worth of dainty chips, two beaten whites of eggs, one cup of powdered sugar beaten up with whites of eggs; add one cup of walnuts (chopped); spread paste on chips and bake light brown.

Danish Apple Cake—Work together one cupful of flour, one-third of a cupful of butter, one-half of a cupful of brown sugar, one egg and a pinch of salt. After they are well blended, mold on a board, cut in three parts and roll each part to fill a pie plate. Bake the three cakes in a slow oven to a light brown. Prepare a few apples as for apple sauce, cooking them very tender with a little sugar. When this is cold, add a little cinnamon and spread between the layers of the cake. Cover the top of the cake with the following cream, letting it run over the sides until the cake is completely covered. Boil one and one-half cupfuls of milk. Dissolve one tablespoonful of corn starch in a little cold milk, add one beaten egg, one half cupful of sugar, and lemon extract to taste. Stir this into the boiling milk. Stir until smooth, and pour over the cake while warm. This recipe needs no baking powder. Make at least twenty-four hours before you wish to serve and stand it in a cool place.

L. M.

Dark Cake—Four eggs, two cups of dark-brown sugar, one small cup of butter, one cup of grated chocolate, one-half cup of sweet milk, two cups of flour and one level teaspoonful of soda; vanilla flavoring.

Icing for Dark Cake—One-half teacupful of water boiled with three teacupfuls of sugar till thick as candy. Pour slowly over the well-beaten whites of three eggs and beat all till cool. Make cake in two square layers and put filling between them. This filling should be about an inch thick.

Dorcas Cake—One cup of sugar, half a cup of butter the whites of three eggs well beaten, half a cup of milk, two cups of flour and one teaspoonful of baking powder; flavoring. Bake in two layers.

Filling—The yolks of three eggs mixed with one cup of powdered sugar; flavor. Mrs. H. P. C.

Devil Cake—First Part—Three-quarters of a cup of powdered chocolate, one-half a cup of sweet milk, one cup of brown sugar and one teaspoonful of vanilla; put all on stove and let come to a boil; set aside to cool.

Second Part—One cup of white sugar, one-half a cup of sweet milk, three eggs, one teaspoonful of soda, put in milk, one-half a cup of butter and one teaspoonful of vanilla; mix well and add two and three-quarters cups of flour; mix this well with first part and bake in three layers.

Filling—Two cups of brown sugar and one-half a cup of sweet milk; boil twenty minutes; take from stove and stir in a piece of butter the size of an egg, and one teaspoonful of vanilla.

Devil's Food Cake—Two cups of darkest brown sugar, one-half cup of butter, two eggs, one-half cup of sour milk, three cups of flour and one pinch of salt; mix thoroughly. Then take one-half cup of boiling water and stir into it one teaspoonful of soda and one-half cup grated Baker's chocolate; stir into batter.

Filling—Two cups of dark brown sugar, one-half cup of butter, one-half cup of sweet milk or cream. Cook until it threads. Mrs. Richard Leach.

Drop Spice Cakes—One-half of a cup of butter, two-thirds of a cup of sugar, two-thirds of a cup of milk, two eggs, two teaspoonfuls of baking powder, two teaspoonfuls of cinnamon, one teaspoonful of cloves, one teaspoonful of allspice, one-quarter of a teaspoonful of mace, one-quarter of a nutmeg, two-thirds of a cup of currants. Flour to thicken. Bake twenty minutes. Mrs. W. Papesh, Kellogg, Ida.

Doughnuts—One egg, one cup of sugar, one cup of milk (sweet), one cup of mashed potatoes and two teaspoonfuls of baking powder; nutmeg and lemon for flavoring; a little salt and flour for a soft dough.

Mrs. B. McDougall, Kellogg, Idaho.

Drop Doughnuts—Three eggs, two cups of sugar, one pint of new milk, one teaspoonful of ground nutmeg, three teaspoonfuls of baking powder. Flour to stiffen. Beat the eggs, add the sugar, alternate with the milk and the flour until stiff enough for a spoon to stand alone; add the nutmeg and baking powder. Drop from a teaspoon into a kettle of boiling fat. Roll in sugar and cinnamon.

Mrs. C. R. Gagan.

Home-Made Doughnuts—Four eggs, one cup of sugar (granulated), six tablespoonfuls of butter (melted), two tablespoonfuls of cream of tartar, one tablespoonful of soda, one-half teaspoonful of salt, one teaspoonful of lemon or vanilla extract and pint of sweet milk. Flour enough to roll. Cut with cookie cutter and fry in scalding fat.

Mrs. Will Larkins.

Sour Cream Doughnuts—Two eggs, one cup of sugar, one cup of sour cream; one level teaspoonful of soda, one-half of a teaspoonful of salt, one-half of a teaspoonful of nutmeg, four cups of flour. Beat eggs; add sugar, soda dissolved in cream and stir well with spoon; add to eggs and sugar; next salt and nutmeg sifted in flour. Roll one-half inch thick, and fry in boiling fat. Florence Dayton.

Drop Cake—Beat one egg well, add one cup of sugar, one cup of sour cream, two cups of flour sifted with four teaspoonfuls of baking powder and a pinch of salt. Flavor with vanilla, or as liked. Drop in small spoonfuls in greased tins; sprinkle a few currants on each and bake quickly.

Eggless Cake—One cup of butter and lard mixed and one and one-half cups of sugar creamed together, then mix in alternately two big cups of flour and one and one-half cups of sour milk with a teaspoonful of soda, dissolved in milk, one and one-half teaspoonfuls of cinnamon, one-half teaspoonful of nutmeg, and a large cup of chopped seeded raisins and nuts. Flavor with lemon and vanilla.

Frosting—Boil for about four minutes one cup of sugar with four tablespoonfuls of water, until quite clear, then pour slowly into the stiffly beaten white of one egg; beat all for a while until thick. Flavor with one-half of a teaspoonful of vanilla. Spread all over cake, when cool.

Mrs. N. J. H.

English Lemon Cheese Cakes—Juice and grated rind of two lemons, ten tablespoonfuls of sugar, two tablespoonfuls of melted butter and one egg. Beat egg well; add sugar, then lemons, lastly the butter. Stir well together; line four gem pans with pastry; half fill with the mixture and bake.

A. G. Follows.

French Cake—Three eggs, whites and yolks beaten separately, one-half cup of butter, one cup of milk, two cups of sugar, three cups of flour, two teaspoonfuls of baking powder and one teaspoonful of flavoring.

Fruit Cake No. 1—Six eggs, one-half a pound of butter, one-half a pound of brown sugar, one-half a pound of flour, one and one-half pounds of raisins, one and one-half pounds of currants, one-half a pound of citron (mix raisins, currants and citron with some of the flour), one-half a glass of jelly, one wine glass of brandy, one nutmeg, one tablespoonful of cinnamon, one-half a tablespoonful of allspice and one-half a tablespoonful of cloves. Cream butter and sugar, add yolks, then jelly, spices, and brandy, then whites and rest of flour; beat good, then add raisins, currants and citron and beat thoroughly.

Mrs. H. R. Marden, S. F.

Fruit Cake No. 2—One-half a pound of flour, one-half a pound of butter, one-half a pound of sugar, one and one-half pounds of currants, one and one-half pounds of raisins, one-half a pound of citron, five eggs, one-half a cup of milk, one-half a gill of brandy, one-half ounce each of cloves, cinna-

mon, nutmeg and mace and one-half a teaspoonful of baking powder. Mix all fruit with one-quarter of flour, cream butter and sugar, beat eggs, then add them to butter and sugar and mix. Then add milk, spices, brandy and rest of flour with baking powder added, and beat good; then add fruit and mix thoroughly. This makes one large or two small cakes. Cook from three to four hours.

Mrs. S. E. Allen, Bangor, Cal.

Delicious Fruit Cake—Cup of light brown sugar, half cup of butter, yolk of one egg—save the white for frosting—half cup of sour milk, with half a teaspoonful of soda, one and one-half cups of flour, one teaspoonful cinnamon, half teaspoonful of cloves, quarter of a grated nutmeg, one cup of cut raisins, and you may add or not the meats of English walnuts, about half a cupful.

Frosting—One cupful of granulated sugar, four table-spoonfuls cold water; boil slowly until it threads; pour slowly on the well-beaten white of egg and beat until it is cool enough to put on cake.

Dried Fruit Cake—One cup of butter, two cups of sugar, one cup of sweet milk, two eggs, one teaspoonful of soda, three and one-half cups of flour, two cups of dried apples and one cup of raisins. (Soak apples and raisins over night.) Chop fine and then stew in two cups of molasses. Cream butter and sugar, add milk and then beaten eggs, then flour into which soda has been sifted, and lastly stir in well the raisins and apples; use spices to suit and put in half a cup of currants, if desired. Bake two hours.

Mrs. T. G. Howe, Redding, Cal.

Fudge Cake—Take one cup of sugar, two-thirds of a cup of butter, three eggs, one cup of milk, two and one-half cups of flour, one heaping teaspoonful of baking powder, one-quarter of a cup of chocolate, one-half cup of English walnuts, broken up coarsely. Cream the butter and the sugar together; add the cup of milk and then stir in lightly the flour in which the heaping spoonful of baking powder has been sifted. Then stir in the chocolate which has been dissolved by placing in a cup and setting in hot water. Add the nuts and lastly the eggs, which should be beaten, whites and yolks, separately.

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Fudge Frosting—The frosting for Fudge Cake should be made as follows: One and one-half tablespoonfuls of butter, one-half cup of unsweetened powdered cocoa, one and one-quarter cups confectioner's sugar, a few grains of salt, one-quarter cup of milk, one-half teaspoonful of vanilla. Melt butter, add cocoa, sugar, salt and milk. Heat to boiling point and boil about eight minutes. Remove from the fire and beat until creamy. Add vanilla and pour over cake to depth of one-quarter inch. M. H.

Ginger Snaps—One-half cup of butter, one cup of sugar, one cup of molasses, one tablespoonful of ginger and two teaspoonfuls of baking powder. Flour enough to make stiff.

Golden Spice Cake—Take yolks of six eggs, one and one-half cups of brown sugar, three-quarters of a cup of molasses, two-thirds of a cup of butter, three-quarters of a cup of sweet milk, one-half teaspoonful of soda, one-half teaspoonful of cream tartar and three and one-half cups of flour into which soda has been sifted; one teaspoonful of ground cloves, one teaspoonful of grated nutmeg, two teaspoonfuls of ground cinnamon, two teaspoonfuls of ginger, and a small pinch of cayenne pepper. Add spices, butter and sugar and cream well; add cream of tartar to yolks and cream thoroughly; stir them well into the butter and sugar, then add molasses and milk, then the flour, stir hard. Bake in moderate oven one and one-half hours. Raisins and currants may be added, one cup of each, flour well and add last. Mrs. A. U. Welch.

Gold Cake No. 1—The yolks of eight eggs, one and one-quarter cups of granulated sugar, two-thirds of a cup of butter, two-thirds of a cup of sweet milk, two and one-half cups of flour, one teaspoonful of cream tartar, scant half teaspoonful of soda, one teaspoonful of vanilla and lemon extract mixed. Sift flour once, then measure; add soda and sift three times; cream butter and sugar thoroughly; beat yolks about half, then add cream tartar and

beat to a stiff froth; add this to the creamed butter and sugar and stir thoroughly through; add milk, then flour, then flavor, and stir very hard. Put in a slow oven; will bake in about fifty minutes.

Gold Cake No. 2—Two large cups of sugar, one scant cup of butter, one scant cup of milk, three cups of flour, two teaspoonfuls of baking powder, and six eggs; cream butter and sugar. Add milk and flour sifted with baking powder twice. Mix thoroughly. Then add unbeaten eggs, one at a time, and mix thoroughly. Bake an hour. Mrs. F. Stallman.

Hermits No. 1—One cup of sugar, one-half a cup of butter, two eggs, one-half cup of sour milk and one teaspoonful of soda mixed together, one-half teaspoonful of cloves, one-half teaspoonful of mace, one-half teaspoonful of cinnamon, one-half teaspoonful of allspice, one teaspoonful of cocoa, one cup seeded and chopped raisins, two cups of flour, before sifted. Bake either in loaf or drop from spoon on buttered tin. Mrs. T. P., Jr.

