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THE
Tried and True
Cook Book

Compiled and Published
by the Women

OF
Christ Church



Los Angeles, California

1913

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“We have here a string of culinary pearls gathered from homes of personal friends and only the thread which binds them is our own.”

—Rev. Baker P. Lee

The aim of this work is to present to the public the best recipes of famous cooks, and to offer, in a condensed form, some timely suggestions in regard to the essentials which should be considered in preparing and serving a formal dinner or luncheon for a limited number of guests.

The compilers of this little book sincerely hope that the recipes and other items of information contained therein may prove particularly helpful to the young housekeeper who, as the hostess of tomorrow, may wish to entertain her friends in a gracious, hospitable and up-to-date manner.

To the many friends who have kindly contributed to this work our thanks are due. We are also indebted to the following well-known authorities on the subject: "The Boston Cooking School Cook Book," by Fannie Merritt Farmer; "The Hostess of To-Day," by Linda Hall Larned, and "Social Customs," by Florence Howe Hall (1911).

Serving Dinner

"There is an emanation from the heart in genuine hospitality which cannot be described, but is immediately felt and puts the stranger at once at his ease."—Washington Irving.

Artistic table appointments are now within the reach of all, and our young hostess, after giving strict attention to a few very important details in the preparation of her table, may add, according to her taste and ingenuity, many of the pretty trifles for special events which will delight the eye of her guests, and give the required touch of sentiment to the occasion.

The Table

On a table of any desired shape place either an asbestos pad, now in use for this purpose, or an under cloth of white heavy Canton flannel. On this lay with great care a spotless, unwrinkled cover of linen or satin damask, of sufficient size to allow for a fall of at least eighteen inches from the sides of the table.

The Centerpiece

As artistic simplicity is the fashion of the moment, the centerpiece should not be too elaborate. One of fine, washable material, daintily embroidered or trimmed with lace, is most in favor at the present time. When a low broad floral design is used, the centerpiece is generally omitted, as a more tasteful effect is produced when the flower arrangement comes in direct contact with the surface of the smooth damask tablecloth.

Decorations

The floral decoration is a matter of individual taste. The hostess must remember, however, that all flower pieces should be kept either above or below the eye line, so as not to interfere with the view of her guests. Smaller bouquets harmonizing with the central design are often used on the sides or corners of the table with pretty effect, and a pleasing act of courtesy is to place a single flower at the plate of each guest. "In the decoration of the table avoid ostentation and beware of furbelows," writes Linda Hall Larned in "The Hostess of To-day." "A bowl of glass or silver and vases filled with an artistic arrangement of flowers and vines are a sufficient embellishment for the most elaborate feast."

Lighting the Table

As the shadows thrown from ceiling lights would be trying to the eyes and unbecoming to the faces of many guests, the thoughtful hostess will illumine her table with white wax candles, or small lamps with prettily tinted shades. Many beautiful and artistic effects are now produced by the use of tiny electric bulbs, partly concealed in beds of flowers or in the green of the ivy, the smilax, or the asparagus fern. If it is necessary to supplement the illumination of the table, it is done by the use of side lights arranged on the walls of the dining room.

The Covers

The places or "covers" laid for guests should be twenty inches or more apart, and a large plate, called the "service" plate, put in the center of each cover.

For a dinner served in courses the knives, forks, and spoons which will be needed before dessert

should be placed on the table in the following order: Beginning at the extreme right of the service plate lay the oyster fork or the small fork for the canape; then the spoon for soup, with the inside of the bowl turned up; and next to that, if needed, a knife for fish; and then a larger one for the roast. If the silver for dessert is put on the table from the beginning, the dessert knife should be next the plate; if otherwise, the meat knife is the last in order, all having their sharp edges turned towards the plate. The forks are also placed in the order in which they will be needed before the dessert comes. The fish fork is put at the extreme left of the service plate, then the entree fork, then the large fork for roast, and next to the plate (unless one for dessert is on the table) the one for the game or salad, all with their tines turned upward. It is now thought in better form to have the silver for the dessert, and any extra course, brought from the sideboard and quietly laid at each plate.

Dinner napkins should be large, folded simply, square or otherwise, and placed on the service plate, unless the first course, a cold one, has been put on the table before announcing dinner. In that event the napkin is laid at the left of the forks.

It has long been the custom at dinners to slip a roll, breadstick, or small piece of bread in the fold of the napkin. At formal affairs the bread is now passed from the sideboard, or serving table; but this is an unimportant detail which the hostess may decide for herself.

Olives, celery and other relishes in their artistic dishes of decorative china are now placed on the serving table, and even the pretty fashion of having the bon bons and sweetmeats on the table at formal dinner parties is on the wane and these

delicacies in their receptacles of glass and silver are now generally passed from the sideboard.

The goblet for water should be at the right and quite near the center of the plate. If wine is to be served the glasses are put on the table in the order required by the courses, the last one reaching nearly to the space occupied by the goblet.

Oil, vinegar and mustard are never put on the table at formal dinners, but quaint little silver salt and pepper holders may find a place on the sides and at the corners of the table. Individual salt cellars with tiny spoons to use with them are much in favor at the present time.

Butter plates are no longer used at company dinners. If a certain course calls for the use of butter it is served on small plates and removed with that particular course.

Serving the Dinner

Snow-white linen, glittering glass, shining silver, softly shaded lights and artistically arranged flowers are necessary to the success of a company dinner, and these essentials will not be overlooked by the careful hostess.

The preparation of the food and the process of serving the same in the easiest and quietest manner are matters which must be entrusted largely to other hands. But the hostess has the privilege of deciding which of certain methods, equally good and up-to-date, will best suit her own convenience and accord with the resources at her command.

If she decides on the formal plan of serving from the pantry, the butler or waitress will be instructed to that effect. The courses, in their order, will be carefully arranged on individual plates, then placed on a tray and served to the guest at his right, with the right hand. There should always be a plate

in front of the guest until the dessert. The service plate remains on the table until after the soup or bouillon is served when it is removed with that course and a plate containing the fish substituted. The entree follows the fish, the meat course comes next and lastly, the game or, if preferred, the salad course.

Whatever accompanies these courses, wine excepted, should be placed on a tray and passed at the left of the guest. This follows the simple rule that whatever the waitress puts upon the table with her own hand is placed at the right. Whenever the guest is to help himself the tray is passed at his left.

The waitress removes the plates from the right with the left hand. If there are two waitresses, or two men, the guests should be served in rotation, beginning alternately at the right and left of the host and hostess; if otherwise, the lady at the right of the host and the guest of honor should be the one first served; then the other ladies in the order in which they sit.

The gentlemen are then helped, the host always receiving his plate last. The table, when cleared for dessert, should be softly smoothed with a folded napkin, using a silver tray or a plate to receive the crumbs. The finger bowls, partly filled with water may have a daintily scented flower floating upon the surface. After the dessert courses which include puddings, ice cream, toasted crackers, cheese and fruit, the hostess will serve either at the table or in the drawing-room, strong black coffee and, if desired, a cordial. The coffee is handed around in dainty cups on a salver, with cream and sugar for those who wish for these accompaniments. The cordial, in tiny glasses, is also passed around on a silver salver.

Second Method

When a somewhat less formal method is preferred, the meat is cut in the pantry or kitchen, neatly arranged on a large platter which is then placed on a folded napkin laid on the flat of the hand, taken to the diningroom and passed to the guest at his left. With the large knife, fork and spoon resting on the platter he helps himself to a portion. The meat and every other course should be immediately followed by the accompaniments. The vegetable is placed on the plate with the meat, separate dishes not being considered in good form at present. The plate removed with the course is taken from the right with the left hand and an empty plate substituted with the right hand. A salad may be served with the game course, or the game omitted and the salad used as a course by itself.

When ice cream is the chosen dainty for dessert, several slices should be cut from the large mold and the platter containing them passed to the guest (at his left) who, removing the doily and the napkin from the dessert plate, places his portion thereon.

Fruit, coffee and cordials are served in the same manner as in the formal dinner.

When a party is given for more than six or eight people and either one of these two methods is adopted for serving, an assistant waitress is a necessity in order to avoid delay and confusion, and to enable the hostess to maintain the peace of mind which will insure to her guests the social enjoyment they have reason to expect.

Third Method

A less elaborate but equally hospitable and up-to-date dinner may be given by omitting a few

of the more unimportant courses and placing the large course of meat or fowl in front of the host, who does the carving.

The dessert course and often the coffee are prepared for serving by the hostess at the table. One competent waitress is all that is necessary, the same rule of "right and left" and substitution being followed as in the more formal affairs.

The number of guests should not be too large. (Mrs. Florence Howe Hall, in "Social Customs," quotes from Brillat-Savarin, to the effect that the number of people should not be less than the Graces nor more than the Muses.

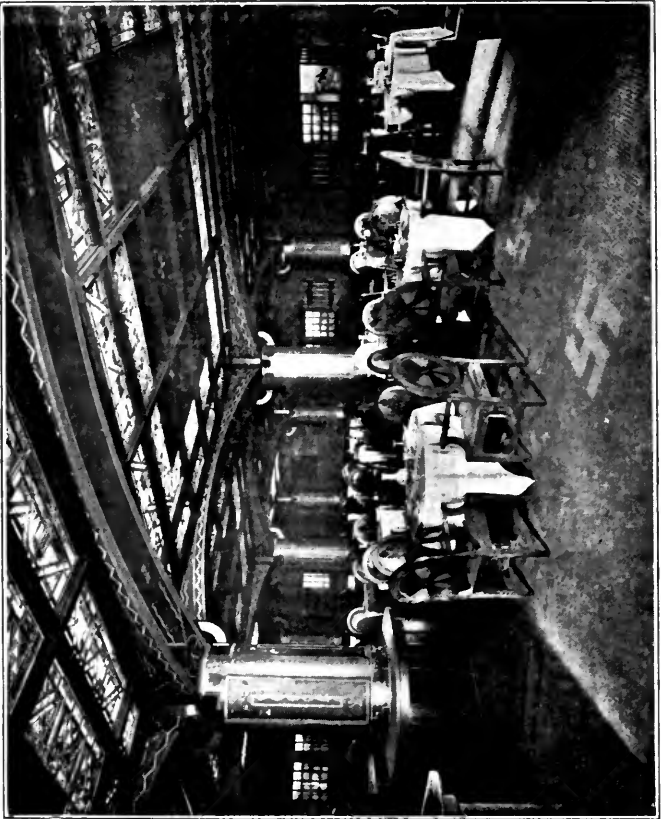
On entering the dining room the host takes in the lady in whose honor the dinner is given the others following in the order previously arranged for by the hostess, who with the gentleman of honor is the last to enter. All stand until the hostess is seated.

Place Cards

The place card should be in the present fashion unless the affair is in honor of an anniversary or a special event when other cards are in perfectly good taste. Place a card on each napkin. Menu cards are never used at private dinners or luncheons.

Wines

"Sherry is the proper wine to accompany soup. Chables, hock or saunterne goes with the fish course, claret and champagne with the roast. If Madeira and port are used they should come after the game. Sherry and claret or Burgundy are again offered with the dessert. For a small dinner it is quite sufficient to have two or three wines; in this case, sherry with the soup, and claret or champagne with the roast, would be the best selection."



GRILL ROOM, HOTEL ALEXANDRIA.

DINNER

Menu

It is not the quality of meat, but the cheerfulness of the guests which makes the feast.

—Clarendon.

Canapé Alexandria

Cream of Tomato

Olives

Celery

Almonds

Crab Legs Papillote, Alexandria

Sweetbread, Alexandria

Sorbet

Breast of Chicken, Alexandria, with Jelly

Salad Alexandria

Ice Cream a la Mode

Small Cakes

Roquefort Cheese, Alexandria

Black or Turkish Coffee

Recipes

Canapé Alexandria

Take a round piece of toast cut thin, butter when hot and spread with caviar, either fresh or salt—fresh preferred. Cut out the center of the canapé the size of a dollar and replace with prepared timbale of foie gras in aspic.

Decorate plate with fine chopped lettuce and pimientos cut heart-shaped.

Cream of Tomato

Cut some carrots, onions and celery and braize with ham bones in butter; add about a dozen tomatoes. Cook thoroughly, pass through a fine sieve, and add some cream. Season with salt and pepper and thicken with arrow root suiting taste.

It would be well to serve soup in cups for dinner of this sort, with a little whipped cream on top.

Crab Legs Papillote, Alexandria

Take a large piece of brown wrapping paper, cut same size of plate and fold once. Grease thoroughly with Maitre d'Hotel butter, and place a slice of cooked ham on one side. Add butter, lemon juice, paprika, salt, pepper and chives. Then lay the crab legs on top. Fold paper making same air tight, put in roasting pan and let cook about twelve or fifteen minutes until paper gets brown and bag expands.

Crab legs must be served right away with a little drawn butter.

Sand dabs may be served in a like manner if preferred.

Sweetbread, Alexandria

Take nice young calf's sweetbreads, cooked, cut

in large pieces; fry a little in butter and do the same with fresh mushrooms. Season same well with paprika, salt and pepper. Mix sweetbreads and mushrooms together and add a little cream sauce, also add a little more butter and plain or whipping cream. Cook about fifteen minutes.

These may be served in ramikins.

Sorbet

Is proper to serve between entree and roast, as it freshens the palate and removes the flavor of previous course.

Breast of Chicken, Alexandria

Bone a small uncooked chicken weighing about one and one quarter lbs. Remove the meat of the legs, grind same fine, season with salt and pepper, add a little cream and sherry wine, mix thoroughly and stuff the breast with same. Place a slice of salt pork over this and roast in hot oven for about fifteen minutes.

Serve in potato nest with a little jelly.

Salad Alexandria

Select two nice, tender, fresh celery sticks, one good sized, juicy table apple, and a fresh Hawaiian pineapple, cut all Julienne. Take equal parts of each and put in ice water, cooling well.

Take teacup of whipping cream, add one dessert spoon of powdered sugar, three English walnuts, chopped very fine, one cordial glass of Kirchwasser, and mix well. Strain water off sliced fruit so that it is perfectly dry. Take prepared whipping cream as a dressing and mix thoroughly and carefully to avoid crushing the fruit.

Make basket out of large orange by cutting same

so as to leave handle. Remove orange meat and fill shell with the prepared salad. Decorate with cherries and serve very cold. Baby ribbon or orange blossoms can be tied to handle of basket.

Ice Cream a la Mode

Any kind of ice cream, vanilla preferred, can be served with strawberries, raspberries or other fruit and crushed fruit juice may be used to put over it.

Roquefort Cheese, Alexandria

Take equal parts Roquefort and butter, mix some chopped chives, paprika, a dessert spoon full of sherry and a little anchovy butter; mix all thoroughly and serve on celery branches cold.

Sherry or Rhine Wine

With Canape Alexandria, with Champagne to follow.
—Joseph Reichel.



Serving Luncheon

You must come home with me and be my guest ;
You will give joy to me, and I will do
All that is in my power to honor you.

—Shelley.

A party luncheon is less ceremonious than a dinner, therefore quite as enjoyable. It may be a very simple "informal" or an extremely elaborate affair. But whether few or many, the courses for luncheon are always more delicate and fanciful in character than are those provided for a substantial dinner. In general, however, a formal luncheon party differs little from a dinner. The dishes are brought from the serving-table and handed around by the servants. The silver, glass and china are as bright, dainty and beautiful and with few exceptions used for the same purpose and in the same way as at a dinner. In arranging the "courses" for luncheon the spoons are sometimes put in front of the plate. Soup or bouillon is usually served in two-handled cups with saucers.

The table, when a suitable one, is left bare and handsome doilies with centerpiece to match are placed on the surface. The tablecloth, when preferred, may be of fine white damask or of exquisite drawn work and heavy lace. The napkins, whether plain or decorated, should not be too large.

The flower decorations, while profuse, should be simply but artistically arranged. The lights are usually omitted at a luncheon.

The lighter wines are often served but many hostesses now prefer the fruit, wine and tea punches which are poured from handsome glass pitchers during the courses.

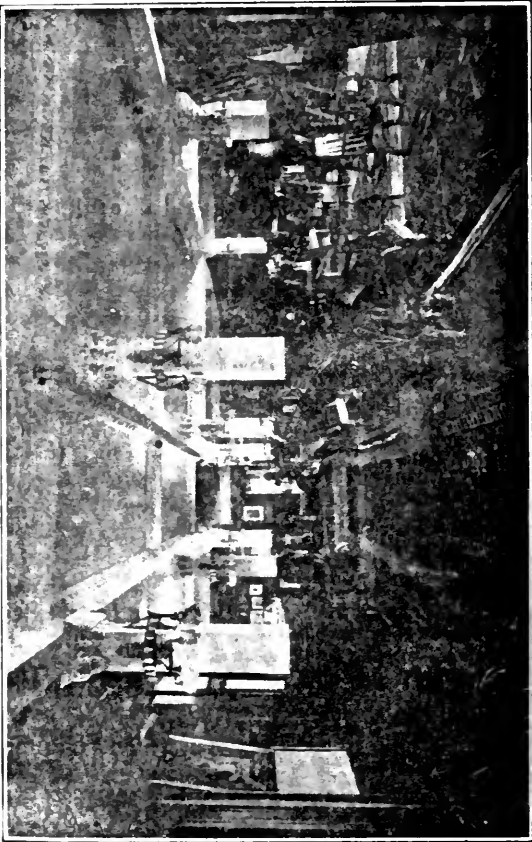
In this country finger bowls are used at luncheon as they are at dinner.

If the occasion is a formal one, the coffee and cordial are handed around in the drawing-room.

Upon small cards, either plain or with simple decorations, write the names of the guests, and place a card on each napkin. At small luncheons these cards are not needed.

The hostess leads the way into the dining-room and the guests go in separately, the ladies first and the gentlemen following.





LOBBY, HOTEL LEIGHTON.

LUNCHEON

Menu

Not as a stranger shalt thou come ;
Thou shalt find thyself at home.
—Whittier.

Oyster a l'Ancienne

Breast of Chicken, Shredded, Fresh Mushroom

Small Filet of Beef, Sauce Colbert

Fresh Peas

Pommes Rissoles

Salad

Cheese

Crackers

Biscuit Glaces

Demi Tasse

Recipes

Oyster a l'Ancienne

Take some nice large oysters on the half shell, five to each person. Cut some bacon very thin and three inches in length, place on top of the oysters and sprinkle with paprika, and bake in a hot oven for five minutes. Serve on a round plate on top of a broken napkin, with a piece of lemon and a branch of parsley in centre.

Breast of Chicken, Fresh Mushrooms

Take the breast of two young boiled hens. Cut in Julienne, also cut one pound of fresh mushrooms in Julienne; saute the mushrooms in one quarter of a pound of butter; add one pint of table cream and let come to a boil; put in the chicken and one quart of thick cream sauce (Bechamel), one half pound of butter, and mix well. Serve on a half toasted English muffin and a piece of broiled or fried ham.

Small Filet of Beef

Take about five or six pounds of beef tenderloin, trim and cut small filet out and fry on a hot fire for three or four minutes. Place them on a round piece of toast and put over it the following sauce.

Sauce Colbert

Put in a saucepan half a pint of very thick Madeira sauce. Add to it very gradually, quarter of a pound of butter, also a tablespoon of meat glaze. Mix well without boiling; then squeeze in the juice

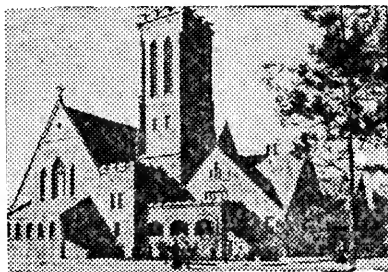
of half a lemon and add one tablespoon chopped parsley when serving.

Biscuit Glaces

Put twelve yolks eggs in a copper basin with four ounces of powdered sugar, one gill of Maraschino and one of Swiss Kirsh. Then with a pastry whip, beat well together for two minutes. Place the basin on a hot stove and stir briskly with the whip for five minutes. Remove it from the fire and immediately put the basin into a vessel containing ice water and stir continually for two minutes more. Add a pint and a half of whipped cream, with vanilla flavor, and mix well with the rest for three minutes. Then cover the basin with a napkin and let repose for ten minutes. Have twelve paper cases two inches long, two inches wide and one and a half inch high, and fill equally with the above preparation. Have ready a square biscuit glace box ten inches high by six inches square, and having inside loose two tier frame; place this box in an ice-cream tub, filling it with broken ice mixed with rock salt.

Wipe the cover neatly and after lifting it up remove the frame and place three biscuits on each tier; return the frame to the box, put the cover on and let freeze for one and a half hours. Have a cold dessert dish covered with folded napkin; remove the box, lift up the frame and dress the biscuit nicely on the dish, sending them to the table at once.

—Chas. Rozak,
Chef, Hotel Leighton.



CHRIST CHURCH

Wedding Reception

MENU

Lover's Wedding Cake

$\frac{1}{2}$ lb. of sweet temper	$\frac{1}{2}$ lb of buttered youth
$\frac{1}{2}$ lb. of good looks	2 tablespoons of gentle
$\frac{1}{2}$ lb. of self-forgetful- ness	argument
$\frac{1}{2}$ lb. of powdered wits	$\frac{1}{2}$ a pint of rippling
$\frac{1}{2}$ an ounce of dry humor	laughter
	$\frac{1}{2}$ a wine glass of com- mon sense
4 lbs. of flour of love	

Put the flour of love, good looks and sweet temper into a well furnished house. Beat the butter of youth to a cream. Mix together blindness of faults, self-forgetfulness, dry humor, gentle argument and add to above. Pour in gently rippling laughter and common sense, work until well mixed, then bake gently in the warm oven of the heart forever.

—Mrs. Baker P. Lee (Selected).

Shrimp a la Newburg

Bread and Butter Squares

Chicken Mousse

Reception Rolls

Cafe Parfait

Angel Food Cake

Salted Pecans

Wedding Cake in Boxes

Demi Tasse

Shrimp a la Newburg

Cook two pounds Lake Shrimp, remove shells. Put in saucepan two ounces of butter and the shrimps, let them fry two or three minutes but not brown. Then add one-half glass sherry or Madeira wine, one cup cream, let boil for two minutes. Have ready the yolks of three eggs, half a cup of cream (cold), one ounce butter and a little grated nutmeg. Mix all together and put the mixture in saucepan with the shrimps. Remove from fire before it boils. Season to taste.

—Mrs. Post,

(By Chef St. Charles Hotel, New Orleans.)

Bread and Butter Squares

Remove end slice from bread. Spread end of loaf thin with butter which has been creamed. Cut slice thin and repeat until you have number of slices required. Remove crusts, put together in pairs and cut in small squares. Use white bread.

—Mrs. Fisher.

Chicken Mousse

1 cup boiled chicken chopped and pounded.	1 tablespoon of sherry
1 truffle chopped or	$\frac{1}{4}$ teaspoon each of salt,
1 tablespoon of paté de foie gras	paprika and a dash of celery salt.
1 cup of hot chicken stock strained over the beaten yolks of two eggs	1 teaspoon of gelatine dissolved in a little hot water
	3 eggs, whites beaten stiff
1 cup whipped cream	

Cook chicken a minute, add truffle and sherry. When cool add the gelatine, cream and eggs. Beat

until nearly set, then turn into a wet mould and place on ice for three hours. Serve with lettuce or celery salad or Mayonnaise dressing.

—Mr. C. M. Wood.

Reception Rolls

$\frac{1}{2}$ pint milk	$\frac{1}{2}$ yeast cake dissolved
1 tablespoon sugar	in half cup warm
1 teaspoon salt	water
1 heaping tablespoon butter	

Add butter, sugar and salt to milk (scalded). When lukewarm add dissolved yeast cake and enough flour to make a soft sponge, beat thoroughly, cover and let stand until light; then add enough flour to knead well. Cover again, let rise. Put on floured board, knead, pat and roll to one-third inch thickness. Form in small biscuit, place in rows on floured board, cover and let rise fifteen minutes. With small rolling-pin roll through centre of each biscuit, brush edge of lower halves with melted butter, fold and press lightly; place in buttered pan, cover, let rise and bake in hot oven.

—Anna V. Ray.

Café Parfait

1 cup clear black coffee	2 cups heavy whipping
$\frac{3}{4}$ cup sugar	cream
Whites of two eggs	

Boil coffee and sugar until it is a thick syrup. Pour over the whites of eggs that have been beaten quite stiff. Beat mixture until cold. Mix with cream after it has been whipped very stiff. Put in mold and pack in ice and salt for three hours. Serve in tall glasses with whipped cream and Maraschino cherry on top.

—Mrs. Wm. S. Crane.

Angel Food Cake

1½ cups granulated sugar
 1 cup sifted Swansdown flour
 1 level teaspoon cream of tartar
 1 cup whites of eggs
 1 teaspoon vanilla and lemon or almond flavoring

Beat whites with wire beater until they begin to thicken. Add cream of tartar and beat until dry. Add half of sugar at a time; after sugar add flavoring and fold in flour. Bake forty-five minutes in Angel Food pan (ungreased) in slow oven. Invert pan and do not remove until cold.

—Mrs. A. A. Burnand.

Salted Pecans

To one pound nuts take one half cup olive oil. Use skillet on top of stove. When oil is hot add nuts; cook until slightly crisp, stirring constantly. Remove nuts to brown paper; sprinkle with salt.

—Mrs. John F. Andrews, Jr.

Wedding Cake

1 lb. butter
 1 lb. brown sugar
 12 eggs
 1 cup molasses
 1 lb. flour
 4 teaspoons cinnamon
 4 teaspoons allspice
 1½ teaspoons mace
 1 nutmeg grated
 ¼ teaspoon soda
 3 lbs. raisin seeded and cut in pieces
 1½ lbs. citron, thinly sliced and cut in strips
 1 lb. currants
 1 cup brandy
 4 squares chocolate, melted
 1 tablespoon hot water
 2 lbs. Sultana raisins

Cream the butter, add sugar gradually, and beat thoroughly. Separate yolks from whites of eggs and beat yolks until thick and lemon colored. Add



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to first mixture, then add flour (excepting one-third cup, which should be reserved to dredge fruit) mixed and sifted with spices, fruit dredged with flour, brandy, chocolate and whites of eggs beaten until stiff and dry. Just before putting into buttered bread pans, add soda dissolved in hot water. Cover pans with buttered paper and steam four hours. Finish cooking by leaving in a warm oven night. Cover with ornamental frosting.

—Fannie Merritt Farmer.
“Catering for Special Occasions.”

Soups

“This bouillabaisse a noble dish is,
 A sort of soup or broth or brew,
 Or hotchpotch of all sorts of fishes,
 That Greenwich never could outdo.
 —Thackeray.

Soup Stock

Soup for everyday family use is best made from a large shank of beef, a veal shank and some pieces of mutton. Put to cook in eight quarts of water. Simmer all day; it will boil down to four quarts. Skim well for the first thirty minutes; no seasoning. If wanted clear, add white of one egg beaten with half a cup of cold water before straining. Use either for soup or gravies.

—Anna V. Ray.

Marrow Dumplings

3 teaspoons bread	1 beaten egg
crumbs	Nutmeg
1 teaspoon marrow	Flour enough to form
1 teaspoon salt	into balls

Put balls into soup and boil until done.

—Miss Apel.

Cream Potato Soup

1 quart milk	Salt and pepper to taste
1 stalk celery	4 medium sized potatoes
1 tablespoon butter	

Place the milk in a double boiler, cut the celery fine and boil in the milk until tender. Boil the pota-

toes one-half hour, then rub through a colander, pour the milk and celery through the same, reheat to boiling point. Add salt, pepper and butter.

—Mrs. Luke D. Phillips.

Tomato Bisque

1 quart tomatoes, or	$\frac{1}{2}$ small teaspoon soda
quart can	cracker crumbs
1 heaping tablespoon	1 quart milk
butter	$\frac{3}{4}$ cup finely rolled
Pepper and salt to taste	

Prepare the tomatoes in the ordinary way for cooking. To one quart of tomatoes add one quart water, cook thoroughly for one hour at least, add more water if necessary, so that when tender there may remain the original quart of tomatoes. Remove from fire and add the soda stirring well, and strain through a revolving flour sieve; add the pepper and salt. Return the tomato to the stove to heat, adding the butter. Use a little of the milk to moisten the cracker crumbs. Bring the remainder of the milk to the boiling point in another vessel; when both are at boiling point pour the milk into the tomato, add the moistened cracker crumbs, stirring well to incorporate thoroughly. When the whole is at the boiling point remove from fire, and serve with crackers.

—Mrs. Rebecca Thompson.

French Gumbo Soup

1 chicken	1 dessert spoon flour
2 teaspoons chopped	5 quarts cold water
onion	1 quart okra
1 dessert spoon lard	

Choose a large, fat, old chicken; after being drawn, and salted two hours (or better all night on ice), cut in small pieces, wash and drain in colander. Into your kettle put the lard and in it brown flour

lightly. Put in chopped onion and chicken and stir continually until brown, then add water and boil gently five hours. Three quarters of an hour before serving add okra, cut in small pieces, and salt, black and cayenne pepper to taste.

—Mrs. Jennie Pratt Layton.

Sago Soup

½ cup of sago	A small piece of stick
Rind of one lemon	cinnamon
¼ teaspoon salt	1 tumbler claret
1 tablespoon sugar	

Put sago in one quart of boiling water, adding lemon rind, salt, cinnamon. Boil twenty minutes, adding the sugar and claret, when entirely dissolved. Sugar and claret may be added according to taste.

—Miss Apel.

Oyster Soup

1 quart milk	½ cup powdered
1 quart oysters	crackers
1 head celery	1 teaspoon Worcester-
A speck of cayenne	shire sauce
1 small onion	Salt and pepper to taste

Chop onion and celery fine; put on to boil with milk for twenty minutes. Then strain and add the butter, crackers, oyster liquor (which has been boiled and skimmed) and finally the seasoning and oysters. Cook three minutes longer and serve.

—Mrs. E. B. Marvin.

Clam Chowder

Take seven pounds of clams; wash and scrub the shells with a brush. When perfectly clean, put into saucepan with one quart of water. You can regulate the quantity of water, making it taste more or less of the clam juice. Boil until the shells open,

pour off liquid through a cloth, put over colander into a clean saucepan. Add one small onion, three or four potatoes, more if you like them; rolled crackers to make the desired thickness, salt, a large lump of butter, half pint cream, and Worcestershire sauce to taste. (Delicious.)

—Mrs. Hewson.

Boston Clam Chowder

Place two dozen little neck clams in small amount of water, boil until shells open; then remove clams from shells, chop fine and cover clams with water. Take four slices of salt pork one-third inch thick, and four medium-sized onions; chop together and fry until brown. Then add one quart of water and at boiling point add four potatoes—good size—cut into dice. When potatoes are tender, add clams and one pint of milk and clam juice; season with salt and pepper to taste, boil five minutes and serve hot.

—Dr. Parlow Willard.

Boston, Mass.

Fish Chowder

1 large onion	1 quart milk
3 large white potatoes	1 pint water
6 soda crackers	4 or 5 medium-sized
Salt and pepper	mullet, two lbs.

One hour before serving time fry in butter the onion, using the kettle in which the chowder is to be made. When brown add one pint boiling water. Cut the potatoes into small pieces, and add. In about fifteen minutes put in the fish cut into small pieces. (If mullet cannot be obtained, barracuda will answer, two lbs.) Boil fifteen minutes. Have the soda crackers soaked in the milk. When fish is cooked, add crackers and milk. Let come again to boil, season with salt and pepper and serve.

—Louise Howard.

Clam Chowder

1 can genuine Eastern clams (Underwood's little neck)	4 good-sized potatoes 3 medium-sized onions Butter size of an egg or bacon drippings
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Salt and pepper to taste.

Slice onions or chop them fine and brown in butter or drippings. Add potatoes sliced thin, and to a depth of about three inches add juice of clams and cook thirty minutes. The chowder should now be like a thick soup. If not, cook a little longer. Then add salt, pepper, clams and two or three broken crackers. (Serves about six people).
—Miss Jessie L. Coulter.

Cream of Corn Soup

To one can of grated corn add one pint boiling water and let simmer twenty minutes. Rub through sieve. Scald one pint of milk with a slice of onion, sprig of parsley and a stalk of celery. Strain and add to corn pulp. Thicken soup with two tablespoons flour mixed with two tablespoons butter. Season with salt and white pepper. Serve with garnish of whipped cream and few kernels of popped corn.
—Mrs. Frances Rosecrans.

Gumbo Filet

Melt one tablespoon of lard in an iron kettle, add one or two finely minced onions and fry until a light brown. Add one tablespoon of flour, one cup of soup stock, salt, pepper and the meat of a young chicken cut in small pieces previously browned in butter. Add one pint boiling water cover and cook slowly for two hours. Then add one tablespoon minced parsley, one tablespoon minced celery, one teaspoon powdered sassafras and two cups of boiled rice. Serve very hot. It may be made from cold chicken "left over" or meat or shell fish instead.

—Mrs. W. W. Atkinson.

Fish

“This dish of meat is too good for any but angels or very honest men.”

—Izaak Walton.

To Boil Fish

Place fish in enough boiling water to cover, to which is added salt and lemon juice or vinegar. Salt gives flavor; lemon juice or vinegar keeps the flesh white. Pieces cut from large fish for boiling should be cleaned and tied in a piece of cheesecloth to prevent scum being deposited on the fish. Time required for boiling—depends on thickness of fish or pieces—twenty minutes or longer.

To Fry Fish

Clean and wipe dry as possible. Season with salt and pepper, dip in flour or crumbs, eggs and crumbs, and fry in deep fat.

To Saute Fish

Prepare as for frying, using only small amount of fat.

—Anna V. Ray.

Panned Oysters

Wash one pint large oysters. Cut thin slices of bread into oblong pieces and toast nicely on both sides. Place them in a dripping pan and lay an oyster on each piece. Sprinkle with salt and pepper and place in hot oven until the oysters are plump and the edges slightly curled. Remove to a hot platter and serve.

—Mrs. Arthur L. Wright.

Pigs in a Blanket

Use large plump oysters. Wrap each in a slice of thin fat bacon and fasten with a small wooden toothpick. Bake in a hot oven until plump and serve at once.

—Mrs. Fisher.

Salmon Turbot

Boil fresh salmon in salted water twenty or thirty minutes; drain, remove the bones and pick in small pieces. Make about the same amount of rich cream gravy as there is fish; pour over the fish and blend, place in a baking dish, sprinkle with bread crumbs on top, dot with bits of butter, moisten with a very little milk, and bake in a hot oven until brown.

—Mrs. Fisher.

Delicate Way of Serving Salmon

Open the can carefully so as not to cut the fish. Turn contents into a colander, set in a pan under the cold water faucet. Let the water run slowly so as not to separate the fish. When washed, so there is no oil in the pan, drain, place on a platter lined with lettuce leaves, separate with fork, cover with slices of hard boiled eggs placed on thin slices of lemon; garnish with parsley.

—Mrs. May E. Curtis.

Planked Shad or Whitefish

Clean and split a three pound shad. Put skin side down on an oak plank one inch thick, a little longer and wider than the fish, sprinkle with salt and pepper, and brush over with melted butter. Bake twenty-five minutes in hot oven. Remove from oven, spread with butter and garnish with parsley and lemon. The fish should be sent to the table on plank.

—Mrs. Fisher.

Court Bouillon

(Salmon or Sea Trout.)

Clean and wash a three or four pound fish, cut off head and fins but leave the tail. Place it in a fish pan with a removable grate under it so as not to break the fish when removed from kettle. Add one carrot sliced, one small onion sliced, one bay leaf, a pinch of thyme, salt, pepper and enough cold water to cover the fish well. Let heat and as it boils place fish pan over a very low flame and let it simmer for about one hour without boiling. Serve on a long dish with a border of potatoes and a sauce made as follows.

Sauce

Melt in the same pan three tablespoons of butter and one large tablespoon of flour, stir until smooth then add the juice of one lemon, one cup of water, salt and pepper, stir until smooth then add yolks of one or two eggs well beaten. Remove from fire and add about two tablespoons of butter a very small piece at a time, stirring constantly. One tablespoon of capers may be added. (Optional.)

—Mrs. W. W. Atkinson.

Entrees

"Some hae meat and canna eat,
 And some wad eat that want it;
 But we hae meat, and we can eat;
 Sae let the Lord be thankit."

—Robert Burns.

Brain and Spinach Entree

One set of brains soaked in salt water, four slices of bread soaked in water, one medium-sized onion sliced and fried a light brown. Fry brains with onion until cooked thoroughly. Three bunches of spinach. Pour boiling water over spinach until it is wilted, then chop fine. Four eggs beaten separately, salt and pepper to taste. Squeeze water from bread, add one-quarter pound of butter. Cream butter and eggs and bread together. Then stir all ingredients together until creamy, add whites of eggs. Butter the boiler well and boil for two hours. Use any cream sauce.

—Mrs. C. M. Wood.

Cheese Souffle

1 tablespoon butter	1 cup cheese (grated)
1 cup cream or milk	4 eggs (five if small)
1 tablespoon flour	

Melt butter, stir in flour until smooth. Add milk, and when mixture begins to thicken add cheese, then well beaten yolks. Fold in whites beaten stiff. Cover and cook fifteen minutes or until set. Cook in chafing dish.

—Mrs. Jefferson Davis Gibbs.

Cheese Fondue

Soak a cup of dry bread crumbs in a pint of milk, add two eggs, a pinch of soda, one teaspoon of salt, half pound of cheese grated. Add one-half cup flour and one heaping teaspoon baking powder, a dash of paprika if you like. Bake in a quick oven and serve at once as it soon falls.

—Mrs. Luke D. Phillips.

Cheese Souffle

$\frac{1}{2}$ lb. cheese	2 tablespoons butter
4 eggs	Mustard, salt and
1 cup milk	cayenne to taste
	2 tablespoons flour

Make a white sauce with milk, butter, flour, salt, mustard and cayenne. Add beaten yolks, cheese cut fine and then the beaten whites. Cook over boiling water thirty minutes and put in oven to brown. Serve at once.

—Mrs. Post.

Codfish Souffle

2 cups mashed potatoes	2 eggs
1 cup codfish	Small piece of butter
	$\frac{1}{2}$ cup cream or milk

Pick codfish very fine. Put lots of cold water on and heat slowly but do not boil, then drain dry. Stir the codfish and potato together. Add cream, beaten yolks of eggs, small piece of butter. Beat all thoroughly. Then add the whites of eggs beaten to a stiff froth. Pour into a greased baking pan. Bake about twenty minutes. Serve hot with cream sauce.

—Mrs. Wm. S. Crane.

Kentucky Welsh Rarebit

Fill a chafing dish half full of beer and when it has come to a boil stir in slowly (a small quantity at a time) one and a half or two pounds of grated

cheese. When the cheese has thoroughly melted, stir in slowly the well beaten yolks of two eggs, add a tablespoon of Worcestershire sauce, mix well, then fold in the whites of two eggs beaten to a stiff froth and sprinkle with red pepper to taste.

This mixture will not curdle and should be eaten immediately while hot and soft, poured over Cupid Chips.

—Mrs. Baker P. Lee.

Boudins a la Reine

1 pint cold cooked chicken	½ cup stock or boiling water
2 tablespoons bread crumbs	Two eggs
Salt and pepper to taste	1 tablespoon chopped parsley
1 tablespoon butter	

Put butter in frying pan to melt, add to it the bread crumbs and stock. Stir until it boils. Take from fire and add the chicken, chopped fine, parsley, salt and pepper, and the eggs slightly beaten. Mix thoroughly. Fill custard cups two-thirds full with the mixture, then stand in a baking pan partly filled with boiling water. Bake in moderate oven twenty minutes. When done, turn them carefully on a heated dish and serve with Bechamel Sauce. Cold roast turkey or beef can also be used.

Bechamel Sauce

1 tablespoon butter	1 gill cream
1 gill stock	Yolk of one egg
2 dashes pepper	¼ teaspoon salt
1 tablespoon flour	

Melt butter without browning, then add flour. Mix until smooth, add stock and cream. Stir continually until it boils. Take from the fire, add salt, pepper and yolk of the egg well beaten.

—Mrs. Wm. S. Crane.

Chicken Curry

Boil a medium sized fowl (which has been cut in pieces) until tender, then remove the bones and skin. There should be about three pints of water when done. Chop one small onion add one ounce chopped ham, put into a saucepan with an ounce of butter and brown them; then add one teaspoonful celery salt, one clove, juice of one-half lemon, one black pepper cut fine and a small leek bulb cut fine. Stir well for three minutes adding a teaspoonful of salt, and finally stir in a tablespoonful of Crosse & Blackwell's curry powder. Take a cupful of the stock from the hot chicken and thoroughly stir into the curry mixture; then pour this into the kettle with the chicken and let it cook slowly fifteen minutes before serving. Serve with hot rice cooked and drained till flaky.

—Mrs. Estelle B. Godshall.

Hawaiian Curry

(Serves eight)

1 large cocoanut	½-inch ginger root
2 tablespoons curry powder	grated
1 tablespoon butter	1 tablespoon corn starch
Salt and cayenne pepper	Milk of cocoanut
1 quart milk	Small clove garlic or one small onion

Put in double boiler milk, garlic or onion, ginger, curry powder and cocoanut peeled and grated. Boil one hour. Strain through potato ricer, pressing hard to secure all liquid. Return liquid to double boiler. Add the butter, salt and cayenne and cocoanut milk, in which you rub the cornstarch smooth. Cook five minutes. Have ready either hot diced chicken or lobster about one and one-half pints; add to sauce. Make wreath on deep platter of hot boiled rice and fill center with curry and serve very hot.

—Louise Howard.

Chicken Mayonnaise

Cut cold boiled fowl in cubes, marinate with French dressing, let stand one hour. Add one-half quantity of celery scraped and cut in small pieces, one-quarter quantity of English walnut meats browned in oven with a bit of butter sprinkled with salt and broken in small pieces.

Mix ingredients moistened with Mayonnaise dressing and pile in center of ring of Cucumber Jelly.

Cucumber Jelly

Take two cups of chicken stock, add one slice of onion, one sprig parsley, two cucumbers pared and grated. Cover and let stand two hours. Heat gradually to boiling point. Add one and one-half tablespoons of granulated gelatine and color with leaf green. Let stand ten minutes and strain into a ring mould first dipped in cold water.

—Mrs. C. M. Wood.

Chicken Timbale

1 chicken	3 tablespoons cream
3 eggs	Cooked peas
Salt	Pepper

Boil and cut or chop very fine the dark meat and a part of the white meat of one chicken. Add the butter well pounded in with the chicken. Add the yolks of eggs well beaten. Add the whites of eggs beaten and seasoned with salt and pepper.

Take a Charlotte Russe pan and roll butter inside and line with the peas. Then put in the chicken mixture and cover tightly that no water may get in, and steam in a kettle of water for one hour. When on the platter put the rest of chicken around and pour over all a rich cream sauce.

—Mrs. E. K. Sibley.

Creamed Chicken en Casserole

Cook tender, one young, fat chicken. Cut in small dice. Add can of mushrooms cut in small pieces, after

draining off juice. Over this pour one tablespoon of best sherry wine. Set this aside, then make white sauce of one pint cream, piece of butter size of pigeon egg, enough flour to make quite thick. Season with salt, pepper and three slices of minced red pimiento. Pour sauce over the chicken and mushrooms. Fill casseroles. Cover the top with rolled toasted bread crumbs and a little butter. Bake until brown.

—James Bufford (Colored Caterer.)

Chicken Supreme

(Serves twelve)

1 quart chicken meat	$\frac{1}{2}$ pint chicken stock
cut in dice	Cooked chicken livers
$\frac{1}{2}$ pint cream	1 small can truffles
1 small can mushrooms	2 uncooked egg yolks
2 hard boiled eggs	3 tablespoons butter
4 tablespoons sherry	2 tablespoons sifted
1 teaspoon lemon juice	flour (pastry)

Salt and cayenne pepper

Make white sauce of butter, flour, cream and stock, seasoning with salt and cayenne. Add mushrooms, truffles and hard-boiled eggs, finely chopped, chicken livers mashed to a powder, chicken, raw yolks, lemon juice and sherry last. Cook together only long enough to heat very hot. Serve in ramekins or chafing dish.

—Louise Howard.

Veal Croquettes

$\frac{1}{3}$ pint milk	1 tablespoon flour
1 tablespoon chopped	$\frac{1}{2}$ pint chopped meat
parsley	$\frac{1}{2}$ teaspoon salt
1 tablespoon lemon juice	1 tablespoon onion juice
$\frac{1}{4}$ teaspoon celery sauce	Pinch of mace
1 tablespoon butter	

Put butter in pan and melt, adding flour and milk, making a cream sauce; when this is cooked

add everything else and mould into shape and roll in bread crumbs, then in beaten egg and again in bread crumbs and let stand one hour before cooking in hot lard, enough to cover.

—Mrs. Neil C. Murray.

Entree

10 large green sweet peppers	3 cups stale bread crumbs
½ onion chopped fine	Salt and pepper to taste

Cut away the stem of pepper and remove seeds. Chop one pepper with the onion and saute them brown in butter. Parboil thirty oysters in their own liquor until plump. Pour hot oyster liquor over bread crumbs to moisten them well. Season with melted butter, pepper and salt and mix with the sauted onion and pepper. Fill each pepper with the mixture, allowing three oysters to each pepper. Sprinkle the tops with bread crumbs moistened with butter. Bake in moderate oven.

—Louisa Lines.

Macaroni Croquettes

(Serves six)

6 oz. either macaroni or spaghetti	2 tablespoons grated cheese
1 tablespoon butter	Salt and cayenne
2 raw egg yolks	½ pint milk
2 tablespoons sifted flour	

Break macaroni into small pieces. Boil rapidly in well-salted boiling water twenty minutes. Drain and put in cold water for fifteen minutes. Put the milk to boil. Rub together the flour and butter and stir into the boiling milk. Cook until it thickens. Add the egg yolks. Stir constantly until thick. Take from fire, add macaroni, cheese, salt and pepper. Turn on platter to cool. Form into croquettes. Roll in seasoned crumbs, in beaten raw egg, again in crumbs, and place in ice box to

harden. Fry in deep fat or olive oil. Serve with a white sauce to which has been added well seasoned cooked and strained fresh tomatoes.

—Louise Howard.

Nut Croquettes

2 large tomatoes	1 cup boiled rice
1 long green pepper (seeds removed)	1 cup chopped nuts
Pinch salt	2 eggs
	Pinch sugar
	1 small onion

Chop tomatoes, onion and pepper. Season with salt and sugar. Frizzle in butter until thick, then add rice, chopped nuts and eggs. When all ingredients have cooked, roll in crumbs and shape into croquettes. Roll croquettes in crumbs and place in frying basket. Fry in hot fat.

—Mrs. John F. Andrews, Jr.

Chicken Croquettes

$\frac{1}{2}$ chicken chopped fine	1 saltspoon white pepper
$\frac{1}{2}$ teaspoon salt	Few drops onion juice
$\frac{1}{2}$ teaspoon celery salt	1 teaspoon chopped parsley
$\frac{1}{4}$ saltspoon cayenne pepper	1 teaspoon lemon juice

Make one pint very thick cream sauce. When thick add one beaten egg, and mix the sauce with the chicken, using only enough to make it as soft as can be handled. Spread on a shallow plate to cool. Shape into rolls. Roll in fine bread crumbs, then dip in beaten egg, then crumbs again and fry in smoking fat one minute.

Thick Cream Sauce

2 even tablespoons butter	1 pint cream
4 heaping tablespoons flour, or two corn starch	$\frac{1}{2}$ teaspoon salt
	$\frac{1}{2}$ saltspoon white pepper
	Few grains cayenne
	$\frac{1}{2}$ teaspoon celery salt

Scald the cream. Melt butter in granite sauce-

pan; when bubbling add the dry corn starch or flour. Stir until well mixed. Add one-third of the cream, stir as it boils and thickens. Add more cream and boil again. When perfectly smooth add the remainder of the cream. Add seasoning. Mix it while hot with the meat.

—Mrs. Hunter Booker.