Hermits No. 2—One and one-half cups of sugar, three eggs, one cup of butter, one tablespoonful of sour cream, one-quarter teaspoonful of soda dissolved in very little hot water, one teaspoonful of cinnamon and cloves each, one cup of chopped raisins, one cup of chopped walnuts, some citron, if liked. Mix with flour sufficient to roll; cut out as cookies, and bake in moderate oven. Excellent and will keep some time. Mrs. Will Larkins.

Hermits No. 3—Two cups of brown sugar, piece of butter the size of an egg, one teaspoonful of soda in four tablespoonfuls of water. One cup of raisins cut in pieces, one cup of walnuts, one-fourth of a teaspoonful of cloves, two teaspoonfuls of cinnamon and two teaspoonfuls of nutmeg; flour enough to thicken so as to drop from spoon.

Hickory Nut Macaroons—Beat the white of two eggs to a froth and add slowly one cupful of powdered sugar and one cupful of nuts chopped fine; mix thoroughly and drop in buttered tins. Bake slowly.

Ice Cream Cake No. 1—Two cups of sugar, one cup of butter, one cup of milk, three cups of flour, three teaspoon-

fuls of baking powder, (heaping), yolks of four eggs, white of one. Sift the flour and baking powder together thoroughly. Cream the butter and sugar together till very light. Add first the well-beaten eggs and then the milk; then sift the flour in gradually and beat (not stir). Add vanilla flavoring. Color one-third of the dough pink. Bake ten minutes in layer pans.

Use the following filling and frosting: Beat well the whites of three eggs, stir in a half a teaspoonful of citric acid (powdered). Mix three cups of white sugar and one cup of water. Boil till it ropes. Then pour gradually over the acidulated eggs and beat till it thickens. Add a teaspoonful of vanilla.
Belle C. Brown.

Ice Cream Cake No. 2—One large spoonful of butter, one cup of sugar, one and one-half cups of sifted flour, whites of two eggs, one heaping teaspoonful of yeast powder, one-half cup of sweet milk, and one teaspoonful of flavoring.
J. N.

Jelly Roll—Five eggs beaten separately, one cup of sugar, one cup of flour, one teaspoonful of baking powder, and extract for flavoring. Cream sugar with yolks of eggs, add part of flour, the whites of the eggs well beaten and the extract. Lastly add remainder of flour, into which the baking powder has been sifted. Bake in large square pan; when baked, drop on a damp cloth, spread jelly and roll. Garnish top with jelly and cocoanut.

Mrs. E. P. Clayburgh.

Kisses.—Whites of four eggs, beaten to a stiff froth; add a little flavoring and gradually one cup of white sugar. Drop on buttered tin and bake in moderate oven.

Mrs. T. P., Jr.

Kugel—Three cups of flour, one-half cup of sugar, one-half a cup of raisins, one-half a cup of currants, three eggs, about one cup of fat, a little salt, one teaspoonful of baking powder, one cup prunes and cup of apples mixed. Steam three hours.

Lady Cake—Whites of four eggs, well beaten; one cup of sugar, half a cup of milk, half a cup of butter and two cups of flour. Cream sugar and butter together then add milk and other ingredients.
Mrs. Richard Leach.

Lady Baltimore Cake—Cream one cup of butter and add gradually two cups of sugar; when well mixed add one cup of milk and three and one-half cups of flour, mixed and sifted with two teaspoonfuls of baking powder; add one teaspoonful of almond flavoring and fold in the beaten whites of six eggs. Bake in three layers.

Lady Fingers—Beat whites of three eggs until very stiff, then gradually beat in one-third of a cupful of sugar, then add the yolks of the three eggs beaten well and a little extract of vanilla. To this mixture add a few grains of salt, then shape on a buttered baking tin making each cake about four and a half inches long and one inch wide. Dredge lightly with sugar and bake about eight minutes in a moderate oven.

Layer Cake No. 1—One-half cup of butter, one cup of sugar, three eggs, one-half cup of milk, two cups of sifted flour, two teaspoonfuls of baking powder and one teaspoonful of vanilla. Mix in the order named and alternate with the milk and flour. Add the baking powder last mixed in a tablespoonful of flour. Bake in a quick oven.

Mrs. C. R. Gagan.

Layer Cake No. 2—Cream one cup of sugar and a slice of butter one-half inch thick until very smooth, then break two eggs into same and mix well. Sift two cups of flour and two teaspoonfuls of baking powder and add to the eggs and butter. After flour is worked all in, add one cup of sweet milk; flavor with two teaspoonfuls of lemon extract. This makes two nice layers.

Filling for Same—White of one egg, one cup of powdered sugar, one cup of crushed raspberries or strawberries. Beat above for twenty minutes and spread between layers and on top and in a few minutes it will be smooth and dry.

Mrs. O. Sirard.

Layer Cake No. 3—One cup of butter, one-half cup of sugar, one-half cup of milk, three eggs well beaten, two cups of flour, and two teaspoonfuls of baking powder. Flavor.

Layer Cake No. 4—Two cups of sugar, the yolks of six eggs, beaten ten minutes; add beaten whites of three eggs, one cup of boiling water, then two and a half cups of flour, and two teaspoonfuls of baking powder.

Filling—One-half a cup of nuts, white of one egg and one cup of sugar.

Frosting—Two cups of sugar, one-half a cup of water; boil until it threads; then stir this into the beaten whites of two eggs.

J. N.

Lemon Cake—One and a quarter cups of sugar, one-half a cup of butter, two-thirds of a cup of milk, three eggs, two and a half cups of flour, two teaspoonfuls of baking powder. Cream butter and sugar, add yolks of eggs well beaten, then milk. Sift together the flour and the baking powder; then add the whites beaten until stiff then flavor. Bake in layers and put together with lemon filling.

Lemon Filling—One cup of sugar, two and a half teaspoonfuls of flour, one egg, one teaspoonful of butter, the grated rind of one lemon and the juice of two lemons. Mix ingredients in the order given, cook stirring constantly until boiling point is reached. Mrs. T. F. Howe, Redding, Cal.

Lemon Cheese Cake—One pound of cottage cheese, four eggs, one cup of sugar, two teaspoonfuls of flour, the grated rind and juice of one lemon, one teaspoonful of cinnamon, one-quarter nutmeg, one tablespoonful of butter and one cup of cream. Cream butter and sugar; add the yolks of eggs beaten light; then add spices, flour and juice and grated rind of lemon, cheese rubbed through a sieve, then add the cream. Beat the whites to a stiff froth, fold in lightly. Pour into a pan lined with a rich paste and bake in rather a quick oven.

Mrs. F. Stallman.

Loaf Cake—One cup of butter, two cups of sugar, one-half cup of milk, three cups of flour, four eggs, and two teaspoonfuls of yeast powder. Cream butter and sugar, add eggs beaten separately. Flavor with lemon.

Mrs. P. J. Haggarty.

Marble Cake—Two cups of sugar, one cup of butter, (scant), four eggs, one cup of milk, five cups of flour,, two

teaspoonfuls of cream tartar, one small teaspoonful of soda, extract of lemon. Cream butter and sugar, add yolks well beaten, then whites well beaten with cream tartar beaten in, then milk, then flour with soda sifted into it and lastly the extract. Take half of this mixture and add one-half of a scant cup of syrup and spices to make it look dark; put the two colors into the pan alternately to give it the appearance of marble cake when baked.

Mrs. S. E. Allen, Bangor, Cal.

Nut Cake—Mix two cups of sugar and one-half cup of butter, add four eggs beaten to a froth, one cup of milk, two teaspoonfuls of baking powder with two cups of flour sifted in, two cups hickory nuts, not chopped, and any flavor you want.

Nut Crisps—One cup of white sugar, two eggs, two teaspoonfuls of vanilla, three cups of rolled oats, one rounding tablespoonful of butter and two teaspoonfuls of baking powder. Drop a teaspoonful at a time on buttered tins.

Nut Macaroons—Two cups of nut-meats ground or chopped very fine, whites of five eggs, one pound of powdered sugar, and the grated rind of one lemon. Beat eggs to stiff froth; add sugar and beat five minutes; add lemon and nuts and beat one-half an hour. Drop by teaspoonfuls on buttered tins and bake in slow oven.

Mrs. Lemon, San Anselmo.

Mocha Cake—One cup of sugar and one-half a cup of butter creamed, four eggs, yolks separate, one-half of a cup of milk, three-quarters of a cup of ground chocolate; two scant cups of flour and two teaspoonfuls of baking powder.

Mocha Filling—Three-quarters of a pound of butter, four tablespoonfuls coffee, three-quarters of a cup of pulverized sugar, four teaspoonfuls of vanilla. Cream butter and sugar. Mix the last two with the first part by putting in a little coffee, then a little vanilla—so on until thoroughly mixed.

Molasses Cake—One cup of brown sugar, one-quarter of a cup of melted butter, one-half a cup of molasses, one cup of sour milk, one egg—unbeaten, one and three-quarters cups

of flour, one level teaspoonful of soda and cinnamon, one-half teaspoonful of cloves and nutmeg. Bake in a moderate oven one-half an hour.

Florence Dayton.

Neapolitan Cake, (Pink and White)—One pound of sugar, one pound of prepared flour, one-half a pound of butter, whites of ten eggs; divide into two equal portions, and color one with cochineal. Use cautiously, as too much will spoil the color.

Mrs. P. A. M.

Number Cake—One cup of butter creamed with two cups of sugar, three cups of flour and four eggs, well beaten and flavoring to taste. Beat until light.

My Own Cake—Cream together one cup of sugar and one slice of butter, three eggs beaten well, two-thirds of a cup of milk, two cups of flour, one and one-half teaspoonfuls of baking powder and one teaspoonful of vanilla.

Icing—One cup of sugar and a little water boiled till it makes a syrup. Beat white of one egg and add syrup; if chocolate add two teaspoonfuls of chocolate or cocoa while boiling.

Mrs. Richard Leach.

Oat Meal Drops—Three cups of flour, three cups of rolled oats, one cup of shortening (one-half butter, one-half lard), two eggs, one cup of sugar, four tablespoonfuls of sour milk, one teaspoonful of soda and four teaspoonfuls of cinnamon. Mix shortening and sugar; add eggs and cinnamon. Put soda into milk; then flour and rolled oats alternately. Drop by teaspoonful or less on buttered tins and bake in medium oven—not too hard.

Mrs. M. Lemon, San Anselmo.

Orange Cake No. 1—Rub one tablespoonful of butter to a cream with one cup of granulated sugar; add the beaten yolks of six eggs, the grated rind and juice of three oranges, one cup of flour and one teaspoonful of baking powder. Make as stiff as pound cake.

Mrs. S. E. Allen.

Orange Cake No. 2—Five eggs, one cup of sugar, two cups of flour, two teaspoonfuls of baking powder, juice of one orange, rind of one orange and one-quarter of a cup of water. Beat yolks of five eggs with one cup of sugar. Add

water and flour sifted twice with baking powder; add juice and rind of one orange and then the beaten whites of three eggs.

Filling—Whites of two eggs beaten to a froth with one cup of powdered sugar. Add grated rind of three-quarters of an orange and one teaspoonful of juice.

Peanut Wafers—Half a cup of butter and one cup of sugar creamed together; add one-half a cup of milk in which a half teaspoonful of soda has been dissolved. Then add slowly two cups of sifted flour, stirring until smooth. Spread the mixture thinly in a baking pan, sprinkle the top with rolled peanuts (or any nuts preferred). Bake a light brown.

Mrs. N. J. Hoey.

Popovers—Three cups of flour, two eggs, two cups of sweet milk and a little salt; have pans very hot; bake half an hour.

Mrs. Briggs, S. A.

Pork Cake—One pound of fat pork, four eggs, one cup of molasses, one cup of sugar, two-thirds of a cup of hot water, one cup (large) of raisins, two thirds of a cup of currants, two teaspoonfuls of soda and three cups of flour. Spice of all kinds. This makes two large cakes, which will keep like fruit cake. Chop pork very fine; pour the hot water over it (coffee is better) then let it cool. When cool put in sugar, molasses, raisins, then eggs. Flour last, with soda mixed into it. Apples may be substituted for raisins, but they should be boiled in molasses to give a rich color.

Mrs. C. W. Rice.

Pound Cake No. 1—One cup of butter, one cup of sugar, two cups of flour, six eggs, one-eighth of a teaspoonful of mace, and one-quarter of a gill of brandy. Beat butter to a cream, and gradually add sugar. When the mixture is light and creamy add brandy and mace. Beat the yolks until light and add them to the beaten mixture. Beat the whites to a stiff froth and stir them into the mixture, alternating with the flour. Pour into a buttered pan and bake about with the flour. Pour into a buttered pan and take about fifty minutes.

Mrs. W. Jones, San Anselmo.

Coutts-Meyer Furniture Co., For Leather Chairs SAN RAFAEL, CAL. and Couches

Pound Cake No. 2—One pound of butter, one pound of flour, three-fourths of a pound of sugar, one pound of raisins or currants, one-fourth of a pound of candied peel cut small, six eggs, two teaspoonfuls of baking powder and one-half teaspoonful of salt.
Mrs. R. Leach.

Peach Shortcake—Make a rich biscuit dough and bake in one thick layer in a round pan. Split while warm, butter and sweeten well, and fill with mashed peaches. Put sugar on top, serve with cream, while warm.

Mrs. Richard Leach.

Plum Bungo—Seven and one-half pounds of little German plums (pits removed); add three and one-half pounds of sugar, one tablespoonful of cloves, one tablespoonful of cinnamon, and one tablespoonful of allspice. Cook two and one-half or three hours. When done add one pint of vinegar.

E. W. Beanston.

Potato Cake No. 1—One cup of butter, two cups of sugar, one-half cup of milk, four eggs, beaten separately, one cup of mashed Irish potatoes, one cup of chopped walnuts, one cup of chocolate, (scant), two cups of flour, two teaspoonfuls of baking powder, one-half teaspoonful of cinnamon, one teaspoonful of cloves and one teaspoonful of allspice. Add potato last, mixed with a little salt and milk, but no butter.
Mrs. W. D. Rutherford, Bangor.

Potato Cake No. 2—Three-quarters of a cup of butter (scant), two cups of sugar, beaten together; add four eggs well beaten; mix one cup of mashed potatoes and one-half a cup of milk, add this to butter, sugar and eggs; mix two and one-quarter cups of flour, two teaspoonfuls of baking powder, one teaspoonful each of cinnamon, cloves and nutmeg, and one cup of ground chocolate; add this gradually to the first mixture, then add one cup of raisins and one of walnuts.

T. Romberg.

Regenten Torte—Beat three eggs very light with one-half of a cup of sugar, add one-quarter of a pound of grated

almonds. Mix well. Grease pan with buttered paper. Add a little wine to the cake before spreading. After baking let the cake cool and then spread with tart jelly and juice of one lemon or orange.

Meringue—Three whites beaten very stiff, three-fourths of a cup of granulated sugar, one-fourth of a pound of grated almonds previously blanched. Spread over jelly and brown in oven.

Ribbon Cake—One-half of a cup of butter, four eggs, one cup of currants, three cups of flour, one tablespoonful of cinnamon, two cups of sugar, four teaspoonfuls of baking powder, one cup of milk, one teaspoonful of vanilla and one-quarter of a cup of chopped citron. Beat the butter to a cream, add the sugar and then the yolks, and beat thoroughly. Add the flavoring, milk, and flour. Beat the whites to a stiff froth, and stir them in carefully to the other ingredients; add the baking powder and stir just enough to mix. Now take out one-third of the mixture and add to it the cinnamon, currants and chopped citron. Grease three sheet pans of the same size, put the fruit mixture into one and the remaining two-thirds in the other two pans. Bake in a moderate oven for a half hour. When done take from the pans. Spread one light cake with a layer of soft icing, then place the dark cake on this, and spread it with icing; on this place the other light cake and cover the whole with a piece of paper, then with a tin sheet, on which place two light weights. Let stand one hour, and then remove the weights. Ice with boiled icing. Mrs. C. R. Gagan.

Silver Cake—One-half cup of butter, two cups of sugar, the whites of eight eggs, three-fourths of a cup of milk, two and one-half cups of sifted flour, one-half teaspoonful of soda, one teaspoonful of cream of tartar, and one spoonful of essence of almond.

Simple Cream Cake—One-half cup of butter, three cups of sugar, three eggs, beaten in one cup of milk.

Cream for the Middle—One pint of milk, let it come to a boil, one-half cup of flour, one cup of sugar, two eggs, flavor with vanilla and a lump of butter. Mrs. P. A. M.

Spanish Buns—One cup of sugar, half a cup of butter, two eggs, half a cup of milk, one and one-half cups of flour, one and one-half teaspoonfuls of baking powder, one teaspoonful of cinnamon and half a teaspoonful of cloves. Bake in a small dripping pan for twenty minutes. Frost to taste.
Mrs. N. Lemon, San Anselmo.

Spice Cake No. 1—One cup of butter, one and one-half cups of brown sugar, three eggs, unbeaten, first one then the other, etc.; one-half cup of sour milk, one level teaspoonful of soda, one teaspoonful nutmeg, one teaspoonful cloves, one-half teaspoonful cinnamon, two cups of flour. Add small quantity of milk, then add a cup of flour. Beat thoroughly. Reserve last of milk to mix spices. Beat thoroughly.

Spice Cake No. 2—One cup of sour milk, one cup of sugar, one egg, one large cup of flour, four tablespoonfuls of melted butter, one teaspoonful of soda, one teaspoonful of cloves, cinnamon and nutmeg and one cup of raisins. Cream butter, sugar and spices; then add the egg, then milk, then flour, with soda sifted into it, and lastly the raisins with a little flour rubbed through them. Bake about two hours.

Mrs. S. E. Allen, Bangor, Cal.

Spice Cake No. 3—Cream one heaping tablespoonful of butter with one cup of sugar, then add three eggs well beaten, three-quarters of a cup of milk, two cups of flour, two level teaspoonfuls of baking powder, and a pinch of salt; stir thoroughly, then add one teaspoonful of cinnamon, cloves and nutmeg, one-half teaspoonful of allspice, one cup of currants, one-half of a cup of raisins and three tablespoonfuls of ground chocolate. Mix well and bake about one-half hour in moderate oven.

Mrs. E. Derham.

Spice Cake No. 4—Three eggs, one cup of brown sugar, one cup of butter, one cup of sour milk. Cream thoroughly the above ingredients and then add: Three and one-half cups of flour well sifted, one teaspoonful of baking soda, one teaspoonful of cloves, one teaspoonful of allspice, and two teaspoonfuls of cinnamon. One cup of raisins will improve the cake. Bake in a rather slow oven.

Mrs. O. Sirar.

Sponge Cake No. 1—Three eggs beaten for ten minutes with a cup and a half of sugar, one-half cup of cold water, pinch of salt and a teaspoonful of flavoring extract, two cups of sifted flour, one level teaspoonful of baking powder. Bake about twenty minutes in a moderate oven.

Mrs. C. R. Gagan.

Plain Sponge Cake No. 2—Beat the yolks of four eggs together with two cups of fine powdered sugar; stir in gradually one cup of sifted flour and the whites of four eggs beaten to a stiff froth, then a cup of sifted flour in which two teaspoonfuls of baking powder have been stirred, and, lastly, a scant teacupful of boiling water stirred in a little at a time; flavor; add salt, and however thin the mixture may seem do not add any more flour; bake in shallow tins.

Mrs. Harry Thornton.

Sponge Cake No. 3—Three eggs beaten separately, one cup of sugar added slowly, four tablespoonfuls of hot water, one teaspoonful of baking powder, one pinch of salt, and one and one-half cups of flour; flavor with lemon or nutmeg.

Mrs. R. Leach.

Sponge Cake No. 4—Three eggs, one and one-half cups of flour, one and one-half cups of sugar, one and one-half teaspoonfuls of baking powder, two teaspoonfuls of lemon or vanilla and half a cup of boiling water. Beat the whites and yolks separately until light, then place them together and beat again. Sift in the sugar a little at a time and add flavoring and the flour with baking powder sifted together. Beat all together, and lastly stir in the hot water. Bake in a well buttered tin three-quarters of an hour.

Mrs. W. Jones, San Anselmo.

Quick and Easy Layer Cake—Sift a cup and a half of flour with a heaping teaspoonful of baking powder; add one cup of sugar, mixing well. Have ready two well-beaten eggs, a cup of milk and flavoring; add to flour, beating thoroughly, and lastly add a tablespoonful of melted butter. Bake in quick oven. Fill to taste.

Mrs. N. J. H.

Tipsy Parson (Excellent)—Take a stale sponge cake, crumble it up fine; put a layer of it in a glass dish; sprinkle

over it a little wine; add a large handful of finely chopped almonds, then a layer of cream; then begin again by laying cake crumbs again going through the same formula leaving the cream on top. Makes an excellent dish for tea and looks beautiful on table.

Mrs. P. A. M.

Walnut Wafers—One cup of brown sugar, the yolks of two eggs (beaten to a cream), two tablespoonfuls of flour, one cup of chopped walnuts, one pinch of salt, and the whites of two eggs (beaten stiff). Drop from teaspoon on buttered tin and bake light brown.

Mrs. T. P., Jr.

White Cake—Two cups of sugar and one cup of butter, creamed, three cups of flour with three teaspoonfuls of baking powder. Mix alternately the creamed butter and sugar and the whites of seven eggs with flour and lastly the milk. Beat a long while then add flavoring. Frosting keeps the cake moist longer.

Mrs. N. J. H.

White Fruit Cake No. 1—To one cup of butter beaten to a cream add two cups of sugar, three of flour in which two teaspoonfuls of baking powder have been sifted, and the stiffly beaten whites of six eggs. Bake in jelly-cake pans.

When done (while still hot) put between the layers this filling: Chop fine one-quarter pound each of figs, seeded raisins, citron, preserved ginger and blanched almonds, and stir them into the whites of three eggs, beaten stiff, a cup of powdered sugar and the juice of one lemon. Frost the whole quickly.

Mrs. N. J. H.

White Fruit Cake No. 2—One pound of white sugar, three-quarters of a pound of butter, the whites of sixteen eggs, one pound of flour, two cocoanuts, grated; two pounds of citron, one-half a pound of almonds (blanched and sliced), one teaspoonful of soda, two teaspoonfuls of cream tartar, and two tablespoonfuls of brandy.

Mrs. J. R. Meek, Marysville.

Scotch Scones—Mix and sift together two cupfuls of bread flour (once sifted), four and one-half teaspoonfuls of baking powder (level), two teaspoonfuls of fine granulated sugar and one-half teaspoonful of salt. Work in four tablespoonfuls of butter, using the tips of the fingers, then add

two eggs well beaten and one-third of a cupful of thin cream. Toss mixture on a floured board, pat and roll to three-fourths of an inch in thickness. Cut in two-inch squares or diamonds, using a sharp case knife first dipped in flour. Brush over with the beaten white of an egg, sprinkle sparingly with fine granulated sugar, and bake in a hot oven fifteen minutes. Pile on a plate covered with a doily. A delicious tea cake.

Sea Foam Cake—One and one-fourth cups of sugar, one cup of flour, one and one-half teaspoonfuls of cream of tartar, one-fourth teaspoonful of baking soda. Sift the above three times, then add the whites of twelve eggs well beaten. Bake in pan that is not buttered, same as for Angel Cake.

Mrs. O. Sirard.

Walnut Cake—One cup of sugar, one-half a cup of butter, three eggs, one-half a cup of milk, two cups of flour, flavoring, one-half a cup of chopped walnuts, and two teaspoonfuls of baking powder. Cream sugar and butter, beat eggs, milk, flour, baking powder and nuts. Cook in square pans, ice and cut in squares with one-half a walnut on each square.

Walnut Wafers—Beat two eggs until light, then add one cup of brown sugar and beat again, also one tablespoonful of molasses. Stir in one cup of chopped walnut meats floured, one-half cup of flour and beat well. Drop on buttered tins in very small spoonfuls and bake in moderate oven.

Mrs. R. L.

White Mountain Cake—One and one-half cups of sugar, one-half cup of butter, one-half cup of corn starch, one-half of cup of sweet milk, one and one-half cups flour, two teaspoonfuls of baking powder and the whites of six eggs.

World's Fair Cake—A half a cup of butter, one and one-half cups of sugar, one-half cup of milk, two cups of flour, three eggs beaten separately, one large teaspoonful of baking powder. (Add following mixture to cake): One and one-half sections of chocolate, two tablespoonfuls of sugar, and two tablespoonfuls of milk. Bake in a large flat pan. Frosting for above. Two cups granulated sugar, butter size

of an egg, one tablespoonful of vanilla, and three-fourths of a cup of milk. Boil twelve minutes; pour into a bowl and stir rapidly until it thickens. Spread on cake.