Chicken Croquettes

2 chickens (minced)	2 cans mushrooms
1 lb. veal	½ can fresh peas
Pepper and salt	Very little sage
Butter size large egg	2 tablespoons flour

Cook chickens and veal, chop or mince (not fine.) Put butter in skillet, let brown with flour then stir in the mushrooms; stir until it thickens nicely, then add meat with seasonings. If it seems too dry add one well beaten egg, or if too moist cracker crumbs. Form in croquettes and fry a light brown in deep fat.

James Bufford (Colored Caterer.)—

Mayonnaise of Mackinaw Trout

Cut Mackinaw trout one and one-half inches thick, boil ten minutes in water (which has had onion, parsley and celery boiled tender in it first also salt and pepper). Lay fish on platter to cool. When ready to serve put each slice of fish on a lettuce leaf and pour over it Mayonnaise with a small quantity of very finely chopped onion, chopped ley and whole capers, more parsley than capers. Serve with cheese straws.

—Anna V. Ray.

Deviled Crabs

1 doz. large crabs	1 teaspoon lemon juice
1 raw egg	1 scant tablespoon butter
1 teaspoon Worcester- shire sauce	8 tablespoons cream
2 tablespoons fine bread crumbs	Pinch of dry mustard
	Salt, cayenne and to- basco sauce to taste

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Boil live crabs fifteen minutes. Remove meat and pick in fine pieces. Wash shells well and dry them. Add the raw egg, cream, Worcestershire sauce, lemon juice, salt, pepper, mustard and tobasco. Mix thoroughly, fill the shells rounding full. Stir the bread crumbs into the melted butter and cover the top. Bake only long enough to thoroughly heat, and serve at once.

—Louise Howard.

Meats

"The sauce to meat is ceremony;
Meeting were bare without it."

—Macbeth.

Roast Wild Duck

After cleaning thoroughly, leave them whole. Place in a baking pan, put two or three slices of bacon across breasts. Sprinkle very lightly with flour, add about one-fourth cup of boiling water and pinch of salt. Bake in a very hot oven twenty minutes or possibly a trifle longer. Serve with the gravy from the pan poured over them. Wild duck is much nicer when not stuffed.

—Esther K. Bourke.

Beef Loaf With Tomato Sauce

2½ lbs. Hamburger steak	½ cup butter
½ lb. pork (chopped)	2 cups sweet milk
2 cups bread crumbs	1 teaspoon salt
½ teaspoon pepper	1 teaspoon parsley (chopped)

Mix thoroughly and pat into a loaf and bake two and one-half hours, basting often. Serve hot with or without tomato sauce.

Tomato Sauce

½ can tomatoes	3 level teaspoons flour
1 large slice of onion	2 tablespoons butter
1 level teaspoon salt	Sprinkling of cayenne

Cook tomatoes with onion, strain and return to stove and add flour, butter, salt and cayenne, cook until consistency of thin custard.

—Mrs. Marie Hagerty.

Sauer Braten (Bœuf a la Mode)

4 lbs. chuck or round of beef	1 quart vinegar
½ lb. bacon	2 onions
3 bay leaves	1 teaspoon whole pepper
	A few cloves

Cut one-quarter pound of bacon into strips, making holes in meat and drawing them through the meat. Place meat and ingredients in covered earthenware vessel. Pour vinegar over all, letting them remain in vessel, turning meat once or twice a day.

At the end of the third day, fry out one-quarter pound of bacon, turning meat until quite brown in the bacon fat. When quite brown, place in pot, pouring the vinegar now heated over slowly; add the ingredients, boil slowly for three hours. Add boiling water as required.

—Miss Apel.

German Meat Loaf (Fine)

1 lb. chopped beef	Salt and pepper to taste
1 lb. chopped pork (ground very fine)	2 tablespoons capers
½ lemon, rind and all	1 large onion
2 sardelles (a small fish like sardine)	Bread crumbs
	1 tablespoon melted butter
2 eggs well beaten	

The capers, lemons, onions and sardelles should all be chopped together and added to meat. Add eggs and bread crumbs sufficient to mould into loaf, roll in bread crumbs and brown on top of stove in butter. Add water, one bay leaf, three whole cloves, three whole peppers. Cover. Bake in moderate oven one hour.

Veal can be used the same way.

—Mrs. Eva M. Wilkinson.

Beef Loaf With Tomato Sauce

2 lbs. round steak	1 cup cracker crumbs
ground fine	1 teaspoon salt
1 egg	2 teaspoons sage
$\frac{1}{2}$ teaspoon pepper	$\frac{2}{3}$ cup milk

Mix well and pat into a firm loaf, lay on top two slices of bacon and small piece of suet; bake forty-five minutes.

Tomato Sauce

1 pint strained tomatoes	1 tablespoon chopped onion
3 cloves	
1 teaspoon butter	A little salt and pepper

Simmer ten minutes, thicken with cornstarch and strain.

—Mrs. Sawyer.

Meat Loaf

1 large cup rolled crackers	Salt pepper and sage to taste.
$\frac{3}{4}$ lb. pickled pork	2 eggs
3 lbs. beef or veal	

Mix meat, crackers, eggs, seasoning. Form into loaf, dot with butter and put in baking pan; keep a little water in pan; slice one onion over top of loaf and bake two hours, basting frequently. Serve cold, sliced thin.

—Mrs. Cora S. Brough.

Virginia Brunswick Stew

For a large family, three gallons of water to which add two chickens cut up and one pound fat bacon. As soon as chickens have cooked enough for the meat to leave the bones, take them out and pick to pieces. Return the meat to the water, add one half gallon of chopped Irish potatoes; one and one-half pints of green corn cut off, one pint butter beans, one quart ripe tomatoes peeled. Season with

black and red pepper, salt and butter. As soon as it begins to thicken, stir constantly. Squirrels are an excellent substitute for chicken in this stew.

—Mrs. Breckinridge.

Virginia Brunswick Stew

One small chicken or squirrel or rabbit; four ears tender corn or one-half can corn; one cup shelled lima beans; four tomatoes; one onion and several pieces of tender celery. One-half cup cooked rice to be added when stew is done; one heaping teaspoon of butter; salt and pepper.

Have chicken cut in small pieces and put on with one quart cold water. Let it boil a few minutes, then add lima beans, tomatoes, onions and celery and let it simmer very slowly for one and a half to two hours. Then add corn which has been scraped from the ears, the rice, salt, pepper, butter, and let it boil rapidly a few minutes. Serve in ramekins or some individual dish. Very delicious.

—Lucy H. Guerrant.

Pilaff

1 cup raw rice	1 pint tomatoes, fresh or
1 or 2 green chilis	canned
1 or 2 cups mutton cut	1 pint water (boiling)
in dice	1 teaspoon salt
1 tablespoon butter	

Fry the raw dry rice in iron saucepan with the butter until delicately browned. Add meat cut in dice, stir and brown. Add boiling water and tomatoes—if canned are used, take the solid part only—chilis cut in small pieces and salt.

Cook slowly until rice is done and is moist but no liquid left. Do not stir at all. If necessary, lift carefully with a knife.

—Mrs. Charles S. Gilbert.
Altadena.

Cannelon of Beef

1 lb. Hamburger steak	1 teaspoon lemon juice
1 egg	1 teaspoon salt
1 tablespoon chopped parsley	3 dashes black pepper
1 tablespoon butter	2 tablespoon bread crumbs
	$\frac{1}{2}$ teaspoon onion juice

Mix all the ingredients together, pat and form into a loaf about six inches long. Wrap in buttered paper. Place in baking pan in quick oven. Bake thirty minutes. Baste every five minutes with one-quarter cup butter melted in one cup boiling water. Serve with brown mushroom sauce around it.

Mushroom Sauce

1 heaping tablespoon butter	$\frac{1}{2}$ teaspoon onion juice
1 heaping tablespoon flour	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ pint water or soup stock	$\frac{1}{8}$ teaspoon black or white pepper
	1 tablespoon Worcestershire sauce

1 pint can mushrooms

Melt the butter, add flour and brown, then add stock or water. Cook until boiling; add seasoning and mushrooms. Cook five minutes.

—Mrs. Sarah Weeks.

Yorkshire Pudding

4 eggs beaten light	2 cups sifted flour
	$\frac{1}{2}$ teaspoon salt

When a roast of beef is within a half hour of the turn, drain off the gravy in a bowl, leaving two tablespoonfuls in the dripping pan. Lay a gridiron over the pan that will go into the oven. If not, prop the meat on clean sticks laid across the top of the dripping pan. Pour in the pudding, letting the fat from the roast drop on it as it cooks.

Roast Beef with Yorkshire Pudding

Beat whites and yolks in separate bowl. Into the yolks stir the milk, then the frothed whites, and salted flour by turns. Mix quickly and bake at once. Cut the pudding into strips an inch wide by three long and lay about the beef when dished.

—Mrs. H. C. King.

Meat Toast

Cold beef or steak may be used, but veal is better. To a pint of chopped meat add half a pint of soup stock, gravy or cream, a teaspoon salt, a little pepper, a tablespoon flour and one of butter. Simmer together for half an hour and spread on dipped toast.

—Mrs. H. C. King.

Country Club Chicken Pie

Boil a large chicken until very tender, remove the large bones and pull into uniform pieces. Put into large baking pan (in which you can serve it), thicken the liquor in the kettle (a half cup of flour with one cup of milk would be sufficient). If it is not rich add butter. Have plenty of gravy. Cut four hard-boiled eggs into eighths, and put over the chicken; pour on the gravy.

Mix two cups flour, salt, two teaspoons baking powder, one heaping tablespoon soft lard or butter; add one cup of milk, make into a soft batter. Have the pan of chicken boiling gently. Put the batter on top by small spoonfuls rather close together. Bake in a hot oven twenty minutes, as you would biscuits. It is important that the chicken is hot when the batter is put on top.

This is an excellent way to utilize the remains of any kind of roast, especially lamb or veal. Be sure to have a good gravy with it.

—Mrs. Edith Bayliss.

Tongue with Raisins

(German Style)

Pickled beef or calf tongue boiled until tender. Peel and slice about one-half inch thick.

For Gravy

1 large cup seeded raisins	2 tablespoons drippings
	Pepper to taste
½ cup vinegar	2 cups hot water
2 tablespoons flour	

Brown flour in drippings. Add vinegar and water, raisins and pepper. Put in sliced tongue and simmer one hour. Add more water if necessary. Tongue may be boiled day before.

—Mrs. A. K. Pergrim.

Roast Ham

1 fine "pig" ham	Few whole cloves
Handful clover hay	3 tablespoons brown sugar
1 pint bottle "dry" champagne	2 tablespoons flour

Soak ham in cold water over night. Put over slow fire handful sweet clover hay in iron kettle, ham and water sufficient to cover. Simmer all day. One hour before removing from fire add the pint of champagne. Allow ham to remain in the water and wine all night. Next morning take from water, remove skin. Mix sugar and flour and cover ham, sticking the cloves in the upper side. Put in roasting pan with enough of the water and wine in which it was boiled to prevent burning. Bake in slow oven to brown. Serve hot or cold, with or without champagne sauce.

—Louise Howard.

How to Cook Smithfield Ham

Soak ham over night, put on to boil next morning, cooking very slowly. When done, take off and let cool in its own essence. When cold take off the

skin, gash the top with a knife. Sprinkle on top of ham two teaspoons of sugar, a little dry mustard, teaspoon of celery seed, a little cracker dust, and wine glass of good sherry. Put in oven, and bake a few minutes, garnish with water cress or doubled-curved parsley.

—Frances Lee Booker,
Virginia.

Virginia Ham

Select a good ham (one that is country cured or a Smithfield preferred). Place in a weak solution of salt water to soak overnight. In the morning put it in enough fresh water to cover and simmer nine hours. The ham must **never boil**; that is the secret of the success of this recipe. When it is done remove vessel from the stove and leave ham to cool in the water in which it has cooked. The following morning skin it, pour over a little wine, sprinkle with fine bread crumbs and sugar and bake a delicate brown. This recipe has been in the Randolph family of Virginia for generations, and if faithfully followed will make the lean and fat of the ham so delicious that it literally melts in the mouth.

—Mrs. Baker P. Lee.

GARNISHES

Garnishes and Sauces for Meat and Fish

Parsley is the almost universal garnish to all kinds of cold meat, poultry, fish, butter, cheese, etc.

Horse-radish is the garnish for roast beef, and for fish in general; for the latter, slices of lemon are sometimes laid alternately with heaps of horse-radish.

Slices of lemon for boiled fowl, turkey and fish and for roast veal and calf's head.

Fried smelts for turbot.

Currant jelly for game, also for custard or bread pudding.

Seville oranges in slices for wild ducks, wid-geons, teal.

Mint, with or without parsley for roast lamb, hot or cold.

A red pepper or small red apple for the mouth of a roast pig.

Spots of red and black pepper alternated, on the fat side of a boiled ham, which side should be uppermost on the platter.

Carrots in slices for boiled beef, hot or cold. They may be cut in ornamental forms.

Barberries, fresh or preserved, for game.

Red beet root sliced for cold meat, boiled beef or salt fish.

Fried sausages or forcemeat balls for roast turkey, capon or fowl.

Fennel for mackerel and salmon, whether fresh or pickled.

Lobster coral and parsley for boiled fish.

Sliced eggs, showing the white and yellow, for chicken salad.

Sprays of celery top for salads, cold meats, etc.

—Mrs. Susan C. Hosmer.

For Garnishing Fish, Etc.

When using parsley or other green herb to sprinkle over food, after chopping as fine as possible put it in a bit of cloth, twist it tight and hold under a stream of cold water for a few moments. Then squeeze it as dry as possible. When shaken out it will be in the form of fine green powder and can be evenly distributed.

—Lydia F. Moir.

Virginia Cold Cucumber Catsup

6 large young cucumbers	2 onions
1 teaspoon white mustard seed	$\frac{1}{2}$ teaspoon celery seed
	Salt and pepper to taste

Peel and grate cucumbers and strain very dry through gauze. Add grated onion, a little horse-radish if desired, and the above seasoning. Then pour in good apple vinegar until it seems thin enough. Put in bottles with glass stoppers or close with corks and seal with wax. This is very excellent with all cold meats and will keep indefinitely in a dark and cool place.

—Lucy H. Guerrant.

Cucumber Sauce

3 doz. large cucumbers	½ cup celery seed
4 large onions	A little black pepper
½ cup white mustard seed	½ cup salt
	½ cup sugar

Chop the cucumbers and onions fine. Then add the salt and let stand eight hours. Drain all the water off; then add all the other ingredients, cover with vinegar and put over fire until it is scalding hot; bottle and seal tight.

—Mrs. B. F. Novioch.

Chili Sauce

24 large ripe tomatoes	4 tablespoons salt
6 green peppers	1 qt. vinegar
4 tablespoons brown sugar	1 teaspoon ginger
	1 teaspoon cloves
1 bunch celery	1 teaspoon allspice
4 medium-sized onions	

Peel and cut tomatoes in small pieces, remove seeds from peppers. Chop onions, peppers and celery very fine. Add sugar and salt, mix, add vinegar. Cook from three to four hours until it becomes thick. Before removing from fire add spices. (Makes about fifteen to eighteen glasses.)

—Mrs. H. H. Walker.

Chili Sauce

3 doz. large ripe tomatoes	12 onions
12 green sweet peppers	2 tablespoons mustard seed
7 teacups vinegar	A little salt

Chop the peppers and onions, then put all together and boil thoroughly. Strain and boil to any thickness desired. Add one cup sugar half an hour before removing from the fire. Bottle and seal tightly.

—Mrs. Wm. H. Allen.

Chili Sauce

18 large tomatoes	5 cups vinegar
6 large onions	3 tablespoons salt
6 red bell peppers	12 tablespoons sugar

Chop tomatoes, onions and bell peppers, add vinegar seasoned with salt and sugar; cook until smooth and thick.

—Mrs. A. A. Burnand.

Celery Sauce

15 large ripe tomatoes	1 red pepper
5 large onions	2 tablespoons salt
4 stalks celery	6 tablespoons white sugar
3½ cups vinegar	

Chop all fine, but separately; boil one and a half hours; put in jars when cool and seal.

—Mrs. Neil C. Murray.

Vegetables

Corn Pudding

6 ears tender corn	1 tablespoon corn meal
2 eggs	1 teaspoon baking powder
$\frac{1}{2}$ teaspoon salt	1 tablespoon butter
1 pint milk	1 tablespoon flour

Cut corn from cob, slicing through middle of the grain: then scrape rest from cob, add meal and flour, the eggs well beaten, salt, milk and butter and last the baking powder. Pour into baking pan and bake in moderate oven one-half hour or until pudding sets like custard. Delicious.

—Miss Eva Wilkinson.

Corn Pudding

Two dozen ears green corn, well filled out but young, grate and scrape from cob. Add three or four pounded crackers, one quart milk, five eggs, four tablespoons sugar, a little salt. Bake two hours in a moderate oven. Serve with butter.

(A great favorite at the old-fashioned Nantucket teaparties.)

Corn Oysters

1 pt. grated corn	1 cup flour
$\frac{1}{3}$ cup butter	1 beaten egg
3 tablespoons milk	Salt and pepper

Mix ingredients. Drop in small cakes and fry in butter.

—Mrs. Susan C. Hosmer.
Nantucket, Mass.

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Corn Oysters

- | | |
|-----------------------------------|----------------------------------|
| 1 doz. ears green corn,
grated | 1 teaspoon baking
powder |
| 1 tablespoon melted
butter | 1 egg
$\frac{3}{4}$ cup flour |
| Pepper and salt to taste | |

Mix well together, drop by tablespoon into a pan containing hot butter and fry to a light brown. Serves about eight or ten people.

—Martha Wilson Wright.

Corn Oysters

Four ears of corn make one level cup of corn grated in a coarse grater, one cup of milk, one and one-half teaspoons salt, one-quarter teaspoon pepper, two eggs. Beat eggs and add to the mixture.

ute. Line a dish with cooked rice, pour in the cheese mixture, bake in a slow oven twenty-five minutes.

—Mrs. A. A. Burnand.

Kidney Beans with Cheese

3 cups beans	1 green pepper
2 red peppers	1 small onion
6 tomatoes	

Soak beans over night. Add fresh water in morning, bring to a boil. Pour water off, cook until tender. Prepare sauce of tomatoes, chopped peppers, onion and salt, add to beans. Simmer two hours. Let stand over night. When ready to serve, add a large lump of butter and Eastern cheese to taste.

—Carolyn Hewson.

Boston Baked Beans

Put one pint of white beans to soak in water on back of stove. Next morning drain off the water and put in cold water with soda the size of a pea, cook until skin cracks when air touches them. Drain again, put in fresh water in the bean jug with one tablespoon of molasses and half pound salt pork on top; bake slowly the rest of the day.

—Anna V. Ray.

Indian Meal Souffle

4 cups sweet milk	1 tablespoon butter
½ teaspoon salt	2 eggs
1 cup yellow corn meal	

Scald the milk to boiling point. Sift in slowly the meal stirring constantly, add butter and salt. When thickened to the consistency of thick cream remove from fire. Let it cool somewhat. Then beat eggs until foamy and mix with the meal. Beat hard and bake in buttered dish twenty-five minutes. Good with game or chicken.

—Mrs. H. A. Wilkinson.

Potato Balls

Wash and pare potatoes. With vegetable cutter scoop in small balls. Fry in deep fat. Drain on brown paper and sprinkle with salt and chopped parsley. Serve hot.

—Mrs. J. F. Andrews, Jr.

A Hint to the Cook

If you have mashed potatoes left over, rinse a tumbler with cold water, and pack the potatoes evenly in the glass. When cold turn out and slice the right thickness without breaking. Dip them in flour and fry to a good brown and serve hot.

—Mrs. Luke D. Phillips.

Sweet Potato Croquettes

Boil potatoes well, then peel and mash fine, season with salt, roll into form about two inches long in palms of hands. Dip in well beaten eggs, mixed with a little cream, then dip in cracker crumbs and fry in hot butter.

—Mrs. J. E. Quinn.

Noodles

1 egg	$\frac{1}{2}$ teaspoon salt
1 cup flour	A little water

Roll out as thin as possible, hang or spread out until dry. When perfectly dry cut into thin strips. Put into boiling salted water, boil half hour. Strain through colander, and cover with bread crumbs, fried brown in butter.

—Miss Apel.

Macaroni and Cheese

1 lb. cheese	1 box macaroni
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Boil macaroni in salted water until tender. Strain and put in boiling water again. Add one-half milk. When tender remove and put one layer of macaroni, one layer of finely cut cheese and small bits of but-

top with bread crumbs, bits of cheese, butter and paprika. Brown in oven.

—Mrs. A. A. Burnand.

Dago Tunny

(For six people)

1 package macaroni	1 kettle water
Salt	1 lump butter
3 or 4 slices bacon	2 onions
2 or 3 large tomatoes	1 red pepper

Bring to a boil a kettle of water, salt to taste. Put in a lump of butter the size of a walnut. Stir in macaroni slowly so the water will continue to boil. Cook over a moderate fire until thoroughly done (about three-quarters of an hour).

While macaroni is boiling, dice three or four slices of bacon, slice two good-sized onions and fry together until a rich brown. Peel two or three large tomatoes by placing in boiling water to loosen skins. Cut them up fine and cook in small saucepan adding the onions and bacon, also add red pepper to suit taste. When the macaroni is about cooked stir into it this sauce, continue cooking slowly for ten or fifteen minutes. Just before serving, sprinkle with grated cheese.

—Verna Wilbur Simmons.

Asparagus and Eggs

Cut two dozen stalks of asparagus, (leaving out the hard parts) in inch lengths and boil tender. Drain. Pour upon them a cupful of drawn butter, stir until hot, then turn into a baking dish. Break six eggs upon top and put a bit of butter upon each one, also salt and pepper. Place in quick oven until the eggs are set.

—Mrs. H. C. King.

Stuffed Egg Plant

$\frac{1}{2}$ inside of egg plant	$\frac{3}{4}$ cup cold meat
$\frac{1}{2}$ cucumber	chopped
$\frac{1}{2}$ cup cracker crumbs	Butter size of walnut
Salt to taste	$\frac{1}{2}$ sweet pepper

Moisten with tomato

Cut the egg plant in two, lengthwise. Remove the inside with a spoon and take one-half of it, one-half sweet pepper and one-half cucumber, these three chopped together. Chop the meat and roll the crackers. Salt to taste, melt the butter. Mix all ingredients and make into the proper consistency with tomato. Put the mixture into the two half shells and bake thirty minutes. Serve shells on platter, garnished with parsley.

—Mrs. A. L. Thompson.

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Salads and Salad Dressings

"Let onion atoms lurk within the bowl,
And half suspected—animate the whole."
—Sidney Smith.

SALAD DRESSINGS

Mayonnaise Dressing

1 egg	1 cup cream (sour or or sweet)
1 level tablespoon salt	
1 level tablespoon flour	1 scant cup sugar
1 teaspoon mustard	1 cup weak vinegar

Beat the egg, add all the dry ingredients, then the cream, stir well to prevent lumps, add the vinegar, cook until thick, stirring constantly, in a double boiler.

This is excellent made with condensed milk, full strength, if wanted very rich. —Mary E. Bayliss.

Salad Dressing

1 tablespoon sugar	3 teaspoons melted butter
½ tablespoon salt	
1 egg slightly beaten	1 cup thin cream or milk
½ tablespoon mustard	¼ cup vinegar

Mix sugar, mustard and salt together; then add egg and melted butter and very gradually the vinegar. Cook in double boiler until consistency of soft custard. Nice on potato salad, tomatoes, raw cabbage, etc.
—Mrs. Sawyer.

Cream Mayonnaise

1 cup cream	1 teaspoon dry mustard
1 cup vinegar	1 teaspoon salt
½ cup sugar	Dust cayenne pepper
⅓ cup butter	3 beaten eggs

Use double boiler. Cream sugar, butter, salt and pepper. When this comes to the boiling point add the mustard first mixed with a tablespoon cream. Then add the beaten eggs stirring constantly, adding small quantities of the vinegar as the sauce thickens until all is incorporated and the sauce is the thickness of Mayonnaise.

Strain and place on ice until ready for use.

—Mrs. E. K. Sibley.

Almond Cream Dressing

1 cup whipped cream	1 teaspoon of Taragon
Yolk of 1 egg	vinegar
1 tablespoon powdered	1 teaspoon olive oil
sugar	Just a little salt to taste

Garnish with strawberry, lettuce, blackberry, fixed to taste.

—Mrs. Thomas Roswell Browne.

French Dressing

1½ teaspoons salt	3 tablespoons lemon
6 tablespoons olive oil	juice
¼ teaspoon mustard	Dash cayenne
¼ teaspoon pepper	

A few drops of onion juice (optional)

Mix ingredients and stir until well blended.

Boiled Salad Dressing

1½ teaspoon mustard	1½ teaspoons melted
1½ teaspoons salt	butter
2 teaspoons flour	2 egg yolks
⅛ teaspoon cayenne	¼ cup vinegar
½ cup thick cream	

Mix dry ingredients, add yolks of eggs slightly beaten, then add butter and vinegar very slowly. Cook over boiling water until mixture thickens like custard, strain and cool, then add cream which has been beaten stiff.

—Anna V. Ray.

Cooked Salad Dressing

2 eggs or yolks of 4	1 tablespoon flour
Pinch of salt	$\frac{1}{2}$ cup vinegar
1 tablespoon mustard	$1\frac{1}{2}$ cups sour cream
	2 tablespoons sugar

—Mrs. Charles F. Potter.

Mustard Dressing

Three even tablespoons of mustard; one tablespoon sugar; one egg well beaten and mixed with sugar and mustard to a paste; one teaspoon of vinegar. Put in double boiler and cook well. When cool add tablespoon of oil. Bottle for use.

—Mrs. C. M. Wood.

Salad Dressing

(Most excellent)

1 egg beaten light	2 teaspoons corn starch
1 cup sweet milk or cream	wet with a little cold water
$\frac{3}{4}$ cup vinegar	$\frac{1}{2}$ cup sugar
	$\frac{1}{4}$ cup butter

Mix all cold, cook in double boiler until quite thick.

Fruit Salad Dressing

$\frac{3}{4}$ cup cream	Pinch salt, red pepper
2 tablespoons vinegar	and mustard
3 egg yolks	2 teaspoons sugar
	3 little squares butter

If not sour enough, add lemon juice when ready to serve. Cook all in double boiler to consistency of cream.

Mayonnaise Dressing

To prepare Mayonnaise have the oil, two yolks of eggs and a bowl ice cold. Put the yolks in the bowl. Stir two minutes then add by degrees three-quarters cup oil, a few drops at a time, while stir-

ring with a small wooden spoon. Stir two minutes, then continue and use the remaining oil. When the sauce becomes too thick add a little vinegar, about one-tablespoon in all. Add last half teaspoon English mustard and half pint of whipped cream. The Mayonnaise may be used without the whipped cream. (When the oil is half used, add one teaspoon salt).

—Mrs. H. C. King.

Mayonnaise Dressing

1 egg	$\frac{1}{2}$ teaspoon mustard
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ teaspoon vinegar

(Use Salad oil instead of Olive oil)

Beat egg, mustard and salt well together, adding salad oil a few drops at a time, beating continually, until you have the amount desired; then add vinegar and paprika. If it should show a tendency to curdle, put on ice for a few minutes. Put into a glass jar and keep in cool place. If desired whipped cream may be added which improves it.

—Mrs. Thomas Roswell Browne.

Tomato Salad

Three good-sized tomatoes cut in small pieces stewed with dashes of paprika and salt, sprig of parsley, two teaspoons of sugar and piece of onion size of a pea. Cook all about ten minutes. Strain. To the juice add a half box of Knox gelatine which has been previously soaked in cold water. Pour in individual molds.

—Lydia F. Moir.

Celery Salad

Six large stalks of celery cut very fine. Keep covered with boiling water and cook until tender. Add two-thirds of envelope of Knox gelatine (previously soaked in cold water). Attractive if poured

in a ring mold. Serve with cucumbers on lettuce leaves with French Dressing.

—Lydia F. Moir.

Carrot Salad

3 medium-sized carrots 1 cup nuts

Grate the raw carrots, add broken nuts and mix with Mayonnaise Dressing, using a fork. This is a deceiving salad, and very delicious for yellow luncheons. Serve cold on lettuce.

—Mrs. Thomas Roswell Browne.

Chicken Cucumber, a la Jacqueo

(For twelve persons)

1 chicken cut to dice 2 cucumbers, cut to
1 can of French peas dice
2 bunches of celery $\frac{1}{4}$ qt. olive oil

Juice of two lemons, a little vinegar to taste, season with salt and pepper.

Garnish—With pimientos, olives, hearts of lettuce.

Salad, a la Alice Roosevelt

(For twelve persons)

8 tomatoes, cut up in Hearts of two lettuce
quarters $\frac{1}{4}$ cup powdered sugar

A little salt and pepper, paprika, caper and vinegar. Mayonnaise Dressing.

Garnish with hearts of lettuce and eggs.

Mint Salad, a l' Orange

With Almond Cream Dressing

(For twelve persons)

7 oranges $\frac{1}{4}$ cup mint, chopped
1 box strawberries very fine
 $\frac{1}{4}$ cup Maraschino $\frac{1}{4}$ cup cocoanut chop-
cherries ped very fine
Juice of two lemons Keep on ice until served

—Mrs. Thomas Roswell Browne.

Cucumber Salad

$\frac{1}{2}$ box Knox gelatine	$\frac{1}{2}$ cup pineapple juice
Juice of three lemons	1 pt. boiling water
$\frac{1}{2}$ cup sugar	1 cup cucumber
1 level teaspoon salt	Touch green vegetable coloring
1 cup pineapple	
	$\frac{1}{2}$ cup cold water

Take gelatine, cold water and lemon, mix and let stand for twenty minutes. Put pineapple and cucumber through meat grinder. Add remainder of ingredients, well mixed, add boiling water last, put on ice to cool. Serve on lettuce with Mayonnaise Dressing. This is a delicious salad, very appropriate for green luncheons.

—Mrs. Thomas Roswell Browne.

Hindu Salad

Pineapple	Bananas
Maraschino cherries	Kirch liqueur

Bananas and pineapple in equal parts. Dice pineapple, slice bananas; sprinkle Maraschino cherries, add Kirch to taste.

—Verna Wilbur Simmons.

Pineapple and Marshmallow Salad

Take equal quantities of pineapple and marshmallow. Dice the pineapple and cut the marshmallows in four parts with scissors. For dressing take equal parts Mayonnaise and whipped cream. Mix together, serve on lettuce. Do not mix until ready to serve.

—Anna V. Ray.

Pineapple Salad

Juice of six lemons, sweeten to taste. One can Hawaiian Pineapple.

Dissolve three tablespoons of gelatine in as little water as possible. Cut one cucumber in small dice (two if small), also cut up most of the pineapple. A

little green leaf coloring. Put all together and mould. Serve on lettuce leaves.

Dressing

One-half portion of whipped cream to one-half Mayonnaise. Break up pecan meats into small bits (do not chop) and put into dressing. Some prefer one-third Mayonnaise to two-thirds cream.

—Mrs. Charles F. Potter.

Macaroni Salad

2 cups boiled macaroni French Dressing
1 cup chopped celery Mayonnaise Dressing
1 cup chopped cabbage

Cut macaroni into inch pieces, mix thoroughly with cabbage and celery, marinate with French Dressing, season with salt and paprika; lastly mix with Mayonnaise. Garnish with egg.

—Mrs. R. H. Norton.

Peach and Pineapple Salad

Take one slice of Hawaiian Pineapple, place half of peach in center. Garnish with Boiled Dressing containing chopped nuts. Serve on lettuce leaf. Use Boiled Salad Dressing.

—Anna V. Ray.

Nasturtium and Cream Salad

Select large, perfect nasturtium leaves and blossoms. Lay on ice until crisp. Arrange leaves in fancy flat dish. Put blossoms on leaves, sprinkle with salt. Roll out in your hands little patties of cottage cheese, two inches long and put in center of each blossom. Either French Dressing or Mayonnaise may be used as preferred.

—Mrs. H. C. King.

Melon Salad

Take a fine cantaloupe melon, scoop the fruit in smooth tablespoonfuls, not breaking. Let it stand a

few minutes with dressing of oil, vinegar, salt and pepper. Place on ice until ready to serve.

—Mrs. H. C. King.

Fruit Salad

Put two level tablespoons Knox gelatine in half cup of cold water, let stand ten minutes. Boil one and one-quarter cups of sugar and chopped rind of two lemons in two cups of water for two minutes. Remove syrup from fire and add juice of lemons and gelatine. Stir until dissolved. (Dip moulds in cold water, drain and put whatever fruit you wish in moulds). Pour mixture over fruit and stand in ice pack three hours. Arrange on lettuce and garnish with Boiled Dressing.

—Miss Florence Clark.

Cabbage Salad

1 small head cabbage	1 head celery
1 small onion	4 hard-boiled eggs

Chop cabbage, celery and onion rather fine. Add eggs cut in cubes. Season with salt, a little sugar and black pepper to taste. Cover with following dressing.

One-half cup vinegar, scant one-quarter cup water. Bring to boil and pour slowly so as not to curdle the egg that has been beaten very light and that a teaspoon of corn starch has been added to. Let dressing get perfectly cold before putting it on the salad. After adding the dressing to the salad, add two large tablespoons of olive oil.

—Mrs. Arthur Lowe Wright, Jr.

Tomato Jelly Salad

1 can tomatoes	1 cup water
1 onion	½ package gelatine
¼ bay leaf	(1 envelope)
2 stalks celery	3 cloves

Salt and pepper to taste

Soak gelatine in one-half of water. Press to-

matoes through sieve to remove seeds. Cook all ingredients except gelatine half hour. Remove from fire and while boiling hot pour over soaked gelatine when dissolved. Pour into moulds.

—Mrs. Paul Weeks.

Salad

One can pineapple (large) chopped very fine, all the juice. One medium-sized cucumber cut very fine. Juice of three lemons, three-quarters cup sugar; three tablespoons of gelatine soaked in enough water to dissolve, pinch of salt and one of red pepper. One quart of boiling water. Burnett's coloring. Add whipped cream and chopped nuts to Mayonnaise for dressing.

(This will serve eighteen people.)

—Louisa Lines.

Salmon Salad

1 can salmon (1 lb.)	1 hard-boiled egg
$\frac{1}{2}$ cup vinegar	Salt, paprika and black
2 eggs	pepper to taste

Drain liquid off salmon and add to liquid the vinegar. Put on stove to boil. Remove and add beaten yolks of eggs, stirring until thick. Pick salmon to pieces and add to it the beaten whites of the eggs. Then add seasoning and Boiled Dressing. Cut hard-boiled egg over the top and serve on lettuce leaves.

—Miss C. Dilland.

Tomato and Mushroom Salad

Take six tomatoes. Scoop out the pulp. Put the shells in a cold place. Mix the pulp (leaving out the seeds) with equal quantities of chopped olives and mushrooms. Allow two tablespoons of French Dressing to each tomato. Fill shells just before serving. Garnish top of each with Mayonnaise Dressing and serve on lettuce or water cress.

—Anna V. Ray.

Meat Salad

1 lb. veal	½ medium-sized onion
½ lb. smoked tongue	1 doz. olives seeded
4 or 5 stalks celery	3 pieces of pimiento
3 hard-boiled eggs	

Cook a nice juicy piece of veal. Chop fine (or run through meat grinder) meat, onion, celery, olives, pimiento and two of the hard-boiled eggs, reserving one egg for garnishing. Add lettuce (small head) cut with sharp knife or scissors; salt and pepper (cayenne to taste) or chili pepper.

Enough Dunkee's Salad Dressing with a little olive oil, a few drops of Worcestershire Sauce and juice of half a lemon added to make it soft, or if preferred a home-made Mayonnaise Dressing.

Garnish the dish with parsley, olives and the reserved hard-boiled egg cut in rings.

—Miss Martha Wilson Wright.

Oyster Salad

(Serves eight)

1 qt. oysters	Salt and cayenne
1 tablespoon cider vinegar	1 pt. very thick Mayonnaise
2 tablespoons salad oil	

Allow oysters to just come to boil in well salted water. When cold free from bits of shell and dry on napkin. Put in deep China bowl and pour over the vinegar and oil, salt and pepper. Put in ice box to marinate for two or three hours.

Cut fine across the stalk enough tender celery to cover serving platter one-half inch deep. Add Mayonnaise to the oysters that have been well drained from the marinate. Pile on bed of celery, adding a little Mayonnaise on top if liked. Do **not** mix oysters with celery, but allow celery to remain as a bed when served. Serve **very** cold with green pepper sandwiches.

—Louise Howard.

Puddings

Hot Puddings

"Strange I should never of a Dumpling dream:
But, Goody, tell me, where, where, where's the
seam?"

"Sire, there's no seam," quoth she: "I never knew
That folks did Apple-Dumplings sew."

"No?" cried the staring monarch with a grin;

"Now, how the devil got the apple in?"

—John Wolcott.

Steamed Apple Dumpling

6 apples	2 teaspoons baking
1 cup sugar	powder
1½ cups water	Milk to mix
Salt to taste	2 cups flour
1 tablespoon butter	

Cook in granite pan or kettle, large enough to allow dough to swell. Put the sugar and water in your granite kettle and let them come to a boil. Pare the apples and slice. Turn the apples into the boiling syrup, place cover over kettle and boil until half cooked.

To cover: Add the baking powder and salt to the flour, and run the mixture through the sieve three times. Rub the butter into the flour as for biscuits. Add milk to make a stiff batter and lay it in kettle over the apples with a spoon. Cover the whole with a close lid putting a weight on top. Place the kettle where there will be no danger of burning the apples, and let steam twenty minutes without removing the lid.

When serving: Take with a spoon a portion of

the dough and a portion of the apple. Serve with sugar and cream. Flavor with nutmeg if wished. This is extremely light, and much superior to the boiled apple dumpling.

—Mrs. Rebecca Thompson.

Chocolate Pudding

1 pt. bread crumbs	5 tablespoons grated
$\frac{1}{2}$ cup sugar	chocolate
1 pt. milk	3 eggs

Scald the milk, add the bread crumbs and chocolate; then the yolks of the eggs and sugar which have been well beaten together. Pour into buttered pudding dish. Bake about twenty minutes or until set.

From the whites make a meringue. Beat the whites stiff, add three tablespoons of powdered sugar. Spread over the top of pudding and return to oven for a light brown. Serve cold with sweetened cream to which has been added a little vanilla.

—Mrs. Martha Wilson Wright.

Carrot Pudding

1 cup sugar	1 cup shredded and
1 cup carrots	chopped suet
1 cup currants	1 cup chopped nuts
1 cup flour	1 teaspoon cinnamon,
1 cup raisins	allspice and cloves
1 cup grated potato	

Grate potatoes and carrots. Just before putting into the buttered mould add one teaspoon of baking powder. Put in double boiler and steam three hours. Serve with hard sauce.

—Mrs. E. P. Johnson.

Graham Pudding

1 cup raisins, chopped	1 cup molasses
fine	1 cup sweet milk
A little salt	2 teaspoons soda
2 cups graham flour	

Mix together molasses and raisins, add salt, add milk in which soda has been dissolved, add flour last. Steam three hours.

Sauce for Graham Pudding

$\frac{1}{2}$ cup butter (scant)	1 cup sugar
3 eggs	Vanilla to flavor

Mix well butter and sugar, add eggs (beat whites and yolks separately) add the flour.

Set in dish of hot water, on the fire.

—Mrs. J. E. Quinn.

Whole Wheat Pudding

$\frac{2}{3}$ cup molasses	1 cup sour milk
2 cups graham flour, sifted	$\frac{1}{2}$ teaspoon salt
	$\frac{1}{2}$ teaspoon soda
1 cup stoned raisins	

Steam two and one-half hours.

Sauce

$\frac{1}{2}$ cup butter	1 cup sugar
Yolks of 2 eggs	

Stir sugar and butter to a cream, add the eggs. Heat this over a tea-kettle till thoroughly cooked and then add the beaten whites and flavor with vanilla.

—Mrs. George Lawton.

Prune Whip

One pound prunes boiled tender and crushed through colander. When cool add whites of four eggs and whip thoroughly; add two tablespoons

sugar. Bake in a dish of hot water twenty minutes and serve with or without cream.

—Mrs. George Lawton.

Queen of Puddings

1 pt. milk	2 eggs
$\frac{1}{2}$ cup sugar	1 lemon
1 cup fine bread crumbs	

Beat yolks of eggs, add sugar, beat until smooth; add milk slowly then bread crumbs and half lemon rind grated. Put in a pan of hot water and bake in moderate oven until almost done. Add two tablespoons of sugar, juice of one-half lemon, to well-beaten whites of eggs. Spread on top of pudding and return to oven for about one minute. Should be a delicate brown. Serve with cream. Serves about five or six persons.

—Miss Jessie L. Coulter.

Peach Rolls

Stew evaporated peaches, sweeten and flavor to taste. Make a good baking powder crust, roll very thin, spread with fruit putting thin slices of butter on fruit, roll and place in pan. (The pan should be four or five inches deep.) To three or four rolls add one cup of sugar, half cup butter and enough hot water to cover the rolls. Bake thirty minutes. Serve with sugar and cream or the following sauce.

Sauce

1 tablespoon butter	1 cup sugar
$\frac{1}{2}$ water glass sherry	

Cream butter and sugar then add wine, a little at a time.

—Anna V. Ray.

Caramel Pudding

1 cup sugar	3 eggs
1 qt. milk	

Brown in a skillet one cup of sugar. When melt-

ed add hot water enough to boil up. Add this mixture to one quart of milk which has been heating, stir until smooth and take from stove to cool. When cool, not cold, add three eggs well beaten and bake twenty minutes. Set in pan of hot water.

—Mrs. Arthur L. Wright.

Indian Pudding

(Old New England Recipe)

3 cups sweet milk	$\frac{1}{4}$ cup citron
$1\frac{1}{2}$ cups yellow corn meal	1 teaspoon ginger
	1 teaspoon cinnamon
$\frac{3}{4}$ cup dark molasses	$1\frac{1}{2}$ tablespoons butter
1 heaping tablespoon brown sugar	$\frac{1}{4}$ cup walnut meats
	2 tablespoons flour
$\frac{1}{4}$ cup seeded raisins	$\frac{1}{4}$ cup orange peel

Scald the milk, sift in the meal, cook until creamy. Add salt and butter. Remove from fire, and add molasses, sugar, ginger, cinnamon and flour. Beat thoroughly, then add beaten egg and last the fruit. Steam three hours. Serve hot with whipped cream and maple syrup.

—Mrs. H. A. Wilkinson.

Whitpot

1 qt. milk	2 even tablespoons
1 tablespoon corn meal	flour
1 egg	$\frac{1}{2}$ cup molasses

Boil half the milk, add a little salt, mix the other ingredients with the cold milk. Pour this into the boiling milk without stirring. Set in a moderate oven and bake till a little thicker than boiled custard.

(An old-fashioned dessert.)

—Mrs. Susan C. Hosmer.

Date Tapioca Pudding

1 lb. dates, minced	3 cups hot water
1 lemon (juice and grated rind)	3 oranges pulped 1 cup sugar
½ cup minute tapioca	

Cook the tapioca and the three cups of hot water in a double boiler until clear. Mix the fruit and sugar together. Put layer of tapioca in buttered pudding dish, then the fruit mixture; lastly cover with remaining tapioca and bake half an hour. Cover with a meringue and brown delicately. Serve perfectly cold with cream. Other fruits may be used in place of the dates—dried figs or pineapples, fresh cherries or loganberries.

—Martha Wilson Wright.

Steamed Pudding

1 cup molasses, New Orleans	1 cup cold water 3 cups flour
1 cup raisins	Pinch of salt
1 level teaspoon soda	

Put soda in molasses, then melt the butter, add other ingredients and mix well. Put in buttered tin and steam three hours.

Sauce

2 tablespoons butter	2 tablespoons water
2 eggs	3 tablespoons brandy
1 cup pulverized sugar	

Cream the butter and sugar together, adding the yolks, and, still beating, add water and the brandy, beating the whites at the last and adding them. A delicious sauce.

—Mrs. Neil C. Murray.

Bread Pudding with Meringue

Beat the yolks of four eggs well, add one cup sugar, the grated rind of one lemon and then mix in two cups of bread crumbs, one quart of milk and a half teaspoon of lemon flavoring. Bake in a buttered dish in a moderate oven until firm. Cover

with a meringue made from the whites of two eggs beaten stiff with one-half cup of powdered sugar. Pile the meringue roughly over the top and color in the oven.

—Mrs. Hewson.

Steamed Cottage Pudding

$\frac{1}{2}$ cup sugar	2 cups flour, after
Whites of two eggs,	sifting
yolk of one	2 small teaspoons bak-
$\frac{3}{4}$ cup milk	ing powder
	$1\frac{1}{2}$ tablespoons butter

Cream sugar and butter together, add beaten yolk, then the milk. Sift the baking powder into the flour, add part of this, then part of beaten whites, then the rest of flour and whites. Steam in two-quart ice cream mold from three-quarters to one hour.

Sauce

2 cups sugar	$\frac{1}{2}$ cup butter
	1 box strawberries

Cream sugar and butter together. Cut up berries with silver knife and cut into the creamed butter and sugar. Serve on hot pudding as it is sliced. You can use more berries if you wish, or red raspberries, peaches or other fruit.

—Mrs. William S. Crane.

Apple Pot Pie

5 apples	1 cup sugar
	$1\frac{1}{2}$ cup water

Pare and quarter the apples, put in kettle greased with butter; sprinkle the sugar over this, then pour over water; with sieve sprinkle the least bit of flour over all.

Biscuit for Above

1 pt. flour	2 heaping teaspoons
1 small tablespoon lard	baking powder

Put baking powder in flour, mix with lard, then wet with little water and roll and cut biscuit. Place on top of the apples, cover tight and boil twenty minutes.

—Mrs. William S. Crane.

Jeff Davis Pudding

3 eggs	2 cups raisins or fruit
1 cup sugar	of any kind
2½ cups flour	1 heaping teaspoon
1 cup molasses	spice and ginger
1 teaspoon soda	1 teaspoon cream
½ cup milk	tartar, dissolved
	1 cup suet or butter

Tie in a cloth and boil for three hours. Serve with boiled sance.

—Miss J. Pettigrew, Gala, Va.

Fig Pudding

1 cup suet	1 pound figs
3 eggs	2 cups bread crumbs
1 cup sugar	2 cups milk

Wash, pick over the figs and chop the suet. Beat the eggs light without separating them. Mix all ingredients thoroughly, turn into a well greased mould and cover and boil three hours. Serve hot.

—Mrs. Perry.

Fig Budding

6 oz. suet	½ lb. figs
6 oz. bread crumbs	3 eggs
6 oz. sugar	1 coffee cup sweet milk
½ teaspoon soda	¾ cup flour
	1 teaspoon cream tartar

Chop suet very fine, also figs. If you add a little of the sugar or flour when chopping figs it will separate them better. Then add rest of sugar, fine bread crumbs, suet, beaten eggs, milk with soda in

it and flour with the cream of tartar sifted in, pour into greased basin and steam three hours.

Sauce for Fig Pudding

1 cup powdered sugar	1 cup whipping cream
1 tablespoon butter	Wine glass sherry (or less)
1 egg	

Cream sugar and butter together, add beaten egg. When ready to serve add the cream whipped, and enough sherry to make a delicate flavoring.

—Mrs. William S. Crane.

Boiled Berry Pudding

Make a moderately rich paste, roll out on a floured cloth, lift the whole carefully into a bowl, pour in blackberries or blueberries until full, close the crust very carefully, gather up the corners of cloth and tie tightly. Put into boiling water, first placing a saucer in bottom of kettle to avoid burning. Boil two hours. Serve with sweet sauce.

(A very old rule of Revolutionary times.)

—Mrs. Susan C. Hosmer.

Old-Fashioned Baked Rice Pudding

Half a cup of rice washed well and put in a double boiler with one quart of fresh milk and a half-cup of sugar. Let this soak half an hour, then put into the boiler containing the hot water, and place over the simmer burner. Stir occasionally. In about an hour add teaspoon of salt and turn into a pudding dish and bake in a **very slow** oven about two hours. One burner turned low will be hot enough after the oven is heated. If the milk is soaked up, add another cup. Fold in the thin brown crust as it forms on top, but let it finish with a nice crust.

—Miss Mary Mayliss.