Zebra Cake—Whites of five eggs, two-thirds of a cup of butter, two cups of sugar, one-half cup of milk, two teaspoonfuls of cream of tartar, one teaspoonful of soda dissolved in boiling water and three cups of flour. Cream sugar and butter, beat whites of eggs to stiff froth and stir in with the flour. Take out five tablespoonfuls of the mixture, put in one-half cup of molasses, two thirds of a cup of chopped raisins, a little clove and cinnamon, and the yolk of one egg, a little soda to raise the molasses and flour to make a batter. Bake in long shallow tins, making two layers of the white part and one of the dark part, putting a layer of jelly on each side of the dark part.

J. N.

Icings and Fillings

Banana Filling—Make an icing of the whites of two eggs and one and one-half cups of powdered sugar. Spread this over the layers and cover thickly with bananas sliced thin or chopped fine.

Boiled Icing—Boil together one and one-half cups of white granulated sugar and one-half cup of boiling water until its spins a thread when tested with a spoon. Add this to the well-beaten white of one egg and one-half teaspoonful of cream of tartar. Beat with an egg beater until it becomes thick and glossy.

Mrs. C. R. Gagan.

Caramel Filling for Cake—Two cups of white sugar, two-thirds of cup of milk (vanilla flavoring). Boil exactly seven minutes, stir constantly. Put on cake and when set cover this with melted unsweetened chocolate.

Cocoanut Filling—One-half cupful of butter, one cupful of sugar and three tablespoonfuls of milk. Cream butter and sugar; add milk, flavor with vanilla and spread on layers; then cover thickly with cocoanut. Mrs. P. J. Haggarty.

Chocolate Icing for Layer Cake—Boil together one and one-half cups of white granulated sugar with one-half cup of boiling water until it spins a thread. Melt two sections of Baker's unsweetened chocolate in a bowl over the tea-kettle. Add the boiling syrup to the whites of two eggs well beaten. Then add the melted chocolate and a teaspoonful of vanilla. Beat until thick.

Mrs. C. R. Gagan.

Chocolate Icing No 2—Six ounces of sugar icing, one ounce of granulated chocolate, two tablespoonfuls of water. Put in a small bright pan; melt sugar but do not boil. When thick as cream pour over the cake.

J. N.

Frosting Without Eggs—Boil two cups of white sugar with one cup of milk, adding a tablespoonful of butter while boiling. Boil till a small quantity poured into cold water can be gathered by the fingers into a ball, then add flavoring and beat till it is thick, and spread on cake.

Belle C. Brown.

Coutts-Meyer Furniture Co. For Dining Room SAN RAFAEL, CAL., Furniture

Fruit and Nut Filling—Cook three cups of granulated sugar with one cup of water until the syrup will thread from the spoon when lifted; pour gradually on to the whites of three eggs, beaten stiff, and add one cup each of chopped raisins and pecan meats, and five figs cut in thin strips. Spread between layers and on top, icing the sides also with this mixture.

Marshmallow Frosting—Heat two tablespoonfuls of milk, and six tablespoonfuls of sugar over the fire; boil six minutes without stirring. In double boiler heat one-fourth of a pound of cut marshmallows; when very soft add two tablespoonfuls of boiling water. Cook till smooth. Beat in hot sugar; keep beating till partly cool, add one-half a tablespoonful of vanilla. Use at once. Mrs. Richard Leach.

Raspberry Filling—To one cupful of raspberries or any berries add one cup of sugar and the white of one egg; beat together thirty-five or forty minutes.

Mrs. P. J. Haggarty.

Tutti Frutti Filling—Boil half a cupful of water with three cupfuls of sugar until it is thick and waxy; pour over the whites of two eggs beaten until stiff, whip until the mixture becomes cool. Then add half a pound of almonds chopped fine, a scant half cupful of chopped raisins and a little citron sliced thin. Spread at once.

Filling for Strawberry Short Cake—One third of a cup of butter and one cup of powdered sugar creamed very light; two-thirds of a cup of fresh berries put in whole and beaten hard.

Very Nice Filling for Cake—Beat the whites of three eggs to a stiff froth, then add one and one-half cups of powdered sugar, one cup of chopped raisins, one-half a cup of cream, one cup of chopped and blanched almonds, and flavor with vanilla. Beat until stiff enough to drop from the spoon.

Mrs. O. Sirard.

Ices and Frozen Desserts

Apricot Ambrosia—To one quart of apricots add one pint of cold water and one cup of granulated sugar; the quantity of sugar may be increased if the fruit is very sour. Add the juice of one lemon and the white of one well-beaten egg. Mix ingredients and freeze. Mrs. R. L.

Ice Cream No. 1—One quart of rich cream, the whites of four eggs (well beaten), sugar and vanilla to suit the taste. Put into freezer and when chilled, freeze.

Mrs. W. D. Rutherford, Bangor.

Ice Cream No. 2—One gallon—Two quarts of milk, one tablespoonful of flour, three eggs, yolks cooked in half of the milk with the flour (stir flour in a little cold milk), two cups of sugar and two cups of cream (or one pint). Beat whites stiff and stir into the above before freezing. Vanilla extract. Be sure your ice is very fine and thoroughly mixed with one-third salt. Too much salt makes it grainy.

Mrs. Richard Leach.

Peppermint Ice Cream—Crush one pound of old-fashioned red stripe peppermint stick candy, and add to one-half gallon of rich cream that has been heated in a double boiler. Stir well, let cool and freeze. Mrs. R. L.

Italian Cream—Soak a box of gelatine an hour in a quart of milk; heat in a double boiler, stirring constantly. When boiling remove from the fire and pour, beating all the time, upon the yolks of three eggs, which have been whipped light; add a small cup of sugar. Return to the fire and stir until scalding hot. Strain; flavor with vanilla and when cool turn into a mold. Set on ice to form.

Mrs. Will Larkins.

Frozen Custard—A pint of milk, a cup of sugar, two pinches of salt, yolks of three eggs, a pint of milk or cream and one ounce of wine or brandy. Freeze.

Frozen Fig Pudding—Chop one-half pound of figs, one-half pound of dates, and one-half pound of walnuts. Soak one tablespoonful of gelatine in a little milk. Make a cus-

tard of one quart of milk, one cup of sugar and four eggs. Add the softened gelatine to this while still hot. When nearly cold add the chopped fruit and one teaspoonful of vanilla and freeze as usual. Mrs. R. Leach.

Orange Ice—Six oranges—juice of all and grated peel of three; two lemons—juice only—one pint of sugar dissolved in one pint of water. Stir all together and freeze.

Sherbet—In preparing gelatine sherbet, soak gelatine in cold water about thirty minutes, then pour over it boiling water and add other ingredients; when sugar is dissolved strain mixture and freeze.

Strawberry Junket—To make strawberry junket, put three quarts of new milk and one quart of cream over the fire. Add two and one-half cupfuls of sugar. When the temperature of the milk is at blood heat add four junket tablets which have been dissolved in a tablespoonful of water. Pour into freezer and set in a warm place until congealed, then pack in ice and freeze. When partly frozen add two quarts of mashed and sweetened strawberries, to which has been added a half cupful of sherry; the latter will keep the strawberries from freezing hard and becoming tasteless.

Maple Parfait—Bring one cup of maple syrup to a boil and add the yolks of five well-beaten eggs; set back on fire in hot water and allow to cook until mixture adheres to back of spoon. When cold add one pint of cream whipped stiff. Pack in equal quantities of salt and ice for four hours.

E. C. N., Sausalito.

Bisque Tortoni—In a double saucepan stir the yolks of five eggs, a cupful of sugar, five tablespoonfuls of Marsala wine, and a teaspoonful of vanilla extract, until very thick. Have a pint of rich cream whipped stiff, and then slowly add the thickened yolks. Pour in sherbet glasses and set on ice for about two hours. Serve with small cakes.

Mrs. G., San Anselmo.

SAUCES

Celery Sauce—Celery sauce is easily made, and is appetizing. Cut the celery in small pieces, and boil until it is tender; then add half a pint of cream, salt and pepper, and a small lump of butter rolled in flour; let these all just boil; spice, or a small pinch of curry powder may be added, if you choose.

Cranberry Sauce—Wash and pick a quart of cranberries. Put in a saucepan with a pint of boiling water. Boil until perfectly tender; then add two cups of sugar. Boil up once and remove from the fire. If properly cooked, each cranberry should be whole and jellied. Mrs. C. R. Gagan.

Lemon Sauce—One cup of boiling water, two tablespoonfuls of lemon juice, half a cup of sugar, the grated rind of half a lemon, one tablespoonful of corn starch and one tablespoonful of butter. Mix corn starch and sugar in saucepan. Add the boiling water and stir until smooth. Put in grated lemon rind and stir over fire until boiling; simmer five minutes and then stir in juice of lemon and butter. F. O. S.

Mustard Sauce—Stir together two teaspoonfuls of mustard, a level teaspoonful of sugar, one-half a level teaspoonful of salt, and one-half cupful of vinegar; stir in all the grated horseradish that this will moisten and serve with any kind of cold meat.

Pudding Sauce—One cup of sugar with a heaping teaspoonful of corn starch mixed through it dry, and one scant half cup of butter stirred to a cream with the sugar; over this pour one teacupful of boiling water; cook slowly a few minutes. Flavor to taste; a little sherry and nutmeg is very nice. Mrs. G., Ross.

Sour Sauce—Stir one-half a cup of butter with a teaspoonful of French mustard, a pinch of pepper and mix well with a cup of hot vinegar. If the vinegar is very strong, weaken it. Serve with boiled lobster or fish.

Mrs. Arthur L. Silling.

Tartar Sauce—First make a mayonnaise; mix with it one tablespoonful each of chopped parsley, capers, and gherkins, and one teaspoonful of chopped onions.

Mrs. A. L. Silling.

Pickles, Jellies, Preserves

About Pickles and Preserves—In making preserves the following are excellent rules to observe: 1. The fruit must be gathered dry. 2. It must be carefully stirred with a wooden spoon to prevent burning. 3. It must be slowly boiled before adding sugar, and quickly boiled afterward. 4. It must be put in well-dried pots, and kept in a dry, airy place.

To Pickle Beets—To pickle beets, wash the roots very clean, but do not scrape them; put them into boiling water, and keep them boiling from two to three hours, till perfectly tender. Take them out and let them remain till cold, then pare and slice the root, cover it with vinegar which has been boiled and cooled, and in which a teaspoonful of salt and half the quantity of cayenne has been boiled. Put the pickle into jars, and in a few days it will be fit for use.

Red Currant Preserve—In making red currant preserve be sure to remember that to every pound of fruit you allow three-quarters of a pound of loaf sugar. Weigh the currants, and afterwards strip them from the stalks (do this with a fork to prevent staining the hands). Place fruit and sugar in preserving pan, and boil for about three-quarters of an hour.

Brine—To make brine, take a proportion of one quart of rock salt to three quarts of boiling water. Boil and strain.

Mrs. C. R. Gagan..

Chili Sauce No. 1—Peel twelve medium-sized ripe tomatoes and cut in slices crosswise. Put in a preserving kettle with one green pepper finely chopped, one onion finely chopped, two cupfuls of vinegar, three tablespoonfuls of sugar, one tablespoonful of salt, two teaspoonfuls of cloves, one-half teaspoonful of cinnamon, two teaspoonfuls of allspice and two teaspoonfuls of grated nutmeg. Heat gradually to the boiling point, and let simmer two and one-half hours.

Mrs. R. Leach.

Chili Sauce No. 2—Six ripe tomatoes, two onions, two green bell peppers, one red bell pepper, one stalk of celery,

two tablespoonfuls of sugar, two teaspoonfuls of salt, half a teaspoonful of mustard, half a teaspoonful of allspice, half a teaspoonful of cloves, half a teaspoonful of black pepper, half a teaspoonful of cinnamon and a dash of cayenne pepper. Add one cup of vinegar and boil down until thick.

Mrs. C. R. Gagan.

Chili Sauce No. 3—One gallon of ripe tomatoes, six green peppers, three large onions, one quart of vinegar, one teaspoonful of cayenne pepper, three tablespoonfuls of salt, one cup of sugar. Boil four hours.

Mrs. J. B. Hund.

Chili Sauce No. 4—Fourteen ripe tomatoes, two onions, two peppers, two cups of vinegar, two cups of brown sugar, one tablespoonful of cinnamon, and salt. Peel and chop tomatoes and drain; chop peppers and onions fine; cook slowly until thick.

M. J. H., San Anselmo.

Chow-Chow No. 1—Wipe two quarts of small green tomatoes and pare twelve small cucumbers. Cut three red peppers in halves, crosswise, and remove the seeds. Remove the leaves and cut off the stalk from one cauliflower and soak for twenty minutes (head down) in enough cold water to cover. Remove the leaves and wash two bunches of celery. Remove the skins from one pint of small onions; remove the strings from two quarts of string beans. Cut all the prepared vegetables into small pieces, cover with half a cupful of salt, let stand twenty-four hours and drain. Mix one-fourth pound mustard seed, half an ounce of allspice, half an ounce of pepper, half an ounce of cloves and two ounces turmeric. Add this mixture to one gallon of vinegar; heat gradually to the boiling point; then add the prepared vegetables and let simmer until the vegetables are soft.

Mrs. R. Leach.

Chow-Chow No. 2—Chop equal quantities of green tomatoes and cabbage quite fine; sprinkle a little salt between the layers; put a layer of green peppers with the tomatoes and cabbage; let it stand in salt over night, and then if too salt squeeze it a little. Put in a handful of mustard seed, teaspoonful of ground cinnamon, teaspoonful of ground cloves, scald for a short time in vinegar—about a couple of hours.

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Chutney Sauce—Eight quarts of tomatoes, three cups of sweet peppers, two cups of onions, three cups of sugar, one cup of salt, one and a half quarts of vinegar, three tablespoonfuls of cloves, three tablespoonfuls of cinnamon, two tablespoonfuls of ginger and two tablespoonfuls of nutmeg. Boil one hour and keep in air-tight fruit jars. Mrs. N. J. H.

Tomato Chowder—Half a pound of green tomatoes, one dozen onions and one dozen green peppers chopped fine; sprinkle over this one pint of salt and let it stand over night. Pour off this brine and cover with good vinegar; let it cook one hour slowly, then drain and pack in a jar. Take two pounds of sugar, two tablespoonfuls of cinnamon, one tablespoonful of allspice, one tablespoonful each of cloves and pepper, half a teacupful of ground mustard, one pint grated horseradish; mix the sugar, spices, horseradish and mustard with vinegar. Heat boiling hot and pour over other ingredients; put in a cool place, cover tightly. This will keep a year or longer. Mrs. Richard Leach.

Tomato Chutney—Thirty tomatoes, six apples chopped, six onions, ten ounces of salt, one and a half pounds of brown sugar, four ounces of ginger and three pints of cider vinegar. Mrs. M. Briggs, S. A.

Tomato Catsup No. 1—Take half a box of nice ripe tomatoes, peel and core; put in agate boiler and cook slowly for half an hour; then strain to get out seeds and hard pulp. Put juice back in boiler and boil slowly without cover from six to eight hours until it is thick like paste. Then cut up six good-sized silver onions very fine; also six long green peppers, seeded; put them in the catsup and let boil slowly for half an hour, then add vinegar which should be prepared in advance as follows: Take three pints of good cider or wine vinegar and boil slowly for fifteen minutes and skim off scum; then put in two ounces each of whole allspice, black pepper and cloves; cover and set away for ten hours; then strain out spices. Put vinegar, half a cup of white

sugar and two tablespoonfuls of fine white salt in catsup and let it boil fifteen minutes. Bottle at once and cork tight.

Mary E. Eden.

Tomato Catsup No. 2—Peel one peck of ripe tomatoes, and cut in pieces. Put them in a preserving kettle; bring to the boiling point and let simmer until soft; then force through a sieve. Add three cupfuls of sugar, one-fourth of a cupful of salt, one tablespoonful of black pepper, one teaspoonful of ginger, one teaspoonful of cloves, one-eighth of a teaspoonful of cayenne and one quart of vinegar. Bring to the boiling point and let simmer until of the right consistency, the time required being about two and one-half to three hours. Turn into bottles, filling the bottles to overflowing, cork and seal. It must always be remembered in filling glass jars or bottles with a hot mixture to place them on a cloth wrung out of hot water.

Mrs. R. Leach.

Tomato Catsup No. 3—To each four quarts of ripe tomato pulp, allow one pint of vinegar, one and one-half cups of sugar, one-half dessertspoonful of red pepper, one tablespoonful each of ground clove, ground mustard, cinnamon, ginger and allspice and two tablespoonfuls of salt. Sew the cloves, mustard, cinnamon, ginger and allspice up in a bag, and boil steadily with the other ingredients for three hours. Bottle while hot.

Tomato Catsup No. 4—Two gallons of tomatoes, boiled and strained, one quart of vinegar, seven tablespoonfuls of salt, one teaspoonful of red pepper, two and a half tablespoonfuls of black pepper, one and a half tablespoonfuls of allspice, one tablespoonful of cloves and three tablespoonfuls of mustard. Boil four and a half hours.

Mrs. S. E. Allen.

Tomato Catsup No. 5—Use one peck of raw, ripe tomatoes, one pint of vinegar, half a cupful of salt, half an ounce of ground cloves, one ounce of ground allspice, half a teaspoonful of cayenne and one teaspoonful of black pepper. Wash the tomatoes and cut them in slices. Put them on the fire in the preserving kettle, and simmer for half an hour; then rub through a sieve. Put the strained tomato into the kettle, and add the other ingredients. Boil gently for eight hours, stirring often. Bottle while hot.

Mustard Pickles No. 1—Thirty pounds of small cucumbers, two quarts of wax beans, four pounds of small white onions, five heads of cauliflower, two heads of celery cut fine, one and a half cups of brown sugar, one-fourth pound of white mustard seed, one-half pound of Coleman's mustard, one ounce of celery seed, one ounce of tumeric powder, two tablespoonfuls of black pepper, three tablespoonfuls of cinnamon, two cups of flour, three quarts of cider vinegar, two tablespoonfuls of Tarragon vinegar and two quarts of water. Prepare cucumbers and onions and pour over them a strong hot brine. Let stand twenty-four hours. Then cook the cauliflower and beans until tender, but not soft. Drain off the cucumbers and onions and put on the fire covered with cold water and a cup of vinegar, and let come to a boil. Take from the fire, strain off the water, add the cauliflower, which should be broken into small branches; the beans and the celery. Put into a large crock. Mix the spices with the water to make a thin paste and add to hot vinegar, and pour over the pickles. This recipe will make about eight gallons.

Mrs. C. R. Gagan.

Mustard Pickles No. 2—Eight red-nosed peppers cut fine, two quarts of large-sized gherkins cut up, two quarts of small silver button onions and four quarts of green tomatoes cut in pieces (cover all with water and two cups of salt and let stand over night; then drain and add to dressing while hot).

Dressing—Two and a half cups of flour, three cups of brown sugar, two and a half tablespoonfuls of tumeric and twelve tablespoonfuls of mustard. Mix this with one quart of cold vinegar; then add three quarts of hot vinegar. Cook until thick. (September or October is the best time.)

Mrs. T. P. Jr.

French Mustard—Fine—Three tablespoonfuls of mustard, one tablespoonful of sugar and one egg. Beat together and add one cup of vinegar; cook until quite thick; when cold add one tablespoonful of olive oil and beat well; will keep well.

Mrs. R. Leach.

Mrs. Dixon's Pickle—Two quarts of onions, two quarts of cucumbers (small), two quarts of green tomatoes, one

quart of chopped apples, one quart green and red peppers, two cauliflowers, and two heads of celery. Chop fine and let stand all night in salt, except apples and celery. Drain in morning and scald in one gallon of vinegar with lumps of alum until tender. Throw this scald of vinegar away.

Dressing—Half a pound of ground mustard, half an ounce of celery seed, half an ounce of tumeric, half an ounce of mustard seed, two cups of brown sugar and one gallon of boiling vinegar. Mix all the dressing separately from the pickle and thicken with one cup of flour.

To Pickle Olives—Olives ripen in winter, and should be picked from the trees when they turn purple. Care should be taken in handling the fruit when gathering it, so that it will not be bruised. After they are gathered, put them in a weak solution of lye for two or three days, until the bitter taste is removed. The olives are then put into cold water, which should be changed twice daily, until all taste of the lye has disappeared. They are then placed in weak brine for three or four days, after which they are changed into brine strong enough to bear an egg, where they will keep indefinitely.

M. H.

Onion Pickles—Wipe three quarts of small unripe cucumbers and cut in slices. Remove the skins from one pint of small onions, and cut in thin slices. To the cucumbers and onions add one cupful of salt; mix thoroughly; cover, and let stand for six hours. Drain, and add one quart of vinegar and one pint of olive oil. Pack in a crock or stone jar.

Mrs. R. L.

Pickled Onions—Peel four quarts of small white onions and cover with a brine made by adding one and one-half cupfuls of salt to two quarts of boiling water. Let stand for two days, drain and cover with a similar brine; let stand two days and again drain. Make more brine and heat to the boiling point; put in the onions and boil for five minutes. Drain and put in bottles, interspersing with bits of mace, white peppercorns and slices of red pepper. Fill the bottles to overflowing with vinegar scalded with sugar, allowing half a cupful of sugar to two quarts of vinegar. Cork while hot.

Mrs. R. Leach.

Combination Pickle—This is easily and quickly made, no cooking being required. Use three quarts of ripe tomatoes, pared and chopped fine, half a pint of grated horseradish, one pint of celery chopped fine, half a cupful of chopped onions, eight tablespoonfuls of mustard seed, two tablespoonfuls of chopped red peppers, eight tablespoonfuls of sugar, eight of salt, one tablespoonful of ground cinnamon, a level teaspoonful each of cloves and mace, and one quart of vinegar. Mix all the ingredients thoroughly, and then pack the pickle in a stone jar. It will be ready for use in a few days, and will keep for months in a cool place.

Sweet Pickles—To every seven pounds of fruit, allow three and a half pounds of sugar, one pint of good cider vinegar, two ounces of whole cloves and two sticks of cinnamon. Put the prepared fruit in a stone jar and pour vinegar scalding hot over it. Repeat this for three mornings and the last morning boil fruit with syrup till tender.

Mrs. Will Larkins.

Green Tomato Pickle—One peck of green tomatoes, one dozen large onions, one cup of sugar, four teaspoonfuls of cinnamon, two teaspoonfuls of mace, two tablespoonfuls of cloves, four tablespoonfuls of dry mustard and two red peppers, chopped fine. Slice tomatoes and onions, place in a jar; sprinkle salt between each layer; let stand over night; drain in the morning; place on stove with spices and cover with vinegar; boil until tender. Bottle in jars.

Mrs. Harry J. Clinch.

Yellow Tomato Preserves—Take ten pounds of yellow tomatoes, scald and peel. Press out most all the juice, and to every pound of tomatoes remaining add three-fourths of a pound of sugar. Boil until tomatoes look clear, then add the juice of two lemons and three or four slices of lemon and boil ten or fifteen minutes longer or until they are thick enough. (Boil in bright tin and be sure to remove all seeds from lemon.) Mrs. W. D. Rutherford, Bangor, Cal.

Apricot Marmalade No. 1—Twelve pounds of apricots (weighed after paring and removing stones), seven pounds of sugar, two pint cans of pineapple, three-fourths of a pound of walnuts. Cut apricots in small pieces, put in kettle with

juice of pineapple and a couple of glasses of water; cook about one and a half hours with a slow fire; then add sugar; cook again until it looks rich and thickens a little; then add pineapple and nuts (which must be chopped very fine or put through a food chopper). Let cook a few minutes, then seal in glass jars. Alice Marden, San Francisco.

Apricot Marmalade No. 2.—Seven pounds of apricots after they have been stewed and stoned, half of kernels chopped and five pounds of sugar. Stew apricots about one hour before measuring; then measure, add sugar and kernels and cook until thick. Put one cup of water in apricots before stewing them. Mrs. N. Jones, San Anselmo.

Apricot and Pineapple Marmalade—Stone the apricots; add one-half a pound of fresh pineapple to every pound of apricots; stew gently for twenty minutes. To every pound of the combined fruit add three-quarters of a pound of heated sugar. Boil until thick and seal tightly in fruit jars. Mrs. C. R. Gagan.