Suet Pudding

- | | |
|-----------------|-----------------------|
| 1 cup beef suet | 1 cup raisins |
| 1 cup molasses | 2 cups flour |
| 1 cup sour milk | 1 level teaspoon soda |

Mix soda in a little water to dissolve. Mix all together and steam five hours. Serve hot with sauce. Can be made several days ahead and warmed over.

—Mrs. A. K. Pergrin.

Suet Pudding

- | | |
|-------------------------------|-------------------------------|
| 1 large cup chopped suet | 1 teaspoon soda in molasses |
| $\frac{1}{2}$ cup brown sugar | 1 cup N. O. molasses |
| 4 cups flour | 1 cup sweet milk |
| 1 cup currants | 2 cups raisins |
| $\frac{1}{2}$ teaspoon cloves | 1 teaspoon cinnamon |
| 1 teaspoon salt | $\frac{1}{2}$ teaspoon nutmeg |

Steam for three hours, serve with wine, brandy or hard sauce.

—Mrs. C. M. Wood.

English Plum Pudding

- | | |
|--------------------------|------------------------|
| $\frac{1}{2}$ lb. suet | 1 glass brandy |
| 1 pt. sugar | 2 teaspoons ginger |
| 1 lb. grated stale bread | 2 nutmegs |
| 1 lb. raisins | $\frac{1}{2}$ pt. milk |
| 2 lbs. currants | A little salt |

Beat well, steam five hours. Serve with rich sauce.

—Miss Eliza Jones, Va.

Plum Pudding

- | | |
|--|---|
| 1 cup suet | 2 cups seeded raisins |
| 1 cup currants | $\frac{1}{2}$ cup citron |
| $2\frac{1}{2}$ cups flour | 1 cup sour milk
(not thick) |
| $\frac{1}{2}$ cup New Orleans molasses | 2 eggs |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{4}$ teaspoon each, cloves,
cinnamon, nutmeg,
ginger |
| 1 level teaspoon baking soda | |

Chop citron and suet fine and add the other ingredients in order named, dissolving the soda in a tablespoonful of tepid water. Mix thoroughly. Put in greased mold and set in covered kettle of boiling water, cooking three and one-half hours. Be careful to keep boiling and put a fork under the mold to keep it from getting dry.

English Plum Pudding

1 small loaf stale bread	$\frac{1}{2}$ lb. beef suet (shredded fine)
1 pt. milk	1 lb. raisins
8 eggs	1 lb. currants
1 lb. sugar	$\frac{1}{4}$ lb. citron
$\frac{1}{2}$ lb. butter	1 nutmeg
1 pt. flour	1 wine glass brandy

Mix butter and suet, add sugar and beat to a cream. To this add the yolks, and when ingredients have been thoroughly mixed, add spices and bread, which has been soaked in the pint of milk until soft; then add, alternately, the well-beaten whites and the sifted flour; last of all, the floured fruit and put into bucket to boil. Do not put bucket in bag. Place small plate in pot, put in the pudding, when water is tolerably hot, not boiling, as the pudding rises better. After it begins to boil, do not let it stop for eight hours and keep pot filled with hot water.

Mrs. Theodorick A. Williams.

English Plum Pudding Sauce

2 eggs	2 tablespoons brandy
$\frac{1}{4}$ lb. butter	$\frac{1}{2}$ tumbler boiling water
$\frac{1}{2}$ lb. sugar	1 tumbler wine

Cream butter and sugar and add eggs; stir in the wine, brandy and water and nutmeg to taste. Boil a few minutes, stirring constantly.

Mrs. Theodorick A. Williams.

Desserts

Cold Desserts

"You can make whipped cream; pray what relief
Will that be to a sailor who wants beef?"

—W. King.

Pineapple Cream

1 qt. can pineapple	$\frac{1}{2}$ cup cold water
$\frac{3}{4}$ cup sugar (scant)	$\frac{1}{2}$ box gelatine
1 pt. thick cream	1 teaspoon lemon juice

Drain the juice from the pineapple and put in saucepan with the sugar and simmer about ten minutes. Add the gelatine which has been previously soaked in the water, then add the finely chopped pineapple. Remove from fire and put mixture in a cold place. Whip the cream very stiff and when the pineapple begins to congeal stir very smooth. Add the whipped cream and lemon juice. Fill mold (which has been dipped in cold water) and pack in ice for three hours.

—Mrs. A. A. Burnand.

A Gooseberry Dessert

(Called Gooseberry Fool)

Select fine, ripe gooseberries of a ripe red color. Stew them down to a pulp; add sugar to taste; put pulp through sieve and cool. Then slowly beat into one quart of the mixture one cup of whipped cream. Serve cold.

—Mrs. H. C. King.

Ice Pudding

4 eggs	Juice half orange
$\frac{1}{2}$ cup granulated sugar	Juice half lemon
Wine (red or white)	$\frac{1}{2}$ pt. thick cream
Macaroons	$\frac{1}{4}$ box gelatine

Beat yolks of eggs and sugar very light. Put lemon and orange juice in water glass and add enough wine to make glass half full. Mix slowly with eggs and sugar. Put mixture in double boiler. Let it get heated through, then add soaked gelatine, beating constantly with Dover egg beater; boil one minute. Let cool, when luke-warm add whites of eggs which have been beaten quite stiff. Oil pudding mould and fill with alternate layers of pudding and dry crushed macaroons. Place in ice chest until next day. Serve with whipped cream around it.

—Mrs. Gerstle.

Charlotte Russe

$\frac{1}{4}$ box Knox gelatine	$\frac{1}{2}$ cup water
2 eggs	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ teaspoon vanilla	1 pt. whipped cream

Dissolve gelatine in water, heat thoroughly, put it into the well beaten eggs, return to stove and let just come to boil. Remove from fire and stir in the sugar and vanilla. Stir until cold but not congealed. Have whipped cream ready and stir into it.

—Mrs. A. A. Burnand.

Spanish Cream

$\frac{1}{2}$ box gelatine	$\frac{1}{4}$ cup chopped nuts
1 cup cream	$\frac{1}{4}$ cup candied cherries
1 cup sugar	(chopped)

Dissolve the gelatine in one pint of boiling water. When dissolved add sugar, nuts, fruit and thoroughly whipped cream. Pour into mould.

—Mrs. Seeley M. Mudd.

Chocolate Blanc Mange

½ box gelatine	3 pints milk
6 eggs	8 tablespoons sugar
2 squares chocolate	

Dissolve gelatine in one-half pint of milk. Put rest of milk on to boil and when boiling add grated chocolate. To this add the dissolved gelatine and cook for five minutes, stirring constantly. Pour the mixture on the yolks and sugar and return to fire, cooking for a few minutes. Set aside to cool. When nearly cold add the beaten whites; flavor with vanilla and put in moulds.

—Mrs. Theodorick A. Williams.

Almond Torte With Dates

1 cup sugar	½ lb. almonds
6 eggs	½ lb. chopped dates
1 cup bread crumbs	

Beat yolks of eggs to cream, add sugar and beat well. Chop nuts and dates together and add to yolks and sugar. Add bread crumbs mixed with baking powder. Fold in the whites of eggs which have been beaten very stiff. Bake. Serve with whipped cream.

—Miss Apel.

Date and Nut Pudding

1 cup dates, quartered	1 cup sugar
1 cup nuts, broken	1 teaspoon baking
2 eggs beaten together	powder sifted with 1
1 tablespoon milk	teaspoon flour
1 teaspoon vanilla	Pinch salt

Mix all dry ingredients together with the hands. Bake about one-half hour in ungreased pan. Serve cold with whipped cream.

—Mrs. Thomas Roswell Browne.

Cafe Cream Jelly

Use as the basis one pint of clear black coffee.

Sweeten with two heaping-tablespoons of sugar, and add the well-beaten yolk of one egg, half a cup of rich cream, a few drops of almond extract, and a pinch of powdered cinnamon. Mix thoroughly and then stir in a cup of hot milk in which one ounce of gelatine has been dissolved. Place the jelly in a mixing bowl; set in a pan of ice water, stirring occasionally as it begins to congeal so that the custard and jelly will not separate. When of the consistency of a very thick juice, pour into a circular mould lined with lady fingers that are held in place and together by a small quantity of white of egg. When perfectly firm unmould on a large platter on which has been placed a lace paper doily, ornamenting the top with stars of whipped cream, sweetened and flavored.

Frozen Pudding

1½ qts. milk	½ pt. sherry wine
1 pt. cream	1 wine glass rum
2 cups sugar	2 tablespoons gelatine
2 eggs	(Knox)
½ lb. cherries	½ cup flour (very scant)

Boil the milk. Beat eggs, flour and one cup of sugar together. Over this mixture pour the boiling milk, return to fire and cook fifteen minutes. Remove from fire and add gelatine which has been dissolved in a little cold milk. After all gets cold add the other cup of sugar, wine, rum, and then the cream which has been whipped and freeze. Just before removing dasher add the cherries.

—Mrs. Theodorick A. Williams.

Frozen Pudding

1 cup sugar	½ pt. flour
1pt. milk	2 eggs

Make custard and cook twenty minutes. When cold, add:

2 tablespoons gelatine	1/2 lb. crystallized
1 cup sugar	pineapple
1 qt. cream	1/2 lb. nuts
1/2 lb. crystallized	Freeze
cherries	1/2 pt. wine

—Mrs. Hunter Booker, Va.

Creole Ice Cream

(Serves ten)

1 pt. cream	1/2 cup sugar
1 qt. cream	1 cup maple syrup
1 cup almonds	1/4 teaspoon salt
1 tablespoon vanilla	Caramel color

Scald one pint cream in double boiler. Caramelize the one-half cup sugar and add to the hot cream. Stir until dissolved. Cool and add one quart cream, maple syrup and salt. Blanch and chop the almonds and then toast in oven to a cream color. Add vanilla and enough caramel coloring to make a deep brown. Freeze and then put back into mould and return to ice to ripen.

—Louise Howard.

Peach Cream

Mash one quart of peaches and sweeten with powdered sugar, add one quart cream whipped stiff. Stir together carefully. Place in freezer, pack in ice and salt and let stand three or four hours.

—Mrs. E. B. Bayliss.

Ice Cream

4 qts. milk	4 qts. cream
2 lbs. sugar	1/2 oz. gelatine
2 tablespoons vanilla	

Dissolve gelatine in small amount of hot water. Mix all ingredients together. Pour in freezer. Turn slowly at first, faster as it begins to freeze which makes the cream swell one-third. Makes three gallons when done.

—Mrs. H. H. Walker.

Peach Ice

1 cup peach juice	$\frac{3}{4}$ cup sugar
1 cup boiling water	Juice half lemon
	$\frac{1}{2}$ teaspoon gelatine

Dissolve gelatine in quarter cup of cold water and let stand thirty minutes. Pour boiling water over gelatine and mix with fruit. Crush fruit through colander.

—Mabel Clay.

Caramel Ice Cream

1 pt. new milk	3 eggs
1 cup granulated sugar	$\frac{1}{2}$ cup shelled and blanchéd almonds
	1 pt. cream

Put milk over fire in a large double boiler, add small pinch of salt. Separate the eggs. Whip the yolks with one-half cup of sugar until they are creamy. Put the other half cup of sugar over the fire in a smooth frying pan (aluminum preferred) and stir until it melts and turns a dark golden brown. Be careful not to scorch. Then add the milk and stir until it is all dissolved; stir in yolks and sugar and cook a minute until it thickens, being careful that it does not curdle. Set aside to cool. When partly cool stir in the whites that have been whipped to a stiff froth and when cool add the cream and freeze.

Brown the almonds, add a sprinkle of sugar and let it melt over them. Chop them not too fine and add to the cream when it is about half frozen. Continue to freeze as long as you can. Then remove the dasher and pack for about one or two hours.

—Mary Sells Green.

Line a plate with pie crust and bake, then fill with the following:

To the milk which has been heated add the corn-starch (which has been dissolved by rubbing into a little cold milk,) sugar, chocolate, the beaten yolks of the eggs and butter (one ounce), and pinch of salt. Boil all together for five minutes. While warm put into crusts and cover with meringue, which as made by adding three tablespoons of sugar + well beaten whites. Put in oven and brown.

—Mrs. Theodorick A. Williams.

Lemon Pie

1 cup white sugar	1 tablespoon corn
Yolk of 2 eggs	starch
1 lemon, juice and	1 teaspoon melted
grated rind	butter
1 teacup boiling water	

Mix sugar and corn starch together, add well-beaten yolks of eggs and butter, lemon juice and rind; then pour in boiling water and stir over fire until thick.

Line pie plate with rich pastry and bake until a light brown. Put in the filling and make a meringue with the whites of two eggs and spread over top. Bake a light brown. This is excellent and easily made.

—Mrs. A. K. Pergrin.

Lemon Pie

1 cup sugar	1 heaping tablespoon
1 tablespoon butter	flour
1 cup boiling water	2 eggs

Grate rind of one lemon, add juice and pulp. Save whites of eggs for meringue. Mix sugar, flour, rind + lemon and juice together; add yolks of eggs. beat well; then pour over this the boiling water and add butter, put in sauce pan, place on stove and stir constantly (as it burns easily) till it boils up well. Pour into open shell already baked and cover

with whites beaten to a froth, adding two table-
spoons of sugar. Put in oven and brown.

—Mrs. L. C. Stephens.

Lemon Pie

Heaping teaspoon flour	$\frac{1}{2}$ cup sugar
1 lemon (grate the rind)	3 yolks of eggs
	Pinch of salt
	4 tablespoons water

Cook in double boiler until thick. Beat the whites and add another half cup of sugar to them and when the cooked part is cold add all together, put into the baked pie crust and brown as quickly as possible, leaving in the oven but a very short time.

—Mrs. Charles F. Potter.

Pumpkin Pie

1 cup stewed pumpkin	$\frac{1}{4}$ teaspoon nutmeg
2 eggs	$\frac{1}{2}$ teaspoon ginger
$\frac{1}{2}$ cup sugar	1 cup sweet milk
1 pinch salt	$\frac{1}{4}$ teaspoon allspice
	$\frac{1}{4}$ teaspoon cinnamon

Mix pumpkin, sugar, milk and spices and salt together, then eggs thoroughly beaten. Line tin with rich pie paste, fill with above mixture and bake slowly in a moderate oven one-half hour. This makes one pie.

—Mrs. Cora S. Brough.

Pineapple Pie

1 cup powdered sugar	$\frac{1}{2}$ cup butter
2 eggs	1 small pineapple

Grate pineapple, beat butter and sugar together until creamy. Add beaten yolks of eggs and pineapple. When well mixed, add the whites of eggs beaten to a stiff dry froth. Mix lightly and turn into a pie plate. Bake with an under crust only.

—Mrs. C. M. Wood.

Mince Pie Without Meat or Apples

1 teacup raisins, chopped	6 crackers rolled fine 3 cups sugar
$\frac{2}{3}$ cups vinegar	1 cup cold water
$\frac{2}{3}$ cups melted butter	1 teaspoon allspice
1 teaspoon cinnamon	$\frac{1}{2}$ nutmeg
	$\frac{1}{2}$ teaspoon cloves

Mix all together and boil ten minutes.

—Mrs. George Lawton.

Orange Pie

3 eggs	1 cup sugar
1 tablespoon flour	2 tablespoons melted butter
Juice of small lemon	
	1 cup orange juice

Mix flour with water and add to orange juice. Yolks of three eggs and white of one beaten together, (the extra whites for meringue); juice of lemon, and melted butter. Bake in crust in a moderate oven until well set. Add meringue and bake five minutes.

—Mrs. W. O. Morton.

Raisin Pie

Wash thoroughly two cups each seeded and seedless raisins; soak several hours in cold water; stew until tender. Then add one cup crushed walnut meats, one-half cup sugar, two tablespoons butter, two tablespoons corn starch; rub to a cream with juice and rind of one orange and one lemon and cook until slightly thickened. Cool and bake with double crust.

—Mrs. Estelle B. Godshall.

Cakes

Fruit Cake (Very Fine)

1 doz. eggs	1 lb. orange peel
1 lb. butter	1 lb. lemon peel
$\frac{3}{4}$ lb. flour	1 lb. conserve apricot
1 lb. sugar	1 lb. conserve cherries
1 lb. almonds	1 lb. conserve pine- apple
1 lb. dates	1 tumbler brandy and whisky
2 lbs. seeded raisins	
2 lbs. citron	
	2 teaspoons baking powder

Directions for Making

Prepare the day before all the fruit and almonds by cutting in small pieces. Place each separately on plates. Dredge well with flour so it will not stick together. In the morning early, cream sugar and butter thoroughly until very light. Then add yolks of eggs which have first been beaten light. Beat all together, then add flour which should have been sifted several times with the baking powder through it. After this has been thoroughly beaten begin by adding fruit, one kind at a time, first having shaken off loose flour from fruit in a colander. Whatever flour sticks to the fruit is needed. If one has a bread mixer it will make the mixing easier; otherwise it must be done with the hand. After adding all the fruit add brandy, then at the very last the whites of eggs beaten to a stiff froth. This is to be done very carefully.

Have pan lined with well buttered paper. Put in mixture and cover with pan of same size. Have

oven hot enough for baking bread with a good clear fire that will last till cake is done. If it should start to brown too soon, set a pan on top of cake pan half filled with water and do not disturb for fully four hours. Then watch baking for the next two hours, that it may not scorch or burn. It should not have much crust, and if properly done the fruit will not taste cooked. Can be kept indefinitely in pan in which baked if covered with other pan. This cake recipe can be divided. Makes very large cake.

—Mrs. William S. Crane.

Fruit Cake

1 lb. seeded raisins	1 teaspoon cream
1 lb. citron	tartar
1½ lbs currants	⅔ tumbler wine or
1 lb. sugar	whisky
1 lb. flour	2 teaspoons allspice
1 lb. butter	1 teaspoon cloves
12 eggs	2 teaspoons cinnamon
½ teaspoon soda	1 large grated nutmeg

Sift flour. Take a small portion of it and rub through raisins; cut citron into thin slices about an inch long and rub flour into it also; wash currants and dry well before using; mix flour with them—not much, only enough to put a thin coating on them. Have these all ready before commencing to mix. Cream butter and sugar. Then separate whites and yolks of eggs; set the whites in a cool place until you have beaten the sugar and yolks together; grate nutmeg; after having the butter, sugar and eggs well beaten, whip whites of eggs, and mix a little with each handful of fruit. Mix the fruit in, a handful of raisins, then of citron, of currants and a little of the wine. Do not pour all in at once, but mix in a handful at a time. Bake five hours in a medium oven.

—Mrs. M. A. Dawson.

Minnehaha Cake

$\frac{1}{2}$ cup butter	2 teaspoons baking powder sifted in flour
1 cup sweet milk	3 eggs (beaten separately)
$2\frac{1}{2}$ cups flour	1 teaspoon vanilla
$1\frac{1}{2}$ cups sugar	

Cream butter and sugar, add yolks of eggs well beaten, milk, flour with baking powder, flavoring, and last whip in stiffly beaten whites of two eggs, saving one white for icing. Pour batter into three-layer pans and bake fifteen minutes.

Icing

Boil one cup sugar with four tablespoons water till it forms soft ball in water, then pour slowly and beat into stiff white of egg till thick, add half cup chopped nuts and put on cake.

—Mrs. Cora S. Brough.

Minnehaha Cake

Make any layer cake and for filling take one cup chopped raisins, one cup chopped nuts, one cup sugar, and enough water to boil till it hairs. Before taking off the stove, stir in fruit and beaten white of one egg rapidly.

—Mrs. George Lawton.

Fruit Cake

1 lb. flour	2 lbs. currants
1 lb. sugar	$\frac{1}{4}$ lb. citron
1 lb. butter	$\frac{1}{4}$ lb. blanched almonds
9 eggs	2 tablespoons mace
$\frac{1}{2}$ pt. whisky	1 nutmeg
	2 lbs. raisins

Separate eggs and add sugar to well-beaten yolks. Cream butter and flour and add to yolks and sugar. After mixing thoroughly add the well-beaten whites of the eggs, then the whiskey, mace and nutmeg. Last of all add the well-floured fruit and

bake in very slow oven from two to two and one-half hours.

—Mrs. Theodorick A. Williams.

Fruit Cake

2 lbs. raisins after seeding	1 cup black coffee
2 lbs. currants	1 teaspoon mace
2 lbs. citron	1 doz. eggs
1½ lbs. almonds, beaten fine	1 lb. flour
1¼ lbs. butter	½ teaspoon cloves
1 lb. brown sugar	1 teaspoon pulverized cinnamon
1 cup dark molasses	1 teaspoon nutmeg

Soak spices over night in a tumbler full of brandy and wine mixed in equal proportions. Cream butter and sugar together, add flour and eggs alternately. Last of all add floured fruit. Sift one teaspoon of yeast powder in the flour. Brown the flour for the cake slightly in a moderate oven. Sift over again and let it cool.

—Mrs. F. S. Fitchett, Norfolk, Va.

Fruit Cake

1 lb. butter	1 lb. white sugar
1 lb. flour	1½ cups molasses
1 lb. citron	2 lbs. raisins
3 lb. currants	½ lb. almonds
12 eggs	1 tablespoon cinnamon,
1 pt. brandy	pinch of other spices
1 teaspoon soda	and salt

Small cup of thick part of strawberry jam and tablespoon of burnt sugar and water together. Add whites of eggs last. Put all the fruit in the flour. Bake three and one-half hours and let cool off in the oven.

—Mrs. E. B. Marvin.

Beat butter and sugar together to a cream; beat eggs well and add half to butter and sugar, add milk; sifted flour, and baking powder together, and stir in slowly; add remainder of eggs and flavoring. Bake in two layers. Use white frosting to which a few drops of mapleine has been added while hot. Put English walnuts on top layer.

—Mrs. B. M. Sawyer.

Devil's Food

(Fine)

2 eggs	$\frac{1}{2}$ cup of butter
1 teaspoon of soda dis-	$\frac{1}{2}$ cup of milk
solved in tablespoon	1 teaspoon of vanilla
boiling water	2 cups flour
1 cup of brown sugar	

Cream the butter, add the sugar, then the eggs (whole or unbeaten) then the milk, then the flavoring, next the soda, and last the flour.

Second Mixture

1 cup grated choco-	1 cup brown sugar
late	$\frac{1}{2}$ cup of milk

Let this cook slowly, stirring occasionally. When dissolved, let cool and add to the first mixture, beating it hard. Bake in a moderate oven.

—Mrs. Luke D. Phillips.

Devil Cake

(Custard)

1 cup grated choco-	1 teaspoon vanilla
late	$\frac{1}{2}$ cup sweet milk
1 cup brown sugar	Yolk of one egg.

Stir all together in granite saucepan. Bake slowly until thick and set away to cool.

(Cake Part)

1 cup brown sugar	2 cups flour
$\frac{1}{2}$ cup sweet milk	2 teaspoons baking
2 eggs	powder

$\frac{1}{2}$ cup butter

Cream butter, sugar and yolks of eggs, add the milk, sifted flour and white of eggs beaten stiff and baking powder. Beat all together, then stir the custard part in and bake in jelly tins.

Filling for Devil Cake

2 cups white sugar	10 tablespoons hot
$\frac{1}{4}$ teaspoon cream tar-	water
tar	32 marshmallows
Whites of three eggs	1 cup chopped walnuts

Boil sugar, water and cream tartar until thick like candy. Put in marshmallows and boil up again, then stir in the beaten whites of eggs. When almost cool stir in the chopped walnuts, beat all until cold and spread between layers.

—Mrs. A. H. Wiser.

Devil's Food

(Part 1. Custard.)

$\frac{1}{2}$ cake Baker's choco-	$\frac{1}{2}$ cup milk
late	1 cup sugar
1 egg	1 teaspoon vanilla

Melt chocolate, add other ingredients, cook until thick; cool and add flavoring.

(Part 2. Cake.)

$\frac{1}{2}$ cup butter	$2\frac{1}{2}$ cups flour
3 eggs	2 teaspoons baking
1 cup sugar, scant	powder
	$\frac{1}{2}$ cup milk

Put together as any other cake, stirring in cool chocolate mixture just before the beaten whites which are added last. Use remaining whites for boiled icing for filling. —Mrs. A. A. Burnand.