Cranberry Jelly—Cook a quart of cranberries until perfectly soft in just sufficient water to keep them from burning. Strain, add from one and one-half to two cups of sugar, warm the latter before stirring it in; let boil up once and pour into mold.

Spiced Currants—Stem and wash the currants and put into a kettle and boil for ten minutes. Then add as many pounds of sugar heated in the oven as you have pounds of currants. To a proportion of seven pounds of stemmed currants, add seven pounds of sugar and one teaspoonful of ginger, one teaspoonful of cinnamon and one-half a teaspoonful each of ground nutmeg, cloves and allspice. Boil gently until the currants jelly when dropped from a spoon; about an hour, at least. Put in glasses and cover with paraffine. Mrs. C. R. Gagan.

Figs and Walnuts—Pare figs and sprinkle heavily with sugar, and let stand over night. Turn into a preserving kettle and let cook two hours. Add one cupful of sugar to one pint of fruit and the juice of a lemon, large. Let this cook until transparent and until it will jelly, which will

be two hours or more. Stir frequently to prevent burning. Half an hour before removing from the fire add slightly chopped walnuts, about a half cupful to a pint of fruit. This can be put in small glass jars or jelly tumblers. J. N.

Orange Marmalade No. 1—Slice a dozen oranges, skins and all, with a potato slicer (the kind that comes for Saratoga potatoes); weigh the sliced fruit and to each pound add one and a half pints of water and boil for three-fourths of an hour; then let it stand for twenty-four hours; weigh it again and to each pound add one and a half pounds of sugar and the juice of one lemon and boil for twenty-five minutes, not longer. Use common sour oranges, taking out the seeds as you slice them. Mary E. Eden.

Orange Marmalade No. 2—Boil twelve oranges and seven lemons in water two and a half to three hours. Drain off water and open oranges and lemons, taking out seeds and retaining all the pulp and juice possible. Cut the rind in small strips. Weigh it all and then allow three pounds of sugar to two pounds of the pulp. Boil slowly and stir until clear. Mrs. N. J. H.

Orange Marmalade No. 3—Use twelve large oranges; slice oranges very thin. To each pound of fruit add three pints of water, cold. Let stand twenty-four hours. Boil until tender. Let stand twenty-four hours longer. To each pint of juice add one pound of sugar and boil until it hardens; just before taking from the fire add the juice of six lemons. E. C. N., Sausalito.

Peach Butter—Pare ripe peaches, and put in a preserving kettle, with sufficient water to boil them soft; then sift through a colander, removing the stones. To each quart of peaches put one and one-half pounds of sugar, and boil very slowly one hour. Stir often and do not let them burn. Put in stone or glass jars and keep in a cool place. Mrs. P. A. M.

Pickled Peaches—Peel the peaches, weight three-quarters of a pound of sugar to each pound of fruit, and make a thick syrup. Stick several whole cloves into each peach. Drop a few at a time into the syrup and boil until tender.

Take up and lay in a stone crock. Boil down the syrup until very thick. Measure the syrup and to each quart of syrup add three-quarters of a pint of cider vinegar and one tablespoonful of Tarragon vinegar. Boil five minutes and pour over the peaches. Break up a few sticks of cinnamon over peaches and close the jar. White figs are pickled in the same way.

Mrs. C. R. Gagan.

Raspberry Jam—To every quart of ripe raspberries, allow a pound of the best loaf sugar. Put sugar and berries into a pan, and let them stand two or three hours. Then boil them in a porcelain kettle, taking off the scum carefully; when no more scum arises, mash them and boil them to a smooth marmalade. When cool put them in glass tumblers.

Mrs. P. A. M.

Rhubarb Jam—To each quart of rhubarb allow one and one-half pounds of sugar. Remove the white rinds and pips from six oranges, and slice peel and pulp into the preserving kettle with the rhubarb and sugar. Cook all slowly until thick as desired.

Rhubarb Marmalade—To four quarts of rhubarb, cut up without peeling, allow four pounds of sugar and two oranges sliced, with peel; also one pound of seeded raisins cut in two. Cook all together slowly for three hours, taking care that it does not scorch.

Baked Quinces—Pare, quarter and seed quinces; then stew them in clear water until tender; put into baking dish with two-thirds of a cup of sugar with every eight quinces; pour over them the liquor in which they were boiled; cover closely and bake in the oven for one hour; then put in jars and seal tight.

Miss C. O'Connor, San Rafael.

BEVERAGES

Champagne Punch—(For fifty people)—Two pounds of sugar, one quart of lemon juice, two quarts of Rhine wine, one pint of brandy, three quarts of champagne (cold), five quarts of White Rock and half a pint each of Curacao, Ar-rack, peach brandy, Maraschino and one large piece of ice. This may be frapped, by putting it into an ice cream freezer and turning until soft. E. C. N., Sausalito.

Chocolate—Put one-third of a square of chocolate with a cup of boiling water and a tablespoonful of sugar into a saucepan. Set the pan over the fire and stir, moving piece of chocolate through water until it is melted. Ready to serve when boiling point is reached.

Claret Cup—One lemon, one tablespoonful of powdered sugar, one pony of brandy, one pony of Curacao, one bottle of claret, one orange sliced, two pieces of cucumber peel, one pint of Appollinaris water and one piece of ice, with bunch of green mint on top. This is sufficient for six people.. E. C. N., Sausalito..

Coffee—Best mixture, two parts of Java to one part of Mocha. Grind roasted beans, just before using. Fair strength, one tablespoonful of coffee to one pint of water. With the ground coffee mix white of one egg and a little cold water. Pour over it boiling water; simmer five minutes and steep for ten minutes.

Cocoa—Cup of boiling water, cup of boiling milk, a tea-spoonful of cocoa and sugar to taste.

Cream Nectar—Take one ounce tartaric acid and add to it one ounce cream of tartar, one and one-half pounds sugar, one pint of water, the whites of two eggs beaten, and one tablespoonful of wheat flour. Heat the mixture, but not to the boiling point, and then add a drop or two of good oil of lemon or any other good flavor you choose. This makes a good syrup, which should be used as follows: Fill a glass half full of water (or two-thirds), add three table-spoonfuls of the syrup and as much baking soda (bi-carbon-

ate of soda) as you can put on a ten-cent piece. This makes a delightful, cool and refreshing drink. It should be drank immediately after preparing.

Egg Nogg—Ten eggs; the yellow beaten as thin as water, the whites beaten to a stiff froth; then beat half the whites into the yellow; use one teaspoonful of sugar for every egg beaten up in the yellow; then pour in slowly three pints of brandy and one and one-half pints of rum; then slowly three quarts of good rich milk, stirring all the time. Put the other half of the whites on top and sprinkle with nutmeg. This makes one gallon—enough for twenty people.

E. C. N., Sausalito.

Fruit Punch—One dozen lemons, one half dozen oranges, one can of pineapple; boil four cups of sugar in four pints of water ten minutes; cool and add one gallon of water. Grate the pineapple; press juice from the lemons and oranges; serve with cracked ice. Maud Kaneen.

Fruit Punch for Balls and Parties—Twelve dozen lemons, one quart of strawberries, two quarts of pineapple, one pint of raspberries; boil sixteen pounds of sugar in two gallons of water ten minutes; cool and add to eighteen gallons of water. Grate pineapples, press juice from lemons and add one small bottle of fruit juice to have the coloring.

Maud Kaneen.

Homemade Apple Ginger—Take six ounces of whole white ginger, bruise it a little, put into a pan with four pints of cold water, and boil slowly till soft, then drain off the liquid. Take six pounds of apples, cutting each into six pieces (the long way), core and pare them; add six pounds of lump or granulated sugar. Boil the whole slowly, adding no more water than that poured off the ginger. Shake often to prevent burning. Boil rather more than an hour, or till the fruit becomes a clear brown color and transparent.

Raspberry Syrup—Seven baskets of raspberries, two quarts of water, and four ounces of tartaric acid. Let it stand twenty-four hours; strain, add ten pounds of sugar. Let stand until all of the sugar is dissolved, two or three days if necessary. Stir often. Mrs. F. Kerz.

Roman Punch—Juice of half a dozen lemons or one dozen limes, juice of one can of grated pineapple, one sup of cold water, white of one egg beaten slightly; a wineglass of Jamaica rum and one and a half cups of white sugar. If not sweet enough to suit add more sugar and freeze rapidly to make creamy.

Mary E. Eden.

Suterne Punch—(For fifty)—Two quarts of White Rock, two pounds of granulated sugar, one quart of lemon juice, five quarts of Sauterne, one quart of brandy, half pint of apple brandy, one-fourth of a pint of rum, one-fourth of a pint of Arrack, one-fourth of a pint of Curacao, one-fourth of a pint of Maraschino and one large piece of ice. Decorate with sliced oranges, lemons and strawberries.

E. C. N., Sausalito.

Wholesome Summer Drink—Here is a recipe for a very good and wholesome summer drink: Take one ounce of tartaric acid, one breakfast cupful of sugar, two and one-half breakfast cupfuls of boiling water, two teaspoonfuls of essence of lemon, and one white of an egg. Pour the boiling water over the sugar, stirring occasionally. When cold, add the acid and essence and well-whisked white of the egg. Bottle. Take two tablespoonfuls to one tumbler of water, and half a saltspoonful of carbonate of soda, if liked.

Effervescing Lemonade—Effervescing lemonade is made by taking four ounces of sugar, thirty-six drops of essence of lemon, six drams of bicarbonate of potash, and fresh water to fill the twelve bottles. Dissolve the ingredients in water and fill the bottles; then add to each bottle thirty-five grains of citric acid in crystals. Cork and tie down at once, and it will be ready for drinking next day.

SANDWICHES

Celery Sandwiches—Take equal parts of finely chopped celery, walnut meats and olives. Mix with French dressing and put between thinly cut slices of buttered brown bread.

Mrs. G.

Cheese Sandwiches—Put thin slices of Swiss cheese on a lettuce leaf, cover with mayonnaise and place between thin slices of bread and butter.

Mrs. R. L.

Chicken Livers and Cheese—Three chicken livers, six olives, the juice of an onion, one green pepper, a few sprays of cress and a stalk of celery. Chop to a paste, and add to a package of cream cheese. Work well; add pepper, salt and mayonnaise, with a spoonful of whipped cream.

Mrs. G., San Anselmo.

Hot Biscuit Chicken Mayonnaise Sandwich—Chop the breast of a chicken quite fine with six olives, a tiny stalk of celery and a strip of green pepper; add mayonnaise to make a good paste, and season to taste. Have ready tiny raised biscuits, tear them apart, spread and add the filling. Serve hot on a lettuce leaf. Sweetbreads are delicious made the same way.

Mrs. G., San Anselmo.

Nut Cream Rolls—Put three tablespoonfuls of ground walnuts into enough apricot brandy to cover them; add two teaspoonfuls of powdered sugar and a dash of nutmeg; let stand several hours; drain and add two spoonfuls of whipped cream. Beat smooth and spread thinly on one slice that has been previously buttered, and crust cut off. Roll carefully and tie with white baby ribbon. Dip ends of the rolls in whipped cream, and then into powdered nuts; draw a spray of parsley through the bow.

Mrs. G., San Anselmo.

For Cold Lunch—Slice cold boiled beef tongue or any other meat; chop onion and celery very fine; put some on each slice and also teaspoonful of mayonnaise.

Olive Sandwiches—Stone and chop olives and mix with mayonnaise; slice bread very thin and butter it; either white or brown bread may be used.

Mrs. M. Briggs, S. A.

Russian Sandwiches—Spread zephyrettes with thin slices of cream cheese; cover with chopped olives mixed with mayonnaise; place a zephyrette over each and press together.
Mrs. T. G. Howe, Redding.

Sardine Sandwiches No. 1—Can of sardines; place sardines on a plate and carefully remove bone. Mash sardines into a pulp and add some of the oil from the can, the juice of a lemon, a teaspoonful of Worcestershire sauce and a teaspoonful of catsup; mix well and place between slices of bread and butter. A lettuce leaf is quite an improvement.

Mrs. R. L.

Sardine Sandwiches No. 2—Take a slice of milk bread and spread it with mayonnaise dressing; then put bits of sardine on the bread and put more dressing over the fish; then put another piece of bread on it.