Delicious White Cake

1 cup butter	$2\frac{2}{3}$ cups Swansdown
1 cup milk	flour
2 teaspoons baking	$1\frac{1}{2}$ cup sugar
powder	1 teaspoon vanilla

Whites four eggs

Cream butter and sugar. Sift flour and baking powder three times; add alternately with milk a little at a time; fold in whites of eggs which have been beaten very stiff and ice top with any desired icing.

—Mrs. A. H. Wiser.

Miss Webb's Cake

1 cup sugar	1½ cups flour
2 eggs	Flavoring and salt
½ cup milk	1 rounding teaspoon
¼ cup butter	baking powder

—Mary Shiel.

Angel's Breath

1½ cups granulated sugar	6 eggs (whites only)
	1 teaspoon vanilla
1 tablespoon vinegar	

Beat whites until stiff, add sugar, mixing well. Then the vinegar and vanilla. Put mixture in a tube cake pan, bake very slowly one hour. When done fill center with sliced peaches, strawberries, raspberries or bananas, and arrange some around edge. Serve with whipped cream—a delicious dessert.

—Mrs. H. A. Wilkinson.

French Cake

6 eggs	½ cup butter
6 cups white sugar	(creamed)
6 cups flour	6 level teaspoons bak-
2 cups milk	ing powder

Mix yolks of eggs, sugar and butter. Then beat in five and one-half cups flour. Beat until mixture is very light, adding well-beaten whites of eggs; then add baking powder, sifted with half cup of flour. Bake in layers (or any way you prefer), in a quick oven; use any icing. The above recipe makes two large cakes. Divide quantities if you wish.

"This is an old recipe and has been used in our family for many years and never known to fail."

—Mrs. R. I. Maxwell.

Delicate Cake

1 $\frac{3}{4}$ cups granulated sugar	1 cup milk (full and running over)
$\frac{3}{4}$ cup butter	1 teaspoon baking powder
3 $\frac{3}{4}$ cups Swansdown flour	Extract of almond to flavor
Whites of 4 eggs	

Cream sugar and butter; add baking powder to flour and sift four times. Add the flour and milk to the creamed sugar and butter alternately. Flavor to taste and add the whites of well beaten eggs last. Bake in layers. Put layers together with boiled icing, containing chopped blanched almonds.

—Anna V. Ray.

Hurry Cake

1 heaping teaspoon baking powder	1 cup flour
	1 cup powdered sugar
A pinch of salt	

Put through the flour sieve into mixing bowl. Now add piece of butter the size of an egg. Put in measuring cup. Melt and let it cool, then drop one egg in the cup, fill the cup with milk, stir a little, then add to the mixture in the bowl and beat well. Bake in two jelly tins, fifteen minutes. After the cake cools make the frosting: Two cups of powdered sugar, a piece of butter the size of an egg. Pour two tablespoons of hot water over the sugar and butter and beat to a cream. Add one-half teaspoon of Mapleine. Spread between the cakes and on top.

—Mrs. Luke D. Phillips.

Mocha Coffee Cake

(For six people)

$\frac{1}{4}$ lb powdered sugar	Yolk of one egg
$\frac{1}{4}$ lb. (overweight) unsalted butter	1 kitchen cup strong coffee

Lady fingers

Beat butter until it is a cream, then add sugar and yolk of egg and beat thoroughly. Pour very slowly the coffee, not too cold, in the cream almost drop by drop (as in making a Mayonnaise). The cream will absorb about one-half cup of coffee, and when it will not absorb any more stop beating. Put buttered paper around a straight form. Commence by layer of cream, then of lady fingers, dipping each biscuit quickly into the coffee and so on until there are several layers. Keep some of your cream until next day. Put all in cellar to get cold, and when you serve it turn it upside down on a plate and pull off paper. Pour over the rest of the cream in fanciful shape or smooth with knife. Nuts or other things may be added to ornament the top.

—Verna Wilbur Simmons.

Lightning Cake

Sift together one generous coffee cup of flour, one teacup of sugar, one teaspoon baking powder and a pinch of salt. Fill coffee cup one-third full of butter and set on stove to melt. When melted, break into the butter two eggs and fill the cup with sweet milk, add to sifted flour and sugar. Flavor, beat well and bake in a quick oven.

—Florence Marvin.

Mahogany Cake

(Custard, to be made first)

1 cup sweet milk	2 sqrs. Baker's chocolate
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Put chocolate in pan, hold over stove until melted; add milk and stir until mixture boils thick; remove from stove and cool, add to cake batter last thing.

1½ cups sugar	1 cup butter
3 eggs	½ cup sweet milk
2 cups flour (sift before measuring)	1 teaspoon vanilla
	Custard

1 level teaspoon soda

Save one white for frosting, cream butter and sugar, add eggs, all beaten together then milk and flour alternately, soda to be put in flour and sifted together; last, beat in custard and bake in three layers fifteen minutes. Frost with plain boiled icing.

—Mrs. L. C. Stephens.

1-2-3-4 Cake

1 cup butter	1½ teaspoons baking
3 cups flour	powder
1 cup milk	½ teaspoon each of
1 cup sugar	lemon and vanilla
4 eggs	extract

Cream butter and sugar, add eggs whole and beat, stir in flour and milk alternately, baking powder to be put in flour, then add flavoring. Pour batter in loaf tin and bake slowly in moderate oven one hour. All depends in baking of this cake; put on floor of oven for first fifteen minutes, then lift carefully to first shelf to finish baking. Do not open oven for five minutes.

—Mrs. L. C. Stephens.

Swedish Cake

1 cup butter (can use half cottolene)	3½ cups flour (graham, after it has been sifted)
1 cup sour milk	¼ cup grated orange peel
1 teaspoon soda	2 cups chopped raisins
½ grated nutmeg	
1 cup sugar	

Cream sugar and butter, add fruit and mix together. Sift all dry ingredients and put in alternately with sour milk. Bake in loaf slowly for one hour. This makes a fine fruit cake and very moist.

—Mrs. Cora S. Brough.

Tipsy Cake

(Colonial Recipe)

Take a square of baker's sponge cake weighing a pound and a half. Slice into three parts, putting jelly

between, leaving part without crust on top to absorb the wine and custard. Pour three-fourths pint sherry wine over cake. Fill top of cake with blanched almonds.

Make two quarts of milk into custard. Add one-fourth pint of sherry. Just before serving, pour part of custard over cake. Add remainder when serving.

—Mrs. Louisa Meriwether Christian Estill, Va.

Sponge Cake

1 doz. eggs	Juice and grated rind of
1 pt. sugar	one lemon
	1 pt. flour

Beat eggs separately. Mix yolks, sugar, flour and lemon. Add the whites.

—Miss Edith Thompson.

Note: This recipe is one hundred years old and came originally from the Randolph family.

Sponge Cake

3 eggs	1 cup flour
1 cup sugar	2 teaspoons baking
5 tablespoons water	powder

—Mary Shiel.

Sponge Cake

2 cups sugar	1 tablespoon baking
1 cup boiling water	powder
4 eggs	3 cups sifted flour

Cream sugar and yolks of eggs for about fifteen minutes, add boiling water, then flour and baking powder, and lastly the beaten whites. Flavor to taste.

—Mrs. H. H. Walker.

Sunshine Cake

1½ cups sugar	½ teaspoon cream
1 cup flour	tartar
Whites 10 eggs	Yolks 6 eggs
1 teaspoon vanilla	Pinch of salt

Beat yolks of eggs a little then add sugar (after it has been sifted four times) and beat fifteen minutes then add vanilla. Beat the whites of eggs very stiff, add salt then add whites of eggs and flour alternately to the yolks and sugar. Bake in tube pan about forty minutes in a moderate oven.

—Mrs. Frances Rosecrans.

Velvet Sponge Cake

2 cups sugar	1 heaping teaspoon
6 eggs	baking powder in
1 cup boiling water	flour
2½ cups flour (Swans- down)	Flavor with grated rind of lemon
1 teaspoon lemon juice	

Beats yolks slightly, add sugar and beat fifteen minutes. Add flavoring and lemon juice. Then add the beaten whites and the cup of boiling water just before the flour. Bake in moderate oven. It may be baked in layers or in individual tins. Use boiled frosting flavored with lemon juice. This makes three layers and may be put together with any filling desired.

—Anna V. Ray.

Genoese Sponge Cakes

16 whole eggs	4 oz. cornstarch
6 yolks	8 oz. butter
1 lb. of sugar	Grated rind 1 lemon
12 oz. of flour	

Beat sugar and eggs very light, mix in flour, then stir in melted butter thoroughly but gently. Bake slowly in medium oven.

Vienna Chocolate Layer Cake

½ lb. almond paste	¼ lb. chocolate,
½ lb. sugar	(powdered)
½ lb. butter	12 yolks of eggs
12 whites of eggs	

Cream, sugar and butter with yolks. Add almond paste rubbed smooth with four whites and the chocolate; beat other whites firm, add flour and mix all together gently. Bake in three layers in cool oven.

Fill with nut cream or plain as you desire, and frost with chocolate fondant icing.

Florentine Silver Cake

1 lb. sugar	$\frac{1}{4}$ teaspoon baking
$\frac{3}{4}$ lb. sweet butter	powder
1 lb. flour	1 pint of egg whites
2 oz. cornstarch	Flavor rose and almond

Cream, sugar and butter with half the whites. Stir in flour and baking powder, sifted, gently. Then fold in remainder of whites beaten to a firm froth. Mix well and bake in medium warm oven.

—Mrs. Thomas Roswell Browne.

Nut Cake

$\frac{1}{2}$ cup butter	$1\frac{3}{4}$ cups flour
1 cup sugar	4 teaspoons baking
3 eggs	powder
$\frac{1}{2}$ cup walnut meats	1 teaspoon vanilla
$\frac{1}{4}$ cup milk	

Cream butter and sugar together, add milk, beaten eggs, flour with the baking powder sifted in, vanilla and walnut meats broken up, not too fine. Bake in muffin pan.

—Mrs. William S. Crane.

Layer Spice Cake

2 cups brown sugar	$\frac{1}{2}$ cup butter
1 teaspoon allspice	1 teaspoon cinnamon
1 teaspoon cloves	$\frac{1}{2}$ nutmeg (grated)
(ground)	1 teaspoon soda (level)
1 cup sour milk	2 eggs
$2\frac{3}{4}$ scant cups flour	

Cream butter and sugar together, add beaten

eggs (reserve white of one egg for frosting), spices, and milk; add soda dissolved in teaspoon of water; sift flour and mix in well; bake in two layers in hot oven. Use white boiled frosting with one cup chopped raisins between the layers. This is very good and never fails.

—Mrs. B. M. Sawyer.

Honolulu Cake

1½ cups brown sugar	3 eggs
½ cup butter	2 teaspoons baking powder
1½ cup sifted flour	
	½ cup milk

Chocolate Mixture

8 teaspoons grated chocolate	5 teaspoons milk
	1 teaspoon vanilla
3 teaspoon white sugar	

Mix chocolate, white sugar and milk together. If not quite thin enough, add a little of the half-cup of milk to be used in the cake, and vanilla. Roll brown sugar and cream with the half-cup butter, add eggs one at a time (do not beat first); add milk, then chocolate mixture, lastly the flour with baking powder sifted into it. Bake in three layers.

Cream Filling for Honolulu Cake

1 cup granulated sugar	White of one egg
	1 box ripe strawberries

Beat all together one half hour until very stiff. The longer beaten the better.

—Mrs. William S. Crane.

Spice Cake

2 cups sugar, white	½ cup butter
2 cups thick sour milk	3 cups flour, measured before sifting
1 level tablespoon soda	
1 teaspoon cinnamon	½ teaspoon cloves
1 teaspoon salt	½ teaspoon nutmeg
½ cup citron and orange peel	1 cup English walnuts broken up fine
1 cup seeded raisins	

Method

Mix sugar and butter together then half of the milk and half of the flour, then add the tablespoon of soda to the rest of the flour and so on until all of the ingredients are in. Bake in a cake pan with tube in the center and in moderate oven for one hour, or until done.

—Mrs. Neil C. Murray.

Spice Cake

1 cup butter	2 cups brown sugar
1 cup sour milk	2 scant teaspoons soda.
3 eggs	1 teaspoon each cloves,
Pinch of salt	nutmeg, cinnamon
	2 heaping cups flour

Add beaten whites of eggs last.

—Mrs. E. B. Marvin.

Chocolate Spice Cake

2 cups granulated sugar	2½ cups flour
4 eggs	2 heaping teaspoons baking powder
1 cup milk	1 level teaspoon cinnamon
1 sq. Baker's chocolate	
½ cup butter	½ teaspoon cloves

Cream butter and sugar and add the whites of two eggs and the yolks of four beaten separately, saving the other two whites for icing. Add milk, sifted flour, baking powder and spices. Mix all together thoroughly and then add chocolate melted in cup over hot water. Bake in layers.

—Mrs. J. A. Burton.

Spice Cake

1 cup sugar	2¼ cups pastry flour
½ cup butter (scant)	2 teaspoons baking powder
¾ cup water	Whites of three eggs
Flavor lemon or orange extract	1 teaspoon nutmeg
1 teaspoon cinnamon	1 teaspoon allspice

Cream butter and sugar, add water, then flour and baking powder and well beaten whites of eggs; then add flavoring. Take out about one-quarter of the dough and to it add spices. Then pour in loaf cake pan alternately some of the spiced dough and then the white dough until all is used. Bake about one hour.

—Miss Jessie L. Coulter.

Chocolate Cake

(With spice)

1½ cups sugar	1 teaspoon soda
1 cup sour cream	2 eggs
½ cup Baker's chocolate, grated	½ cup butter
1 teaspoon cinnamon	2 cups flour, sifted three times
	1 teaspoon cloves

White icing with chopped nuts makes a delicious cake.

—Jane T. Faroat.

Chocolate Cake

½ cup butter	½ cup sugar, (granulated)
½ cup grated Baker's sweet chocolate	2 eggs
1 teaspoon baking powder	1 cup flour
	1 teaspoon vanilla
	½ cup sweet milk

Cream butter and sugar. Beat eggs very light, add the milk and then put with the creamed butter and sugar. Have flour, grated chocolate and baking powder in sieve. Add this, and last of all the vanilla. This makes two layers.

—Mrs. Arthur Lowe Wright, Jr.

Icing for Chocolate Cake

1 egg	5 tablespoons Baker's sweet chocolate (grated)
⅓ cup boiling water	
1 cup white sugar	
	1 teaspoon vanilla

Put sugar and water in pan and cook until it threads from spoon. Have white of the egg beaten stiff, add slowly the hot syrup, then the grated chocolate, then the vanilla. Spread cake layers quickly. Very good.

—Mrs. Arthur Lowe Wright, Jr.

Oregon Prune Cake

1 cup sugar	1 teaspoon (scant)
3 eggs	baking powder
1 small teaspoon soda	1 cup stewed prunes
2 cups flour	½ nutmeg and very
½ cup butter	little ground cloves
5 tablespoons buttermilk	

Beat butter and sugar together, then the beaten yolks of the eggs. Add the sour milk and soda, then add the flour, after which stir in the spices, and the prunes which have been seeded and finely cut. Lastly fold in lightly the beaten whites of eggs, over which the baking powder has been sprinkled. Bake in layers. Put together with white frosting.

White Frosting

One cup of sugar barely moistened with water, boil until it threads, pour into beaten white of one egg and stir until creamy.

—Mrs. A. L. Thompson.

Apple Sauce Cake

1½ cups apple sauce	1 cup white sugar
Pinch of salt	1 cup seedless raisins
Butter size of an egg	½ teaspoon allspice
½ teaspoon cinnamon	1 teaspoon soda
2 cups flour	

Apple sauce must not be thick nor thin, but medium. While hot add butter, then sugar. Stir well. Then add salt and raisins. Stand aside until cool. Then spices are added, lastly add flour into

which soda has been sifted. Butter cake pan well and sprinkle with flour. Bake one hour.

—Mrs. J. E. Quinn.

Marble Cake

(White Part)

2 cups white sugar	1 scant cup butter
2 teaspoons baking powder	Whites seven eggs
	3 cups flour
1 cup sweet milk	

Cream butter and sugar together, then add eggs (beaten stiff), gradually add flour in which baking powder has been sifted.

(Dark Part)

1 cup brown sugar	$\frac{1}{2}$ cup sour milk or cream
$1\frac{1}{2}$ teaspoons soda	
1 teaspoon each, cinnamon, cloves and nutmeg	$\frac{1}{2}$ cup butter
	Yolks seven eggs
	5 cups flour
1 cup syrup (dark)	

Cream sugar and butter, add eggs, then syrup, add spices. Dissolve soda in milk or cream (whichever is used), then add flour. Butter cake pan well and sprinkle with flour.

This cake can be formed in layers or loaf. When loaf is preferred, drop into pan a spoonful of light, then dark, and so on until bottom of pan is covered. Continue same on top until all is used.

—Mrs. J. E. Quinn.

Himmel Torte (Cake)

$\frac{1}{2}$ lb. butter	1 teaspoon baking powder
Yolks of three eggs	
$\frac{1}{4}$ lb. sugar	$\frac{1}{2}$ lb. flour

Roll out and put into three layers. Beat whites of three eggs. Mix into them six ounces of powdered sugar, one quarter pound chopped almonds and a little cinnamon. Spread this mixture on top of the layers and bake.

COMPLIMENTS
OF
The First National Bank of Los Angeles

Filling

One cup of sour cream. Add sugar and vanilla to taste. Spread whipped cream over the top of the cake.
—Miss Apel.

FILLINGS

Chocolate Filling

1 large tablespoon hot water	3 heaping tablespoons chocolate
1 liberal slice butter	1 cup powdered sugar

Cream sugar and butter. Add chocolate dissolved in hot water. Beat until stiff enough to spread.
—Mrs. Treat.

Rich Filling for Layer Cake

Whites of three eggs beaten stiff with two cups of powdered sugar. Chop one cup of seeded raisins, one cup of walnuts and one-half cup of citron. Add juice of one lemon. Spread icing on the cake, then the mixture.
—Florence Marvin.

Strawberry Filling for Layer Cake

Put white of one egg in good-sized dish; then add one cup of granulated sugar and cup of strawberries after being washed and drained perfectly dry. Crush the strawberries a little with a fork and then beat all together with egg until quite stiff. Four layers of filling.
—Mrs. J. A. Burton.

Breads, Muffins, Biscuits and Griddle Cakes

“Here is bread, which strengthens man’s heart,
and therefore is called the staff of life.”

—Matthew Henry.

Yeast Rolls

1 qt. flour	1 tablespoon lard
3 eggs	$\frac{1}{2}$ cake yeast
1 tablespoon sugar	Pinch of salt

Mix all together, and if too stiff add a little warm milk or water. Set to rise, and when light make into rolls and set to rise a second time. Yeast bread is better made as soft as it can be handled.

—Mrs Baker P. Lee, Hampton, Va.

French Rolls

1 qt. flour	1 tablespoon yeast
2 eggs	powder
Butter the size of an egg	Enough milk to mix
	Salt to taste

Roll with hands in pieces the size of your finger. Take two pieces and squeeze together at each end. Bake in quick oven.

—Miss Eliza Jones, Va.

Parker House Rolls

3 cups sifted flour	1 heaping teaspoon
$\frac{1}{2}$ pt. milk	lard
1 tablespoon sugar	$\frac{1}{2}$ yeast cake dissolved
1 teaspoon salt	in $\frac{1}{2}$ cup warm water

Make hole in flour and put in milk (scalded),

sugar, salt, lard and yeast. Let stand four or five hours. Mix well with spoon. Let stand three hours longer. Put on floured board and roll half inch thick. Brush over with melted butter. Cut and fold and put in pans. Let stand about two hours. Bake in hot oven twenty minutes.

—Mrs. Post.

Pulled Bread

Take loaf of cream bread. Cut off crust and put in a bread tin. Cover with another one and place in oven until thoroughly warmed or steamed. Remove from oven and with a silver fork carefully pull it into narrow strips, then place on pie tin, put in oven until brown and crisp. Nice to serve with soup.

—Mrs. William S. Crane.

"Bread"

2 teacups flour	2 teaspoons baking powder
A little salt	
1 small cup sugar	1 cup sweet milk
1 egg	1 cup chopped nuts
Let rise one-half hour. Bake slowly one hour.	

—Sara L. Clark.

Southern Cinnamon Buns

1 cup sugar	1½ teaspoon baking powder
1 egg	
Piece of butter size of egg	1 cup milk
	2 cups flour
A little nutmeg	Pinch of salt

Mix the flour, sugar, baking powder, then add milk, eggs and butter, beat up quickly, pour in pan, mix about one-half cup sugar and teaspoon of cinnamon and sprinkle on top, then bake.

—Mrs. B. F. Novioch.

Hot Cross Buns

4 cups flour	½ grated nutmeg
1 cup warm milk	½ cake yeast
½ cup sugar	2 eggs
¼ cup butter and lard	

Melt the butter in the milk, beat the whites and yolks of the eggs separately, and add all to the flour; then knead well. The dough should be very light. Let it rise over night. When ready to bake, break off pieces about the size of an egg, work into rather flat thin cakes, and place them in buttered tins. Place the cakes about one-half inch apart, cover the pans and set in a warm place to rise. When they have about doubled in size cut a cross in the centre of each, not too deep, and put in a moderate oven to bake. They should bake in about twenty-five minutes.

—Miss M. W. Foreman, Va.

“Shearing” Buns

Boil one pint milk. Take from fire, put in four ounces of butter, cool a little, add flour enough for a thick batter, two-thirds cup yeast, a little salt.

Set to rise over night. In the morning work in two beaten eggs, one and one-half cups sugar, handful of currants, flour enough for moderately stiff batter. Set to rise again four or five hours. Make up into cakes with your hands, place in pan and let rise again till very light. When done and while hot, brush the tops with white of egg beaten up with sugar.

(Always carried to the sheep-shearings on Nantucket Commons in the old days.)

—Mrs. Susan C. Hosmer.

Sally Lunn

1 cup butter and lard	4 tablespoons of sugar
mixed	1 cup sweet milk
4 eggs	1 yeast cake
5 cups flour	

Stir one yeast cake into one cup of luke-warm water, stir this into dry flour, add the milk and butter which have been slightly warmed together, then the yolks of the eggs, which have been well beaten with the sugar, then the well-beaten whites, having

it stiff enough to drop from the spoon leaving it dry. Beat hard and set to rise. After a few hours, when it has risen, beat down and let rise again, after which set to rise in a well-greased pan and when it has doubled itself, bake slowly for an hour.

—Mrs. Joseph Haw, Va.

Virginia Egg Bread

1 pt. corn meal	Milk sufficient to make
1 pt. boiling water	a thin batter
1 tablespoon lard	3 eggs
2 teaspoons baking powder	

Scald the meal with boiling water and let stand until cold. Add milk, lard, salt, baking powder and eggs beaten separately. Bake in muffin pan or a pudding dish in a hot but slow oven for about a half an hour.

—Mrs. Baker P. Lee.

Bannock

1 qt. milk	1 or 2 tablespoons
5 eggs	sugar
½ pint corn meal	1 even teaspoon salt

Boil the milk, turn gradually on the meal, stirring carefully to avoid lumps. When mixed to a smooth, thin paste, put on the fire and boil, stirring all the time, until well thickened. Let it cool till blood-warm, add the well-beaten eggs, sugar and salt. Bake in buttered dish three-quarters of an hour, until it rises in the dish and becomes brown. Served with butter.

—Mrs. Susan C. Hosmer, Nantucket, Mass.

Corn Bread

1 cup sour milk	1 cup white flour
¾ cup yellow corn meal	1 tablespoon shorten-
½ teaspoon soda	ing
1 egg	1 teaspoon salt
2 tablespoons sugar	

Beat the sour milk well with egg-beater, also beat the egg thoroughly. Then add the other ingredients, first heating the lard or butter in the baking pan which serves to grease the pan. Then pour the mixture in pan and bake about twenty minutes.

—Mary Louise Wood, Florence, Colorado.

Rice Corn Bread

6 large spoons of yellow cornmeal	1 heaping teaspoon lard
2 eggs	1 cup boiled rice
1 heaping teaspoon baking powder	1 heaping teaspoon butter
1 tablespoon sugar	$\frac{1}{2}$ cup water
1 teaspoon salt	$\frac{1}{2}$ cup flour
	$\frac{1}{2}$ cup cold milk

Mix rice and cornmeal, add milk; mix baking powder with white flour, add sugar and salt and beat yolks and whites of eggs and add last. Should have consistency of cake dough. Place large piece of lard in hot baking pan—enough so it will run up on to sides of pan when batter is poured in.

—Mrs. M. A. Dawson.

Corn Cake

1 cup milk	2 heaping teaspoons baking powder
$1\frac{1}{4}$ cup flour	$\frac{3}{4}$ cup cornmeal
3 teaspoons melted butter	1 egg
1 teaspoon salt	2 tablespoons sugar

Mix meal, flour, salt and baking powder together. Add sugar, egg and cup of milk, beat well and add melted butter. Bake in hot oven.

—Mrs. Sawyer.

Love Puffs

1 pt. flour	$\frac{1}{2}$ teaspoon baking powder
2 eggs	
1 pt. milk	

One light teaspoon melted lard added to batter.

Grease the muffin or gem pans and bake in quick oven.

—Mrs. Breckinridge, Va.

Rice Muffins

- | | |
|-----------------------|-----------------------|
| 1 pt. meal (scalded) | 1 teaspoon baking |
| 1 teacup thoroughly | powder |
| boiled rice | 1 teacup milk |
| 2 eggs beaten in bat- | Salt to taste |
| ter | Butter size of walnut |

Bake in quick oven in well-buttered tins.

—Mrs. C. J. Jones, Norfolk, Va.

Date Muffins

- | | |
|-----------------------------------|-----------------------------|
| 2 eggs | $\frac{3}{4}$ cup milk |
| $1\frac{1}{2}$ tablespoons butter | 2 teaspoons baking |
| $1\frac{1}{2}$ cups flour | powder |
| $\frac{3}{4}$ teaspoon nutmeg | 1 cup chopped dates |
| $\frac{1}{8}$ cup sugar | $\frac{1}{2}$ teaspoon salt |

Cream butter and sugar, add yolks of eggs, milk, flour sifted with baking powder, spice, salt and dates, lastly adding whites stiffly beaten. Bake in good oven one-half hour.

—Mrs. Cora S. Brough.

Muffins

- | | |
|---------------------|---------------------------------|
| 2 eggs | 1 tablespoon sugar |
| 1 tablespoon melted | $\frac{3}{4}$ cup of sweet milk |
| butter | 1 heaping teaspoon |
| 2 cups of flour | baking powder |

Beat eggs well and add sugar and butter. Sift flour and baking powder together and add alternately with milk.

—Mrs. A. K. Pergrin.

Cornmeal Muffins

(Southern Style)

- | | |
|-------------------------|-----------------------------|
| 1 pint white corn meal | 1 heaping teaspoon |
| Lump of lard size of an | baking powder |
| egg | 2 eggs |
| | $\frac{1}{2}$ teaspoon salt |

Put lard in pans to get hot. Have plenty of boiling water. Pour over corn meal working out all lumps until smooth and the consistency of cake dough, break in your eggs, add salt and beat together, add hot grease and lastly the baking powder; have your tins well greased and hot. Pour in your mixture, leaving room to rise and bake in quick oven until well browned. They should be crusty outside, soft inside.
—Mrs. Eva M. Wilkinson.

Muffins

1 egg	1 large tablespoon butter
Salt	
2 teaspoons baking powder	2 cups flour
	1 cup milk
	2 tablespoons sugar

Beat the egg well, add the salt and sugar, add three-quarters of the milk and all of the flour, then the melted butter, beat well, have the muffin pans well-greased and warm, add the baking powder and the rest of the milk to the batter, stir carefully; put into the warm pans and bake in a rather quick oven.
—Mary E. Bayliss.

Virginia Cream Muffins

5 eggs, yolks and whites beaten separately	1 teaspoon yeast powder
1 pt. cream	Flour enough to make it like fritter batter
	Pinch of salt

Bake in muffin tins. To be eaten as soon as baked.

—Mrs. Baker P. Lee, Hampton, Va.

Breakfast Muffins

2½ cups flour	Pinch of salt
1 teaspoon baking powder	2 well-beaten eggs
1½ cups sweet milk	1 tablespoon melted butter

Mix and bake in gem pans fifteen minutes.

Bran Cake

1 cup sifted flour	2 cups bran
3 teaspoons baking powder	2 tablespoons sugar
1 egg	1 cup milk
	1 teaspoon salt
	2 tablespoons butter

Sift the flour with salt, sugar and baking powder, add milk, beaten egg and bran. Beat thoroughly. Then beat in the butter, pour into pan. Bake in a hot oven.

—Mrs. H. C. King.

Health Bran Bread

4 cups bran	1 cup sugar
2 cups flour	1 teaspoon salt
1½ cups milk	2 eggs
2 tablespoons baking powder	Piece butter size of an egg
	1 cup black molasses

Sift the flour and mix with bran (Health bran that comes in boxes preferred). Add molasses, sugar, salt, baking powder and eggs. Stir the mixture thoroughly, adding the milk slowly and melted butter last. Pour in well-greased pans and bake slowly in moderate oven.

—Mrs. Baker P. Lee.

Southern Rice Bread

2 cups cooked rice	2 eggs
1 heaping teaspoon baking powder	½ cup corn meal
	Salt
	1 cup sweet milk

Beat the eggs separately, mix the whites in with rice. Beat yolks and mix with milk, add the rice, meal, baking powder and salt. Have a pan well buttered and very hot before you put in bread; then bake for thirty minutes.

—Miss C. Dilland.

Brown Bread

1 qt. sour milk	1 heaping teaspoon
1 heaping cup of seed-	soda
less raisins	$\frac{1}{2}$ lb. black molasses
4 cups graham flour	

Mix milk and molasses, and add the flour and raisins last. Bake in a moderate oven.

—M. S. Johnson.

Steamed Brown Bread

One cup each rye, graham and corn meal, one cup sour, two cups sweet milk, half cup molasses, two eggs, one teaspoon soda, one teaspoon baking powder, steam four hours. For a pudding raisins can be added and serve with a rich sauce.

—Mrs. Hewson.

Steamed Brown Bread

$1\frac{3}{4}$ cup graham flour	1 cup wheat flour
$\frac{1}{2}$ cup corn meal	1 rounded teaspoon
$1\frac{1}{2}$ cups milk	soda
$\frac{1}{2}$ cup molasses	

Steam four hours. It cooks well in two-quart ice cream mould. It may be served as a pudding with maple sugar fondant put on the hot bread and covered with thick cream.

—Mrs. William S. Crane.

Scotch Short Bread

2 lbs. flour	1 lb. best butter
$\frac{1}{2}$ lb. sugar (scant)	

Wash particles of salt from butter. Rub this and the sugar to a cream as for loaf cake. Have the flour dry and slightly warm. Mix this into the creamed butter and sugar lightly and gradually with the hand, until all the ingredients are thoroughly incorporated. The longer it is kneaded the better it will be.

Lay on a board, press into sheets nearly half an

inch thick with the hand, as rolling has a tendency to toughen it. Cut into such shapes as you like, oblong or square cards. Prick or stamp pattern on top—Scotch thistle, if you can. Bake in a moderate oven until crisp and good yellow brown.

—Mrs. Arthur L. Wright.

Nut Bread

1 egg	1 cup granulated
1 very full cup sweet milk	sugar
4 heaping teaspoons baking powder	4 cups flour (scant)
	1 teaspoon salt
	1 cup nuts

Beat egg and sugar, add milk. Sift four cups of flour, baking powder and salt together into the batter. Add nuts last. Sprinkle a little of the flour over the nuts. Put mixture into the pan in which it is to be baked and let it stand fifteen minutes; then bake slowly one hour, being very careful not to allow to burn on the bottom.

—Mrs. Arthur L. Wright.

Virginia Rice Batter Bread

1 cup corn meal	2 cups cooked rice
scalded with boiling water	2 eggs
1 pt. milk	2 level teaspoons bak- ing powder
Water added if not very thin	1 tablespoon melted lard or butter
	1 level teaspoon salt

Into the scalded meal add milk, salt and melted lard, then well-beaten eggs. Then add rice and lastly beat in the baking powder. Have the pan in which it is to be baked very hot with spoonful of hot lard in it, and bake in hot oven twenty minutes. A Virginia breakfast dish.

—Lucy H. Guerrant.

Spoon Bread

1 pt. milk	Small teacup corn meal
$\frac{1}{2}$ teaspoon salt	1 tablespoon sugar
Level tablespoon butter	4 eggs

Let milk and corn meal boil. Add sugar, salt and butter. When cool add eggs beaten separately. Bake thirty minutes.

—Mrs. Post.

Tea Biscuits

$1\frac{1}{2}$ cups sifted flour	1 level teaspoon bak-
1 level teaspoon salt	ing powder
$\frac{1}{2}$ teaspoon soda	Lard size of small egg

Put salt, soda and baking powder in the flour. Mix well then add lard; lastly enough sour milk to make a soft dough. Roll about three-quarters inch thick; cut and bake in quick oven.

—Anna V. Ray.

Beaten Biscuit

2 pts. flour	1 large tablespoon of
1 teaspoon of salt	lard

Mix into a very stiff dough with equal parts of sweet milk and water. Beat thirty minutes with an axe kept for the purpose, until soft and perfectly smooth.

—Miss Minnie Ross, Va.

Biscuits

2 cups flour	1 cup milk
2 teaspoons baking powder	2 tablespoons butter (rounding)
1 teaspoon salt	

Sift flour, baking powder and salt together, then rub in with fingers the butter, then with knife stir in the milk until to consistency of biscuit dough; cut in rounds, bake in hot oven.

—Mrs. Sawyer.

Popovers

$\frac{1}{2}$ cup flour	2 eggs
1 cup milk	Pinch salt
	Butter size walnut

Drop the unbeaten eggs into sifted flour in bowl and beat well together. Add salt, then gradually the milk and melted butter. Heat muffin pans, bake in hot oven. Make one dozen.

—Mrs. William S. Crane.

Waffles

One pint of milk, one pint of flour, one teaspoon of melted butter, one teaspoon of sugar, a little salt, and two teaspoons of baking powder. Break an egg into the flour, after adding sugar and salt, add milk gradually, beating it in with the egg; then add butter and lastly baking powder, beating hard. Bake quickly on hot irons.

—Mrs. W. J. A. Cumming, Va.

Batter Cakes

1 pt. flour	A little salt
1 teaspoon baking powder	Yolks of two eggs
	Whites of three eggs
	1 cup sweet milk

Beat yolks of eggs, add milk, then flour and baking powder. Then beaten whites lightly folded in. Bake on hot greased griddle.

—Miss Jessie Coulter.

Potato Pancakes

(German Style)

6 or 7 large potatoes	2 eggs
1 heaping tablespoon flour	1 heaping teaspoon salt

Peel and grate potatoes. Add eggs well beaten, flour and salt. Stir all well together. Fry as other pancakes, using more lard. Turn often until well done and crisp.

—Mrs. A. K. Pergrin.

Potato Cakes

(Puffert)

3 potatoes	Enough flour to make a
1 onion	batter
1 egg	1 heaping teaspoon
A small quantity milk	baking powder
	1 teaspoon salt

Grate raw potatoes, and fry like griddle cakes in a little lard.

—Miss Apel.

Gingerbread

$\frac{1}{2}$ cup dark brown sugar	$\frac{1}{2}$ cup butter
1 cup molasses	$2\frac{1}{2}$ cups flour
$\frac{1}{2}$ teaspoon ginger	$\frac{1}{2}$ teaspoon cinnamon
$\frac{1}{2}$ teaspoon cloves	2 level teaspoons soda
	3 eggs
	1 cup boiling water

Mix sugar and butter together, then the hot water with soda in the water, add the flour and spices. To this add the eggs well beaten, and cook about forty minutes in a moderate oven.

—Mrs. Neil C. Murray, St. Paul, Minn.

Gingerbread

$\frac{1}{2}$ cup butter (or drippings)	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup New Orleans molasses	$\frac{1}{2}$ cup sour milk
$1\frac{1}{2}$ cups of flour	2 eggs
	$\frac{1}{2}$ teaspoon cinnamon
	1 level teaspoon soda
	$\frac{1}{2}$ teaspoon ginger

Cream butter and sugar, add pinch of salt, add eggs, sour milk, spices, molasses and beat thoroughly, then add flour with soda. Pour in buttered pan and bake slowly in moderate oven thirty minutes.

—Mrs. L. C. Stephens.

Gingerbread

2 cups molasses	1 cup sugar
$\frac{1}{2}$ cup butter	2 eggs
$1\frac{1}{2}$ teaspoons baking soda	3 cups flour
1 teaspoon ginger	1 teaspoon each, allspice and cloves
1 cup of cold water	

Cream butter and sugar. Add well-beaten eggs and molasses. Dissolve soda in tablespoon of hot water and add to mixture; then put in cold water and add flour and spices. This will make two cakes.

—Mrs. A. K. Pergrin.

Soft Gingerbread

1 cup treacle	1 tablespoon ground ginger
1 cup sour milk	1 tablespoon baking powder
3 eggs well beaten	$1\frac{1}{4}$ pounds flour
Pinch of pepper	$\frac{1}{2}$ cup butter

Work the butter and sugar to a cream; then add the treacle, then the eggs gradually, then one and one-quarter pounds flour to form a stiff batter. Add a cup of well-washed raisins, if so desired. Bake in a slow oven about one hour.

—Mrs. Henry Clay King.

Soft Gingerbread

1 cup butter	4 eggs beaten sep- arately
3 cups flour	1 tablespoon each of ginger, cinnamon and allspice mixed
2 teaspoons soda	
1 cup molasses	
1 cup brown sugar	

Mix all ingredients except eggs, thoroughly. Then add eggs last. Put in greased pans and bake until done.

—Mrs. E. P. Johnson.

Gingerbread

1 cup sugar	1 egg
1 cup shortening (more lard than butter or part chick- en fat tried out is very good)	1 level tablespoon ginger
2½ cups flour (before sifting)	1 teaspoon cinnamon
	1 cup boiling water
	1 scant tablespoon soda
	Pinch salt
	1 cup molasses

Be sure and mix in this order. Cream sugar and shortening, add beaten egg, molasses, ginger and cinnamon, salt, flour, last one cup boiling water with the soda in the water. Stir until quite thin. Bake in slow oven. Makes two good-sized cakes.

—Mrs. William S. Crane.

Ginger Snaps

1 lb. butter	6 eggs beaten very light
1½ lbs. sugar, granu- lated	1 teaspoon mixed cloves and cinnamon
2 lbs. flour	1 tablespoon ginger

Roll as thin as wafer dough. Cut into small, round cakes. Bake crisp. Let them cool before putting away or they will soften. This makes a large quantity.

—Mrs. Arthur L. Wright.

Drop Ginger Cakes

1 cup molasses (New Orleans)	3 cups flour
½ cup butter	½ cup water
	1 teaspoon soda
	1 teaspoon ginger

Put the molasses in first then the soda and ginger and butter, then add the flour. Beat thoroughly, then grease your pan and drop by spoonfuls and bake.

—Mrs. B. F. Novioch.

English Tea Cakes

2 eggs	1 teaspoon baking powder
$\frac{1}{2}$ teaspoon almond extract	1 cup powdered sugar
$\frac{1}{2}$ cup milk	1 cup pastry flour
$\frac{1}{4}$ teaspoon salt	

Beat eggs and sugar together, add flavoring and flour sifted with baking powder and salt. Beat until smooth and then beat in quickly the milk which has been heated until scalding hot. Bake in gem pans.

—Mrs. H. C. King.

Oatcakes

1 egg	$\frac{1}{2}$ cup butter
1 tablespoon sugar	2 cups oatmeal
1 cup white flour	2 teaspoons baking powder
1 teaspoon salt	

A little milk, enough to moisten so that you can roll out. Cut in squares and bake in moderate oven.

—Carolyn Hewson.

Oatmeal Macaroons

1 cup white sugar	1 tablespoon of baking powder
2 large breakfast cups rolled oats	1 teaspoon of almond extract
2 eggs	$\frac{1}{2}$ teaspoonful of salt
1 tablespoon of butter	

Beat the egg well, add the other ingredients, beat the batter thoroughly. Drop pieces the size of a walnut, on well buttered tins, about two inches apart. Bake in quick oven, and leave on the tins a few minutes before removing.

—Carolyn Hewson.

Oatmeal Crisps

3 cups rolled oats	2 cups flour
2 cups sugar	1 cup raisins
2 eggs	1 teaspoon soda
1 cup butter and lard, melted	5 teaspoons milk
	1 teaspoon salt

1 teaspoon cinnamon

Place the dry ingredients in large mixing bowl, pour the liquid ingredients into the dry and mix thoroughly with the hand. Let the dough stand fifteen minutes if convenient. Drop by teaspoonful, two inches apart, on well-greased pan and bake in a slow oven.

—Mrs. E. B. Bayliss.

Rock Cookies

1 cup butter	1 cup dates
1½ cups sugar	3 eggs
3 cups sifted flour	1 tablespoon warm
1 teaspoon cinnamon	water or sherry
1 teaspoon soda	1 teaspoon cloves
	2 cups English walnuts

Cream butter and sugar. Add beaten eggs, spice, the walnuts cut, dates chopped, flour, soda dissolved in the warm water or sherry. Make a stiff batter. Drop with a teaspoon on buttered pan and bake. Will keep a long time in stone jar.

—Mrs. William S. Crane.

Rocks

1 small cup butter	1 teaspoon baking
3 eggs	powder
1 cup currants	¼ teaspoon each, nut-
4 cups of flour	meg, cinnamon and
1 wine glass of wine	cloves
or brandy	2 cups sugar
	1 cup chopped walnuts

Cream butter and sugar, beat in eggs one at a time, add fruit, flour and spices alternately with brandy or wine. Drop by teaspoonful on greased pans and bake in moderate oven.

—Mrs. A. K. Pergrin.

Rocks

1½ cups brown sugar	1 cup nuts
1½ cups raisins (chopped)	3 eggs beaten sep-
	arately

3 cups flour	1 teaspoon cloves
1 cup butter	1 teaspoon allspice
	1 teaspoon vanilla

Do not roll but drop a teaspoonful on buttered tin.
—Sara L. Clark.

Ginger Cookies

1 cup sugar	1 cup butter
1 cup molasses	$\frac{1}{2}$ cup cold coffee
2 even teaspoons soda	1 teaspoon ginger
1 teaspoon cloves	2 teaspoons cinnamon

Flour enough for a stiff dough. Knead hard. Roll very thin. Bake in quick oven.

—Florence Marvin.

Almond Cookies

$\frac{3}{4}$ lb. butter	$1\frac{1}{2}$ lbs. ground almonds
5 eggs	1 tablespoon vanilla
	$1\frac{1}{2}$ lbs. sugar

Cream butter and sugar. Add well-beaten eggs, and ground almonds and vanilla and flour to make a very stiff dough. Roll thin and cut like cookies. Pencil top with white of egg and put whole almonds on top. Bake very carefully in moderate oven.

—Mrs. A. K. Pergrin.

Vinegar Cookies

1 cup fine sugar	1 teaspoon soda
1 cup butter	2 teaspoons vinegar
1 cup molasses	3 cups or a trifle more
4 eggs	flour

Cream sugar and butter together. Add molasses, beaten eggs, soda dissolved in the vinegar and flour. Roll out and cut into cookies.

—Mrs. William S. Crane.

German Cookies

(Lebkuchens)

1 lb. pulverized sugar	1 lb. flour
4 eggs	$\frac{1}{4}$ lb. almonds, blanched
2 ounces ground cinna- mon	and sliced
	A pinch of cloves

$\frac{1}{4}$ lb. citron, sliced fine

Beat eggs and sugar together very lightly; gradually add flour to which the spices, almonds and citron have been added. Roll to one-quarter inch. Cut with round cutter, bake in moderate (not slow) oven until done. No butter is used.

These are a very delectable dainty and should be made and packed away in stone jars at least a week before using.

—Mrs. Eva M. Wilkinson.

Rega's Cookies

1 cup sugar	3 cups flour
2 tablespoons butter	1 tablespoon lard
2 eggs	3 tablespoons sour milk
1 teaspoon baking powder	1 half teaspoon soda

Bake in quick oven.

Ginger Cookies

(Excellent)

2 cups molasses	4 teaspoons soda
1 cup brown sugar	8 teaspoons baking powder
1 cup hot shortening (half lard and half butter)	6 tablespoons boiling water
2 teaspoons ginger	Flour enough to make soft dough
2 well beaten eggs	

Dissolve soda in hot water, mix all the ingredients together with as little flour as you can handle dough. Roll thin, bake in moderate oven.

—Mrs. Clay.

Fruit Cookies

2 cups sugar	1 cup nuts
1 cup raisins	3 tablespoons sweet milk
3 eggs	1 teaspoon cinnamon
3½ cups flour (scant)	1 square of Baker's chocolate
1 teaspoon soda (level)	
1 cup butter	

½ teaspoon nutmeg

(Chocolate can be omitted is so desired.)

—Jane T. Faroat.

Cookies

2 cups light brown sugar	5 eggs
$\frac{3}{4}$ cup butter	2 tablespoons hot water
1 teaspoon grated nutmeg	Flour enough to make stiff dough
$\frac{1}{2}$ teaspoon soda	

Cream the butter and sugar, add beaten eggs, sift flour and stir in gradually, adding soda dissolved in the water, roll thin; sprinkle granulated sugar over the top, cut with cake cutter, bake in quick oven.

—Mrs. Wm. H. Allen.

Brown Betties

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup sugar
2 cups flour	1 egg beaten
1 cup sweet milk	2 teaspoons baking powder
1 teaspoon cinnamon	1 cup nuts
1 cup raisins	1 teaspoon lemon

Mix batter, roll into balls with spoon and hand. (An old English recipe.)

—Mrs. H. C. King.

Doughnuts

$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ cup butter
2 eggs	2 cups sour milk
2 teaspoons soda	2 teaspoons baking powder
Flavor to suit taste	

Cream sugar and butter, then add eggs, dissolve the soda in the milk. After this add the baking powder with a little sifted flour, then add enough more flour to roll. Be careful not to make the dough too stiff. Roll and cut them out. Before beginning to

fry, have the lard very hot. Much depends on the frying.

—Mrs. M. P. Gilbert.

Crullers

2 cups granulated sugar	3 eggs
1 cup sweet milk	1 teaspoon baking soda
Pinch salt	1 teaspoon cream tartar
1 cup sour milk	

Beat the eggs and sugar; then add flour and milk alternately. Use flour enough to make a soft dough, adding the baking powder. Roll out and cut; fry in hot fat; roll in sugar.

—Mrs. B. F. Novioch.

Potato Crullers

4 medium sized potatoes	2 cups of sugar
1 large teaspoon butter	3 eggs
1 large teaspoon salt	4 teaspoons baking powder

Peel, boil and mash potatoes, add softened butter, sugar, eggs and salt; flour enough to make a dough that can be handled. To flour add baking powder. Season with vanilla or cinnamon. Cut out and fry in boiling lard. Drain on brown paper.

—Mrs. E. B. Bayliss.

Coffee Cake

1¼ cups sugar	1 cup sour milk
2 cups Swansdown flour (heaping)	2 eggs
½ teaspoon soda	1 teaspoon baking powder
1 tablespoon lard	1 tablespoon butter

One whole egg and white of another beaten well. Melt butter and lard, stir in sugar and eggs, add about one-half cup of flour, stir in milk, add rest of flour with baking powder and soda.

(Top)

One-half cup butter, melted, stir in yolk of egg,

cover top of batter with this. Twelve walnuts chopped fine, mixed with three-quarters cup of sugar and cinnamon. Spread this on top of butter and egg and bake.

—Mrs. A. A. Burnand.

Strawberry Shortcake

4 cups flour	$\frac{3}{4}$ cup of butter
3 teaspoons baking powder	1 cup of sugar
	1 cup of milk

Sift the flour and sugar and baking powder together, rub in the butter, add the milk, then roll out gently, not too thin, put in pan and bake. When done split and put your fruit in. This is enough to serve ten persons.

—Mrs. B. F. Novioch.