V. N.

Nut Sandwiches—Mix equal parts of grated cheese and chopped walnuts. Season with salt and cayenne. Spread between thin buttered slices of bread. This is also nice mixed with mayonnaise dressing.

Mrs. A. Fauth, San Anselmo.

Walnut and Ham Sandwiches—Half a cup of walnuts chopped and one cup of minced fried ham mixed; lay on a crisp lettuce leaf; cover with mayonnaise and put between thin slices of bread and butter.

Mrs. R. L.

CANDIES

Chocolate Caramels—Three cupfuls of brown sugar, one cupful of cream, one cake of chocolate and butter the size of an egg. Boil until thick; pour on buttered pans to cool; then cut into squares. Mrs. G.

Opera Creams—Melt together slowly three-fourths of a cup of milk, two cups of sugar and two squares of chocolate; then boil for three or four minutes, flavor and put in a cold place. The pan should not be touched for an hour, or until it is absolutely cold. Then beat until it becomes resistant and creamy. Drop into round balls on paper. G. H.

Cocoa Fudge—Half a cup of milk, six level tablespoonfuls of cocoa, three level tablespoonfuls of butter, a pinch of salt, two and a half cups of powdered sugar and one tablespoonful of vanilla; mix all ingredients together, but vanilla. Cook, stirring constantly until it begins to boil; then cook slowly, stirring occasionally, eight or ten minutes, or until it makes a firm ball when dropped in cold water. When cooked enough, add the vanilla and heat until it seems like very cold molasses in winter; pour into a buttered pan; when firm cut in squares.

Cocoanut Fudge—Two cups of sugar and two-thirds of a cup of milk; boil four minutes from the time it starts to boil. Then add one cup of cocoanut, a small piece of butter and vanilla flavor. Stir once and pour on buttered tin. E. B.

Fudge—Two cups of granulated sugar, one cup of milk, one-fourth of a pound of chocolate. Boil for eleven minutes. Then add butter the size of a large egg and boil four minutes longer. Take from stove, add a teaspoonful of vanilla and stir hard until it begins to harden; then pour into buttered pans and when almost cold cut into squares.

Ice Cream Taffy—Two cups of granulated sugar, one tablespoonful of butter and enough water to dissolve the sugar. Boil eight minutes; add half a teaspoonful of cream

tartar and boil seven minutes. Take from fire and add one teaspoonful of vanilla extract and pull until white.

Mrs. G. Faubel, S. F.

Butter Scotch—One cup of molasses, one cup of sugar, one-half cup of butter; mix, and boil until done.

Pinoche No. 1—Three cups of brown sugar, two-thirds of a cup of milk, a heaping tablespoonful of butter and a cup of chopped walnuts. Boil sugar, milk, walnuts and butter until it forms a ball when dropped in water. Then take from fire and beat until it becomes creamy and a light brown color. Then spread on buttered tins. E. B.

Pinoche No. 2—Four cups of brown sugar, half a cup of milk, one teaspoonful of vanilla, two cups of walnuts cut in small pieces, and butter the size of a walnut. Boil all together in a frying pan for fifteen minutes (sugar and milk), then add butter, vanilla and nuts and let come to a boil for two minutes; then remove from the fire and pour on buttered dishes. When cold and hard cut in squares with a sharp knife.

Pinoche No. 3—Three cups of brown sugar, half a cup of milk, a piece of butter the size of a walnut, a teaspoonful of vanilla and a cup of chopped walnuts; cook six minutes, then take off the fire and add the walnuts and stir it until it starts to thicken; then shake the pan while you pour it in. The pan must be greased well. Mrs. R. Leach.

Sea Foam Candy—Put three cups of light brown sugar, one cup of water and one tablespoonful of vinegar into a saucepan. Heat gradually to boiling, stirring only until sugar is dissolved; then boil without stirring until it forms a hard ball when tested in cold water. Remove at once from fire and when syrup stops bubbling pour gradually into stiffly beaten whites of two eggs, beating constantly. Continue beating until the mixture begins to thicken up; then add one teaspoonful of vanilla and one cupful of English walnuts, hickory nuts or pecan nuts, cut into pieces. Turn into a well buttered square loaf cake pan and cut into slices half an inch thick.

Taffy Candy—Six cups of brown sugar, one cup of water, one cup of vinegar and one tablespoonful of butter, put in just before candy is taken from fire; boil all (except butter) about half an hour or till it crisps in cold water; flavor with vanilla or peppermint and pull white, using only the tips of your fingers.

Walnut Candy—The meats of hickory nuts, English walnuts, or black walnuts may be used, according to preference in that regard. After removal from the shells in as large pieces as practicable, they are to be placed on the bottom of tins, previously greased, to the depth of about half an inch. Next, boil two pounds of brown sugar, a half pint of water and one gill of good molasses until a portion of the mass hardens when cooled. Pour the hot candy on the meats and allow it to remain until hard.



FOR THE SICK



Arrowroot Water—Moisten one teaspoonful of arrowroot with cold water; smooth into a paste; add one pint of boiling water and boil five minutes, stirring continuously.

Barley Water—Wash in cold water two ounces of pearl barley. Boil five minutes, then drain. Pour on two quarts of boiling water and boil down to a quart. Flavor with thinly cut lemon rind; add sugar to taste; strain only at patient's request.

Beef Juice—Cut thin juicy meat into pieces one and one-half inches square; boil one and one half minutes over a hot fire. Squeeze with a hot lemon squeezer; season with salt and pepper. May be added to milk or poured over toast.

Beef Extract—Heat a select piece of round steak so that the juice may be freely pressed. Cut steak into pieces that will fit into a lemon squeezer and squeeze into a cup. Set cup into a dish of hot water which must not be allowed to boil. Season to taste. May be served on toast.

Beef Tea—Free a pound of lean beef from fat, skin, etc. Chop up fine. Put in a pint of cold water to digest two hours. Simmer for three hours, but do not let it boil. Make up the water lost by adding cold water. Press and strain. The best meats for beef tea are the round and rump. Cold water draws out the albumen; boiling water coagulates it.

Scraped Beef Sandwich—From a piece of steak scrape all the fibre from the connective tissue with a knife. Season with salt and pepper. Serve between slices of buttered toast.

Clam Broth—Take several large clams; scrub them clean and boil in a cup of water. The broth is simply the juice of the clams with the water, boiled for a minute or two. As soon as the shells open the broth is done.

Cold and Hoarseness—For a cold: Bake a lemon until thoroughly tender, sweeten with loaf sugar and eat hot just before retiring.

Hoarseness: The juice of a lemon mixed with stiffly beaten white of egg and loaf sugar or honey to sweeten.

Mrs. N. J. H.

Cornmeal Gruel—Mix two tablespoonfuls of cornmeal, a tablespoonful of flour, a teaspoonful of salt and a teaspoonful of sugar into a thin paste with a little cold water. Add a quart of boiling water, and cook three hours. Add a cup of milk and serve.

Cracker Gruel—Two tablespoonfuls of cracker crumbs rolled fine, a teaspoonful of salt, a teaspoonful of sugar, a cup of boiling water and a cup of boiling milk. Mix salt, sugar and crumbs; add boiling water, then milk; simmer two minutes.

Baked Custard—One cup of milk, one egg, a pinch of salt and one teaspoonful of sugar. Heat in a double boiler; break into it a stick of cinnamon. Beat together egg, sugar and salt; then pour the hot milk over the mixture, stirring all the time. Pour into a bowl; set dish in a pan of hot water. Bake until set.

Cough Cure—Four lemons sliced, half a cup of flaxseed, half a cup of honey, half a package of horehound (herb), ten cents worth of rock candy, one teaspoonful of cayenne pepper and two quarts of water. Boil two and one-half hours; strain; when cold, add one pint of gin and bottle. Dose—wineglassful three or four times a day. Mrs. N. J. H.

Hot Egg Nogg—Yolk of one egg, one tablespoonful of sugar, a pinch of salt, one cup of hot milk, nutmeg, brandy or wine. Beat egg, add sugar; pour hot milk over them and flavor as desired. If wine or brandy is desired use two tablespoonfuls.

Mrs. P. Lemon.

Eggs in Basket—Grease baking shell or individual plate. Beat white of egg till stiff and dry. Pile white of egg in rocky mass in dish, leaving hole in center. Slip in yolk unbroken and bake till points of whites are slightly browned.

Mrs. P. Lemon, San Anselmo.

Egg Lemon—One egg, two tablespoonfuls of sugar, one lemon and cracked ice. Beat egg separately until very light; add sugar to yolk and beat again. Place a large

spoonful of cracked ice in a glass; squeeze the juice of lemon over ice; then add the yolk of egg and sugar; stir well; then fold in the stiffly beaten white of egg and serve at once.

Mrs. P. Lemon.

White of Egg Lemonade—For this drink use: Two lemons, whites of two eggs, one pint of boiling water, loaf sugar to taste. The lemons must be peeled twice, the yellow rind alone being used; the white layer is rejected. Place the sliced lemon and the yellow peel in a quart jug with two lumps of sugar; pour on them the boiling water and stir occasionally. When cooled to about the ordinary temperature of tea, strain off the lemons. Now insert an egg whisk and when the lemonade is in full agitation add slowly the white of the egg and continue whisking; while hot strain through muslin and serve cold.

Cream Lemonade—Fill bottom of glass with cracked ice. Beat white of one egg to a stiff froth, add sugar to taste. To this add juice of one lemon, stirring all the time, and then add one-half cup of cream. This will make two glassfuls.

Flaxseed Lemonade No. 1—A tablespoonful of flaxseed, and a pint of water. Boil one hour; then add juice of one lemon. Strain and sweeten to taste.

Flaxseed Lemonade No. 2—Pour a quart of boiling water over a cupful of flaxseed and the juice of two lemons; add loaf sugar to taste. Let this steep, covered, for several hours; then strain, reheat and drink hot immediately before retiring.

Mrs. N. J. H.

Baked Flour Porridge—Pound of flour, packed lightly in a muslin cloth; place in boiling water; boil from six to eight hours. Cut off the outer portion and grate the hard one. Blend with a little milk; stir into boiling milk to desired thickness.

Gum Arabic Water—Dissolve one ounce of gum arabic in one pint of boiling water; add two teaspoonfuls of sugar, a wineglassful of sherry or juice of one lemon. Good for poison cases.

Junket—Heat half a pint of fresh milk. Add a teaspoonful of essence of pepsin; stir enough to mix. Pour into custard cups and let stand until firm. Serve plain or powder with sugar or nutmeg.

Koumiss—One tablespoonful of sugar in a quart of fresh milk. Dissolve one-fifth of a cake of yeast in a little cold water; then stir it into the milk. Put the mixture into strong patent stopped bottles. Shake the bottles for one minute, then stand them on end in a refrigerator or other cool place. After three days place the bottles on their sides, and turn them occasionally. Five days will be required to perfect the fermentation.

To Peptonize Milk—Pepsin grs. xx; Cold water zu; milk oj. Directions—Place the contents of one of the vials into a well cleaned quart bottle. Pour upon it a gill of cool water and shake the mixture thoroughly. Then add to the mixture a pint of fresh milk and place the bottles in a vessel containing water as hot as can be borne by the hand without discomfort. Let it stand, with occasional shaking, from ten to twenty minutes, or until it has acquired a slightly bitter taste, when it should be removed from the hot water and placed upon ice or in a cool place, to check digestion and keep from spoiling. If not quickly cooled the digestion will continue and the milk becomes too bitter to be palatable. Milk thus peptonized may be sweetened if the patient desires it. It may also be flavored with wine or rum as desirable.

Cold Process—This consists in adding to the milk the peptonizing powder as above, using cool water and milk, and then placing the mixture upon the ice without warming it at all.

N. B.—If it be found that the milk ferments after following the above directions, boil the milk first, let cool and then peptonize. The bacteria in uncooked milk cause fermentation when pepsin is added.

Lime Water—Into two quarts of water place a lump of unslaked lime the size of an egg. After standing awhile, stir thoroughly and pour off the solution; add fresh water and keep covered.

Milk and Lime Water—Milk and lime water are now frequently prescribed by physicians in cases of dyspepsia and weakness of the stomach, and in some cases are said to be beneficial. Many persons who think good bread and milk a great luxury, frequently hesitate to eat it, for the reason that the milk will not digest readily; sourness of the stomach will often follow. But experience shows that lime water and milk are not only food and medicine at an early period of life, but also at a later, when, as in the case of infants, the functions of digestion and assimilation are feeble and easily perverted. A stomach taxed by gluttony, irritated by improper food, inflamed by alcohol, enfeebled by disease, or otherwise unfitted for its duties—as is shown by the various symptoms attendant upon indigestion, dyspepsia, diarrhoea, dysentery, and fever—will resume its work, and do it energetically, on an exclusive diet of bread and milk and lime water. A goblet of milk may have four tablespoonfuls of lime water added to it with good effect. The way to make lime water is simply to procure a few lumps of unslaked lime, put the lime in a stone jar, and add water until the lime is slaked and of about the consistence of thin cream; the lime settles, leaving the pure and clean lime water on top.

Milk Lemonade—A tablespoonful of sugar, juice of one lemon, two tablespoonfuls of sherry, half a cup of milk and half a cup of water.

Milk Punch—Cup of milk and two tablespoonfuls of brandy. Sweeten to taste. Grated nutmeg may be added.

Lemon Whey—One cup of boiling milk, one pound of sugar and one-fourth of a cup of lemon juice. Sweeten milk; pour lemon juice into hot milk and let stand until curds separate from whey. Strain. Serve hot or cold.

Mrs. P. Lemon..

Imperial Lemonade—One lemon, three pounds of sugar, one cup of water and half a teaspoonful of cream of tartar. Boil sugar, water and thin slices of lemon rind together five minutes; when cold add lemon juice and last of all the cream of tartar, which has been dissolved in a little hot water. Serve at once.

Mrs. P. Lemon.

Oyster Broth—Chop a dozen oysters fine, put into a saucepan with a cup of cold water. Bring to a boiling point, simmer five minutes, then strain and season. By adding milk three minutes before the broth is taken from the fire it is made more palatable.

Scalloped Oysters—Clean oysters, roll crackers and mix with melted butter. Sprinkle dish with crumbs, then place a layer of oysters and a layer of crumbs, another layer of oysters, and so on until all are used. Bake in a hot oven.

Oatmeal Water—A teaspoonful of oatmeal to a quart of water. Boil down to a pint and strain.

Oatmeal Gruel—Two tablespoonfuls of rolled oats, a teaspoonful of salt, a teaspoonful of sugar and a cup of boiling milk. Mix oatmeal, sugar and salt; add boiling water; cook in a saucepan thirty minutes or in a double boiler for two hours. Strain and add hot milk. Bring to a boil and serve hot.

Oysters on the Half Shell—Wash the shells and put them on hot coals or upon the top of hot stove, or bake in a hot oven. Open shells, taking care not to lose any of the liquor. Serve at once on hot plates with toast.

To Boil Clams—Wash shells clean, and put the clams (the edges downward) in a kettle; pour about a quart of boiling water over them. Cover the pot, and set it over a brisk fire for forty-five minutes. The boiling water will open the shells quickly and let out the sand. When done remove the black skin which covers the hard part, trim clean, and put into a stewpan. Add some of the liquor in which they were boiled, and a large piece of butter; pepper and salt to taste; serve hot.

Panada—Two Boston soda or graham crackers, one teaspoonful of sugar and a pinch of salt. Put crackers in bowl with sugar and salt between them. Pour over just enough boiling water to soak well. Put bowl into vessel of boiling water and let stand fifteen or twenty minutes; lift crackers out clear but not broken. Serve with cream. This is very good for babies of eight months or so. Mrs. P. Lemon.

For Sick Stomach—The following drink for relieving sickness of the stomach is said to be very palatable and agreeable: Beat up one egg very well, say for twenty minutes, then add fresh milk one pint, water one pint, sugar to make it palatable; boil, and get it cool; drink when cold. If it becomes curds and whey it is useless. .

Toast for an Invalid—When food for an invalid is to be served on toast, fix it this way: After removing the crust, cut the toast lengthwise into half-inch strips and then cut crosswise, so as to form small squares. Push these squares gently together so that the slice appears whole once more, and then place on it a poached egg or creamed chicken. A convalescent, too weak to use both hands at once, needs only the aid of a fork to enable him to eat such a meal in perfect comfort.

Mrs. R. Leach.

Stuffed Baked Potato—Select a smooth potato; scrub well, and bake in a hot oven about fifty minutes. Cut one end partly off lengthwise; scrape out the potato into a dish; add pepper, salt and butter, refill the skin, place a bit of butter in the top and brown in the oven.

Poached Egg—Pour hot water (or milk) in a saucepan, using a saltspoonful of salt to each cup of water. Bring to boiling point. Break egg into a saucer and slip into the pan. Withdraw the pan to a cooler part of the stove and cook until white of egg is set.

Rice Water—Wash two tablespoonfuls of cleaned rice; put in a granite saucepan with a quart of boiling water; simmer until the rice is softened and partially dissolved; strain, add salt; may be served either hot or cold.

Toast Water—Put into a pitcher three slices of dark-brown toast; pour in a quart of boiling water and cover closely. When cold strain; wine and sugar may be added.

Rice—Take desired quantity of rice and wash three times in cold water, rubbing the rice carefully between the hands; then drain. Boil fresh water slowly. Put in the rice and cover the vessel closely. Cook over a slow fire about twelve minutes, when grain should be perfect and separated. Drain in a colander. When dry put rice in oven to heat.

Wine Whey—Put two pints of milk into a saucepan and place on the fire. When about to boil add two wineglasses of sherry. Simmer fifteen minutes, skimming off the curds as they rise. Add a teaspoonful of sherry. Skim again and strain through clean linen; if preferred two tablespoonfuls of lemon juice may be added instead of wine.

Whey—To half a pint of warm milk add one teaspoonful of essence of pepsin, liquid pepsin or liquid rennet. After the mixture forms beat it with a fork and strain off the whey.

Water Wafers—Quart of sifted flour, half a pint of cold water, teaspoonful of salt; mix thoroughly. Roll out thin and cut into small cakes with a biscuit cutter. Put in a pan and bake in a hot oven.

Wine Jelly—One-fourth of a box of gelatine, one-fourth of a cup of boiling water, one-fourth of a cup of cold water, half a cup of sugar, half a square inch of cinnamon, a few cloves and half a cup of sherry. Put gelatine and cold water into a dish for half an hour; then add boiling water with cloves and cinnamon; lastly sugar and wine. Stir until sugar and gelatine are dissolved. Strain, and pour into a mold. Set on ice.

To bone a bird—Select and dress a plump squab, cut off head and feet and wings at first joint; singe, and with a sharp knife make an incision down the back and wings. Scrape away the bones without tearing the meat. Put into shape and broil between buttered paper. .

For The Nursery

Albumen Water—Break the white of an egg into a bowl. Beat until it commences to froth, then add gradually a cupful of water, beating continually. Set away in a cool place. This is very nourishing and will stay on the weakest stomach when all other things fail. It is almost tasteless, but may be made more palatable by adding the juice of one orange.

Mrs. Everman.

Barley Water—(To substitute for milk in case of vomiting, etc.)—Two teaspoonfuls of pearl barley to one pint of cold water. Let simmer about an hour. Pour off and strain.

Mrs. Everman.

Whey for Babies—Add sodium bicarbonate gr. x to half a pint of whey to render it alkaline; and sugar of milk zi. to raise the sugar to six per cent.

Custard—Put three-fourths of a cup of milk into a double boiler top, and have the water boiling underneath. Separate the white and yolk of one egg. Beat the white up, adding a tiny pinch of salt. Add a scant tablespoonful of sugar to the yolk and beat it well. As soon as the milk is scalded, pour a small quantity into the beaten yolk and stir well. Add the remainder of the milk, a little at a time, and beat all well. Then stir the beaten white in and pour into the double boiler top, and set in the boiling water again. Stir constantly until it thickens a little and pour off immediately. This is a very safe recipe and makes about two small cupfuls.

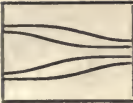
Mrs. Everman.

Beef juice—Partly broil a piece of juicy steak about the size of a small dinner plate. Cut into small pieces and press the juice from them in a meat press. Pour into a granite cup and set in hot water to warm. Do not allow it to become more than luke-warm, as too much heat will cause a curd to form. Break a little bread into this (whole wheat bread is always preferable) and add a tiny pinch of salt. This is much quicker to prepare than beef tea and has the same value.

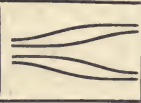
Mrs. Everman.

For Measles—Keep patient in a room of even temperature, not too dark, and give warm drinks, until rash disappears.

Mrs. W. J. Kennedy, Larkspur.



Miscellaneous



Colic in Infants—Infants are very subject to colic from overfeeding, too early feeding, constipation and many other causes. They often suffer terribly from these pains, tossing about, drawing up their legs, and screaming vehemently. Treatment—When it arises from costiveness, a teaspoonful or tablespoonful of castor oil will often remove the defect, and at or about the same time give three drops of essence of peppermint or spearmint, in a little sweetened water. A very little salaratus often gives relief, and paregoric in two to five-drop doses every hour, will give relief. Hot flannels applied over the bowels and stomach are useful, and often the infant can be greatly relieved by laying it upon the belly on the knee, trotting it and gently tapping its back; this must be done cautiously, for if unsuccessful it might increase the pains.

Pare a fresh lemon very carefully, without breaking the thin, white, inside skin, put it inside a wild duck and keep it there for forty-eight hours, and all the fishy taste, so disagreeable in wild fowls, will be removed. The lemon should be removed, and a fresh one put in its place as often as every twelve hours. A lemon thus prepared will absorb unpleasant flavors from almost all meat or game.

To flavor a roast of beef deliciously, to make it tender, and to give variety which is essential in that family where beef is the staple meat eaten—to do all this, nothing more is required than a large lemon; cut it in two pieces, squeeze all the juice upon the roast, then, after peeling the lemon, roll it up in the roast.. When the lemon is used, no water is needed. The roast should be a fat one, to insure good gravy, and the lemon acid will remove the oily taste sometimes objected to.

To many housewives the curtains are a source of continual worry. The best way to wash them is as follows: Wash thoroughly in hot suds and wring out the water with the hands. Rinse in blue water and squeeze again (always use the hands). Next wring through some starch. Shake out well and stretch. Pin quite flat on a clean sheet and

leave to dry on the floor of a seldom-used room. Leave till nearly dry, and iron with hot iron, then they are ready for use. If they are hung up rather damp they dry in nice straight folds.

If you wish to shut off any view through a window you can do it very cheaply in the following manner: Dissolve in a little hot water as much Epsom salts as the water will absorb. Paint this over the inside of the window. When dry you will have a fair imitation of ground glass.

Young housekeepers are sometimes unacquainted with the difference between a tea-cloth and a duster. Tea-cloths should be of linen, and about a yard long, and of a darker and coarser texture than glass-cloths, which should be fine, white and free from that downy substance which is in some kinds of material, and which would stick to the glass and prevent its looking bright and clean. Dusters should be of blue checked stuff for use in the kitchen, and of white linen for the other rooms in the house.

When working in the kitchen, protect your dress and apron by wearing a square of thin oilcloth. To make it quite neat, bind it with braid, and attach strings to the upper corners. This needs only to be washed off when soiled, and can be discarded in a second if there is a ring at the door-bell.

Meat will keep in the hot weather for many days if it is hung in a current of air and covered with a muslin which has been wrung out in vinegar. This should be renewed every day.

If you wish to stick anything and have no blue in the house, try the following recipe: Take a small piece of cold potato which has been boiled, and rub it up and down on a piece of paper with your fingers for about five minutes. It will become the right consistency, and stick as well as the strongest glue.

To Prevent Spotting—A teaspoonful of black pepper will prevent gray or buff linens from spotting, if stirred into the first water in which they are washed. It will also prevent the colors running, when washing black or colored

cambrics or muslins, and the water is not injured by it, but just as soft as before the pepper was put in.

Never boil nice white goods. They should be only scalded. Mrs. P. A. M.

To iron embroidery nicely, press it on the wrong side, between two flannels. Mrs. P. A. M.

In removing grease spots by benzine, the stained outline which is left can be prevented by the application of gypsum, extending a little beyond the moistened region. When dry, shake the powder off, and no trace of the spot will remain.

To Remove Bruises From Furniture—Wet the bruised spots with warm water. Soak a piece of brown paper of several thicknesses in warm water, and lay over the place. Then apply a warm flat-iron until the moisture is gone. Repeat the process if needful, and the bruises will disappear.