Strawberry Shortcake

1 egg	1 jelly glass milk
$\frac{1}{2}$ cup sugar	2 teaspoons baking powder
1 tablespoon melted butter	2 boxes berries
	2 cups flour

Stir sugar and butter together, then add well-beaten egg. Sift flour and baking powder together and add alternately with milk. Bake in two layers. Spread butter on layers while hot. Spread berries on each layer and add powdered sugar.

—Mrs. A. K. Pergrin.

Eggs

Eggs

"The vulgar boil, the learned roast, an egg."
—Pope.

Whipping Eggs.

This is an art with which even many experienced cooks are not familiar. Wire egg beaters are the right sort to use for angel food, meringues or anything in which the cells are to be coarse, as this will beat the air in to inflate them. Wheel egg beaters are better for the cake that is to have a fine grain. Beat the whites and yolks together and not to a light consistency, for custard either boiled or baked, and all custard puddings.

To mix whites of eggs with cream, beat light and add to the cream, also beaten stiff, a short time before it is to be used.
—Mrs. Hewson.

Omelet

6 eggs	Salt and pepper
6 tablespoons milk	Butter size of walnut

Beat yolks with milk and seasoning, beat whites very stiff; slowly beat the yolks into them. Have skillet quite warm, grease with butter, pour mixture in and cook slowly on top of stove, finish in slow oven, about five minutes, fold on platter.

—Mrs. J. F. Andrews, Jr.

Spanish Eggs

Take two tablespoons of butter. When melted, add half of a small onion, chopped fine. Cook a few minutes, then add five or six sliced and peeled to-

matoes (canned tomatoes can be used), pepper and salt and cayenne to taste.

When all is well cooked, add half pint of rich cheese. When the cheese is melted carefully break into the pan five or six eggs. Baste eggs with the sauce until they are cooked; then serve on toast.

—Mrs. C. M. Ward.

Egg Gems

1 cup chopped cold meat 1 tablespoon melted butter

1 cup of bread crumbs Salt and pepper

Mix all well, with enough milk to bind together; fill the gem pans with the mixture; break an egg on top of each, seasoning with salt and pepper; sprinkle with cracker crumbs. Bake eight minutes.

—Mrs. J. E. Quinn.

Deviled Eggs

4 eggs 2 tablespoons grated

1 teaspoon vinegar cheese

$\frac{1}{4}$ teaspoon mustard $\frac{1}{2}$ teaspoon salt

Pinch cayenne

Enough melted butter to spread

Cut eggs lengthwise, mash yolks with silver fork until smooth. Add cheese, vinegar, salt, mustard, cayenne and butter. Mix and form into balls and re-fill.

—Mrs. Cora S. Brough.

Raw Eggs

Eggs are more easily digested raw than cooked. They are not subjected to the same danger by any means as oysters, milk or meat. An egg added to a morning cup of coffee makes a good tonic. The white of an egg beaten with loaf sugar and lemon relieves hoarseness. Take one teaspoonful every hour. A mustard plaster made with the white of an egg will not leave a blister. A raw egg taken immediately will carry down a fish bone that cannot be coughed up from the throat.—Mrs. H. C. King.

Sandwiches

Sandwiches

"Bachelor's fare: bread and cheese and kisses."
—Swift.

In preparing bread for sandwiches, cut slices as thin as possible and remove crusts. If butter is used, cream the butter and spread bread before cutting from loaf. Spread half the slices with mixture to be used for filling, cover with remaining pieces and cut in squares, oblongs or triangles. If sandwiches are shaped with round or fancy cutters, bread should be shaped before spreading, that there may be no waste of butter. Sandwiches which are prepared several hours before serving time may be kept fresh and moist by wrapping in a napkin wrung as dry as possible out of hot water and keeping in a cool place. Paraffine paper is often used for the same purpose. Bread for sandwiches cuts better when a day old. Serve sandwiches piled on a plate covered with a doily.

—Fannie Merritt Farmer.

Celery Sandwiches

1 cup celery	1 tablespoon nuts
1 tablespoon apples	1 tablespoon olives

Mince fine, mix with Mayonnaise. Spread between thin slices of buttered bread.

Cream Cheese Sandwiches

Cream cheese and finely chopped nuts, or cream cheese with finely chopped olives. Spread between thin slices of buttered bread.

Hot Cheese Sandwiches

Cut bread thin and in small squares, cutting crusts away. Butter well. Cut cheese in slices size of sandwiches. Sprinkle paprika on cheese. Toast both sides of sandwich in slow oven.

—Mrs. John J. Andrews, Jr.

Chicken Sandwiches

Equal portions of chicken and celery minced very fine. Moisten with Mayonnaise. Spread between thin slices of buttered bread.

Egg Sandwiches

Hard-boiled eggs; yolks mashed very fine and moistened with melted butter. Spread and sprinkle with finely chopped whites.

Date Sandwiches

Dates and nuts chopped fine and mixed with cream. Prepare as other sandwiches.

Peanut Butter Sandwiches

Peanut butter and chopped stuffed olives moistened with Boiled Dressing. Prepare as other sandwiches.

Ginger Sandwiches

Preserved ginger and nuts chopped fine, moistened with Boiled Dressing. Spread between thin slices buttered bread.

—Anna V. Ray.

Mustard Cream for Sandwiches

3 tablespoons mustard	2 yolks of eggs well
mixed with warm	beaten
water	Butter size of an egg
$\frac{1}{2}$ cup vinegar	

Boil all together in double boiler except butter, which is added after taking mixture from the stove.

—Mrs. R. H. Norton.

Jellies, Preserves, Marmalades and Pickles

“Feel, masters, how I shake!”

—Henry IV.

Jellies made from the following recipes carried off the first Premiums and the Sweepstakes at the old St. Louis Fair in a competition which included competitors from Missouri, Illinois and Kentucky.

—Mrs. Rebecca Thompson.

Recipe for Fruit Jellies

Pare and core fruit such as apple or quince cut into pieces, eights or whatever size desired; place in your kettle, barely covering with water; place the cover on the kettle and allow the fruit to boil until tender. Then turn into your jelly bag and suspend it so that it may drip all night if necessary, but do not press or squeeze the bag. Two and a half or three pints of juice at one time is the quantity most successful in making fine jellies. To that amount of juice add one pint of good clear water, and set the kettle to boil for twenty minutes. This boiling will clarify the juice, and the added water will be boiled away, leaving the original amount of juice much clarified, without having a strong taste or a darker color. Strain through a muslin cloth; then measure the juice, and to each pint add a pint of sugar; stir until fairly well dissolved; set over the fire and let boil for fifteen or twenty minutes trying it frequently by allowing it to drip from the end of the spoon. When it hangs in a long mass from the spoon, it is sufficiently boiled. To remove the scum,

my most successful plan was to tie a muslin cloth over the top of a half gallon pitcher and pour the jelly through it, thus removing the scum, beside having the jelly in a convenient vessel from which to fill the glasses.

All jellies are made under the same general directions. When the fruit is not so rich in jelly (as in grapes), use a little less sugar, and where it is very rich in jelly (as in cranberries) use a little more sugar to the pint of juice.

—Mrs. Rebecca Thompson.

Cranberry Frappe

(To serve with Turkey)

1 qt. cranberries	1 lb. sugar
1 pt. water	Juice of two lemons

Boil cranberries in water five or six minutes. Strain through a coarse cheesecloth, add sugar and stir until it boils to dissolve sugar. When cold add juice of lemons. Freeze to a "mush."

—Mrs. William S. Crane.

Preserved Pineapple

Pare pineapple and put through chopper, three-fourths pound of sugar to every pound of fruit. Mix well and let stand over night in a cool place. In the morning cook slowly until fruit is tender and syrup clear. Skim carefully, and put in jars.

—Mrs. E. P. Johnson.

Strawberry Conserve

3 boxes strawberries	1 large can sliced pineapple
1 large orange	

Remove seeds and put orange through meat grinder. Cut up pineapple, wash berries. Take cup for cup of sugar and fruit, let stand a short time, then cook to consistency of jam.

—Mrs. A. A. Burnand.

Ginger Pears

8 pounds firm Bartlett pears	$\frac{1}{2}$ lb. preserved ginger (dry)
$1\frac{1}{2}$ qts. water	4 lemons
8 lbs. cane sugar	

Put whole lemons to boil in cold water; cook until very tender. Remove seeds and stringy part of pulp and chop fine. Peel pears, which should be green in color, but fully grown; chop fine; add sugar, one quart hot water and one-half quart water in which lemons were boiled. Boil all together one-half hour. Add chopped lemons and boil until a good thick marmalade. Seal in jelly glasses with melted paraffine.

—Louise Howard.

Ginger Pears

8 lbs. pears	4 lemons, juice and rind
8 lbs. sugar	$\frac{1}{4}$ lb. ginger root

Boil slowly two hours or until clear.

Mrs. William S. Crane.

Watermelon Preserves

To each quart of melon rind cut in small pieces use one pint of granulated sugar. Place in alternate layers in jar; let stand over night. Pour off the syrup into preserving kettle, and bring to a boil, then add the melon. Boil slowly until the melon looks clear, and the syrup is thick, about three hours over a slow fire. An hour before it is done add three or four lemons, sliced, rind and all (minus seeds) or a few pieces of ginger root cut fine, or a can of pineapple. Trim off all the pink on the rind and it will be a beautiful amber color.

—Mrs. Edith Bayliss.

Glenwood Orange Marmalade

Slice one dozen oranges thin, throwing away ends, and one-half dozen lemons, removing all seeds.

Weigh the fruit, and to each pound of fruit add one pint of cold water and let stand over night. Next morning boil the fruit in the same water until tender. Remove from fire and weigh again, and to each pound of fruit and liquid add one pound of sugar. Boil until it jellies, which will take about twenty minutes. Do not have the fruit too ripe; must be firm.

—Mission Inn, Riverside, Cal.

Dundee Orange Marmalade

12 large ripe oranges 3 lemons, all the juice,
4 lbs. granulated sugar and the rind of one

Cut the peel of four oranges into thin strips or small dice and the rind of one lemon. Stew them in clear water until tender; slice and seed the oranges. Put into a preserving kettle with the juice of the lemons, and cook until all are boiled down to a smooth pulp. Rub this through a colander, return to the saucepan with the sugar, and keep at a fast boil until quite thick. Stir in the dice from which the water has been drained, boil two minutes longer and pour into glasses. Cover when quite cold. After the sugar goes in, all marmalade should be stirred constantly.

—Mrs. Arthur L. Wright.

Grapefruit Marmalade

Ten grapefruit. Slice and take out seeds. Cut in very small pieces. Soak in salt and water over night (handful salt). In morning wash through two clear waters, then boil until tender in fresh water, about one-half hour. Just cover with water when you boil them. Add sugar, one quart for one quart juice. Boil till clear and fruit commences to settle. Put in jelly glasses. Makes about twenty-one glasses.

—Mrs. William S. Crane.

Grape Fruit Marmalade

(Original)

5 seedless grapefruit 7 lbs. sugar
 3 lemons 24 cups cold water

Cut the fruit in thin slices and quarter the slices. Put in an enamel preserving kettle, cover with the water and boil until the fruit is perfectly transparent, which may take several hours. Water may also be added if necessary as it boils away. Heat the sugar on platters in the oven add to the fruit and boil for half an hour. Put into tumblers.

—Lydia F. Moir.

Pickled Figs

(Blue Pacifics)

14 lbs. figs 2 heaping tablespoons
 2 teaspoons whole stick cinnamon
 cloves 7 lbs. sugar
 1pt. best cider vinegar

Put spices in cheesecloth bag. Steam figs one hour over water in which one tablespoon of soda has been dissolved. Make syrup of sugar, vinegar and spices. Pour over figs, let stand all night; strain syrup from figs; boil and skim, repeat this three mornings. On third morning boil down until thick; add figs to syrup, cook until clear; seal in glass jars.

—Mrs. R. H. Updegraff.

Pickled Figs

4 lbs. figs 6 or seven cloves
 ¾ cup vinegar 2 lbs. sugar
 Stick cinnamon

Put spices in Swiss bag. Put vinegar, sugar and spices in large pan. A dishpan is best, as it does not crush figs. Let this come to a boil, then add figs and cook until figs look like glass or shine. You can peel figs but I prefer them with skins on.

—Jane T. Faroat.

Spiced Cherries

7 lbs. cherries 3 lbs. brown sugar
1 qt. cider vinegar Spices to taste

Put sugar and vinegar with spices into a kettle and let come to boil. Having put fruit into a jar, pour syrup boiling hot over it. Let stand twenty-four hours, pour off syrup, boil and pour over fruit again as before. Do this three times, then put all into kettle and boil fifteen minutes.

—Mrs. Arthur L. Wright.

Spiced Cherries

(Mother's Recipe, 30 years old)

10 lbs. cherries 5 lbs. currants
10 lbs. sugar 3 qts. vinegar
4 tablespoons cin- 2 tablespoons nutmeg
 namon 2 tablespoons cloves

Cook all together about three hours, or until thick.

—Mrs. Adams.

Pineapple Sweet Pickle

10 lbs. fruit (weighed 6 lbs. cane sugar
 after preparation) 1 oz. stick cinnamon
1¼ qts. cider vinegar ½ oz. whole cloves

Pare fruit removing "eyes," and core. Cut into one inch slices, then into small pieces. Allow vinegar, sugar and spices to boil (spices tied in cheese cloth bag) fifteen minutes. Skim, add fruit, small quantity at a time, and boil until transparent. Drain from syrup and remove to glass jars. Boil syrup until rich. Fill to overflowing; add one inch piece stick cinnamon and two or three cloves to each jar, and seal.

—Louise Howard.

Sweet Pickled Quinces

Pare and core the quinces. To five pounds of quinces add two and a half pounds of sugar, one

pint white vinegar, two ounces each of whole cloves and stick cinnamon. Put the quinces into a preserving kettle, cover with water, cook gently until soft. Take out and drain. Put into the water they were boiled in the sugar, boil up once or twice. Boil the vinegar and spices together for a few minutes; add the syrup and pour all over the quinces. Put up in jars.

(Pears may be done the same way.)

—Mrs. Susan C. Hosmer.

Brandied Figs

(“White Pacifics”—Time: Late September)

25 lbs. figs

$\frac{3}{4}$ lbs. cane sugar to every lb. of fruit (sugar to be weighed to weight of figs after draining)

“Three Star” Hennessey brandy

Wash and weigh figs. Put to boil in cold water. Cook until tender enough to be penetrated with broom-straw—about thirty-five minutes. Drain in wire basket and spread on platters. Next morning put as little of the water in which figs were boiled as will dissolve sugar, weighing fruit and allowing three-quarters pound of sugar to each pound of fruit. Boil sugar and water fifteen minutes, skim and add figs. Allow to become thoroughly hot and remove to jars, carefully draining free from juice. Let syrup boil until very thick. Take half and half hot syrup and brandy, and fill jars to overflowing. Seal.

—Louise Howard.

Brandy Peaches

Peel peaches and put in a jar with three-quarters pound of sugar to a pound of peaches; let them stand twelve hours with sugar, then pour syrup off and bring to a boil dropping peaches in to stay until they can be stuck through with a stiff straw. Then take peaches carefully out one by one and lay

on a dish to cool, letting the syrup boil a while longer; then put peaches in a jar, pour syrup over them until jar is two-thirds full and fill balance of space with apple brandy. Add a little orange peeling and spices to taste and seal.

—Mrs. Baker P. Lee, Va.

Red Pepper Pickle

Select red peppers of an even size and soak them for about twenty minutes in boiling water. Allow them to remain in a salt brine over night. Cut in thin slices, discarding all seeds and stringy pulp. Make a sweet pickle by using three pounds of sugar (brown preferred) a pint of cider vinegar, two tablespoons each of whole cloves, cinnamon and allspice. Scald all together and cook until the peppers are tender. Remove the peppers and cook down the vinegar until slightly thick, then pour over the peppers. Seal and use as a meat relish.

—Mrs. Perry.

Cucumber Pickle

(Uncooked)

3 doz. large cucumbers 18 onions

Chop fine and sprinkle with salt, let stand over night. In the morning drain well and add one cup of white mustard seed, one-third of a cup of black pepper. Cover well with pure vinegar and seal in jars. This keeps perfectly and is fine.

—Mrs. F. W. Jones.

Oil Pickles

100 small cucumbers	¼ lb. white mustard
1 cup olive oil	seed
A small quantity	¼ lb. black mustard
celery seed	seed
1 teaspoon sugar	

Slice cucumbers very thin. Sprinkle one cup salt through them. Let stand over night; drain,

then add all of the above ingredients. Mix thoroughly; pack in glass jars and cover with cold vinegar and seal.

—Anna V. Ray.

Watermelon Pickles

(Fine)

Pare and cut watermelon rinds and lay in mild salt brine over night. Next morning pour off brine and cover with fresh cold water. Let stand one hour, then drain and boil in alum water until clear (one tablespoon pulverized alum to seven quarts water). Prepare a syrup of vinegar well sweetened and spiced with stick cinnamon, cloves, allspice and ginger. Put spice in bags, quantities determined by the amount of rind. When syrup is prepared let it boil gently one hour before the rind is put in. When the rinds cook clear in the alum water drain and soak one hour in cold water. Put them in syrup and boil three hours. They will keep in crock if closely covered.

—Mrs. A. A. Burnand.

Miscellaneous

"Now and then your men of wit
Will condescend to take a bit."
—Swift.

Strawberry Cordial

Boil one quart strawberries with one pound of sugar, twenty minutes. Strain through flannel without pressing. While warm add one-third as much whiskey as syrup. Bottle and cork at once.
—Mrs. Selden, "Westover," Va.

Fruit Punch

(Serves 500 people)

15 doz. lemons	10 gals. water
10 doz. oranges	5 grated pineapples
48 cups sugar	25 cups water

Make syrup of water and sugar. Add other ingredients.

—Mrs. William S. Crane.

Fruit Cup

Cut grapefruit in halves crosswise. Scoop out the pulp and put the shells in cold water. Mix one pint of strawberries with grapefruit pulp and add two tablespoons powdered sugar. At serving time fill shells with mixture and add one tablespoon shaved ice and one of sherry. Garnish with cherry on top.

—Inez Ray Weeks.

Raspberry Vinegar

Three quarts of berries. Put in jar or bowl. Cover with vinegar. Next morning add three quarts

more of berries and strain vinegar from first ones through colander only, pressing very lightly over the fresh ones. Repeat for three mornings, then squeeze through cheese cloth bag. Put one pound sugar, granulated, to each pint of juice. Put all in kettle and boil twenty minutes. Bottle but do not cork until cold. Three quarts of berries each morning will make seven quarts of the vinegar.

—Mrs. Arthur L. Wright.

Turkish Delight

Take one ounce Silver Leaf (imported) gelatine. Eight sheets make one ounce. Cut into strips with scissors. Put one-half cup of cold water over this. Let stand two hours.

Take two cups of sugar and one-half cup of water; bring to a boil. Then stir in gelatine. Boil twenty minutes stirring constantly to keep from burning as it scorches very quickly.

Have ready one-half cup of cut nuts, grated rind and juice of one orange, juice of one-half lemon and a little grated rind, making in all three-quarters cup of juice. Have someone pour this into gelatine while you keep stirring. Let this come to a hard boil.

Have ready a pan dipped into water. Pour mixture into wet pan. Put out over night. In morning cut into squares. Dip in powdered sugar.

—Jane T. Faroat.

Stuffed Figs

Like stuffed dates, make a delicious confection for dinner. They are best made with fresh figs, but if these are not available, use the best quality of dried figs. Take out the inside of the figs add to it finely chopped almonds or peanuts. Mix thoroughly with a little orange juice. Put this mixture back into the shells, press the sides together and roll in powdered sugar.

—Mrs. H. C. King.

Table of Weights and Measures

4 salt spoons	1 teaspoon
3 teaspoons	1 tablespoon
4 tablespoons	$\frac{1}{4}$ cup
2 tablespoons	1 wine glass
4 tablespoons flour	1 ounce
2 tablespoons butter	1 ounce
4 cups of flour	1 pound
2 cups solid butter	1 pound
2 cups granulated sugar	1 pound
2 cups of finely chopped meat (packed solid)	1 pound
2 cups	1 pint
2 pints	1 quart
4 quarts	1 gallon
2 gallons	1 peck

For Cleaning White or Light Wool Suits

Take a pan with dry corn meal. Rub the meal into the goods as though washing. When well gone over in this manner, brush thoroughly. The material will then look quite fresh and clean. Should there be bad grease spots, leave the meal on the goods twenty-four hours, or dampen the cornmeal just a little and leave for a day. Then rub well and brush out the meal. You will be pleased to find the grease spots have disappeared leaving no circle as when fluids are used. I have known axle grease taken from a beautiful light cloth suit in this manner.

—Miss Martha Wilson Wright.

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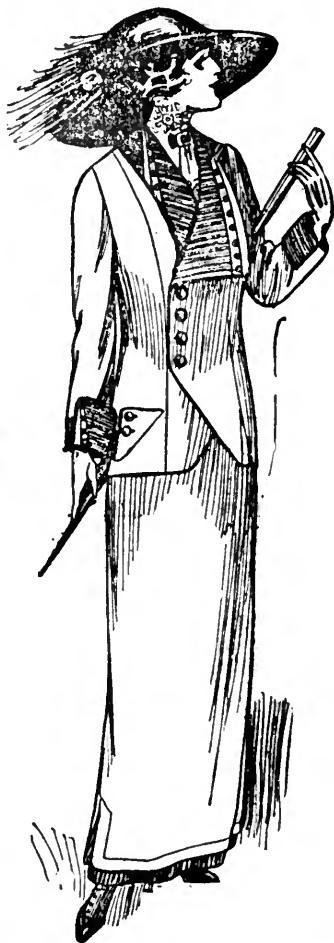
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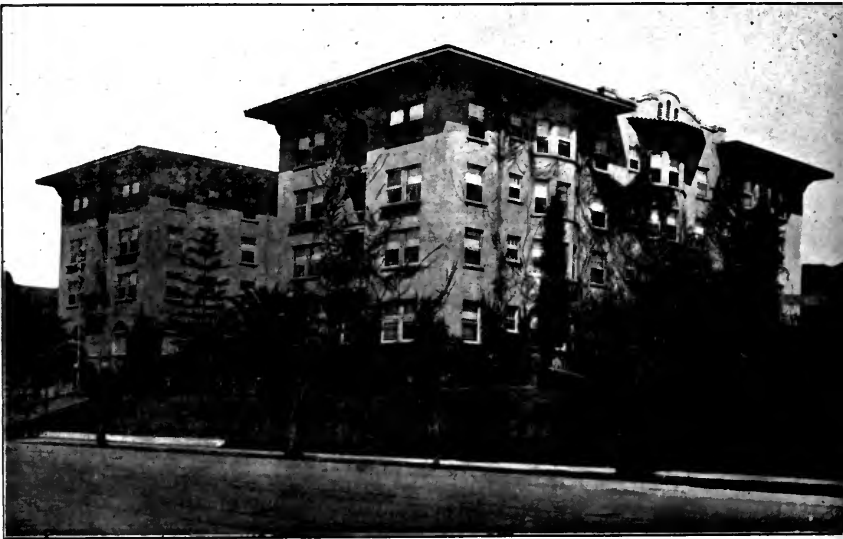
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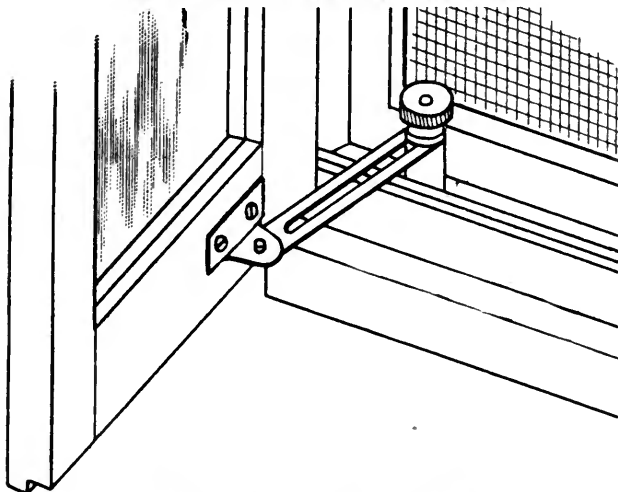
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